

### Cesvaines Piens



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Madonas nov., Cesvaine, Rūpnīcas  
iela 1, LV-4871

Company type  
Registration Number  
Industry  
Turnover (EUR)  
Certificates

Stock corporation  
40003212709  
Operation of dairies and cheese  
making (10.51)  
23438761.00

## SPECIALITY CHEESE



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Other  
Product code  
0406  
Product line

Product weight GROSS 200 Gram (g)  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

Cheese with seeds. sunflower seeds, sesame seeds, pumpkin seeds, linseeds.

## TILSITER



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Semi-hard cheese  
Product code  
0406  
Product line

Product weight NET 200 Gram (g)  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

Cesvaine Tilsiter Cheese.

## SOUR CREAM (25%)



Product group  
Dairy products and eggs  
Product subgroup  
Fermented milk products,  
Sour cream  
Product code  
0403  
Product line

Product weight GROSS 250 Gram (g)  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

Our sour cream is as white as milk. It smells and tastes fresh. Our master monitors the natural formation of sour cream on average about 14 hours.

## CESVAINE UNSALTED BUTTER.



Product group  
Dairy products and eggs  
Product subgroup  
Butter  
Product code  
0405 10  
Product line

Product weight GROSS 180 Gram (g)  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions n/a  
Kind of packaging Packaging from natural fibre

## COTTAGE CHEESE



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Other  
Product code  
0406  
Product line

Product weight GROSS 180  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

"Ciba" Cottage Cheese with fresh cream.

## COTTAGE CHEESE



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Other  
Product code  
0406  
Product line

Product weight GROSS 180 Gram (g)  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

"Ciba" Cottage Cheese With Herbs.

## CURD CHEESE



Product group  
Dairy products and eggs  
Product subgroup  
Fermented milk products,  
Curd  
Product code  
0406  
Product line

Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

Cesvaine Skimmed Milk Curd Cheese 0.5%.

## CURD CHEESE (9%)



Product group  
Dairy products and eggs  
Product subgroup  
Fermented milk products,  
Curd  
Product code  
0406  
Product line

Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

Cesvaine Whole Milk Curd Cheese 9%.

## BIO CHEESE "RUSSIAN"



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Semi-hard cheese  
Product code  
0406  
Product line

Product weight GROSS 200  
Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

## MAASDAMER CHEESE



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Semi-hard cheese  
Product code  
0406  
Product line

Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from composite materials

Aged 1.5 months. For the Alpen cheese holes or “eyes” to be pronounced and as round as chestnuts, the master cheesemaker turns and appraises the cheese every day.

## CHEESE GOUDA



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Semi-hard cheese  
Product code  
0406  
Product line

Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Packaging from natural fibre

Aged 6 months, this Cesvaine cheese in its black rind has been turned by the master cheesemaker every day and has acquired its characteristic intense caramel flavour and pronounced crunchiness.

## CHEESE GOUDA GOLD



Product group  
Dairy products and eggs  
Product subgroup  
Cheese,  
Semi-hard cheese  
Product code  
0406 90  
Product line

Storage terms (days) n/a  
Storage temperature min (C) 2  
Storage temperature max (C) 6  
Storage conditions Cool place  
Kind of packaging Other

Dutch cheese. Semi-hard Gouda style cheese. Aged 1 month. The flavour is pleasantly acidic, but buttery and creamy – simply delicious. This cheese has a mild, smooth texture.