

Cesvaines Piens



http://www.cesvainespiens.lv
cpiens@apollo.lv
+371 64852210 +371 64852210
Cesvaines nov., Cesvaine,
Rūpniecības iela 1, LV-4871

Company type
Registration Number
Industry

Turnover (EUR)
Certificates

Stock corporation
40003212709
Operation of dairies and cheese
making (10.51)
10001324.00

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

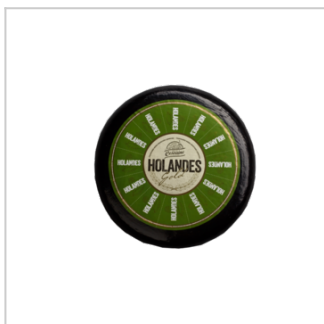


Product group
Dairy products and eggs
Product subgroup
Cheese,
Semi-hard cheese
Product code
0406
Product line

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.