Jaunpils pienotava

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Company type	Stock corporation
Registration Number	40003340879
Industry	Operation of dairies and cheese making (10.51)
Turnover (EUR)	19426891.00
Certificates	ISO22000

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CHEESE "MEDNIEKU"

Product group
Dairy products and eggs
Product subgroup
Cheese,
Other
Product code
0406 20 00
Product line

Product weight NET	0.3 Kilogram (kg)
Storage terms (days)	90
Storage temperature min (C)	2
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	14

Smoked cheese with spicy smoke flavor. Cheese is homogeneous and pliable and easy to break by bending its consistency.

CHEESE "PIKANTAIS"

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

Product weight NET	0.43 Kilogram (kg)
Storage terms (days)	90
Storage temperature min (C)	2
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	4

Mature semi-hard cheese, sweet and sour taste and flavor, semi hard homogeneous pliable consistency, cheese eyes formation irregularly distributed, cheese colour is yellowish.

CHEESE "OLIMPS" WITH WALNUT FLAVOR

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

Product weight NET	0.5 Gram (g)
Storage terms (days)	90
Storage temperature min (C)	2
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	5

Semi-hard cheese, ripe, walnut flavor, strong taste of pasteurized cream, semi-hard, homogeneous and pliable consistence, cheese eyes formation irregularly distributed. Color is yellowish.

CHEESE "MŪKA"

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

Product weight NET	0.18 Kilogram (kg)
Product weight GROSS	0.18 Kilogram (kg)
Storage terms (days)	75
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	15

NF GMO

Cheese made from cow's milk. Fat content in dry matter 45-50%. Moisture in non-fat basis 50-55%. It is suitable for serving on cheese plates, as well as a great appetizer.

BUTTER 82%

Product group
Dairy products and eggs
Product subgroup
Butter
Product code
0405 10 90
Product line

Product weight NET	250 Gram (g)
Product weight GROSS	252 Gram (g)
Storage terms (days)	72
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	40

Real cream butter. Can be spread on bread, can also be used in cooking.

CHEESE SNACK

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

Product weight NET	100 Gram (g)
Product weight GROSS	102 Gram (g)
Storage terms (days)	60
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	14

Fresh pasta filata type cheese, smoked in natural wood fibre smoke. Smoked cheese snack is made of fresh mini mozzarella. The product is fantastic snack with beer or wine.

PANNA COTTA

Product group
Dairy products and eggs
Product subgroup
Dessert,
Cream
Product code
2106 90 98
Product line

Product weight NET	150
Storage terms (days)	30
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	8

Panna Cotta is a North Italian dessert - creamy, airy and very tasty. Can be eaten with fresh berries and jam.

CARAMEL PUDDING

Product group
Dairy products and eggs
Product subgroup
Dessert,
Pudding
Product code
2106 90 98
Product line

Product weight NET	150 Gram (g)
Storage terms (days)	30
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	8

Caramel pudding is ideal as a stand-alone dessert, but can be used as well as a basis for numerous desserts and sweets due to its texture and taste.

CHOCOLATE PUDDING

Product group
Dairy products and eggs
Product subgroup
Dessert,
Pudding
Product code
2106 90 98
Product line

Product weight NET	150 Gram (g)
Storage terms (days)	30
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	8

Chocolate pudding is ideal as a stand-alone dessert,but can be usedas well as a basis for numerous desserts and sweets due to its texture and taste.

SOUR CREAM 25%

Product group
Dairy products and eggs
Product subgroup
Fresh milk products,
Cream
Product code
0403
Product line

Product weight NET	0.4 Gram (g)
Product weight GROSS	0.414 Gram (g)
Alcohol % by volume	0
Storage terms (days)	35
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	12

Cream is produced from Latvian cow`s milk

SOUR CREAM 20%

Product group
Dairy products and eggs
Product subgroup
Fresh milk products,
Cream
Product code
0403
Product line

Product weight NET	0.4 Gram (g)
Product weight GROSS	0.414 Gram (g)
Alcohol % by volume	0
Storage terms (days)	35
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	12

Cream is produced from Latvian cow`s milk.

CHEESE "ACKAWI"

Product group
Dairy products and eggs
Product subgroup
Cheese,
Other
Product code
0406 90
Product line

Product weight NET	0.9 Kilogram (kg)
Product weight GROSS	0.907 Kilogram (kg)
Alcohol % by volume	0
Storage terms (days)	210
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	4

Typical Middle East cheese. Cheese color is white and it has a smooth texture and a mild salty taste.

CHEESE "SIERSGUNI"

Product group
Dairy products and eggs
Product subgroup
Cheese,
Fresh cheese
Product code
0406 90
Product line

Product weight NET	0.4 Kilogram (kg)
Product weight GROSS	0.409 Kilogram (kg)
Alcohol % by volume	0
Storage terms (days)	60
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	10

SiersGuni is the national Georgian cheese. It has a sour, moderately salty flavor, a dimpled texture, and an elastic consistency.

SKIM MILK CURD 0,5%

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

Product weight NET	0.275 Gram (g)
Product weight GROSS	0.278 Gram (g)
Alcohol % by volume	0
Storage terms (days)	45
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	12

Curd is produced from high quality cow`s milk.

CURD 5%

Product group
Dairy products and eggs
Product subgroup
Fermented milk products,
Curd
Product code
0406 10
Product line

Product weight NET	0.275 Gram (g)
Product weight GROSS	0.278 Gram (g)
Alcohol % by volume	0
Storage terms (days)	45
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	12

Curd is produced from high quality cow`s milk.

CHEESE "MINI MOZZARELLA"

Product group
Dairy products and eggs
Product subgroup
Cheese,
Fresh cheese
Product code
0406 10
Product line

Product weight NET	0.125 Kilogram (kg)
Product weight GROSS	0.256 Kilogram (kg)
Alcohol % by volume	0
Storage terms (days)	20
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	8

Fresh pasta filata type cheese. Ideal product for quick snacks.

CHEESE "BRINZA"

Product group
Dairy products and eggs
Product subgroup
Cheese,
Other
Product code
0406 90
Product line

Product weight NET	0.2 Kilogram (kg)
Product weight GROSS	0.209 Kilogram (kg)
Alcohol % by volume	0
Storage terms (days)	60
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Other
Units per box	12

It is creamy white in appearance. It has characteristic odor and flavor. Cheese is produced from high quality cow`s milk.

CHEESE "SIERSGUNI" SMOKED

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

Product weight NET	0.36 Kilogram (kg)
Product weight GROSS	0.369 Kilogram (kg)
Alcohol % by volume	0
Storage terms (days)	60
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	10

NF GMO

Fresh pasta filata type cheese, fat content in dry matter 45 %, humidity of defatted cheese 68%.

CURDLED MILK

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

Product weight NET	0.4 Gram (g)
Product weight GROSS	0.414 Gram (g)
Alcohol % by volume	0
Storage terms (days)	30
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Cool place
Kind of packaging	Other
Units per box	12

Curdled milk - one of the most delicious and most filling dairy products.

SOUR CREAM 15%

Product group
Dairy products and eggs
Product subgroup
Fermented milk products,
Sour cream
Product code
0401
Product line

Product weight NET	0.4 Gram (g)
Product weight GROSS	0.414 Gram (g)
Alcohol % by volume	0
Storage terms (days)	35
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	12

Sour Cream "Zelta" 15% is processed of natural cream, fermented by specially selected bacteria of lactic acid and due to this the product gets unique taste and flavor, dense and delicate consistency.

WHOLE MILK CURD 9%

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

Product weight NET	0.275 Kilogram (kg)
Product weight GROSS	0.278 Kilogram (kg)
Alcohol % by volume	0
Storage terms (days)	45
Storage temperature min (C)	0
Storage temperature max (C)	8
Storage conditions	Dry and cool place
Kind of packaging	Packaging from composite materials
Units per box	12

It is real, rustic, whole milk quark and one of the oldest dairy products. Produced by fermentation of natural milk by lactic acid bacteria and separation of whey, no preservatives.

SWEET DESSERT

Product group
Dairy products and eggs
Product subgroup
Dessert,
Sweet 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	n/a

Sweet curd desert with bright and colourful bits of jelly is a great everyday desert for breakfast or lunch.