



Semi-hard cheeses «Vkusnoteevo»

Popular with, and loved by, many people, semi-hard cheese varieties of TM «Vkusnoteevo» are made of high-fat, protein-rich milk from cows on our own «Molvest» farms. Owing to the high quality of the primary products and control over the entire production chain from cow forage conservation till the end product, «Molvest» cheeses are consistently found among the award winners of dedicated competitions and festivals.



Semi-hard «Vkusnoteevo» cheeses are perfect for sandwiches, bakery, salads, and hot dishes dressing.

Rossiyskiy Vkusnoteevo Cheese 310g 50%



Net weight	310 g
Type of package	flow pack
Shelf life	75 days
Items per package	6 pieces

The most famous cheese in our country. The combination of the traditional recipe, highest quality milk and production control at all stages allows us to make cheese which we can be proud of. Rossiyskiy Vkusnoteevo cheese is the winner of many festivals and competitions which confirms its highest quality and superior taste.

Flavor: distinct cheesy, slightly sour.

Kalacheevskiy Vkusnoteevo Cheese 310g 45%



Net weight	310 g
Type of package	flow pack
Shelf life	75 days
Items per package	6 pieces

The product is manufactured according to the unique recipe using high-technology equipment. The recipe of this local product has existed since 1930s, and today it is widely known far beyond its native Voronezh Region its unique rich flavor earning it the appreciation of cheese gourmets.

Flavor: distinct, rich cheesy, with a delicate spicy note.

Delicate "Vkusnoteevo" cheeses produced using the self-pressing technology are the favorite ingredient for sandwiches, bakery, salads, and snacks. Rich in protein and milk fats, the milk from the cows on our own "Molvest" farms is the ideal basis for the best everyday cheese.

Tilsiter Premium Vkusnoteevo Cheese 200g 45%



Net weight	200 g
Type of package	flow pack
Shelf life	75 days
Items per package	6 pieces

Tilsiter is a table cheese. It has a moderately hard texture with uneven holes and cracks. The production of Tilsiter started in the middle of 19th century in the town of Tilsit in East Prussia. Nowadays it is widely spread in Russia as well.

Flavor: mild cheesy, with delicate sour and spicy notes.

Tilsiter Premium Vkusnoteevo Cheese 45% (bulk product)

block ~ 4,000 g; 1/2 of a block ~ 4,000 g;

1/4 of a block ~ 1,000 g

Net weight	1/4 of a block ~ 1,000 g
Type of package	shrink bag
Shelf life	90 days
Items per package	1 piece



Slivochnyy Vkusnoteevo Cheese 200 g 45%



Net weight	200 g
Type of package	flow pack
Shelf life	75 days
Items per package	6 pieces

A creamy-white semi-hard classic cheese with characteristic uneven eyes. Notable for its delicate texture and a distinct creamy soft taste. Traditional table cheese.

Flavor: soft creamy.

Slivochnyy Vkusnoteevo Cheese 200 g 45% (bulk product)

block ~ 4,000 g; 1/4 of a block ~ 1,000 g

Type of package	shrink bag
Shelf life	90 days
Items per package	1 piece; 4 pieces



Semi-hard cheeses

The family of latex-aged cheeses «Vkusnoteevo» is a special treat for cheese aficionados. About 11 kg of the highest quality milk from our own «Molvest» farms are used to produce 1 kg of cheese. The most important advantage of these cheeses is a brighter, richer, more distinct taste than that of the conventional semi-hard cheeses! Latex coating allows the flavor of the cheese to unfold to the full extent during the ripening process.

Aged «Vkusnoteevo» cheeses are an exquisite delicacy from your favorite brand!

Rossiyskiy Vkusnoteevo Aged Cheese 50% (bulk product)



Net weight	wheel ~ 1,000 g
Type of package	latex
Shelf life	60 days
Items per package	2 pieces

Traditional cheese, when aged in latex, acquires a richer and brighter taste when ripe.

Flavor: bright, distinct cheesy, with a soft nuttiness, slightly sour.

Vkusnoteevo Aged Cheese 45% (bulk product)



Net weight	wheel ~ 1,000 g
Type of package	latex
Shelf life	60 days
Items per package	2 pieces

The conditions of product ripening contribute to the formation of a richer and more distinct flavor than that of conventional semi-hard cheeses.

Flavor: bright, distinct cheesy, with soft nuttiness and a spicy note.

Slivochnyy Vkusnoteevo Grated Cheese for cooking 45%



Net weight	2,000 g, 150 g
Type of package	wrapping film
Shelf life	30 days
Items per package	4 pieces, 6 pieces

Slivochnyy grated cheese is a convenient product format for culinary enthusiasts. The product is ready for use in salads, pastry, sandwiches, perfect for garnish and soup decoration.

Flavor: soft creamy.



Semi-hard bulk cheeses

Rossiyskiy Cheese 50% (bulk product)



Net weight	wheel ~ 7,000 g; 1/2 of wheel; 1/4 of wheel
Type of package	shrink bag
Shelf life	30 days
Items per package	1 piece, 2 pieces, 2 pieces

Rossiyskiy cheese is a traditional product with a long history. The combination of traditional recipe, highest quality milk and production control at all stages allows us to make cheese which we can be proud of. Rossiyskiy cheese by «Molvest» is the guarantee of consistently high quality of the product.

Flavor: distinct cheesy, slightly sour.

Kalacheevskiy Cheese 45% (bulk product)



Net weight	wheel ~ 7,000 g; 1/2 of wheel; 1/4 of wheel
Type of package	shrink bag
Shelf life	30 days
Items per package	1 piece, 2 pieces, 2 pieces

The product is manufactured according to the unique recipe developed over 80 years ago. Today Kalacheevskiy cheese is widely known far beyond its native Voronezh Region, its unique rich flavor earning it the appreciation of cheese gourmets.

Flavor: distinct, rich cheesy, with a delicate spicy note.

Soft cheeses

Soft fast-ripened cheeses by "Molvest" are the best choice for daily consumption due to their taste and nutritional properties.

They are mozzarella and suluguni which are the best introduction to fresh brine soft cheeses.

Mozzarella is a soft Italian cheese used in traditional cuisine.

Mozzarella is a young tender cheese. Mozzarella cheeses of TM «Felicità» are made of milk from the cows on our «Molvest» farms. Our experts mastered the technology of making this product under the supervision of Italian technologists to achieve the best gustatory properties of the product. The name of our cheese is self-explanatory, Felicità, the Italian word for happiness. We believe that our balls of tender mozzarella with a pleasant neutral taste will decorate a lot of salads, canapés and other dishes.

TM «Felicità» Mozzarella is a source of culinary inspiration!

Popular dishes with the Mozzarella cheese

Salads:

- Caprese salad;
- Mozzarella sandwiches (Bruschettas);

Main dishes:

- Pizza;
- Baked chicken fillet with mozzarella;

Snacks:

- Lasagne;
- Rucola with mozzarella.



Mozzarella Felicità Cheese 125 g Mini



Net weight	125 g
Type of package	flow pack
Shelf life	21 days
Items per package	6 pieces

Flavor: very tender, exquisite milky, slightly salty, with a delicate creamy shade.

12 balls of delicate mozzarella make up for an unlimited space of culinary creativity. And if there is no desire to create you can just enjoy the delicate taste of white "cheese berries" because it is a marvel in its own right.

Mozzarella Felicità Cheese 120 g Classic



Net weight	120 g
Type of package	flow pack
Shelf life	21 days
Items per package	6 pieces

A tender, yet dense enough to be cut, mozzarella ball is a perfect idea for quick snacks such as the classic Caprese.

Suluguni «Molvest», soft cheese with a bright character.

Suluguni is a young brine cheese, a traditional attribute of the Georgian national cuisine whose popularity far overreaches its borders.



Net weight	300 g
Type of package	shrink bag
Shelf life	55 days
Items per package	6 pieces

Suluguni Molvest is a soft fast-ripened cheese. Fresh young suluguni cheese, with a salty rich sour-milk flavor is good both in its own right, and as an appetizer with vegetables and greens. On top of that, Suluguni is widely used in cooking: in salads, second dishes, omelettes, pizza, various baked foods such as khachapuri, pies, cheese flatbread. Consistently high quality of the product from a reliable manufacturer is the key to success for any dish in which it is used.

Flavor: rich fermented milky, slightly salty, with a creamy delicate shade.

The «Molvest» Company:

- Russian milk producer and milk processor
- processes over 400,000 tons of milk per year
- «Molvest» is the number 3 company in Russia by sales volume after Danone and Pepsico
- a company with 100% Russian capital
- 250 different products of 8 trademarks «Vkusnoteevo», «Ivan Poddubny», «Fruate», «Neznyy Voзраст», Felicitа, «Molvest», «Kubanskiy Khutorok», «Volzhskiye Prostory»
- the products are being sold in more than 25,000 shops in 30 regions of Russia
- 12 dairy farms
- total number of more than 28,000 cows on the company farms
- 8 processing plants
- total farmland area over 57,000 hectares



At each stage of the production our cheeses, starting with the choice of the cow breed and the forage for it and ending with the technology of boiling and packing the cheese, we are geared only to the best result. Today «Molvest» processes about 1,200 tons of fresh milk every day. It is obvious that such a volume of production requires a clear-cut and strong quality control system, which is implemented and works perfectly. It has been proven by the awards of our products have won at competitions on both Federal and international levels. We are sincerely proud of the cheeses we produce!

«Kalacheevsky cheese factory» in the current format has been operating since 2012 when the joint venture of the «Molvest» company and the Danish-Swedish concern «Arla Foods» was launched. The plant was built at the site of the old cheese factory in the village of Prigorodnoye, Kalacheevsky District, Voronezh Region, acquired by the «Molvest» company in 2010. The plant is completely reconstructed and equipped with the cutting-edge European equipment to produce the highest quality cheese. The production volume today is 9,000 tons of cheese and 5,000 tons of butter per year.



Quality and safety

«Kalacheevsky cheese factory» in the current format has been operating since 2012 when the joint venture of the «Molvest» company and the Danish-Swedish concern «Arla Foods» was launched. The plant was built at the site of the old cheese factory in the village of Prigorodnoye, Kalacheevsky District, Voronezh Region, acquired by the «Molvest» company in 2010. The plant is completely reconstructed and equipped with the cutting-edge European equipment to produce the highest quality cheese. The production volume today is 9,000 tons of cheese and 5,000 tons of butter per year.

Milk quality

What is the quality of raw milk? It is the guarantee of our health. Which is why all our production facilities – 10 farms and 8 plants – have introduced a multistage system of raw milk quality control.

On dairy farms the process begins with the selection of a diet for the animals: the fodder is tested in our own modern laboratory. We pay special attention to veterinary control. All the cows on the «Molvest» farms undergo clinical tests twice a day. The next stage is the examination of milk. Thus, after each milking operation and before pumping the milk directly into the milk trucks, the raw milk on the farm is subjected to laboratory testing on a number of parameters: the presence of antibiotics, acidity, the level of somatic cells, fat and protein indicators, etc. After it arrives at the cheese factory the milk is taken to the laboratory to be tested again.

We guarantee with confidence: our cheeses meet the highest requirements for biological value and safety as they are made only from the highest quality natural milk.



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