

## **Mljekara Livno d.o.o. - Products**

**Full-fat cheese “Livanjski sir”** contains at least 50% of milk fat in a dry matter and at least 60% dry matter. It ripens under the peel at least 60 to 80 days. We produce approximately 400 tons of this full-fat cheese from cow's and sheep's milk or it the mixture of cow's and sheep's milk. The weight of produced cheese is approximately 2.3kg and 3.3kg. Our creamery is particularly specialized for this sort of cheese, which is indigenous product. You can eat it in slices, especially the ripest cheese. The characteristics of this cheese are: extra flavour, piquant of walnut, a little bit salt and very specific. Holes in the cheese are very rare, mostly centered and not too big. Cheese is easily to cut. It's yellowish.

**Sheep's full-fat cheese** contains at least 50% of milk fat in a dry matter and least 60% dry matter. It contains at least 70% sheep's milk. We produce approximately 40 tons of this cheese per year. Except sheep's milk it contains 30% cow's milk. The weight of produced cheese is approximately 2.2kg. It ripens under the peel at least 80 to 90 days. This cheese is indigenous product. You can eat it in slices, especially the ripest cheese. The characteristics of this cheese are: extra flavour, piquant and very specific. Holes in the cheese are very rare, mostly centered and not too big. Cheese is easily to cut. It's yellowish.

**“Cincar”** is semi hard cheese. It contains at least 45% of milk fat in a dry matter and at least 50% dry matter. We produce approximately 50 tons of this cheese per year. This cheese came from longtime tradition in the production of cheese from mountain meadows in area of Livno. The characteristics of this cheese are: very nice and specific flavour, a little bit sour. It ripens under the peel at least 40 to 50 days. The weight of produced cheese is approximately 2kg. Holes in the cheese are very rare, mostly centered. It's yellowish.

**“Trapist”** is semi hard cheese and it contains at least 45% of milk fat in a dry matter and at least 50% dry matter. We produce approximately 100 tons of this cheese per year. This sort of cheese has a longtime tradition. The characteristics of this cheese are: nice flavour, a little bit sour, yellowish and elastic. Holes in the cheese are very rare, pea-sized. It ripens under the peel at least 30 to 40 days. The weight of produced cheese is approximately 2.3kg.

**Vacuum-packed semi hard cheese Edamec and Gouda** contains at least 45% of milk fat in a dry matter and at least 50% dry matter. We produce approximately 100 tons of this cheese per year. Holes in the cheese are medium sized. It's a little bit sour and yellowish. You can find it wrapped up in a yellow and a red package of 0.5kg, 1kg and 2kg/1 piece

**“Livanjska Feta”** cheese contains at least 45% of milk fat in a dry matter, 40% dry matter and 2.5% salt. We produce approximately 20 tons of this cheese per year. It is recommended to eat with wine, beer, potatoes and vegetables because of its salty flavour.

**First-class butter** contains at least 82% milk fat. It is traditional and extra product. You can find it wrapped up in a package of 1kg and 15kg.