**Cheeses by weight**

- **Gollandsky bar-shaped cheese**
  - Traditional type of cheese. Has pronounced cheesy flavor, sometimes hot-flavored or with slightly sour taste. Color is light yellow. Consistency is of medium density, elastic, uniform. Holes are round; there can be no holes.

- **Kostromskoy cheese**
  - It has moderately pronounced, slightly sour, cheesy flavor. Consistency is tender, elastic, and uniform. Holes are round or oval, sometimes missing.

- **Gauda cheese**
  - The flavor is moderately cheesy, ranges from slightly sweetish to hot, without any unusual tastes and smells. Consistency is elastic, tender, uniform throughout the whole surface. Color is white to yellow. There is a pattern on cut, which consists of single holes of round or oval shape; there can be no holes.

<table>
<thead>
<tr>
<th>Cheese name</th>
<th>Cheese form</th>
<th>Fat content</th>
<th>Weight, kg</th>
<th>Quantity in box</th>
<th>Weight, kg</th>
<th>Box size, cm</th>
<th>Storage conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gollandsky cheese</td>
<td>bar</td>
<td>45%</td>
<td>4.9–5.1</td>
<td>3</td>
<td>14.7–15.1</td>
<td>45.5×31×11.5</td>
<td>80–90% −4…0 °C 8 months</td>
</tr>
<tr>
<td>Kostromskoy cheese</td>
<td>cylinder</td>
<td>45%</td>
<td>6.0–8.0</td>
<td>2</td>
<td>12.0–14.0</td>
<td>57×29×13.5</td>
<td>80–90% −4…0 °C 8 months</td>
</tr>
<tr>
<td>Gauda cheese</td>
<td>bar</td>
<td>45%</td>
<td>4.9–5.6</td>
<td>4</td>
<td>19.6–22.4</td>
<td>63×10×12.5</td>
<td>(85±5)% −4…−6 °C 150 days</td>
</tr>
</tbody>
</table>

**Packed cheeses**

- **Russian Classic cheese**
  - With baked milk flavor

- **King Gourmet (Creamy) cheese**
  - With baked cream flavor

<table>
<thead>
<tr>
<th>Product name</th>
<th>Cheese form</th>
<th>Fat content</th>
<th>Weight, kg</th>
<th>Quantity in box</th>
<th>Weight, kg</th>
<th>Box size, cm</th>
<th>Storage conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Russian Classic</td>
<td>bar</td>
<td>50%</td>
<td>2.2</td>
<td>16</td>
<td>3.52</td>
<td>40×9.8×12.0</td>
<td>80–90% −4…4 °C 6 months</td>
</tr>
<tr>
<td>King Gourmet</td>
<td>bar</td>
<td>50%</td>
<td>2.2</td>
<td>16</td>
<td>3.52</td>
<td>40×9.8×12.0</td>
<td>80–90% −4…4 °C 6 months</td>
</tr>
<tr>
<td>Slivochny (Creamy) cheese</td>
<td>bar</td>
<td>50%</td>
<td>2.2</td>
<td>16</td>
<td>3.52</td>
<td>40×9.8×12.0</td>
<td>80–90% −4…4 °C 6 months</td>
</tr>
<tr>
<td>Lion Heart cheese</td>
<td>bar</td>
<td>50%</td>
<td>2.2</td>
<td>16</td>
<td>3.52</td>
<td>40×9.8×12.0</td>
<td>80–90% −4…4 °C 6 months</td>
</tr>
</tbody>
</table>

**Storage conditions**

- Relative air humidity: 80–90%
- Temperature: −4…0 °C
- Term of storage: 6 months

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Parmental cheese
Parmental refers to a group of hard cheese like young Parmesan and has unique pronounced cheesy flavor. Special flavor of this cheese is formed in the process of long ageing, which continues at least 2 months. It has pronounced cheesy flavor, slightly hot-flavored, without any unusual tastes and smells. Consistency is elastic, tender, uniform within the whole surface. There are small, slit-like holes placed equally within the whole surface. Color ranges from white to light-yellow, uniform within the whole surface.

Marble cheese
The flavor is moderately cheesy, with slightly sour taste. Has specific two-color painting, which forms marigold yellow “marble” image on cut. Consistency is elastic. There can be angular, oval or irregular holes on a cut.

Russian Classic cheese
Classic type of natural cheese. It has tender neutral cheesy flavor, slightly sour taste. There are small, slit-like holes placed equally within the whole surface. Consistency is elastic and tender. There are slit-like and angular shape holes on a cut.

Marquis de Cheese
Has pronounced cheesy flavor, with baked milk and vanilla taste. Color ranges from light-yellow to yellow, uniform within the whole surface. Consistency is elastic and tender. There are slit-like and angular shape holes on a cut.

Smetanskoy ( SOUR CREAM) cheese
Has pronounced mild cheesy, slightly sweet flavor. The texture is tender and plastic, slightly crunchy. Color varies from light yellow to yellow. There is a pattern with oval and angular holes on a cut.

Slivochny (Creamy) cheese
Has moderate cheesy flavor. Texture is tender and elastic. Color varies from light yellow to yellow and smooth. There are slit-like and irregular holes on a cut.

Marble cheese
Has moderate cheesy, slightly sour flavor. Texture is tender, plastic and smooth. Color varies from light yellow to yellow. There is a pattern with single round or oval holes, which can be sometimes missing.