



SAAREMAA DAIRY LTD

THE TASTE OF ENDLESS SUMMER

OWNERS



Saaremaa Dairy Ltd is owned by Saaremaa Piimaühistu, **which belongs to the farmers of the largest islands in the Baltic Sea: Saaremaa, Muhu and Hiiumaa.**

Saaremaa Dairy Ltd belongs to the farmers of the islands, we control the entire chain from the pastures where the cows eat to the **quality** of the finished product. The raw material comes to production from close proximity, so **the milk is fresh and 'little shaken'.**

LOCATION

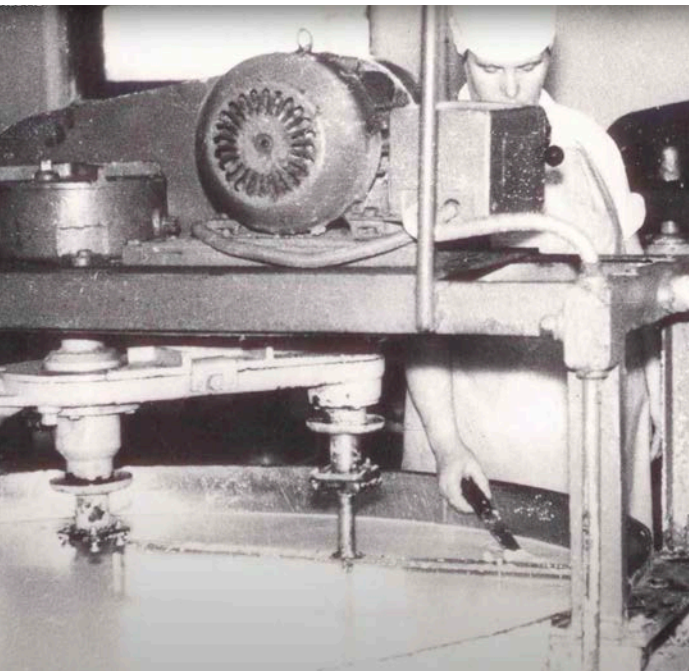
Saaremaa, where our industry and producers are located, is known for its pure untouched nature and natural pastures rich in species.

The advantage of our products is the use of raw materials produced in an **ecologically clean environment**, as well as following the long-term experience and good production practices of qualified specialists in production.



QUALITY

Cheese has been made in Saaremaa since 1569, and we have long-term experience in exporting our high-quality and unique products. Saaremaa Dairy Ltd has about 300 years of experience in the production of Edam, Gouda and Tilsiter type cheeses.



MO SAAREMAA



In addition to ordinary milk, Saaremaa Dairy Ltd also uses **organic milk as a raw material**. Organic products are certified, which confirms that they meet all the requirements and that **the cows' feed is GMO-free**.

All our other dairy products also bear the label "Clean product", which certifies that we do not use preservatives in our products.

Saaremaa Dairy Ltd has obtained the following certificates:



We like to use environmentally friendly packaging that is easy for consumers to sort as waste.

After launching the Purepak line, curd line, automated cheese line and new butter line, **we are one of the most modern production companies in Estonia**.

In our product portfolio you will find Estonia's most beloved butter, exclusive Old Saare cheese and organic milk and cheese that breathe genuine nature.

Welcome to the sunniest island in Estonia!



SAAREMAA CHEESE IS SPECIAL

Our great advantage is the raw material from the island. The abundance of plant species and a lot of sun give the milk a more aromatic taste, which is also characteristic of our products.

We have always followed the traditions of cheese and butter product. We have also built our technology and production line, enabling us to maintain the skills passed down from generation to generation. **Our goal is to produce products that are of high quality, without preservatives and natural.**

Our selection includes Gouda, Edam, Tilsiter and Kefalotyri type cheeses. For a more demanding taste, there is a selection of high-fat whole milk cheeses, low-fat cheese, and long-aged cheese, which we age in separate cellars at higher temperatures for more than six months. This allows for a stronger aftertaste compared to regular sandwich cheese.



Old Saare 8-month-aged cheese has been recognized as the Best Food in Estonia in 2017.

500 g Gouda type cheese, sliced



150 g Gouda Premium cheese



500 g Edam Cheese



MO SAAREMAA

An important part of us is also the **unique smoked cheeses typical of Saaremaa**, in the production of which we use natural alder and juniper chips. It is definitely worth trying the island aroma cheeses made of smoked Kadaka cheese and the exclusive long-aged Old Saare cheese.

We offer sandwich cheeses in **150-900 g** resealable slice packages, **200 g-15 kg** blocks, cubes or grated.

15 kg block cheese



2 kg Grated cheese



200 g Grated cheese



185g Kadaka Smoked Processed Cheese



150 g Protein cheese snacks



150 g Old Saare Cheese chips



200 g Seltskonna cheese snacks with herbs

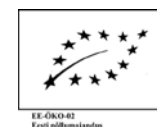


SAAREMAA DAIRY LTD ALSO OFFERS ORGANIC PRODUCTS

Saaremaa Dairy Ltd is the largest organic producer in Estonia. Organic milk from the largest islands in the Baltic Sea produces both milk and cheese. Many organic farms on the islands raise Estonian red and Estonian native cattle.

The Estonian native cattle are the oldest breeding dairy cattle in Estonia, adapted from local aboriginal herds, whose milk is “darker and sweeter”, with a high content of fat, protein, and lactose. Due to good fodder value, the herd needs 20-

24% less manure storage, which means that their ecological footprint is smaller. The Estonian herd is part of the cultural heritage of our country and people.



300 g ÖKO Saaremaa organic cheese 150 g ÖKO Saaremaa organic cheese 1L Öko organic wholemilk 4-4,4%



MO SAAREMAA

BUTTER



200 g Mo Saaremaa butter



200 g butter with cinnamon sugar



200 g butter with salt crystals



150 g butter with garlic and salt crystals

We produce real and popular Saaremaa **butter** from the cream left over from cheese production. The cream is pasteurized and then churned into butter.

Our selection includes the most popular classic butter and flavoured butter in Estonia: with salt crystals, garlic and salt crystals, herbs, and cinnamon sugar. **The products are packed in shelving boxes.**

YOGHURT AND QUARK

Saaremaa Dairy Ltd offers yoghurts and quark **made by the ultrafiltration method and the set method**. We offer high-protein lactose or lactose-free products with different fat contents (0% to 5%) and in different packaging. Different ferments give the products a different taste nuance. Our selection includes both traditional and Greek-type yogurt.



One of our innovative products is **buttermilk yoghurts** made from fresh buttermilk. As the buttermilk is produced during butter production, we are proud to implement residue-free production, turning the buttermilk into delicious yogurt.

200 g Buttermilk yoghurt
with creme caramel



500 g Soft nonfat quark lactose free



330 g Mo Saaremaa
yoghurt cherry

We offer products for the Horeca sector
in 5 kg buckets



BERRY SOUP

The **new product** of Saaremaa Dairy Ltd is berry soups. Like other products of Saaremaa Dairy Ltd, berry soups are **natural, low in sugar and do not contain preservatives or additives.**

We pack the products in **0.5, 0.75 or 1 l Purepaks** with or without a cap of your choice.



THANK YOU!

MOSAAREMAA.EE



Saaremaa Dairy Ltd
Pikk tn 64, 93815
Kuressaare, Estonia

Reg nr: 10053871
KMKR: EE100258875
+372 45 24 186

Export and import manager
+372 5234035
annika.koiv@mosaaremaa.ee

info@mosaaremaa.ee



@Saartepiim



@mosaaremaa



Euroopa Maaelu Arengu
Põllumajandusfond:
Euroopa investeringud
maapiirkondadesse