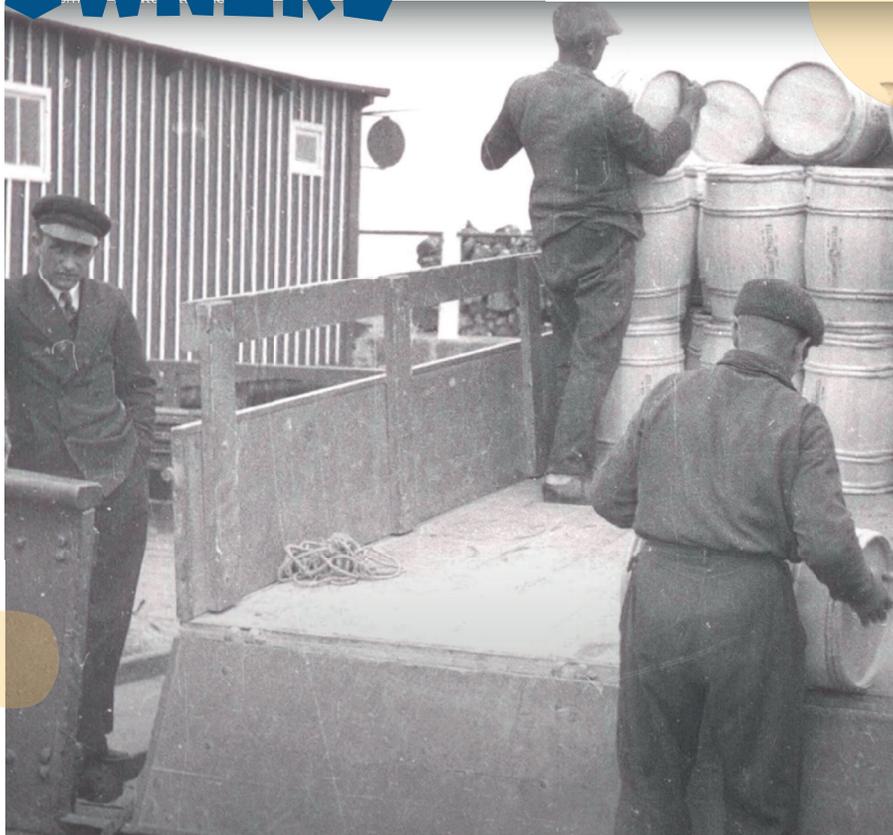




SAAREMAA DAIRY LTD

THE TASTE OF ENDLESS SUMMER

OWNERS



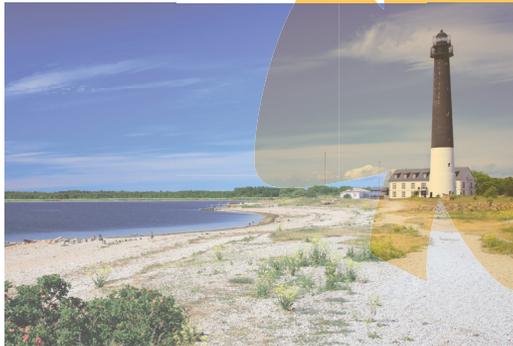
Saaremaa Dairy Ltd is owned by Saaremaa Piimaühistu, **which belongs to the farmers of the largest islands in the Baltic Sea — Saaremaa and Hiiumaa.**

Saaremaa Dairy Ltd is owned by the farmers of the islands and we control the entire chain from the pastures where the cows graze to the **quality** of the finished product. The raw material comes to production from nearby, so **the milk is fresh and “only slightly shaken”.**

LOCATION

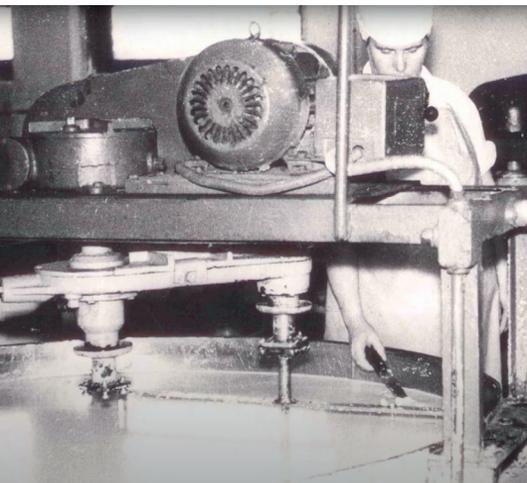
Saaremaa, where our industry and producers are located, is known for its pure untouched nature and natural pastures rich in species.

Our products have the advantage of using raw materials produced in an **ecologically clean environment** as well as of following the long-term experience of qualified specialists and good manufacturing practices.



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.



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 recycle.

Following the launch of the Pure-Pak line, curd line, automated cheese line and the 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, the exclusive Old Saare cheese and organic milk and cheese that exude the air of untouched 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 flavour characteristic of our products.

We have always followed local traditions when producing cheese and butter. Our technology and production line have been built to preserve the skills passed down from generation to generation.

Our goal is to make high-quality products that are natural and free from preservatives.

Our selection includes Gouda, Edam, Tilsiter, Cheddar White 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 cheeses.



Old Saare 6-month-aged cheese has been recognized as the Best Food Product in Estonia in 2017.

We offer Gouda, Edam, Cheddar White and Tilsiter type cheeses in 150-900 g resealable packaging in slices and pieces.



Unique smoked cheeses characteristic of Saaremaa which are produced using natural alder and juniper wood smoking chips are also an important part of our product range. The island's Kadaka smoked cheeses are definitely worth a try.

150 g Kadaka Smoked Gouda



185g Kadaka Smoked Processed Cheese



200 g Kadaka Grated Cheese



500 g Kadaka Smoked Cheese



MO SAAREMAA

We offer sandwich cheeses in
150-900 g resealable packaging
in slices and pieces, **200 g-15 kg**
blocks, cubes or grated.



15 kg block cheese

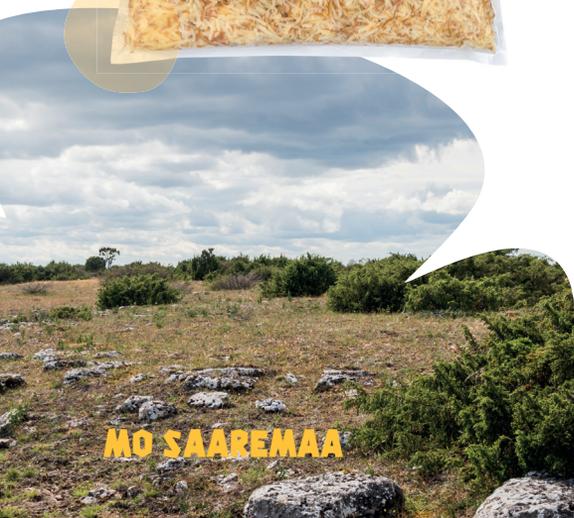
2 kg Grated cheese



200 g Cheese Snacks with
Sundried Tomatoes

200 g Cheese Snacks with Herbs

200 g Cheese Snacks



MO SAAREMAA

SAAREMAA DAIRY LTD ALSO OFFERS ORGANIC PRODUCTS

Saaremaa Dairy Ltd is the largest organic producer in Estonia. We produce both milk and cheese from organic milk from the largest islands in the Baltic Sea. 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.



We offer Organic cheese in 150-900 g resealable packaging in slices and pieces. 1L Öko organic wholemilk 4-4,4%



BUTTER



200 g Mo Saaremaa butter

200 g butter with salt crystals



150 g butter with garlic and salt crystals



We produce genuine 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 butters in Estonia: butter with salt crystals, butter with garlic and salt crystals, and butter with herbs. **The products are packed in shelving boxes.**

YOGHURT AND QUARK

Saaremaa Dairy Ltd offers yoghurts and quark **made by the ultrafiltration method**. We offer high-protein products, either with lactose or lactose-free, with varying fat content (0% to 5%) and in different types of packaging.

Different ferments give the products a different taste nuance. Our selection includes both traditional and Greek-type yoghurts.

500 g Soft quark 5%



500 g Soft nonfat quark lactose free



We offer products for the Horeca sector in 5 kg buckets



BERRY SOUP



New products in Saaremaa Dairy's product range are berry soups. Like other products of Saaremaa Dairy Ltd, berry soups are **natural, low in sugar and do not contain preservatives or additives.**

Products are packaged in **0.5 l, 0.75 l or 1 l Pure-Pak** cartons with or without a cap of your choice.



THANK YOU!

MOSAAREMAA.EE



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