



2020

Bonfesto

OJSC TUROV DAIRY INDUSTRIAL COMPLEX

The dairy, is a high-tech enterprise involved in production of semi-hard and soft cheeses employing Italian technology. The Company started its operation in 2013, and by March of that year had completed the installation and commissioning works of the core process facilities. In May, the first products were produced, with deliveries to customers.

The Company has introduced advanced technologies for high-level raw milk processing at modern facilities that are not available anywhere else throughout the CIS region. The plant uses equipment supplied by CMT Company (Italy), one of the largest world suppliers to the dairy industry and leaders in this field. The process for the products produced has been developed in partnership between the equipment providers and under supervision of specially invited to Belarus Italian production engineers.

The technological process employed for producing dairy products at Open Joint Stock Company "Turov Dairy Industrial Complex" is environmentally friendly. Production complies with the requirements and standard of the EU. The Company operates and implemented foodstuff safety management system and quality control system.

March 2013 – an audit was carried out in respect to certification of the systems and staff of TÜV Thüringen e.V. Company (the head principal office in Germany, Erfurt).

June 2013, June 2016, June 2019 – the certificate of conformity of the foodstuff safety management system to the requirements of FSSC 22000 was granted by TÜV Thüringen e.V. Company (ISO 22000, HACCP).

June 2013, June 2016, June 2019 – certificate of compliance with the requirements of ISO 9001 (TÜV Thüringen e.V.).

February 2015 – certificate of professional safety and occupational safety and health management system compliance with the requirements of OHSAS 18001 (SAI Global).

October 2015, September 2018 – certificate of compliance of ecological management system with the requirements of ISO 14001 (SAI Global).

February 2017, February 2019 – certificate of production compliance with the voluntary certification system "Halal".

The Company has been operating a production laboratory complying with the criteria of the National accrediting system of the Republic of Belarus and it is accredited to the conformity requirements of STB ISO/MACK 17025. The Laboratory is involved in carrying out physico-chemical, microbiological and radiological testing of cow's milk and finished products for their conformity. In September 2019, the laboratory was granted the right to use the combined mark ILAC MRA.

The most important production and technological solutions to achieve the Company's competitive advantages are:

- computer-aided production;
- a high-level yield of finished products ;
- cheese ripening absence;
- using high-quality raw materials – milk of super and extra quality;
- an opportunity to use dairy cream as a raw material;
- using whey for producing Ricotta cheese;
- a streamlined production plan;
- the compliance with the Standards ISO and HACCP;
- the availability of local treatment facilities with biogas production;
- using biogas for saving natural gas.

The Company's products are represented at the market under Bonfesto, Cooking and Cheese Fables trade marks and among its major advantages are the following:

- using high-quality raw materials;
- naturality: no preserving agents, using only pure wood for smoking;
- high-repeatability quality and safety;
- optimum ratio of price and quality;
- a wide range of products.

The Company is constantly working on development of the formulas and bringing new types of products to the markets. The range of products is constantly updated.



TUROV DAIRY INDUSTRIAL COMPLEX



Bonfesto

MOZZARELLA

Soft Cheese "Mozzarella"

Mozzarella is one of the most widely known Italian cheeses. It is a classic mozzarella in brine, used in pizza, salads and appetizers. The most famous Italian national dish with mozzarella is "Caprese". Slices of mozzarella, tomatoes and basil, layered in the colours of the Italian national flag. This cheese is produced in various sized balls.

Fat content in dry matter: 45 %
 Form: balls in brine
 Packing: heat-sealed flow-pack, doy-pack
 Shelf life: 30-33 days
 Storage conditions: from +2 °C to +6 °C and relative humidity 75-85 %

Net weight, g	The number of balls	The number of pieces in a transit pack	
100	12	6	MINI
200	24	4	MINI
150	18	6	MINI
100	1	6	
125	1	6	
125	5	6	
150	3	6	



MOZZARELLA PANINI

Semi-hard Cheese "Mozzarella Panini"

Mozzarella Panini is a similar product to Mozzarella Pizza. It is a variety of semi-hard Mozzarella presented in two flavoured versions: Basil and Sweet pepper. This cheese's colour bears the flavour of a specific additive. It has a wide range of applications both in hot and cold dishes. It is perfect for use in toasted hot sandwiches and paninis.

Fat content in dry matter: 45 %
 Form: cylinder
 Packing: thermoformed film, vacuum
 Shelf life: 90 days
 Storage conditions: from +2 °C to +6 °C and relative humidity 75-85 %

Net weight, g	The number of pieces in a transit pack
250	6



WITH BASIL
 WITH SWEET PEPPER

GRILL CHEESE

Semi-hard Cheese "Grill Cheese"

Mozzarella Grill Cheese is a variety of semi-hard Mozzarella with its specially developed formula by taking into account peculiarities of temperature impact under conditions of cooking on a charcoal grill. Just under high temperatures the product shows its taste in the best possible way. This cheese is in the perfect accord with classical attributes of a summer picnic – lavash, green stuff, fresh and grilled vegetables, baked fish and flavory shashlik. It may be home-cooked on skewer or wire rack and even on a grill.

Fat content in dry matter: 40 %
 Form: cylinder
 Packing: thermoformed film, vacuum
 Shelf life: 90 days
 Storage conditions: from +2 °C to +6 °C and relative humidity 75-85 %

Net weight, g	The number of pieces in a transit pack
400	8





Bonfesto

FRESH CHEESE
WITHOUT PRESERVATIVES

MOZZARELLA
PIZZA

Semi-hard Cheese “Mozzarella Pizza”

Semi-hard cheese Mozzarella Pizza is the most well-known cheese of the Pasta Filata group. It is best served hot. It is famous for dishes requiring roasting and heat treatment, for example, as filler for pizza and lasagna. The range of using semi-hard mozzarella is very wide: sandwiches, salads, various cold dishes, especially of Italian style.

Fat content in dry matter: 40% or 45 %
Form: cylinder
Packing: thermoformed film, vacuum
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
250	6
400	8



MOZZARELLA
PIZZA

Semi-hard Cheese “Mozzarella Pizza”

Semi-hard cheese Mozzarella Pizza is characterized by reduced moisture content and weight fraction of fat, that contributes to a longer shelf life and improves cheese properties after its cooking. As opposed to other varieties of semi-hard cheeses Mozzarella does not require ripening. It is famous for dishes requiring roasting and heat treatment, for example, as filler for pizza, lasagna and various casseroles and pies. The most famous pie with Mozzarella Pizza is a calzone.

Fat content in dry matter: 40 % or 45 %
Form: cylinder
Packing: thermoformed film, vacuum
Shelf life: 120 or 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
1000	8
2600	4



MOZZARELLA

Semi-hard Shredded Cheese “Mozzarella Pizza”

Semi-hard shredded cheese Mozzarella Pizza is the cheese of the Pasta Filata group – possesses tender creamy taste, a high viscosity degree and uniform cooking. Mozzarella does not spoil the taste of main ingredients of dishes. Mozzarella is widely used for cooking meals, which require baking and thermal procession – pizza, lasagna, bruschetta and fastened up paninis.

Fat content in dry matter: 40 %
Form: shredded cheese mass
Packing: heat-sealed flow-pack
Shelf life: 90 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
150	6





Bonfesto

FRESH CHEESE
WITHOUT PRESERVATIVES

MASCARPONE

Soft Cheese "Mascarpone"

Mascarpone is a conventional Italian soft cheese produced by the cream ultra-filtration method. It possesses a creamy consistency and delicate sweet flavor. These particular qualities make it to be perfect for desserts. It can be served with fruits and berries. It is particularly popular combined with bitter chocolate.

Fat content in dry matter: 78 %
Packing: cup with a cover
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
250	6



MASCARPONE

Soft Cheese "Mascarpone" with "Tiramisu" filler

Mascarpone with "Tiramisu" filler is a soft cheese having a light creamy body, tender taste and fine coffee aroma. It can be used as a ready-made cream for baking or as an quick-to-make dessert. It perfectly goes with fresh fruits and berries.

Fat content in dry matter: 65 %
Packing: cup with a cover
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
250	6



MASCARPONE

Soft Cheese "Mascarpone"

Mascarpone is a soft creamy cheese having the most delicate taste. It will be perfect for making sandwiches and refined desserts. It is widely known among gourmands as an ingredient of "Tiramisu" dessert.

Fat content in dry matter: 78 %
Packing: cup with a cover
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
500	6





Bonfesto

**FRESH CHEESE
WITHOUT PRESERVATIVES**

PROVOLA
AFFUMICATA

Semi-hard Cheese "Provola"

A classic provola has a pear-shaped form. It is aged within several days after manufacture. As a result moisture comes out and this product becomes drier. This piquant feature gives the cheese Provola Fresca a delicate taste, which is particularly appreciated by wine connoisseurs. A smoked provola - Provola Affumicata - is also available. The smoking process, which is natural, uses pure woodchips. The smoked provola is best served as an accompaniment to lager or beer.

Fat content in dry matter: 45 %
Form: pear
Packing: thermoformed film, vacuum
Shelf life: 90 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75-85 %

Net weight, g	The number of pieces in a transit pack	
235	5	SMOKED
250	5	

**NATURAL
SMOKING**



PROVOLETTA

Semi-hard Smoked Cheese "Provoletta"

Provoletta is a small-sized Provola. The cheese is dry on its consistency, and sold in the form of small balls is very convenient for serving it as an appetizer. It possesses a balanced flavour, is moderately salty, with a smoke flavour. The smoking process goes in a natural way on a grill while using pure woodchips. The smoked provoletta is also popular served with beer or lager.

Fat content in dry matter: 45 %
Form: balls
Packing: thermoformed container, nitrogen medium
Shelf life: 77 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75-85 %

Net weight, g	The number of pieces in a transit pack	
75	12	MINI
150	12	MINI
200	12	MINI

**NATURAL
SMOKING**



SCAMORZA
AFFUMICATA

Semi-hard Smoked Cheese "Scamorza"

Scamorza cheese has a traditional pear-shaped form. Scamorza is aged within several days during which moisture comes out. Such cheese is considered to be green and is called Scamorza Fresca. It is easily melted, suited to hot sandwiches, pizza, panini, pies or as a filler for pasta. A smoked scamorza - Scamorza Affumicata is a real gourmet item. The smoked scamorza better uncovers its flavour when served with beer.

Fat content in dry matter: 45 %
Form: pear
Packing: thermoformed container, vacuum
Shelf life: 90 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75-85 %

Net weight, g	The number of pieces in a transit pack	
235	5	

**NATURAL
SMOKING**





FRESH CHEESE
WITHOUT PRESERVATIVES

RICOTTA

Soft Cheese "Ricotta"

Ricotta is one of the variety of Italian whey cheeses. Ricotta is a delicate cheese with its curative properties accounting for high contents of vitamins, microelements, as well as digestible proteins. The product has a creamy and soft texture with tender taste. Ricotta can be used for preparation of salads, main dishes, desserts, as well as an independent dish. It is an excellent filling for all types of pies, ravioli and pasta.

Fat content in dry matter: 50 %
Packing: cup with a cover
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
250	6
500	6



RICOTTA LIGHT

Soft Cheese "Ricotta"

Ricotta is one of the variety of whey cheeses. Ricotta Light is a delicate cheese containing less calories, i.e. its fat content in a dried substance is equal to 40 %. Its healthy properties are a result of the high content of vitamins, microelements and easily digestible protein. Ricotta is undoubtedly considered to be a multiproduct: it is used when preparing salads, main courses. It is an excellent filling for all types of pies, ravioli and pasta giving to any dish a piquant and delicate flavour.

Fat content in dry matter: 40 %
Packing: cup with a cover
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
250	6
500	6



LIGHT

RICOTTINE

Soft Cheese "Ricottine"

Ricottine is a conventional Italian dairy product produced of whey and milk. By its consistency it reminds a very tender cottage cheese. Ricottine is rich with vitamin A and vitamins of group B, calcium, contains albumin and globulin, promotes the immune system strengthening. It ideally goes with fresh berries and fruits, mousse, jam and confiture. Ricottine is perfect for outside eating, being a fast and useful snack.

Fat content in dry matter: 50 %
Packing: 2 small cups with a cluster
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
200	10





Bonfesto

FRESH CHEESE
WITHOUT PRESERVATIVES

RICOTTINE

Soft Cheese “Ricottine” with fillers

Ricottine is a conventional Italian dairy product produced of whey and milk. By its consistency it reminds a very tender cottage cheese. Ricottine is rich with vitamin A and vitamins of group B, calcium, contains albumin and globulin, promotes the immune system strengthening. This product is offered as a dessert with “Toffee-caramel” and “Milk chocolate”. It is perfect for outside eating, being a fast and useful snack.

Fat content in dry matter: 30 %
Packing: 2 small cups with a cluster
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
200	10

TOFFEE-CARAMEL
MILK CHOCOLATE



RICOTTA

Soft Cheese “Ricotta” with fruit fillers

Ricotta with fruit fillers is presented in five versions: “Melon”, “Pear-and-Honey”, “Baked Apples-and-Cinnamon”, “Wild berries” and “Cherry”. The bright flavors of jams with fresh fruit pieces turn ricotta into a delicious treat. Ricotta with fruit fillers is sold packed in a convenient two-chamber cup. It is perfect for packed lunches or picnics.

Fat content in dry matter: 50 %
Packing: two-chamber cup
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
125	12

MELON
CHERRY
WILD BERRIES
PEAR-AND-HONEY
BAKED APPLES-AND-CINNAMON



RICOTTA

Soft Double-layered Cheese “Ricotta”

Ricotta is a conventional Italian dairy product produced of whey and milk. By its consistency it reminds a very tender cottage cheese. Ricotta is high-vitamed, easily digestible and very nutritional. It is perfectly suitable for quick and healthy snacks, including outdoors. A tasteful and healthy treat with dessert tastes “Kiwi”, “Stracciatella”, “Cherry-and-chocolate” and “Strawberry”.

Fat content in dry matter: 30 %
Packing: small cup
Shelf life: 60 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
125	6

KIWI
STRAWBERRY
STRACCIATELLA
CHERRY AND CHOCOLATE





Bonfesto

FRESH CHEESE
WITHOUT PRESERVATIVES

CREAM CHEESE

Soft Cheese «Cream Cheese» with fillers

Cream Cheese product range includes seven varieties with different taste versions: "Classic", "Light", "Neapolitan", "Basil-garlic-oregano", "Champignons", "Horse-radish" and "Tartar". The taste of the cheese with fillers is more pronounced and piquant. Convenient package allows to consume it not only at home, but also in the office, on a trip and at a picnic as a natural and nutritious snack.

Fat content in dry matter: 60% or 70 %
Packing: small cup with a cover
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
170	6

- LIGHT
- TARTAR
- CLASSIC
- NEAPOLITAN
- HORSERADISH
- CHAMPIGNONS
- BASIL-GARLIC-OREGANO

REDESIGN 2019

CREAM CHEESE

Soft Cheese «Cream Cheese» with fillers

The assortment line of Cream Cheese in the convenient family package of the increased capacity of 250 g includes five products having various tastes: "Classic", "Light", "Neapolitan", "Basil-garlic-oregano" and "Champignons". Favourite tastes provided in a convenient family package are aimed at meeting the requirements of big families or groups of friends, as well as the wide use of the product in cooking. Original appetizers, piquant sauces, hearty pies and delicious cream soups constitute numerous fields of application of the use of cheeses having rather bright tastes.

Fat content in dry matter: 60% or 70 %
Packing: cup with a lid
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
250	6
500	6

- LIGHT
- CLASSIC
- NEAPOLITAN
- CHAMPIGNONS
- BASIL-GARLIC-OREGANO

CREAM CHEESE

Soft Cheese «Cream Cheese»

Cream Cheese is a soft creamy cheese. It is a fresh cheese requiring no ageing or pressing. It is produced of milk and rich cream, possesses a fine consistency and a creamy taste. The process of raw material procession is provided so that all useful and tasteful qualities are maximally retained. It is widely used in cooking various salads, sushi, and desserts and for baking: cakes, custard pies, biscuits. It is a major ingredient of a well-known dessert Cheesecake.

Fat content in dry matter: 60% or 70 %
Packing: bucket with a lid
Shelf life: 180 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack
2250	4



CLASSIC



Bonfesto

**FRESH CHEESE
WITHOUT PRESERVATIVES**

CREMOLLE NEW

Soft curd Cheese «Cremolle»

Cremolle is a delicate, aerated creamy-curd cheese, made of fresh milk and rich cream. Cremolle belongs to the category of soft cheeses, which do not require maturing and they are not subject to pressing. The process of raw material procession is provided so that all useful and tasteful qualities are maximally retained. Use of exclusively natural ingredients and careful whipping allow getting the delicate creamy cheese. This creamy-curd cheese perfectly goes with spicy herbs, juicy vegetables and fruits, flavored meat and fish.

Fat content in dry matter: 65 %
 Packing: cup with a cover
 Shelf life: 120 days
 Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack	CLASSIC
125	8	

Bonfesto is a brand of soft and semi-hard cheeses, prepared from fresh and natural ingredients according to the Italian technology.

Bonfesto cheese can become an interesting supplement or flavoring basis of various dishes. To try, to wonder, to experiment, to enjoy, to celebrate or to fall in love — this is the history of the relations with Bonfesto cheeses.

Bonfesto will please the whole family, everyone will be able to find Italian cheese to his taste. Light and succulent Mozzarella cheese, elegant Mascarpone, soft creamy Cream cheese, generous Ricotta, dessert Ricottina, exquisite Provola, tart Scamorza, light Cremolle — all of them will fill dishes with unique shades and create amazing combinations of taste.

All **Bonfesto** cheeses are united by pleasure and joy of life, which fill every family dinner, a lunch with friends or a breakfast alone with yourself.

Bonfesto brings fresh emotions of the real Italian life holiday to your house!

Soft cheese **Bonfesto** Cremolle was awarded Gold star by prestigious international prize Superior Taste Award 2019. The jury members consisted of 200 experts, including 100 famous chefs from popular restaurants from all over the world, among them private chefs of the French president and the queen of Great Britain. Tasting methodology is very strict. Overall, about 40% of products, competed in the contest, don't receive award.





Bonfesto

FRESH CHEESE
WITHOUT PRESERVATIVES

CREMOLLE NEW

Soft curd Cheese «Cremolle» with filler

Cremolle Bonfesto with Sun-Dried Tomatoes filler is an aerated creamy-curd cheese, can be used for preparing various dishes and for spoon eating. Cheese is made of fresh milk and rich cream. Cremolle can be used as an independent dish for a tasty and healthy snack including outdoors, as well as for preparing various appetizers, sauces, hot dishes, sandwiches. It well goes with pasta, ravioli, bruschetta and bagel.

Fat content in dry matter: 65 %
Packing: cup with a cover
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack	
125	8	SUN-DRIED TOMATOES



CREMOLLE NEW

Soft curd Cheese «Cremolle» with filler

Cremolle Bonfesto with Dill Pickles Filler is an aerated creamy-curd cheese, made of fresh milk and rich cream. Cheese can be used for preparing various dishes and for spoon eating. Cremolle Bonfesto with Dill Pickles filler can be used as an independent dish for a tasty and healthy snack including outdoors, as well as for preparing various appetizers, sauces, hot dishes, as topping for sandwiches. This creamy-curd cheese perfectly goes with cream soup, omlette, bruschetta and bagel.

Fat content in dry matter: 65 %
Packing: cup with a cover
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack	
125	8	DILL PICKLES



CREMOLLE NEW

Soft curd Cheese «Cremolle» with filler

Cremolle Bonfesto with Wild Mushrooms Filler is an aerated creamy-curd cheese, made of fresh milk and rich cream. Cheese can be used for preparing various dishes and for spoon eating. Cremolle Bonfesto with Wild Mushrooms filler can be used as an independent dish for a tasty and healthy snack including outdoors, as well as for preparing various appetizers, sauces, hot dishes. This creamy-curd cheese well goes with pasta, lasagna, cream-soup, pizza, bruschetta and bagel.

Fat content in dry matter: 65 %
Packing: cup with a cover
Shelf life: 120 days
Storage conditions: from +2 °C to +6 °C and relative humidity 75–85 %

Net weight, g	The number of pieces in a transit pack	
125	8	WILD MUSHROOMS





 **TUROV DAIRY
INDUSTRIAL
COMPLEX**

During the period since 2013 cheeses under Bonfesto trade mark managed to gain confidence and adherence among consumers, that is confirmed with numerous diplomas, certificates and high awards in the most prestigious contests.

In January 2015, the Bonfesto trade mark won the Grand Prix and the gold medal at the International contest "Brand of the year". The company's products became the winners in contests "Best products of the Republic of Belarus" in 2014, 2015, 2016, 2017, "Best products of the Republic of Belarus in the Russian Federation in 2015", "Product of the year" in 2017 and 2018, it became the winner of the popular tasting event "Taste Champion", it got the consumers acknowledgment Award "Popular trade mark" in 2017 and 2018.

In 2016, "Turov Dairy Industrial Complex" OJSC obtained a reputable confirmation of high quality products at the Russian market by becoming the laureate of the All-Russian Branch Award "Import substitution – 2016", as well as the National Quality Mark "Choice of Russia". The company has become a collective member of the Entrepreneurship Development Assistance Fund of the Russian Federation, and it was entered to the Register of reliable suppliers of Russia.

In 2018, the plant's products received a diploma from a prestigious competition "SIAL Innovation" in Shanghai.

In accordance with Order of the Council of Ministers of the Republic of Belarus No. 722, dated September 15, 2016, "Turov Dairy Industrial Complex" OJSC became the winner of the national contest "Entrepreneur of the year" in 2016 in the nomination "Effective business in the production sphere".

In 2018, according to the results of the national contest "Entrepreneur of the year" Turov Dairy Industrial Complex won in the nomination "Stable success" under Order of the Council of Ministers of the Republic of Belarus No. 667, dated September, 13, 2018.

According to the Order of the Council of Ministers of the Republic of Belarus No. 190, dated March, 25, 2019, "Turov Dairy Industrial Complex" OJSC was awarded the Government Prize of the Republic of Belarus for achieving significant results in the field of quality and competitiveness of manufactured products, implementation of innovative technologies and modern management methods in 2018.

In January 2018, the second production line was started up. It became possible to process 760 tons of milk, to produce more than 30 thousand tons of cheese per year. Company plans adding at least 50% of export sales during 2019.

Bonfesto



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