Product Mix of the Klub Syru (Cheese Club) Brand
Key characteristics of the Klub Syra Company

The Klub Syra Company is among the five key players in the market of hard rennet cheese in Ukraine. The company was founded in 2003, with the controlling entity located in Kyiv. The company has a staff of 915 persons.

The key production asset, the butter-and-cheese plant, is located in the town of Kaniv, the Cherkasska Region. The company has a staff of 915 persons.

LLC Klub Syra produces the following product mix: cheese sold by weight and pre-packaged cheese (fixed 200 g packages), powder dairy products (skim milk powder and dried whole milk), sweet cream butter of 72 % fat content, and whey.

Our production line has state-of-the-art equipment and is considered one of the best in Ukraine. 7.6 mln USD were invested into plant upgrading in 2007-2008. The plant has installed equipment made by world renown companies such as Siemens, Obram, Sealed Air, and Alfa Laval.

The distributor network of the Klub Syra Company spans all regions of Ukraine. Besides, the company is collaborating successfully with such national retail chains as ATB, Ashan, Furshet, Billa, Metro, Novus and others.

One of the key assets of the company is the well-recognized trademark Klub Syra used for selling products in different price segments.

Klub Syra accounts for 6 % of the market of hard rennet cheeses in Ukraine.

Main competition:
• Molochnyi Alliance (11 %)
• Milkyland (7 %)
• Shostka (6 %)
• Tul’chynka (6 %)
Key production characteristics

The butter-and-cheese plant was built in 1971. Complete remanufacturing was conducted in 2007-2008, with the Capex investments being 7.6 mln. USD.

Installing new production lines increased the daily production capacity to 60 tons of cheese; butter in bulk – 8 tons; pre-packaged butter – 5.1 tons; and whey - 20 tons. The packaging line daily capacity is 18 tons of pre-packaged products. The current production capacity of processing unpasteurized milk is 650 tons daily.

The milk for production is supplied from the following sources: 70 % from large farms, and 30 % from private households and enterprises.

The plant is completely automated with all key production indicators being monitored on-line. Besides, the plant has an integrated product quality management system certified by international standards ISO and HACCP.
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Premium Collection
**Hard cheese Noir, 45 % fat**

*Ripening time over 60 days*

*Noir* is a hard cheese made of cow milk. It has a firm texture with a pronounced creamy rind. Young cheese has a mild flavour; however, with ageing, its taste becomes more pronounced and flavourful.

**Form:** loaf – 2.7 kg. Coating material - plasticiser

**Flavour:** pronounced cheesy, slightly savory and a nutty aftertaste

**Eye pattern:** single round and oval-shaped eyes distributed evenly over the cut

**Ingredients:** standardized milk, kitchen salt, solidifier – calcium chloride, starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk-clotting enzyme obtained by fermentation or of microbial origin corresponding to 100 % chymosine), preservative – potassium nitrate.
Hard cheese Asiagio, 55 % fat

Asiagio is a semi-hard young cheese, with a recipe over a thousand years old, which originated in Italy’s northern regions. Based on the old recipe, we were the first in Ukraine to revive a genuine Italian cheese. Its delicate milky flavour will be a perfect match for light white wine, olives and fresh ciabatta.

Form: loaf – 2.7 kg. Coating material - plasticiser
Flavour: delicate milky
Eye pattern: angular or slit-like eyes distributed evenly over the cut
Ingredients: standardized milk, kitchen salt, solidifier – calcium chloride, starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), enzyme preparation (milk-clotting enzyme obtained by fermentation or of microbe origin corresponding to 100 % chymosine), preservative – potassium nitrate.

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Hard cheese Krymski with goat milk, 50% fat

*Krymski cheese has a sharp cheesy taste with a flavour and an aroma characteristic of goat milk. The flavour can be agreeably enhanced with strawberries, red currants, raspberries, and bilberries.*

**Form:** loaf – 2.7 kg. Coating - plasticiser  
**Flavour:** the cheese has a sharp cheese taste with a goat milk flavour and aroma.  
**Eye pattern:** irregular, angular and slit-shaped.  
**Ingredients:** cow milk; goat milk (to 5 %); kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms); chlorophyllin color; enzyme preparation (rennet or milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), and lipase enzyme.
Cheese Prikarpatski with sheep milk, 50 % fat

*With sheep milk!*

Prikarpatski cheese has a slightly sharp and pungent flavour, and a taste and aroma of sheep milk. It has a mild aftertaste of meadow grass. It goes fine with figs, apples and grapes.

**Flavour:** sharp, pungent, with a taste and aroma of sheep milk or without it.

**Eye pattern:** single round ones.

**Ingredients:** cow milk; sheep milk (to 5 %); kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms); enzyme preparation (rennet or milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), lipase enzyme, and a grass mixture.
Hard cheese Edelweiss, 45 % fat

*Produced to a Swiss technology!*

**Edelweiss**, as all Swiss-kind cheeses, has a rich and pronounced taste and a delicate aroma: spicy and sweet with a nutty flavour.

**Form:** loaf 2.7 kg in a shrink wrap  
**Flavour:** pronounced cheesy, spicy and a sweet aftertaste  
**Consistency:** elastic, hard, can be crumbly when bent.  
**Eye pattern:** round and oval-shaped.  
**Ingredients:** standardised milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms);
Cheese Detski, 45 % fat

Hard cheese Detski is produced of natural raw materials, without addition of vegetable oils and preservatives, with the use of bifidus and acidophilic bacteria as starter cultures. The cheese brining condition provides for low salt content to obtain a product with a more delicate and creamy flavour.

Hard cheese Detski of the Klub Syra brand is a high-quality product acknowledged by the Ukrainian R&D Institute of Nutrition, and approved by the Ministry of Healthcare of Ukraine (MHU).

Form: loaf – 2.7 kg
Flavour: delicate, moderately pronounced cheesy and creamy, without off-taste and aroma.
Eye pattern: round, oval, angular or slit-like eyes distributed evenly over the cut.
Ingredients: standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties).

Find more details on the web site: http://www.children-cheese.com.ua/pages/where
Product Mix of the Klub Syra Brand

Traditional Cheese Collection
Hard cheese Rossiyski of the Klub Syra brand
45 % fat

Rossiyski is the best known cheese favored by all. It was developed by domestic cheesemakers in the 1960s. It gained popularity fast and became a favorite and traditional cheese for all.

Form: loaf – 5.8 kg

Flavour: pronounced cheesy, traditional, with a slightly sour taste.

Eye pattern: irregular, angular and slit-like eyes distributed evenly over the cut

Ingredients: standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), preservative – potassium nitrate.
Hard cheese Hollandski of the Klub Syra brand
45 % fat

The Dutch cheese tradition appeared first in Russia and then in Ukraine owing to Peter I. This Dutch cheese, with a spicy and bright unforgettable flavour, became a real classic gastronomical standard with time.

Form: loaf - 5.4 kg, pre-packaged 225 g
Flavour: pronounced cheesy, with a sharp taste
Eye pattern: round, oval or angular-shaped eyes distributed evenly over the cut
Ingredients: standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), preservative – potassium nitrate.
Hard cheese Ivanhoe with a baked milk flavour, 45 % fat

Ivanhoe has a rich baked milk flavour, and will be an excellent supplement to favorite hot and cold dishes.

Form: loaf - 5.8 kg,

Flavour: pronounced cheesy with a baked milk taste

Eye pattern: angular or slit-like eyes distributed evenly over the cut

Ingredients: standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), preservative – potassium nitrate.
Hard cheese Smetankovyi of the Klub Syra brand, 45 % fat

Cheese Smetankovyi is produced to the classical Polish recipe and meets all quality and flavour criteria inherent to this kind of cheese.

**Form:** loaf – 2.5 kg

**Flavour:** moderately pronounced cheesy, creamy and slightly sweet

**Eye pattern:** round, oval, irregular, angular or slit-like eyes distributed evenly over the cut

**Ingredients:** standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), preservative – potassium nitrate.
**Hard cheese Vityaz of the Klub Syra brand, 45 % fat**

*Cheese Vityaz is a traditional Altai region hard cheese.*

**Form:** loaf – 5.8 kg, pre-packaged – 225 g

**Flavour:** pronounced cheesy, spicy, with a slightly sharp taste

**Eye pattern:** irregular, angular and slit-like eyes distributed evenly over the cut

**Ingredients:** standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), preservative – potassium nitrate.
Hard cheese Slivochnyi of the Klub Syra brand, 45 % fat

Cheese Slivochnyi has a well-pronounced creamy taste and a very delicate elastic texture.

Form: loaf – 5.8 kg, pre-packaged 225 g
Flavour: pronounced cheesy and creamy taste
Eye pattern: angular or slit-like eyes distributed evenly over the cut
Ingredients: standardized milk; kitchen salt; solidifier – calcium chloride; starter culture (mesophilic or mesophilic and thermophile lactic acid microorganisms), natural color annatto, enzyme preparation (milk clotting agent prepared enzymatically or of microbial origin with 100 % chymosine properties), preservative – potassium nitrate