

alpremo[®]



**100%
CHEESE**



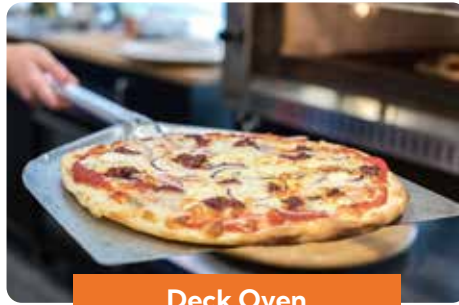
alpremo® 100% CHEESE

USABLE IN MOST OF OVENS

Alpremo mozzarella is made with special production process and according to traditional Italian techniques, which allows you to use all kind of ovens for the ultimate pizza experience with a perfect melt, golden-white color, maximum stretch and unique taste.



Conveyor Oven



Deck Oven



Traditional Pizza Oven

Revolutionary Cheese

As a leading Manufacturer, Supplier and Processing Company of Cheese in Turkiye, we offer the most delicious and unique cheese on the globe.

What Makes Alpremo Cheese outstanding?

Flavor; Alpremo Cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure Alpremo Cheese will never burn.

Good For Health; Alpremo Cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore Alpremo Cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; Alpremo Cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; Alpremo Cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in cheese sticks, in burgers, in burritos, use it to make a sauce or easily spread it on your pizza.

So, you can taste and see the difference of our exceptional Alpremo Cheese. With the ultimate in meltability, unique color, stretchability and flavour, Alpremo Cheese can't fail to deliver you all you need for a perfect pizza.

FSSC 22000

Our Food Safety System Certification assure our cheese, ingredients, production process, packaging, storage, distribution, transport and logistics are according to the globally most recognized standards and demonstrate commitment to quality processes and continual improvement and strengthen our distributors hands to access top retailers and minimize risk and protect their reputaiton.

ISO 9001 : 2015

Our Quality Management System Certification assure a continuous business improvement, greater cost effectiveness, improved communication s, improved product, process and service quality, reduced waste and improved productivity, which is a passport to the globale market.

ISO 22000 : 2018

This strenghten the risk management controls across our cheese supply chain. It improves the confidence of our suppliers, distributors and consumers in the safety of our products and our ability to reduce health risks. Ensure our supply chain has robust controls that prevent the introduction of hazardous materials and contamination.

HALAL

Our Halal Certification adds to our cheese a lot of benefits. It is safer to eat, it enhances metabolism, it tastes better, it is more hygienic, it is stress hormone free and improves the immune system.

KOSHER

Our available on demand Kosher Certificate verifies the ingredients, production process including all machinery and food service processes of our cheese complies with the standards of kashrut (Jewish dietary law) as stipulated in the Shulchan Arukh, the benchmark of religious Jewish law.

alpremo[®] MOZZARELLA

Revolutionary Pizza Mozzarella

As a leading Manufacturer, Supplier and Processing Company of Mozzarella Cheese in Turkiye, we offer the most delicious and unique Mozzarella Cheese on the globe.

What Makes alpremo mozzarella cheese outstanding?

Flavor; alpremo kashkaval cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure alpremo kashkaval cheese will never burn.

Good For Health; alpremo mozzarella cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore alpremo mozzarella cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; alpremo mozzarella cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; Alpremo mozzarella cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in mozzarella sticks, use it to make a sauce or easily spread it on your pizza.



Block Mozzarella Cheese

Delicious Block Mozzarella Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, golden-white color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Mozzarella Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Mozzarella Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2300g



Units per Box

8



Boxes per Pallet

40



Shelf Life at -18°C

12 Months



Shredded Mozzarella Cheese

Delicious Shredded Mozzarella Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, golden-white color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Mozzarella Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Mozzarella Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months



Diced Mozzarella Cheese

Delicious Shredded Mozzarella Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, golden-white color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Mozzarella Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Mozzarella Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months

alpremo[®] MOZZARELLA

PERFECT MELTING

Alpremo mozzarella cheese is made according to a unique and dynamic production process, where we use only fresh and natural ingredients, which ensure an equal and easy melting.

GOLDEN WHITE COLOR

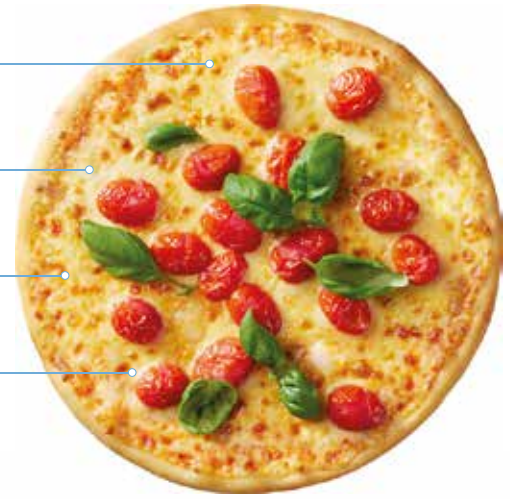
We do not use starch at any of our manufacturing stages, which guarantee alpremo mozzarella cheese will never burn and keeps its golden-white color at any temperature in any type of oven.

INCREDIBLE STRETCHING

We use only daily fresh milk with high protein that does not contain any growth hormones, which makes alpremo mozzarella cheese incredible stretchy.

EXQUISITE TASTE

After being produced, the alpremo mozzarella cheese is frozen at extremely low temperatures in a very short time. This has the advantage of guaranteeing milk's natural and creamy taste.



Block Analogue Mozzarella Cheese

Delicious Block Analogue Mozzarella Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With its perfect melt, golden-white color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Mozzarella Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Analogue Mozzarella Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2300g

Units per Box

8

Boxes per Pallet

40

Shelf Life at -18°C

12 Months

Shredded Analogue Mozzarella Cheese

Delicious Shredded Analogue Mozzarella Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With its perfect melt, golden-white color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Mozzarella Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Analogue Mozzarella Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

Diced Analogue Mozzarella Cheese

Delicious Diced Analogue Mozzarella Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With its perfect melt, golden-white color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Mozzarella Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Analogue Mozzarella Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

alpremo® KASHKAVAL

Revolutionary Kashkaval

As a leading Manufacturer, Supplier and Processing Company of Kashkaval Cheese in Turkiye, we offer the most delicious and unique Kashkaval Cheese on the globe.

What Makes alpremo kashkaval cheese outstanding?

Flavor; alpremo kashkaval cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure alpremo kashkaval cheese will never burn.

Good For Health; alpremo kashkaval cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore alpremo mozzarella cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; alpremo kashkaval cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; Alpremo kashkaval cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in mozzarella sticks, use it to make a sauce or easily spread it on your pizza.



Block Kashkaval Cheese

Delicious Block Kashkaval Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, easy sliceabilty, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Kashkaval Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Kashkaval Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

3000g



Units per Box

4



Boxes per Pallet

48



Shelf Life at -18°C

12 Months



Shredded Kashkaval Cheese

Delicious Shredded Kashkaval Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Kashkaval Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Kashkaval Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months



Diced Kashkaval Cheese

Delicious Diced Kashkaval Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Kashkaval Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Kashkaval Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months

alpremo® KASHKAVAL

PERFECT MELTING

Alpremo kashkaval cheese is made according to a unique and dynamic production process, where we use only fresh and natural ingredients, which ensure an equal and easy melting.

GOLDEN COLOR

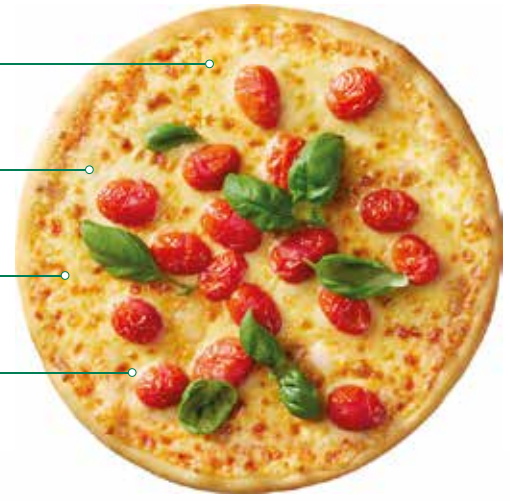
We do not use starch at any of our manufacturing stages, which guarantee alpremo kashkaval cheese will never burn and keeps its golden color at any temperature in any type of oven.

INCREDIBLE STRETCHING

We use only daily fresh milk with high protein that does not contain any growth hormones, which makes alpremo kashkaval cheese incredible stretchy.

EXQUISITE TASTE

After being produced, the alpremo kashkaval cheese is frozen at extremely low temperatures in a very short time. This has the advantage of guaranteeing milk's natural and creamy taste.



Block Analogue Kashkaval Cheese

Delicious Block Analogue Kashkaval Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkey.

With its perfect melt, easy sliceability, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Kashkaval Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Analogue Kashkaval Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

3000g

Units per Box

4

Boxes per Pallet

48

Shelf Life at -18°C

12 Months

Shredded Analogue Kashkaval Cheese

Delicious Shredded Analogue Kashkaval Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkey.

With its perfect melt, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Kashkaval Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Analogue Kashkaval Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

Diced Analogue Kashkaval Cheese

Delicious Diced Analogue Kashkaval Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkey.

With its perfect melt, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Kashkaval Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Analogue Kashkaval Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

alpremo® EDAM CHEESE

Revolutionary Edam Cheese

As a leading Manufacturer, Supplier and Processing Company of Edam Cheese in Turkiye, we offer the most delicious and unique Edam Cheese on the globe.

What Makes alpremo edam cheese outstanding?

Flavor; alpremo edam cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure alpremo edam cheese will never burn.

Good For Health; alpremo edam cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore alpremo edam cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; alpremo edam cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; ; Alpremo edam cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in red cheddar sticks, in burgers, in burritos, use it to make a sauce or easily spread it on your pizza.



Block Edam Cheese

Delicious Block Edam Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, easy sliceability, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Edam Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Edam Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

3000g



Units per Box

4



Boxes per Pallet

48



Shelf Life at -18°C

12 Months



Shredded Edam Cheese

Delicious Shredded Edam Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Bakery, Taco, Burrito, Edam Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Edam Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months



Diced Edam Cheese

Delicious Diced Edam Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Bakery, Taco, Burrito, Edam Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Edam Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months

alpremo® EDAM CHEESE

PERFECT MELTING

Alpremo edam cheese is made according to a unique and dynamic production process, where we use only fresh and natural ingredients, which ensure a equal and easy melting.

UNIQUE COLOR

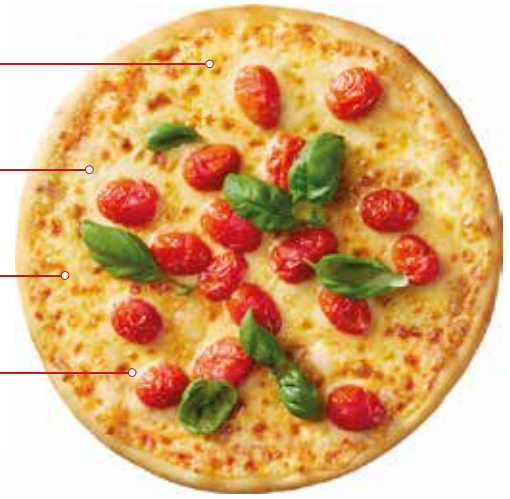
We do not use starch at any of our manufacturing stages, which guarantee alpremo edam cheese will never burn and keeps it's unique color at any temperature in any type of oven.

INCREDIBLE STRETCHING

We use only daily fresh milk with high protein that does not contain any growth hormones, which makes alpremo edam cheese incredible stretchy.

EXQUISITE TASTE

After being produced, the alpremo edam cheese is frozen at extremely low temperatures in a very short time. This has the advantage of guaranteeing milk's natural and creamy taste.



Block Analogue Edam Cheese

Delicious Block Analogue Edam Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, easy sliceability, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Edam Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Analogue Edam Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

3000g

Units per Box

4

Boxes per Pallet

48

Shelf Life at -18°C

12 Months

Shredded Analogue Edam Cheese

Delicious Shredded Analogue Edam Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Edam Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Analogue Edam Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

Diced Analogue Edam Cheese

Delicious Diced Analogue Edam Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Bakery, Taco, Burrito, Edam Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Analogue Edam Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

alpremo® GOUDA CHEESE

Revolutionary Gouda Cheese

As a leading Manufacturer, Supplier and Processing Company of Gouda Cheese in Turkiye, we offer the most delicious and unique Gouda Cheese on the globe.

What Makes alpremo gouda cheese outstanding?

Flavor; alpremo gouda cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure alpremo gouda cheese will never burn.

Good For Health; alpremo gouda cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore alpremo gouda cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; alpremo gouda cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; Alpremo gouda cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in gouda cheese sticks, in burgers, in burritos, use it to make a sauce or easily spread it on your pizza.



Block Gouda Cheese

Delicious Block Gouda Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, easy sliceability, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Gouda Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Gouda Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

3000g



Units per Box

4



Boxes per Pallet

48



Shelf Life at -18°C

12 Months



Shredded Gouda Cheese

Delicious Shredded Gouda Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Gouda Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Gouda Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months



Diced Gouda Cheese

Delicious Diced Gouda Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Gouda Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Gouda Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months

alpremo® GOUDA CHEESE

PERFECT MELTING

Alpremo gouda cheese is made according to a unique and dynamic production process, where we use only fresh and natural ingredients, which ensure a equal and easy melting.

GOLDEN COLOR

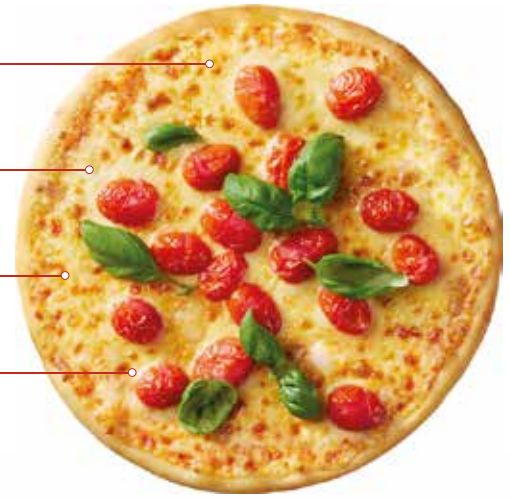
We do not use starch at any of our manufacturing stages, which guarantee alpremo gouda cheese will never burn and keeps it's unique color at any temperature in any type of oven.

INCREDIBLE STRETCHING

We use only daily fresh milk with high protein that does not contain any growth hormones, which makes alpremo gouda cheese incredible stretchy.

EXQUISITE TASTE

After being produced, the alpremo gouda cheese is frozen at extremely low temperatures in a very short time. This has the advantage of guaranteeing milk's natural and creamy taste.



Block Analogue Gouda Cheese

Delicious Block Analogue Gouda Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, easy sliceability, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Gouda Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Analogue Gouda Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

3000g

Units per Box

4

Boxes per Pallet

48

Shelf Life at -18°C

12 Months

Shredded Analogue Gouda Cheese

Delicious Shredded Analogue Gouda Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Gouda Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Analogue Gouda Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

Diced Analogue Gouda Cheese

Delicious Diced Analogue Gouda Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Gouda Cheese Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Analogue Gouda Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2000g

Units per Box

6

Boxes per Pallet

56

Shelf Life at -18°C

12 Months

alpremo® WHITE CHEDDAR

Revolutionary White Cheddar

As a leading Manufacturer, Supplier and Processing Company of White Cheddar Cheese in Turkiye, we offer the most delicious and unique White Cheddar Cheese on the globe.

What Makes alpremo white cheddar cheese outstanding?

Flavor; alpremo white cheddar cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure alpremo white cheddar cheese will never burn.

Good For Health; alpremo white cheddar cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore alpremo white cheddar cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; alpremo white cheddar cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; Alpremo white cheddar cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in white cheddar sticks, use it to make a sauce or easily spread it on your pizza.



Block White Cheddar Cheese

Delicious Block White Cheddar Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, White Cheddar Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block White Cheddar Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight
2500g

Units per Box
8

Boxes per Pallet
48

Shelf Life at -18°C
12 Months



Shredded White Cheddar Cheese

Delicious Shredded White Cheddar Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, White Cheddar Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded White Cheddar Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight
2000g

Units per Box
6

Boxes per Pallet
56

Shelf Life at -18°C
12 Months



Diced White Cheddar Cheese

Delicious Diced White Cheddar Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, White Cheddar Sticks and Topping applications.

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Unit Weight
2000g

Units per Box
6

Boxes per Pallet
56

Shelf Life at -18°C
12 Months

alpremo® WHITE CHEDDAR

PERFECT MELTING

Alpremo white cheddar cheese is made according to a unique and dynamic production process, where we use only fresh and natural ingredients, which ensure an equal and easy melting.

GOLDEN COLOR

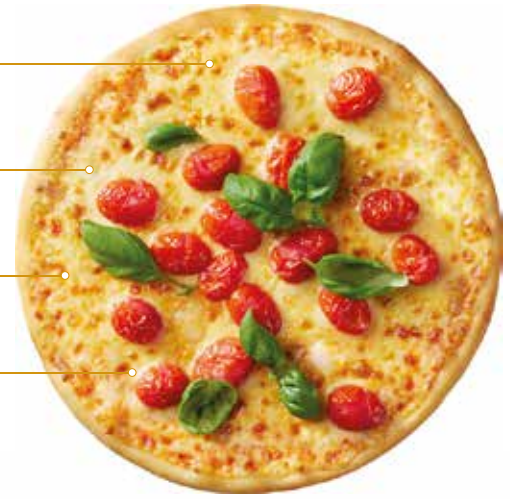
We do not use starch at any of our manufacturing stages, which guarantee alpremo white cheddar cheese will never burn and keeps its unique color at any temperature in any type of oven.

INCREDIBLE STRETCHING

We use only daily fresh milk with high protein that does not contain any growth hormones, which makes alpremo white cheddar cheese incredible stretchy.

EXQUISITE TASTE

After being produced, the alpremo white cheddar cheese is frozen at extremely low temperatures in a very short time. This has the advantage of guaranteeing milk's natural and creamy taste.



Block Analogue White Cheddar Cheese

Delicious Block Analogue White Cheddar Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkey.

With its perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, White Cheddar Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Analogue White Cheddar Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight
2500g

Units per Box
4

Boxes per Pallet
48

Shelf Life at -18°C
12 Months

Shredded Analogue White Cheddar Cheese

Delicious Shredded Analogue White Cheddar Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkey.

With its perfect melt, unique color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, White Cheddar Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Shredded Analogue White Cheddar Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight
2000g

Units per Box
6

Boxes per Pallet
56

Shelf Life at -18°C
12 Months

Diced Analogue White Cheddar Cheese

Delicious Diced Analogue White Cheddar Cheese made with %100 Milk, Vegetable Fat and Natural Ingredients at our manufacturing, supplying and processing facility in Turkey.

With its perfect melt, golden color, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, White Cheddar Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Diced Analogue White Cheddar Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight
2000g

Units per Box
6

Boxes per Pallet
56

Shelf Life at -18°C
12 Months

alpremo® RED CHEDDAR

Revolutionary Red Cheddar

As a leading Manufacturer, Supplier and Processing Company of Red Cheddar Cheese in Turkiye, we offer the most delicious and unique Red Cheddar Cheese on the globe.

What Makes alpremo red cheddar cheese outstanding?

Flavor; alpremo red cheddar cheese is made from daily fresh milk that does not contain growth hormones, so it has the milk's natural and creamy flavor. Also we do not use starch at any of our manufacturing stages, which ensure alpremo red cheddar cheese will never burn.

Good For Health; alpremo red cheddar cheese is an excellent source of nutrients for the body, such as calcium, protein, and vitamin A. Furthermore alpremo red cheddar cheese do not contain any artificial colorings, preservatives, gluten, soy and GMO.

Easy To Eat; alpremo red cheddar cheese is easy to eat, with moderate flavor and texture. In addition, it will make your side dishes better and help you eat more deliciously.

Suitable With Many Foods; Alpremo red cheddar cheese products is suitable for many types of food. You can eat it with salads, with sandwiches, in red cheddar sticks, in burgers, in burritos, use it to make a sauce or easily spread it on your pizza.



Block Red Cheddar Cheese

Delicious Block Red Cheddar Cheese made with %100 Milk and Natural Ingredients at our manufacturing, supplying and processing facility in Turkiye.

With it's perfect melt, easy sliceability, incredible stretch and exquisite taste it is the right choice for all kind of Pizza, Burger, Toast, Sandwich, Pasta, Salad, Bakery, Taco, Burrito, Red Cheddar Sticks and Topping applications.

Beside the durable Packaging we are able to supply our Block Red Cheddar Cheese with a long Shelf Life for our Retail, HoReCa, Wholesale and Industrial Customers.



Unit Weight

2500g



Units per Box

8



Boxes per Pallet

48



Shelf Life at -18°C

12 Months



Shredded Red Cheddar Cheese

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Unit Weight

2000g



Units per Box

6



Boxes per Pallet

56



Shelf Life at -18°C

12 Months



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Unit Weight

2000g



Units per Box

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Boxes per Pallet

56



Shelf Life at -18°C

12 Months

alpremo[®] RED CHEDDAR

PERFECT MELTING

Alpremo red cheddar cheese is made according to a unique and dynamic production process, where we use only fresh and natural ingredients, which ensure an equal and easy melting.

GOLDEN COLOR

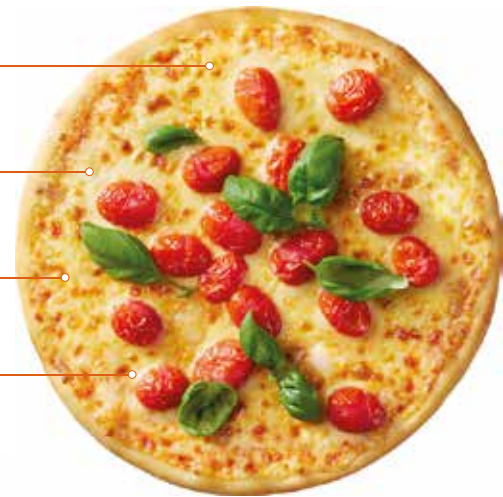
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Unit Weight

2500g



Units per Box

4



Boxes per Pallet

48



Shelf Life at -18°C

12 Months

Shredded Analogue Red Cheddar Cheese

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Shelf Life at -18°C

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Shelf Life at -18°C

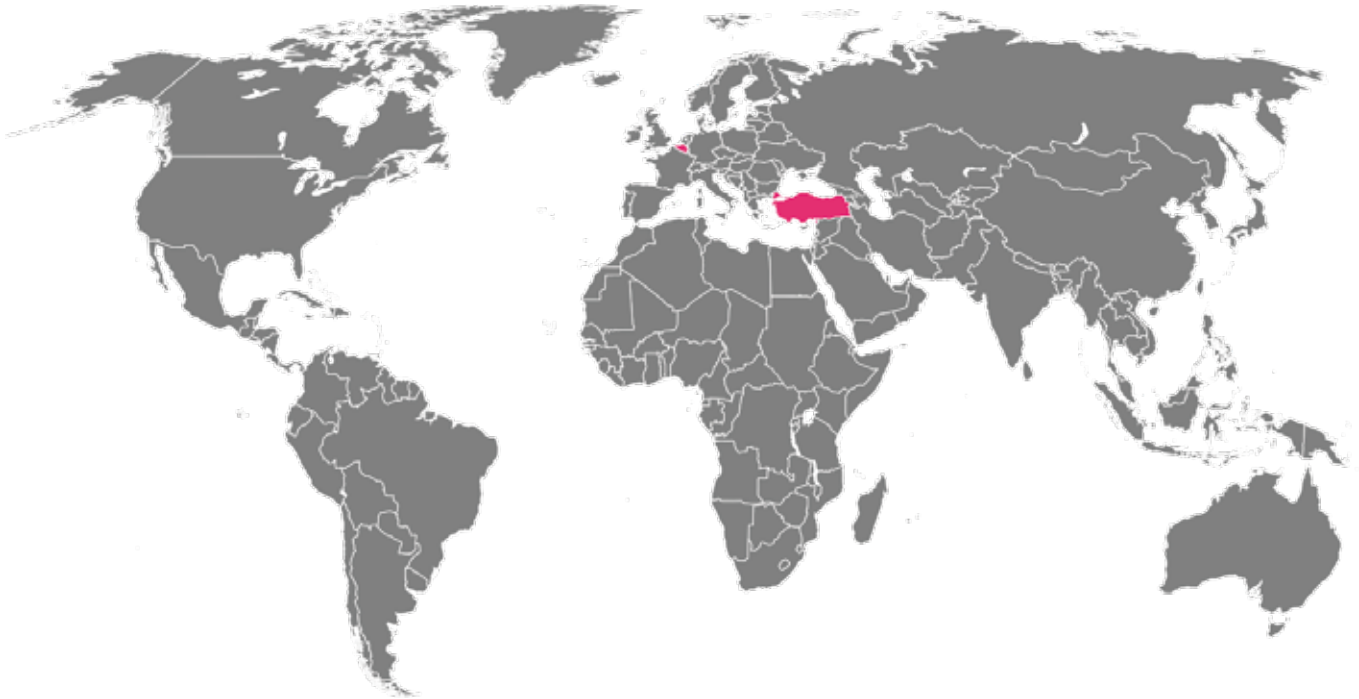
12 Months

alpremo[®]
as a global
CHEESE
supplier

We are focused on delivering high quality & delicious cheese in a safe, responsible and sustainable way since day one. Our motto has been "Quality promised - Quality delivered" and we apply it to all of our provided products and services

Our belief is that innovation is key to success. With that in mind, we keep investing in new recipes in order to deliver the desired cheese solution to food companies around the world. Alpremo is proud to offer a dynamic range of solutions that is meticulously tailored to the needs of our valuable customers. Which ensure a global presence of Alpremo Cheese in more than 22 countries on 4 continents.

We love what we do and that makes us Alpremo...



alpremo®



HQ

ALPREMO CHEESE
Serifali Mahallesi
Mevdudi Sokak No. 25
34775 Umraniye - Istanbul
Turkiye



TURKIYE

Gedikler Mahallesi
Pelitozu Mevkii No. 35/36
14800 Mudurnu - Bolu
Turkiye
Plant Number : TR 14-0105



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