



CHEESES FROM RYKI

PRODUCT CATALOGUE

EAT naturally

CLEAN LABEL
milk • salt • bacterial cultures

... is a series of products from the Ryki County dedicated to cheese lovers looking for a traditional taste with a simple composition.

3 ingredients are enough to create such a cheese: milk, salt and bacterial cultures.

Its unique taste is determined by both our recipe and the milk harvested in one of the cleanest regions of our country, scented with herbs and sun – the Lublin Region. That's what our cheese is all about!



The **Rycki Edam** cheese from the Eat Naturally series is a cheese dedicated to those looking for traditional flavours and simple recipes. This is a unique, full-fat Dutch-Swiss type cheese which is mild in taste. It is characterised by an excellent, delicate taste, enriched with a nutty overtone. It has expressive, oval holes the size of ripe cherries. It delights with its rich bouquet of nuanced flavours and aromas. It serves as an indispensable companion for sandwiches, snacks and hot dishes.

The **Rycki Maasdam** cheese from the Eat Naturally series is a cheese dedicated to those cheese aficionados who seek new flavours based on simple, natural recipes. It is a Swiss-type maturing cheese with a mild aroma and a sweet nutty overtone. It has oval, round holes, not larger than a ripe cherry. It is a perfect fit for sandwiches, snacks and salads.

The **Rycki Koneser** cheese from the Eat Naturally series is a cheese dedicated to gourmets looking for unique flavour qualities. It is based on a simple composition. Only three ingredients are enough to create it - milk, salt and bacterial cultures. It is a long-maturation (5-week) Swiss-type cheese with a mild aroma and a sharper taste – all complete with large oval holes. It is best served with fresh bread, and it also marries perfectly with fruit and wine.

THE ADVANTAGES OF OUR NEW PACKAGING



THE CHEESE STAYS FRESH FOR LONGER



IT IS MORE ENVIRONMENTALLY FRIENDLY



IT IS EASIER TO RECYCLE



IT IS EASY AND PRACTICAL TO USE



A MODERN TYPE OF OPEN-CLOSE PACKAGING



LACTOSE FREE

GMO FREE

BASED ON MILK
FROM COWS FED
NON-GMO*



WHAT DISTINGUISHES US?

● MILK FROM UNIQUE AREAS

The Lublin Highland is considered to be one of the cleanest natural environments in Poland. The original Ryki cheese is made from the highest quality cow milk from farms located mainly in the Lublin region. The special advantages of the milk coming from the areas with a low level of pollution contribute to the full and natural flavour of the Ryki cheese products.

● PRODUCTION CONTROL AT EACH STAGE

Each stage of production is subject to strict standards, from raw material to the final product. Therefore our cheese products offer a distinctive and unique flavour.

● STATE-OF-THE-ART TECHNOLOGIES

The secret of success of the Ryki cheese products lies in the combination of the state-of-the-art technologies and the carefully selected recipe which has been developed as a result of our long-term experiences. The cheesemakers from Ryki pursue the objective of maintaining the highest quality of work based on world-class production standards.

● FLAVOUR OF NATURE

All our cheeses are produced with the same amount of care and only of cow natural milk. The cheeses from Ryki acquire their unique flavour while ripening on spruce planks and the smoking process takes place in an entirely natural way.

● PROTECTING THE ENVIRONMENT

In our work we only employ solutions which are innovative and which let us take care of our environment. We focus on being environmentally aware and combating pollution. We operate our own membrane sewage treatment plant - it is the most state-of-the-art facility of this type in the dairy industry in Poland. Its pro-environmental effect is also interesting - the purified sewage is transformed into drinkable water.



NO PRESERVATIVES



SOURCE OF CALCIUM



MADE FROM MILK
HARVESTED FROM COWS
FED WITHOUT GMOs



HIGHEST QUALITY
MILK



NATURALLY SMOKED



RYCKI EDAM

Unique mild full-fat Dutch-Swiss type cheese. It is distinguished by an excellent and delicate flavour enriched with a nutty note. It is springy and light yellow inside and has distinctive oval holes the size of ripe cherries. It delights with its fresh flavour and aromatic bouquet, being an irreplaceable addition to sandwiches, snacks, salads and hot dishes.

RYCKI EDAM LIGHT

The first in Poland ripening low-fat Dutch type cheese with a mild flavour alternating with slightly spicy and sour notes. It is the first cheese to offer such a low fat content (50 % less than other cheese products). In its delicate and unique flavour you can taste a spicy note and in its aroma you can smell a unique and alluring milk-creamy bouquet. This guarantees the highest quality and care for cheese gourmets who keep to a diet.

RYCKI EDAM NATURALNIE WĘDZONY

The first ripening smoked cheese with oval holes in Poland. It owes its unique character and distinctive flavour to the process of being naturally smoked on woodchips. The interior is homogeneous and the rind is delicate and brown. It is distinguished by its intriguing smoking aroma. It is a real pearl among the Polish smoked cheeses of the Swiss-Dutch type.



RYCKI MAASDAM

It is the latest product of Ryki Dairy Cooperative. Swiss type noble cheese. Produced of the highest quality milk obtained from organically clean areas. It enraptures with its refined and mild nutty flavour. It has flexible, light yellow colour consistency and distinct oval eyes. It tastes great with fresh bread and ideally matches fruit and wine.



CEZAR

Mild cheese distinguished by unique flavour components. Thanks to its cutting-edge technology and a composition of the highest quality ingredients, it gains a distinctive mild flavour during a 10-week period of ripening on spruce planks. It is enriched with a light scent of spiciness which you will not find in any other classic cheese. It is distinguished by an unusual aroma and its light yellow, soft and homogeneous interior. Cezar is a real gem of the cheese making craftsmanship. It is a perfect choice for a cheese plate served with grapes, nuts or olives.



GOUDA

High quality Dutch type cheese. It owes its harmonious, slightly nutty flavour to the combination of rich traditions of the cheesemakers of Ryki and the latest achievements of the production engineering. Its homogeneous and soft interior is cream-coloured and its few holes are the size of rice grains or beans. It has an unusual creamy flavour and goes well with sandwiches, snacks and salads.



ZAMOJSKI

This is a unique semi-hard Dutch type cheese which perfectly combines delicacy with distinctiveness. It owes its unique flavour, mild aroma and its flexible and homogeneous interior with single round holes to the highest quality cow milk. A specially developed recipe emphasizes its unique character and flavour. Perfect for your breakfast, with sandwiches and tea.



ZAMOJSKI WĘDZONY

Perfect smoked Dutch type cheese made of the highest quality raw material in accordance with a traditional recipe. It acquires its excellent flavour and aroma advantages in course of the natural smoking process. It is distinguished by its gold and brown, slightly hard rind with few single oval holes the size of peas. Each yellow cheese gourmet's palate will be delighted. It perfectly enhances the flavour of sandwiches and snacks.



EMENTALER

Ementaler is a Swiss-type ripening cheese with a mild and slightly sweetish flavour. It is produced of the highest quality milk. It does not contain preservatives. It has a slightly firm consistency, bright yellow colour and large oval holes. It is an excellent source of protein and calcium. The Ementaler cheese is a component of many salads, sauces, toasted sandwiches and pizzas. It is a perfect ingredient of rice dishes and cheese pastes and it tastes great with red wine.



RAMZES

The first ripening smoked cheese with oval holes in Poland. It owes its unique character and distinctive flavour to the process of being naturally smoked on woodchips. The interior is homogeneous and the rind is delicate and brown. It is distinguished by its intriguing smoking aroma. It is a real pearl among the Polish smoked cheeses of the Swiss-Dutch type.



HIT z RYK

The first in Poland, ripening low-fat Dutch type cheese with a mild flavour alternating with slightly spicy and sour notes. It is the first cheese to offer such a low fat content (50 % less than other cheese products). In its delicate and unique flavour you can taste a spicy note and in its aroma you can smell a unique alluring milk-cream bouquet. This guarantees the highest quality and care for cheese gourmets who keep to a diet.



WHEY POWDER

SM Ryki also produces high quality whey powder in the form of non-hygroscopic pellets which are easily soluble in water. It is a semi-product of the Dutch-Swiss type ripening cheese production process. The main ingredient of whey is lactose. From nutritional point of view, its most valuable ingredients are whey proteins which are considered to be the most easily assimilable of all available proteins. This product also offers lots of mineral salts and B group vitamins. More and more consumers appreciate the pro-health properties of whey and include it into their daily diets. The SM Ryki whey has not only won recognition of the domestic contractors but it has also been exported to various customers all over the world. We have customers in: the Netherlands, Germany, Italy, Romania, Spain, Serbia, Bulgaria and France as well as Asian countries: China, Korea, Singapore and Taiwan. Whey is an appreciated and sought-after raw material used in confectionery, bakery, pastry and dairy industry.

HISTORY AND TRADITION

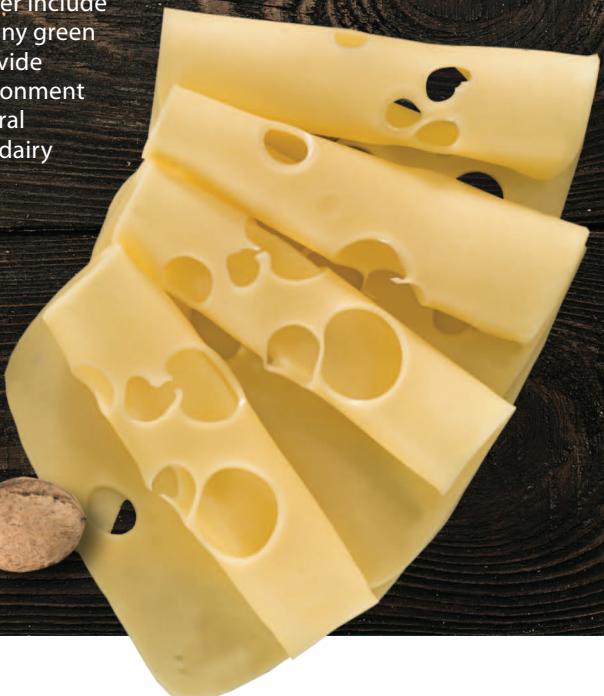
Spółdzielnia Mleczarska RYKI (RYKI Dairy Cooperative) began its operation in 1926 in the basement of a modest wooden building which housed a cooperative bank office. At that time, the members of the Society of Organizations of Agricultural Machinery and Labour Rings took a decision to establish a plant specialised in the production of butter. Interestingly, the cooperative bought only 120 litres of milk per day at that time.

The factory underwent further transformations to be finally nationalised in the 1950s as the Ryki branch of the District Dairy Plant in Garwolin. It was not until 1954 that an Independent Dairy Plant was formed and began producing butter, cottage cheese and ripening cheeses.

In June 1972, a modern dairy plant with a target daily production capacity of 100 thousand litres, located at Żytnia street (the current headquarters of SM Ryki), was put into operation. That moment is considered to mark the beginning of the dynamic development of the plant.

Spółdzielnia Mleczarska Ryki (Ryki Dairy Cooperative) is one of the biggest and most highly valued Polish producers of Dutch, Swiss-Dutch and Swiss type cheeses. We have 90 years of experience backed by our start-of-the-art technology. Our factory is situated in a unique and picturesque region of Lubelszczyzna (or the Lublin region) in the eastern Poland.

The great advantages this region has to offer include clean air and many green areas. These provide favourable environment for the agricultural production and dairy farming.



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