



CHEESES FROM RYKI

PRODUCT CATALOGUE



EAT
naturally



WHAT MAKES US STAND APART

● MILK FROM UNIQUE AREAS

Lublin Upland is considered one of the cleanest areas in Poland. To produce our cheeses, we use top-quality cow's milk from dairy farms located mainly in the Lubelskie region. The unique qualities of milk produced in areas with low pollution levels lend the Ryki cheeses a full and natural flavour.

● END-TO-END PRODUCTION CONTROL PROCESSES.

Each production stage is controlled to strict standards, from raw materials to end product. This way, we can give our cheeses their unique flavour.

● ADVANCED TECHNOLOGY

The secret of cheeses from Ryki lies in the combination of advanced technology with carefully selected recipes developed through long experience. The top priority of cheesemakers from Ryki is to adhere to the strictest norms based on international production standards.

● THE TASTE OF NATURE

We put the same degree of care into all our cheeses, and we use only cow's milk to make them. Cheeses from Ryki acquire their exceptional flavour by maturing on spruce boards, and the smoking process is entirely natural, taking place on beech and alder woodchips.

● WE CARE ABOUT THE ENVIRONMENT

We apply only innovative solutions to make sure we don't do harm to our environment. We put emphasis on environmental awareness and pollution prevention. We have our own membrane wastewater treatment system – the most advanced treatment solution in the Polish dairy industry. It has the interesting ecological effect of converting wastewater into drinking water. What is more, we cut down on plastic when manufacturing our packaging, making it easier to recycle and consequently more environmentally friendly.

● POLISH PRODUCT

Our cheeses are made from milk supplied by farms owned exclusively by members of our Cooperative.



NO CONSERVATIVES



SOURCE OF CALCIUM



SOURCE OF PROTEIN



TOP QUALITY MILK



NATURAL SMOKING
USING BEECH
AND ALDER WOOD

EAT naturally

CLEAN LABEL

milk • salt • bacterial cultures

...is a series of products from Ryki made for those who look for traditional cheeses with a simple composition. It only takes three ingredients to produce our cheese: milk, salt and bacterial cultures. Our cheeses owe their exceptional flavour to our recipes, as well as to milk, which comes from one of the cleanest lands there is in Poland, smelling of herbs and sun – the Lubelskie region. This is what our cheese is like!



No conservatives
No lactose

Longer
freshness!
Easy to open
and close

No artificial
colouring
From Polish
milk

BENEFITS OF OUR NEW PACKAGING



KEEPS THE CHEESE
FRESH LONGER



MORE
ENVIRONMENTALLY
FRIENDLY



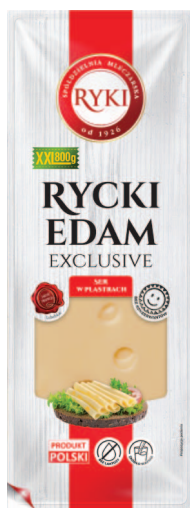
EASIER
TO RECYCLE



EASY
AND PRACTICAL



RECLOSABLE
PACKAGING



RYCKI EDAM

Exceptional, mild full-fat cheese of the Swiss-Dutch type. It carries an outstanding, fine flavour enriched with notes of nuts, and has a flexible, light-yellow structure. The cheese has clear, oval eye holes the size of ripe cherries. It will captivate you with its bouquet of flavours and aromas. Perfect for sandwiches, snacks, salads and hot dishes.



RYCKI EDAM LIGHT

Poland's first ripened low-fat Dutch-type cheese with a mild flavour, interlaced with slightly spicy and sour notes. This is the first cheese with such a low fat content (50% less than other cheeses). Its delicate and unique flavour carries spicy notes, while its aroma captivates your nostrils with a unique milky and creamy bouquet. This shows our commitment to delivering top quality as well as our care for cheese lovers who are on a diet.



RYCKI EDAM NATURALNIE WĘDZONY

(Naturally smoked cheese). Poland's first ripened smoked cheese with oval eye holes. It owes its exceptional character and pronounced flavour to the process of natural smoking on beech and alder woodchips. The cheese has a uniform structure and a fine, brown pellicle. It has a distinctive smoky aroma. Rycki Edam Naturalnie Wędzony is a true pearl among Polish smoked cheeses of the Swiss-Dutch type.



RYCKI MAASDAM

A noble Swiss-type cheese. It will captivate you with its refined, sweet and nutty flavour. The cheese has a flexible, light-yellow structure and clear oval eye holes. Goes great with fresh bread, and provides a perfect match with wine and fruit.



CLEAN LABEL

RYCKI EDAM

This is our cheese from the Jedz Naturalnie (Eat Naturally) series, dedicated to those who look for traditional flavours and simple recipes. It takes **only three ingredients** to make it. Rycki Edam is an exceptional, mild full-fat cheese of the Swiss-Dutch variety. It carries an outstanding, fine flavour enriched with notes of nuts. The cheese has clear, oval eye holes the size of ripe cherries. It will captivate you with its bouquet of flavours and aromas. Perfect for sandwiches, snacks and hot dishes.



CLEAN LABEL

RYCKI MAASDAM

This is our cheese from the Jedz naturalnie (Eat Naturally) series, dedicated to those who look for new flavours based on simple and natural recipes. It takes **only three ingredients** to make it. A Swiss-type ripened cheese with a mild smell and a nutty, sweetish flavour. It has oval and round eye holes with a size not exceeding that of large cherries. Ideal for sandwiches, snacks and salads.



CLEAN LABEL

RYCKI KONESER

This cheese from our Jedz Naturalnie (Eat Naturally) series is dedicated to those who look for unique flavour qualities. It takes **only three ingredients** to make it: milk, salt and bacterial cultures. Rycki Koneser is a Swiss-type cheese with large oval eye holes. Through the ripening process on spruce boards that lasts a minimum of five weeks, using unique technology and a natural composition of top-quality ingredients, we can give the Rycki Koneser cheese a distinctive spicy flavour carrying sweetish notes. And we enrich it with some pronounced aromatic notes. Rycki Koneser provides a perfect match with fruit and wine to create a unique tasting experience.



CLEAN LABEL

RYCKI ŚMIETANKOWY

A Dutch-type cheese from our Jedz Naturalnie (Eat Naturally) series. Made to a traditional recipe, consisting of only three ingredients: milk, salt and bacterial cultures. The longer, five-week ripening process on spruce boards lends this cheese its exceptional, highly creamy flavour. It goes well with many dishes, hot and cold.



CEZAR

A delicate cheese with distinctive flavour components. Through a ten-week ripening process on spruce boards, using unique technology and a composition of top-quality ingredients, we can give the Cezar cheese a distinctive mild flavour. It is enriched with some slightly spicy shades you won't find in classic cheeses. The cheese has a distinctive aroma and a light-yellow, soft and uniform structure. Cezar is a true treasure of the art of cheesemaking. A perfect complement for cheese boards, goes well with grapes, nuts or olives.



GOUDA

A high-quality Dutch-type cheese. It owes its harmonious, slightly nutty flavour to a combination of the rich tradition of Ryki cheesemakers with the latest achievements of cheesemaking technology. The cheese has a uniform, soft structure with a creamy colour, and is sparsely dotted with eye holes the size of rice grains or beans. Our Gouda has an amazing creamy flavour. Goes well with sandwiches, snacks and salads.



ZAMOJSKI Z RYK

This unique Dutch-type semi-hard cheese perfectly blends both subtle and more pronounced qualities. It owes its exceptional flavour, delicate aroma and flexible, uniform structure, sparsely dotted with round eye holes, to top-quality cow's milk. We have used a specially prepared production recipe to highlight its unique character and flavour. Perfect for breakfast sandwiches and tea.



ZAMOJSKI WĘDZONY

This is an excellent Dutch-type smoked cheese made from top-quality ingredients to a traditional recipe. It acquires its outstanding flavour and aroma qualities through the natural process of smoking on beech and alder wood. The cheese has a distinctive golden-brown, slightly hard pellicle and is sparsely dotted with oval, pea-size eye holes. Zamojski Wędzony is a true delight for all cheese lovers. Perfectly underscores the taste of both snacks and sophisticated dishes.



EMMENTALER

Our Ementaler is a Swiss-type ripened cheese with a mild and sweetish flavour. Made of top-quality milk, it contains no conservatives and has a slightly hard structure with a light-yellow colour and large oval eye holes. Provides a perfect source of protein and calcium. Ementaler is a natural complement for many salads, sauces, casseroles, hot sandwiches and pizza. Goes well with rice dishes and cheese pastas. Tastes great when accompanied by red wine.



RAMZES

Poland's first ripened smoked cheese with oval eye holes. It owes its exceptional character and pronounced flavour to the process of natural smoking on beech and alder woodchips. The cheese has a uniform structure and a fine, brown pellicle. It has a distinctive smoky aroma. Ryki Edam Naturalnie Wędzony is a true pearl among Polish smoked cheeses of the Swiss-Dutch type.



HIT Z RYK

Poland's first ripened low-fat Dutch-type cheese with a soft flavour, interlaced with slightly spicy and sour notes. This is the first cheese with such a low fat content (50% less than other cheeses). Its delicate and unique flavour carries spicy notes, while the aroma captivates your nostrils with a unique milky and creamy bouquet. All this shows our commitment to delivering top quality and care for cheese lovers who are on a diet.

NEW



MASŁO RYCKIE EXCLUSIVE BUTTER

Masło Ryckie Exclusive has a fine flavour and delicate texture. Thanks to the traditional recipe and a high quality, the product will not only taste great on your sandwich, but also enrich many dishes. Each slab of the Masło Ryckie Exclusive butter is made from Polish milk and has an 82 percent fat content. Butter is also a rich source of fat-soluble vitamins. It provides an ideal addition to many dishes.

NEW



RYCKI TARTY MIX GRATED CHEESE

The Ser Rycki Tarty Mix grated cheese is a well-chosen selection of Ryki flavours, all in a single pack designed to satisfy the most demanding of consumers. You can open and close it easily using a special strip, which makes it very practical. Another advantage of the packaging is its tear-shaped bottom, holding it in upright position. Ser Tarty is the ideal choice for those who value saving time on preparing meals. Also available in 2 kg blocks.



POWDERED WHEY

The SM Ryki dairy cooperative also manufactures high-quality powdered whey in the form of non-hygroscopic granules that are highly soluble in water. It is a semi-finished product obtained in the process of manufacturing Swiss-Dutch type ripened cheeses. The main component of whey is lactose. From a nutritional standpoint, the most valuable components of this product are whey proteins, considered to be the most digestible proteins available. Our powdered whey is also rich in minerals and B vitamins. More and more people are discovering the health benefits of powdered whey, making it a part of their everyday diet. Powdered whey from Ryki enjoys wide recognition among our Polish business partners, but we also export it to numerous clients around the world, including to the Netherlands, Germany, Italy, Romania, Spain, Serbia, Bulgaria, France, as well as to Asia – China, Korea, Singapore, Taiwan. Whey is a highly valued and sought-after ingredient used by confectioners, bakers, pastry makers and dairy producers.

**Download our app
and live in harmony
with nature**

Using our app, you can check the current air quality and find some tips on waste sorting. You will also find some original cheese-based recipes, lots of interesting facts and educational games for kids. We have also prepared for you a chunk of advice on how to stay active!



Download the app on
www.rykiedam.eu

HISTORY AND TRADITION

The Spółdzielnia Mleczarska RYKI dairy cooperative dates back to 1926. We started out in the basements of a modest wooden building that housed a financial cooperative. At that time, members of the Central Society of Farmers' Organisations and Associations decided to set up an establishment specialising in dairy production. Interestingly, back then, cooperative members would buy only up to 120 litres of milk a day.

Following the political upheavals of the post-War period, in the 1950s, the establishment was forcibly nationalised to become the Ryki branch of the District Dairy Company in Garwolin. It was not until 1954 that it began operating as the Independent Dairy Company, producing butter, quark and ripened cheeses.

In June 1972 a modern dairy plant came into operation, with a design capacity of 100,000 litres per day. The plant was located in Żytnia Street (the present-day headquarters of the SM Ryki cooperative). This marked the beginning of robust growth for the establishment.

Spółdzielnia Mleczarska Ryki is one of Poland's largest and most-valued producers of Dutch, Swiss-Dutch and Swiss ripened cheeses. We have 95 years of experience, backed by the latest technology. Our plant is located in Lubelskie – a serene and picturesque region in eastern Poland. Clean air and extensive pastures are its great advantage, offering good conditions for agriculture and dairy cattle farming.



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