

pro  
cheese  
awards

Ukrainian cheeses  
taste great



Freedom  
tastes great



## ABOUT US

Ardis Group is a Ukrainian group of companies with over 24 years of experience producing fresh cheese under its own Lel' brand and importing dairy products such as cheese, yogurts as well as plant-based products from more than 23 brands from 12 countries around the world.

### KEY FACTS ABOUT ARDIS GROUP:

- 👉 We work with retail chains and cheese shops throughout Ukraine
- 👉 The largest retailers in Ukraine have been choosing us as their reliable supplier for many years
- 👉 We control the product logistics journey throughout, while it makes it way to the customer — starting from the moment of purchase before shipment
- 👉 We have our own production line of fresh cheeses, with the possibility of developing an individual recipe for each client
- 👉 We are official partners of the World Cheese Awards in Ukraine



In 2017, as a way to transform the industry, Ardis Group created ProCheese, a community for cheese connoisseurs.

ProCheese provides professional services for gastro businesses and develops the cheese culture in Ukraine.

### OUR CHEESE SERVICES:

- 👉 ProCheese customizing. Creation and design of professional and efficient cheese showcases for your business
- 👉 ProCheese Academy. Educational programs for future cheese professionals: cheesemongers, cheese sommeliers
- 👉 ProCheese Events. A service for organizing cheese events (masterclasses, tastings, cheese catering)
- 👉 ProCheese Store. Online shop for cheese connoisseurs



Moreover, in 2021, Ardis Group organized the ProCheese Awards as a national event for promoting the development of cheese culture.

ProCheese Awards is the first-ever Ukrainian art of cheese festival with a national cheese competition within its framework. Any producer of high-quality cheese can participate, no matter the size and volume of their manufacturing process.

### DURING THE EVENT IN 2021:

- 👉 2,500+ festival visitors became a part of the Ukrainian cheese history
- 👉 40+ people participated in the cheese market and had stands at the food court
- 👉 58 local cheeses took part in the competition for the best cheese
- 👉 10 cheesemongers took part in the competition for the best cheese plateau



Participation in the ProCheese Awards is another step for preparing cheese professionals and their products on a much higher level, namely, for world-scale events such as the World Cheese Awards.

That's why we are here — to carry out our mission to bring Ukraine and the world together by developing the industry and promoting Ukrainian cheese.

Allow this handbook to be your guide into the world of the best and carefully selected representatives of the Ukrainian cheese culture.

## OUR TEAM



**Dmytro Chernov**

CEO and founder of Ardis Group,  
co-founder ProCheese Awards



**Oksana Chernova**

cheese expert, founder  
of ProCheese Academy,  
co-founder ProCheese Awards



**Nataliia Kahadii**

head  
of the ProCheese Department



**Oleksandra Sydorenko**

junior cheese coach  
at ProCheese Academy



**Daria Chernova**

content manager at ProCheese



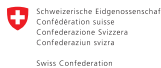
**Anastasiia Rubtsova**

PR lead at ProCheese

## GRATITUDE FOR SUPPORT

Our activity at World Cheese Awards this year is supported by Switzerland within the framework of the Swiss-Ukrainian Program “Higher Value Added Trade from the Organic and Dairy Sector in Ukraine” implemented by the Research Institute of Organic Agriculture (FiBL, Switzerland) in partnership with SAFOSO AG (Switzerland), [www.qftp.org](http://www.qftp.org).

Also we thank for support Western NIS Enterprise Fund (WNISEF) — the first regional direct investment fund in Ukraine and Moldova with a capital of 285 million US dollars, founded with funding from the US government through the US Agency for International Development (USAID). WNISEF provides funding for innovative, highly effective programs aimed at implementing reforms and changing the lives of ordinary people in Ukraine and Moldova. [www.wnisef.org](http://www.wnisef.org).



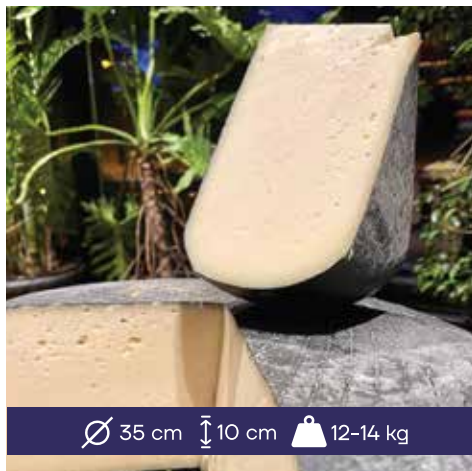


## Kyiv region: vegetation and main characteristics

The capital city of Kyiv, as a powerful consumer, has a significant influence on the development of Ukrainian agriculture, stimulating the development of farm and cheese industries. It also provides greater opportunities for manufacturers to receive investments and approval for innovative projects.

The Kyiv region is located at the junction of the **Polissia and Forest-Steppe natural zones**, combining the types of vegetation characteristic of these natural zones. The vegetation is formed mainly by the **coniferous, broadleaf, and mixed forests**. Among the broadleaf species, the most widespread is Common Oak, and among conifers — Common Pine. Hornbeam, birch, alder, aspen, linden, etc., can also be found there. Following deforestation, the formerly forested areas are used for agricultural purposes.

What is the key to the productivity of growing vegetation for stock in the Kyiv region? The region is rich **in chernozems, the most fertile soils**, in the southern part, and **sod-podzolic soils** in the north. The hydration provided by the large number of available rivers (Dnipro, Desna, Irpin) is a significant factor as well, combined with the moderate rainfalls common in the northern areas of Ukraine.



∅ 35 cm    ↓ 10 cm    📖 12-14 kg

## “Bikoz” Cheese, Dooobra Ferma

HARD CHEESE



Pasteurized goat milk of Saanen breed



12-15 months



cheesy-nuciferous, light notes of baked milk and slightly spiced

Rind: inedible, covered in polymer film

Paste: smooth, glossy, moderately brittle in light creamy color, contains small eyes and tyrosine crystals

Unique features: the cheese is cooked according to the recipe of Holland Gouda cheese, ripened in the cellar. Received many awards at Ukrainian cheese competitions.

## “Lehenda” Cheese, Dooobra Ferma

HARD CHEESE



Pasteurized cow milk of Ukrainian black-and-white breed



12 months



of baked milk, has warm-spicy notes with a light aroma of pre-dough

Rind: inedible, covered in polymer film

Paste: springy, smooth, elastic, contains small eyes, yellowish-oily color

Unique features: the cheese is cooked according to the recipe of Holland Gouda cheese, ripened in the cellar.

Bronze, World  
Cheese Awards  
2022-23



∅ 35 cm    ↓ 10 cm    📖 12-14 kg



∅ 35 cm    ↓ 10 cm    📖 12-14 kg

## “Yanhol” Cheese, Dooobra Ferma

SEMI-HARD CHEESE



Pasteurized goat milk of Saanen breed



3 months



milky with a slight taste of goat milk and a spicy herbal aftertaste

Rind: inedible, covered in polymer film

Paste: springy, elastic, glossy white, contains small eyes

Unique features: one of the first cheeses produced at the cheese farm, highly enjoyed by children.



∅ 35 cm    ↓ 10 cm    📖 12-14 kg

## “Sim Smakiv” Cheese, Dooobra Ferma

SEMI-HARD CHEESE



Pasteurized cow milk of Ukrainian black-and-white breed



3 months



milky-fruity, with a slight taste of baked milk and dried fruit

Rind: inedible, covered in polymer film

Paste: springy, glossy, elastic, contains small eyes, light straw color

Unique features: the recipe of farmers Gouda was borrowed from a German who generously shared it with the owners of the farm.

## “Shevr Shedevr” Cheese, Dooobra Ferma

GOAT CHEESE, BLOOMY RIND



Pasteurized goat milk of Saanen breed



21 days



sweetish-creamy, with a slight taste of goat's milk and a soft mushroom taste of the rind

Rind: edible with white mold

Paste: soft, moist, light-milky in colour, homogenous and creamy

Unique features: this cheese was an experimentation. Nonetheless, it turned out to be scrumptious and took the first place, that is, Gran Prix, in the Ukrainian cheese competition ProCheese Awards 2021.

Silver, World  
Cheese Awards  
2022-23



∅ 10 cm    📖 0.1 kg



∅ 4 cm    📖 0.05 kg - as a ball

## “Chervonyi Mars” Cheese, RORY

AROMATIC GOAT HARD CHEESE



Pasteurized goat milk of Saanen breed



21 days



intense spicy with a distinct taste of goat milk, slightly spicy and piquant aftertaste

Rind: edible, covered with a mixture of paprika and red pepper

Paste: dry, hard and crumbly

Unique features: it is made according to the mixed technology of caille acide formation — partly with the help of an enzyme and partly — by natural acid ripening as a result of the work of bacteria.

Gold, World  
Cheese Awards  
2022-23



## “Vihola” Cheese, Syroman

AROMATIC GOAT CHEESE, BLOOMY RIND



Pasteurized goat milk of Saanen,  
La Mancha and Alpine breeds



25-28 days



sweet-creamy with bright notes of pine and  
a light mushroom flavor in the crust as well  
as under the crust, in a juicy creamy layer

**Rind:** edible, covered with white mold, deco-  
rated with a sprig of spruce and young  
caramelized bumps. Quite dense, velvety to the  
touch, sometimes with brown veins

**Paste:** tender-soft, moist with a cheesy, drier  
core. Can be more fluid and homogeneous with  
longer aging

**Unique features:** after forming, the cheese is covered with a dense layer of spruce needles, on top of which snow-white mold grows. The goats from which the milk is taken are free grazing almost all year round. And in winter they gnaw pine bark. Therefore, in milk and, of course, in the cheese in winter a slight coniferous flavor began to be felt. That gave the idea for creating this cheese with the addition of a conifer twig in order to feel a very harmonious conifer-mushroom aroma, enhanced by the addition of conifer directly into the cheese.

## “Bilyi Triufel” Cheese, Syroman

AROMATIC GOAT CHEESE, BLOOMY RIND



Pasteurized goat milk of Saanen  
and Alpine breeds



25-28 days



milky-truffle with slightly sweet and nutty  
notes. An unforgettable mushroom taste  
with a long-exposed aftertaste of goat  
cheese is formed with the help of black  
truffle

**Rind:** edible, covered with a thin layer of white  
mold, wavy

**Paste:** young cheese has a homogeneous and  
rather dense texture. With longer aging, it  
becomes more dense and brittle

**Unique features:** pieces of truffle are added directly to the curd, after which small balls are formed by hand. This cheese is our author's one, created by chance. And at first it was without a truffle. This "mistake" turned out to be extremely tasty. "Bilyi Triufel" has been produced for four years; it has repeatedly won cheese competitions, and in 2020, thanks to the ProCheese community, it was on the cover of the British magazine "Good Cheese" 2020/2021.







A truncated pyramid  
 ↑ 5–6 cm ↔ 5–5.5 cm from the bottom  
 ↔ 3–3.5 cm from the top 🏺 0.15 kg

## “Chorna Bashta” Cheese, Syroman

GOAT CHEESE, BLOOMY RIND

🐄 Pasteurized goat milk of Saanen, La Mancha and Alpine breeds

🕒 14–21 days

👄 delicate, sweetish-creamy, with a flavor of dried fruits and a light herbal-sour aftertaste. More aged cheese acquires a brighter taste

Rind: edible, smooth, velvety covered with white mold, with a thin layer of ash from fruit trees

Paste: homogeneous, soft-silky, rather greasy. More aged cheese can have a liquid creamy layer under the crust. The older the cheese, the thicker the layer will be. Goat milk gives a dazzling white color to the cheese paste

Unique features: after formation, the cheese is covered with a thin layer of ash from pear and plum trees, on top of which snow-white mold grows. Initially, the cheese was made according to the recipe of the French Valencay cheese. But under the influence of the peculiarities in the diet of goats and herbs found in the Kyiv region, with aging, the cheese develops a fluffy white rind and the “fluidity” of the cheese. It has repeatedly won cheese competitions, in particular, took gold in the ProCheese Awards 2021.

## “Bessarabia” Cheese, RORY

AROMATIC GOAT HARD CHEESE

🐄 Pasteurized goat milk of Saanen breed

🕒 21 days

👄 intense taste of goat milk with a distinct flavor of spicy spices and a moderate piquant aftertaste

Rind: edible, covered with Bessarabian spices

Paste: light, firm and crumbly, moderately dry  
 Unique features: it is made according to the mixed technology of caille acide formation — partly with the help of an enzyme and partly — by natural acid ripening as a result of the work of bacteria.



🌀 4 cm 🏺 0.05 kg – as a ball



∅ 4 cm 🏷️ 0.05 kg - as a ball

## “Provans” Cheese,

### RORY

#### AROMATIC GOAT HARD CHEESE



Pasteurized goat milk of Saanen breed



21 days



moderately intense taste of goat milk with a distinct flavor of Provencal herbs and a harmonious milky-spicy aftertaste

Rind: edible, covered with Provencal herbs

Paste: greasy, brittle, pure white color

Unique features: it is made according to the mixed technology of caille acide formation — partly with the help of an enzyme and partly — by natural acid ripening as a result of the work of bacteria.

## “Bohuslavskyi” Cheese,

### RORY

#### HARD GOAT CHEESE



Pasteurized goat milk of Saanen breed



10 months



moderate taste of goat milk with notes of almonds and dried edible flowers

Rind: inedible, covered with a polymer film

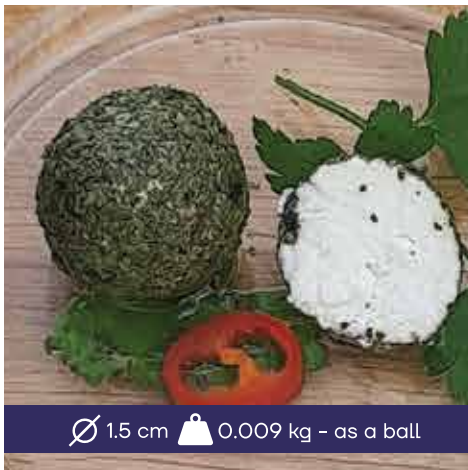
Paste: firm, moderately moist, but at the same time dense and brittle

Unique features: the recipe and technological process were developed by the technologist of the cheese farm, taking into account the taste preferences of the region. The name of the cheese came from the region of production.

Silver, World  
Cheese Awards  
2022-23



14x12 cm 🏷️ 1.8-2 kg



∅ 1.5 cm 🏷️ 0.009 kg - as a ball

## “Labne with cilantro and pepper” Cheese, RORY

#### FRESH CHEESE IN SUNFLOWER OIL



Pasteurized goat milk of Saanen breed



absent




the distinct taste of goat milk with a gentle, light herbal sourness and a spicy aftertaste of garlic

Rind: absent

Paste: pasty, slightly crumbly or brittle



∅ cheese string 12 cm  0.3 kg

## “Chechyl” Cheese, Dooobra Ferma

PASTA FILATA TYPE, FRESH CHEESE



Pasteurized cow milk of the Ukrainian black-and-white breed



absent



moderately salty,  
milky-sweet

Rind: absent

Paste: hand pulled cheese dough with threads,  
layered, flexible, elastic, stringy

## “Rouan” Cheese, Syroman

GOAT CHEESE, BLOOMY RIND



Pasteurized goat milk of Saanen,  
La Mancha and Alpine breeds



21-28 days



pure dairy, pronounced taste of goat's  
milk, raw nuts, delicate, creamy

Rind: edible, white fluffy

Paste: dense, homogenous, curdy inside,  
slightly liquid near the rind, cream-colored



∅ 10-11 cm, h – 2.5-3 cm  0.15-0.18 kg





## “Sophia” Cheese, Syroman

AROMATIC GOAT CHEESE, BLOOMY RIND



Pasteurized goat milk of Saanen, La Mancha and Alpine breeds



14–21 days



expressed goat's milk, light mushroomy notes, slightly sour, moderately salty

Rind: edible, smooth, velvety covered with white mold, decorated with dried ground beetroot

Paste: curdy, moist, crumbly, slightly liquid, transparent pink near the rind

Unique features: beetroot juice is added directly to the cheese grain, after which heart-shaped cheeses are formed by hand

## “Ukrainskiy” Cheese, ZINKA

HARD CHEESE



Pasteurized goat milk of Alpine breed



12 months



sweet-sour with spiciness

Rind: inedible, covered in latex

Paste: dense, brittle, ivory-colored, in some places interspersed with small eyes





## “Tverdiy with fenugreek” Cheese, ZINKA

AROMATIC SEMI-HARD CHEESE



Pasteurized goat milk of Saanen and Alpine breeds



6 months



elastic, homogenous,  
cream colored

Rind: inedible, covered in latex

Paste: elastic, homogenous, cream colored

∅ 32x10.5 cm  9-10.5 kg

## “Gouda with paprika” Cheese, ZINKA

AROMATIC SEMI-HARD CHEESE



Pasteurized goat milk  
of Alpine breed



6 months



fresh bell peppers,  
slightly smoked

Rind: inedible, covered in latex

Paste: light yellow color, moderately elastic but  
not flexible with a consistent layer of sprinkled  
red pepper



∅ 32x11 cm  9-10.5 kg





## Semi-hard cheese of medium maturity, ZINKA

### SEMI-HARD CHEESE



Pasteurized goat milk of Alpine breed



1.5 months



sweet with sourness, caramel aftertaste

Rind: inedible, covered in latex

Paste: moderately moist, glossy, moderately elastic, sour cream colored

∅ 85x95 cm  0.65–0.75 kg

## “Camembert” Cheese, ZINKA

### HARD CHEESE



Pasteurized goat milk of Alpine breed



20 days



goat's milk, moderately spicy, delicately piquant

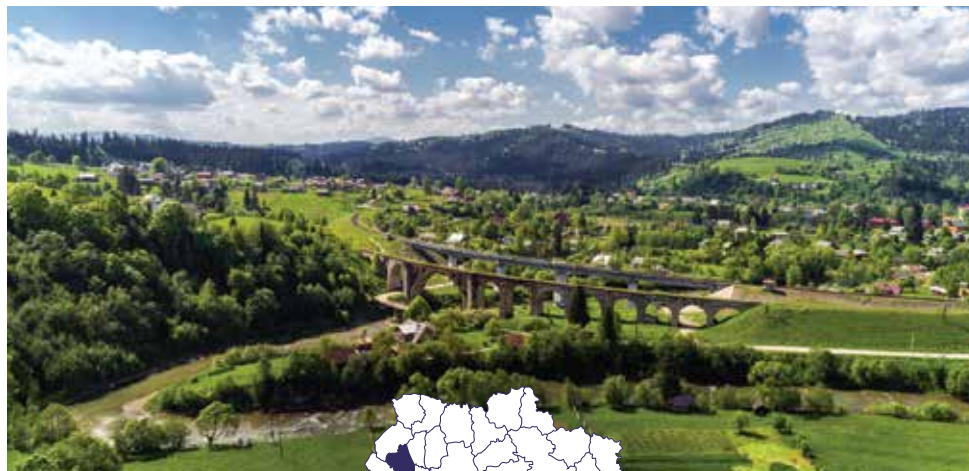
Rind: wavy, covered in edible white mold

Paste: white, glossy, homogenous, with specs of small eyes



∅ 10.5x33 cm  0.25 kg





## Ivano-Frankivsk region: vegetation and main characteristics

Ivano-Frankivsk is rightfully seen as a city of innovation. In the list of 100 largest cities of Ukraine, it ranks **5 in the number of small businesses** per 10,000 population and **1 in the transparency rating of the investment sector**.

Thanks to the diversity of the relief and, therefore, the climate, the Ivano-Frankivsk region has preserved arguably **the greatest diversity of flora and fauna**. It is considered one of the most picturesque regions in Ukraine.

The region's flora includes more than **1,500 species of plants**, which is more than **half of the list of the flora of Ukraine**, of which 120 are medicinal and 60 are commonly used as such. Many plants have a special protection status and are listed in the Red Book.

Ivano-Frankivsk region is also rich in forests. The forest coverage of this territory is **more than 40%**. Deciduous forests predominate in the plains and coniferous forests in the foothills.

In terms of **total reserves of surface water**, the region ranks **3rd in Ukraine**. Overall, 8,294 rivers flow in the region.



## “Norbert” Cheese, Chesnykiivskiy Syr

SEMI-HARD CHEESE



Pasteurized cow milk of Ukrainian black-and-white breed



3 months



bright creaminess and moderate saltiness, with a sweet taste of baked milk in the paste

Rind: washed, with noticeable animal notes in the aroma and a milky note in the aftertaste

Paste: elastic, glossy, contains pea-sized eyes, creamy yellow

Unique features: Swiss expert Norbert Burri, after whom the cheese is named, helped to implement this unique cheese-making technology

∅ 30 cm    ↓ 8-10 cm    📖 6-8 kg

## “Syrna Torbynka”, Stanislavska Syrovarnia

PASTA FILATA TYPE CHEESE, SEMI-HARD



Pasteurized cow milk of Holstein breed



10 days



milky and creamy

Rind: edible, with a smoky aroma

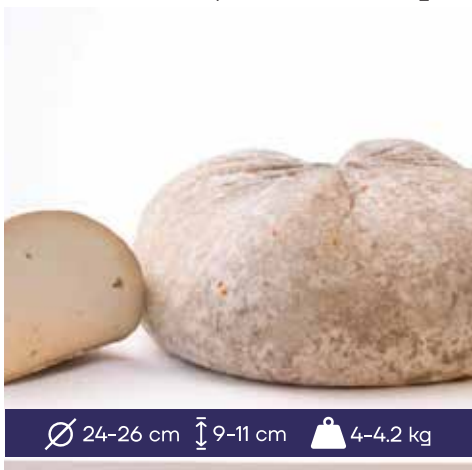
Paste: dense, elastic, melts well at high temperatures

Unique features: it is smoked on alder wood chips, ready for consumption on the 2nd day after production, and changes its taste and texture already on the 10th day of aging. The name arose due to the shape of the cheese heads, which visually resemble small bags

Super  
Gold, World  
Cheese Awards  
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↔ 7 cm    ↓ 9 cm    📖 0.25 kg



## “Motrya” Cheese, Stanislavska Syrovarnia

SEMI-HARD CHEESE



Pasteurized goat milk of Saanen breed



4 months



goat's milk with the bitterness of a young walnut, there is a slight sharpness present

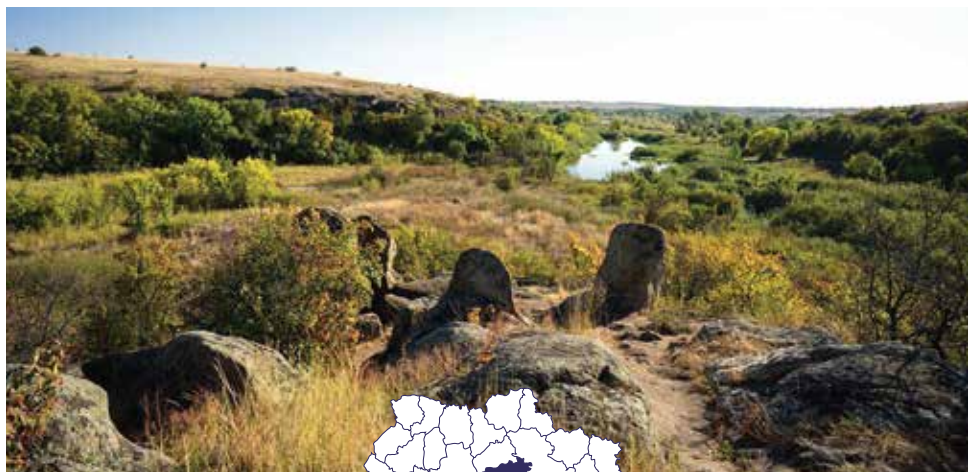
Rind: edible, straw colored, with a wavy pattern relief

Paste: ivory colored, slightly elastic, homogenous, small eyes may be scattered around the perimeter of the body, has a darker, straw-colored layer under the rind, which corresponds with proper maturation

Unique features: the cheese is aged in fabric to create a unique shape and pattern

∅ 24-26 cm    ↓ 9-11 cm    📖 4-4.2 kg





## **Kirovohrad region: vegetation and main characteristics**

**Kirovohrad region is famous for its "Cascades" tract nature reserve.** It is one of the unusual places with natural waterfalls on the plains of Ukraine.

**The total area of pastures is 246 800 hectares.**

From the southwest to the northeast, the region is crossed by the conditional border between the forest-steppe and steppe zones. This is the reason for the heterogeneous flora of the Kirovohrad region.

Steppe is a type of vegetation in which perennial grasses prevail, but only those that have adapted to the conditions of a continental climate with long droughts. The steppe is formed on chernozems and chestnut soils in conditions of a flat relief in the south of Ukraine. Among the herbs, cereals dominate there, such as feather grass, fescue, grains, fescue, and sedges. According to the dominant plants, steppes may be distinguished as typical or real, meadow, shrub or desert. They change sequentially from north to south. Untouched areas of steppe vegetation have been preserved only in nature reserves and on some slopes of river valleys, ravines and gullies.

The largest share of lowland forests is covered by pine, pine-oak, oak, oak-hornbeam, and alder groups.

In the composition of forests growing on the slopes of ravines and gullies, the so-called **"bayraks", maple, ash, and birch trees are visible along with oak.**



 1 kg

## “Ricotta Classic”, Lel’

FRESH CHEESE



Pasteurized cow milk of Holstein breed



absent



creamy and milky,  
sweet

Rind: absent

Paste: moist, friable, pasty, white-creamy color  
Unique features: is made in a region with many sunny days. This allows cows to eat succulent grass for more than 6 months and give quite sweet milk for our cheese.

## “Mozzarella Mini”, Lel’

PASTA FILATA TYPE FRESH CHEESE



Pasteurized cow milk of Holstein breed



absent



neutral, delicately-milky,  
not salty

Rind: the surface of the cheese is white-glossy color

Paste: moist, elastic, layered

Unique features: is made in a region with many sunny days. This allows cows to eat succulent grass for more than 6 months and give quite sweet milk for our cheese.



 0.02 kg - as a ball



10x7x4 cm  0.35 kg

## “Brynza Bolharska” Cheese, Svet Cheese

FRESH CHEESE IN BRINE



Pasteurized cow milk of Holstein and Ukrainian black-and-white breeds



absent



clean, sour-milk, without extraneous flavors, moderately salty

Rind: absent

Paste: homogeneous, delicate, slightly brittle, moderately dense, with small eyes of various shapes

Unique features: produced from milk of own farms. Cheese ripening is carried out in brine for up to 6 months. Thanks to the cooperation with Bulgarian producers, a recipe was created for Ukrainian consumers, but using traditional technologies.



 0.018-0.2 kg – as a ball

## “Mozzarella mini kopchena” Cheese, Lel’

PASTA FILATA TYPE, SMOKED CHEESE



Pasteurized cow milk  
of Holstein breed



absent



milky, with smoked flavor and  
aroma (smoked alder)

Rind: light-brown brick color, flexible, edible

Paste: homogenous, soft-fibrous

Unique features: it is smoked on alder wood chips. Is made in a region with many sunny days. This allows cows to eat succulent grass for more than 6 months and give quite sweet milk for our cheese

## “Mozzarella kopchena” Cheese, Lel’

PASTA FILATA TYPE, SMOKED CHEESE



Pasteurized cow milk  
of Holstein breed



absent



milky, with smoked flavor  
and aroma (smoked alder)

Rind: light-brown brick color, flexible, edible

Paste: homogenous, soft-fibrous

Unique features: it is smoked on alder wood chips. Is made in a region with many sunny days. This allows cows to eat succulent grass for more than 6 months and give quite sweet milk for our cheese



 11 cm, h – 3 cm  0.3-0.4 kg



## Lviv region: vegetation and main characteristics

Lviv region is in the **top ten** among the regions of Ukraine in terms of the **number of livestock**. That's why, to develop the dairy industry further, the authorities encourage the **transformation of personal peasant farms into more effective family dairy farms**.

The Lviv region is located in natural forests, forest-steppes, and the high-altitude zone of the Carpathians. Forests occupy 26% of the territory of the region. Oak pine forests predominate in the region's north, and oak-beech and oak-hornbeam forests are in the south. The undergrowth and grass layer are particularly well-developed. Meadow and swamp vegetation occupies about 30% of the territory of the Lviv region.

In the floodplains of Zahidnyi Bug, Stryi, Poltva, Gnyla Lypa, and other rivers along the riverbed, there is a narrow strip of large-grass (less often fine-grass real meadows) — meadow fescue, meadow oats, meadow foxtail, stokolos bezostii, meadow timothy, meadow bluegrass, etc.

Further, from the river bed, hygrophilous grasses are mixed with cereals (coastal thistle, marsh sedum, common sedge, cuckoo flower, etc.) with the formation of large-grass and grass stands, and the lowering of the relief is occupied by large-leaf sedges (slender, blistered sedges). In the elevated places of the central and riverside parts of the floodplain, small sedge-herbaceous and small grass-sedge-herbaceous groups prevail (fragrant grass, soft honey grass, common sedges, yellow and white sedges, crested sedge, lanceolate plantain, etc.).

All of these are low-level meadows, which should also be ranked among real meadows or among meadows that have undergone the initial stages of peatification and swamp formation.

The presence of mountains in Lviv region also means possibilities for **development of sheep milk cheese manufacturing**.



∅ 18 cm    ↑ 15 cm    🧘 4 kg

## “Tsurkan” Cheese, Cheese Mandry

### HARD CHEESE



Pasteurized sheep milk of Lacaune breed



10-11 months



salty with a long aftertaste of salted caramel, herbs and roasted hazelnuts

Rind: edible, covered with cocoa powder, has a flour color, similar in color to raw bread

Paste: closed, fleshy, thick, brittle, contains small ivory-colored eyes

Unique features: produced since 2016, and every year it has acquired a higher quality and a richer taste. The recipe has been stable since 2020. In 2021, this cheese received the "Silver" at the ProCheese Awards competition.

## “Capra in wine” Cheese, Cheese Mandry

### HARD CHEESE



Pasteurized goat milk of Alpine breed



4-12 months



moderately salty with a taste of goat milk, turns into an aftertaste with notes of vanilla, grapes, spices and dried red berries

Rind: edible, natural, purple-crimson color

Paste: closed, the color of light white ivory, flexible

Unique features: aged in Ukrainian Merlot wine. Several foreign analogues of wine were considered with a method of trial and error, but the cheese maker decided to make this cheese with the addition of local Ukrainian wine.



∅ 20 cm    🧘 2 kg

Bronze, World Cheese Awards 2022-23



∅ 40 cm    ↑ 12 cm    🧘 12 kg

## “Mukko Koziachyi” Cheese, Mukko

### SEMI-HARD CHEESE



Pasteurized goat milk of Saanen and Alpine breeds



from 3 months



delicately creamy, moderately salty, the taste of fresh goat milk is followed by an aftertaste of baked almond notes

Rind: inedible, covered with a polymer film

Paste: soft and smooth, elastic and flexible with small eyes, light-creamy color. Easy to cut and not crumbly

Unique features: made from whole milk, 3 starters are added. The name originated from the milk itself — goat milk. Produced since 2016.

**Bronze, World  
Cheese Awards  
2022-23**



∅ 40 cm    ↓ 12 cm    🧘 12 kg

## “Mukko Vytrymanyi” Cheese, Mukko

**HARD CHEESE**



Pasteurized cow milk of Holstein breed



6-8 months



sweet-salty taste with notes of citrus and exotic fruit

Rind: inedible, covered in polymer film

Paste: firm, dense, smooth and moderately dry, slightly crumbly and has tyrosine crystals, light straw color

Unique features: made with three starters. Produced since 2018, the name originated from the aging of the cheese.

## “Zolote Runo” Cheese, Jersey

**HARD CHEESE**



Pasteurized sheep milk of Lacaune breed



8-9 months



sweet-salty, with caramel-nutty notes and a clear distinct taste of sheep milk

Rind: natural, edible, textured gray-brown rind (the color of gray bread)

Paste: firm, dense, homogeneous, rich yellow-straw color. Depending on the aging, the fragility of the paste may appear

Unique features: ripens in the cellar, the rind is not washed, the cheese is overgrown with a moldy coat, which is cleaned dry before taking out. Produced since 2019.

**Silver, World  
Cheese Awards  
2022-23**



∅ 20 cm    ↓ 18 cm    🧘 2.5 kg

## “Mukko with truffle” Cheese, Mukko

**AROMATIC SEMI-HARD CHEESE**



Pasteurized cow milk of Holstein breed



3 months



milky, delicate with rich notes of truffle

Rind: inedible, covered in latex

Paste: elastic, flexible, homogeneous, with sprinkles of truffle



∅ 40 cm    ↓ 12 cm    🧘 12 kg



## “Massimo” Cheese, Jersey

### WASHED RIND



Pasteurized cow milk of Holstein and Jersey breeds



6 weeks



at first, the animal notes of cow milk are noticeable, the middle has a mild citrus note, closer to the rind — a creamy taste with nutty notes and the aroma of fresh pre-dough

Rind: washed, wrinkled, with a coating of white mold, brick color

Paste: the middle is tender, soft, creamy, with small holes. Closer to the rind, it turns into a runny, cream-cheese like texture

Unique features: the cheese is washed with pear distillate of their own production. In "cooperation" with *Lactobacillus brevis*, it provides an interesting and unexpected result. Immediately after production, the cheese is wrapped in birch bark, this allows us to keep its shape and get an additional aromatic tannic note.

## “Stariy Striy with coffee”

### Cheese, Mukko

#### AROMATIC HARD CHEESE



Pasteurized cow milk of Holstein breed



12 months



pleasant taste of coffee, sweet caramel notes

Rind: covered in latex, hard, caramel colored

Paste: brittle, moderately moist, contains tyrosine crystals and calcium lactate throughout the surface, pale caramel colored

Unique features: the cheese is made from whole milk with the addition of natural coffee from Lviv





∅ 5 cm 🏋️ 0.11 kg – as a ball

## “Rubinoviy” Cheese, Lemberg

AROMATIC FRESH CHEESE



Pasteurized cow milk  
of Jersey breed



40 days



expressed, sharp, slightly sour with  
sweet-salty notes in the aftertaste

Rind: edible, covered with a layer of dried  
beetroot and black pepper

Paste: homogenous, dense, somewhat fragile,  
bright pink in the center, light brown near the  
rind

Unique features: the cheese has a bright  
pink-beet color on the outside and a gradient  
in the middle. After 40 days of aging, the cheese is  
smoked over cherry wood

## “Lisova Pisnya” Cheese, Garbuzoviy Rai

AROMATIC CHEESE, BLOOMY RIND



Pasteurized cow milk  
of Holstein breed



21 days



pronounced taste of juniper, spicy forest  
notes, wet grass, light bitterness

Rind: white, wavy

Paste: curdy, brittle, runny near the rind, with  
sprinkles of fine juniper around the entire  
perimeter

Unique features: with a tremendous love for the  
mountains, the idea came up to make cheese  
that reminded the cheesemakers of their home.  
This is how Forest Song was born – a cheese  
with white mold and juniper. The mushroom  
aroma of the mold subtly combined with the  
accurately transports it to the mountains.



∅ 9x9 cm – as a heart 🏋️ 0,12 kg

## “Hoverla” Cheese, Garbuzoviy Rai

COW CHEESE, BLOOMY RIND



Pasteurized cow milk  
of Holstein breed



4 months



slightly sour, with the taste of thick  
homemade sour cream and spicy notes

Rind: edible, white-creamy, wrinkled, with streaks  
of ash-gray color

Paste: crumbly-brittle, slightly moist, cream-  
colored in the center, buttery, dense, pale yellow  
near the rind

Unique features: an old family recipe restored and  
adapted to the present time. The name came by  
itself, based on the character and appearance of  
the cheese, which is very similar to the winter  
mountain Hoverla



∅ 23 cm ↓ 16 cm 🏋️ 3 kg – as a cone





## Ternopil region: vegetation and main characteristics

Ternopil region is **the first in the number of castles in Ukraine**, standing at 34. This may be due to a friendly environment for wood-based trade, since valuable species of trees, such as beech and oak, can be found in abundance in the territory.

A certain idea of the ancient steppes that were once on the territory of the region is given by the steppe area between Ustyia and Dniester villages of Borshchiv district, about the rock-steppe vegetation — the area between Dniester and Trubchyn villages of the same district where **medicinal hummock, viper onion, kuzmicheva grass** (ephedra of two-wheelers), etc. grow. Areas of dry and floodplain meadows are used as pastures.

Unplowed steppe areas may be found on the slopes of hills, streams, in river floodplains, etc. **Fescue, wheatgrass, “bearded dragon”, thyme, sedge**, etc. grow in elevated areas; in the floodplains and meadows — **broom, sedge, stokolos, timothy grass, blue grass**.

The walls on the slopes of the Dniester with the poorest soil cover were overgrown with groups of *Stipa capillata*, low sedge (*Sageh humilis*), and sword-leaved sedge (*Inula ensifolia* L.). The secondary groups associated with the forest past of the slopes, and therefore with the richest soils, include the groups of mountain sedge (*Carex montana* L.) and feathery sedge (*Brachypodium pinnatum* (L.), as well as their derivatives group of bearded common (*Botriochloa ischaemum*. (L.) Keng). Thorns (*Prunefa spinosae fruticosa*) grow on even thicker soils. Shrub thickets consist of thorns, hawthorn, buckthorn, dogwood. In the best conditions, groups of rock oak and hornbeam (shrub form) grow. The rocky flora of the Dniester rock steppes is rich in rare species: steppe almond (*Amygdalus nana* L.), multi-stem trinia (*Trinia multicaulis* (Poir) Schischk), eastern cornflower (*Centaurea orientali* L.), ephedra (*Ephedra distachya* L.), endemics of the Ukrainian SSR — Dniester *minuartia*, Podilsk *schivereckia*, Dniester *yurineya*.

Most of the forested areas are occupied by deciduous (hornbeam, oak-hornbeam, beech) forests. Mixed forests are found in the northern part of the region. **Hornbeam** and **oak-hornbeam** forests occupy the southwestern part of the region (Transnistria), the Podilsky Plateau, the northern part of the Tovtrovy Ridge, and the Kremenets Mountains.



## “Caciocavallo” Cheese, Fermerska Molochna Produksiia

SEMI-HARD CHEESE



Pasteurized cow milk of the Ukrainian black-and-white breed



21-30 days



sweet and creamy, milky and sour with a citrus aftertaste

Rind: natural edible, bright yellow color

Paste: elastic, smooth, blind (without eyes), dense and flexible

Unique features: made according to the Pasta Filata cheese technology. The name of the cheese fully describes its unusual shape — the shape of the cheese resembles an egg-like oval.





## Odesa region: vegetation and main characteristics

It is the **biggest region by area** and one of the most popular recreational places in Ukraine.

Given the fact that the Odesa region is mostly located in the Black Sea lowlands and partly covers land on the Podilsk highlands, it is not surprising that the steppe landscape prevails — **specifically the grassy-fescue-feather steppe**.

The north of the region is heavily forested, with species such as **oaks, beeches and ash trees**.

Obviously, huge areas of these lands are cleared and plowed for the organization of farming and agriculture. However, there are some practically untouched places in Odessa region. **The north is full of oak forests:** natural majestic oaks grow there, clinging to the sky with their crowns, as well as smooth beeches with straight or naturally curved trunks, as well as slender and light-loving ash trees (by the way, they are super tall; in the south under pleasant conditions they may be higher than 50 meters!), and also have huge lindens that resemble giant shrubs.

Despite facing challenges such as low water and little forest cover, the Odesa region encourages agricultural development and constantly strives to better its recreational potential.

Silver, World  
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### “Gouda” Cheese, Yevropeiska Syrovarnia

#### HARD CHEESE



Pasteurized cow milk of Holstein breed



18 months



rich and buttery with baked almond notes and a moderately spicy aftertaste

Rind: inedible, covered with polymer film

Paste: elastic, smooth and glossy straw-colored paste with small eyes. Can crumble slightly being cut

Unique features: made from non-separated (whole) milk, by Gouda technology. Produced since 2018.

∅ 35 cm    📦 10-12 kg



## Sumy region: vegetation and main characteristics

The direct translation of “Sumy” is “bags”. The popular legend is that the Ukrainian cossacks found three bags of gold coins on the river bank. In that place, the city was created. We hope you find the cheeses from this region are just as valuable as the gold!

This region’s natural and recreational potential is significant: **17% of the territory is occupied by forests and shrubs**. Mixed forests (pine, oak, birch) predominate in the northern part of the region, island forests (linden, maple, ash) — in the central regions. Oak groves also occur.

In the region, 55 species of vascular plants and 10 species of mushrooms are listed in the Red Book of Ukraine and the European Red List, as well as 123 species of plants and 22 species of fungi that are rare regional ones.

Bronze, World  
Cheese Awards  
2022-23



∅ 27 cm    ↓ 12 cm    🧑‍🍳 8 kg

## “Lancashire Al Pacino” Cheese, O’BEREG

### SEMI-HARD CHEESE



Pasteurized cow milk of Lebedynska  
(brown) breed



3 months



rich butter-cream, with moderate spicy-  
lemon notes in the aftertaste

Rind: absent

Paste: homogenous, slightly crumbly, multi-colored  
with white, black and yellow splashes

Unique features: the cheese is made for three days.  
Each curd has its own acidity: white — 2 days /  
yellow — 1 day / black — fresh curd. Produced since  
2018. Its creation was inspired by watching a movie  
with famous Al Pacino. The full picture of the  
cheese includes all: good, neutral and black.

## “Black Chadder” Cheese, O’BEREG

### SEMI-HARD CHEESE



Pasteurized cow milk of Lebedynska  
(brown) breed



3 months



creamy-rich, moderately spicy with earthy  
notes

Rind: absent

Paste: homogeneous, elastic, glossy and dark  
black

Unique features: coal ash is added to milk.  
Produced since 2018.

Bronze, World  
Cheese Awards  
2022-23



∅ 27 cm    ↓ 12 cm    🧑‍🍳 8 kg



∅ 12 cm    🧑‍🍳 0.22 kg

## “Altyn Cheese Gold”, Pastourelle

### CHEESE WITH WASHED RIND



Pasteurized cow milk of Jersey  
breed



21 days



moderately salty cheese with a lactically  
sourish tinge, and creamy-baked milk  
notes

Rind: washed, wrinkled, a light orange color with  
a white coating of Geotrichum Candidum mold  
Paste: soft, springy, but with aging it becomes  
more liquid and fluid, with a warm and creamy  
shade in the color of custard

Unique features: named after the city where it is  
produced.



## “Rytsar” Cheese, Lactalis Sumy

SEMI-HARD CHEESE



Pasteurized cow  
milk



28-30 days



a pleasant spicy-milky taste with a hint  
of baked milk and raw walnut

Rind: absent

Paste: flexible, elastic, dense, with small eyes,  
rich yellow color

∅ 27 cm    ∩ 11 cm    ⚖ 8.3 kg

## “Shostka” Cheese, Lactalis Sumy

SEMI-HARD CHEESE



Pasteurized cow  
milk



28-30 days



milky and buttery taste, with a creamy  
aftertaste and lemon tinge

Rind: absent

Paste: smooth, elastic, springy, dense, with  
small eyes



∅ 27 cm    ∩ 11 cm    ⚖ 8.3 kg





## Zhytomyr region: vegetation and main characteristics

Zhytomyr region occupies one of the most prominent places in Ukraine in terms of forest resource reserves.

**Forestry makes up almost a third of its territory.** The total stock of wood is more than 120 million cubic meters. Over the past decades, the area of forests has been increasing annually, the composition of species has improved, and the part of plantations with a predominance of pine and oak is growing.

The flora of the Zhytomyr region is characterized by **a wide variety of floral complexes and is of great national economic importance.**

Despite Zhytomyr region being more prominent in the plant growing sphere of agriculture, it has **potential of increasing its animal industry** as well. Why? Due to the presence of necessary areas of fodder land, **high yield of fodder crops** (lupine, fodder beans, vetch, peas) and perennial grasses.



15x15x15 cm  1 kg

## “Laber” Cheese, Andrushivskiy maslosyrzavod

### HARD CHEESE



Pasteurized cow milk



12 months



pleasant creamy-citrus flavor, with spicy-nutty notes and a sweet-caramel aftertaste

Rind: inedible, covered with polymer film

Paste: hard and dense, may have small eyes, contains crystals of tyrosine, yellow-amber color

Unique features: its strong taste is created thanks to the natural process of aging (more than 12 months). The natural coating of the cheese does not prevent the natural release of moisture during the aging process and

protects the surface from mold formation. A long aging period is a special feature of this cheese, due to which an original, unique and exquisite taste and aroma are formed.

## “Ukrainskyi” Organic Cheese, Organic Milk

### SEMI-HARD CHEESE



Pasteurized cow milk of Simmental breed



2 months



milk-spicy, with a light tinge of fresh hazelnuts

Rind: inedible, covered with plasticizer

Paste: dense, homogeneous, sufficiently pressed, not very flexible, straw color

Unique features: the name of the cheese is generally accepted according to the State Standard of Ukraine (DSTU). Produced at the factory since its opening in 2014.



 5-7 kg





## Vinnytsia region: vegetation and main characteristics

Vinnytsia region is one of the **leading agricultural regions in Ukraine**. In 2015 it occupied the quarter of nation-wide butter production and a third of the milk production.

**Natural vegetation** occupies **about 17% of the territory**, more than 3% of which is occupied by meadow steppes and meadows, and 0.5% — by swamps.

The main forest-forming species are common oak, hornbeam, ash, maple, linden, elm, rock oak, and black alder. The **flora of the region includes several endemics** (Savrvna cornflower, Besser's cornflower, Blotsky's zinovate, big goat sedge) **and relict species** (large horsetail, stinking sedge, small bruslin, narrow-leaf sedge, soft honeysuckle, slender knotweed), **as well as medicinal plants** (lily of May, heart-shaped linden, spring primrose, St. John's wort, valerian, foxglove, Calamus ordinary).



### “Edam” Cheese, Haisynskiy molokozavod

#### SEMI-HARD CHEESE



Pasteurized cow milk of Ukrainian red-and-white and Holstein breeds



2 months



cheesy-milky with sweet-lactose notes

Rind: absent

Paste: glossy, smooth, plastic, homogeneous with yellow-buttery color

Unique features: the starters are *Lactococcus cremoris*, *Lactococcus lactis*, *Streptococcus thermophilus*, *Lactobacillus helveticus*.  
Produced since 2021.

28x14x11 cm  4.9–5.2 kg



## Cherkasy region: vegetation and main characteristics

Cherkasy region's most notable feature is that it contains the **geographical center of Ukraine**. Locals are so proud of it that they put up two monuments to signify it. Who knows, maybe, it will become a center of Ukrainian cheesemaking as well?

This region was also the **birthplace of the cossacks' state**.

The region's vegetation is characterized by **a combination of forest-steppe and steppe zones**. **Oak, ash, pine, hornbeam, alder, linden, maple, birch, and poplar** prevail as the forest tree species. Among the bushes are **hazel, viburnum, rosehip, thistle, and bird cherry**. Steppe vegetation is represented by perennial grasses. In the floodplains of rivers and wetlands, moisture-loving grasses tend to prevail.

**One of the oldest oaks in Ukraine**, which is **about 1000 years old**, grows in the territory of the "Holodnyi Yar" tract in the Cherkasy region.



## “Dobrodar” Cheese, Zvenyhora

### SEMI-HARD CHEESE



Pasteurized cow milk of Holstein and Simmental breeds



45 days



strong baked milk taste with a sweetish-herbal aftertaste

Rind: inedible, covered with plasticizer

Paste: dense, smooth, glossy yellow, flexible, moderately moist and homogeneous

Unique features: the name of the cheese "Dobrodar" combines two fundamental factors that imply the calling and the goal of the producer. "Dobro" (or Good) includes painstaking work and daily efforts of

cheesemakers to achieve a perfectly balanced taste, texture, color and aroma. "Dar" (or Gift) as a finished product is "a gift" from the masters "Zvenyhora", made with love, because each head of "Dobrodar" cheese is covered with several layers of hand-made plasticizer, and this love is felt from the first bite. Since "mastery comes with time", the embodiment of this unique recipe dates back to 2010.

## “Ukrainskyi” Cheese, Zvenyhora

### SEMI-HARD CHEESE



Pasteurized cow milk of Holstein and Simmental breeds



20 days



slightly sour, without any extraneous tastes and smells

Rind: absent

Paste: flexible, plastic, elastic, dense, light straw color with small eyes

Unique features: the classic cheese recipe is used, with respect for traditions and taste preferences. This is a very "young" but symbolic product on the Ukrainian market (new in 2022) and is produced, first of all to support the dairy industry of Ukraine and to confirm that Ukrainian products are always the best.





## Volyn region: vegetation and main characteristics

The Volyn region is comparatively not rich in mineral deposits, but it is **the most ecologically clean**.

More than 700,000 hectares of Volyn are occupied by **coniferous and mixed forests**, and green plantations, among which pine, spruce, oak, birch, hornbeam, ash, and maple are the most common.

There are also **unique species of trees**: European larch, petioled and red oak, Siberian cedar, pyramidal, and ball-shaped thuja. The total forest cover of the region is 35.5%.

There are also unique species of trees: European larch, petioled and red oak, Siberian cedar, pyramidal, and ball-shaped thuja. Forests of state importance occupy an area of 447 thousand hectares, including 368.8 thousand hectares covered by forest where **14 state forestry farms** and the Shatskyi National Natural Park operate.

There are also large resources of **curative mud**: in order to identify and use them for treatment, 33 deposits of such curative peat mud were examined.



## “Staroporytskyi with fenugreek” Cheese, Staryi Porytsk

AROMATIC SEMI-HARD CHEESE



Pasteurized cow milk of Goldstein breed



3-4 months



soft and creamy with an aftertaste of walnut and sweet milk

Rind: inedible, covered with plasticizer

Paste: dense, smooth, elastic, has small eyes and sprinkles of fenugreek, light yellow color

Unique features: the name “Staroporytska” Gouda cheese with fenugreek came from the name of the region where the producer resides. The peculiarity of the farm is that it works as an organic production, all products from the farm

to the table are organic. The milk from which cheese is made is taken from free-grazing cows. The producer calls the keeping conditions for the cows as “a calm and happy life without stress!”

## “Cheddar Staroporytskyi” Cheese, Staryi Porytsk

HARD CHEESE



Pasteurized cow milk of Holstein breed



6 months



creamy and milky with a slight tinge of baked milk and flowers

Rind: absent

Paste: dense, smooth, light-creamy color, moderately crumbly

Unique features: Staroporytskyi cheeses have unique raw materials. The extra-class milk is the highest grade of certified milk for organic production. The producer's goal is to cook honest, clean and healthy cheeses.

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to contact us!**

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Ivan Tyshchenko  
Head of Export ARDIS GROUP  
☎ tel.:+38-067-1933711  
✉ e-mail: i.tyshchenko@ardis.biz.ua

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Natalia Kagadiy  
Head of ProCheese Department  
ARDIS GROUP  
☎ tel.:+38-067-5835715  
✉ e-mail: n.kagadiy@procheese.ua



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