

GUIDE

to Recognized Cheeses of Ukraine 2021–2025



ARDIS
group

pro
Cheese



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra

Swiss Confederation
Швейцарська Конфедерація

FIBL

SAFOSO

“Around the world, cheese has formed a vast community, and I am proud that Ukrainian cheeses have been part of it since 2022.

This was a long-held dream of our team, and today cheese is becoming a new language for Ukrainians — a way to discover new countries and to introduce Ukraine to the world. It reflects both our local traditions and our bold, contemporary experiments, capable of surprising even the most discerning gourmets abroad. When we speak about cheese, we speak about creativity, authenticity, and a country’s confidence in its own voice.

This is exactly how my team and I want Ukraine to be seen and experienced anew — through the prism of taste, beauty, and culture.”

Oksana Chernova

Co-founder of the ProCheese Awards,
International cheese competition judge,
Founder and Lead Trainer of the ProCheese Academy,
Ambassador of Ukraine to the *Guilde Internationale des Fromagers*



The first printed guide to Ukrainian cheeses recognized by international experts at national and international competitions

ProCheese Awards



ProCheese Awards is the first and largest cheese arts festival in Ukraine. The event brings together Ukrainian and international producers, representatives of the HoReCa sector and retail, leading experts, and cheese enthusiasts. As part of the festival, professional national competitions are held to determine the best Ukrainian cheese and to award the title of the country's best cheesemonger.

2021

year founded

4500+

visitors in 2025

2025

year of the event's
resumption

300+

cheese varieties at the market
and competition

World Cheese Awards



World Cheese Awards is the largest and one of the most influential gastronomic competitions in the world. It was founded by the British company Guild of Fine Food. Over time, the competition has grown from a local contest for small producers into a global platform for professionals in the cheese industry.

1988

year founded

5000+

cheeses from around the world
entered the competition in 2025

2022

the first year
of Ukraine's participation

39

number of awards won by Ukrainian
cheeses over four years

Created with the support of

Ardis Group

Official representatives of Ukraine at the World Cheese Awards since 2019 and organizers of the ProCheese Awards cheese arts festival. Our mission is to develop cheese culture in Ukraine and to discover Ukraine through cheese.



1998

year founded



own Ukrainian production of fresh cheeses under the Lel' brand



one of the key Importers in Ukraine



partner and supplier to national retail chains

ProCheese Academy

The first cheese Academy in Ukraine dedicated to training cheese professionals — cheesemongers and cheese sommeliers. Accredited by Mons Formation, a French center for professional development in cheese affinage and dairy sales. Part of the Ardis Group and a co-organizer of the ProCheese Awards.



2018

year founded



1000+

students completed in-person and online training

Quality Food Trade Programme

The Swiss–Ukrainian Programme «Higher Value Added Trade from the Organic and Dairy Sector in Ukraine» (short title: Quality FOOD Trade Programme, QFTP) is aimed at increasing trade in higher value-added products in the organic and dairy sectors in both domestic and export markets. In doing so, it contributes to the overall goal of sustainable and inclusive growth in Ukraine.

The QFTP identifies two priority thematic areas in both sectors: the improvement of the regulatory and legal framework and the enhancement of the business environment to improve product quality and safety; and capacity development to expand trade opportunities.



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Kyiv region:

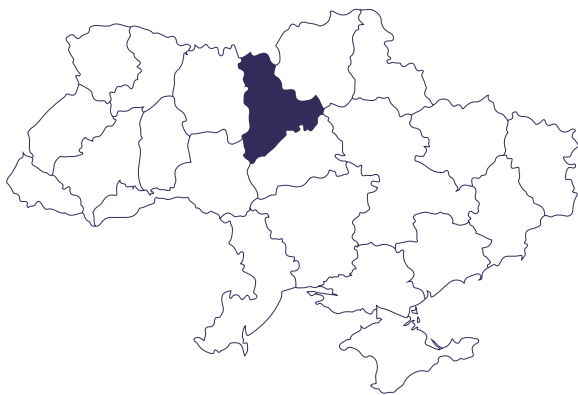
vegetation and main characteristics

As home to the capital city, the Kyiv region benefits from strong consumer demand, which stimulates the development of farming and cheese-making industries and creates favorable conditions for investment and innovation in agriculture.

The Kyiv region lies at the intersection of the Polissia and Forest-Steppe zones, which shapes its diverse vegetation and favorable agricultural conditions. The area is characterized by coniferous, broadleaf, and mixed forests, dominated by common pine and oak, with hornbeam, birch, alder, and linden also present.

High agricultural productivity is supported by fertile chernozem soils in the south and sod-podzolic soils in the north, combined with good water availability from major rivers such as the Dnipro, Desna, and Irpin, and moderate rainfall typical for northern Ukraine.

The Kyiv region produces nearly 5% of Ukraine's total milk output, amounting to over 335,000 tonnes in 2025, highlighting its important role in the national dairy sector. The region also ranks third nationwide in goat and sheep livestock, with 49,500 head in 2025, supporting the development of artisanal and specialty cheese production.



26

**medal-winning
cheeses**

9 awarded cheesemakers





 0.1 kg

Cheesemaker: **Cheese atelier of the Kyrilenko family**

Goat cheese spread

AROMATIC FRESH CHEESE



pasteurized goat milk
of Saanen breed



absent



a sweet, creamy aroma that develops into a matching flavor with a spicy, milky goat's milk finish; a pronounced, long-lasting dill note with a moderate hint of pickled garlic

Rind: absent

Paste: smooth, spreadable, moderately viscous, bright white in color

Note: cheese spread in a glass jar

Cheesemaker: **Cheese Way**

Bakshtein

SEMI-HARD CHEESE WITH NATURAL RIND



pasteurized cow milk
of Holstein breed



2,5 months



a milky aroma with notes of clarified butter, evolving into lactic, tangy flavor nuances with dominant notes of starter culture and yeasted dough

Rind: edible, thin, natural, light beige in color, reminiscent of a bread crust; aromas reveal notes of damp grass

Paste: elastic, moderately moist, smooth, glossy, buttery in color, with a large number of small eyes



 27x13 cm  6 cm  2.8 kg



 20 cm  2 kg

Cheesemaker: **Chizarnia**

Caciotta with truffle

AROMATIC SEMI-HARD CHEESE



pasteurized cow milk
of Jersey breed



4-6 months



an initial, short-lived milky flavor that develops into a long-lasting vegetable broth profile with notes of garlic and mushrooms

Rind: edible, natural, light brick-red in color

Paste: smooth, firm, elastic, glossy, with inclusions of truffle paste



Ø 20 cm 📊 2.2 kg

Cheesemaker: **Chizarnia**

Dovbysh

SEMI-HARD CHEESE



pasteurized sheep milk
of Lacaune breed



5-6 months



a sweet, creamy aroma with subtle
mushroom notes, unfolding on the palate
into lactic acidity that evolves into earthy,
damp nuances with a gentle astringency

Rind: edible, natural, light brick-red in color

Paste: elastic, springy, light yellow in color

Cheesemaker: **Dooobra Ferma**

Bikoz

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



Ø 35 cm 📏 10 cm 📊 12-14 kg



Ø 35 cm 📏 10 cm 📊 12-14 kg

Lehenda

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

Cheesemaker: **Dooobra Ferma**

Shevr Shedevr

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, white fluffy

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



Ø 10 cm 📊 0.1 kg



Ø 35 cm 📏 10 cm 📊 12-14 kg

Yanhol

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



Ø 6 cm 📏 3 cm 📊 0.12 kg

Cheesemaker:

Farm-agromansion «Yasna»

Povnia

GOAT CHEESE, BLOOMY RIND



pasteurized goat's milk from
Anglo-Nubian goats



10–14 days



a delicate impression of goat's milk
complemented by mineral and vegetal notes;
closer to the rind, earthy and mushroom
nuances emerge; the finish reveals sweet
notes reminiscent of Basque cheesecake

Rind: edible, wavy, covered with white mold and
ash; the color changes with maturation from
creamy white to brownish-grey, transitioning into
black tones due to the ash

Paste: moderately moist, with a creamy layer
beneath the rind; firm, uniform, porcelain-colored in the center



Ø 14 cm ↑↓ 12 cm 🧺 1.8-2 kg

Cheesemaker: **RORY**

Bohuslavskyi

HARD 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

Note: the recipe was developed with the
consideration of the region's taste preferences

Cheesemaker: **Syroman**

Chorna Bashta

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

Note: the cheese is covered with a layer of fruit tree ash over which white mold grows



truncated pyramid ↑↓ 5-6 cm 🧺 0.15 kg





Ø 5 cm 🏷️ 0.09 kg – as a ball

Cheesemaker: **Syroman**

Triufel

**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

Note: it has repeatedly won cheese competitions, and in 2020, thanks to the ProCheese community, was featured on the cover of the British magazine Good Cheese 2020/2021

Sophia

**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

Note: the cheese is made in a shape of the heart and its paste has a pink color due to the addition of beetroot juice



Ø heart shape 📏 3 cm 🏷️ 0.14–0.16 kg



Cheesemaker: **Syroman**



Ø 11-12 cm 3.5 cm 0.25 kg

Vihola

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, decorated 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

Note: the cheese is covered with a thick layer of dried spruce, where white mold grows. The goats providing milk for this cheese gnaw on pine bark in winter, which gives it a pine flavor





∅ 21 cm  7 kg

Cheesemaker: **WINETIME**

Dzheresi Nuar

AROMATIC HARD CHEESE



pasteurized cow's milk
from Jersey cattle



9 months



milky notes of cow's milk are perceived
beneath the rind; moderate salinity
is overtaken by truffle–mushroom flavors,
finishing with a bread-and-onion
aftertaste

Rind: inedible, coated with dark latex

Paste: firm, brittle, with inclusions of small
pieces of black truffle, predominantly
concentrated in the interior

Fondi

SEMI-HARD CHEESE



pasteurized Jersey
cow's milk



3 months



an animal taste with notes
of melted butter and light sourness

Rind: edible, washed

Paste: springy, homogeneous, elastic, pale
straw-colored



∅ 21 cm  4 kg



∅ 11 cm  0.25 kg

Cheesemaker: **ZINKA**

Camembert

GOAT CHEESE, BLOOMY RIND



pasteurized goat milk of Saanen
and Alpine breeds



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



Ø 32 cm 🧺 7 kg

Cheesemaker: **ZINKA**

Gouda

HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



12 months



slightly salty, a distinct taste of goat milk, with a light spicy note which is softened by the fat content of cheese

Rind: inedible, covered in latex, with a finely ribbed ornament

Paste: firm, moist, ivory-colored

Gouda with paprika

AROMATIC SEMI-HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



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



Ø 32 cm 📏 11 cm 🧺 9-10.5 kg



Ø 32 cm 🧺 8 kg

Gouda with truffle

AROMATIC SEMI-HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



4 months



a milky-truffle profile with hints of chestnut, onion broth, and mushroom-herbal notes on the finish

Rind: inedible, coated with transparent latex, allowing truffle pieces to remain visible; coffee-with-milk in color

Paste: moderately moist, firm, slightly crumbly, ivory-colored, with small eyes and truffle inclusions; releases an expressive milky-mushroom aroma with notes of fresh onion, gradually opening into sweet, milky nuances reminiscent of a freshly baked bun



Ø 32 cm ↑ 10.5 cm 📊 9-10.5 kg

Cheesemaker: **ZINKA**

Hard cheese with fenugreek

AROMATIC SEMI-HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



6 months



pronounced taste of fenugreek, nutty-spicy notes

Rind: inedible, covered in latex

Paste: elastic, homogenous, cream colored

Iskrystyl

HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



12 months



spicy and creamy, with notes of salted caramel and a long-lasting warm, bread-like finish

Rind: inedible, coated with a thin yellow latex; beneath the rind, a layer approximately 8 mm thick in straw color indicates one year of maturation

Paste: dense, springy, moderately moist, light creamy-white in color, with occasional small eyes around the perimeter



Ø 30 cm 📊 6 kg



Ø 32 cm 📊 7 kg

Korona

HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



24 months



sweet and fruity, with hints of dried fruit and caramel, salty meat broth in the aftertaste

Rind: inedible, covered with latex

Paste: firm, brittle, interspersed with small eyes and tyrosine crystals, straw-colored



∅ 3 cm  0.01 kg — as a ball

Cheesemaker: **ZINKA**

Koziachi shtuchky

AROMATIC FRESH CHEESE



pasteurized goat milk of Saanen and Alpine breeds



absent



Ball 1 (dill, onion, carrot): moderately salty and milky, with sweet-spicy notes and a light carrot aftertaste. **Ball 2** (red paprika): milky and sweet, with pronounced notes of sun-dried tomato. **Ball 3** (button mushrooms): an expressive milky-mushroom flavor reminiscent of a creamy soup

Rind: absent

Paste: moist, soft, rich and oily; hand-formed cheese balls of irregular round shape, produced in three variations

Note: cheese balls preserved in sunflower oil, presented in glass jars

Semi-hard cheese of medium maturity

SEMI-HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



1.5 months



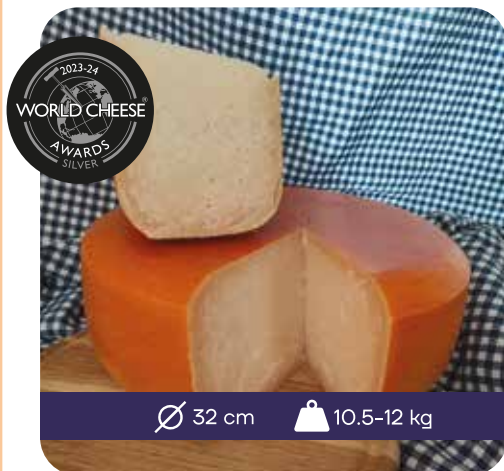
light notes of goat's milk, with an aftertaste of whipping cream and white wheat bread

Rind: inedible, covered in latex

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



∅ 8.5 cm  9.5 cm  0.65–0.75 kg



∅ 32 cm  10.5–12 kg

Ukrainskyi

HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



12 months



moderately salty, in the aftertaste you can feel the bitterness of wormwood

Rind: inedible, covered in latex

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

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.

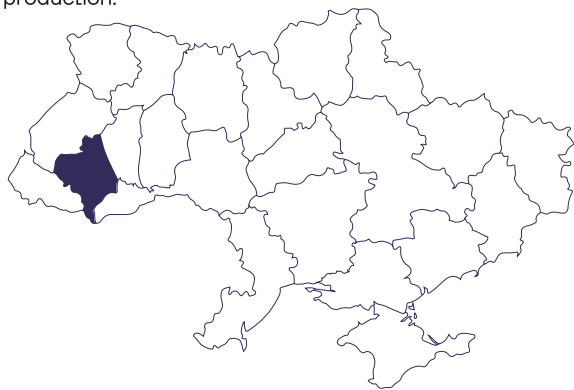
Thanks to the diversity of the relief and, therefore, the climate, the Ivano-Frankivsk region has preserved arguably the greatest diversity of flora and fauna. It is considered one of the most picturesque regions in Ukraine.

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.

Strong natural hydration further enhances the terroir: the region ranks 3rd in Ukraine by surface water reserves, with 8,294 rivers, forming a stable ecological and agricultural environment.

The Ivano-Frankivsk region is widely known for its traditional cheese Hutsul Cow's Bryndza and Hutsul Sheep Bryndzyna, the first cheese in Ukraine to receive registered Geographical Indication (GI) status, highlighting the region's strong link between terroir, tradition, and quality dairy production.



6

**medal-winning
cheeses**

3 awarded cheesemakers





Cheesemaker: **Chesnykivskyi syr**

Chesnykivskyi 50 days

SEMI-HARD CHEESE



pasteurized cow milk of Ukrainian black-and-white breed



50 days



initially milky and sweet-fruity, evolving into animal notes with a finish reminiscent of beef broth, driven by the rind

Rind: edible, thin, washed, the color of ripe orange

Paste: smooth, glossy, springy, may contain small eyes

Ø 22 cm ħ 6-8 cm  2 kg

Chesnykivskyi 1 months

SEMI-HARD CHEESE



pasteurized cow milk of Ukrainian black-and-white breed



1 month



lactic and tangy, with a pronounced flavor of fresh starter culture, light bread notes, and a long-lasting finish reminiscent of lamb broth

Rind: edible, thin, washed, moderately tacky, smooth, light brick-red in color, with animal notes in the aroma

Paste: smooth, glossy, springy, slightly sticky, may contain small eyes



Ø 15 cm ħ 6-8 cm  1.3 kg



Norbert

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

Note: the cheese is named after Norbert Burri, a Swiss expert who helped develop the production technology

Ø 30 cm ħ 8-10 cm  6-8 kg



Ø 9 cm ↑↓ 10 cm 🧺 0.25 kg

Cheesemaker: **Kosivska syrovarnia**

Caciocavallo

PASTA FILATA TYPE, SEMI-HARD CHEESE



pasteurized cow milk
of Holstein breed



14 days



milky, with notes of clarified butter
and bread-like fermentation accents,
finishing with a light acidity

Rind: absent

Paste: springy, smooth, moderately moist, light
straw-colored; releases a lactic aroma with
pronounced notes of yeasted dough

Cheesemaker:
Stanislavska Syrovarnia

Motrya

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

Note: the cheese is aged in the fabric to create
its unique shape and pattern



Ø 24-26 cm ↑↓ 9-11 cm 🧺 4-4.2 kg



↔ 7 cm ↑↓ 9 cm 🧺 0.25 kg

Syrna Torbynka

PASTA FILATA TYPE,
SEMI-HARD CHEESE



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

Note: the name of cheese arose due to the
shape of the cheese heads, which visually
resemble small bags

Zakarpattia region: vegetation and main characteristics

Zakarpattia is a highly picturesque and popular tourist region located in western Ukraine, known for its rich natural landscapes and preserved traditional agricultural practices.

The region is predominantly mountainous and forms part of the Carpathian range, including Ukraine's highest peak, Mount Hoverla (2,061 m). The relief and elevation create a mild continental climate with relatively warm summers and mild winters, favorable for extensive livestock grazing.

Zakarpattia's soils are diverse, with brown forest, sod-podzolic, and chernozem soils being the most common. Forests cover approximately 50–55% of the territory, making it one of the most forested regions in Ukraine. Oak, beech, and hornbeam forests dominate the lowlands, while fir, spruce, and larch prevail in the foothills and mountains.

At higher altitudes, unique subalpine shrublands and mountain pastures (polonynas) are formed, characteristic of the Carpathian region. The region hosts a wide variety of grasses and plants, ranging from thermophilic lowland species to alpine and subalpine flora, many of which are protected and listed in the Red Book of Ukraine.

Zakarpattia is also a center of traditional sheep farming and cheese production. In 2025, the region's herd of small ruminants numbered 82,900, ranking second in Ukraine. It is famous for traditional cheeses, including Hutsul Cow Bryndza and Hutsul Sheep Bryndzya, both protected geographical indications. An important feature is that these cheeses are made exclusively from the milk of local mountain breeds, which graze on high-altitude pastures above 700 meters above sea level, giving the cheeses their unique flavor and quality.



6

**medal-winning
cheeses**

2 awarded cheesemakers





Cheesemaker: **Mamyn syr**

Darvaika

HARD CHEESE



pasteurized cow milk
of Simmental breed



6-7 months



a delicate milky-caramel aroma that
unfolds into moderately salty earthy notes
with nutty, chickpea-like nuances, finishing
with an impression of rye bread

Rind: edible, natural, the color of clarified
butter

Paste: crumbly, moderately moist,
sweet-cream butter in color, with a large
number of small eyes around the perimeter

Ø 24-26 cm $\bar{I}$ 9-11 cm 5 kg

Ferkovania

AROMATIC HARD CHEESE



pasteurized cow milk
of Simmental breed



1 month



piquant and spicy, with lactic acidity
and notes of onion and caraway
on the finish

Rind: edible, coated with paprika

Paste: crumbly, friable, dry, cream-colored

Note: the cheese is shaped like an apple of the
Ferkovanya variety, originating from the village
where the cheese is produced



Ø 8 cm 0.14 kg



Lopta

AROMATIC CHEESE



pasteurized cow milk
of Simmental breed



3 weeks - 1 year



a distinct taste of cow milk, with
a slight sourness and a long-lasting
pepper flavor

Rind: edible, covered with black pepper

Paste: brittle, crumbly, dry, cream-colored

Note: in the Transcarpathian dialect, "lopta"
means "ball", the shape of which this cheese
resembles

Ø 8 cm 0.1 kg – as a ball



Ø 3 cm 🏹 0.02 kg — per ball

Cheesemaker: **Mamyn syr**

Padre Romzha

AROMATIC FRESH CHEESE



pasteurized cow milk
of Simmental breed



absent



mildly sweet and milky, with a soft garlic
and olive finish that introduces a gentle
bitterness from the olive oil

Rind: absent

Paste: smooth, moist, fairly dense; formed into
uniformly shaped balls

Note: cheese balls preserved in olive oil,
presented in glass jars

Cheesemaker:
Selyska syrovarnia

Nartsys Karpat

SEMI-HARD CHEESE, WASHED RIND



pasteurized cow milk
of Brown Carpathian breed



6 months



spicy, with herbal piquancy and a barely
perceptible salted caramel finish

Rind: edible, washed, light terracotta in color

Paste: elastic, dense, moderately moist,
buttery yellow in color, with a darker layer
beneath the rind indicating maturation beyond
5–6 months



Ø 30 cm 📏 8 cm 🏹 18–22 kg



Ø 10 cm 📏 8 cm 🏹 0.55–0.65 kg

Selyskyi

SEMI-HARD CHEESE,
WASHED RIND



pasteurized cow milk
of Brown Carpathian breed



3–4 months



a fairly complex flavor profile, creamy
and buttery with notes of hazelnut;
moderately salty, with a finish reminiscent
of floral tea and hints of calendula

Rind: edible, thin, washed, light brick-red in color

Paste: moderately moist, dense, light yellow in
color

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 239 900 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.

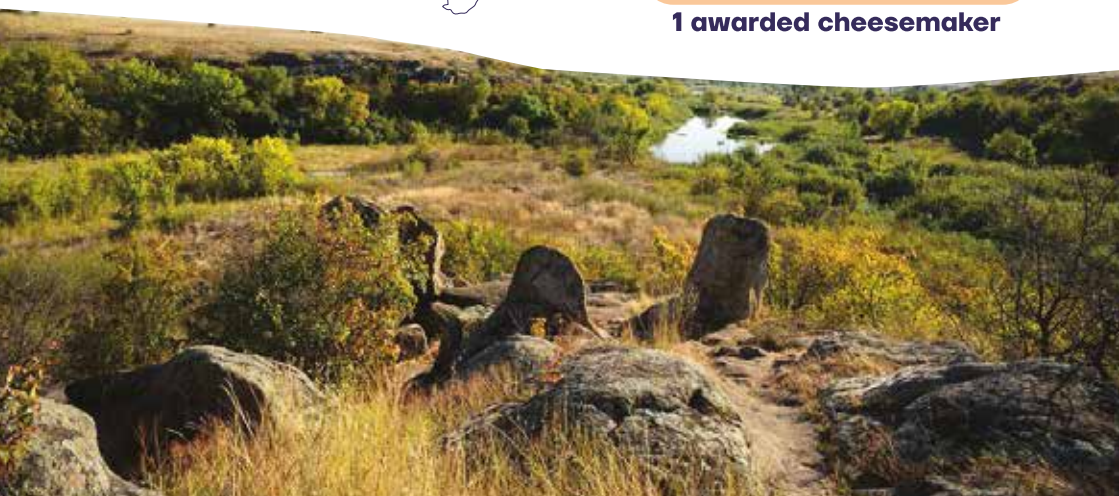
The largest share of lowland forests is covered by pine, pine-oak, oak, oak-hornbeam, and alder groups. In the composition of forests growing on the slopes of ravines and gullies, the so-called «bayraks», maple, ash, and birch trees are visible along with oak.



1

**medal-winning
cheeses**

1 awarded cheesemaker





 0.2 kg — per ball

Cheesemaker: **Lel'**

Mozzarella mini kopchena

PASTA FILATA TYPE, SMOKED CHEESE



pasteurized cow milk
of Holstein breed



absent



milky, with a smoky flavor and aroma
from alder wood smoking

Rind: edible, elastic, light brown, brick-toned in color

Paste: homogeneous, softly fibrous

Note: the cheese is smoked over alder wood chips; the milk used in production is naturally quite sweet due to the climatic characteristics of the region



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.



19

**medal-winning
cheeses**

6 awarded cheesemaker





Ø 25x10 cm $\updownarrow$ 10 cm  2-3 kg

Cheesemaker: **Cheese Mandry**

Lvivskyi Cheddar with coffee

AROMATIC SEMI-HARD CHEESE



pasteurized cow milk
of Holstein breed



1 month



intensely milky with a coffee nuance,
finishing with light spiciness reminiscent
of winter spices

Rind: edible, coated with ground coffee beans

Paste: moderately elastic, marbled,
coffee-and-cream in color

Pikkolo

BLOOMY RIND CHEESE



pasteurized cow milk
of Jersey breed



14 days



light animal and mushroom notes
that gradually unfold on the palate,
developing into a finish of clarified butter
with moderate hints of hazelnut
and custard in the layer beneath the rind

Rind: edible, wavy, fluffy, covered with white
mold, with occasional wheat-colored flecks

Paste: uniform, moist, soft, cream-colored, with
a flowing layer beneath the rind



Ø 9.5 cm $\updownarrow$ 3-4 cm  0.15 kg



Ø 25 cm $\updownarrow$ 8 cm  2 kg

Tom

SEMI-HARD CHEESE



pasteurized cow milk
of Holstein breed



1.5-2 months



sweet lactic notes in the aromatic profile
with a light hint of cellar and damp grass,
gently evolving into a corresponding
flavor palette with a long-lasting
earthy-mushroom finish

Rind: edible, natural, with a wavy circular
pattern, sand-colored with specks of natural
white mold on the surface

Paste: dense, moderately springy, with small
eyes scattered around the perimeter



Ø 18 cm ↑↓ 15 cm 📊 4 kg

Cheesemaker: **Cheese Mandry**

Tsurkan

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

Cheesemaker: **Chesnyi syr**

Gouda

SEMI-HARD CHEESE



pasteurized cow milk
of Jersey breed



3 months



tangy and creamy, with notes of rye
bread, subtle mushroom nuances near
the rind, and cellar-like aromas

Rind: edible, natural, with a fine ridged pattern

Paste: glossy, smooth, moderately elastic, light
straw-colored, may contain small eyes



Ø 28.5 cm ↑↓ 7 cm 📊 5–5.5 kg



Ø 28.5 cm ↑↓ 7 cm 📊 5–5.5 kg

Raclette

SEMI-HARD CHEESE, WASHED RIND



pasteurized cow milk
of Jersey breed



3 months



a sweet, milky aromatic profile with a light
caramel nuance that unfolds into buttery,
bread-like flavors, finishing with a gentle
aftertaste of cow's milk and dried coriander
seeds

Rind: edible, thin, yellow-straw in color, with a
fine ridged pattern; light ammoniac notes
characteristic of the affinage room

Paste: moderately moist and springy, glossy,
bright buttery-yellow in color, may contain
small eyes

Cheesemaker: **Harbuzovyi Rai**



Ø 23 cm $\updownarrow$ 16 cm
3 kg – as a cone

Hoverla

BLOOMY RIND CHEESE



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

Note: the cheese resembles the snow-capped
Ukrainian mountain Hoverla, after which it is
named

Hodz

AROMATIC FRESH CHEESE



pasteurized cow milk of Holstein
and Jersey breeds



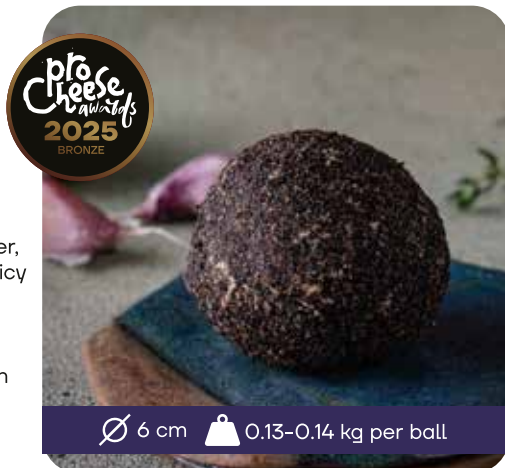
7 days



lactic and spicy, with a light tingling
sensation on the tongue from the pepper,
leaving a long finish reminiscent of a spicy
vegetable-and-milk soup

Rind: absent; the cheese is coated with black
pepper and dried garlic

Paste: moist, soft, homogeneous, light milky in
color



Ø 6 cm  0.13–0.14 kg per ball



Ø 9x9 cm – as a heart  0.12 kg

Lisova Pisnya

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 small juniper around the entire
perimeter

Note: dried juniper is added to the cheese,
which gives the cheese a coniferous note and
seems to transport you to the mountains



Ø 40 cm ⚖ 6 cm 🏷 5 kg

Cheesemaker: **Jersey**

Alpa

HARD CHEESE



pasteurized sheep milk of Lacaune breed



16 months



a light note of sheep's milk with caramel sweetness and spicy mineral-herbal nuances

Rind: edible, natural, light brown in color with a decorative pattern

Paste: dense, may contain tyrosine crystals

Massimo

WASHED RIND CHEESE



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

Note: the cheese is washed with pear distiller and after aging it is wrapped in birch bark, which gives this cheese a tannic aroma



Ø 9 cm ⚖ 3 cm 🏷 0.25 kg



Ø 20 cm ⚖ 6 cm 🏷 2 kg

Shveik

SEMI-HARD CHEESE



pasteurized cow milk of Holstein and Jersey breeds



3 months



a light hay-and-milk aroma that opens into moderately salty, milky notes, evolving into a buttery, creamy finish with gentle sweetness

Rind: edible, natural, featuring a signature stamp in the shape of a Jersey cow

Paste: moderately flexible and springy, with small eyes distributed around the perimeter



Ø 20 cm $\bar{\bar{I}}$ 18 cm 2.5 kg

Cheesemaker: **Jersey**

Zolote Runo

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

Cheesemaker: **Molfar**

Rondel

PASTA FILATA TYPE CHEESE



pasteurized cow's milk
of the Simmental breed



absent



a sweet, milky aroma clearly reflected
on the palate; the finish reveals short-lived
buttery and creamy notes

Rind: absent

Paste: fairly moist, flexible, and springy



Ø 18x10 cm $\bar{\bar{I}}$ 9 cm 1.7 kg



Ø 40 cm $\bar{\bar{I}}$ 13 cm 12 kg

Cheesemaker: **Mukko**

Goat cheese with truffle

HARD CHEESE



pasteurized goat milk of Saanen
and Alpine breeds



6 months



a distinct taste of goat milk, with truffle
sharpness and fleshy notes

Rind: inedible, covered with latex

Paste: glossy, brittle, moist, interspersed with
small eyes and pieces of black truffle



Ø 40 cm 12 cm 12 kg

Cheesemaker: **Mukko**

Mukko Koziachyi

SEMI-HARD CHEESE



pasteurized goat milk of Saanen and Alpine breeds



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

Mukko Vytrymanyi

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



Ø 40 cm 12 cm 12 kg



Ø 40 cm 12 cm 12 kg

Mukko with truffle

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

Cheesemaker: **Mukko**

Stariy Striy with coffee

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

Note: natural coffee from Lviv is added to the
cheese



Odessa region: vegetation and main characteristics

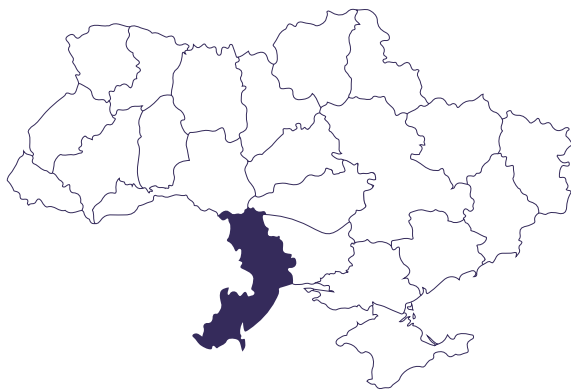
It is the biggest region by area and one of the most popular recreational places in Ukraine.

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 Odesa 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.

In 2025, the Odesa Region, home to 225.8 thousand sheep and goats, remains the undisputed leader, accounting for nearly 30% of the country's total population. This strong livestock base, supported by rolling pastures, fertile soils, and a moderate continental climate, creates optimal conditions for milk production. The quality and diversity of local forage directly shape the character of the milk and, in turn, the region's traditional cheeses, reflecting the distinctive terroir of southern Ukraine.



2

**medal-winning
cheeses**

1 awarded cheesemaker





Ø 29x14.5 cm 15.5 cm 8 kg

Cheesemaker:
Yevropeiska syrovarnia

Brunost with dried cranberries and walnuts

FLAVORED WHEY CHEESE (BRUNOST-STYLE)



whey from Holstein cow's milk



absent



warm milky–caramel, with notes of nuts, crunchy biscuit, and a sweet-and-sour fruity accent

Rind: absent

Paste: crumbly, slightly sticky, moderately moist, dark chocolate-brown in color, with inclusions of dried cranberries and walnuts

Gouda OLD

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.



Ø 35 cm 10–12 kg



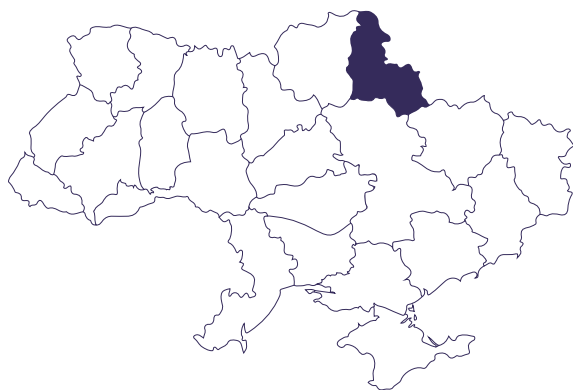
Sumy region:

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.



3

**medal-winning
cheeses**

2 awarded cheesemakers





Ø 27 cm $\updownarrow$ 12 cm  8 kg

Cheesemaker: **O'BEREG**

Black Chadder

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

Lancashire Al Pacino

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



Ø 27 cm $\updownarrow$ 12 cm  8 kg

Cheesemaker: **Pastourelle**

Altyn Cheese Gold

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



Ø 12 cm  0.22 kg

Volyn region:

vegetation and main characteristics

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

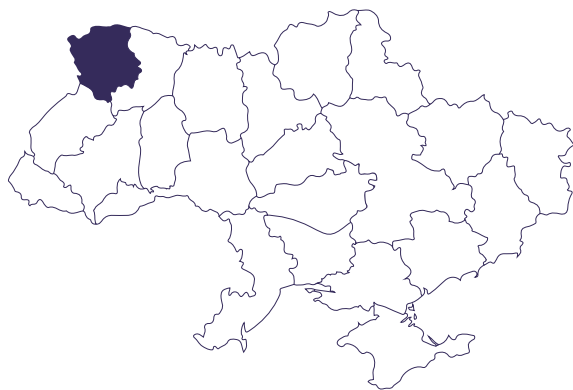
More than 700,000 hectares of Volyn are occupied by coniferous and mixed forests, and green plantations, among which pine, spruce, oak, birch, hornbeam, ash, and maple are the most common.

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.

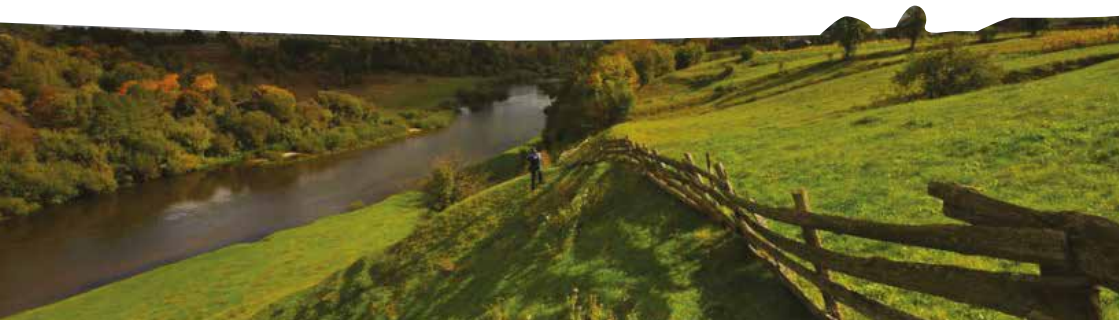
In parallel with its strong ecological profile, the Volyn region demonstrates an actively developing dairy sector and, in 2025, ranks among the top 10 regions of Ukraine by total milk production.



1

**medal-winning
cheeses**

1 awarded cheesemaker





Cheesemaker: **Staryi Porytsk**

Cheddar Staroporytskyi

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

Note: certified organic. The milk used to produce
the cheese comes from free-range,
pasture-grazed cows



Poltava Region:

vegetation and main characteristics

The Poltava region is one of Ukraine's key agricultural centers, with strong traditions in crop farming, livestock breeding, and dairy processing. Favorable natural conditions, fertile soils, and predominantly flat terrain provide a solid foundation for the development of small farms and artisanal cheese dairies, which have been actively growing in recent years. In 2025, the Poltava region ranked first in Ukraine in milk production, with a total output of 669.5 thousand tonnes from farms of all categories.

The region is located within the forest-steppe zone, which combines elements of broadleaf forests and steppe landscapes. The dominant tree species include pedunculate oak, maple, ash, hornbeam, linden, and birch. At the same time, large areas are occupied by mixed-grass and feather-grass steppes, as well as floodplain meadows in the valleys of the Vorskla, Psel, and Sula rivers. This contrast between forest and steppe ecosystems creates a rich forage potential that influences the flavor profile of future dairy products.

Valuable medicinal plants are widespread throughout the Poltava region, including chamomile, St. John's wort, mint, yarrow, coltsfoot, rosehip, plantain, sweet flag, and calendula. What underpins the high productivity of the Poltava region? Above all, it is the chernozem soils—among the most fertile in the country. They are characterized by a high humus content, which ensures high-quality plant-based feed. A moderate climate and sufficient precipitation, combined with a dense hydrographic network, make the region one of the most stable in terms of agricultural production.



1

**medal-winning
cheeses**

1 awarded cheesemaker





Ø 25 cm Ĥ 7 cm 3-4.5 kg

Cheesemaker: **FermerOk**

Posulskyi

SEMI-HARD CHEESE



pasteurized cow milk from Holstein and Brown Swiss breeds



6 months



from the first notes, an aroma of sweet custard emerges, developing into sweet creaminess and moderate salinity, finishing with a gently spicy bitterness

Rind: inedible, coated with a thin yellow latex

Paste: springy, smooth, glossy, moderately moist, buttery in color, with a darker straw-colored layer beneath the rind and a small number of eyes



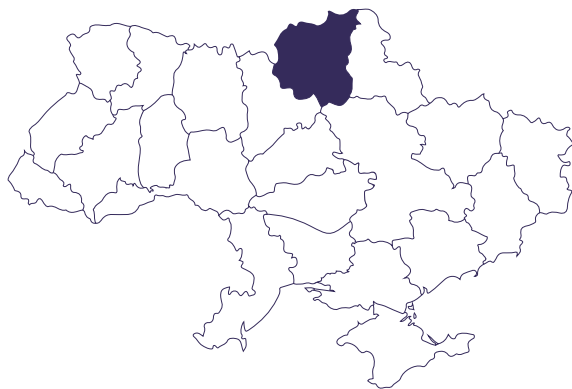
Chernihiv Region:

vegetation and main characteristics

The Chernihiv region is one of the most environmentally pristine and sparsely populated regions of Ukraine. It has preserved extensive natural landscapes and provides favorable conditions for the development of farming, livestock breeding, and the production of artisanal goods, particularly cheeses. Its proximity to Kyiv and well-developed logistics infrastructure give producers access to major markets and consumers, creating opportunities for the expansion of local farms.

The region lies within the Polissia natural zone, which defines the characteristic features of its vegetation. Coniferous and mixed forests dominate, with Scots pine prevailing alongside birch, alder, aspen, oak, and hornbeam. Large areas are occupied by wetlands and floodplain meadows, especially in the river basins of the Desna, Sozh, and Oster. The natural mosaic of landscapes supports biodiversity conservation and promotes the development of apiaries, meadow grasslands, and natural forage areas.

What ensures agricultural productivity in the Chernihiv region? The foundation is formed by sod-podzolic and grey forest soils, which are less fertile than chernozem soils but suitable for cultivating cereals, forage crops, and potatoes. The Chernihiv region is rich in natural meadows and floodplain pastures where the most valuable forage plants for cattle thrive. Highly nutritious grasses and legumes predominate here, including timothy grass, fescue, ryegrass, alfalfa, and clover, which form the basis of high-quality hay and green fodder. Meadow foxtail, couch grass, and other wild grasses are also widespread and beneficial for grazing, while yarrow and similar species improve digestion and contribute to animal health.



2

**medal-winning
cheeses**

1 awarded cheesemaker





Cheesemaker: **Generous Family Farm**

Gouda

SEMI-HARD CHEESE



pasteurized cow milk
of Holstein breed



1 month



a bread-and-milk aroma that opens into citrus and herbal notes, finishing with a light hint of clarified butter

Rind: inedible, coated with a polymer film; beneath the film, a thin ridged edible rind of light straw color

Paste: springy, smooth, moderately moist, with small eyes

Ø 26 cm 9 cm 5-6 kg

Monastyrskyi

SEMI-HARD CHEESE



pasteurized cow milk
of Holstein breed



1 month



a vivid aroma of baked milk that opens from the first notes into a lactic finish reminiscent of ryazhenka, with hints of boiled carrot and clarified butter

Rind: edible, thin, smooth, bright orange in color

Paste: springy, smooth, elastic, orange in color due to food coloring



Ø 26 cm 9 cm 5-6 kg



Feel free to contact us!

If you have any questions regarding participation in national or international professional competitions:

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This guide was created by the ProCheese team, 2025

Photo sources: provided by the producers or taken by the ProCheese team
Cheese descriptions by Oksana Chernova



Freedom
tastes great