

PRESENTATION OF PHILIPOPOLIS RK LTD.



Philipopolis RK LTD. is among the leaders of the dairy industry in Bulgaria.

The company was founded in 1993 in the town of Plovdiv, where the headquarters is located. It was the first company in Bulgaria that was approved and certified for export in the countries of the EU. Since 1998 Philipopolis has been one of the three leading companies in Bulgaria, awarded and certified by the European Commission for the sale of white brined cheese in the European Community. The company has been exporting dairy products for about 30 years. It has three production units – in the town of Plovdiv, in the village of Zheglartsi and in the town of Razlog. These regions are popular with their ecologically clean pastures and high-quality milk as well as with their long-lasting traditions in the field of milk processing.

Philipopolis RK LTD. stands for the Bulgarian traditional quality and taste of white brined cheeses and kashkaval made from cow, sheep and goat milk. Its production is mainly exported to Germany, France, Greece, USA, Canada and Australia.



Production facilities

Philipopolis RK LTD. uses milk purchased from 60 large local farms in the regions of Plovdiv, Razlog and Zheglartsi. The high-quality milk that is supplied to each of its production units is precisely checked at Quality Control and is carefully stored in refrigerators until the moment of starting Pasteurization process.

The production capacity consist of 48 stainless steel tanks, which are filled every day. Each tank has a capacity of up to 2.6 tons. The monthly production of cheese amounts to 320 tons.



Philipopolis RK LTD. Offers a wide range of products and packages for export – brined cheeses in lithographic tins, PP boxes, vacuum packs – all very well accepted by the customers. The shelf life of our products is 12 months.

A highly qualified and motivated team of technologists supervises the quality of the entire production process – from the purity of each type of milk to the dominating sour milk flora in the ready product. The best technological practices and the taste quality of Philipopolis products are applied and guaranteed by the skills and professional work of more than 100 people involved.

Philipopolis RK LTD. has existed successfully and has never ceased to develop, preserving the secret traditional recipes and assuring the taste and the quality of its products.

Having the inestimable support of partners and customers, domestically and internationally, the company exports to many loyal clients all over the world.

RANGE OF PRODUCTS



The company offers a wide range of products such as:

CHEESE:

- Cow Cheese Philipopolis

The Bulgarian white brined cow cheese Philipopolis is a typical Bulgarian dairy product. The richness of specific organic elements makes it a nutritious food for the human body.

It contains 18 kinds of amino acids among which the indispensable glutamic acid and isoleucine.

Humidity content: up to 40%

Fat in dry matter: up to 40%

- Sheep Cheese Philipopolis

Philipopolis RK LTD. Produces sheep brined cheese based on a special traditional technology. This cheese has an excellent specific taste. It combines the rich herb flavor with the natural purity of the Rhodope Mountain and the Sredna Gora area. It is a remarkable dairy product suitable for a main course base and as an addition to salads, sandwiches, warm and cold starters.

Humidity content – up to 40%.

Fat in dry matter – up to 50%.

- Goat Cheese Philipopolis

Philipopolis RK Ltd. Is the first manufacturer of goat cheese in Bulgaria. It is made from goat milk, whose nutritious value comes closest to the human mother's milk. The raw material is obtained from an – naturally selected goat breed for dairy purposes. In its content, the cheese includes the most valuable ingredients of the goat milk, which make it an inseparable part of every healthy diet with reduced fat content and nutritious milk protein.

Humidity content – up to 42%

Fat in dry matter – up to 45%

-Buffallo Cheese Philipopolis

Although cows and buffaloes are fed the same food, the quality of the milk they produce is different due to the metabolic process. Due to the lack of carotene, buffalo milk is white, yet its vitamin A levels are equal to those of cow's milk. It is rich in phosphorus, calcium, vitamins E, C and D, contains less water and is twice as oily. Buffalo milk is extremely beneficial for the stomach and intestines, protects against anemia and lowers cholesterol. Produced in Philipopolis since 2019.

Humidity content – up to 40%

Fat in dry matter – up to 55%

Kashkaval:



- Yellow Cheese from cow milk

It is manufactured from cow milk with controlled origin and content. It is distinguished by its high- quality taste. Philipopolis yellow cheese can be prepared in a variety of ways as a main dish and as an addition to pizzas, sandwiches and fillings.

Water content – 42%

Fat in dry matter – minimum 48%

Table-salt-2-2,5%

- Yellow cheese from sheep milk

The yellow cheese is mainly hand-produced in a traditional Bulgarian way from full-cream sheep milk. The strict quality control over the ecologically clean milk and the specific ripening process give the product its unique flavor.

Water content: up to 42%

Cream Content in dry substance: over 50%

Packaging options:

The packaging can be custom-made according to client's specifications.

The most common packaging options are the following:

Cheese:

-white brined cheese in lithographic tins - 12 kg, 6 kg, 4 kg, 0.800 kg

-white brined cheese in PP boxes - 8 kg, 7kg, 4 kg, 1.4 kg, 0.900 kg, 0.400 kg, 0.200 kg

-white cheese in vacuum packaging - 0.900 kg, 0.454 kg, 0.200 kg

- Kashkaval from sheep, goat and cow milk – loafs of abt. 9 kg, 1 kg, 0.430 kg, 0.200 kg