

The logo consists of the word "LÀCRIMA" in a bold, white, sans-serif font, centered within a red oval with a white border. The background of the entire advertisement is a vibrant red, decorated with white milk splashes and droplets. A circular inset on the left side shows a collection of fresh dairy products: a wedge of yellow cheese, a whole white egg, a cracked egg, a jar of white cream, and a jar of yellow butter, all resting on a light-colored surface.

LÀCRIMA

SINCE 1959

*Proudly keeping
authentic Bulgarian
traditions
in producing dairy
products*

HISTORY

Bulgaria is distinguished by its generous and varied nature, a sea with a 380 km coastline with golden sands, 16 mountains with unique characteristic features, over 500 curative mineral springs, 2000 thrilling caves, and many other natural phenomena.

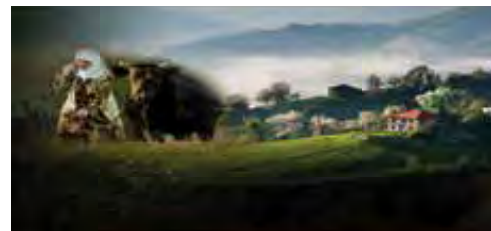
The Bulgarian soil, naturally rich in minerals and the country's vast pastures creates the perfect conditions for raising cattle and producing dairy food.

Bulgaria's beautiful landscapes offer excellent conditions for dairy farming, and they also draw tourists who want to experience its natural beauty. The country has a strong history of agriculture and sustainable farming, making it a thriving center for dairy production.



Today, we call this land BULGARIA.

For thousands of years habitants of this land were the Thracians and to them, scientists have tracked the BULGARIAN ORIGIN of yogurt.



The unique bacteria **LACTOBACILUS BULGARICUS** was officially discovered by the Bulgarian Stamen Grigorov in the first decade of the 20th century.



“ A fascinating study of human aging at the beginning of the 20th century demonstrated that at that time in Europe, Bulgarians had the largest number of people **OVER 100 YEARS OLD** per million—**MORE THAN 450.** ”

The Nobel Prize winner Ilya Mechnikov proved that **BULGARIAN YOGHURT** is the only food able to **RESTRAIN THE ROTTING BACTERIA** in the intestines of humans, thus preventing poisoning and untimely death.



LACTOBACILLUS BULGARICUS is inseparable part of all traditional Bulgarian dairy products – Yogurt, Yellow Cheese, White Brine Cheese and Cream Cheese.





Established in 1959, Lacrima is one of the most experienced dairy producers in Bulgaria, specializing in the production of high-quality traditional Bulgarian white brine cheese, yellow cheese, butter and cream cheese.

Lacrima's plant is one of the oldest in Bulgaria, covering an area of **20,000 m2**. It is also one of the largest dairies in the country in terms of production capacity. Situated in the town of Pazardzhik, South Bulgaria, near the Rhodope Mountains, the region is renowned for its fertile soils, green pastures, cattle breeding, and cheese production.

Our cheese is meticulously crafted by experienced cheesemakers following a traditional Bulgarian recipe, using only the highest quality Bulgarian milk and carefully selected ferments. To ensure the utmost quality, Lacrima tests every batch of milk and ferment

purchased. Throughout the production process, each product undergoes more than **30 quality tests**.

Lacrima holds accreditation under the International **Food Standard (IFS)**, which is the highest international production standard for quality and hygiene. Additionally, our products are **Halal certified**.

In recognition of our commitment to excellence, Lacrima's cheese products were awarded two gold medals at the International Food Fair "The World of Milk" in Sofia in 2014.



At Lacrima, our commitment to quality begins with the primary ingredient of our products: natural, fresh milk sourced exclusively from Bulgaria. We have established strong partnerships with some of the largest livestock farms in South Bulgaria to secure a daily supply of cow's milk and seasonally, sheep's milk.

From the inception of Lacrima, we recognized the importance of supporting and collaborating with local livestock farms. Our goal has always been to ensure the purity, consistency, and exceptional nutritional value of the fresh milk we use. To achieve this, we have provided resources, expertise, and ongoing guidance to these farms, fostering a sustainable and mutually beneficial relationship.

In our continuous pursuit of excellence, we always aim to advance our methods and practices. Our state-of-the-art processing facility boasts a remarkable daily processing capacity of approximately **45,000 liters of fresh milk**. This not only enables us to meet the demands of our customers but also allows us to maintain the high standards of quality and freshness that are synonymous with the Lacrima brand.

Through these partnerships and our relentless dedication to quality, we are proud to bring you dairy products that not only taste exceptional but also embody the essence of Bulgaria's rich agricultural heritage.

PRODUCTION



All our products are made according to authentic Bulgarian technology, using only pasteurized milk and a special mixture of Bulgarian cultures. Our cheeses are made by hand with great care and patience, using traditional equipment and experienced cheesemakers. The unique taste of our cheese is due to the special strains of bacteria found only in Bulgaria.

Lacrima uses 7 liters of high-quality raw milk to produce 1 kg of white cheese and 10 liters of milk to produce 1 kg of yellow cheese.

The authentic taste of Lacrima cheese comes from a special mixture of bacteria. The famous *Lactobacillus Bulgaricus* determines the taste of the white cheese and its original strain can live only in the Bulgarian climate.

All production processes are carried out by skilled cheesemakers with many years of experience, using traditional methods that require a lot of care and patience.



QUALITY CONTROL



Lacrima has its own laboratory with modern equipment for the analysis of raw milk, product analysis at the various stages of the production process and quality control of the final products.

A team of specialists monitors the technological performance at each stage of production.

Product samples are tested during coagulation, cutting and ripening. The storage process is monitored on a daily basis.

An external laboratory is involved in quality control at regular intervals to ensure the objectivity of the results.



WHITE CHEESE BNS

from cow's milk



from cow's milk

WHITE BRINED CHEESE BNS

White brined cheese made from cow's milk STANDARD - Produced according to the authentic Bulgarian methods described in the Bulgarian National Standard (BNS) for white brined cheese. It is matured from cow's milk for at least 45 days.

Ingredients: Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 44%. Water content, no more than 54%.



SKU: WH001
WHITE CHEESE BNS • TIN
€ 14kg



SKU: WH005
WHITE CHEESE BNS • PP
€ 8kg



SKU: WH009
WHITE CHEESE BNS • VACUUM
€ 0.700kg



SKU: WH002
WHITE CHEESE BNS • TIN
€ 7kg



SKU: WH006
WHITE CHEESE BNS • PP
€ 4kg



SKU: WH010
WHITE CHEESE BNS • VACUUM
€ 0.350kg



SKU: WH003
WHITE CHEESE BNS • TIN
€ 4kg



SKU: WH007
WHITE CHEESE BNS • PP
€ 0.800kg



SKU: WH0011
WHITE CHEESE BNS • VACUUM
€ 0.200kg



SKU: WH004
WHITE CHEESE BNS • TIN
€ 0.800kg



SKU: WH008
WHITE CHEESE BNS • PP
€ 0.400kg

BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH001	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH002	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH003	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH004	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH005	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH006	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH007	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH008	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH009	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH010	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS
WH011	0.200 kg	28	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS



WHITE CHEESE EXTRA

from cow's milk



from cow's milk

WHITE BRINED CHEESE EXTRA

White brined cheese made from cow's milk EXTRA - produced according to the authentic recipe from the Rhodope Mountains for a particularly balanced taste and a pleasant milky-buttery taste.

Ingredients: Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 45%. Water content, no more than 58%.



SKU: WH020
WHITE CHEESE EXTRA • TIN
€ 14kg



SKU: WH024
WHITE CHEESE EXTRA • PP
€ 8kg



SKU: WH028
WHITE CHEESE EXTRA • VACUUM
€ 0.700kg



SKU: WH021
WHITE CHEESE EXTRA • TIN
€ 7kg



SKU: WH025
WHITE CHEESE EXTRA • PP
€ 4kg



SKU: WH029
WHITE CHEESE EXTRA • VACUUM
€ 0.350kg



SKU: WH022
WHITE CHEESE EXTRA • TIN
€ 4kg



SKU: WH026
WHITE CHEESE EXTRA • PP
€ 0.800kg



SKU: WH023
WHITE CHEESE EXTRA • TIN
€ 0.800kg



SKU: WH027
WHITE CHEESE EXTRA • PP
€ 0.400kg



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH020	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH021	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH022	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH023	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH024	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH025	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH026	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH027	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH028	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH029	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

WHITE CHEESE GREEK

from cow's milk



from cow's milk

WHITE BRINED CHEESE GREEK

Lacrima Greek White Brined Cheese, is the perfect balance of flavor and texture. This delicious cheese is made from cow's milk and produced according to an authentic Greek recipe.

Ingredients: Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 45%. Water content, no more than 58%.



SKU: WH030
WHITE CHEESE GREEK • TIN
€ 14kg



SKU: WH034
WHITE CHEESE GREEK • PP
€ 8kg



SKU: WH038
WHITE CHEESE GREEK • VACUUM
€ 0.700kg



SKU: WH031
WHITE CHEESE GREEK • TIN
€ 7kg



SKU: WH035
WHITE CHEESE GREEK • PP
€ 4kg



SKU: WH032
WHITE CHEESE GREEK • TIN
€ 4kg



SKU: WH036
WHITE CHEESE GREEK • PP
€ 0.800kg



SKU: WH033
WHITE CHEESE GREEK • TIN
€ 0.800kg



SKU: WH037
WHITE CHEESE GREEK • PP
€ 0.400kg



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH030	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH031	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH032	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH033	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH034	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH035	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH036	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH037	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH038	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS

WHITE CHEESE

from sheep's milk



from sheep's milk

WHITE BRINED CHEESE

White brined cheese made from sheep's milk, it has a pleasant aroma and a characteristic milky-buttery taste. It is matured from Sheep's milk for at least 60 days.

Ingredients: Sheep's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 50%. Water content, no more than 56%.



SKU: WH040
WHITE CHEESE • TIN
€ 14kg



SKU: WH044
WHITE CHEESE • PP
€ 8kg



SKU: WH048
WHITE CHEESE • VACUUM
€ 0.700kg



SKU: WH041
WHITE CHEESE • TIN
€ 7kg



SKU: WH045
WHITE CHEESE • PP
€ 4kg



SKU: WH049
WHITE CHEESE • VACUUM
€ 0.350kg



SKU: WH042
WHITE CHEESE • TIN
€ 4kg



SKU: WH046
WHITE CHEESE • PP
€ 0.800kg



SKU: WH0050
WHITE CHEESE • VACUUM
€ 0.200kg



SKU: WH043
WHITE CHEESE • TIN
€ 0.800kg



SKU: WH047
WHITE CHEESE • PP
€ 0.400kg

BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH040	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH041	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH042	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH043	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH044	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH045	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH046	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH047	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH048	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH049	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS
WH050	0.200 kg	28	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS



WHITE CHEESE

from goat's milk



from goat's milk

WHITE BRINED CHEESE

White brined cheese made from goat's milk, it is also lower in fat and calories than other cheeses. It is matured from goat's milk for at least 60 days. So, if you are looking for a healthier option, our white brined cheese from goat's milk is a perfect choice.

Ingredients: Goat's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 42%. Water content, no more than 56%.



SKU: WH060
WHITE CHEESE • TIN
€ 14kg



SKU: WH064
WHITE CHEESE • PP
€ 8kg



SKU: WH068
WHITE CHEESE • VACUUM
€ 0.700kg



SKU: WH061
WHITE CHEESE • TIN
€ 7kg



SKU: WH065
WHITE CHEESE • PP
€ 4kg



SKU: WH069
WHITE CHEESE • VACUUM
€ 0.350kg



SKU: WH062
WHITE CHEESE • TIN
€ 4kg



SKU: WH066
WHITE CHEESE • PP
€ 0.800kg



SKU: WH063
WHITE CHEESE • TIN
€ 0.800kg



SKU: WH067
WHITE CHEESE • PP
€ 0.400kg



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH060	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH061	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH062	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH063	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH064	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH065	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH066	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH067	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH068	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH069	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

YELLOW CHEESE

from cow's milk

*Small moments,
happy tastes!*



from cow's milk YELLOW CHEESE BNS

Bulgarian yellow cheese Lacrima. Produced according to the Bulgarian National Standards (BNS). It is matured from cow's milk for at least 45 days, has a delicious taste, firm and homogeneous structure and golden color thanks to the high quality of milk, technological precision and long maturing period.

Ingredients: Cow's Milk (Origin Bulgaria), Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 45%. Water content, no more than 44%.



SKU: YE020
YELLOW CHEESE BNS • VACUUM
€ 6kg



SKU: YE022
YELLOW CHEESE BNS • VACUUM
€ 0.750kg



SKU: YE024
YELLOW CHEESE BNS • VACUUM
€ 0.250kg



SKU: YE021
YELLOW CHEESE BNS • VACUUM
€ 3kg



SKU: YE023
YELLOW CHEESE BNS • VACUUM
€ 0.400kg



BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE020	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE021	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE022	0.750 kg	8	6.3 kg	72	453.6 kg	0°C TO +4°C	8 MONTHS
YE023	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS
YE024	0.250 kg	22	5.8 kg	84	487.2 kg	0°C TO +4°C	8 MONTHS

YELLOW CHEESE

from cow's milk



from cow's milk YELLOW CHEESE RHODOPE

Authentic Bulgarian recipe for yellow cheese Lacrima from the Rhodope Mountains. It is matured from cow's milk for at least 45 days, has an irresistible taste, a firm and homogeneous structure and a golden color thanks to the high quality of the milk, technological precision and a long maturing period.

Ingredients: Cow's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 42%. Water content, no more than 56%.



SKU: YE030
YELLOW CHEESE RHODOPE • VACUUM
€ 6kg



SKU: YE032
YELLOW CHEESE RHODOPE • VACUUM
€ 0.750kg



SKU: YE034
YELLOW CHEESE RHODOPE • VACUUM
€ 0.250kg



SKU: YE031
YELLOW CHEESE RHODOPE • VACUUM
€ 3kg



SKU: YE033
YELLOW CHEESE RHODOPE • VACUUM
€ 0.400kg



BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE030	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE031	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE032	0.750 kg	8	6.3 kg	72	453.6 kg	0°C TO +4°C	8 MONTHS
YE033	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS
YE034	0.250 kg	22	5.8 kg	84	487.2 kg	0°C TO +4°C	8 MONTHS

YELLOW CHEESE

from cow's milk



from cow's milk YELLOW CHEESE FREZCO

Frezco yellow cheese, we understand the importance of providing wholesome and delicious options for your little ones. Our Chef's Special Low-Salt Yellow Cheese is crafted with kids in mind, offering a delightful combination of flavor and nutrition.

Ingredients: Cow's Milk (Origin Bulgaria), Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 45%. Water content, no more than 44%.



SKU: YE040
YELLOW CHEESE FREZCO • VACUUM
€ 6kg



SKU: YE042
YELLOW CHEESE FREZCO • VACUUM
€ 0.400kg



SKU: YE041
YELLOW CHEESE FREZCO • VACUUM
€ 3kg



SKU: YE043
YELLOW CHEESE FREZCO • VACUUM
€ 0.250kg



BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE040	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE041	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE042	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS
YE043	0.250 kg	22	5.8 kg	84	487.2 kg	0°C TO +4°C	8 MONTHS

HARD YELLOW CHEESE

from cow's & sheep's milk



SKU: GS001
GOLD SELECTION • VACUUM
€ 9kg

from sheep's milk **GOLD SELECTION**

Gold Selection Sheep's Milk Yellow Cheese, a true Bulgarian treasure. Crafted with utmost care and devotion, this cheese embodies the essence of Bulgarian cheese-making tradition.

Ingredients: Sheep's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, Lipase enzyme salt, leaven. Fat in dry matter: min. 50%. Water content, no more than 42%.



SKU: GS005
GOLD SELECTION • VACUUM
€ 0.300kg



SKU: PS001
PREMIUM SELECTION • VACUUM
€ 9kg

from cow's milk **PREMIUM SELECTION**

Made from the freshest cow's milk, our Premium Selection cheese embodies the essence of quality and purity.

Ingredients: Cow's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, Lipase enzyme salt, leaven. Fat in dry matter: min. 50%. Water content, no more than 42%.



SKU: PS005
PREMIUM SELECTION • VACUUM
€ 0.300kg



SKU: YC001
YELLOW CHEESE • VACUUM
€ 9kg

from sheep's milk **YELLOW CHEESE**

Authentic Bulgarian yellow cheese Lacrima. It is matured from Sheep's milk for at least 60 days, has an irresistible taste, a firm and homogeneous structure and a golden color thanks to the high quality of the milk, technological precision and long maturing period.

Ingredients: Sheep's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 42%. Water content, no more than 56%



SKU: YC005
YELLOW CHEESE • VACUUM
€ 0.300kg

BULGARIAN HARD YELLOW CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
GS001	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	36 MONTHS
GS005	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS
PS001	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	36 MONTHS
PS005	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS
YC001	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	24 MONTHS
YC005	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS



BUTTER & CREAM CHEESE



from cow's milk CREAM CHEESE

You will recognize Lacrima cream cheese by the taste and the visibly discernible grainy structure, which differs from the homogenous structure of the cream cheese made with non-natural, chemical ingredients.

Ingredients: Cream from COW'S MILK (Origin Bulgaria), Starter Culture.



SKU: CM001
CREAM CHEESE • PP
€ 0.350kg



SKU: CM002
CREAM CHEESE • PP
€ 0.200kg



from cow's milk BUTTER

Lacrima butter is Made from 100% fresh whole milk with a guaranteed level of fat of 82% and water content of 16%, as per the Bulgarian National Standards (BNS).

Ingredients: COW'S MILK (Origin Bulgaria), CREAM FROM COW'S MILK, starter cultures, salt, preservative - Nisin.



SKU: BU001
BUTTER UNSALTED • PP OVAL
€ 0.350kg



SKU: BU005
BUTTER SALTED • PP OVAL
€ 0.350kg



SKU: WH004
BUTTER UNSALTED • PP
€ 0.008kg

LABNEH BALLS

from cow's milk



from cow's milk FRESH LABNEH BALLS

Lacrima labneh balls classic are a traditional Middle Eastern dish that is made with strained yogurt. The yogurt is mixed with spices and herbs, then formed into balls and simmered in vegetable oil or olive oil.

Ingredients: Cow's Milk (Origin Bulgaria), Salt, Rennet, Lactic starter. Fat in dry matter: min.45%. Water content, no more than 65%.



SKU: LA001
LABNEH BALLS CLASSIC • TIN
€ 0.800kg



SKU: LA005
LABNEH BALLS WITH BASIL • PP
€ 0.800kg



SKU: LA009
LABNEH BALLS WITH SAVORY • PP
€ 0.200kg



SKU: LA002
LABNEH BALLS PROBIOTIC • TIN
€ 0.800kg



SKU: LA006
LABNEH BALLS CLASSIC • PP
€ 0.200kg



SKU: LA010
LABNEH BALLS WITH BASIL • PP
€ 0.200kg



SKU: LA003
LABNEH BALLS WITH MINT • TIN
€ 0.800kg



SKU: LA007
LABNEH BALLS PROBIOTIC • PP
€ 0.200kg



SKU: LA004
LABNEH BALLS WITH SAVORY • TIN
€ 0.800kg



SKU: LA008
LABNEH BALLS WITH MINT • PP
€ 0.200kg



BULGARIAN FRESH LABNEH BALLS • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
LA001	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	4 MONTHS
LA002	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	4 MONTHS
LA003	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	4 MONTHS
LA004	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	4 MONTHS
LA005	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	4 MONTHS
LA006	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	4 MONTHS
LA007	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	4 MONTHS
LA008	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	4 MONTHS
LA009	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	4 MONTHS
LA010	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	4 MONTHS



HISTORY

Jordan is an Arab kingdom in Western Asia, on the East Bank of the Jordan River. The full official name of the country is “Hashemite Kingdom of Jordan”.

Jordan’s capital Amman is one of the oldest settlements in the history of human civilization.

In addition to its rich culture and history, Jordan is also home to a number of beautiful and unique natural phenomena. Due to its enormous importance to human civilization, Jordan has a wealth of historical and cultural attractions to offer. It is also home to beautiful natural landscapes. There are five official UNESCO World Heritage Sites in Jordan.



“ Petra is home to roughly 800 tombs, hence known as the “Royal Tombs”, with the most renowned being The Treasury.

The Treasury was originally built as a mausoleum and crypt, and is estimated to be over 2,000 years old.

”



Believing in the vision of the parent company to spread the brand (Lacrima) beyond the Bulgarian borders, a **new factory** was established as a second one on the territory of the **Hashemite Kingdom of Jordan** within the borders of the free zone in the Zarqa region, in order to supply the markets of the Middle East and the Arabian Gulf with a wide range of our diverse products, manufactured with utmost precision and great care using the best ingredients and the best packaging methods.

Today, the Lacrima brand has distinguished itself as a modern and unique product with clear priorities and competitive advantages, through qualified Jordanian cadres who carry out the process of monitoring and testing each batch of raw materials used in the manufacturing processes of our products.



Spreadable Processed CREAM CHEESE



SPREADABLE PROCESSED CREAM CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
CR001	0.910 kg	6	8.50 kg	156	1326 kg	2°C TO +25°C	12 MONTHS
CR002	0.500 kg	6	5.00 kg	300	1500 kg	2°C TO +25°C	12 MONTHS
CR003	0.240 kg	12	5.50 kg	280	1540 kg	2°C TO +25°C	12 MONTHS
CR004	0.140 kg	12	3.50 kg	320	1120 kg	2°C TO +25°C	12 MONTHS
CR005	0.400 kg	18	7.58 kg	110	833.8 kg	3°C TO +8°C	12 MONTHS
CR006	0.200 kg	27	5.84 kg	120	700.8 kg	3°C TO +8°C	12 MONTHS
CR007	0.100 kg	45	5.07 kg	120	608.4 kg	3°C TO +8°C	12 MONTHS
CR008	0.140 kg	24	3.68 kg	175	644.0 kg	3°C TO +8°C	12 MONTHS
CR009	0.080 kg	48	4.19 kg	147	612.99 kg	3°C TO +8°C	12 MONTHS

Spreadable Processed CREAM CHEESE



Lacrima Spreadable Processed Cream Cheese is a soft cheese with a smooth consistency. It is made using the Ultra High Temperature (UHT) TECHNOLOGY process. Our Cream Cheese products offer a deliciously rich and creamy flavor.

Ingredients: Butter from Cow's milk, cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452), Stabilizers (E401, E417), Preservatives (E202, E234), Water added. Fat in Dry Matter 55 % min.



SKU: CR001
CREAM CHEESE • GLASS JAR
€ 0.910kg



SKU: CR005
CREAM CHEESE • PP OVAL
€ 0.400kg



SKU: CR008
CREAM CHEESE • PP
€ 0.140kg



SKU: CR002
CREAM CHEESE • GLASS JAR
€ 0.500kg



SKU: CR006
CREAM CHEESE • PP OVAL
€ 0.200kg



SKU: CR009
CREAM CHEESE • PP
€ 0.080kg



SKU: CR003
CREAM CHEESE • GLASS JAR
€ 0.240kg



SKU: CR007
CREAM CHEESE • PP OVAL
€ 0.100kg



SKU: CR004
CREAM CHEESE • GLASS JAR
€ 0.140kg



Spreadable Processed CHEDDAR CHEESE



SPREADABLE PROCESSED CHEDDAR CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
CH020	0.910 kg	6	8.50 kg	156	1326 kg	2°C TO +25°C	12 MONTHS
CH021	0.500 kg	6	5.00 kg	300	1500 kg	2°C TO +25°C	12 MONTHS
CH022	0.240 kg	12	5.50 kg	280	1540 kg	2°C TO +25°C	12 MONTHS
CH023	0.140 kg	12	3.50 kg	320	1120 kg	2°C TO +25°C	12 MONTHS
CH024	0.400 kg	18	7.58 kg	110	833.8 kg	3°C TO +8°C	12 MONTHS
CH025	0.200 kg	27	5.84 kg	120	700.8 kg	3°C TO +8°C	12 MONTHS
CH026	0.100 kg	45	5.07 kg	120	608.4 kg	3°C TO +8°C	12 MONTHS
CH027	0.140 kg	24	3.68 kg	175	644.0 kg	3°C TO +8°C	12 MONTHS
CH028	0.080 kg	48	4.19 kg	147	612.99 kg	3°C TO +8°C	12 MONTHS

Spreadable Processed CHEDDAR CHEESE



Lacrima Spreadable Processed Cheddar Cheese is made using the Ultra High Temperature (UHT) TECHNOLOGY process, resulting in a high concentration of essential nutrients, including high-quality protein and calcium.

Ingredients: Butter from Cow's milk, cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452), Stabilizers (E401, E417), Preservatives (E202, E234), Water added. Fat in Dry Matter 55 % min.



SKU: CH020
CHEDDAR CHEESE • GLASS JAR
€ 0.910kg



SKU: CH024
CHEDDAR CHEESE • PP OVAL
€ 0.400kg



SKU: CH027
CHEDDAR CHEESE • PP
€ 0.140kg



SKU: CH021
CHEDDAR CHEESE • GLASS JAR
€ 0.500kg



SKU: CH025
CHEDDAR CHEESE • PP OVAL
€ 0.200kg



SKU: CH028
CHEDDAR CHEESE • PP
€ 0.080kg



SKU: CH022
CHEDDAR CHEESE • GLASS JAR
€ 0.240kg



SKU: CH026
CHEDDAR CHEESE • PP OVAL
€ 0.100kg



SKU: CH023
CHEDDAR CHEESE • GLASS JAR
€ 0.140kg



Processed CHEDDAR CHEESE



Maturity lead to happiness!

PROCESSED CHEDDAR CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTOON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
PC001	1.4 kg	8	10.20 kg	156	1591.48 kg	3°C TO +8°C	12 MONTHS
PC002	0.850 kg	12	10.63 kg	156	1658.04 kg	3°C TO +8°C	12 MONTHS
PC003	0.350 kg	24	7.77 kg	170	1321.2 kg	3°C TO +8°C	12 MONTHS
PC004	0.200 kg	24	5.02 kg	252	1265.44 kg	3°C TO +8°C	12 MONTHS
PC005	0.100 kg	36	4.85 kg	255	1237.65 kg	3°C TO +8°C	12 MONTHS
PC006	0.340 kg	24	13.30 kg	120	1200 kg	4°C TO +25°C	24 MONTHS
PC007	0.200 kg	24	6.00 kg	212	1272 kg	4°C TO +25°C	24 MONTHS
PC008	0.113 kg	24	4.01 kg	374	1346.4 kg	4°C TO +25°C	24 MONTHS
PC009	0.056 kg	36	5.90 kg	496	1438.4 kg	4°C TO +25°C	24 MONTHS

Processed CHEDDAR CHEESE

Lacrima Processed Cheddar Cheese is a high-quality matured cheese. It undergoes a meticulous aging process to develop its distinct, rich flavor. This versatile and convenient product is perfect for everyday use, packaged in durable metal cans and available in various sizes and block forms, offering consistent taste and quality in every slice.

Ingredients: Cheese (Pasteurized Cow's milk, Microbial rennet), Butter from cow's milk, Milk Protein Concentrate, Milk solids Non-Fat, emulsifiers (E452, E339), Salt, Preservatives (E202, E234), Color (E160b), Water Added.



SKU: PC001
CHEDDAR CHEESE • BLOCK
€ 1.400kg



SKU: PC005
CHEDDAR CHEESE • BLOCK
€ 0.100kg



SKU: PC008
CHEDDAR CHEESE • TIN
€ 0.113kg



SKU: PC002
CHEDDAR CHEESE • BLOCK
€ 0.850kg



SKU: PC006
CHEDDAR CHEESE • TIN
€ 0.340kg



SKU: PC009
CHEDDAR CHEESE • TIN
€ 0.056kg



SKU: PC003
CHEDDAR CHEESE • BLOCK
€ 0.350kg



SKU: PC007
CHEDDAR CHEESE • TIN
€ 0.200kg



SKU: PC004
CHEDDAR CHEESE • BLOCK
€ 0.200kg



CONDENSED & EVAPORATED MILK



EVAPORATED MILK

Lacrima evaporated milk is the perfect creamy topping for all your favorite desserts. With great flavor and taste, it is sure to become a staple in your kitchen.

Ingredients: Water, Skimmed Milk Powder (Cow's Milk), Hydrogenated palm kernel oil, Emulsifier (E450, E452), Stabilizer (E401, E410). Protein in milk solids nonfat 34% min.



SKU: EV001
EVAPORATED MILK • TIN
€ 0.390kg



SKU: EV002
EVAPORATED MILK • TIN
€ 0.170kg



SKU: CR001
CONDENSED MILK • TIN
€ 0.390kg

Sweetened CONDENSED MILK

Lacrima Sweetened Condensed Milk is a high-quality product made from select dairy ingredients, offering a smooth and creamy texture with a rich taste. As a versatile and essential item for any kitchen, it comes conveniently packaged in easy-to-open cans, ensuring long shelf life and consistent quality.

Ingredients: Pasteurized Skimmed Cow's Milk powder, Sugar, Fat from cows milk (Butter), Stabilizer (E401, E410, E339), Water Added.



SKU: CR005
CONDENSED MILK • TIN
€ 0.090kg



Maturity lead to happiness!

CHEDDAR CHEESE SAUCE



Maturity lead to happiness!



SKU: CR001
CHEDDAR CHEESE SAUCE • TIN
€ 1.00kg



SKU: CR002
CHEDDAR CHEESE SAUCE • TIN
€ 0.800kg



SKU: CR003
CHEDDAR CHEESE SAUCE • TIN
€ 0.400kg



SKU: CR005
CHEDDAR CHEESE SAUCE • TIN
€ 0.200kg



SKU: CR006
CHEDDAR CHEESE SAUCE • TIN
€ 0.056kg

CHEDDAR CHEESE Sauce



Lacrima cheddar sauce is a rich and creamy sauce made from natural cheddar cheese, with different tastes (Original, Dip, Chili). It is often used as a dip for French fries or pretzels or as a topping for nachos or tacos. The cheddar cheese gives the sauce its characteristic flavor, while the milk and butter provide a smooth and creamy consistency.



Ingredients: Milk Protein Concentrate, skimmed cow's milk powder, water, modified corn starch, cheddar cheese (pasteurized culture, milk, salt, enzyme), natural cheddar flavor, vinegar, preservatives (E202).



WHY CHOOSE OUR PRODUCTS?

Lacrima is one of the oldest and most experienced producers of dairy products in Bulgaria. We pride ourselves on using only the highest quality, fresh and natural ingredients in our state-of-the-art production facility.

Bulgarian white brine cheese and yellow cheese (Kashkaval) can be produced in different ways, which affects the final price. We care deeply about our consumers and therefore reject any practices that lower the price but ultimately affect the quality of our products.

We pride ourselves on the high quality and consistent taste of our products, which are 100% natural in origin and have a great taste.

Lacrima only produces to the highest international food safety standards. This guarantees that all the healthy properties are constantly present in our products.

CERTIFICATES

Lacrima is fully compliant with international quality standards.



EXPORT

As one of the oldest and most experienced exporters of Bulgarian white brine cheese and yellow cheese, Lacrima strives to provide its customers around the world with products of the highest quality.

Our products are well received by consumers in Europe, Russia, and the Middle East, and we have expanded our product range with our new factory in Jordan to offer a variety of flavors and textures.

We can supply our products in bulk and branded consumer packaging, both in our standard formats and in formats specifically tailored to our customers' needs.

Our goal is to provide our customers with the best possible products and services, and we look forward to serving them for many years to come.



AGREEMENTS & SPONSORSHIP



Lacrima is committed to education, training, community engagement, and sponsoring sports and charities. We have established partnerships with the University of Food Technologies in Plovdiv and the University of Petra to provide practical learning experiences, internships, and training for graduates. These collaborations foster a well-rounded workforce and exemplify our dedication to knowledge, excellence, and social responsibility in our industry.



AWARDS



On 01.03.2023, LACRIMA was awarded "Golden Martenitsa" by the president of the Republic of Bulgaria Mr. Rumen Radev, for a company with serious successes in the home market, which won the trust of Bulgarian consumers.



At the end of 2014, Our product - cow cheese LACRIMA Extra - received gold medals at the "World of milk" exhibition - recognized by industry experts for the highest quality.



At the end of 2014, Our product - sheep cheese LACRIMA - received gold medals at the "World of milk" exhibition - recognized by industry experts for the highest quality.

For export, please contact us at:

LACRIMA BULGARIA

📍 Lodis Invest EOOD,
Bulgaria, Pazardzhik 4400,
29 Tsaritsa Yoanna Str.

☎ +359 878 288 678
☎ +359 800 1111 7
✉ sales@lacrima.bg
🌐 www.lacrima.bg

LACRIMA JORDAN

📍 P.O.Box: 99, Post Code:
13134 / 5th industrial
Sector, Free Zone Area –
Zarqa, Jordan

☎ +962 777 250 156
☎ +962 5 382 4671
✉ info@lacrima.bg
🌐 www.lacrima.bg



www.lacrima.bg