

The image features a vibrant red background with white milk splashes. In the center, a white oval contains the brand name 'LÀCRIMA' in a bold, white, sans-serif font. Below the name, the text 'SINCE 1959' is written in a smaller, white, sans-serif font. To the left of the logo, a circular inset shows a collection of dairy products: a wedge of yellow cheese, a whole white egg, a small glass jar of white cream, a glass jar of yellow butter, and a round, textured cheese wheel. The overall design is clean and modern, emphasizing the brand's heritage and the quality of its dairy products.

LÀCRIMA

SINCE 1959

*Proudly keeping
authentic Bulgarian
traditions
in producing dairy
products*

BULGARIA

HISTORY

Bulgaria is distinguished by generous and varied nature, a sea with 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 create the perfect conditions for raising cattle and producing dairy products.



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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.

”

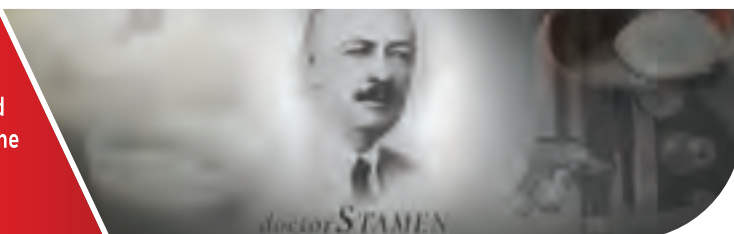
BULGARIA



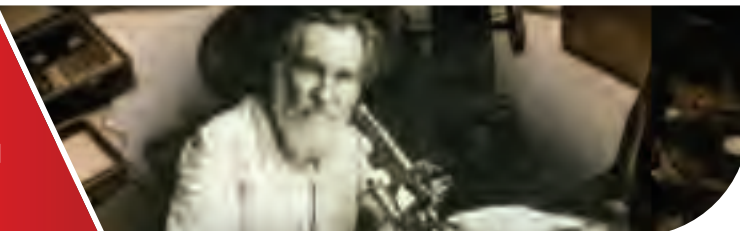
Today, we call this land
BULGARIA.

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.



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 Crem Cheese.





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

Lacrima's plant is one of the oldest in Bulgaria. With an area of 3,000 m², it is one of the largest dairies in the country in terms of production capacity. The plant is located in the town of Pazardzhik, South Bulgaria, near the Rhodope Mountains. The region is famous for its fertile soils, green pastures, cattle breeding, and cheese production.

Our cheese is handmade by experienced cheesemakers according to a traditional Bulgarian recipe, using only the highest quality Bulgarian milk and carefully selected ferments.

To achieve the highest possible quality, Lacrima tests every batch of milk and every ferment purchased. Throughout the production process, each product undergoes more than 30 quality tests.

Lacrima has accreditation International Food Standard (IFS) - the highest international production standard for quality and hygiene. Our products are also Halal certified.

Lacrima's cheese products won two gold medals at the International Food Fair "The World of Milk" in Sofia in 2014.

Depending on customer requirements, we can supply white brine cheese and yellow cheese both in bulk and in retail packaging.

RAW MILK SUPPLY



At Lacrima we make our products only from natural raw milk from Bulgaria.

The largest livestock farms in South Bulgaria supply us daily with cow's milk and seasonally with sheep's milk.

Since Lacrima's inception, we have provided resources and expertise to local livestock farms to ensure the purity, consistent quality and high nutritional value of the raw milk.

The daily processing capacity is approximately 70 tonnes of raw milk.



Quality Control



LÀCRIMA 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.



All Lacrima products follow a set standard for superior quality – **STANDARD 100.**

STANDARD

100

100% BULGARIAN
NATURAL ORIGIN

100% COMPLIANCE WITH
THE QUALITY STANDARDS

White Cheese



White Cheese Goat milk recipe

White brine cheese, made from goat's milk - according to a traditional recipe.



White Cheese BNS Cow milk recipe

White brine cheese made from cow's milk **STANDARD** - produced according to the authentic Bulgarian methods described in the Bulgarian National Standard (BNS) for white brine cheese.



White Cheese Extra Cow milk recipe

White brine 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.



White Cheese Sheep milk recipe

White brine cheese made from sheep's milk, it has a pleasant aroma and a characteristic milky-buttery taste.

Depending on customer requirements, we can supply white brine cheese both in bulk and in retail packaging.



Vacuum pack
e 200g to 900g



Tin e 19kg



STANDARD
100

White Cheese

PVC BOX

**OUR WHITE CHEESE
BNS AVAILABLE
ALSO IN PVC BOXES:**



Matured for
45 DAYS



Cow milk recipe
(BNS)

UNITE: 400g

PVC BOXES ARE
AVAILABLE FOR
ALL WHITE
CHEESE RECIPES.



Cow milk recipe
(BNS)

UNITE: 800g

Unlike many other companies producing white brine cheese in Bulgaria, we do not compromise on any of the production steps. We produce according to the authentic traditional methods and insist on the highest possible quality.



STANDARD
100

Yellow Cheese



Yellow Cheese
Cow milk recipe
(For Baking)



Yellow Cheese
Cow milk recipe
(From the Rhodope Mountains)



Yellow Cheese BNS
Cow milk recipe
(Bulgarian National Standard)

Let us introduce you to Authentic Bulgarian yellow cheese Lacrima. It's aged for at least 45 days - the time it takes to develop its delicate texture and irresistible milky-buttery taste.

Depending on customer requirements, we can supply yellow cheese both in bulk and in retail packaging.



Vacuum pack
e 200g to 2kg



Vacuum pack
e 6kg



Vacuum pack
e 9kg



Yellow Cheese
Sheep milk recipe

STANDARD
100

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.

Did you know? The expiration date of natural cream cheese without preservatives is only 20 days from the date of manufacture?

Such an expiration date is not enough to sell the product in retail chains. To extend the expiry date, other manufacturers resort to chemicals and artificial preservatives in the production of cream cheese.



Butter



Butter made from cow's milk - produced from 100% fresh whole milk with a guaranteed fat content of 82% and a water content of 16%, according to Bulgarian National Standards (BNS).

High-quality, natural butter is made exclusively from whole milk. Did you know that unethical manufacturers use non-milk fats or whey to make butter to lower their production costs?

At Lacrima we present to you the authentic Bulgarian butter Lacrima with a natural milky-buttery taste, made from 100% whole milk.



STANDARD
100

Cooking Sauce



COOKING SAUCE

UHT



Unite: 200ml / 500ml / 1L

With non hydrogenated vegetable fat



Whipping Cream



Unite: 200ml / 500ml / 1L

UHT

FOR WHIPPING

Once whipped the product is freeze and thaw stable



JORDAN

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.

”

LÀCRIMA

Jordan



Lacrima Plant is located in Zarqa Free Zone Area, In Jordan, the processing capacity of dairy factories is over 564 650 tons per day. About 95% of produced milk is delivered to dairy factories of which 52% is delivered to the Dairy Breeders Association located in the Zarqa region in the eastern part of the

country. And about 92.7% of delivered milk comes from dairy cows, while the rest comes from sheep and goats. Today Lacrima is a modern producer with clear priorities and competitive advantages. With the new Lacrima factory in Jordan, we offer a wide range of high-quality dairy products.



Spreadable Processed Cream Cheese

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. It has a milk flavor and is a popular spread for bread, crackers and bagels.

It can be prepared in two different recipes: **Vegetable oil** or **butter**.

NUTRITION FACTS PER 100GM

Calories	288.5 kcal
Total Fat 26.68 g	41%
Saturated Fat 20 g	12.6%
Sodium 4.29 mg	0.5%
Protein 7.23 g	14.5%
Cholesterol 1.1 mg	0.37%
Dietary Fiber 0 g	0.0%
Total Carbohydrates 4.87 g	0.62%
Trans Fat 0.0 g	0.0%



PACKAGE:



Glass Jars
140g / 240g / 500g / 910g



Glass Cups
140g / 240g



Plastic Cups
100g / 200g / 400g



Plastic Cups
80g / 140g



Spreadable Processed Cheddar Cheese

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.

It can be prepared in two different recipes: **Vegetable oil** or **butter**.

NUTRITION FACTS PER 100GM

Calories	288.5 kcal
Total Fat 26.68 g	41%
Saturated Fat 20 g	12.6%
Sodium 4.29 mg	0.5%
Protein 7.23 g	14.5%
Cholesterol 1.1 mg	0.37%
Dietary Fiber 0 g	0.0%
Total Carbohydrates 4.87 g	0.62%
Trans Fat 0.0 g	0.0%



PACKAGE:



Glass Jars
140g / 240g / 500g / 910g



Glass Cups
140g / 240g



Plastic Cups
100g / 200g / 400g



Plastic Cups
80g / 140g



Spreadable Processed Cream Cheese



Garlic and Herbs



Chili



Thyme and Olive

NUTRITION FACTS PER 100GM

Calories	288.5 kcal
Total Fat 26.68 g	41%
Saturated Fat 20 g	12.6%
Sodium 4.29 mg	0.5%
Protein 7.23 g	14.5%
Cholesterol 1.1 mg	0.37%
Dietary Fiber 0 g	0.0%
Total Carbohydrates 4.87 g	0.62%
Trans Fat 0.0 g	0.0%

Net Weight: 140g / 240g / 500g / 910g



DELICIOUSLY
AND EASY TO
SPREAD



Processed Cheddar Chesse



Unite: 56g / 113g / 200g / 340g

Pack: Can



NUTRITION FACTS PER 100GM

Calories	311.21 kcal
Total Fat 19.41 g	29.86%
Saturated Fat 20 g	30%
Sodium 25.29 mg	1.1%
Protein 13.85 g	27.7%
Cholesterol 38.67 mg	12.89%
Dietary Fiber 1.79 g	7.16%
Total Carbohydrates 20.3 g	6.77%



Unite: 100g / 200g / 450g / 850g / 1400g

Pack: Carton



Cream & Flavoured Cream



NUTRITION FACTS PER 100GM

Calories	219.8 kcal
Total Fat 17.66 g	27.17%
Saturated Fat 20 g	30%
Trans Fat 0 g	0.0%
Protein 3.04 g	6.08%
Cholesterol 4.4 mg	1.47%
Dietary Fiber 0.0 g	0.0%
Total Carbohydrates 12.17g	4.06%

Net Weight: 90g / 150g / 170g



Flavoured Cream with
Honey, Strawberry, Banana



Topping Cream & Flavoured Topping Cream



NUTRITION FACTS PER 100GM

Calories	219.8 kcal
Total Fat 17.66 g	27.17%
Saturated Fat 20 g	30%
Trans Fat 0 g	0.0%
Protein 3.04 g	6.08%
Cholesterol 4.4 mg	1.47%
Dietary Fiber 0.0 g	0.0%
Total Carbohydrates 12.17g	4.06%

Net Weight: 90g / 150g / 170g



Flavoured Topping Cream with
Honey, Strawberry, Banana



Sweetened Condensed Milk



Skimmed Milk with Vegetable Oil



NUTRITION FACTS PER 100GM

Calories	1680 KJ	402 kcal
Total Fat		8.9 g
Saturated Fat		4.6 g
Trans Fat		0.13 g
Protein		7.2 g
Calcium		0.26 g
Salt		0.21 g
Total Carbohydrates		72.0 g

Net Weight: 90g / 390g



Evaporated Milk

NUTRITION FACTS PER 100GM

Calories	135 kcal
Total Fat	7.8 g 11.1%
Saturated Fat	3.9 g 19.5%
Trans Fat	0 g 0.0%
Sodium	100 mg 6.3%
Protein	6.2 g 12.4%
Cholesterol	5.0 mg 1.7%
Dietary Fiber	0.0 g 0.0%
Total Carbohydrates	9.7 g 3.7%
T. Sugars (Incl. Milk sugar)	9.7 g 10.8%

Net Weight: 56g / 170g / 390g



Skimmed Milk with Vegetable Oil



Cheddar Sauce



Unite: 56g / 200g

Dip It



Unite: 400g / 800g

Original



Unite: 400g / 800g

Jalapeno



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



Lacrima is a licenced exporter of Bulgarian white brine cheese and yellow cheese. Outside Bulgaria, our products are also very well received by consumers in Europe, Russia and Middle East. With our new factory in Jordan, we have expanded our product range.

We can supply our products in bulk and branded consumer packaging, both in our standard formats and in formats specifically produced to suit our client's needs.



WHO WE SPONSOR

We're proud to work with communities across Bulgaria to support their events and activities.



ПАЗАРДЖИК
СПОРТУВА



For export, please contact us at:

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