

sérène

natural dairy



PRODUCT CATALOGUE

Natural products made from fresh milk

Eco-minded dairy product manufacturer



Ecologically clean environment

We're located in Latvia – the second greenest country in Europe.

Fresh milk from the best local dairy farmers

We accept milk only from handpicked farms that meet our quality standards.

Leading manufacturing technologies and quality standards

We use state-of-the-art equipment from Tetra Pak and observe the quality standards of the European Union.

Experienced dairy professionals

Our food technologists have over 20 years of experience in dairy product manufacturing.

- Exceptional taste and quality is our trademark.
- Our production processes guarantee systematic and reliable results.
- We are dedicated to create and manufacture products your customers will love.
- We are ready to discuss and welcome new ideas, learn new things, and create new or specialised products.
- We care about our partners, and you will always receive exceptional attention.
- We believe in trusting long-term partnerships, delivering products that fit your needs.

Delight your customer with our products

Located far away from big cities, by the great Daugava river, stands our factory. It is surrounded by ecologically clean, green and leafy meadows, ideally suited for dairy farming.

Serene has a long-standing tradition of dairy manufacturing. We have been processing milk on our premises for more than 20 years. Our current factory was established on 7 May 2019, and our first products were rolled out at the beginning of 2020.

Today, the factory is locally owned. Our proprietors have decades of experience in food production and managing a successful dairy business.

In Serene success is not about quantity but about quality. Fresh milk, experienced technologists, and great-tasting products are what Serene is all about.



Owners Andris Egitis

Long-term partnerships are of great importance to us. Tell us your needs, and we will do everything we can to find a suitable solution. The answer may be a slightly different product, or it may be a totally new one. We are always open to new ideas and initiatives.

Our goal is to create products your customers will love, and have them coming back for more.

AKKAWI

BRINED CHEESE

Akkawi cheese

A semi-soft unripened salted cheese in brine.
Chewy, smooth consistency and a very mild, slightly salty flavor.
40% fat content in dry matter.

How to use?

Akkawi is the versatile mozzarella of the Middle East. It is a universal snack that goes well with any meal during the day. It is used in both desserts and main courses, but mostly it is enjoyed as a simple table cheese, usually paired with fruit.



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Akkawi cheese, vacuum packed

Ingredients: pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, colour E141.

400g



Salt 2,8%, **120 days** (0°C...+8°C)
Salt 5%, **180 days** (0°C...+8°C)



Akkawi cheese in brine, plastic box

Ingredients: pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, colour E141.

2,4kg



Salt 7%, **300 days** (0°C...+8°C)



Akkawi cheese in brine, tin can

Ingredients: pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, colour E141.



17kg



Salt 7%, **360 days** (0°C...+8°C)

AKKAWI

CHEESE SNACKS

Akkawi cheese snacks

Semi-soft unripened salted cheese with chili, herbs, oregano or garlic in rapeseed oil.

Chewy, smooth consistency, mild flavor.

40% fat content in dry matter.

How to use?

Akkawi with different spices is great as a treat on its own, but it also goes well with salads and can enrich various main dishes. The oil is infused with different flavours, which will give a distinctive flavour to your dishes. And for those who like smoked cheese — we bet you'll love smoked akkawi as well.



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Akkawi cheese in oil with garlic

Ingredients: semi-soft unripened salted cheese 50% (pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, colour E141, rapeseed oil, garlic 2.6%.

160/320g 300/600g Salt 2,8%, **120 days** (+2°C...+6°C)



Akkawi cheese in oil with chili and herbs

Ingredients: semi-soft unripened salted cheese 50% (pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, color E141, rapeseed oil, chili 1.6%, spice mixture 1.3% (tomatoes 65%, garlic, salt, onions, parsley, pepper, basil, oregano, corn starch).

160/320g 300/600g Salt 2,8%, **120 days** (+2°C...+6°C)



Akkawi cheese in oil with olives and oregano

Ingredients: semi-soft unripened salted cheese 50% (pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, colour E141, rapeseed oil, olives 3.3%, oregano 0.4%.

160/320g 300/600g Salt 2,8%, **120 days** (+2°C...+6°C)



Smoked Akkawi cheese, vacuum packed

Ingredients: pasteurised cow's milk, food-grade salt, firming agent: calcium chloride, starter culture of lactic acid bacteria, microbial enzyme, colour E141.

200g 400g Salt 2,8%, **120 days** (+2°C...+6°C)

CHEESE

Kashkaval

Kashkaval is commonly referred to as "The Cheddar of the Balkans". This cheese is slightly tangy, semi-firm, with a smooth surface. It has a nutty taste and is exceptional when paired with fresh fruit or displayed on a cheeseboard with olives. Kashkaval taste is well-defined so that it can spice up any dish. It's excellent for salads, pizza, quesadillas, or shredded on top of pasta, and it withstands heat well, making it an ideal cheese for grilling.

Msnara

It is one of the most palatable & traditional white brined cheeses in the Mediterranean region.

It is suitable as a table cheese, in sandwiches, salads and in cooking, or can be grilled to a golden crust because it withstands heat without melting. Authentic Msnara cheese is salty as most Mediterranean cheeses so it can be served with a simple combination of cucumber and tomato to balance its traditional brine.



Kashkaval pasta filata cheese

Ingredients: pasteurized cow's milk, salt, emulsifying salts (E331, E452, E340), calcium chloride (E509), microbial enzyme, lactic acid starter.

- ☐ 250g/350g/400g ☐ 2kg
☐ 700g/800g ☐ 8kg

 Salt 1,8%, **180 days**(+2°C...+6°C)



Kashkaval light, pasta filata cheese

Kashkaval light, pasta filata cheese
Ingredients: pasteurized cow's milk, salt, emulsifying salts (E331, E452, E340), calcium chloride (E509), microbial enzyme, lactic acid starter.

- ☐ 250g/350g/400g ☐ 2kg
☐ 700g/800g ☐ 8kg

 Salt 1,5%, **180 days**(+2°C...+6°C)



Msnara cheese

Ingredients: pasteurized cow's milk, black caraway seeds, microbial coagulate, salt, calcium chloride (E509).

- ☐ 400/500g
☐ 800g
☐ 1kg

 Salt 2,08%, **180 days** (+2°C...+6°C)



SOUR CREAM

Sour cream

Produced from pasteurised, homogenised cream by fermentation with lactic acid bacteria.

Also available: heat-treated sour cream with an extended shelf life.

Cream is obtained by partly separating the fat (cream) and non-fat parts of milk using centrifuges. The cream is pasteurised and homogenised, and a lactic acid bacteria starter culture is added.

How to use?

Sour cream is often used as a garnish or topping for chili, soups, and stews, as well as Mexican favorites like nachos and burritos, baked potatoes. It's a common ingredient in baked goods, including cookies, scones, and cakes — mixing sour cream with cream of tartar results in a very light, airy sponge cake.



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25% sour cream, heat treated

Ingredients: cream, stabiliser (E1422, E410), starter culture of lactic acid bacteria.

	200g/250g	
	350g	
	800g	150 days (+2°C...+6°C)
	5kg	



25% sour cream

Ingredients: regular cream, starter culture of lactic acid bacteria

	200g/250g	
	400g	
	800g	60 days (+2°C...+6°C)
	5kg	



20% sour cream

Ingredients: regular cream, starter culture of lactic acid bacteria

	200g/250g	
	400g	
	800g	60 days (+2°C...+6°C)
	5kg	



15% sour cream

Ingredients: regular cream, starter culture of lactic acid bacteria

	200g/250g	
	400g	
	800g	60 days (+2°C...+6°C)
	5kg	

CURD

COARSE

Curd (cottage cheese, quark)

Dairy product obtained by souring skimmed or whole milk with lactic acid bacteria, then warming and partially separating from whey. The texture of curd is coarse or grainy.

How to use?

Curd is a very versatile cheese to cook with, and can be used in sweet and savory dishes. Use it as a substitute for full-fat sour cream in cheesecakes, dips and sauces. It's also delicious mixed with fresh herbs, such as chives, for a baked potato topping.



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9% whole milk curd

Ingredients: pasteurised milk, starter culture of lactic acid bacteria



5% curd

Ingredients: pasteurised milk, starter culture of lactic acid bacteria



0,5% skimmed milk curd

Ingredients: pasteurised milk, starter culture of lactic acid bacteria



9%, 5%, 0,5% curd

Ingredients: pasteurised milk, starter culture of lactic acid bacteria



FERMENTED

MILK DRINKS

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Ayran

Ayran is made of yogurt, water and salt. It does not contain sugar. Ayran is an excellent source of nutrients, minerals and beneficial bacteria necessary for a well-functioning human digestive and immune system.

Especially useful against dehydration, ayran is ideal for everyday consumption.

Kefir

Kefir literally means “good, long life” in old Turkish.

It contains low amounts of lactose, is rich source of probiotic bacteria, and is an excellent source of nutrients and minerals for relatively few calories. It is therefore an ideal part of an everyday diet.

Referred to as “the champagne of milk”, kefir is widely used in cooking fluffy pancakes (replaces milk) and sourdough bread (used as a starter).



Ayran

Ingredients: yogurt (pasteurized normalized milk, starter lactic acid bacteria), water, food salt.



40 days (+2°C...+6°C)



Kefir

Ingredients: pasteurized milk, pasteurized skimmed milk, a mix of lactic acid bacteria and yeast.



30 days (+2°C...+6°C)

900ml



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