



## **CREATIVITY**

Creativity is our muse and an integral part of culture, where a passionate desire to change, improve and perfect something has become our way of life.

We are inspired to look for new interesting solutions, that will give new delicious emotions to our consumers.

## **DEVELOPMENT. INNOVATIONS**

Our credo: always be one step ahead, creating delicious, healthy, innovative products! In this we are helped by the latest production technologies, which give the chance to introduce the most convenient products and approaches to their packing.



# Plant

The cheese factory of PJSC «Dubnomoloko» is located in Dubno, Rivne region. It is equipped with modern European equipment, so it produces more than 20 million different types of cheese annually - more than 15 million kg of hard and 4 million kg of processed.

Technological processes at the plant are automated, and computer control makes it almost impossible for the human factor to influence production.

The high quality of products is evidenced by the certificate of compliance with the international standard FSSC 22000, as well as the fact that KOMO cheeses are bought not only in Ukraine but also in Kazakhstan and Moldova. and other countries.

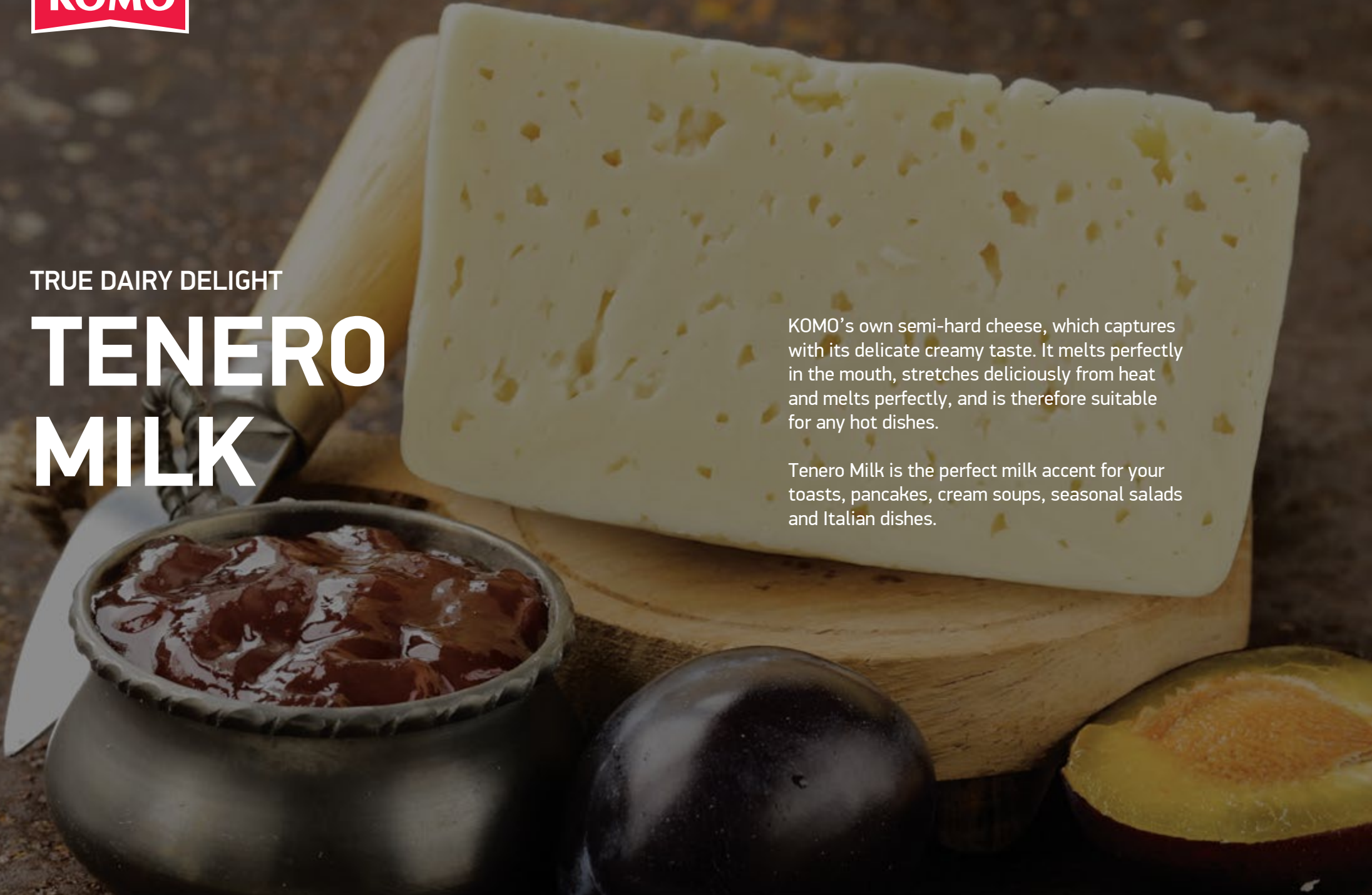


TRUE DAIRY DELIGHT

# TENERO MILK

KOMO's own semi-hard cheese, which captures with its delicate creamy taste. It melts perfectly in the mouth, stretches deliciously from heat and melts perfectly, and is therefore suitable for any hot dishes.

Tenero Milk is the perfect milk accent for your toasts, pancakes, cream soups, seasonal salads and Italian dishes.





- ✓ PROCESSABILITY
- ✓ LACTIC TASTE



### Weight brick

- kg 3 - 3,5 kg
- 5 pcs/box
- 180 days
- 94820039803859



### Prepack brick

- kg 185 g
- 7 pcs/box
- 120 days
- 4820039806086



### Prepack brick

- kg 150 g
- 16 pcs/box
- 120 days
- 4820039803986



### Sliced

- kg 185 g
- 14 pcs/box
- 120 days
- 4820039804402



### Sliced

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039804037



TASTE WITH COLOR

# TENERO BASIL

Young creamy cheese with basil.

KOMO's own variety of hard cheese, created on the basis of dairy Tenero with the addition of bright notes of basil. The cheese has a recognizable green color, which distinguishes it from the line of Tenero cheeses and, of course, gives brightness and freshness with any culinary accomplishment.

Like Tenero Milk, it melts well, fuses and stretches, and especially tastes in hot bruschettas, shakshukas, sandwiches. and French toasts.

Tenero Basil will add color to every dish.



- ✓ BASIL
- ✓ PROCESSABILITY



### Weight brick

- kg 3 - 3,5 kg
- 🍷 2 pcs/box
- 🕒 180 days
- ||||| 94820039806508



### Prepack brick

- kg 160 g
- 🍷 8 pcs/box
- 🕒 120 days
- ||||| 4820039807274



### Sliced

- kg 160 g
- 🍷 16 pcs/box
- 🕒 120 days
- ||||| 4820039807236



### Sliced

- kg 135 g
- 🍷 12 pcs/box
- 🕒 120 days
- ||||| 4820039807199



PALE RED IS LOVE

# TENERO TOMATO

We think every time we taste Tenero Tomato piece by piece, with pleasure.

Pale red, nurtured according to an exclusive recipe from the classic Tenero Milk and juicy tomatoes, Tenero Tomato conquers gourmets with its picturesque melting and excellent melting. Its milky tenderness combined with light notes of tomatoes will give a bright extravaganza of taste to your casserole and any hot dishes.



- ✓ TOMATO
- ✓ PROCESSABILITY



### Weight brick

- kg 3 - 3,5 kg
- 📦 2 pcs/box
- 🕒 180 days
- ||||| 94820039806515



### Prepack brick

- kg 160 g
- 📦 8 pcs/box
- 🕒 120 days
- ||||| 4820039807298



### Sliced

- kg 160 g
- 📦 16 pcs/box
- 🕒 120 days
- ||||| 4820039807250



### Sliced

- kg 135 g
- 📦 12 pcs/box
- 🕒 120 days
- ||||| 4820039807212



TENDER LIKE BUTTER

# HAVARTI

Hard cheese inspired by a Danish recipe. It will be especially appreciated by connoisseurs of light milk aroma and unobtrusive sweet taste of butter. Hawarty is always a good addition to coffee, hot croissants, Belgian waffles, homemade pizza or spaghetti.



### Weight brick

- 3 - 3,5 kg
- 5 pcs/box
- 180 days
- 94820039806294



### Prepack brick

- 160 g
- 8 pcs/box
- 120 days
- 4820039806307



### Sliced

- 160 g
- 16 pcs/box
- 120 days
- 4820039806420



### Sliced

- 135 g
- 12 pcs/box
- 120 days
- 4820039806482

- CREAMY
- PROCESSABILITY



DECORATION OF FRUIT AND CHEESE PLATE

# NUT WITH WALNUT

At first unusual, unexpected, and then - such a favorite cheese with pieces of walnut.

It has a pronounced cheesy taste with moderate nutty notes and a milky aroma. Nut especially tastes with tea, coffee, red wine, honey, fruit and jams.

/ Nut with walnut



- ✓ NUT TASTE
- ✓ PIQUANT AFTER TASTE



### Weight brick

- kg 3 - 3,5 kg
- 5 pcs/box
- 180 days
- 94820039802289



### Prepack brick

- kg 185 g
- 7 pcs/box
- 120 days
- 4820039806093



### Prepack brick

- kg 150 g
- 16 pcs/box
- 120 days
- 4820039803542



BESTCHEESE OF CHILDHOOD

# COUNTRY

WITH FRAGRANCE OF HEATED MILK

Semi-hard cheese, which calls nostalgia for the parental home and tea with sandwiches. Moderately salty, with the same sharpness and caramel flavor.

Smells like warm melted milk, is well sliced and does not stick to the knife. Each piece of Country is ideal for morning sandwiches, sandwiches, salads, sandwiches and spicy dishes.



/ Country with the aroma of melted milk



- ✓ CARAMLE FLAVOUR
- ✓ TASTE OF HEATED MILK



### Weight brick

- kg 3 - 3,5 kg
- 5 pcs/box
- 180 days
- 94820039801848



### Prepack brick

- kg 185 g
- 7 pcs/box
- 120 days
- 4820039806079



### Prepack brick

- kg 150 g
- 16 pcs/box
- 120 days
- 4820039803511



### Sliced

- kg 185 g
- 14 pcs/box
- 120 days
- 4820039804419



### Sliced

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039802422



CLASSICS TO YOUR TABLE

# RUSSIAN CLASSIC

The most popular hard cheese, made according to a classic recipe and simply created for warm family gatherings.

It tastes salty-milky, with hints of light sourness.

The spicy taste of Russian goes well with meat rolls, salty pastries, vegetable rolls and tea sandwiches.

/ Russian



- ✓ MILKY
- ✓ BRACKISH TASTE



### Weight brick

- kg 3 - 3,5 kg
- 📦 5 pcs/box
- 🕒 180 days
- ||||| 94820039801626



### Prepack brick

- kg 185 g
- 📦 7 pcs/box
- 🕒 120 days
- ||||| 4820039804501



### Prepack brick

- kg 150 g
- 📦 16 pcs/box
- 🕒 120 days
- ||||| 4820039803528



### Sliced

- kg 185 g
- 📦 14 pcs/box
- 🕒 120 days
- ||||| 4820039804396



### Sliced

- kg 150 g
- 📦 12 pcs/box
- 🕒 120 days
- ||||| 4820039802392



TASTE WITH HISTORY

# HOLLAND

Firm cheese inspired by traditional classic Dutch cheeses.

Absorbed moderate salinity and sweet aftertaste of classic Dutch gouda and edam. And its bright color and good elasticity made it a favorite of homemade casserole.

Cheese Holland - pledge beautiful golden crust your baking, sofa, warm sandwiches and hot fish and meat dishes.



- ✓ MILKY TASTE
- ✓ ELASTIC CONSISTENCE



### Weight brick

- kg 3 - 3,5 kg
- 5 pcs/box
- 180 days
- 94820039801954



### Prepack brick

- kg 185 g
- 7 pcs/box
- 120 days
- 4820039806116



### Prepack brick

- kg 150 g
- 16 pcs/box
- 120 days
- 4820039803498



### Sliced

- kg 185 g
- 14 pcs/box
- 120 days
- 4820039804389



### Sliced

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039802408



CREAMY WAVE IN EVERY PIECE

# CREAMY

Creamy cheese is simply made for slicing: not too hard, although it belongs to the hard varieties, does not crumble or crumble. Soft, so children like it so much, and with a pronounced milky-creamy taste.

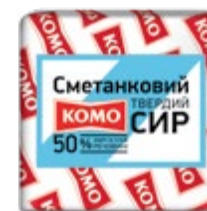
The taste of Creamy is formed by an appetizing tandem with baked vegetables, spicy and sweet sauces and cheese balls.

/ Creamy



✓ CREAMY

✓ SALT



### Weight brick

- 2,7 kg
- 5 pcs/box
- 180 days
- 94820039803316



### Prepack brick

- 150 g
- 16 pcs/box
- 120 days
- 4820039806321



DELICIOUS FAMILY TRADITION

# FAMILIA

Universal semi-hard cheese, which is liked by both adults and children.

It is made according to traditional recipes, not high in calories, not spicy and well balanced. And that's why everyone enjoys it.

Familia is perfect for baking and is baked to a beautiful ruddy crust, and it adds a rich cheese flavor to hot dishes.



- ✓ MILKY
- ✓ BRACKISH TASTE



### Weight brick

- 3 - 3,5 kg
- 5 pcs/box
- 180 days
- 94820039805372



### Prepack brick

- 185 g
- 7 pcs/box
- 120 days
- 4820039806055



### Prepack brick

- 150 g
- 16 pcs/box
- 120 days
- 4820039805409



### Sliced

- 185 g
- 14 pcs/box
- 120 days
- 4820039806048



NOBLE TASTE, WHICH TAKES TIME

# GRANDE



Hard cheese that «gains» flavor for six months.

But the exquisite concentrated creamy taste of Grande becomes brighter and more expressive, thanks to the fact that it matures in the plastic, and justifies every minute of waiting. And its nutty notes and long sweet-fruity aftertaste bring special pleasure.

of seafood, white Italian wines, fruit plates and is exceptionally revealed in combination with honey-nut sauce.



/ Grande



- ✓ ENDURANCE
- ✓ MILKY



### Weight brick

- kg 3 - 3,5 kg
- 🛒 2 pcs/box
- 🕒 180 days
- ||||| 94820039803866



### Prepack brick

- kg 185 g
- 🛒 7 pcs/box
- 🕒 120 days
- ||||| 4820039806109



### Prepack brick

- kg 150 g
- 🛒 14 pcs/box
- 🕒 120 days
- ||||| 4820039803962



### Sliced

- kg 150 g
- 🛒 12 pcs/box
- 🕒 120 days
- ||||| 4820039804044



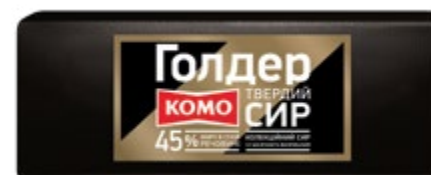
PLEASURE FOR THOSE WHO CAN WAIT

# GOLDER

Hard cheese, which must be waited for, because it matures within a year. However, such a long wait is perfectly marked by the taste, which will be appreciated by even the most demanding gourmets.

It tastes spicy and creamy, with a rich nutty aroma and a long sweet aftertaste. The texture is close to Parmesan. Due to the solid structure it rubs well. Golder's bright taste goes well with pasta, cream soups, cheese sauces and dry red wines.





### Weight brick

- 3 - 3,5 kg
- 2 pcs/box
- 180 days
- 94820039805594



### Prepack brick

- 150 g
- 14 pcs/box
- 120 days
- 4820039805522

- ✓ ENDURANCE
- ✓ FRAGILITY



СЫРНАЯ ОТРАДА ГУРМАНОВ

# CHEESE PLEASURE OF GOURMETS

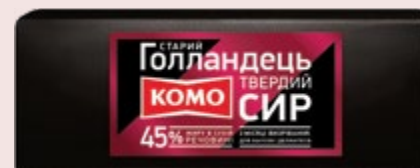
One-piece, firm cheese with unsurpassed force taste.

It is characterized by rich production conditions: heads of cheese made from selected cow's milk are wrapped in a special coating and placed to ripen on wooden shelves.

The brilliant personality of the Old Dutch will emphasize your fish dishes, hot desserts and warm salads.

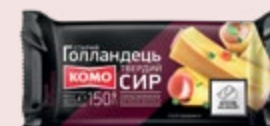


/ Old Dutch



### Weight brick

- 3 - 3,5 kg
- 2 pcs/box
- 180 days
- 94820039802296



### Prepack brick

- 150 g
- 14 pcs/box
- 120 days
- 4820039805461



### Sliced

- 150 g
- 12 pcs/box
- 120 days
- 4820039802514

- ✓ ENDURANCE
- ✓ SWEETISH TASTE



TOP OF CHEESE MASTERY

# MONTE KOMO

Hard cheese that you should not confuse with anything. After all, its signature is an intense spicy taste and large eyes.

Made on the basis of Swiss Emmental recipes, it has a light spiciness and a sweet fruity-nutty taste. The rich taste of Monte goes well with fruit, sandwiches, fondue, souffle and gratin.



- ✓ SWEETISH
- ✓ PIQUANCY



### Weight brick

- 1,5 - 1,7 kg
- 4 pcs/box
- 90 days
- 94820039807550



### Sliced

- 135 g
- 12 pcs/box
- 90 days
- 4820039807564



ORDERED SALADAFTERTRAINING?





# KOMO SPORT 30% PROTEIN

Semi-hard cheese, suitable for consumption before and after training, because 100 g of product contains as much as 30 g of protein and a minimum of fats and carbohydrates. The casein and whey protein contained in the product support the muscles and help to recover faster after physical loads.

/ Sport



### Sliced

-  135 g
-  12 pcs/box
-  120 days
-  4820039807519

# 30% PROTEIN



WHEN IT'S TASTIER AND MORE CONVENIENT

# SQUEEZE CHEESE

Processed cheeses with non-standard flavors and packaging, which have no analogues among Ukrainian producers.

The delicate pasty texture of SQUEEZE CHEESE is simply created to decorate cookies, salads, desserts, sandwiches or take with you to work, picnics or travel.

/ SQUEEZE CHEESE

COOK?  
EASY!

MAKE ME SQUEEZE, MAKE YOU CHEESE

SQUEEZE  
ALL  
FROM ME!

DELICIOUS!



KOMO



ORIGINAL

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039805997



BACON

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039806017



SHALLOT

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039806024



SHRIMP

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039806000

ГОТОВАТЬ?  
ИЗИ!



WITH RED CAVIAR

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039807717



WITH BLACK CAVIAR

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039807793



MUSHROOM

- kg 150 g
- 12 pcs/box
- 120 days
- 4820039808035

SQUEEZE  
IS JUMMY





TENDERNESS FOR ANY TASTE

# PROCESSED

Extremely gentle processed cheese KOMO are made only from natural solid cheese and oils. Thanks to such special gentle structure they literally melt in mouth.





In the line of our processed cheeses you will find unique flavors: with natural herbs, pieces of bell pepper, ham, mushrooms and much more.

We are convinced that any of KOMO processed cheeses is not only a simple and tasty way to satisfy hunger, but also an invariable assistant to cooks and an important component of home recipes.

/ Melted







### Komo creamy

-  75 g
-  24 pcs/box
-  120 days
-  4820039807915







### Komo družhba

-  75 g
-  24 pcs/box
-  120 days
-  4820039807861







### Komo Dutch

-  75 g
-  24 pcs/box
-  120 days
-  4820039807885



### Komo tenero

-  75 g
-  24 pcs/box
-  120 days
-  4820039807939



### Komo with crab sticks

- 75 g
- 24 pcs/box
- 120 days
- 4820039808011



### Komo with herbs and garlic

- 75 g
- 24 pcs/box
- 120 days
- 4820039807977



### Komo with ham

- 75 g
- 24 pcs/box
- 120 days
- 4820039807809



### Komo barbecue

- 75 g
- 24 pcs/box
- 120 days
- 4820039807847



### Komo paprikash

- 75 g
- 24 pcs/box
- 120 days
- 4820039807908



### Komo with mushrooms

- 75 g
- 24 pcs/box
- 120 days
- 4820039807991



### Komo tartar

- 75 g
- 24 pcs/box
- 120 days
- 4820039807953



GENUINE, LIKE AT GRANDMOTHER

# МАСЛО

New KOMO for everyone who appreciates the soft creamy taste of real homemade butter.

Created on the basis of natural ingredients and fermenting cultures, sour cream butter «Selianske» and «Extra» has a light, barely noticeable sourness, traditional soft creamy taste and expressed milk aroma.

Always delicious, always fresh KOMO butter is a guarantee of delicate sauces, plumpy donuts, golden khachapuri and sinabons, appetizing gratins and any of your dishes.

/ Butter

