





CREATED TO ENJOY



Cheese Club is a Ukrainian premium brand, an expert in combining global cheesemaking traditions with advanced technologies to create exceptional cheese varieties that will adorn and supplement both routine and solemn moments of your life.

We meticulously select the ingredients, continuously improve the ripening process, thoroughly control terms, air humidity and temperature. And also, we are proud to employ two generations of technologists, for it proves that our modern brand creates the history of cheesemaking.

Cheese Club is your guide to cheese flavors and eating rituals. Revealing the taste of cheese by savoring it with wine, experimenting with cheese flavors in the tandem with fruits or berries, adding a note of piquancy together with sauces: with us, you will discover all nuances of the cheese eating culture.

Our company exports cheese to over 20 countries of the world, with the bulk of our exports going to the United States, the Netherlands, UAE, Denmark, Israel, Pakistan, China, Kazakhstan, Uzbekistan, Turkmenistan, Armenia and Azerbaijan.

MONK



Weight brick 2.7 kg
Prepack brick 185 g

«MONASTYRSKYI AGED» HARD CHEESE 50 % FAT CONTENT

An aged cheese created in 2012 to the original recipe, having a subtle taste with an expressive milk and fruit flavor and spice notes.

A rich taste of this cheese will be revealed by a fine white Riesling or red Cabernet or Merlot wine with a black currant or prune flavor.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149823433

Barcode for a box 94820149823501

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 4820149824291

Barcode for a box 4820149824383

NOIR



Weight brick 2.7 kg
Prepack brick 185 g

«NOIR» HARD CHEESE 45 % FAT CONTENT

Noir has a dense consistency and creamy crust, distinguishable for an intense creme taste with a light piquant note.

A rich taste of Noir cheese will be revealed by the so-called "northern" Pinot noir wine with a raspberry or ripe cherry flavor, or by a Pinot blanc wine.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149820654

Barcode for a box 94820149820661

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 4820149822518

Barcode for a box 4820149823881

EDELWEISS



Weight brick 2.7 kg
Sliced 150 g

«EDELWEISS» HARD CHEESE 45 % FAT CONTENT

Edelweiss is an exclusive Swiss-type cheese with a sweetish taste, light spicy notes and characteristic eyes.

The distinctiveness of Edelweiss cheese will be emphasized by a white Gewurztraminer or Vignier wine with flower or fruit tones, or by rich red berry wines.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149821521

Barcode for a box 94820149821538

Sliced 150 g A box contains 10 pcs

Barcode for a piece 4820149821818

Barcode for a box 4820149822075

GRÜN WALD



Weight brick 2.7 kg
Prepack brick 185 g

«GRUN WALD» HARD CHEESE WITH FENUGREEK 50 % FAT CONTENT

A tender cheese taste supplemented by a spicy fenugreek flavor with an expressive nut and mushroom taste.

A vivid taste of Grun Wald cheese will be emphasized by a white Pinot gris or Semillon wine, or by rose Provencal wines.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149823426

Barcode for a box 94820149823495

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 4820149824284

Barcode for a box 4820149824376

PRYKARPATSKYI



«PRYKARPATSKYI»
HARD CHEESE
WITH SHEEP MILK
50 % FAT CONTENT

Weight brick 2.7 kg

Cheesemaking traditions of the Subcarpathian region and innovative technologies helped create this original, tasty, vitamin-rich cheese with sheep milk.

A vivid cheese taste of this cheese will be emphasized by vegetables and fruits, in particular, apples, grapes and figs, and by white wines.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149821040

Barcode for a box 94820149821439

KRYMSKYI



«KRYMSKYI»
HARD CHEESE
WITH GOAT MILK
50 % FAT CONTENT

Weight brick 2.7 kg

A piquant, slightly spicy cheese with a tone and flavor of goat milk will please even the most demanding cheese lovers.

A pleasant spiciness of this cheese will be best revealed in combination with greens, vegetables, strawberries, red currants, raspberries and bilberries, or with rich red wines.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149821033

Barcode for a box 94820149821408

NAPOLY



«NAPOLY»
HARD CHEESE
WITH TOMATOES, PAPRIKA AND BASIL
50 % FAT CONTENT

Weight brick 2.7 kg

An expressive taste of Napoly cheese produces a bouquet of Italian herbs and spices: tomatoes, paprika and basil.

This cheese will become an indispensable ingredient of Italian dishes and a piquant supplement for Sangiovese and Nebbiolo wines.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149823402

Barcode for a box 94820149824355

AIVENGO



«AIVENGO» HARD CHEESE WITH BAKED MILK TASTE 50 % FAT CONTENT

Weight brick 2.7 kg
Prepack brick 200 g
Prepack brick 185 g

AIVENGO cheese has a tender consistency and light caramel and milk notes in its taste.

Excellently goes along with exotic fruits and berries, and will add exquisiteness to sweet pastries.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149823372

Barcode for a box 94820149824348

Prepack brick 200 g A box contains 10 pcs

Barcode for a piece 4820149823584

Barcode for a box 4820149823614

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 4820149823690

Barcode for a box 4820149823850

ROSIYSKYI



Weight brick 2.7 kg
Prepack brick 200 g
Prepack brick 185 g

«CHEESE CLUB ROSIYSKYI» HARD CHEESE 50 % FAT CONTENT

Cheese Club Rosiyskyi cheese has a tender consistency and vivid cheese taste with a pleasant light sourness.

Goes along well with bread of all kinds, toasts and sandwiches, cold and hot vegetable, meat and fish dishes.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149823419

Barcode for a box 94820149824362

Prepack brick 200 g A box contains 10 pcs

Barcode for a piece 4820149823607

Barcode for a box 4820149823638

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 4820149823713

Barcode for a box 4820149823836

HOLLANDSKYI



Weight brick 2.7 kg
Prepack brick 200 g
Prepack brick 185 g

«HOLLANDSKYI»
HARD CHEESE
45 % FAT CONTENT

This cheese has a pleasant consistency and expressive cheese taste distinguishable for soft spiciness and piquancy.

Excellently goes along with fresh vegetables, rye bread, various sauces, and also, with meat dishes and hot vegetable appetizers.



35 DAYS OF
RIPENING

Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149822115

Barcode for a box 94820149822153

Prepack brick 200 g A box contains 10 pcs

Barcode for a piece 4820149821726

Barcode for a box 4820149823010

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 94820149822471

Barcode for a box 4820149823805

SMETANKOVYI



Weight brick 2.7 kg
Prepack brick 200 g
Prepack brick 185 g

«CHEESE CLUB SMETANKOVYI» HARD CHEESE 45 % FAT CONTENT

Cheese Club Smetankoviy is a tender hard cheese that has a vivid milky taste and flavor.

Excellently reveals itself in baked puddings, sweet pastries and cheese dishes, or in combination with sweet and sour fruits.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149821057

Barcode for a box 94820149822085

Prepack brick 200 g A box contains 10 pcs

Barcode for a piece 4820149821757

Barcode for a box 4820149823089

Prepack brick 185 g A box contains 10 pcs

Barcode for a piece 4820149822549

Barcode for a box 4820149823843

VERSHKOVYI



Weight brick 2,7 kg

«VERSHKOVYI» HARD CHEESE 50 % FAT CONTENT

A hard cheese with a vividly expressed creamy taste and very tender plastic consistency.

Those who value Ukrainian traditions prefer Vershkovyi from Cheese Club.

Selected tender cream and farmer's milk will supplement your favorite meal with an exquisite flavor.

Serve with fruits, nuts and honey.



Weight brick 2.7 kg Quantity in a box 6 pcs

Barcode for a piece 94820149823389

Barcode for a box 94820149823457

Château Blue



90 g

«CHATEAU BLUE»
PROCESSED CHEESE
55 % FAT CONTENT

A piquant, elegant creamy and cheese taste of French Roquefort cheese with a spicy aftertaste reproduced in the Chateau Blue masterpiece.

Best if served with unleavened bread, fruits, crackers. Can be added to a salad as an ingredient, to a spaghetti sauce or even a pizza.

Prepack brick 90 g A box contains 32 pc

Barcode for a piece 4820039805621

Barcode for a box 4820039805638

Edelweiss



90 g

«EDELWEISS»
PROCESSED CHEESE
45 % FAT CONTENT

A typical variety of cheese based on Swiss Emmentaler. It excellently reveals taste qualities characteristic for Swiss-type cheeses. A tender taste of this cheese will excellently go along with many dishes; it also tastes great on the Butterbrot, in sandwiches and various salads.

Prepack brick 90 g A box contains 32 pc

Barcode for a piece 4820039805607

Barcode for a box 4820039805614

Chester



90 g

«CHESTER»
PROCESSED CHEESE
45 % FAT CONTENT

A processed cheese with the most popular taste of English cheddar cheese. Can be used to cook a traditional English breakfast or lunch: omelet, sandwich.

Best if served with sweet fruits or honey mustard sauce, washed down with a cider or light wine.

Prepack brick 90 g A box contains 32 pc

Barcode for a piece 4820039805645

Barcode for a box 4820039805652



OUR HISTORY

Our company, Cheese Club was founded in 2003 on the basis of Kaniv Dairy Plant located in an uncontaminated environment of Kaniv in the Cherkasy Oblast. Its history dates back to 1971, and today, the plant is over 45 years old.

Our dairy plant produces hard cheeses, sweet cream butter and whey. We take especial pride in our hard rennet cheeses, whose quality is assured by state-of-the-art equipment, strict observance of production technologies and the use of high-quality ingredients only.

Our cheese production lines feature the most high-tech equipment, and are considered some of the best in Ukraine. In 2005-2006, the plant was modernized by installing equipment from world-renowned manufacturers, such as Siemens, Obran, Sealed Air, Alfa Laval.

Our production process is fully automated, and all key indicators are measured and monitored online.

Our plant has ISO- and HASSP-certified quality control systems.

The installation of new production lines also helped increase the plant's production output to 60 tons of cheese per day. Our advanced packaging line turns out 18 tons of packaged products per day.



