

Lazur



BLUE CHEESE

Taste and tradition





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HISTORY

The Lazur brand is a synonym for excellent taste, highest quality, and over fifty years of experience in making blue cheese. The history of the cooperative in Skalmierzyce dates back to the 1920s. Initially, it was a production facility for milk, cream, cottage cheese, and casein. However, their most popular, number one product was butter, exported as far as England and the United States. In 1959, inspired by the best traditional French recipes, the cooperative members decided to pioneer the production of Polish Roquefort, eventually given the name Rokpol. The cheese quickly became the showcase of the company, so in 1996 the management took a gamble and narrowed the assortment down to noble blue cheese, and a year later Rokpol received a new name – Lazur, also given to the cooperative itself. Today, Lazur is the leading cheese manufacturing company on the Polish blue cheese market, and a recognized brand in other countries.

The company is continuously growing and introducing innovative solutions. It uses state-of-the-art production line, the most modern in Europe, and has been the first one to introduce sliced blue cheese and processed blue cheese to the Polish market. Its products are exported to more than a dozen EU countries and beyond.

The integrated food safety standards, implemented and rigorously followed in the Lazur company ensure the highest possible quality. Despite continuous modernization, the Lazur company remains a business with 100 percent Polish capital.

CHEESE TYPE DESCRIPTION

Lazur blue cheese types are food products with simple composition and clean label, matching a great number of dishes. They make a tasty ingredient to healthy and nutritious culinary arrangements. They are a source of easily digestible protein and minerals, such as phosphorus and calcium. They also contain vitamins: A, B group (B₂, B₆ and B₁₂) and D. Since microbiological rennet is used in their production, they can be served as ingredients in vegetarian dishes.





BLUE CHEESE

Lazur Blue

Blue reveals the tradition of the kind. Its pulp gives a combination of strong and sharp flavor. The distinctive aroma with strong hint is completed by a subtle mushroom aftertaste with a bit of saltiness. Perfect for vegetable dishes and as complement to meat dishes, it gently highlights their delicious taste.

TASTE INTENSITY



	BLISTER	SLICES	QUARTER	BLOCK	RING
Unit package:	100 g	100 g	0,29 - 0,34 kg	0,9 - 1,2 kg	2,3 - 2,7 kg
EAN:	590 70 70 00 106 5	590 7070 00 109 6	27 7081 XXX XXXX	25 6174 XXX XXXX	27 0913 XXX XXXX
Multi package:	a carton 10 pcs.	a carton 10 pcs.	a carton 16 pcs.	a carton 4 pcs.	a carton 2 pcs.
EAN:	5 90 7070 10 106 2	5 90 7070 10 109 3	27 7081 XXX XXXX	25 6174 XXX XXXX	27 0913 XXX XXXX
Shelf life:	365 days	365 days	365 days	365 days	365 days

Storage conditions: **from +1°C to +6°C**

contains microbiological rennet, no preservatives or artificial colorings, made with pasteurized cow's milk, Gluten and Lactose free product





BLUE CHEESE

Lazur Green

Distinctive veins of green mold in moist pulp give invigorating and sharp flavor. Perfect for mild dishes, brings out their taste. Iceberg lettuce or arugula-based salads gain unique and aromatic taste.

TASTE INTENSITY
 - ●●●●○ +
mild *intense*



	BLISTER	QUARTER	RING
Unit package:	100 g	0,29 - 0,34 kg	2,3 - 2,7 kg
EAN:	590 7070 00 113 3	27 7080 XXX XXXX	27 9459 XXX XXXX
Multi package:	a carton 16 pcs.	a carton 16 pcs.	a carton 2 pcs.
EAN:	590 7070 10 113 0	27 7080 XXX XXXX	5 90 7070 04 103 0
Shelf life:	365 days	365 days	365 days

Storage conditions: **from +1°C to +6°C**

contains microbiological rennet, no preservatives or artificial colorings, made with pasteurized cow's milk, Gluten and Lactose free product



BLUE CHEESE

Lazur Gold

A real treat for connoisseurs and explorers of sophisticated flavor with more delicate preferences. Lazur Gold is characterized by exceptionally subtle texture and virtually mellow and slightly milky taste, complete with a strong hint of nuts. Does well as complement to meat and vegetable salads or basis for the classic fondue.

TASTE INTENSITY

- ●●○○○+

mild

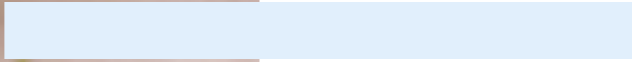
intense



	BLISTER	SLICES	BLOCK	RING
Unit package:	100 g	100 g	0,9 - 1,2 kg	2,3 - 2,7 kg
EAN:	590 7070 00 313 7	5 90 7070 00 612 1	27 4673 XXX XXXX	25 3346 XXX XXXX
Multi package:	a carton 10 pcs.	a carton 10 pcs.	a carton 4 pcs.	a carton 2 pcs.
EAN:	590 7070 10 313 4	5 90 7070 10 612 8	27 4673 XXX XXXX	25 3346 XXX XXXX
Shelf life:	365 days	365 days	365 days	365 days

Storage conditions: **from +1°C to +6°C**

contains microbiological rennet, no preservatives or artificial colorings, made with pasteurized cow's milk, Gluten and Lactose free product



BLUE CHEESE

Lazur Silver

Enthusiasts of gentle, creamy flavor will find what they are looking for in Lazur Silver. Its noble mold emphasizes the flavor and highlights an unobtrusive mix of flavors with a long-lasting hint of nuts and noble mold. The cheese can be used in cold dishes, such as finger foods or meat and vegetable salads, as well as in dips or sauces.

TASTE INTENSITY

- ●●○○○+
mild intense



	BLISTER	SLICES	BLOCK
Unit package:	100 g	100 g	0,9 - 1,2 kg
EAN:	590 7070 00 414 1	5 90 7070 00 712 8	27 6340 XXX XXXX
Multi package:	a carton 10 pcs.	a carton 10 pcs	a carton 4 pcs
EAN:	590 7070 10 414 8	5 90 7070 10 712 5	27 6340 XXX XXXX
Shelf life:	365 days	365 days	365 days

Storage conditions: **from +1°C to +6°C**

contains microbiological rennet, no preservatives or artificial colorings, made with pasteurized cow's milk,
Gluten and Lactose free product





SPREAD CHEESE

Lazuretta

Blue Lazuretta is a unique combination of Lazur Blue cheese, garlic, and chive. It is characterized by a velvety texture typical to processed cheese, and strong, tangy flavor of noble mold, typical of Lazur Blue cheese. Its creamy texture makes it a great addition to hot pasta or roast meat and grilled vegetables. Gold Lazuretta is a harmonious combination of mellow, slightly milky taste of Lazur Gold cheese, with its typical hint of nuts and quality mold and the harmonizing addition of bell peppers. Tastes great with whole-wheat bread or grilled dishes. It can also serve as basis for sauces and dips, complementing the taste of meat and fish.



	GOLD	BLUE
Unit package:	125 g	125 g
EAN:	5 90 7070 00 220 8	5 90 7070 00 215 4
Multi package:	a carton 15 pcs.	a carton 15 pcs.
EAN:	5 90 7070 15 220 0	5 90 7070 15 215 6
Shelf life:	80 days	80 days

Storage conditions: **from +1°C to +6°C**

contains microbiological rennet, no preservatives or artificial colorings, made with pasteurized cow's milk,
Gluten and Lactose free product





GRATED CHEESE

Lazur Blue – shavings

Excellent product for those who place importance on time saving and comfort while cooking. Perfectly thick, the shavings quickly melt and bake evenly, with no need for prolonged heat treatment. They especially highlight the taste of baked dishes, such as lasagna, and make a great addition to pizza and pasta.

Lazur Gold – shavings

Its shape and soft texture help shorten the preparation of a dish, while retaining all the qualities of Lazur Gold. When melting, the shavings take on uniform and smooth texture. Does well in high temperatures. The mellow and slightly milky flavor highlights the aroma of soups, sauces, and consummate desserts.



	GOLD	BLUE
Unit package:	1 kg	1 kg
EAN:	5 90 7070 00 315 1	5 90 7070 00 103 4
Multi package:	a carton 4 pcs.	a carton 4 pcs.
EAN:	5 90 7070 04 315 7	5 90 7070 04 103 0
Shelf life:	90 days	90 days

Storage conditions: **from +1°C to +6°C**

contains microbiological rennet, no preservatives or artificial colorings, made with pasteurized cow's milk,
Gluten and Lactose free product

ASSORTMENT	shelf-life	net weight of the unit pack	number of units in the carton	net weight of the carton	gross weight of the carton	number of the cartons on the layer	number of the layers on the pallet	number of the cartons on the pallet	height of the pallet with the pallet height (150 mm)	net weight on the pallet	gross weight on the pallet (with pallet weight)	dimensions of the unit pack			dimension of the carton			custom code
	days	kg	pcs.	kg	kg				mm	kg	kg	mm			mm			
												width	height	depth	width	height	depth	
BLISTER	365	0,100	10	1,000	1,263	27	12	324	1814	324	434,212	120	127,25	20	134	128	268	04064090
SLICES	365	0,100	10	1,000	1,297	33	7	231	1480	231	324,607	127,25	180	15	130	190	200	04064090
QUATER	365	0,250 - 0,360	16	4,000 - 5,760	4,532 - 6,292	layer scheme: 12-10-12-10-12- 10-12-10-12	9	100	1050	400,000 - 576,000 (usually ~ 500 kg)	453,200 - 629,200 (usually ~ 550 kg)	95	50	95	193	110	396	04064090
BLOCK	365	0,900 - 1,200	4	3,600 - 4,800	3,958 - 5,158	14	9	126	1185	453,600 - 604,800 (usually ~ 500 kg)	498,708 - 649,908 (usually ~ 550 kg)	105	95	105	220	115	220	04064090
RING	365	2,300 - 2,700	2	4,600 - 5,400	4,827 - 5,627	layer scheme: 12-10-12-10-12- 10-12-10-12	9	100	1050	460,000 - 540,000 (usually ~ 500 kg)	482,700 - 562,700 (usually ~ 550 kg)	diameter 180	80	-	193	110	396	04064090
SPREAD CHEESE	80	0,125	15	1,875	2,163	13	8	104	1070	195	249,952	diameter 95	50	-	220	115	290	0406 30 399 7
GRATED CHEESE	90	1,000	4	4,000	4,283	layer scheme: 12-10-12-10-12- 10-12	7	78	1620	312	359,074	250	350	40	193	210	396	04062000

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**Republic
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European Union
European Regional
Development Fund

