



PRODUCT CATALOGUE



www.mlekarna-krepko.si

KEFIR **KREPKI SUHEC** WITH 3.2% MILK FAT

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KREPKI SUHEC WITH 1.5% MILK FAT

KEFIR KREPKI SUHEC WITH 1.5% MILK FAT

STRAWBERRY / VANILLA / SOUR CHERRY







KEFIR





with 3.2 % milk fat

From pasteurised, nonhomogenised milk and kefir culture from our own kefir grains.

with 3.2 % milk fat

From pasteurised, nonhomogenised milk, kefir culture from our own kefir grains and 8 %1 strawberry fruit preparation and 2 %2 vanilla.

- ¹ Sugar, strawberry puree, modified corn starch, aroma, beetroot and carotene juice natural colorants, citric acid.
- ² Sugar, modified corn starch, aroma, carotene and curcumin natural dyes, citric acid.

with 1.5 % milk fat

From pasteurised, nonhomogenised milk and kefir culture from our own kefir grains.

with 1.5 % milk fat

From pasteurised, non-homogenised milk, kefir culture from our own kefir grains and 8 %1 fruit preparation of strawberry/vanilla/ sour cherry.

¹ STRAWBERRY: sugar, strawberry puree, modified corn starch, aroma, beetroot and carotene juice natural dyes, citric acid.

VANILLA: sugar, modified corn starch, aroma, natural dyes carotene and curcumin,

SOUR CHERRY: sugar, 40% cherry juice from concentrated cherry juice, modified corn starch, concentrated salsify juice, aroma).

Cup 200 g (crate of 10 cups): EAN: 3830011464006

Plastic bottle 750 g (package of 6 hottles EAN: 3830011460121

Plastic bottle 500 g (package of 6 bottles)

EAN: 3830011462965

Cup 150 g

(crate of 10 or 20 cups): EAN: 3830011460039

Cup 200 g (crate of 10 cups): EAN: 3830011464013

Plastic bottle 500 g (package of 6 bottles) EAN: 3830011467519

Plastic bottle 750 g (package of 6 bottles) EAN: 3830011460091 Plastic bottle 500 g (package of 6 bottles):

EAN: 3830011467526 (strawberry)

EAN: 3830011467540 (vanilla)

EAN: 3830011464051

(sour cherry)

All products are **PRESERVATIVES** AND ADDITIVES FREE

KREPKI SUHEC LACTOSE FREE **KEFIR**

WITH 3.2% MILK FAT



TRADITIONAL KAJMAK CHEESE



HIGH PROTEIN CHEESE "RICOTTA"



HIGH PROTEIN CHEESE

CHEESE IN BRINE "DOMAČA FLETKA"



with 3.2 % milk fat

From non-homogenised lactose-free pasteurised milk and kefir culture from own kefir grains.

with 56 % milk fa

From pasteurised and non-homogenised milk. A traditional spread in which the characteristics of butter and cheese are intertwined.

with 8 % milk fat

From low-fat pasteurised and non-homogenised milk. Rich in milk and whey proteins.



with 18% milk fat in dry matter

From less greasy pasteurised and non-homogenised milk. Rich in milk and whey proteins. Contains min. 18% milk fat in dry matter and min. 40% dry matter.



with 45 % milk fat in dry matter.

Young cheese made from pasteurised and nonhomogenised milk, dairy cultures and rennet. It is ripened in brine and tastes like Greek feta cheese.

Plastic bottle 500 g (package of 6 bottles)

EAN: 3830011462958

Cup 180 g (crate of 12 cups): Container 400 g (crate of 8 containers): EAN: 3830011462156 Vacuum packed in a bag approx. 250 g Vacuum packed

in a bag approx. 250 g

BIO DAIRY PRODUCTS WITH AN AUTHENTIC TASTE

Try dairy products made from Slovenian organic milk. We prepare all our products as if we were doing so at home. They are free of flavour enhancers and preservatives. Organic milk is pasteurised at the lowest possible temperature to preserve as many nutrients as possible and a genuine taste that you can enjoy day after day. Among our rich offerings, you can find everything from milk, yoghurts, cheeses, and cream, all the way to BIO kefir made from real kefir grains and Slovenian organic milk.

WE WERE THE FIRST DAIRY IN SLOVENIA TO RECEIVE A CERTIFICATE FOR ORGANIC MILK PROCESSING AND ARE STILL MARKET LEADERS IN THE NUMBER OF OUR BIO PRODUCTS WITH HIGH QUALITY AND EXCEPTIONAL TASTE.





Everything a cow eats ends up in her milk. According to EU standards, organic food must be produced without chemical fertilisers, pesticides and GMOs (genetically modified organisms). Organic milk production is also subject to stringent animal welfare standards which specify that cattle must not be chained and must be allowed to graze on pastures for at least 180 days a year. "Organic cows" should only be fed with organically produced feed, while the use of hormones (to increase milk yield) and the preventive use of antibiotics and other medicines are prohibited. All these standards and the control of their implementation guarantee that the milk produced in this way is of the highest quality and therefore the most suitable for everyone. When we eat or drink BIO dairy products, we are not consuming the remains of strong feeds, fertilisers, hormones to increase the milk yield of cows and antibiotics.

KREPKI SUHEC BIO KEFIR WITH 3.2%MILK FAT

KREPKI SUHEC BIO KEFIR WITH 1.5% MILK FAT

KREPKI SUHEC
BIO KEFIR
WITH 1.5% MILK FAT
RASPBERRY & RED BEETROOT

KREPKI SUHEC BIO KEFIR WITH 1.5% MILK FAT STRAWBERRY



with 3.2 % milk fat
From pasteurised, non-homogenised
BIO milk* and kefir culture from our
own kefir grains.

with 1.5 % milk fat
From pasteurised, non-homogenised
BIO milk* and kefir culture from our
own kefir grains.



with 1.5 % milk fat
From non-homogenised, pasteurised
BIO milk*, 10% bio fruit preparation
(bio sugar, 25% bio raspberry juice
from concentrated raspberry juice,
11% beetroot juice from concentrated
beetroot juice, natural aroma, organic
tapioca starch), kefir culture from our
own kefir grains.



with 1.5 % milk fat
From non-homogenised, pasteurised
BIO milk * with 1.5% milk fat, 10%
bio fruit preparation (bio sugar,
30% bio strawberry puree, water,
bio concentrated lemon juice, bio
concentrated beetroot juice, natural
aroma, thickener (locust bean gum
E410)), kefir culture from our own kefir
grains.

Plastic bottle 250 g (crate of 9 bottles): EAN: 3830011462453 Plastic bottle 250 g (crate of 9 bottles): EAN: 3830011462460 Plastic bottle 250 g (crate of 9 bottles): EAN: 3830011462989 Plastic bottle 250 g (crate of 9 bottles): EAN: 3830011461555

KREPKI SUHEC BIO KEFIR WITH 1.5% MILK FAT



with 1.5 % milk fat

From non-homogenised, pasteurised BIO milk * with 1.5% milk fat, 10% bio fruit preparation (bio sugar, 28% bio peach puree, water, bio tapioca starch, bio concentrated apple juice, bio concentrated carrot juice), natural aroma, thickener (locust bean grains gum E410)), kefir culture from our own kefir grains.

BIO

MILK

(Krepko)

100%

From non-homogenised, pasteurised, BIO milk * with 3.5% milk fat.

with 3.5 % milk fat

Plastic bottle 1 L

(package of 6 bottles):

EAN: 3830011462972

Plastic bottle 250 g (crate of 9 bottles): EAN: 3830011461548

PEACH

OKEFI

with 1.5 % milk fat

From non-homogenised, pasteurised BIO milk* with 1.5% milk fat, 10% bio fruit preparation (bio sugar, 37.5% bio banana puree, water, bio tapioca starch, bio concentrated lemon juice, natural aroma, thickener) from locust bean gum E410), antioxidant (citric acid)), kefir culture from our own kefir grains.

Plastic bottle 250 g (crate of 9 bottles)

EAN: 3830011461531

KREPKI SUHEC BIO KEFIR WITH 1.5% MILK FAT BANANA



BIO

SOURED MILK

with 3.2 % milk fat

From pasteurised, non-homogenised BIO milk*, dairy culture, probiotic culture (Bifido bacterium animalis), may contain traces of kefir culture.

(crate of 10 cups):

EAN: 3830011464037

BIO **YOGHURT** WITH 3.2% MILK FAT



with 3.2 % milk fat

From pasteurised, non-homogenised BIO milk*, Lactobacillus acidophillus, Bifidobacterium bifidum, yoghurt cultures and traces of traditional kefir.

Plastic bottle 250 g

(crate of 9 bottles) EAN: 3830011464020

BIO **SOUR CREAM**



with 18 % milk fat

Pasteurised, bio cream with 18% of milk fat, dairy culture, may contain traces of kefir culture

with 82 % milk fat

From non-homogenised, pasteurised organic cream, fermented with kefir culture from our own kefir grains.

BIO

YOGHURT

WITH 1.5% MILK FAT

STRAWBERRY

Joguri 1.5%

From non-homogenised, pasteurised BIO milk*, 10% bio fruit preparation

(30%), water, bio concentrated lemon

juice, bio concentrated beetroot juice,

natural aroma, thickener: locust bean

gum E410), yoghurt culture, probiotic

BIO

BUTTER

BIOMASLO

culture, may contain traces of kefir

(bio sugar, bio strawberry puree

with 1.5 % milk fat

Plastic bottle 250 g

EAN: 3830011461616

(crate of 9 bottles)

culture.

Container 200 g (crate of 12 containers):

EAN: 3830011461692

Cup 200 g

(crate of 10 cups): EAN: 3830011462057

Cup 200 g

BIO MILK PRODUCTS

BIO **COTTAGE CHEESE**

KRPAN **BIO SEMI-HARD** CHEESE

KRPAN BIO CHEESE WITH PEPPER









with 25 % milk fat in dry matter

Fresh cheese from pasteurised and non-homogenised BIO milk* with less fat, rennet, dairy cultures. It contains a minimum of 38% dry matter and a maximum of 25% milk fat in the dry matter.

with 40 % milk fat in dry matter

Semi-hard Edam cheese, from pasteurised, non-homogenised BIO milk*, dairy cultures and rennet.

with 40 % milk fat in dry matter

Semi-hard Edam cheese, pasteurised, non-homogenised BIO milk*, dairy cultures and rennet, with the addition of BIO pepper*.

Container 500 g (crate of 8 containers): **EAN: 3830011461173** Vacuum packed in a bag approx. 200 g (crate of 6 pieces): EAN: 3830011462484

Vacuum packed in a bag approx. 200 g (crate of 6 chunks): EAN: 3830011462910

KRPAN BIO CHEESE WITH PEPPERS

BIO **CHEESE IN BRINE** "NOTRANJSKA KAJLA"

BIO CHEESE IN OLIVE OIL "KREPKA JUŽINA"

BIO **GRILLED CHEESE**









With 40% milk fat in dry matter

Poltrdi sir tipa edamec, iz pasteriziranega, nehomogeniziranega BIO mleka*, mlekarskih kultur in sirila, z dodatkom BIO paprike*.

With 45 % milk fat in dry matter

Young cheese from pasteurised, nonhomogenised BIO milk*, dairy cultures and rennet. It is ripened in brine and tastes like Greek feta cheese.

With 45 % milk fat in dry matter

Young cheese from pasteurised, non-homogenised BIO milk *, dairy cultures, rennet, with the addition of BIO basil*, BIO garlic* and BIO olive oil*. It is ripened in brine and tastes like Greek feta cheese.

With 30 % milk fat in dry matter.

Cheese from pasteurised, non-homogenised BIO milk*.

Vacuum packed in a bag approx. 200 g (crate of 6 chunks):

EAN: 3830011462491

Vacuum packed in a bag approx. 250 g (crate of 8 chunks)

Vacuum packed in a bag approx. 150 g (crate of 8 chunks)

Vacuum packed in a bag approx. **300 g** (crate of 20 chunks)



At Krepko Dairy, for almost 30 years we have been developing dairy products that we believe cannot be found elsewhere on the Slovenian market. We are the first organic dairy in Slovenia, and our flagship product is authentic, traditional kefir. The stories of the dairy and kefir are inextricably linked, as the company was launched when Dunja and Brane Kelečević brought the first real kefir grains to Slovenia and made this natural probiotic drink enjoyed by centenarians from the Caucasus available to Slovenes. It contains more than 30 different probiotic cultures and is a rich source of vitamins and minerals. Make it a part of your balanced diet

In May 2016, the traditional Krepko kefir once again received the highest recognition and title of "Taste of the Year 2016" in international competition, awarded by iTQi, the leading international Institute for Taste and Quality in Brussels. The award for top quality and taste was given by a jury of chefs and sommeliers from 75 countries at a gala event in Brussels.



The IFS Food Standard is an internationally recognised standard in the food industry that sets benchmarks in food production and processing. It is issued by Bureau Veritas. Krepko Dairy thus meets the highest international standards of safe and high-quality processing of dairy products. The IFS standard combines the requirements of the HACCP system in accordance with the Codex Alimentarius, as well as the rules of good manufacturing, business and hygiene practice, traceability, and food labelling. For the consumer, this means that the products of Krepko Dairy are manufactured according to the high international IFS standards, which ensures a safe and flawless product.

"THE ONLY KEFIR
IN THE EUROPEAN UNION
MADE FROM REAL KEFIR GRAINS."

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