

Serenada

# SWISS TYPE MATURING CHEESE



## RADAMER cheese

It is the first Swiss type maturing cheese ever made in Poland, with characteristic holes of the size of a big cherry and a delicate slightly sweet nutty taste. Radamer owes its unique taste to a specially prepared production recipe and properly adjusted maturing environment.



## RADAMER SMOKED cheese

It is a Swiss type maturing cheese with characteristic holes of the size of a big cherry and golden rind. It is smoked with the use of natural wood which allows us to accentuate its exceptional slightly sweet nutty taste.



## KRÓLEWIECKI SZWAJCAR cheese

Ripening Swiss-type cheeses made from the milk of Polish cows, known for their slightly nutty flavor, rich aroma, and characteristic eyes. These timeless classics have long accompanied family tables, adding depth to sandwiches, casseroles, and salads, and turning everyday meals into a true journey of taste. Królewiecki Szwajcar delights with its delicate flavor, Babumi evokes the warmth of tradition and childhood memories, while Masdam charms with its balance of creaminess and character.



## BABUMI cheese



## MASDAM cheese