

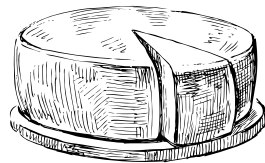


VERMILION WIDE INTERNATIONAL

# NUESTROS LÁCTEOS

GURE ESNEKIAK . OUR DAIRY PRODUCTS

PASIÓN POR LA CALIDAD





# THE TASTE

## OF A FAMILY TRADITION

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SINCE 1975

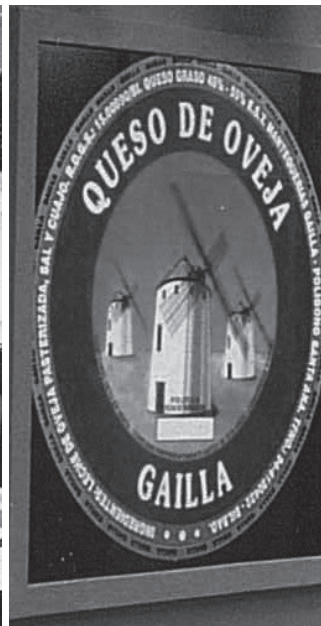
Our history is the story of a family run business that has been dedicated to elaborating cheese for over 30 years. We believe in getting a job done right and, despite the fact that we carry out the manufacture of our cheeses adhering closely to health standards and using the modern machinery of our times, we have never lost touch with the traditional way of elaborating the products we offer.

We have always been in favor of products from local sources and, even though it seems to be just what is in fashion these days, for us it has always been our way of life and what we believe in.

We give each of our cured cheeses the exact fermentation time they need. This process is rigorously monitored by our Master Cheese Maker so that each cheese reaches its minimum fermentation level. This way we can guarantee their intense aroma and taste, which is what a high quality product like **Idiazábal** cheese requires.

Along with our wide variety of blended cheeses, the pure **D.O. Idiazábal** sheep's cheese and our **Gailla** fresh cheeses, we believe in diversifying the products we offer and doing a quality job, which is why we have developed other ranges of dairy products such as our excellent arroz con leche (rice with milk dessert) and our creamy béchamel sauce, both of which are produced using traditional recipes.

Our latest and newest development has been a "health product" called **Kefir**, which is elaborated through a completely natural process. The result is an innovative product that contributes to naturally reinforcing the body's defense system.





# D.O. IDIAZABAL

Throughout time Basque shepherds have raised the Latxa sheep, an indigenous breed of sheep that is perfectly adapted to the orography of The Basque Country.

The Latxa sheep produce a limited amount of milk but of an excellent quality and it is with this milk that we elaborate our renowned cheeses. It has been a tradition for our shepherds to produce the best raw sheep's milk in order to be able to elaborate this so highly appreciated cheese that is either smoked or left unsmoked, according to the customs of each region.





Thanks to the Protected Designation of Origin, Vascolac guarantees the origin and quality of their products that undergo a variety of inspections as well as production and elaboration registrations. The area of production (Navarra and the Basque Country), the exclusive use of raw milk from Latxa and Carranzana sheep, a minimum fermentation time of two months, as well as physicochemical, sanitary and sensory tests are the conditions that are required by the Regulatory Board when awarding a certification to one of our cheeses. This is reflected on the red band and seal on the product label.



# SELLO DE GARANTÍA

BERMEAREN ZIGILUA-QUALITY GUARANTEE

Every portion or piece has a **quality guarantee**: a **holographic back label (1)** that has a number that guarantees its authenticity, a **casein label (2)** registered on the rind of the cheese and a **logotype of the Idiazábal D.O. (3)** is also included.



(1)



(2)












(3)

Idiazábal is a cheese with a hard and pale yellow or, for the smoked varieties, a dark golden yellowish colored rind.

It is characterized by its penetrating aroma and its intense and balance taste that has a persistent and prolonged aftertaste. Its texture is firm with little grain.














FORMATOS	LECHE	ARTÍCULO	UND. CAJA	CAJA PALET
PACKAGING TYPES	MILK	ARTICLE	UNIT PER BOX	BOXES PER PALLET
  <b>ENTERO</b>	 LECHE CRUDA DE OVEJA LATXA*	1086 1087	2	56 - CAPA BASE PALET 7
  <b>MEDIO</b>	 LECHE CRUDA DE OVEJA LATXA*	1080 1085	6	48 - CAPA BASE PALET 6
  <b>CUÑA</b>	 LECHE CRUDA DE OVEJA LATXA*	1186 1187	12	96 - CAPA BASE PALET 12



# QUESO FRESCO



**FRESH CHEESE.** This is one of our main traditionally elaborated products that is made from fresh milk from a local farm. It is recognized for the quality of not only its texture but also its taste. The secret is the fine raw material and the know-how that comes from years of experience.

FORMATOS	LECHE	ARTÍCULO	UND. CAJA	CAJA PALET
FORMATUAK	ESNE MOTA	ARTIKULOA	U. KUTXAKO	PALET KUTXA
PACKAGING TYPES	MILK	ARTICLE	UNIT PER BOX	BOXES PER PALLET
<div>2 Kg</div>  <div>TARRINA</div>	 	1	2	100 - CAPA BASE PALET 10
<div>500g</div>  <div>TARRINA</div>	 	44	6	80 - CAPA BASE PALET 10
<div>250g</div>  <div>TARRINA</div>	 	36	6	120 - CAPA BASE PALET 10







# OHKO

## GAMA DE BEBIBLES



**OHKO.** New range of products made using natural, sustainable processes. The result is superb quality, meticulously produced products: based on fresh milk, with no additives, flavourings or colourants. We believe in healthier, more sustainable food for everyone. That's why we work with local livestock farmers.



FORMATOS	LECHE	ARTÍCULO	UND. CAJA	CAJA PALET
FORMATUAK	ESNE MOTA	ARTIKULOA	U. KUTXAKO	PALET KUTXA
PACKAGING TYPES	MILK	ARTICLE	UNIT PER BOX	BOXES PER PALLET

 <b>1L</b> <b>PARA BEBER</b>		6 14	10	60 - CAPA BASE PALET 15
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FORMATOS	LECHE	ARTÍCULO	UND. CAJA	CAJA PALET
FORMATUAK	ESNE MOTA	ARTIKULOA	U. KUTXAKO	PALET KUTXA
PACKAGING TYPES	MILK	ARTICLE	UNIT PER BOX	BOXES PER PALLET

 <b>750g</b> <b>PARA BEBER</b>		111 120	10	60 - CAPA BASE PALET 15
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# SANTA ANA

MEZCLA VACA, OVEJA & CABRA



**SANTA ANA BLEND OF COW AND SHEEP MILK.** Elaborated using both cow's, sheep's and goat milk, it has a smooth texture and taste that is enjoyed by the whole family, both the adults and children. It is also one of our top products thanks to its great price/quality ratio.

FORMATOS	LECHE	ARTÍCULO	UND. CAJA	CAJA PALET
FORMATUAK	ESNE MOTA	ARTIKULOAK	U. KUTXAKO	PALET KUTXA
PACKAGING TYPES	MILK	ARTICLE	UNIT PER BOX	BOXES PER PALLET
3 Kg ENTERO		 51	2	56 - CAPA BASE PALET 7
1,3Kg MEDIO		 62	6	45 - CAPA BASE PALET 5
250g CUÑA		 151	12	100 - CAPA BASE PALET 10







# SANTA ANA

## MEZCLA VACA & CABRA

**SANTA ANA BLEND OF COW AND GOAT MILK.** Elaborated using both cow's and goat's cheese, its rind has a reddish tone and it is known for the persistent aftertaste of goat milk. The reddish rind marks its outer edge. This is a cheese that can't be missed by cheese lovers.

FORMATOS	LECHE	ARTÍCULO	UND. CAJA	CAJA PALET
FORMATUAK	ESNE MOTA	ARTIKULOA	U. KUTXAKO	PALET KUTXA
PACKAGING TYPES	MILK	ARTICLE	UNIT PER BOX	BOXES PER PALLET

3 Kg		 	90	2	56 - CAPA BASE PALET 7
ENTERO					

1,3Kg		 	92	6	45 - CAPA BASE PALET 5
MEDIO					

250g		 	95	12	100 - CAPA BASE PALET 10
CUÑA					











# ELABORADOS







## BECHAMEL

**BÉCHAMEL.** We make our béchamel sauce with fresh milk. The result is a 100% natural recipe.

FORMATOS	ARTÍCULO	UND. PALLET
FORMATUAK	ARTIKULOA	PALET KUTXA
PACKAGING TYPES	ARTICLE	UNIT PER PALLET
 CUBO JAMÓN	2639	100 CUBOS CAPA BASE PALET 20
 CUBO JAMÓN	2653	112 CUBOS CAPA BASE PALET 28
 CUBO BACALAO	2638	100 CUBOS CAPA BASE PALET 20
 CUBO BACALAO	2652	112 CUBOS CAPA BASE PALET 28

## SAN JACOBO

**CORDON BLEU.** Simple, traditional recipe with pork and cheese that certainly reminds us of childhood. It is a filling and easy-to-prepare dish.





FORMATOS	ARTÍCULO	UND. PALLET
FORMATUAK	ARTIKULOA	PALET KUTXA
PACKAGING TYPES	ARTICLE	UNIT PER PALLET
 CAJA	2608	2
 CAJA	2609	4
 CAJA	2610	8
 CAJA	2612	12



# POSTRES

## ARROZ CON LECHE

**RICE PUDDING.** Made with our family recipe with fresh milk and no preservatives. Totally homemade.

FORMATOS		ARTÍCULO	UND. CAJA	PALET
FORMATUAK		ARTIKULOA	U. KUTXAKO	PALET
PACKAGING TYPES		ARTICLE	UNIT PER BOX	PALLET
<b>3.7Kg</b> CUBO		1019	*	100 CUBOS CAPA BASE PALET 20
<b>2,2Kg</b> CUBO		1018	*	112 CUBOS CAPA BASE PALET 20
<b>1Kg</b> CUBO		1017	6	30 CAJAS CAPA BASE PALET 6
<b>270g</b> TARRINA		1016	8	60 CAJAS CAPA BASE PALET 10


\* LA UNIDAD ES EL CUBO, NO SE AGRUPA POR CAJA.

\* THE UNIT IS THE PACKAGING, NOT THE BOX.



## YOGUR

**YOGHURT.** We use fresh milk to make a 5-kg tub of plain yoghurt for hotels and restaurants.

FORMATOS		ARTÍCULO	PALET
FORMATUAK		ARTIKULOA	PALET
PACKAGING TYPES		ARTICLE	PALLET
<b>5 Kg</b> CUBO		1020	75 CUBOS CAPA BASE PALET 15



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