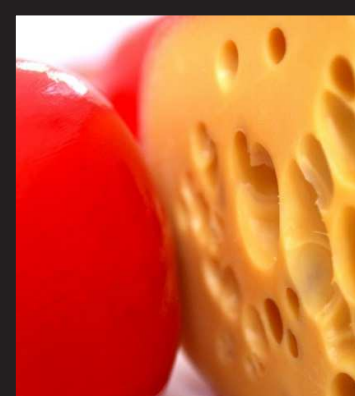




ARGENTINE DAIRY PRODUCTS EXPORT CATALOGUE



Ministerio de Agricultura,
Ganadería y Pesca
Presidencia de la Nación



HIGH QUALITY DAIRY PRODUCTS

High biological value

The excellence of our dairy products begins in the farms. Argentina has 10,000 milk producing establishments, about 1,6 million dairy cows, with pastoral production system, friendly to the cattle and the environment. In our herds no hormone are used and are Brucellosis, Tuberculosis y BSE (Bovine spongiform encephalopathy) free, according to the International Epizooties Office (OIE). The pastoral dairy is combined with high technology of processes and inputs allowing to obtain a high quality natural milk respecting all international standards.

In addition, there are 670 georeferenced industries that process 27 million liters of milk daily. A great variety of cheeses is elaborated, due to the high cheese culture acquired by the European immigration arrived to Argentina from the end of the XIX century until the beginning of the XX.

Our main export products are whole milk powder, whey and cheese in its different presentations (hard, semi-hard and soft). In 2018, 334,000 tons of dairy products were exported to 75 countries.

Nature and technology

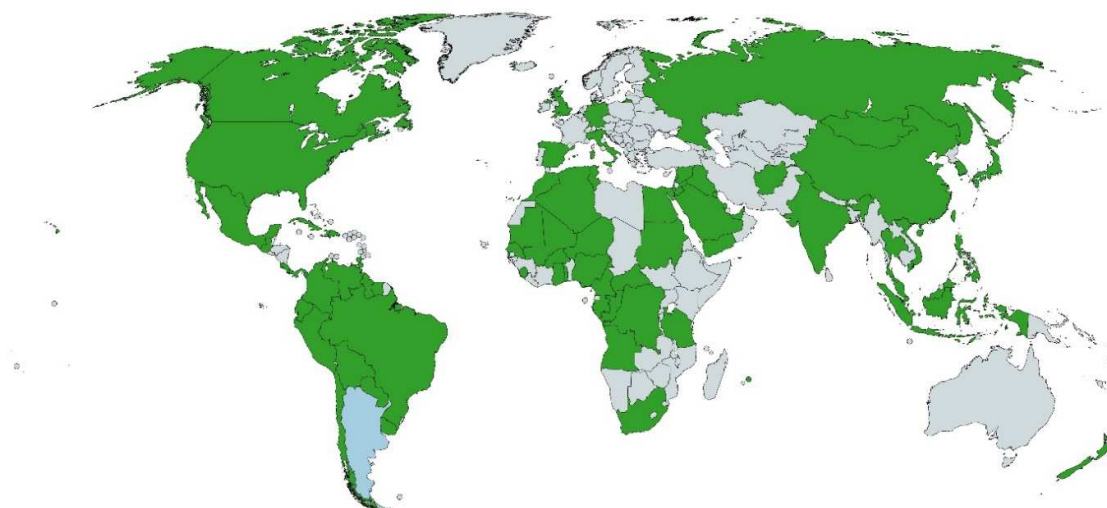
Quality friendly to the environment

Deliciously healthy

EXPORT DESTINATION –2018

Argentine products around the world

In 2018, Argentina exported its dairy products to 75 countries in America, Europe, Asia, Africa and Oceania.



MILK POWDER

Produced from the dehydration of pasteurized fluid milk

Used both to consume directly as reconstituted milk or as an ingredient of food products for industry and gastronomy.

Shelf life: 12-15-18-24 months

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight.

Presentation: Containers 500 gr; Bags of 5 Kg, 10 Kg and 25 Kg net weight. Pouch 200 gr, 400 gr 750 gr 800 Gr and 900 Gr.

Milk powder types:

- › Whole milk powder 26%/28%
- › Whole milk powder fortified with vitamins A and D.
- › Milk Powder fortified with vitamin C, iron and zinc.
- › Skim milk powder.
- › Instant skim and whole milk powder.
- › Milk powder reduced lactose.

EXPORTING COMPANIES



Sabores que hacen bien

WHEY POWDER

Product obtained from the separation of the whey in the cheese making, dried from a spraying process.

Characterized by a very good solubility and an agreeable and delicate aroma.

Used as an ingredient for the preparation of baked goods and candies; dairy products such as ice cream and desserts; various food products and balanced food.

Shelf life: 18 months.

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight

Presentation: Bags of 25 kg net weight.

Types of whey powder:

- › Whey powder.
- › Whey powder demineralised 40% (D40), 45% (D45), 70% (D70) y 90% (D90).
- › Permeated of whey powder (L80).
- › WPC 35 (Whey Protein Concentrate 35%).

EXPORTING COMPANIES



MOZZARELLA

Semi-hard cheese, fibrous and elastic consistency.

White yellowish color and little perceptible flavor.

Recognized worldwide for its use in the preparation of pizzas.

Conservation: 2° - 8° C.

Shelf life: 6 – 12 months.

Presentation: Blocks 4 Kg and 16 Kg. Other presentations available: 2 Kg, 1 Kg, 500 Gr and 250 Gr.

EXPORTING COMPANIES



REGGIANITO

Hard cheese, compact and grainy texture.

Slightly spicy and salty flavor.

It is an ideal accompaniment to pasta among other preparations.

Aged: 6 to 18 months.

Conservation: 8° - 12° C.

Shelf life: 12 months.

Presentation: 6 to 7 kg wheels.

Other presentations: Half wheels, 1/4 wheels.

EXPORTING COMPANIES



Cassini e Cesaratto



ilolay



Sapito



Sabores que hacen bien

SARDO

Hard cheese, brittle texture.

Used for grating or as table cheese.

Aged: 3 to 6 months.

Conservation: 8° - 12° C.

Shelf life: 12 months.

Presentation: Wheels of 3.6 kg.

EXPORTING COMPANIES



Cassini  Cesaratto



Sabores que hacen bien

PROVOLONE

Hard cheese, compact and brittle consistency.

Soft aroma and slightly salty and spicy flavor.

Used as an accompaniment to meals and cold meats.

Its spun version (*provolone parrillero*) is ideal to consume in slices au gratin.

Aged: 6-12 months

Conservation: 8°- 12° C

Shelf Life: 12 months

Presentation: Pieces of 7 to 10 kg.

EXPORTING COMPANIES



Cassini Cesaratto



PRODUCTOS
MAGNASCO
Desde 1932



GOUDA

Semi-hard cheese and smooth texture.

Soft aroma and sweet flavor.

Ideal to use sliced to prepare sandwiches.

Aged: 60 days

Conservation: 8° C

Shelf life: 8-12 months

Presentation: Blocks of 4 kg and 16 kg. Other presentations: 2 kg, 1 kg, 500 gr and 300 gr

EXPORTING COMPANIES



EDAM

Semi-hard cheese and smooth texture.

Soft and discrete flavor.

Ideal for both meals and desserts.

Aged: 60 days

Conservation: 8° C

Shelf life: 8-12 months

Presentation: Blocks 4 kg and 16 kg.

EXPORTING COMPANIES



ilolay



PRODUCTOS
MAGNASCO
Desde 1835



Saputo

Verónica

Sabores que hacen bien

BLUE CHEESE

Soft cheese and creamy paste made with the use of fungi *Penicillium Roqueforti*.

Distinguished by its characteristic bluish green veined.

Strong flavor, salty and spicy.

Conservation: 4° - 6°C.

Shelf life: 180 days.

Presentation: Wheels of 2.4 kg.

EXPORTING COMPANIES



MILK CARAMEL SPREAD

Argentine traditional caramel spread, internationally recognized.

Produced with cow's milk, sugar and vanilla extract.

Used as an ingredient in desserts, cakes, pancakes and other bakery preparations.

There are three types of dulce de leche: family, confectionary and for ice cream.

Conservation: Cerrado no requiere refrigeración.

Shelf life: 18 months (glass jar) – 9 months (bulk plastic).

Presentation: Glass jar 450 gr. Bulk plastic or cardboard 200 gr, 400 gr, 1 kg, 4kg, 5 kg, 10 kg y 25 kg.

EXPORTING COMPANIES



Sabores que hacen bien

BUTTER

Fat product obtained for whipping and kneading of pasteurized cream from cow's milk
White yellowish color and soft flavor

Conservation: -18°C

Shelf life: 18 months

Presentation: Blocks 25 kg. Others presentations: 5kg, 2.5 kg, 500 gr, 200 gr, 100 gr.

EXPORTING COMPANIES



BUTTER OIL

Produced from the processing of fresh cream. By means of centrifugation in stages, the milk fat is separated and then passed through different phases where the product in process is again pasteurized. Then, by drying under vacuum, it proceeds to a complete elimination of water to reach the final product.

Uniform composition, crystalline yellow color and dairy aroma.

Used in the preparation of food preparations (ice cream, bakery, pastry, chocolates)

Presentation: Paper Bags 10 kg, 16 kg and 25 kg net weight. Other presentation: Steel drums 190 kg and pouches 1kg, 800 gr and 500 gr.

Shelf Life: 12 months

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight

EXPORTING COMPANIES



INFANT FORMULA

Made with the highest standards of quality and innovation to provide a product of adequate, balanced and complete nutrition for the healthy physical and intellectual growth of the child at every stage of his life.

Conservation: It does not require refrigeration. Store in a fresh and dry place, away from direct sunlight.

Presentation: Industrial: Bags 25 kg and big bags 750 gr to 1000 kg
Tins and boxes 800 gr and 400 gr.

EXPORTING COMPANIES

The logo for La Sibila, featuring the brand name in a stylized, cursive font with a red underline.

LACTOSE

Lactose or *milk sugar* is a carbohydrate that it is appeared in milk of all mammalian. It is manufactured by ultrafiltration from cheese making sweet whey and milk, using the most advanced technology.

Aspect: fine white powder.

Shelf life: 24 months.

Conservation: Store in a closed, cool and dry place. Store up to a maximum of 20 bags high

Presentation: Bags 25 kg.

EXPORTING COMPANIES



CASEIN

It is the product that can be made by enzymatic action or by acidification of pasteurized skim milk. Ground and Dried. Granules or powder, white or yellowish white, with a mild flavor. Mainly used as an ingredient in the food products industry.

Shelf life: 12 - 18 months.

Storage: Store in a cool, dry place without direct exposure to sunlight.

Presentation: Bags of 25 kg and 1.000 kg.

Types of nutritional casein:

Casein food to acid.

Casein food to the rennet.

EXPORTING COMPANIES

Saputo

BUSINESS CONTACTS



Adecoagro

Alejandro Torres
 atorres@adecoagro.com
 www.adecoagro.com



ARGENDAIRY

Fernando Ramos
 exportacion@apymel.com.ar
 comex.apymel.com.ar



ARLA Foods

Fabio López
 la.arlafoodsingredients.com/nosotros/oficinas-de-venta/argentina/



Arroyo Cabral

Virginia Bergia
 vbergia@cooparroyocabral.com.ar
 www.cooparroyocabral.com.ar



Cabaña Piedras Blancas

Florencia Lizziero
 flizziero@pedrasblancas.com.ar
 www.pedrasblancas.com.ar



Cassini y Cesaratto

consultas@cassinicycesaratto.com.ar
 www.cassinicycesaratto.com.ar



COTAR

contacto@cotar.com.ar
 www.cotar.com.ar



CREMAC - Sobrero y Cagnolo

César Sobrero
 cesar@sobreroycagnolo.com.ar
 www.sobreroycagnolo.com.ar



Cremigal

Celeste Valenti
 celestevalenti@cremigal.com
 www.cremigal.com



El Craikense

Damián Vigliano
 lacteos@craikense.com.ar
 www.craikense.com.ar



El Rosquinense

Alfredo Ávila
 aavila@elrosquinense.com
 www.elrosquinense.com



Elcor

Rodrigo Torres / Santiago Piazza
 comercial@elcor.com.ar
 www.elcor.com.ar



Garcia Hnos. - Tregar

Rodrigo Gonnet
 rodrigo.gonnet@garciahnos.com.ar
 www.tregar.com.ar



Grupo Gloria

Guillermo Perez Mazas
 gperez@corlasa.com
 www.corlasa.com



Ilolay

Carlos
cmorelli@ilolay.com.ar
www.ololay.com.ar

Morelli



La Ramada

Laura Belén
laurabelen@la-ramada.com.ar
www.lacteoslaramada.com



La Retama

director@dulcedeleche.net
www.dulcedeleche.net



La Sibila

María Dolores Poblete
mdpoblete@lasibila.com.ar
www.lasibila.com.ar



La Vareense

Javier Baudino
javierbaudino@lavareense.com.ar
www.lavareense.com.ar



LACTEAR

Yanina Bosio
ybosio@lactear.com
www.lactear.com.ar/comex



Lácteos Aurora

Juan Manuel Gonzalez
jgonzalez@lacteosaurora.com
lacteosaurora.com



Lácteos Capilla del Señor

Gabriela Porn
gabrielaporn@lacteoscds.com.
www.lacteoscds.com.ar



Lácteos Franz

Leo Godoy
leogodoy@lacteosfranz.com
www.lacteosfranz.com.ar



Lácteos La Cristina

Hernán Gastón Pérez
hperez@lcsuero.com
www.lcsuero.com



Lácteos Vidal

administracion@lacteosvidal.com.ar
www.lacteosvidal.com.ar



Magnasco Hnos.

Pablo Magnasco
pablo@magnasco.com.ar
www.magnasco.com.ar



MANFREY

David Beccarini
dbeccarini@manfrey.com.ar
www.manfrey.com.ar



Mastellone Hnos.

Eduardo Lloveras
elloveras@mastellone.com.ar
www.laserenisima.com.ar



Milkaut

Roberto Bolatti
 Roberto.BOLATTI@savencia-
 fd.com.ar
 www.milkaut.com.ar
 www.santarosaquesos.com.ar



Molfino Hnos. - SAPUTO

David Nahum
 david.nahum@saputo.com
 http://www.saputo.com/en/our-
 products/international-
 sector/dairy-division-argentina



Nestlé

Andrea Meggers
 Andrea.Meggers@AR.nestle.com
 www.nestle.com.ar



NOAL

Walter Colazo
 export@noal.com
 www.noalsa.com



Pampa Cheese

Santiago Aguirre
 saguirre@pampachee.com.ar
 www.pampacheese.com



Punta del agua

Luciano Bonetto
 lbonetto@puntadelagua.com.ar
 www.puntadelagua.com.ar



Ramolac

Fernando Eberhardt
 feberhardt@ramolacsa.com.ar
 www.ramolac.com



Remotti

Juan Fernando Franco
 ffranco@remotti.com.ar
 www.remotti.com.ar



San Gotardo

Jorge Alberto García
 jorge@sangotardo.com
 www.sangotardo.com.ar



San Ignacio

Juan Patricio Anderson
 janderson@sanignacio.com.ar
 www.sanignacio.com.ar



Sancor

Diego Bueno
 diego.bueno@sancor.com.ar
 www.sancor.com



Santa Clara

Jorge Estévez
 jestevez@fasantaclara.com.ar
 www.fasantaclara.com



Savaz

Nahuel Vazquez
 nahuel.vazquez@quesoazulemp-
 erador.com
 www.quesoazulemperador.com



Tonutti

Catriel Tonutti
 catriel@lacteastonutti.com.ar
 www.lacteastonutti.com.ar



Vacalín

Adrian Cagnoli
acagnoli@vacalin.com
www.vacalin.com



Sabores que hacen bien

Verónica

Gonzalo Espiñeira
gonzalo@veronica.com.ar
www.veronica.com.ar

BUSINESS CAMERAS



Asociación de Pequeñas y Medianas Empresas Lácteas - APYMEL

President: Pablo Villano

Foreign Trade: Fernando Ramos

exportacion@apymel.com.ar

<https://www.apymel.com.ar>



Centro de la Industria Lechera - CIL

President: Miguel Paulón

Foreign Trade: David Secco Maison

dseccomaison@cil.org.ar

www.cil.org.ar



Ministerio de Agricultura,
Ganadería y Pesca
Presidencia de la Nación

agroindustria
.gob.ar

