



Creative dairy since 1927
The best taste guaranteed.
All natural cheeses

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THE DAIRY INDUSTRY HAS NO SECRET FOR VACHE BLEUE.

Based in Belgium since 1927, the company has pioneered a number of innovations such as the mixed grated cheeses.

The Vache Bleue-brand is based on Belgian burgundy food tradition: real good food, generous and honest, 100% taste 0% artificial ingredients.

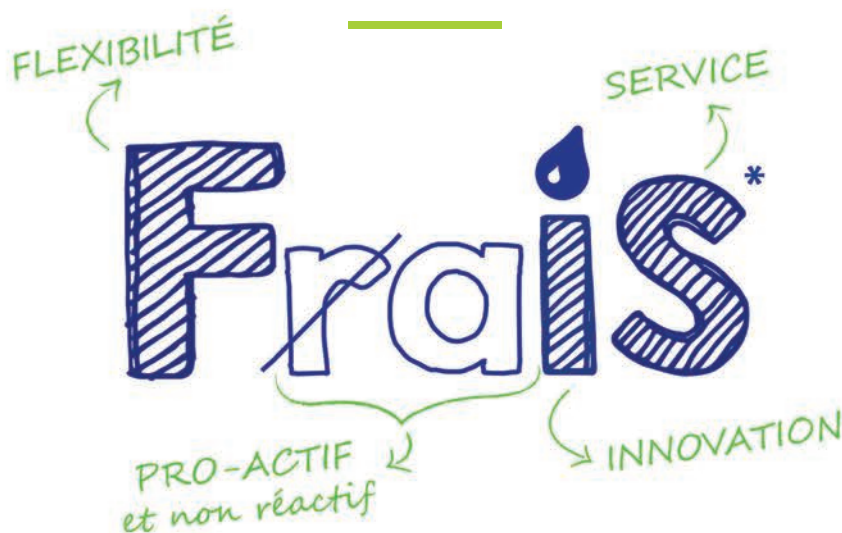
Since 2019, Vache Bleue has its own production plant in Germany (Allgäu region, known for the high quality of its milk). It is also a flexible and reliable dairy supplier for private labels and industry.



MEETING THE HIGHEST QUALITY REQUIREMENTS: IFS HIGHEST LEVEL, ACS, ISOCERT.



OUR VALUES



*TRANSLATION: FRESH

Flexibility / Pro-active approach instead of reactive / Innovation / Service





PRODUCTION,
DISTRIBUTION &
TRANSFORMATION



MARKET LEADER
in grated mixes
& Lactosefree



250 PP
employees



170M€
turnover



200 MILLION
liters/year of milk
collected in Allgau



WORLDWIDE LOGISTICS

- We ship from our logistic platform
- Combined with 3rd party fresh products
- Worldwide, in reefer containers (20' or 40" ft) or by truck



VACHE BLEUE GRATED CHEESES

100% TASTE. NO ARTIFICIAL ADDITIVES.

As specialist of grated cheese, we offer a wide range of products for the most savoury results. The original Vache Bleue recipes give each dish a touch of 'magic'.

Each cheese is specially selected for its quality, its taste, its texture and its character. Our products are free of artificial additives in order to guarantee 100% taste.



Mix Gratin



Mix Pasta



Mix Sauce à la belge



Mix Pizza



Mix Tex Mex



Duo Gruyère-Emmental

The brand is supported by important advertising campaigns (TV and social media) on the Belgian market.

Brand awareness on the Belgian market : 43%

Available in various formats and weights.



Tradition



Cheddar



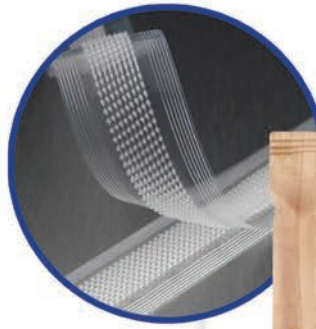
Emmental



Emmental Light



Mozzarella



VACHE BLEUE SLICES

EASY, ECO- FRIENDLY* RECYCLABLE.

The perfect range for warm or cold recipes : hamburgers, croques, paninis, sandwiches, ..

We have developed an innovative packaging :



a hook-to-hook reclosable solution with a cardboard tray inside.

Less plastic*, easy to use and to recycle.



Gouda



Cheddar



* 41% less plastic. Compared to packagings with plastic tray.



VACHE BLEUE GRATED CHEESES

A TOUCH OF DELICIOUS ORIGINALITY TO MAKE ANY OCCASION SPECIAL

Vache Bleue is the pioneer of mixed grated cheeses. We offer a wide selection of products (including special mixes of cheese) which will add a touch of originality to all kind of recipes : gratin, pasta, sauce and much more.

Each cheese is specially selected for its quality, its taste, its texture and its character. Grating for all uses (1 to 5 mm or other caliber upon request), different package sizes : our flexibility is our trademark. All products have a long shelf life.



**Mix Gratin
3 cheeses**



**Mix Pasta
3 cheeses**



**Mix Pizza
3 cheeses**



**Mix Emmental
Mozzarella**



Mozzarella



**White
Cheddar**



**Red
Cheddar**



Emmental



Edam



Gouda



VACHE BLEUE BLOCKS AND SLICES

A WIDE SELECTION OF HIGH QUALITY CHEESES

We offer a large assortment of delicious cheeses for all occasions. Slices for sandwiches, paninis or burgers, blocks to be cut into pieces for salads or as snacks.

Each variety is selected with attention to ensure the best taste and quality.

All products have a long shelf life.



**Emmental
slices**



**Red Cheddar
slices**



**White Cheddar
slices**



**Edam
slices**



**Emmental
block**



**Red Cheddar
block**



**White Cheddar
block**



**Edam
block**





VACHE BLEUE PRIVATE LABELS

SHAPE, SIZE AND PACKAGING ADAPTED TO THE CUSTOMERS' NEEDS

GRATED CHEESE



A large range of raw materials
(standard or organic):
Emmental, Edam, Gouda,
Cheddar, Regatino, Mozzarella, ...

From 70g to 5kg,
MAP, reclosable, easy opening.

Suitable for export.
Long BBD.

SLICES & BLOCKS



« Stacked » and « shingled »,
fixed or variable weight.
Blocks in all kind of sizes

« flowpack » and « multivac »
technology

Printed foil or labels,
customized to your needs

Display cartons or standard

LACTOFREE

- Lactofree Semi-skimmed milkpowder in 25 kg
- Lactofree Butter in 5 kg





0% LACTOSE, 100% TASTE

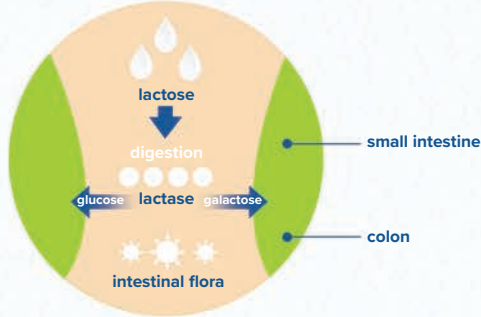




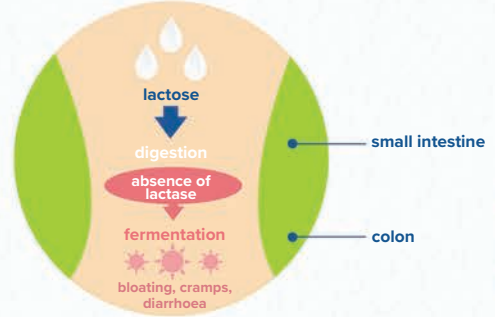
0% LACTOSE, 100% TASTE

Intolerance to lactose, the sugar in milk, is due to a lower presence of the lactase enzymes that break down lactose in the intestines. Lactase production generally decreases with age, leading to a variety of intolerance symptoms.

Normal digestion of lactose



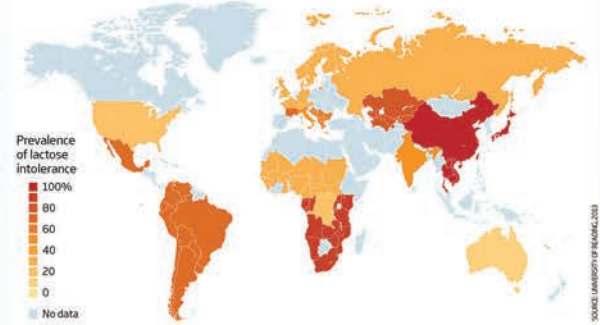
Digestion in a case of lactose intolerance



Across the world, +/- 70% of individuals cannot digest milk; this level of intolerance varies according to geographical region.

Lactose breakdown

Only one-third of adults can digest milk. The rest stop making the enzyme needed to process milk sugar



With DILEA ZERO LACTOSE, you can choose well-being without compromising on taste!

The Belgian company VACHE BLEUE - started launching lactose-free products in 1995. Today, DILEA ZERO LACTOSE offers the widest range of guaranteed 100% lactose-free dairy products on the Belgian market.

A range of dairy products that:

- Are light and easy to digest
- are guaranteed 0% lactose with the delicious dairy taste
- have the same nutritional qualities as traditional dairy products (vitamins, minerals, calcium, etc.)
- can be used without changing your cooking habits
- can be enjoyed by all the family





LACTOSE-FREE MILK DRINKS

With Dilea's 100% lactose-free milk drinks, you can enjoy the nutritional benefits of milk without suffering any digestive problems.

Plain or chocolate-flavor *

Dilea offers a lactose-free semi-skimmed milk which is light and easy to digest. For drinking or cooking (particularly in sauces or desserts), it has that delicious milk taste that people with a lactose intolerance miss so much. Dilea milk:

- Contains no added flavors: taste the delicious and natural taste of milk
- Contains no added sugar



Dilea also offers a lactose-free chocolate-flavoured milk drink.

In a pocket format (200ml), it can be taken anywhere you go.





LACTOSE-FREE CREAM & BUTTER

Now nothing can stop you making a rich sauce with cream or butter, not even a lactose intolerance.

With Dilea's lactose-free cream and butter, you can make creamy dishes with all the culinary benefits of butter but without the disadvantages of lactose.

★
Lactose-free
36% fat cream 20cl

Lactose-free
15% light cream 20cl ★



Dilea butter and cream can be used in sauces for hot or cold dishes, for adding a delicious flavour to vegetables or for preparing sumptuous desserts.

★
Lactose-free
butter 200g





LACTOSE-FREE CHEESE

A wide range of lactose-free-cheese

Adding a slice of cheese to a sandwich or making a tasty gratin can be a real treat. Now, even with a lactose intolerance, you can discover or rediscover this pleasure, thanks to Dilea's lactose-free cheese.

Abbey cheese
slices lactose-free 150g

Emmental cheese
slices lactose-free 150g

Gouda cheese slices
lactose-free 150g



Cooking becomes a pleasure again

As well as eating delicious food, you can now enjoy the benefits of lactose-free cheese. No more bloating or stomach aches, your meals will be light and easy to digest.

Grated emmental
lactose-free 100g

Gran Formaggio
lactose-free 100g





LACTOSE-FREE CHEESE

Mozzarella Lactose-free

A delicious cheese to be enjoyed all year round. Mozzarella can be used in a variety of cold or warm recipes (salads, veg)



Feta Lactose Free 150g

One of the most famous Greek cheeses, made from sheep's and goat's milk.



Fresh Cream Cheese lactose Free 200g

If the only thing you do with cream cheese is spread it on bread or on a bagel, you're missing out. Its soft and creamy texture makes it popular for use in cooking.



Cheese spread lactose free 150g

A delicious spreadable cheese which can also be used in hot dishes to add a cheese flavour in your recipes

Mascarpone lactose free 250g



Tiramisu, cheesecake, mascarpone mousse... lactose intolerant people will be happy to enjoy those famous desserts again.

Ricotta lactose free 200g

This soft and creamy cheese with a refined taste is ideal for the preparation of many dishes, such as pasta dishes, appetizers, but also tasty desserts. Dilea Ricotta can be used for both cold and hot preparations.





LACTOSE-FREE DESSERTS

With Dilea's lactose-free desserts, you can enjoy a delicious dessert without worrying about your digestion.



Discover a small, light and creamy dessert with Dilea's lactose-free vanilla or chocolate cream. Easy to digest, it is suitable for all times of the day, whether as a snack or after meals.



Lactose-free butter 200g





LACTOSE-FREE DESSERTS

Dilea also offers a large range of lactose-free yoghurts.

! ☆
Nature 4 x 125g



! ☆
Raspberry 4 x 125g



! ☆
Greek style nature
4 x 90g



! ☆
Greek style strawberry
4 x 90g

