

Pro Cheese

— UNIQUE TASTE —



**PROCESSED & CHEESE
CHEESE ANALOGUES**

www.procheese.gr - www.trofotechniki.gr

ABOUT US

Trofotechniki s.a. was founded in 1987 in Thessaloniki and has gained success in the food industry through the production and promotion cheese analogues, vegan cheeses, as well as EMC flavors. It is the first Greek company producing enzyme modified cheese flavors. Its products are made from natural ingredients that comply with strict quality standards, guaranteeing products that are unique in quality and rich in taste.

OUR FACILITY

Our company is producing in its modern facilities, in the Industrial Area of Thessaloniki – Greece. With the aim of contributing constantly and consistently to the improvement of the quality and taste, the company keeps up with contemporary developments in cheese alternative field, it provides reliable information and always makes sure that it constitutes, through its products, a useful assistant to all its customers.



PROCESSED CHEESE & CHEESE ANALOGUES

Cheese analogues are analogues of cheese that are made to imitate the taste and the look of real cheese. Such analogues replace the dairy milk by other plant-based ingredients. The fat in the milk is replaced by other kinds of fat of animal or plant origin. Sometimes the proteins found in milk are also replaced by proteins from other sources. Cheese analogues are usually used because of health reasons, for example lactose intolerance. They are also used as a personal choice (e.g. veganism, or for religious reasons). In most cases, Cheese analogue your alternative choice.

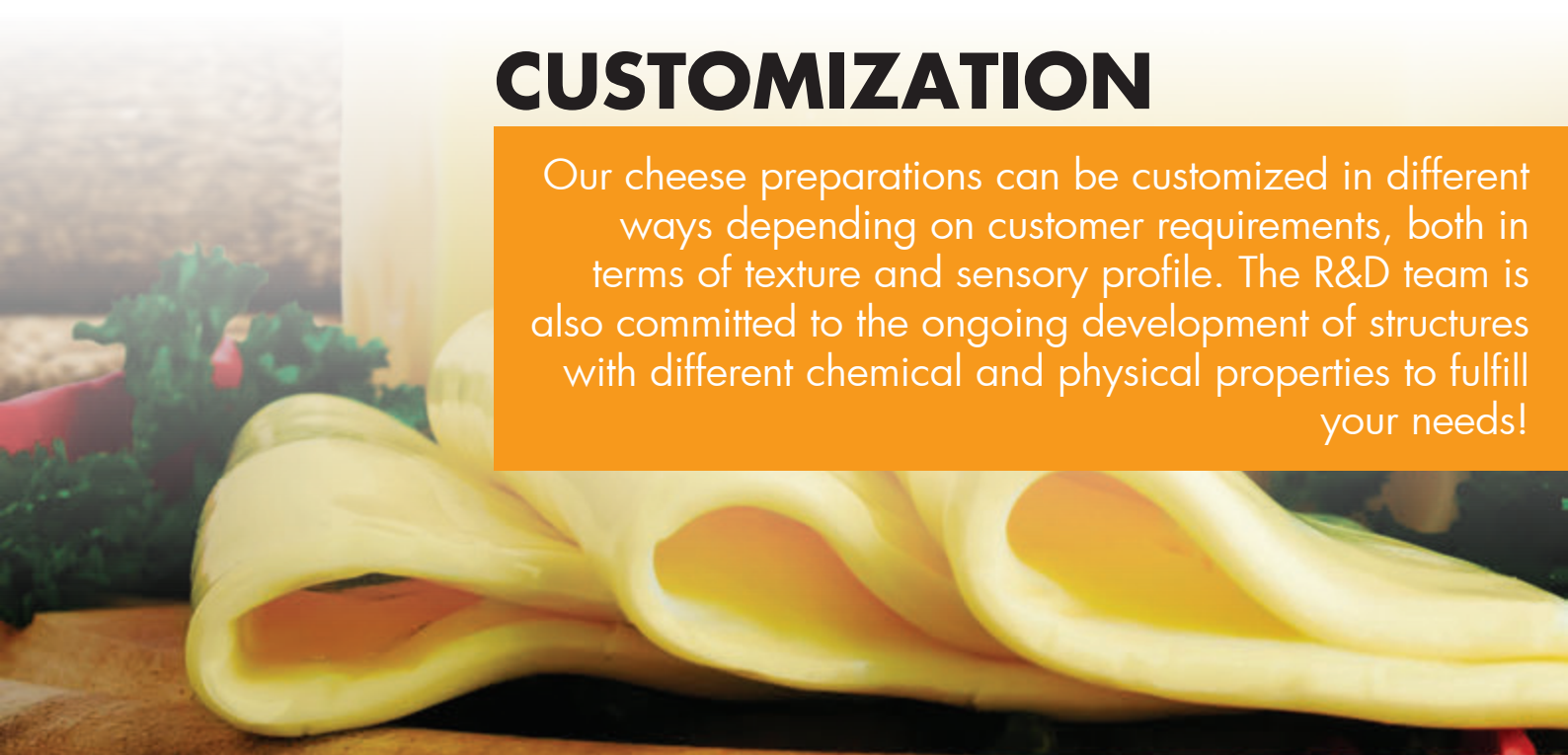
CUSTOM MADE PRODUCTS

Trofotechniki s.a. also offers the option to develop custom made products.

These food preparations are based on cheese and milk derivatives, formulated with the addition of specific raw materials, to offer products with certain characteristics, depending on customer requirements.

CUSTOMIZATION

Our cheese preparations can be customized in different ways depending on customer requirements, both in terms of texture and sensory profile. The R&D team is also committed to the ongoing development of structures with different chemical and physical properties to fulfill your needs!



OUR PRODUCTS



DELITOAST

- with gouda
- ideal for toast and sandwich



PIZZA TOPPING

- grated cheese
- special product for pizza



TIROLINO

- type edam
- perfect for sandwich



SPAGHETTINO

- type Danish hard chesse
- pasta & salad



TOSTINO

- type gouda
- ideal for toast



PIZZA MIX

- mix cheese
- perfect for pizza



MOZZATINO

- with mozzarella
- perfect for pizza



PARMATINO

- type parmesan
- Grana Padano
- pasta & salad



PIZZATINO

- type gouda
- ideal for pizza



PIZZA LIFE

- type gouda
- perfect for pizza



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—• UNIQUE TASTE •—

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