

# Latvian Cheese

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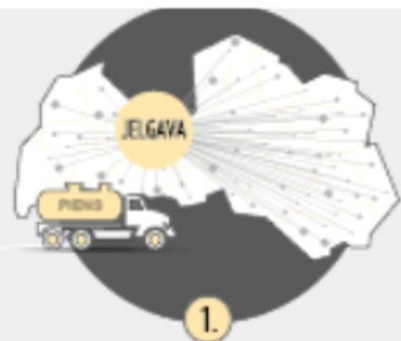


# Cheese = SIERS

Word *siers* comes from adjective *sūrs* (meaning “salty or sourly bitter”)  
One person in Latvia eats almost 13 kilograms of cheese every year

LATVIJAS  
PIENS

KĀ TĒP SIERS >



Gathers milk from 600  
farms in Latvia



Milk is being  
cooled



Spreads out the fat  
content



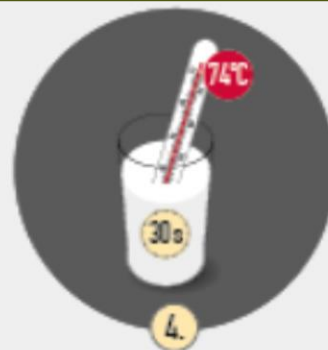
Grains of cheese  
are moved to press



Grains of cheese and  
whey are separated by  
stirring



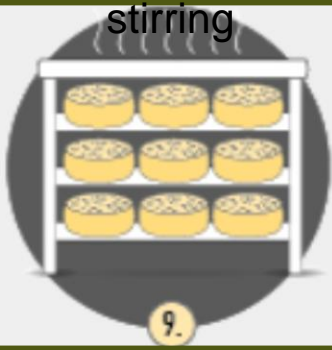
Enzymes or barm is  
added



Milk is heat treated  
(pasteurized)



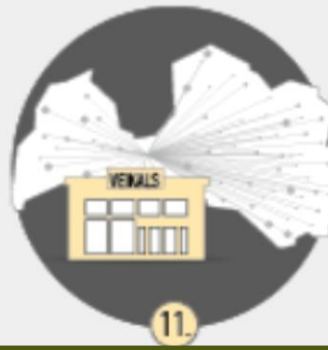
Cheese is being  
salted



Cheese is dried up,  
coated with wax and being



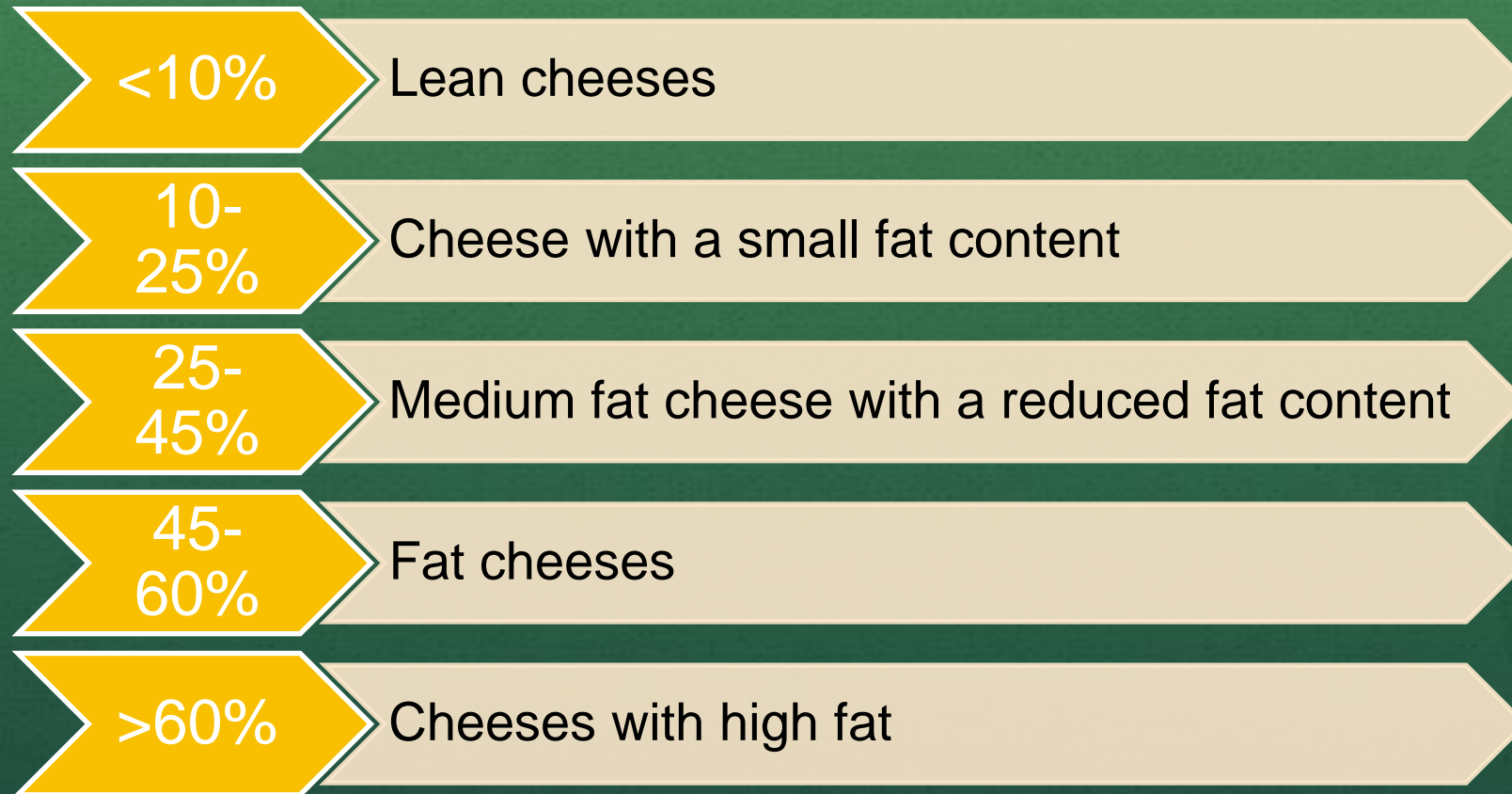
Cheese is packed and  
prepared for



Cheese is delivered to  
stores everywhere in



# Cheeses are classified according to their fat content



Fat cheeses are ripened longer, but lean cheeses are fresher

# Fresh cheese

- Fresh, unripened cheese, similar to cottage cheese (such as home cheese, ricota, fresh, spreadable cheese, mocarella)
- Ready to use soon after production. Ideally suitable for sandwiches, salads and snacks, etc.





# Local fresh cheese

## Martinella

- Produced in Latvia from cow milk
- Similar to Mocarrella, but not from buffallo milk, with outstanding taste



## Fresh goat cheese

- Produced by z/s „Līvi” in Madona district (with and without additives), Siera nams „Labrīt”, SIA „Līcīši Ltd” in Ozolnieku district (cheese with and without additives), biological farm „Birznieki”, z/s „Muižnieki” in Smiltenes district and others





# Other fresh cheeses: „CIBA”, „Kārums” etc.





# Other fresh cheeses: „Trikātas” snow balls, Labrīt, Rasa, etc.





# Cheeses matured in brine

- These cheeses are prepared similarly to other fresh cheeses, the only difference is the ripening process – which in this case is brine (salty water)

**Brinza cheese by Mālpils**



**Goat cheese matured in brine by “Līcīši”**





# Soft cheeses

- Soft cheese is matured cheese with or without white, fleecy mold crust
- Worldwide known as Camambert, Brie and similar cheeses



# Soft matured cheeses (with mold)

- Not many in Latvia, but still. For example, Camambert and Brie from “Valmieras piens” which are not similar to originals with same names, but still excellent, especially for baking in whole for eating with crackers and fresh bread





# Semi-hard cheese

- Very popular cheese type in Latvia. Non-fat portion humidity in this cheese is apr. 45%. They can be with crust or without it, with holes or without them.



# Semi-hard cheese

Most consumed and most produced cheese in Latvia. Resembles, e.g., Gouda, Switzerland and other classic cheeses

- “Krievijas” or Russian cheese by various producers
- “Holandes” or Dutch cheese by various producers
- “Talsu ritulis” – with greens, spicy and less spicy spices
- „Bauskas”, „Kurzemes”, „Zelta”, „Pikantais”, „Olimps”, „Diplomāts” and other cheeses by „Jaunpils pienotava”
- Semi-hard with and without additives by „Cesvaine”
- „Trikantālers” - two types of Switzerland type cheeses by „Trikātas siers”
- „Vītolbergs” –Gouda type cheese from non-pasteurized milk, with various length of ripening, as well as cheese with various spices – “*Melilotus Adans*”, dill, garlic, mocarella spices
- „levas siers” – Gouda type cheese by z/s „Vecsiljāņi” named after master leva



## A collection of various Latvian cheese products. In the center is a large white platter filled with sliced cheese, garnished with fresh herbs and cherry tomatoes. Surrounding the platter are several packages and blocks of cheese: Diplomāts (dark red), Kurzemes (orange), Pikantais (blue), Bauskas (yellow and green), Zelta (orange), and Mednieku (brown). There are also containers of Biezpiens 9% and Biezpiens 0.5%. The products are arranged on a light-colored, patterned tablecloth.



# Favorite cheeses with excellent taste





# Hard cheese

- Integral part of many dishes (salads, pasta, casseroles, etc.)
- Non-fat portion humidity is less than in other cheeses, because it is ripened longer, on average 2 to 4 years. During ripening, the present salt crystallizes, therefore this cheese has crumbly consistency
- Most popular in world is Parma cheese.



# Local hard cheeses

**“Monterigo” – highly evaluated  
cheese by “Limbažu piens”**



**“Minhauzens”**



**Cheddar cheese by various  
producers**





# Exclusive local hard cheeses



# Matured in mold (blue cheeses)

- Characterized by salty, specific taste and smell, which comes from mold fungus which grows in cheese mass.
- Most popular worldwide is Roquefort, Gorgonzola and Stilton cheese.
- Cheeses matured in mold are a must on cheese plate.



# Local blue cheeses

- „Trikātas” blue cheese
- „Trikātas” Roquefort cheese
- „Rankas piens” blue cheese





# Cheeses are classified according to the milk curdling technique

SOUR MILK or SWEET MILK





# Sour milk cheese (non-matured cheeses)

- “Jāņu” (midsommer cumin) cheese – everyone in Latvia knows this cheese, which is made from eggs, non-pasteurized, cottage cheese, butter, and it is made by many small and big companies





# Traditional midsummer cheese – Cumin Cheese





# Sour milk cheese (partly matured cheeses)

- Cheese by “Sierštele” with various tastes, “Lapzemes” cheese, cottage cheese and white cheeses





# Popular production “Talsu ritulis”





# Sour milk cheese (matured cheeses)

- The most popular in Latvia is “Zaļais siers” – green cheese, especially green cheese by “Siera ražotne”





# Melted cheese

One of the most frequently consumed cheese types in Latvia, which is used on bread, added to soups, sauces and other dishes

Produced by melting cheese or preparing it from cottage cheese, eggs, milk, butter and additives





# Melted cheeses available in stores in Latvia:

- Melted cheese „Ciba”, „Rasa”, „Dzintars”
- Processed cheese sausage





# Smoked cheese

Cheese with a sharper, stronger taste. Both matured and fresh cheeses can be smoked.





# Most popular smoked cheeses in Latvia:

- „Mednieku” (Hunters’) cheeses by various producers
- Smoked Holland cheese
- „Klostera” (Monastic) cheese
- „Tējas” (Tea) cheese
- Smoked goat cheese by „Līcīši”, z/s „Birznieki”





# Other cheeses

- Cheese “Latvia” – one of few cheeses, in which name appears word “Latvija” since 1920.
- It originated from “Bakshtein”, popular cheese in Germany, which was adapted to local taste
- Cheese has brown or dark orange glems, its crust may not be dried
- Characterized by its special smell





- Cheese “Latvijas” and “Bakshtein” are produced by “Smiltenes piens”





# Thank you!

