



The essence of taste



Cheese powder, processed cheese,
grated cheese and cheese replacers

Vika and the essence of taste

Vika is a leading specialist in the production, creation and application of cheese based ingredients. Our products are the result of a strong combination of state-of-the-art technology, creative minds and market oriented development. Our portfolio includes a wide range of products from fresh grated cheeses to specialty cheese powders, from processed cheeses & cheese replacers to enzymatic modified cheeses.

Cheese has become a widespread ingredient in our modern pattern of consumption. Consumer demand has expanded from basic fresh cheese ingredients to more formulated cheese products. The market is convenience driven, meaning that producers have to adapt to new market requests constantly. Vika's response to the market is based on applying the knowledge on cheese and processes we have developed over the last 35 years to products that meet today's customer demands. Our products are supplied to well-known European



brand owners as well as private label producers in the bakery & food industry. Apart from Europe, Vika is expanding in Asia, Africa and South America. Core application fields are ready meals, pizzas & pastas, bakery snacks and crisps. Our product development department consists of a dedicated team of food technologists, culinary chefs and flavourists who constantly strive to tailor our products to your needs.

Whether it concerns **conceptual development**, product **improvement** or **cost reduction**, Vika will make it happen.



Cheese powders

Spray dried cheese powder can be applied in snacks, soups and sauces. Through sensory profiling and accurate raw material selection, our experts create high impact cheese powders that will satisfy your senses in a manner that characterizes our expertise.

Vika offers a wide range from 100 % **pure cheese powders** to **cheese powder blends**, with the possibility to use vegetable ingredients for economic requirements.

Our latest development in our assortment is **Organic**, **vegetarian** and **Halal certified** cheese powders.

Grated cheese

Vika has partnerships with dairy cooperatives and it gives us access to numerous fresh cheeses from around the world. This enables us to use a **broad variety of fresh cheeses** in our products, which in turn creates a significant advantage for our customers. They are given every opportunity to define "their" specific taste.

Vika produces different types and sizes of grated and diced cheese for private and branded labels, wholesale and industrial purposes. Apart from 100% fresh grated cheese, we supply **tailored combinations** of processed cheese and/or cheese replacer for culinary or economic purposes.



Processed cheese & cheese replacers

In our modern and well equipped factory for the production of processed cheese Vika can create every **tailor made** solution, from full dairy based processed cheese to more economic cheese replacers, in all cases from **High melt** to **No melt**.

- **Cheasy block®**, Vika's premium **Clean Label** processed cheese, based on 100% pasteurized dairy ingredients produced without using emulsifying salts!
- **Processed cheese**, Cheese based products in any kind of desirable melting property, in blocks as well as in liquid form, especially designed for a wide range of ready meals and snack applications and cheese sauces.
- Our **Cheese replacers** meet today's market needs for low cost products which we achieve by using vegetable oils and the latest generation of starches.

processed
Cheese
powders grated
 replacers

Pure, Blended, Organic, Vegetarian, Halal certified:

Gouda, Edam
Cheddar
Emmental

Blue cheese
Camembert
Goat

Parmesan
Pecorino
Mozzarella

Choose from our standard range or challenge us to create your own taste profile.

Member of the Mywo Food Group

As a member of the Mywo Food Group based in the Netherlands, Vika's core business is the production and marketing of high quality ingredients for the food manufacturing and bakery industry. Originally a supplier of single cheese-based components, Vika has developed into an internationally acknowledged supplier of specially tailored food ingredients and formulations.

In addition to cheese based ingredients, Vika also produces a wide range of culinary stocks & bouillons in various formats.

Please contact us to find out how we can support YOUR future!

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