



## Jānis Bērtulsons SCE E-Piim



#### History of Jaunpils Dairy

- The dairy was built in 1912, producing export butter, cheese and technical curd.
- Jaunpils Dairy has been under of a variety of large dairy plants, but since 2008 the dairy owner has been the cooperative "Piena Ceļš".
- In order to develop and increase production capacity, a decision was made in 2019 to merge with the Estonian dairy cooperative E-piim.
- 143 dairy farmers from Latvia and Estonia established first European cooperative in Eastern Europe (Societas Cooperativa Europaea) SCE E-Piim.



#### Main products

- Cottage cheese
- Sour cream
- Semi hard Tilsiter type cheese
- Pasta filata type cheese (Mozzarella)
- Fermented products (Curdled milk)
- Sweet deserts, puddings



## New factory







#### New factory project

- 1100 MT/Day capacity
- Strategic investors Interfood and A-Ware
- Location Paide, Estonia
- Highest level of efficency



# New projects in Jaunpils dairy



#### Adding value to whey

- Accid whey from cottage cheese production
- Demineralisation
- Whey water polishing after concentration, reusage in factory



#### Fat filled products

- Fat filled cheese
- Fat filled sourcream
- Fat filled cottage cheese



#### Vegan products

- Keeping up with trends
- Up to 20% market in Europe for vegan products
- Using standart equipment



## Green Europe



#### Packaging

- Less plastic usage
- Less cardboard usage
- Fully recyclable material usage



#### Transportation

- Optimisation of milk transportation
- CNG milk trucks
- Biomethan usage



#### Caring farm program

CADIGA FER

- High standarts for cooperative members
- Highest quality milk
- Animal wellfare
- Traceability of products
- From farmer to end customer





### Thank You