



Alföldi Tej Ltd., Hungary



Key facts & figures

- Alföldi Tej was established in 2003 by Hungarian milk producers – still today owned exclusively by Hungarian farmers
- 92 member cooperatives
- 850 tons of daily own milk intake
- 2 production plants
 - First acquisition of Székesfehérvár plant in 2006
 - Second acquisition of Debrecen plant in 2015
- Brand new investment in automatic cheese manufacturing line and in drying technology
- 1000+ employees
- Annual net sales turnover € 175 million

Wide product range

- UHT products: liquid milk, milk drinks, creams (whipping, cooking, coffee), special milk for bars (enriched with protein)
- Fresh products: liquid milk, premium and creamy yoghurts, sour cream, kefir, yoghurt drinks, butter, spreadable butter, desserts, quark
- Cheese: Trappista, Gouda, Edam, Tilsit – semi hard full fat cheese
- Ingredients: SMP, SWP, DWP 30-90 %
- Liquid concentrates: skim milk and sweet whey

Product range – conventional standard and premium



Product range - lactose free

alföldi



New product launches - 2019

- Summer 2019:

- semi-hard full fat cheese, Gouda type
- 25 tons daily
- 1,5 kg, 15 kg, slices



- Autumn 2019:

- Skim milk powder
- Sweet whey powder
- Demineralized sweet whey powder 30 - 90 %
- 20 tons daily
- 25 kg and 1000 kg



Thank you for your attention !