

Dusan Jovanovic

Sirana Jovanovic

http://www.siranajovanovic.com



Bilateral Meetings

• Friday 09:00-18:00

Description

OUR STORY

Even though our family company **Sirana Jovanović** was founded in 2016 and is based in the city Smederevo, the recipe of our full-fat hard and extra hard cheese has been passed down in our family by generations of our ancestors who lived in the South of Serbia.

The founder and head of the family, Zvonko Jovanović, has perfected and modernized the old recipe of the cheese and has introduced this unique product to the public.

Carski sir cheese is fully matured, with unique flavor and is produced with care and capability of the patient keepers of tradition.

ABOUT CARSKI SIR CHEESE

- Carski sir cheese has intense taste and aroma and is ideal for those who appreciate superb taste and high quality cheese:
- Carski sir cheese is quite unique and is not a product that can be replicated;
- Carski sir cheese is a natural product. We do NOT add any food coloring, artificial flavoring or unnatural preservatives as Sirana Jovanović team believes that **quality is imperative**;
- Ingredients: cow's milk, rennet, salt, starter culture and various natural herbs, berries and black truffles which we add during the production;
- In our assortment we have Carski sir cheese with black truffles, sage, lavender, rosemary, anise, aronia, wine and classic:
- Carski sir cheese does not have an expiry date it only gets better with age.

Organization Type

Private company

Email

info@siranajovanovic.com

Country

Serbia

City

Smederevo, Kolarska 192 <u>Google map</u> Areas of Activities

Food & beverage production

Offer & Request

FULL FAT HARD AND EXTRA HARD CHEESE

We are looking for buyers and distributers

Keywords: Sir Mlecni proizvodi hrana cheese traditional premium food Serbia Full fat Old Cooperation Offered

1. Manufacturing agreement

Cooperation Requested

1. Sales / Distribution