

## Mozzarella Cheese



Fresh cheese, made of spun paste, semi-soft and fatty, with a delicious flavor, aroma, color and texture. Perfect for preparing pizzas, lasagna, sandwiches, hamburgers, hot dogs, creams and soups.

Shelf life: 45 days, refrigerated 2°C – 6°C.



## Butter



**PASTEURIZED UNSALTED BUTTER:** it's made from two natural ingredients: pasteurized whole cream milk and salt. Nothing artificial or synthetic. Also available unsalted.

Shelf life:  
- 180 days at refrigeration conditions (2°C – 6°C).  
- 12 months at frozen conditions (-8°C to -15°C).

## Water buffalo mozzarella cheese in brine



## Water buffalo mozzarella cheese

It is made with Pasteurized water buffalo milk. Water buffalo milk is softer, thicker, richer and highly nutritional than cow's milk.

Shelf life: The product has a shelf life of 45 days, refrigerated 2°C – 6°C.



## Yogurt

Colanta Yogurt is a delicious creamy beverage made with pasteurized GRADE A whole milk, added with fruit marmalade, and fermented by *Lactobacillus bulgaricus* and *Streptococcus thermophilus* cultures.

Shelf life: 120 days, refrigerated 2°C – 6°C.

## Milk Caramel Spread



Caramel spread, known as arequipe in Colombia is made with Whole Milk and sugar. Both are mixed and heated with constant stirring until they are transformed into a soft, smooth caramel cream, with brown toffee color.

Shelf life: 360 days for all presentations.

## Yogurt buffalo



It is made with pasteurized water buffalo milk. Creamy and smooth, the ideal combination with fruit marmelade.

Shelf life: 60 days, refrigerated 2°C – 6°C.



## Dairy drink with oatmeal

Combination of whole milk, sugar and oats blended together into a smooth beverage. Also available in cinnamon flavor.

Shelf Life: 150 days.



**Colanta**

**Sabe más,  
Sabe a campo**

## Dutch Gouda cheese



Ripened, hard, fatty cheese that goes very well with Sauvignon Blanc wines.

Shelf life: 120 days, refrigerated 2°C – 6°C.



## UHT Tetrapack Milk

Colanta Milk is made with the best of our field, 100% Colombian milk to nourish you well. Long life milk, good source of protein and calcium. Helps strengthen bones and teeth.

Shelf life: 120 days, refrigerated 2°C – 6°C.

## Milk powder



Whole milk, a rich source of calcium, helps with the formation and maintenance of teeth, the development of vision and the fixation of calcium in the bones.

Shelf life: 12 months for whole milk  
Shelf life: 18 months to skim.

## Cereal Snack Super Boom



Delicious mixture of cereals and yogurt that recharges you with energy, that's why it goes well any time of the day.

Shelf life: 120 days for all presentations.



**Sabe más,  
Sabe a campo**





**Colanta**®

**Sabe más,  
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*Colanta, a Colombian farmers' cooperative that since 1964 has been collecting the best milk from its farmer members to produce a wide portfolio of products with the highest quality standards that include milk, yogurts, cheese, butter, oat beverage, arequipe, cream, condensed milk, among others.*

*Every day, more than 2.5 million liters of milk are captured and transformed and reach the Colombian consumers thanks to its 12 reception centers, 16 production plants, 20 distribution and sales centers and more than 10,000 producers and workers associates.*

