

Utrikesministeriet Affairs of Finland



giz bet







SECTOR PROFILE

KYRGYZ REPUBLIC



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WWW.EXPORT.GOV.KG

Bishkek, Razzakov str.8/1 🔀 export.gov.kg @gmail.com

>> +996 (312) 300 232



Cheese HS Code: 0406

Cheese is one of the main dairy products in the world market. Its production requires about a quarter of all milk produced on the planet. About 20 million tons of cheese are produced annually. Over the past 10 years, production has grown by 20%. Cow's milk remains the main raw material. Cow's milk accounts for 93 % of the world production of this type, approximately 3 % is obtained from sheep milk, about 2 % from goat milk and about 1.5 % from buffalo milk.

In this document, we look at cheeses made from cow's milk.

THE KYRGYZ REPUBLIC IS THE ONLY COUNTRY IN CENTRAL ASIA, THAT PRODUCES ELITE SWISS AND DUTCH CHEESES.



Dozens of cheese factories operate in the Kyrgyz Republic today, which produce cheeses known all over the world - Swiss, Italian, Dutch and French, etc. They are made according to all standards and traditions of European cheesemakers. Kyrgyzstan is a mountainous country and the altitude of meadows is the same as the Alps, 2-3 thousand meters above sea level. Glacial waters, fresh air, wild and unspoiled nature contribute to the creation of high-quality cheese products. The republic annually exports more than \$ 6 million worth of cheese to neighboring countries.





GEOGRAPHICAL DISTRIBUTION





SALES

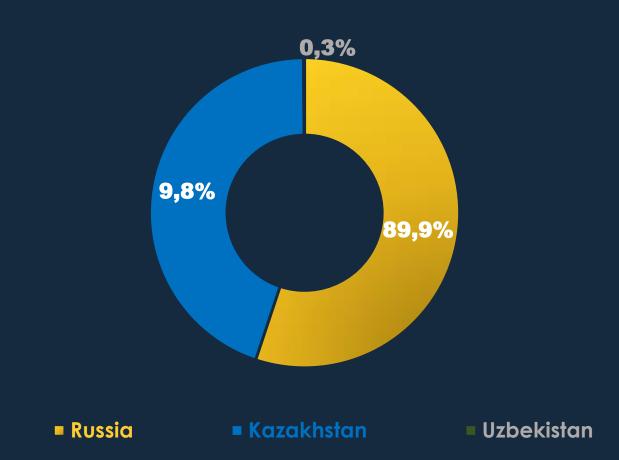
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EXPORT DESTINATIONS IN 2020



PRESENTATIONS / VARIETIES

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PICTURE	VARIETY NAME	HS CODE	NUTRITION VALUE
	Hard Cheese	040690 040620	Fat content 45-50%.
	Semi-hard Cheese	040690	Fat content 45-55%.
	Fresh Cheeses (Mozzarella, Ricotta)	040610	Fat content 35-40%.
	Processed Cheese	040630	Fat content 45%.
	Chechil Cheese	040690	Fat Content 40-45%

TESTIMONIALS





FOR MORE INFORMATION, UPDATES AND USEFUL LINKS, PLEASE, <u>CONTACT US</u>

