



Artisan Dairy Products Bali Indonesia
Produced by PT. Pasti Enak
2025 Catalogue and Services

Since 2007, PT. Pasti Enak has been dedicated to producing the highest-quality, all-natural food products. Our passion lies in providing healthy and delicious foods crafted with care.

Under the brand name O-Dairy®, we proudly produce over 100 types of cheese and dairy products at our facility in Klungkung, Bali, Indonesia.

At O-Dairy®, we source the finest farm-fresh milk to create our exceptional selection of dairy products. Each batch of raw milk is lab-tested and carefully pasteurized before being transformed into cheese. Utilizing traditional cave-aging methods, our cheeses are lovingly cared for anywhere from 1 to 18 months before they are ready for sale.

By combining high-quality ingredients with traditional techniques, we craft a diverse range of gourmet cheeses, buttermilk, sour cream, yogurt, clotted cream, whey, and frozen dessert mixes that are truly Pasti Enak®.

Thank you for taking the time to review our selection! Please feel free to contact us with any comments, questions, orders, or concerns you may have.

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Open: Monday – Saturday 10 am to 5 pm



STANDARD CHEESES

Halloumi
Cheddar
Cheddar Smoked
Monterey Jack
Pepper Jack
Swiss
Alpine
Provolone
Parmesan
Asiago
Feta Cow
Feta Cow Smoked
Colby
Colby Smoked
Gouda
Gouda Chili
Gouda Smoked
Gouda Pesto
Gouda Cumin
Gouda Coconut & Vanilla

Stretched Curd Cheese

Mozzarella Fior di Latte
Low Moisture Mozzarella
Mozzarella Curd
Oaxacan / Oaxaca
Stracciatella No Cream

White Mold Cheeses

Camembert
Brie Melun
Saint Patrick
Blue Mold Cheeses
Classic Blue
Blue Moo
Blue Goat

Soft Cheeses

Labneh
Ricotta Hand Dipped Cow
Ricotta Hand Dipped Goat
Ricotta Whole Milk Cow
Ricotta Whole Milk Goat
Gournay Original
Gournay Garlic and Herb
Gournay Herbs de Provence
Gournay Chili
Gournay Mexican
Gournay Mushroom and Truffle
Gournay Spice Islands
Gournay Feta & Cucumber

Specialty Cheeses

Sake Kasu
Matahari
Rahu
Fondue
Kawa
Citrus
CaCow
Tomme
ILY
Raclette
Saint Nectaire
Brie Chataignes
Taleggio
Mont d'Or
Port Wine Cheese
Probiotic
Grated Parmesan / Cotija
Comte
Munster

Goat Cheese

Saint Patrick
Feta Goat
Feta Goat Smoked
Chevre
Chevre Smoked
Kanya
Maja
Goat Cheese Blue
Ricotta Hand Dipped Goat
Ricotta Whole Milk Goat

Cultured Dairy Products

Buttermilk
Yogurt
Sour Cream Regular
Sour Cream Low Fat
Crème Fraiche
Mexican Crema
Schmand
Smetana
Clotted Cream

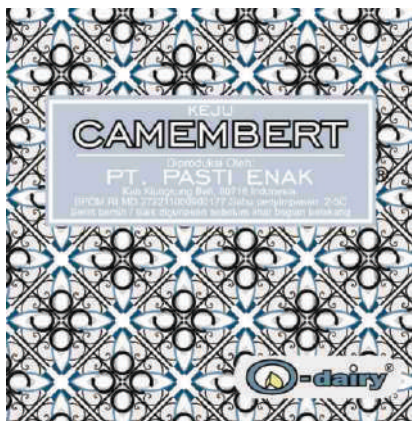
Frozen Desert Mixes

Ice Cream Mixes
Gelato Mixes
Frozen Yogurt
Frozen Custard
Soft-Serve

Industrial Dairy Ingredients

Camembert

Cow Milk



French Style White Mold Cheese

- ◆ **Texture:** Soft to semi-soft, with a creamy consistency and smooth, velvety interior. The rind is covered in white edible mold.
- ◆ **Flavour Profile:** Mild, milky, with mushroom and earthy notes.
- ◆ **Substitute:** Brie.
- ◆ **(MD)** Retail-Ready-Product

Brie Melun

Cow Milk



Traditional French-Style Brie (Melun Region)

- ◆ **Texture:** Soft to semi-soft, with a creamy consistency and smooth, velvety interior. The rind is covered in white edible mold.
- ◆ **Flavour Profile:** Rich, milky, with mushroom and earthy notes.
- ◆ **Substitute:** Camembert.
- ◆ **(MD)** Retail-Ready-Product

Monterey Jack

Cow Milk



American-Style Cheese From Monterey, California

- ◆ **Texture:** Firm to semi-hard, smooth, and easy melting.
- ◆ **Flavor Profile:** Buttery, slightly tangy, semi-sharp, and umami.
- ◆ **Substitutes:** Provolone, Colby, Cheddar, Havarti.
- ◆ **(MD)** Retail-Ready-Product

Pepper Jack

Cow Milk



American-Style Chili Cheese

- ◆ **Origin:** Traditional American-style cheese from Monterey, California, infused with a blend of fresh chili peppers for an extra kick.
- ◆ **Texture:** Firm, with a smooth and easy-melting quality.
- ◆ **Flavour Profile:** Very spicy, slightly tangy, semi-sharp, and rich in umami.
- ◆ **Substitute:** Chili Gouda.
- ◆ **(MD)** Retail-Ready-Product

Cheddar

Cow Milk

Cave-Aged English Style Cheese

- ◆ **Texture:** Semi-hard to hard, firm, crumbly, and smooth with a slightly granular quality.
- ◆ **Flavor Profile:** Rich, nutty, umami, tangy, and creamy.
- ◆ **Substitutes:** Monterey Jack, Gouda, Edam, Colby, Asiago.
- ◆ **Note:** Cave-aged for 4 to 9 months.
- ◆ **(MD)** Retail-Ready-Product



Smoked Cheddar

Cow Milk

Coconut Smoked Cheddar Cheese

- ◆ **Texture:** Semi-hard, firm, and crumbly.
- ◆ **Flavour Profile:** Smoky, rich, umami, and creamy.
- ◆ **Substitutes:** Smoked Gouda, Smoked Colby.
- ◆ **Note:** Hot smoked for a bold, distinct flavour.
- ◆ **(MD)** Retail-Ready-Product



Swiss

Cow Milk

American-Style Emmental Cheese

- ◆ **Texture:** Firm, with small holes and a smooth, easy-melting quality.
- ◆ **Flavour Profile:** Nutty, slightly sweet, and slightly tangy.
- ◆ **Substitutes:** Gruyère, Jarlsberg, Fontina.
- ◆ **(MD)** Retail-Ready-Product



Alpine

Cow Milk

Washed Swiss-Style Mountain Cheese

- ◆ **Origin:** Traditionally produced in the Alps.
- ◆ **Texture:** Firm to semi-hard, slightly crumbly yet creamy and smooth.
- ◆ **Flavour Profile:** Rich, herbal, floral, nutty, and slightly sharp.
- ◆ **Substitute:** Alpengeller.
- ◆ **(MD)** Retail-Ready-Product



Halloumi



Cow Milk

Cyprus-style cheese with sea salt

- ◆ **Semi-hard:** Firm and squeaky when eaten raw. It holds its shape well when cooked, making it ideal for grilling or frying.
- ◆ **Flavor profile:** Milky and salty.
- ◆ **Substitutes:** Paneer, Queso Blanco.
- ◆ **Note:** To reduce salt, slice the cheese and soak it in water for 10 minutes before use.
- ◆ **(MD)** Retail-Ready-Product

Feta Cow

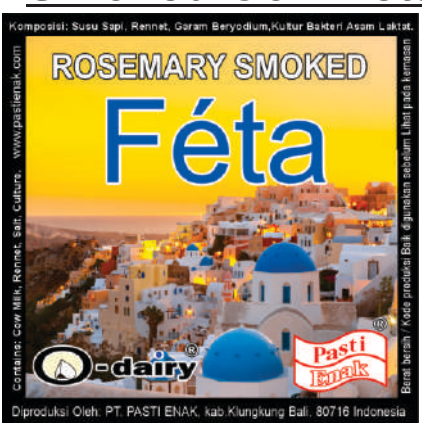


Cow Milk

Tangy Greek-Style Cheese

- ◆ **Texture:** Semi-soft to firm, with a soft and crumbly consistency.
- ◆ **Flavour Profile:** Salty, tangy, slightly sour, with a fresh, sharp taste.
- ◆ **Substitutes:** Chevre, Ricotta Salata, Cotija, Queso Blanco.
- ◆ **(MD)** Retail-Ready-Product

Smoked Cow Feta



Cow Milk

Rosemary Hot Smoked

- ◆ **Texture:** Semi-soft to firm, with a soft and crumbly consistency.
- ◆ **Flavour Profile:** Smoky, herbal, salty, tangy, slightly sour, with a fresh, sharp taste.
- ◆ **Substitute:** Feta.
- ◆ **(MD)** Retail-Ready-Product

Mont d'Or



Cow Milk

Vacherin Mont d'Or

- ◆ **Aging:** Formed and Aged in a Bamboo container.
- ◆ **Texture:** Soft and Spoonable when warmed.
- ◆ **Flavor Profile:** Earthy, Mushroom, Butter and Cream.

Tomme

Cow Milk



French-Style Natural Rind Cheese

- ◆ **Texture:** Firm, with a smooth consistency and easy melting properties.
- ◆ **Flavour Profile:** Milky, umami-rich, and earthy.
- ◆ **Substitutes:** Fontina, Cantal, Comté.
- ◆ **(MD) Retail-Ready-Product**

Raclette

Cow Milk



Swiss-Style Mountain Cheese

- ◆ **Texture:** Firm, with a smooth and elastic consistency that melts easily.
- ◆ **Flavour Profile:** Creamy, mild, with a buttery flavor and a slight tang.
- ◆ **Substitutes:** Munster, Comte
- ◆ **(MD) Retail-Ready-Product**

Saint Nectaire

Cow Milk



Swiss-Style Mountain Cheese

- ◆ **Texture:** Firm, with a smooth and elastic consistency that melts easily.
- ◆ **Flavour Profile:** Creamy, mild, with a buttery flavor and a slight tang.
- ◆ **Substitutes:** Tomme, Mobier, Pont-l'Eveque
- ◆ **(MD) Retail-Ready-Product**

Comte

Cow Milk

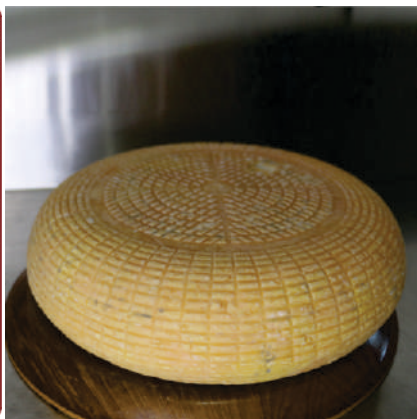


Aged French-Style Mountain Cheese

- ◆ **Texture:** Firm to semi-hard, smooth and slightly elastic, evolving into a crumbly consistency as it matures.
- ◆ **Flavour Profile:** Nutty and buttery, with a slightly sweet taste complemented by hints of caramel and fruit.
- ◆ **Substitutes:** Gruyère, Beaufort, Emmental, or Jarlsberg.
- ◆ **(MD) Retail-Ready-Product**

Munster

Cow Milk



Washed French-Style Cheese

- ◆ **Texture:** Semi-soft to firm, smooth, moist, and slightly elastic.
- ◆ **Flavour Profile:** Mild, buttery, umami-rich, with a slight tang.
- ◆ **Substitutes:** Raclette, Gouda, Tomme
- ◆ **(MD) Retail-Ready-Product**

Matahari

Cow Milk



Pasti Enak Original Washed Rind Cheese

- ◆ **Texture:** Soft to semi-soft, with a smooth and spreadable consistency.
- ◆ **Flavour Profile:** Pungent, umami-rich, with a slightly picante finish.
- ◆ **Substitutes:** Époisses, Reblochon, Livarot, Langres.

Classic Blue

Cow Milk



British-Style Blue Cheese (Inspired by Stilton)

- ◆ **Texture:** Semi-soft to firm, smooth yet slightly crumbly, featuring veins of blue mold.
- ◆ **Flavour Profile:** Rich, creamy, earthy, with mushroom notes and a slightly spicy kick.
- ◆ **Substitutes:** Roquefort, Gorgonzola, Danish Blue, Blue Moo.
- ◆ **(MD) Retail-Ready-Product**

Baby Blue Moo

Cow Milk



Pasti Enak® Original Blue Cheese

- ◆ **Texture:** Semi-soft, with a very smooth, almost spreadable consistency, accompanied by blue mold.
- ◆ **Flavour Profile:** Exceptionally rich, sweet, and spicy, featuring a light mushroom aroma. A unique blend reminiscent of Gorgonzola Dolce and Gorgonzola Picante.
- ◆ **Substitutes:** Roquefort, Stilton, Danish Blue, Classic Blue.

Gouda

Cow Milk

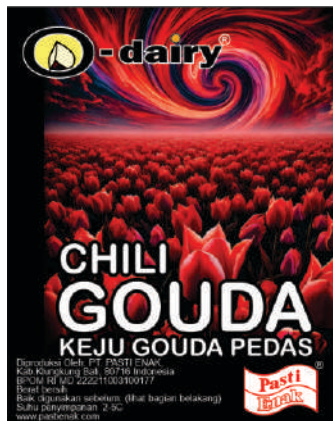


Dutch Style Cave Aged Cheese

- ◆ **Texture:** Firm to semi-hard, smooth, elastic, easy to slice, and melts effortlessly.
- ◆ **Flavour Profile:** Mild, slightly sweet, and nutty.
- ◆ **Substitutes:** Edam, Gruyère, Cheddar, Fontina.
- ◆ **(MD)** Retail-Ready-Product

Gouda Chili

Cow Milk

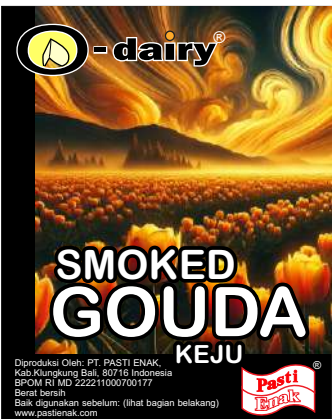


Dutch Style Cheese with Chili

- ◆ **Texture:** Firm to semi-hard, smooth, elastic, easy to slice, and melts effortlessly.
- ◆ **Flavour Profile:** Mildly spicy, slightly sweet, and nutty.
- ◆ **Substitute:** Pepper Jack.
- ◆ **(MD)** Retail-Ready-Product

Gouda Smoked

Cow Milk

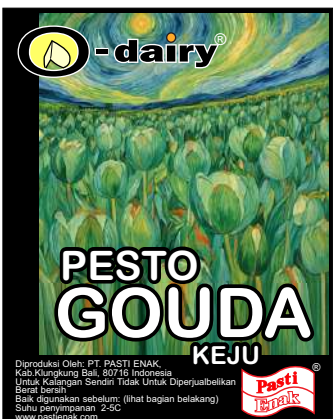


Dutch Style Hot Smoked Cheese

- ◆ **Texture:** Firm to semi-hard, smooth, elastic, easy to slice, and melts effortlessly.
- ◆ **Flavour Profile:** Smoky, mild, slightly sweet, and nutty.
- ◆ **Substitute:** Smoked Cheddar.
- ◆ **(MD)** Retail-Ready-Product

Gouda Pesto

Cow Milk

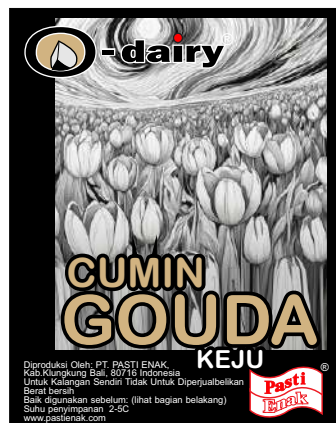


Dutch Style Cheese with Pesto

- ◆ **Texture:** Firm to semi-hard, smooth, elastic, easy to slice, and melts effortlessly.
- ◆ **Flavour Profile:** Mild, herbal, garlic-forward, nutty, slightly sweet.
- ◆ **Substitute:** Gouda.

Gouda Cumin

Cow Milk

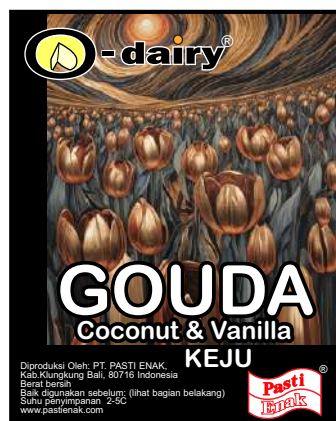


Dutch Style Cheese with Cumin

- ◆ **Texture:** Firm to semi-hard, smooth, elastic, and melts effortlessly.
- ◆ **Flavour Profile:** Toasted cumin, mild, slightly sweet, and nutty.
- ◆ **Substitute:** Gouda.

Gouda Coconut and Vanilla

Cow Milk



Dutch Style Cheese with Coconut and Vanilla

- ◆ **Texture:** Firm to semi-hard, smooth, elastic, easy to slice, and melts effortlessly.
- ◆ **Flavour Profile:** Coconut and vanilla notes, slightly sweet, mild, and nutty.
- ◆ **Substitute:** Gouda

Brie Chataignes

Cow Milk



Pasti Enak Original Aged Brie with Chestnut & Malted Barley

- ◆ **Texture:** Firm to semi-hard, with a smooth and slightly crumbly consistency.
- ◆ **Flavour Profile:** Bold and rich, with a slight tang and a distinct chestnut aroma.
- ◆ **Substitute:** Bre Noir.

CaCow

Cow Milk



Bali Chocolate Cheese

- ◆ **Description:** Aged in cacao butter, with veins of organic Bali chocolate.
- ◆ **Texture:** Firm, with a smooth and slightly elastic consistency.
- ◆ **Flavor Profile:** Chocolate-rich, aromatic, mild, and buttery

Sake Kasu

Cow Milk



Pasti Enak Original Cheese Aged with Fermented Red Rice

- ◆ **Texture:** Firm, with a pliable consistency and a distinctive red rice rind.
- ◆ **Flavour Profile:** Sweet and milky, offering a unique taste experience.
- ◆ **(MD)** Retail-Ready-Product

Rahu

Cow Milk



Pasti Enak Original Cheese Aged in Ash

- ◆ **Texture:** Semi-firm to firm, with a smooth and slightly elastic consistency.
- ◆ **Flavour Profile:** Mild and milky, with hints of sourness, floral notes, and a fruity finish.
- ◆ **(MD)** Retail-Ready-Product

Kawa

Cow Milk



Pasti Enak Original Coffee Cheese

- ◆ **Made With:** In-house fermented and roasted Kintamani Arabica espresso.
- ◆ **Texture:** Semi-firm to firm, with a smooth consistency.
- ◆ **Flavour Profile:** Strong coffee and aged cheddar cheese notes, rich umami, and a slight tartness.
- ◆ **(MD)** Retail-Ready-Product

ILY

Cow Milk



"ILY" I Love You Cheese Pasti Enak® Original

- ◆ **Texture:** Semi-firm to firm, smooth, moist, and semi-crumblly.
- ◆ **Flavour Profile:** Ultra strong and bold cheese with a distinctive character.

Grated Parmesan

Cow Milk



Parmigiano-Reggiano Style Grated Cheese

- ◆ **Common Uses:** Enhancing pasta, pizza, and salads.
- ◆ **Texture:** Semi-hard to hard, fine, dry, and crumbly.
- ◆ **Flavour Profile:** Nutty, salty, umami-rich, with a slightly tangy finish.
- ◆ **(MD) Retail-Ready-Product**

Parmesan

Cow Milk

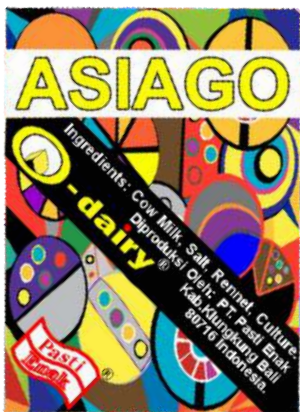


Italian-Style Long-Aged Cheese

- ◆ **Texture:** Semi-hard to hard, crumbly to granular.
- ◆ **Flavour Profile:** Rich, umami, and nutty.
- ◆ **Substitutes:** Grana Padano, Romano, Asiago, Aged Gouda, Grated Parmesan.
- ◆ **Note:** Aged for 12 to 18 months.
- ◆ **Note:** Aged with Olive Oil

Asiago

Cow Milk



Italian-Style Short-Aged Cheese

- ◆ **Texture:** Firm to semi-hard, smooth, and easy melting.
- ◆ **Flavour Profile:** Mild and creamy, with subtle nutty and umami notes.
- ◆ **Substitutes:** Grana Padano, Romano, Gouda, Manchego, Grated Parmesan
- ◆ **Note:** Aged for 3 to 9 months.
- ◆ **Note:** Aged with Olive Oil

Provolone

Cow Milk



Italian Style Pasta Filata Cheese

- ◆ **Origin:** Southern Italian
- ◆ **Texture:** Semi-firm, elastic, and becomes slightly crumbly with age.
- ◆ **Flavour Profile:** Mild and buttery, with a delicate tang.
- ◆ **Substitutes:** Low Moisture Mozzarella
- ◆ **Note:** Aged with olive oil.
- ◆ **(MD) Retail-Ready-Product**

Low Moisture Mozzarella

Cow Milk

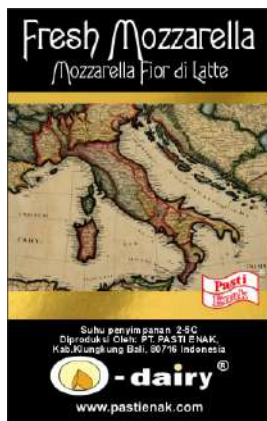


American-Style Pizza Cheese

- ◆ **Texture:** Firm to semi-hard, with an easy-to-grate quality.
- ◆ **Flavour Profile:** Mild, creamy, milky, slightly tangy, and umami-rich.
- ◆ **Substitutes:** Young Provolone

Mozzarella Fior di Latte

Cow Milk



Traditional Fresh High-Moisture Mozzarella

- ◆ **Texture:** Soft to semi-soft, moist, slightly elastic, creamy, and easy to slice or tear.
- ◆ **Flavour Profile:** Mild, creamy, milky, delicate, and slightly sweet.
- ◆ **Substitutes:** Mozzarella curd, Burrata, Queso Blanco.
- ◆ **Note:** Unique 500 gram log for easy portioning and storage.

Stracciatella

Cow Milk



Italian-Style Shredded String Cheese

- ◆ **Texture:** Semi-soft, soft and stringy, with a pliable consistency cheese ribbons with cream.
- ◆ **Flavour Profile:** Mild and creamy.
- ◆ **Substitutes:** String cheese, Oaxacan.

Mozzarella Curd

Cow Milk

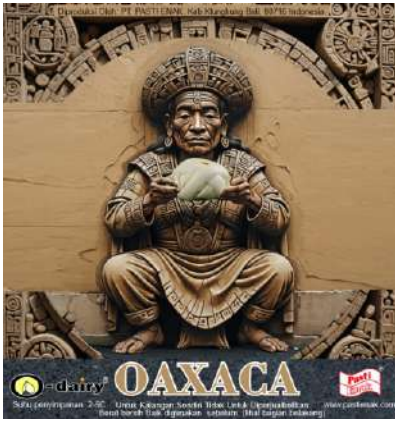


Frozen Cheese Curds

- ◆ **Texture:** Semi-soft, soft, and sliceable.
- ◆ **Flavour Profile:** Creamy, milky, slightly tangy, and rich in umami.
- ◆ **Preparation Options:** Heat and stretch, cut, batter and fry, or cut and crumble.

Oaxacan / Oaxaca

Cow Milk



Mexican-Style String Cheese

- ◆ **Form:** Rolled into a ball for traditional serving.
- ◆ **Texture:** Semi-soft to firm, soft and stringy, pliable, and easy to shred by hand.
- ◆ **Flavour Profile:** Mild and creamy.
- ◆ **Substitutes:** String Cheese, Stracciatella.

Taleggio

Cow Milk



Italian-Style Washed Rind Cheese

- ◆ **Texture:** Semi-soft to firm, smooth and elastic, transitioning to spreadable.
- ◆ **Flavour Profile:** Mild, tangy, and buttery.
- ◆ **Substitutes:** Fontina, Muenster.

Port Wine Cheese

Cow Milk



Aged Cheddar and Port Wine Cheese

- ◆ **Coating:** Enveloped in toasted Kenari nuts for added texture and flavor.
- ◆ **Texture:** Semi-soft to firm, with a crumbly consistency.
- ◆ **Flavour:** Profile: Sharp Cheddar, with sweet fruity notes, and lite nutty flavor.

Fondue

Cow Milk



Heat and Serve Fondue - Ready to Eat

- ◆ **Texture:** Silky smooth, viscous, and stretchy with a glossy finish.
- ◆ **Flavor Profile:** Semi Bold, Creamy.
- ◆ **Cheese Mix:** Swiss, Alpine and aged Comte Cheese
- ◆ **Serving:** 500 grams, serves 2-4 people.
- ◆ **Heating:** Stove Top, Microwave, Boil in the bag.

Gournay Garlic and Herb

Cow Milk



French Style Spreadable Cheese with Garlic and Herbs

- ◆ **Texture:** Soft, with a semi-smooth consistency.
- ◆ **Flavour Profile:** Creamy and buttery, infused with garlic and herbs for a savory twist.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.
- ◆ **(MD) Retail-Ready-Product**

Gournay Mushroom and Truffle

Cow Milk



French Style Spreadable Cheese with Truffle and Forest Mushrooms

- ◆ **Texture:** Soft and smooth with luscious consistency.
- ◆ **Flavour Profile:** Creamy and buttery, enriched with earthy notes of mushroom and the luxurious essence of truffle.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.
- ◆ **(MD) Retail-Ready-Product**

Gournay Feta and Cucumber

Cow Milk



French Style Spreadable Cheese with Feta and Cucumber

- ◆ **Texture:** Soft and smooth, with small pieces of cucumber integrated for added texture.
- ◆ **Flavour Profile:** Creamy and buttery, complemented by the tanginess of feta and the refreshing notes of cucumber.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.
- ◆ **(MD) Retail-Ready-Product**

Gournay Original

Cow Milk



French Style Spreadable Cheese

- ◆ **Texture:** Soft, with a semi-smooth consistency.
- ◆ **Flavour Profile:** Creamy and buttery.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.

Gournay Herbes de Provence

Cow Milk



French Style Spreadable Cheese with Herbs and Lavender

- ◆ **Texture:** Soft, with a semi-smooth consistency.
- ◆ **Flavour Profile:** Creamy and buttery, delicately infused with herbs and lavender for a fragrant twist.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.

Gournay Chili

Cow Milk



French Style Spreadable Cheese with Mixed Chilis

- ◆ **Texture:** Soft, with a semi-smooth consistency.
- ◆ **Flavour Profile:** Creamy, buttery, and spiced with a bold chili kick.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.

Gournay Spice Islands

Cow Milk



French Style Spreadable Cheese with Malukan Spices

- ◆ **Texture:** Soft, with a semi-smooth consistency.
- ◆ **Flavour Profile:** Creamy and buttery, enriched with the aromatic Maluku spice mix.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.

Gournay Mexican

Cow Milk

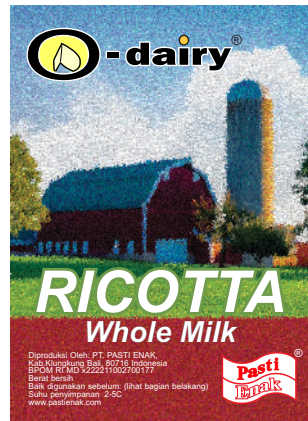


French Style Spreadable Cheese with Mexican Spice Mix

- ◆ **Texture:** Soft, with a semi-smooth consistency.
- ◆ **Flavour Profile:** Creamy and buttery, infused with a Central American spice mix for bold and vibrant notes.
- ◆ **Substitutes:** Boursin, Rondelé, whole milk ricotta.

Ricotta

Cow Milk



Whole Milk Fresh Cheese

- ◆ **Texture:** Soft, creamy, with a slightly lumpy consistency.
- ◆ **Flavour Profile:** Mild and slightly sweet.
- ◆ **Substitutes:** Cottage cheese, farmer's cheese.

Ricotta Hand Dipped

Cow Milk



Traditional Whey Cheese

- ◆ **Texture:** Soft, ultra creamy, and smooth.
- ◆ **Flavour Profile:** Mild and slightly sweet.
- ◆ **Substitute:** Whole milk ricotta.
- ◆ **Note:** Traditional ricotta made from whey.

Labneh

Cow Milk



Middle Eastern Style Soft Cheese

- ◆ **Texture:** Soft, with a thick, creamy, smooth, and spreadable consistency.
- ◆ **Flavour Profile:** Yogurt-rich, milky, creamy, with a slight tang.
- ◆ **Substitutes:** Strained Greek yogurt, cream cheese

Cheese Sauce

Cow Milk



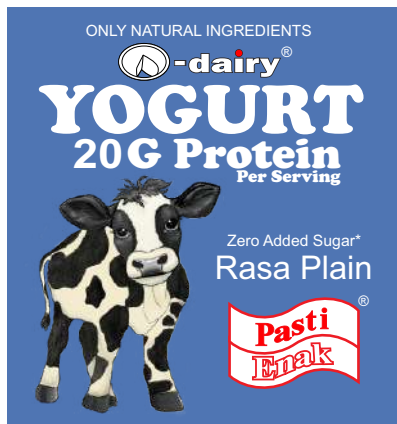
Cheese Dip

Varieties

- ◆ **Mornay Sauce with Comte Cheese**
- ◆ **Queso with Monterey Jack Cheese**
- ◆ **Spicy Queso with Pepper Jack Cheese**
- ◆ **Nacho Sauce with Cheddar Cheese**
- ◆ **Blue Cheese Sauce with Blue Cheese**

Yogurt

Cow Milk



High Protein High Calcium Yogurt

- ◆ **Description:** Whole Milk Strained Yogurt
- ◆ **Flavor Profile:** Rich, Creamy, with a slight tangy and mildly sweet flavor.
- ◆ **Common Uses:** Ready to Eat, Smoothies, Baking, Marinades.

Buttermilk

Cow Milk



Whole Milk Buttermilk Cultured

- ◆ **Description:** Slightly thick dairy product made by fermenting whole fresh milk. Known for its rich flavour and acidity.
- ◆ **Flavour Profile:** tangy, slightly sour, rich and creamy.
- ◆ **Common Uses:** baking, cooking, marinades and batters.

Sour Cream

Cow Milk or Goat Milk



Cultured Fresh Cream

Available Varieties:

- ◆ Sour Cream - American
- ◆ Low Fat Sour Cream - American
- ◆ Crème Fraîche - French
- ◆ Smetana - Russian
- ◆ Tejfü - Hungarian
- ◆ Rømme - Norwegian
- ◆ Mexican Crema - Central American

Frozen Desert Mixes

Cow Milk



Made to order Desert Mixes Liquid Mixes (freezing required)

- ◆ Ice Cream
- ◆ Gelato
- ◆ Yogurt
- ◆ Soft Serve
- ◆ Frozen Custard

Chevre

Goat Milk

Short-Aged French-Style Goat Cheese

- ◆ **Texture:** Semi-soft to firm, with a semi-crumblly consistency.
- ◆ **Flavour Profile:** Creamy and mild, with a delicate and approachable taste.
- ◆ **Substitute:** Goat feta.
- ◆ **(MD)** Retail-Ready-Product



Smoked Chevre

Goat Milk

Coconut-Smoked Goat Cheese

- ◆ **Texture:** Semi-soft to firm, with a semi-crumblly consistency.
- ◆ **Flavour Profile:** Smoky, creamy, and mild, with a delicate and unique coconut aroma.
- ◆ **Substitute:** Smoked goat feta.
- ◆ **(MD)** Retail-Ready-Product



Saint Patrick

Goat Milk

French-Style White Mold Goat Cheese Similar to Crottin

- ◆ **Texture:** Soft to semi-soft, with a creamy, smooth, velvety interior. The rind is covered in an edible white mold.
- ◆ **Flavour Profile:** Mild, milky, with earthy mushroom undertones.
- ◆ **Substitutes:** Valençay, Bucheron.
- ◆ **(MD)** Retail-Ready-Product



Kanya / Romano

Goat Milk

Long-Aged Goat Cheese

- ◆ **Texture:** Firm to hard, with a semi-crumblly consistency.
- ◆ **Flavour Profile:** Semi-sharp with robust and slightly nutty notes.
- ◆ **Substitute:** Pecorino Romano, Parmesan
- ◆ **(MD)** Retail-Ready-Product



Feta Goat

Goat Milk



Tangy Greek-Style Cheese Aged in Sea Salt Brine

- ◆ **Texture:** Semi-soft to firm, with a crumbly consistency.
- ◆ **Flavour Profile:** Salty and tangy, with a slightly sour, fresh, sharp taste.
- ◆ **Substitutes:** Chèvre, Ricotta Salata, Cotija, Queso Blanco.
- ◆ **(MD) Retail-Ready-Product**

Smoked Goat Feta

Goat Milk



Rosemary-Smoked Greek-Style Feta

- ◆ **Texture:** Semi-soft to firm, with a soft and semi-crumbly consistency.
- ◆ **Flavour Profile:** Smoky and herbal, with salty, tangy notes, a slight sourness, and a fresh, sharp taste.
- ◆ **Substitutes:** Ricotta Salata, Cotija, Queso Blanco, or Chèvre.

Maja

Goat Milk



French-Style Washed Goat Cheese

- ◆ **Texture:** Soft to semi-soft, with a semi-spreadable consistency.
- ◆ **Flavour Profile:** Earthy, pungent, and savory, offering a complex taste profile.
- ◆ **Substitute:** Tomme de Chèvre Aydius.
- ◆ **(MD) Retail-Ready-Product**

Blue Goat Cheese

Goat Milk



French-Style Blue Goat Cheese

- ◆ **Texture:** Semi-soft, with a semi-crumbly consistency.
- ◆ **Flavour Profile:** Blue mold characteristics with earthy, pungent, tangy, and savory notes.
- ◆ **Substitute:** Bleu de Chèvre.
- ◆ **(MD) Retail-Ready-Product**

Retail Ready / Ready to Export

Halloumi, Cheddar, Smoked Cheddar, Monterey Jack, Pepper Jack, Swiss, Alpine, Provolone, Feta Cow, Gouda, Chili Gouda, Smoked Gouda, Camembert, Brie, Classic Blue, Rahu, Tomme, Raclette, Saint Nectaire, Grated Parmesan, Comte, Munster, Gournay Garlic & Herb. Gournay Mushroom & Truffle, Gournay Feta & Cucumber, Saint Patrick, Feta Goat, Chevre, Smoked Chevre, Kanya, Kawa, Sake Kasu

Made-to-Order Cheeses

- Duri Moo: Semi-soft durian cheese with a smooth and distinct flavour.
- Citrus Cheese: Soft cheese made with a mixture of citrus fruits for a refreshing tangy taste.
- Sakura Cheese: Cheese flavoured with and garnished with Sakura flowers.
- Colby: American-style short-aged cheese, similar to young cheddar.
- Smoked Colby: Coconut-smoked American-style short-aged cheese, similar to young cheddar.
- Probiotic Cheese: Soft cheese made with live probiotic cultures.
- Garlic and Herb Cheese Dip: Heat-and-serve cheese dip for vegetables and fries.
- Mascarpone: Italian-style fresh soft cheese.
- Clotted Cream: English-style clotted cream.
- Smoked Whole Milk Ricotta: Coconut-smoked whole milk ricotta.
- Cottage Cheese: Fresh cheese featuring small, semi-firm curds.
- Dressed Cottage Cheese: Fresh cheese with a creamy dressing.
- Yogurt Stirred: Commercially packed yogurt, available in 14% or 20% solids.
- Cheddar Cheese Spread: Commercial spreadable cheese.
- Garlic and Herb Cheese Spread: Commercial spreadable cheese.
- Chili Cheese Spread: Commercial spreadable cheese.
- Parmesan Cheese Spread: Commercial spreadable cheese.
- Cheddar Cheese Curds: Cheese curds for frying or poutine.
- Chili Cheese Curds: Spicy cheese curds.
- Goat Ricotta: Made with whole milk or hand-dipped.

Industrial Dairy Ingredients

At O-Dairy we specialize in producing dairy products and ingredients including customized industrial dairy ingredients tailored to meet the unique requirements of food manufacturers worldwide. With a focus on innovation, quality, and precision, we offer a comprehensive range of dairy solutions. Our team of experts collaborates closely with clients to deliver made-to-order formulations that enhance flavour, functionality, and efficiency across diverse applications such as bakery, confectionery, ready-to-eat meals, and snack foods. Backed by advanced technology and a commitment to sustainability, we ensure that every product meets the highest standards of excellence.

Partner with us to transform your ideas into premium dairy solutions that drive success in today's competitive marketplace.

* Minimum Order Quantity for industrial dairy ingredients 500 kg / Order / Variant

From The PT. Pasti Enak Team

Thank you for your interest in our products. We look forward to serving you. Pasti Enak is more than just a company name—it is our philosophy that guides our quality, production methods, customer service, and dedication. We produce truly delicious products that we are proud of. We strive to keep traditions of dairy processing alive by using traditional techniques and raw ingredients. Our services have been designed to accommodate our customers needs and to aid in the success of not only our company but yours. Together, we can offer high-quality products that are nutritious, delicious, sustainable, and Pasti Enak.

Please feel free to send any questions, comments, requests, or concerns to our team at sales@pastienak.com, or directly to the owners at odit@pastienak.com (Odit) chris@pastienak.com (Chris)

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