



CRAFTING CHEESE

Since
1993



Technological innovation meets 30 years of cheesemaking expertise



Where it all started

Only a few of us had heard of gourmet cheese 30 years ago in India. And, it was an opportunity waiting to be tapped.

That's exactly what we decided to do. In the by-lanes of old Delhi, an idea had taken birth.

It wasn't an easy journey. Constrained by the limits of information and technology then, we had to first learn the basics of cheese, all the different varieties and processes. There were challenges and setbacks aplenty, but sheer determination and a love for good cheese saw the modest beginnings of Dairy Craft in 1993, ushering in a new era of cheese in India.



1993

Foundation of the Dairy Craft

Plant was laid in Bahadurgarh, Uttar Pradesh

1996

Our revenue crossed three times

2007

Our first gourmet variants



Bocconcini & Mozzarella Bufala - were crafted using traditional Italian techniques

2009

John Cheese for pizzas was crafted and made available to consumers

2010

Online packaging was launched

A globally approved non-human-touch packaging

2015

Natural Cream Cheese was introduced



2012

Naturally Sweet Mascarpone was launched

2016

Feta was introduced

2017

We celebrate 25 years and proudly craft over 35 varieties of delicious cheeses, String Cheese being the latest

2018

Initiated exports to Middle East

2019

Introduced 5 litre Ghee



Good cheese takes time, great cheese takes passion

Our commitment to excellence starts at the grassroots – happy farmers, happier animals, pure milk, sustainable production. Our three decades of learning, combined with constant technological innovation, have enabled us to offer the most diverse range of cheeses to the customer, from sliced and shredded products to fresh Italian mozzarella. We're driven by a deep and abiding love for cheese, and you'll taste that passion in everything we do.

Today, Dairy Craft is an ISO 22000: 2005 certified company, certified by NABCB, TUV NORD and DAC; manufacturing over **35 varieties of cheese.**

Our range of cheese is being used by leading hotels and restaurants and is now available in modern retail as well as several online portals.



Research & development

Cheesemaking is craft and science—we're equally invested in both, backed by our values of honesty, integrity and community. We invest a great deal in quality measures and have employed stringent strategies and interdependent teams towards making products of the highest quality. Right from milk procurement to manufacturing and delivery, our products are tested on various parameters so you get quality that is world class.



With a strong distribution network and multiple stock points, we are present in over 40 cities across India

We cater to the cheese requirements of food services & retail environments. From serving hotels, restaurants, caterers and institutions to supplying to modern trade and retail, our cheese has been appreciated across a broad spectrum of customers.



Our presence

- **Hotels:**

ITC Group, Taj Group, Oberoi Group,
The Leela, Trident, Le Meridian

- **Restaurants:**

Pizza Express, Jamie's Italian & Pizzeria,
Instapizza, Bikanerwala, PAUL Bakery
India, Zomato, American Embassy

- **Cafes:**

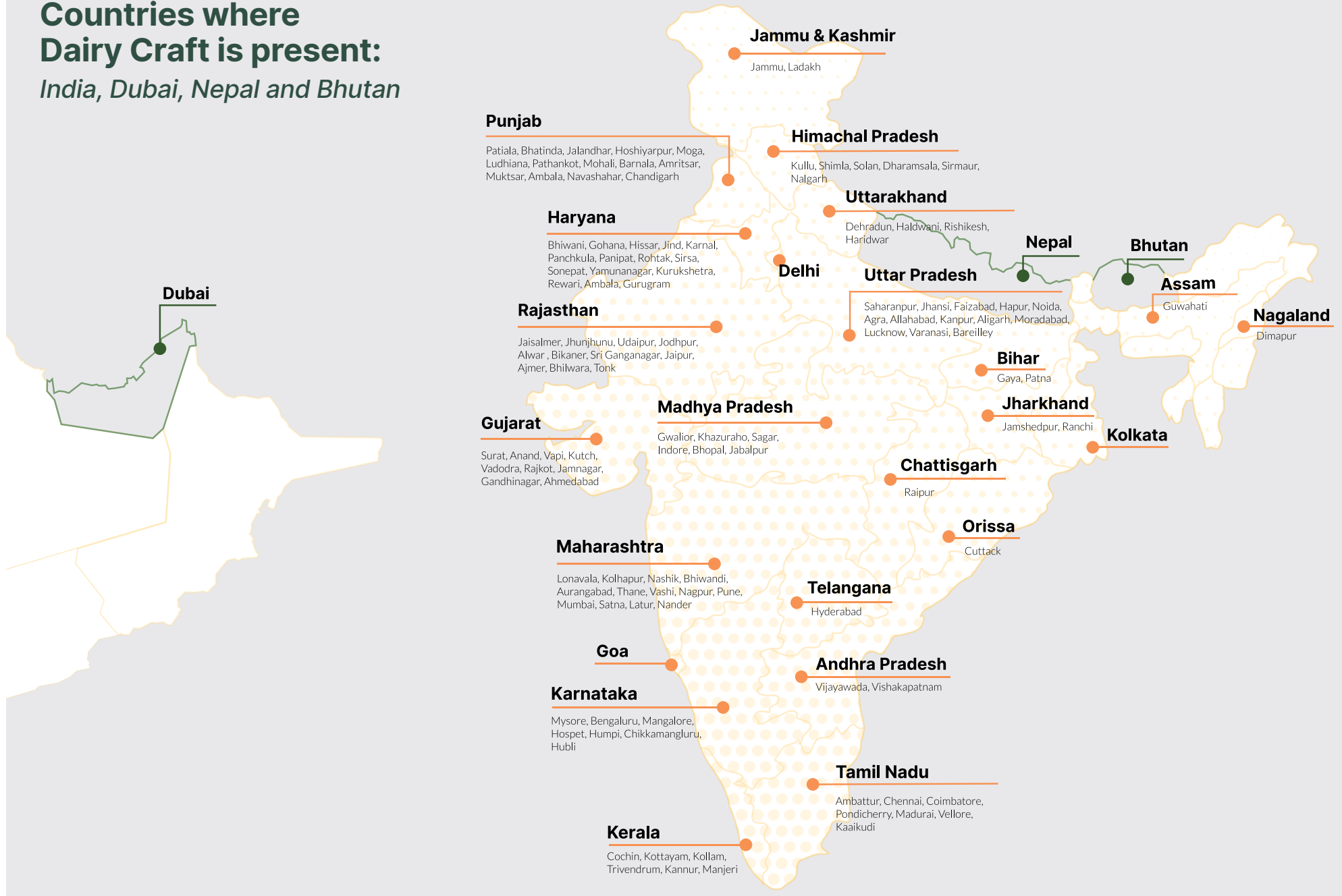
Cream Centre Group, PVR Cinemas,
Irish House, Nutcracker, El-Mercado

- **Modern Trade & Retail:**

Foodhall India, Natures' Basket,
Dorabjee's, Spencer's, Big Basket

Countries where Dairy Craft is present:

India, Dubai, Nepal and Bhutan



Fresh Cheese

From fluffy ricotta to tangy cream cheese and silky mascarpone, these fresh cheeses spend little to no time ripening and aging. Mild in flavour and easy to dip, spread and spoon, they're guaranteed to become a staple in your kitchen.

Cream Cheese

Mascarpone

Ricotta

Sour Cream





Cream Cheese

Made from all-natural ingredients – fresh cream, whole milk – with no stabilizers, anti-caking agents or emulsifiers, our spreadable cream cheese is perfect on toasts and crackers, to swirl into a dip or turn into a delicious cheesecake.





Mascarpone

Buttery, sweet, melt-in-your-mouth mascarpone is the heart of a great tiramisu, but it's just as great in savoury dishes too, adding creaminess to soups and richness to risottos.



Ricotta

Mild and fluffy, ricotta is wonderfully versatile – crumbled over pasta, stuffed into cannelloni, pillowy ravioli, or sweet canoli or even on a pizza.



Sour Cream

When cream meets good bacteria, magic happens. Made from cultured cream, sour cream keeps longer because of its mild acidity, and adds a tangy note to your baked potatoes, dips and nachos.



Gourmet Cheese

Cheese from around the world crafted to exacting standards and made accessible to Indian consumers. Discover the flavours of Italy in mozzarella, bocconcini and scamorza, taste a bit of Greece in our fetta and delight in the joy of gooey nacho cheese.

Bocconcini

Fetta

Mozzarella Di Bufala

Nacho Cheese

Scamorza

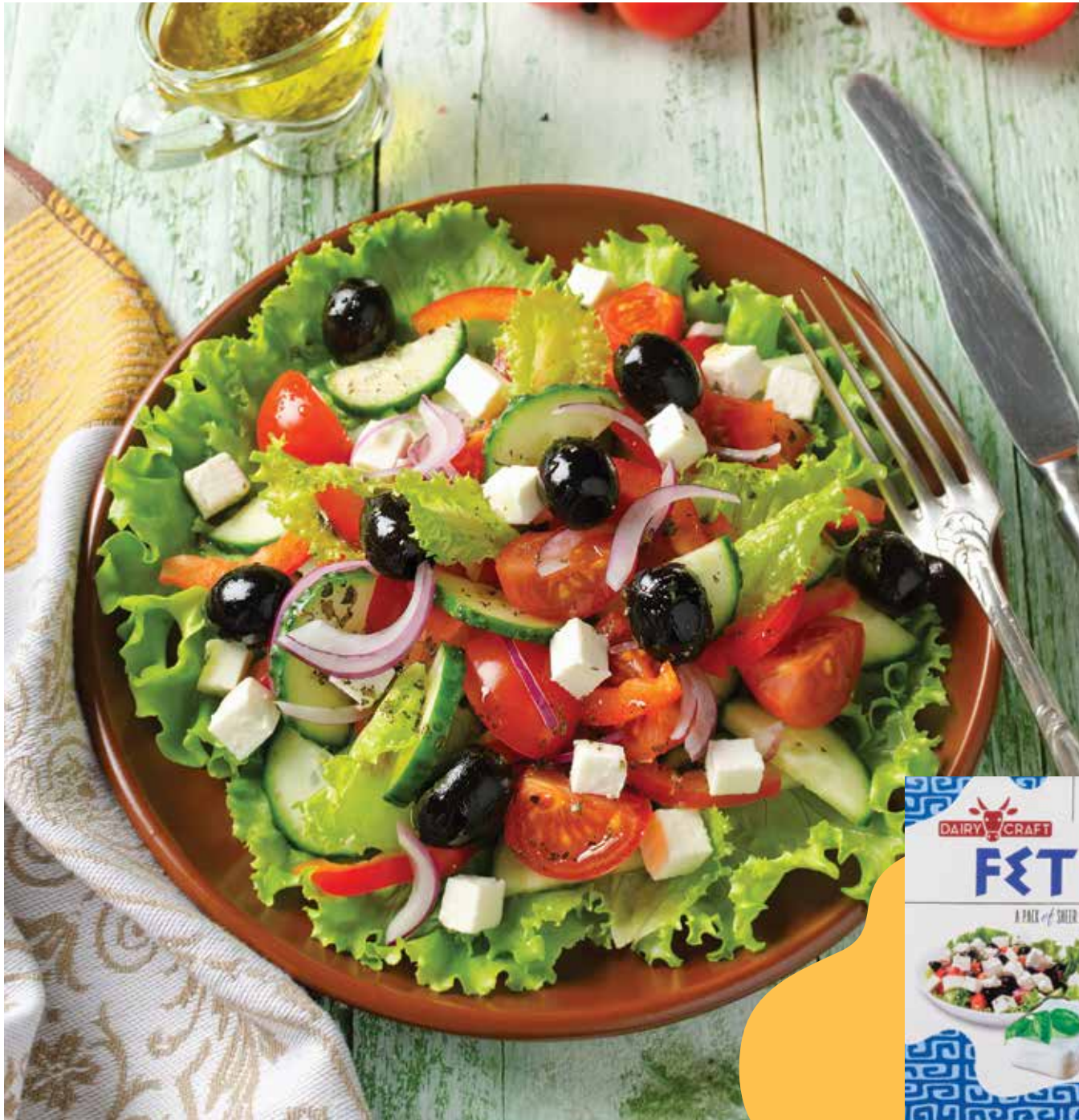




Bocconcini

These baby balls of mozzarella are made to capture the much-loved taste and texture of its bigger sibling in bite-sized mouthfuls. Creamy and stretchy, these balls are immersed in whey to ensure they stay soft and fresh. They're perfect for tossing with salad, and make a great lunchbox addition for kids too.





Fetta

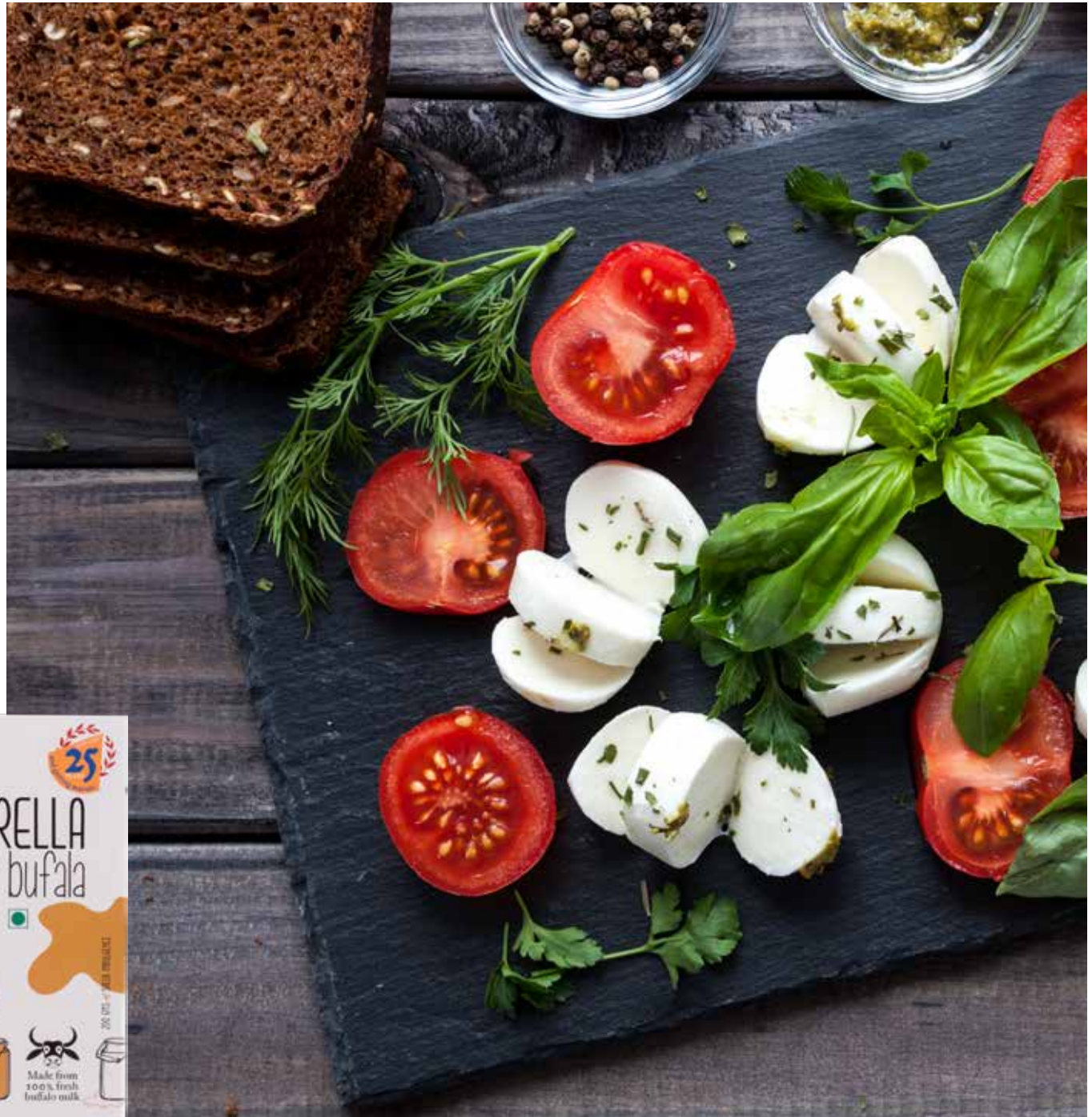
Crumbly and creamy fetta is a curd-ripened cheese made by aging in a salt brine until it gets its characteristic salty tang that adds zing to salads and pairs perfectly with olive oil and herbs.





Mozzarella Di Bufala

Made the authentic Italian way – with rich buffalo milk – this stretched, pulled and moulded cheese has a mild, milky taste and a soft and chewy texture. Eat it like the Italians do, in a caprese salad with tomatoes and basil, melt it on pizza and crostinis or bake it into a lasagna – it's a little slice of Italy on your plate.



Nacho Cheese

Melty, and silky smooth, this Mexican-style cheese, made with a combination of Monterey Jack and Cheddar, free of vegetable oils and added starches, demands to be scooped up with nachos, poured over tacos or just eaten with a spoon straight out of the box.



Scamorza

The mature cousin of the much-loved mozzarella, scamorza – not scar-moza – is a stretched cheese made of fresh milk, which is then hung to dry and ripen, giving it its distinctive shape and firmer texture, with the same great taste. Available in plain and smoked variants.



Grated, Slices & Block Cheese

Out of the box and ready to use, our processed cheese products make life simpler, and infinitely tastier.

Pizza Cheese Block

John Diced Cheese

Block Cheese

Sliced Cheese



Pizza Cheese Block

A pasteurised, homogenised blend of Mozzarella and English Cheddar. It can be cut, diced or shredded as needed. With consistent uniformity and excellent melting properties, it crisps and browns perfectly. With Dairy Craft's John Pizza Cheese, pizzas will never be the same again.



Diced Cheese

The diced/grated variants are ready to use and mess free. And with our combinations of melty mozzarella, sharp cheddar and full-bodied gouda, you're guaranteed explosions of flavour with every bite.

All Flavours

- Diced Mozzarella
- Diced Mozzarella + Cheddar
- Diced Mozzarella + Cheddar + Gouda







Block Cheese

Our block cheeses come in varied flavours and are ready to use, made for melting in grilled cheese sandwiches, over pasta or just eaten as a flavoursome protein-rich snack. Liven up your food with our garlic, black pepper, and herbs and spices variants.

All Flavours

- Dairy Craft Smoked Processed Cheese- Plain, Fresh Garlic, Herbs and Spices, Black Pepper
- Processed Flavoured Cheese –Fresh Garlic, Herbs and Spices, Black Pepper
- English Cheddar – Plain, Smoked
- Processed Cheddar (Low Melting)
- Processed Cheese (Moderate Melting)
- Soft Processed Cheese (High Melting)

Sliced Cheese

The flavour of sharp Cheddar makes these individually wrapped farmhouse cheese slices a favourite with kids and adults alike, a lunchbox staple and made for slipping into burgers and sandwiches. All made with no vegetable or hydrogenated oil, just the goodness of real milk.

All Flavours

- Plain
- Garlic
- Black pepper
- Herbs and spices



Butter and Ghee

The freshest, purest milk, the richest cream, and a passion for tradition – that is what goes into our butter and ghee.

Ghee

Unsalted Butter

Salted Butter





Ghee

The best ghee comes from golden churned butter, made from the purest milk, as any Indian grandmother will tell you – just like we make ours.





Unsalted Butter

An unsalted white butter made the traditional slow-churned way, this is perfect for cooking and baking, giving you precise, controlled and consistent results every time.





Salted Butter

Our velvety, golden slow-churned butter has just the right amount of salt to lift and enliven every dish you use it in.





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