



PRODUCER OF PROCESSED CHEESE

4000+ STORES

33 YEARS OF EXPERIENCE

TANY smelter in Nýrsko – quality begins with raw materials. We have been producing processed cheese with passion and care since 1990.

At TANY, we combine traditional cheese melting processes without the use of UHT technology with innovative solutions. This allows us to be flexible, fast, and reliable—while preserving the natural nutritional benefits of our products. We view each new project as a challenge and a commitment to deliver a product that not only meets but exceeds the expectations of our partners and customers.

Our production is based on solid foundations: we use only ingredients from proven suppliers who guarantee first-class quality. Modern technology combined with many years of experience allows us to create products that appeal to even the most demanding customers and stand up to the strictest standards.



150g/3pcs/24pcs in cartons/126 cartons on a pallet - An easily spreadable processed cheese with a full cheese flavor, designed for the whole family. In recent years, Delicato Creamy has repeatedly won awards: Czech Taste Award 2023.



135g/3pcs/24pcs in cartons/126 cartons on a pallet - Spreadable processed cheese with a mild flavor.



140g/8pcs/18pcs in cartons/198 cartons on a pallet - Spreadable low-fat cream cheese made from real Gouda.

The minimum shelf life of the product is 150 days.



Cheese in casing and gastro products



90g/1pcs/20pcs in cartons/114 cartons on a pallet - Spreadable processed cheese with a delicate taste, flavored with cream, ham, smoked cheese, spicy, packaged in a practical casing.

The minimum shelf life of the product is 90 days.



- Processed cheese – 1, 3, and 5 kg in casings, in cartons of 10, 4, or 2 pieces.
- Processed spread – 5 kg in casings, in cartons of 2 pieces

The properties of processed cheeses and spreads are adjusted according to customer requirements and intended use. The products are packaged in casings weighing 1–5 kg, are easy to handle, and produce minimal waste (no cheese remains in the casing).

Advantages of thermostable products:

Depending on the type of product, there is only a limited change in shape during heat treatment. In addition to high temperatures, they can also withstand deep freezing without damaging their structure or shape.

Use: production of smoked meats, delicacies, pizza, baked goods, coated cheese.

