



It's all about healthy & tasty cheese...

ELNIRA Srl is dedicated to manufacturing a diverse portfolio of Cheese Blends, encompassing Mozzarella, Kashkaval, Edam, Gouda, White Cheddar, Red Cheddar, Emmental, Maasdam, Parmesan Cheese Blends, Vegan Cheeses and Imitation Cheeses. Our products are strategically distributed to the Retail, Foodservice, and Industrial sectors, ensuring safe, responsible, and sustainable practices. Since 2011, our unwavering core philosophy has been “Quality Promised – Quality Delivered,” which we consistently uphold in all our offerings and services.

ELNIRA Srl recognizes the pivotal role of a global presence with a localized impact. Our extensive supply network, comprising 3 Production Plants and 1 Central Distribution Warehouse in Greece and a Sales & Marketing Office in Italy, enables us to provide a comprehensive range of 62 products from four distinct categories to over 116 customers across four continents.

Innovation is the cornerstone of our success. We relentlessly introduce novel products, proudly offering a dynamic spectrum of solutions meticulously crafted to cater to the unique requirements of our esteemed customers.

Our unwavering passion for our work propels us forward as ELNIRA Srl.



Vision

To establish ourselves as a pioneering force in sustainability, positioning ourselves as the global leader in alternative cheese products for the future.

Mission

To contribute to the enhancement of societal well-being and individual lives by elevating their living standards through the provision of high-quality, innovative alternative cheese products based on our expertise, experience, skills, and entrepreneurial spirit across all our facilities.



Quality

ELNIRA's office, production, and warehouse facilities undergo rigorous audits and certifications by esteemed certification organizations.



Trustworthy

Since 2011, we have established ourselves as a reliable, transparent, equitable, competent, and trustworthy supplier to our global partners.



Ambitious

In addition to the four continents and 116 countries currently served by our 62 diverse products, we are actively pursuing expansion of our global presence.



Dynamic

We meticulously monitor global consumer trends on a monthly basis, enabling us to make timely adjustments to our brand and product offerings.



Strategic

We are continuously expanding our global sales and marketing strategy to guarantee that we have a single partner in every country.

Who We are...

ELNIRA Srl, the undisputed leader in Europe and now a global player, has consistently demonstrated its expertise since 2011.

ELNIRA Srl stands out among its competitors by consistently achieving groundbreaking innovations in Europe, spanning from industrialization to globalization.

With its Gran Maestro Cheese brand, ELNIRA Srl proudly manufacture Europe’s most extensive alternative cheese range within the Dairy Sector. We exemplify excellence by providing competitive solutions for a diverse array of alternative dairy products, including Mozzarella Cheese, Kashkaval Cheese, Edam Cheese, Gouda Cheese, White Cheddar Cheese, Red Cheddar Cheese, Emmental Cheese, Maasdam Cheese, Parmesan Cheese and many more. This comprehensive product portfolio positions us for substantial long-term growth opportunities.

Our business model prioritizes customer satisfaction and sustainability. We are committed to delivering satisfactory results that align with international standards of corporate governance and social responsibility.

As one of Europe’s largest alternative cheese producer, ELNIRA Srl remains dedicated to creating value for its customers.

INTERNATIONAL NETWORKS

FACILITIES

ELNIRA Srl, a multinational corporation with it's Sales and Marketing Office in Monsummano Terme, Italy.

Our 3 manufacturing facilities are situated in Greece, where we manufacture our alternative dairy products. These alternative dairy products are stored & distributed globally through our central distribution warehouse in Thessaloniki - Greece.

ELNIRA's strategic positioning has established it as one of the world’s largest alternative dairy suppliers, providing a comprehensive range of cheese products.



Our History

Since 2011, we have been a prominent international manufacturing entity specializing in the production and distribution of alternative dairy products and become one of Europe’s largest Dairy Supplier.

KEY MILESTONES

2011: Start of our first manufacturing and processing Facility of Imitation Cheese types in Thessaloniki - Greece. Enhancement of quality standards through ISO 22000 Standard for Food Safety certification. Commencement production of Imitation Mozzarella Cheese and Imitation Kashkaval Cheese in Blocks, Shredded and Sliced shapes.	2012: Expansion of global reach through exports to Africa and the company obtained the HACCP certification, ensuring the safety and quality of its products. Commencement production of Imitation Edam and Gouda Cheese in Blocks, Shredded and Sliced shapes.
2013: We secured the Halal certification, aligning our products with the dietary requirements of Muslim consumers. Commencement production of Imitation White & Red Cheddar Cheese in Blocks, Shredded and Sliced shapes.	2014: Additionally, we expanded our market reach to North America with our inaugural export. Commencement production of Imitation Emmental & Maasdam Cheese in Blocks, Shredded and Sliced shapes.
2015: Furthermore, we embarked on our first export to South America. Commencement production of Imitation Feta & Parmesan Cheese in Blocks, Shredded and Sliced shapes.	2016: Enhancement of quality standards through BRCGS Global Standard for Food Safety certification.
2017: Our first export was made to Oceania. Start of our second manufacturing and processing Facility of Vegan Cheese types in Thessaloniki - Greece. Enhancement of quality standards through IFS Food certification.	2018: Production of Vegan Mozzarella Cheese in Blocks, Shredded and Sliced shapes commenced. Production of Vegan Kashkaval Cheese in Blocks, Shredded and Sliced shapes commenced.
2019: We secured the Kosher certification, aligning our products with the dietary requirements of Jewish consumers.	2020: Production of Vegan Edam & Gouda Cheese in Blocks, Shredded and Sliced shapes commenced. Production of Vegan Emmental & Maasdam Cheese in Blocks, Shredded and Sliced shapes commenced.
2021: Production of Vegan White & Red Cheddar Cheese in Blocks, Shredded and Sliced shapes commenced. The Company introduced its international clientele to a diverse range of alternative dairy products under the Gran Maestro Cheese brand.	2022: We participated as an exhibitor at SIAL 2022 in Paris, France. Production of Vegan Feta & Parmesan Cheese in Blocks, Shredded and Sliced shapes commenced.
2023: Establishment of our Sales - Marketing Office in Monsummano - Terme, Italy. We participated as an exhibitor at Marca 2023 in Bologna, Italy. Establishment of our central distribution Warehouse in Thessaloniki - Greece.	2024: Start of our third manufacturing and processing Facility of Cheese Blends in Thessaloniki - Greece. Commenced production of Shredded Cheese Blends for Mozzarella, Kashkaval, Edam, Gouda, White Cheddar, Red Cheddar, such as: Economic. 30% Natural Cheese - 70% Imitation Cheese Classic 50% Natural Cheese - 50% Imitation Cheese Premium 70% Natural Cheese - 30% Imitation Cheese
2025: Commenced production of Shredded Cheese Blends for Emmental, Maasdam and Parmesan Cheese types in different quality levels, such as: Economic. 30% Natural Cheese - 70% Imitation Cheese Classic 50% Natural Cheese - 50% Imitation Cheese Premium 70% Natural Cheese - 30% Imitation Cheese	

CHEESE BLENDS

Gran Maestro offers a diverse range of Alternative Cheese products, also called Cheese Blends (shredded ready blends of natural and imitation cheeses). These products are meticulously crafted using only 100% milk fat cheese and vegetable fat based cheese alternatives, which offers a higher quality compared to common Analogue Shredded Cheeses. This category includes a variety of Mozzarella Cheese, Edam Cheese, Gouda Cheese, White Cheddar, Red Cheddar, Emmental, Maasdam and Parmesan Cheese Blends available in 3 quality levels for all your needs. among others in Eco, Classic and Premium blended levels.



Mozzarella Cheese Blends



Shredded Mozzarella Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

Edam Cheese Blends



Shredded Edam Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

Gouda Cheese Blends



Shredded Gouda Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

White Cheddar Cheese Blends



Shredded White Cheddar Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

Red Cheddar Cheese Blends



Shredded Red Cheddar Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

Emmental Cheese Blends



Shredded Emmental Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

Maasdam Cheese Blends



Shredded Maasdam Cheese Blends

Shredded: 2kg
Shelf Life at +4°C: 2 Months
Shelf Life at -18°C: 12 Months

Parmesan Cheese Blends



Parmesan Cheese Blends - Powdered

Powdered: 2kg
Shelf Life +4°C: 6 Months
Shelf Life -18°C: 12 Months



Parmesan Cheese Blends - Shredded

Shredded: 2kg
Shelf Life at +4°C: 6 Months
Shelf Life at -18°C: 12 Months



Parmesan Cheese Blends - Flakes

Flakes: 2kg
Shelf Life at +4°C: 6 Months
Shelf Life at -18°C: 12 Months

VEGAN CHEESE

A comprehensive range of Gran Maestro-branded Vegan Cheeses, meticulously crafted using exclusively 100% Vegan certified ingredients, includes Vegan Mozzarella Cheese, Vegan Edam Cheese, Vegan Gouda Cheese, Vegan White Cheddar Cheese, Vegan Red Cheddar Cheese, Vegan Emmental Cheese, Vegan Maasdam Cheese, Vegan Feta Cheese, Vegan Parmesan Cheese and many more.



Vegan Mozzarella Cheese



Vegan Block Mozzarella Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Mozzarella Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: Cn/a



Vegan Sliced Mozzarella Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Edam Cheese



Vegan Block Edam Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 7-12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Edam Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Sliced Edam Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Gouda Cheese



Vegan Block Gouda Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 7-12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Gouda Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Sliced Gouda Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan White Cheddar Cheese



Vegan Block White Cheddar Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 7-12 Months
Shelf Life at -18°C: n/a



Vegan Shredded White Cheddar Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Sliced White Cheddar Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Red Cheddar Cheese



Vegan Block Red Cheddar Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 7-12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Red Cheddar Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Sliced Red Cheddar Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Emmental Cheese



Vegan Block Emmental Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Emmental Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Sliced Emmental Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Maasdam Cheese



Vegan Block Maasdam Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Maasdam Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: Cn/a



Vegan Sliced Maasdam Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Parmesan Cheese



Vegan Block Parmesan Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at -18°C: n/a
Shelf Life at +4°C: 7-12 Months



Vegan Shredded Parmesan Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Powder Parmesan Cheese
Powder: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a

Vegan Feta Cheese



Vegan Block Feta Cheese
Blocks: 200g, 400g, 1kg, 2.5kg, 13kg
Shelf Life at +4°C: 7-12 Months
Shelf Life at -18°C: n/a



Vegan Shredded Feta Cheese
Shredded: 200g, 500g, 1kg, 2kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a



Vegan Sliced Feta Cheese
Sliced: 200g, 500g, 1kg
Shelf Life at +4°C: 8 Months
Shelf Life at -18°C: n/a


IMITATION CHEESE


Seeking consistent performance, superior flavor, and cost savings to optimize your operations? Consider Gran Maestro branded Imitation Cheeses, meticulously formulated for both hot and cold foodservice and industrial applications. Additionally, they excel in shredding and blending with natural cheeses, enabling the creation of innovative and cost-effective products tailored for Co-Packers. ELNIRA Imitation Cheese products boast lower cholesterol and calorie content compared to traditional dairy cheeses. Furthermore, they adhere to strict dietary guidelines, being free from cholesterol, trans fats, lactose, dairy, soy, nuts and gluten. Our comprehensive selection of Imitation Cheeses caters to a diverse range of applications within the Food Service and Food Industry.



Imitation Mozzarella Cheese



	Imitation Block Mozzarella Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 7-12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Mozzarella Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Mozzarella Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Edam Cheese



	Imitation Block Edam Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Edam Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Edam Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Gouda Cheese




	Imitation Block Gouda Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Gouda Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Gouda Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Emmental Cheese



	Imitation Block Emmental Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Emmental Cheese Shredded: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Emmental Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Maasdam Cheese




	Imitation Block Maasdam Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 7-12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Maasdam Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Maasdam Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation White Cheddar Cheese




	Imitation Block White Cheddar Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 7-12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded White Cheddar Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced White Cheddar Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Red Cheddar Cheese




	Imitation Block Red Cheddar Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 7-12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Red Cheddar Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: 12 Months
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	Imitation Sliced Red Cheddar Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Parmesan Cheese



	Imitation Block Parmesan Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 7-12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Parmesan Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Parmesan Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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Imitation Feta Cheese



	Imitation Block Feta Cheese Blocks: 200g, 400g, 1kg, 2.5kg, 13kg Shelf Life at +4°C: 7-12 Months Shelf Life at -18°C: n/a
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	Imitation Shredded Feta Cheese Shredded: 200g, 500g, 1kg, 2kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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	Imitation Sliced Feta Cheese Sliced: 200g, 500g, 1kg Shelf Life at +4°C: 8 Months Shelf Life at -18°C: n/a
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3



Facilities

99



Team Members

3



Categories

62



Products

116




Customers

SALES & MARKETING OFFICE

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