

# OUR PRODUCTS



NATURALLY



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COOPERATIVA INSULAR GANADERA DE MENORCA



## THE COINGA FAMILY

Cooperativa Insular Ganadera de Menorca (COINGA) was founded in 1966 as a result of the strong alliance between farmers and producers concerned about the sustainability of the dairy sector in Menorca and wishing to set their milk and cheese production apart by joining forces under a single guarantee mark: COINGA.

## THE BRAND AND MENORCA

At Coinga we are fully committed to the conservation of our environment, the island of Menorca, declared a Biosphere Reserve by UNESCO in 1993. Our cheese has held the Protected Designation of Origin seal since 1985.

## COINGA TODAY

Almost 60 years later COINGA has more than 60 associated farms and we continue to produce our products as we have always done, in the most natural way.

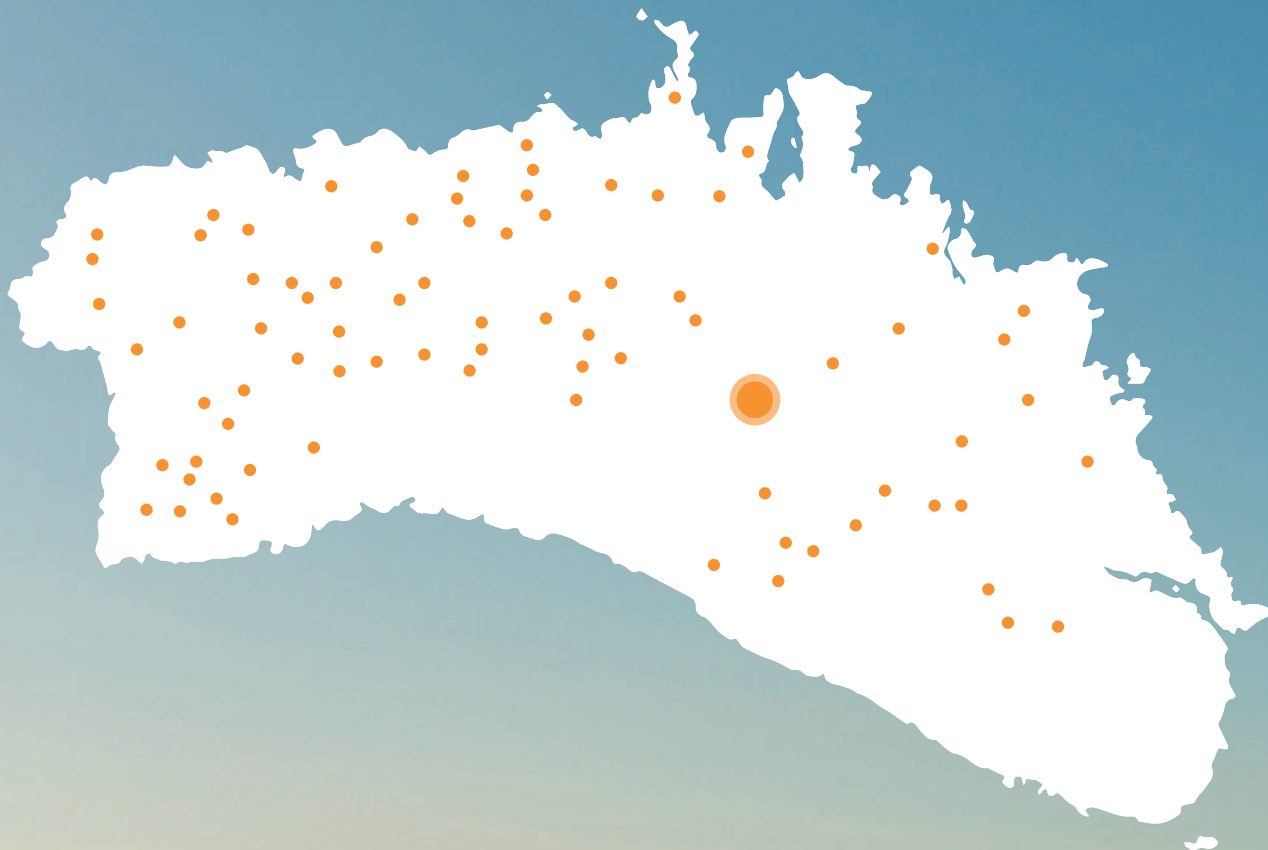
## QUALITY AND SAFETY

All our products are certified with the maximum food safety and quality standards: International Food Standard.



**Jaume Moll**  
Local farmer, Son Bou Vell farm  
CIUTADELLA

**Sebastià Capó**  
Local farmer, Binialfus farm  
ALAIOR



## THE TASTE OF MENORCA

Coinga and the island of Menorca share an inseparable destiny that makes Mahón cheese a unique product, strictly related to the geo-climatic characteristics of this island designated a Biosphere Reserve by UNESCO.

The humidity, temperature and wind coming from the Mediterranean sea that salinizes pastures, along with an age-old cheese-making tradition, make up the unique recipe that has been certified with the Protected Designation of Origin seal since 1985.

# Mature

## PASTEURIZED MILK CHEESES

Our mature cheese is aged for **180 to 240 days** to **get its intense aromatic flavour with hints of leather and aged wood.**

It has a firm, consistent texture and, when cut, reveals a slightly rough, shiny surface. A true delicacy for cheese lovers. Ideal as an aperitif or dessert, **eaten along with nuts or sweet fruits**, much better in someone's company.

### Whole

Net weight: 2500 g Approx.



### Quarter

With and without box  
Net weight: 620 g







## Triangular Wedge

Net weight: 320 and 200 g



## Mini

With and without box

Net weight: 650-750 g



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# Semi-mature

## PASTEURIZED MILK CHEESES

This cheese is aged for **90 to 120 days**. Its **lactic flavour is full and lingering, with hints of butter and toasted nuts**. Its buttery, easy-to-cut texture reveals a smooth, firm and shiny surface. It is the most versatile Mahón cheese, ideal for tapas, au gratin, **on toast with tomato** or the classic Balearic toast spread with warm sobrassada sausage. A must-have on any Spanish cheese board.



### Whole

Net weight: 2800 g Approx



### Quarter

With and without box.  
Net weight: 680 g



### Triangular Wedge

Net weight: 350 and 225 g





## Mini

With and without box.  
Net weight: 700-800 g



## Half Mini

With and without box.  
Net weight: 350 g



## Slices

Net weight: 150, 200 and 400 g



## Cream Cheese

Net weight: 125 g and 1000 g



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# Soft cheese

## PASTEURIZED MILK CHEESES

This kids' favourite is matured for only 30 days. **This whitish-colour cheese has a mild lactic taste, a creamy texture,** and very little rind. Rich in calcium and phosphorus, it is ideal for both children and adults. Without any doubt, it is a cheese that suits all tastes. **Perfect for au gratin dishes or diced in salads.**



### Quarter

With and without box  
Net weight: 750 g



### Whole

Net weight: 3000 g Approx.



### Triangular Wedge

Net weight: 375 and 250 g





# Fresh

## PASTEURIZED MILK CHEESES

The youngest of our cheeses is made with **pasteurized cow's milk** to consume shortly. **It has a mild, fresh,** lactic taste and a firm pleasant texture. Its properties remain intact for 30 days, provided it is kept in its packaging and in the fridge. Perfect for low-calorie diets. **Taste it grilled,** it's delicious!



### Whole

Net weight: 3000 g



### Mini

Net weight: 500 g



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# Sa Naveta, Mature

## TRADITIONAL CHEESES

Made with **cow's milk**, following the traditional method of pressing the curds by hand. Covered with oil and paprika during ageing, its rind acquires a light brown colour. The semi-mature cheese is aged for 90 to 120 days, while the mature variety is left for 180 to 240 days. **With full, intense and slightly spicy flavour and aromas**, lingering long in the mouth, which gets stronger as the cheese ages.

Without any doubt, the most gourmet variety, and the cheese-lovers' favourite, **this cheese directly evokes the customs of Menorca**, where it is usually eaten with sweet fruit, or in the case of more mature varieties, grated over pasta.

### Whole

Net weight: 1700 g Approx.



### Quarter

Net weight: 400 g



### Triangular Wedge

Net weight: 190 g





# Sa Naveta, Semi-mature

TRADITIONAL CHEESES



## Quarter

Net weight: 420 g



## Whole

Net weight: 1800 g Approx.



## Triangular Wedge

Net weight: 200 g



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# Kefir

Made with freshly pasteurised cow's milk. Natural Kefir is a fermented drink similar to yoghurt. Having a smooth and **tasty flavour**. Natural kefir is a **highly nutritious, 100% natural probiotic** that you can drink at any time of the day. You can combine it with fruit or nuts to make an ideal, healthy and balanced breakfast or snack.



## Natural Kefir

Bottle PET 1 l



## Strawberry flavour kefir

Bottle PET 1 l

Strawberry-flavoured kefir  
**is a favourite treat for kids.**

**Coinga kefir has a shelf life** of 37 days  
and should be kept cold.  
Shake well before consuming.





# Fresh Milk



Coinga fresh milk is packaged and distributed on the same day it is collected from the farms to reach our customers in a few hours. This milk is pasteurized at a low temperature to conserve most of its qualities and **its natural characteristic flavour**. It has a shelf life of 15 days and must be kept refrigerated.

**From the pastureland to your home, naturally.**



**Fresh Whole**  
Bottle PET 1l



**Fresh Skimmed**  
Bottle PET 1 l

Daily we collect milk from our farmers to package it as fresh as possible. A short and controlled route to respect **the unique taste of milk produced in Menorca**, declared a Biosphere Reserve by UNESCO.



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## ANIMAL WELFARE

We care about producing quality food, using milk from 100% Menorcan cows that eat a healthy diet, graze freely and enjoy the best levels of care. Our milk is obtained in a natural, sustainable and environmentally friendly way which ensures excellent animal welfare. All our products are certified to guarantee the highest levels of animal welfare.







## COINGA COOPERATIVE

The incorporation of new technologies has meant we have constantly improved our Cooperative throughout our history, while refusing to give up the traditional values involved in our production processes. This ensures that each of our cheeses is filled with the wisdom of our ancestors and satisfies the growing demand for food which is carefully produced. This is how we ensure our products come with added value.

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COOPERATIVA INSULAR GANADERA DE MENORCA

## Our latest awards



*BEST AGRI-FOOD COOPERATIVE IN SPAIN IN RURAL DEVELOPMENT 2021  
AWARDED TO AGRO-FOOD COOPERATIVES IN SPAIN*

