

NARBLUS®

MEJERI

EST 2010



We are a full-service Palestinian Skane milk production and development cheese operation, family owned and operated to provide top quality, handmade cheeses every single time.

ABOUT US

We are a full-service Palestinian Skane milk production and development cheese operation, family owned and operated to provide top quality, handmade cheeses every single time. We are a team that never compromises on quality, dedicating ourselves so deeply to the craft that we hand-pick and produce every single one of our cheese products. We believe that memories are made around the kitchen table, throughout dinner, and within cooking, bringing family and friends closer together than ever before. That's why we specialize in handcrafted, luxurious cheeses based on our proprietary Palestinian cheese-making recipes that are decadently designed and irresistibly tasty down to every last bite.



Here at Nablus, we specialize in producing various kinds of cheese, such as Hallumi, Crafts Barbecue/Stekostarm and yogurt cheese balls, drawing on our original Palestinian culture. We source our milk from Angagarden at Bara, producing our cheese in Fosi, just south of Malmo, releasing the products in grocery stores throughout Skane. As the perfect complements to most plates, our cheeses can be easily added to every meal, bringing out the natural flavors in most Swedish cooking.

Specializing specifically in the crafting of fine cheeses, we work every day with great care and precision throughout the entire lifestyle of our cheese culture production. Hand-made with love, care, and expertise that dates back for generations, we want you to sink your teeth into Nablus cheese this week. Tag us on social media!

CULTURE

Our cheese culture comes directly from Angagarden at Bara, ensuring our cheese is entirely locally made and Swedish made by the time it is done. We use all of our local, natural resources to arrive at completely organic and delicious cheeses that will bring out the flavors in all of your cooking.

Feel free to contact us for more information regarding the cows from which our cheese culture is sourced.

MISSION

We are on a mission to introduce Palestinian cheese making and development processes to the greater Scandinavian region, demonstrating the effective and delicious properties of yogurt-based cheese making. We want everyone in Skane and beyond to know about our cheese production passions, sourcing our ingredients locally to make our communities as tasty and desirable as possible.



VISION

We envision a world in which everyone has access to delicious, nutritious, safe, and affordable cheeses, blending cultures and heritages together for a new kind of culinary experience. We are proud to bring our Palestinian background to the forefront of our cheese production, changing the consumption experience here in Skane and beyond.

TEAM

Owned and operated by husband and wife duo, Samar and Mohamad, Nablus is a team-effort delivering top quality and delicious cheese according to family recipes that extend far back in Samar and Mohamad's lineage.

The couple decided many years ago to come together and start creating a cheese that reminded them of home when their children asked them, "Mom, dad! Can we make the cheese we used to eat with grandmother and grandfather in Nablus?" From there, Nablus cheese making was officially founded.

Upon founding Nablus, the duo has grown their team to include more than 20 employees today. Accompanied with provided training, every member of the Nablus team has been expertly chosen and vetted based on their skill-set and dedication to the craft.

SOME OF OUR CLIENTS



ICA KVANTUM MALMBORGS



ICA KVANTUM



COOP



LINAS MATKASSE



ICA MAXI STORMARKNAD



ICA SUPERMARKET



CITY GROSS



GRAM MALMÖ AB



ABDOS MULTIFOOD



GRÖNSAKSHALLEN



SVENSK MÄRKNING

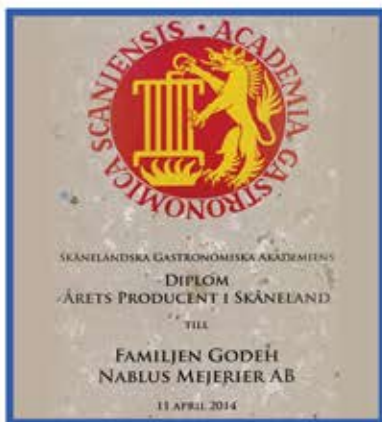


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MALMØ K25

AWARDS AND PRIZES



CONTACT US:

www.nablusmejeri.com

Info@nablusmejeri.com

+46-(040)211105

Fosie Stationsväg 9, 215 79 Malmö

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