About Gad

It has all started 100 years ago in Turkey. The Cohen family bought the first cow. For many years they raised and took care of this cow affectionately, and the cow, in return, produced milk. From that milk the family made different kinds of cheese and sold them.

The family came to Israel in 1904 and lived in the Jewish Quarter of Gaza. They decided to buy a few goats, sheep and cows, aiming to go on producing the kinds of cheese they prepared in Turkey. The family went on producing recipes of tasty and quality cheese, which on top of their marvelous flavors, evoked reminisces of Balkan scents.

In the beginning of the Thirties, the Cohen family built the "Cohen's Dairy" at the Lewinski Market in Tel Aviv. The family secret of composing their special cheese passed from father to son, until it reached Ezra Cohen, the present Managing Director of the Dairy.
"I used to buy cheese from my father's dairy and market it with our small Volkswagen Beetle like car" he says "later on, we bought a commercial vehicle on which we loaded containers full of cheese, and little by little we established a stable distribution line.

Ezra Cohen opened his own first dairy, "Gad Dairy" in 1980. The Gad Dairy specialized by then in cheese made of cattle milk; salted cheese and mainly mildly salted cheese called "Tzfatit"(named after the city of "Safed") , firm cheese such as Kashkaval and spreadable cream cheese. As years went by, the Gad Dairy has grown and is presently the forth largest dairy in Israel.

Starting out as a small dairy farm in Turkey four generations ago, Gad Dairy has transformed into a leading manufacturer and distributer, specializing in all premium cheese, increasing its market share year after year.

Presently, Gad Dairy manufactures a variety of more than 250 products of different categories, among which one can list: the Italian series, Balkan style cheese, French style cheese and assortment of selective Israeli style cheese. Gad Dairy has continued drawing from the family authentic secrets and has been constantly driven by the joy of preparing cheese with love and know-how of so many years.

At Gad Dairy, cutting-edge technologies and know-how from all around the world joined with traditional family secrets passing from father to son, turn each and every of our cheese into the best of their kind.

Gad
DAIRY

always special

Manufacturing Processes & Quality Control

Gad Dairy invests the best of its resources in manufacturing the highest quality products for its various customers. Gad Dairy is meticulous about the products offered, all the way from the farm up to the end-product.

Gad Dairy complies with quality management system standard ISO 9001-2008
and with food safety management principles required by the HACCP.
The Dairy also complies with all the Israel Ministry of Health requirements and is granted with the "Manufacturing License" every year anew.

Gad Dairy exports a great number of products abroad. All the products meet the most stringent control guidelines directed by the veterinary services of the Ministry of Agriculture.

The manufacturing and packaging processes are carried out according to organized procedures and are controlled by the Quality Control and Assurance Department, which lay special emphasis on carrying out chemical, microbiological and organoleptic tests of all manufactured batches, without exception.

Gad
DAIRY
always special

Ricotta fresca

NAME OF THE PRODUCT:
Ricotta Fresca
9% Fat
Cattle milk

WORTH KNOWING:
Ricotta is produced from cheese water proteins which are rich in minerals. Have you known that two table spoons of Ricotta provide 50% of the recommended calcium intake for adults?!
Does not disintegrate during the baking process.
As far as calcium intake is concerned, the Ricotta Fresca is suitable for children and for individuals of third age.
Its taste is absolutely natural. Its special texture and fat percentage turns the Ricotta Fresca ideal for sweet or salty cheese pastries – Upon your choice.

MAIN USES:
Sandwiches, salads, pastries, pies, pastas

MANUFACTURING DETAILS:
The Ricotta is manufactured of cheese water proteins
The Ricotta Fresca is made of 100% cattle milk without any preservatives.
Cheese water proteins are rich in proteins and calcium
Enriched with dietary fibers

WHY RICOTTA FRESCA?!
Leading Israeli chef was quoted:
"The best Ricotta manufactured in Israel is, no doubt, the Ricotta Fresca 9% by Gad Dairies".
Yedioth Ahronoth newspaper, May 2010

NUTRITIONAL VALUES:

Energy	105 K.CAL.
Protein	7 GR
Total Carbohydrate	8 GR
Total Fat	5 GR
Saturated Fat	3.3 GR
Cholesterol	15 mg
Sodium	100 mg
Calcium	100 mg
Dietary Fibers	3.3 GR

Gad
DAIRY
always special

Mozzarella fresca

NAME OF THE PRODUCT:
Mozzarella Fresca
18% Fat
Cattle milk

WORTH KNOWING:
Clean-white cheese ball with very thin and coating hardly felt. Inside, there is soft, delicate cheese having unique texture. When very fresh, at its best, a little milk drips from cheese when sliced.

MAIN USES:
The Mozzarella is fantastic in itself, but a little olive oil and crude salt will make wonders. When cooked or baked it welds perfectly, and it is wonderful when added to pasta, pizzas, pastries and salads

MANUFACTURING DETAILS:
Mozzarella cheese is made of 100% fresh cattle milk without preservatives. Its unique preparation process which includes kneading grants it a soft and unique texture and a taste reminding of fresh milk

NUTRITIONAL VALUES:

Energy	235 K.CAL.
Protein	18 GR
Total Carbohydrate	0.2 GR
Total Fat	18 GR
Saturated Fat	12 GR
Cholesterol	54 mg
Sodium	140 mg
Calcium	140 mg

Gad
DAIRY
always special

Pecan Brie Cheese

NAME OF THE PRODUCT:
Pecan Brie cheese
25% Fat
Sheep milk

WORTH KNOWING:
Ripe cheese, French style: Ripe cheese with a whitish edible moldy rind with the addition of Pecan nuts which fusion wonderfully with this cheese. For lovers of quality and as a real treat

MAIN USES:
For eating as is, Sandwiches, salads, pies, pastries

MANUFACTURING DETAILS:
After Pasteurizing Penicillium candidum and white mold are added. Then the roasted pecan nuts are added. After several days of cooling, the moldy rind starts surrounding the cheese and endowing it with its unique taste.

NUTRITIONAL VALUES:

Energy	270 K.CAL.
Protein	18.5 GR
Total Carbohydrate	0.35 GR
Total Fat	23 GR
Saturated Fat	15.3 GR
Cholesterol	65 mg
Sodium	440 mg
Calcium	440 mg

Gad
DAIRY
always special

Balkan Sheep Yoghurt

NAME OF THE PRODUCT:
Balkan Sheep yoghurt
5% Fat
Sheep milk

WREATH KNOWING:
Yoghurt in texture of old days - rich and thick. Amazing breakfast or in-between meals.
Coming in opaque glass jar makes it suitable for reuse

MAIN USES:
For eating as-is and for pastries

MANUFACTURING DETAILS:
Pasteurized at high temperature
Preservatives - free

NUTRITIONAL VALUES:

Energy	90 K.CAL.
Protein	5.7 GR
Total Carbohydrate	5.4 GR
Total Fat	5 GR
Saturated Fat	3.3 GR
Cholesterol	15 mg
Sodium	50 mg
Calcium	50 mg

Gad
DAIRY
always special

Goat cheese

NAME OF THE PRODUCT:
Goat cheese
20% Fat
Goat milk

WORTH KNOWING:
Sour cream cheese of goat's milk: Goat Cream Cheese. Can be sliced easily. Upgrades any dish. A real treat!

MAIN USES:
Pies, pastries, sandwiches

MANUFACTURING DETAILS:
Made of 100% goat milk.
The cheese is suitable for those allergic to cattle milk.
Preservative free.
Produced in the traditional method.

NUTRITIONAL VALUES:

Energy	270 K.CAL.
Protein	18.5 GR
Total Carbohydrate	0.35 GR
Total Fat	23 GR
Saturated Fat	15.3 GR
Cholesterol	65 mg
Sodium	440 mg
Calcium	440 mg

Gad
DAIRY
always special

Gad Dairy was established in 1980 by Ezra Cohen, owner and chairman of the board. Gad Dairy is the fourth largest dairy manufacturer in Israel, specializing in premium dairy kosher products, such as Italian and Mediterranean cheese as well as hard and soft cheese.

Gad Dairy is privately owned with a unique character reflecting family tradition values that have been passed on from generation to generation. Gad Dairy is running state of the art production and distribution facilities in Bat Yam, Israel. In addition, Gad Dairy has a partnership with seven other dairy farms, developing and manufacturing unique and innovative kosher products for the local Israeli, US and the European markets under the Gad Dairy brand name.

Using top of the line technology in production lines combined with family tradition methods, Gad Dairy has become the #1 brand in Israel for premium cheese products such as Ricotta, Mozzarella, Feta, Sheep and Goat cheese, Syrian Cheese (Hallumi) and more all under the supervision of the local kosher agencies. Gad Dairy is also a leading manufacturer for the food service industry, especially with custom products. Leading customers include Pizza Hut, Sbarro and many more.

Starting out as a small dairy farm in Turkey four generations ago, Gad Dairy has transformed into a leading manufacturer and distributor, specializing in all premium cheese, increasing its market share by double digits in the last five years.

With over 200 employees and 60 exclusive area managers, Gad Dairy provides superb customer service to every point of sale. Gad Dairy has its own distribution capacity, reaching over 3,500 points of sale across the country, including retail grocery chains and privately owned hotels, restaurants, cafés and pizzerias.

The annual revenue for Gad Dairy in 2010 was $78M. Gad Dairy sales for 2010 show 10.5% growth over 2009. Gad Dairy has been growing in a double-digit figure for the last 5 years.

In an effort to continue growing, Gad Dairy has decided to explore new markets around the globe, especially the US market. Taking advantage of the knowledge, experience and unique line of products, Gad Dairy is looking to establish production and distribution capacities in the US, Preferably by joint venture with a local manufacturer or distributor who is looking to grow their business by expanding their line of products or by acquiring an existing business and converting it to Gad Dairy's standards and needs.

For more information please visit our website
www.gad-dairy.com/en or via email: tzvikad@gad-dairy.co.il

Gad DAIRY
always special

Gad
DAIRY
always special