



For years and years, from generation to generation, you've been developing quality products.



You've invested a great deal of knowledge and funding into great products that you are rightfully proud of today.







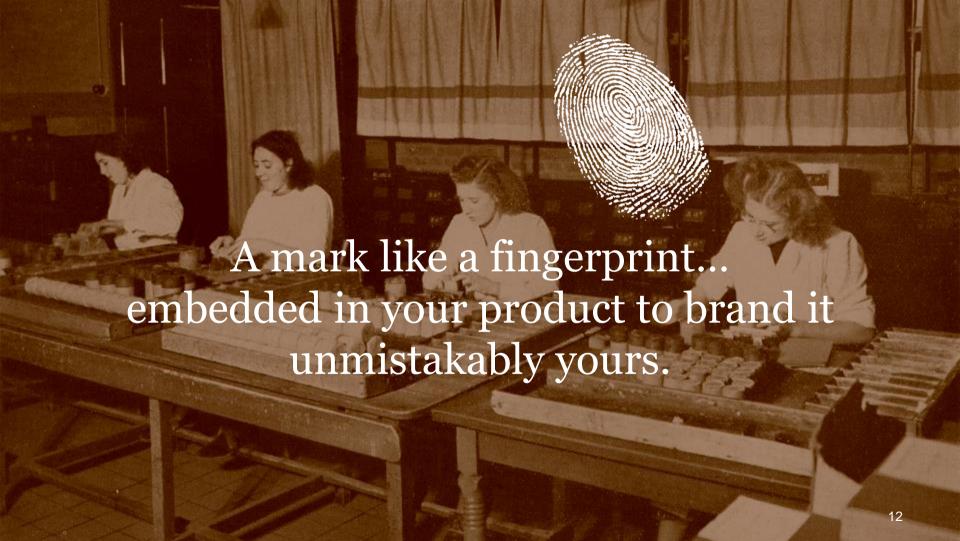






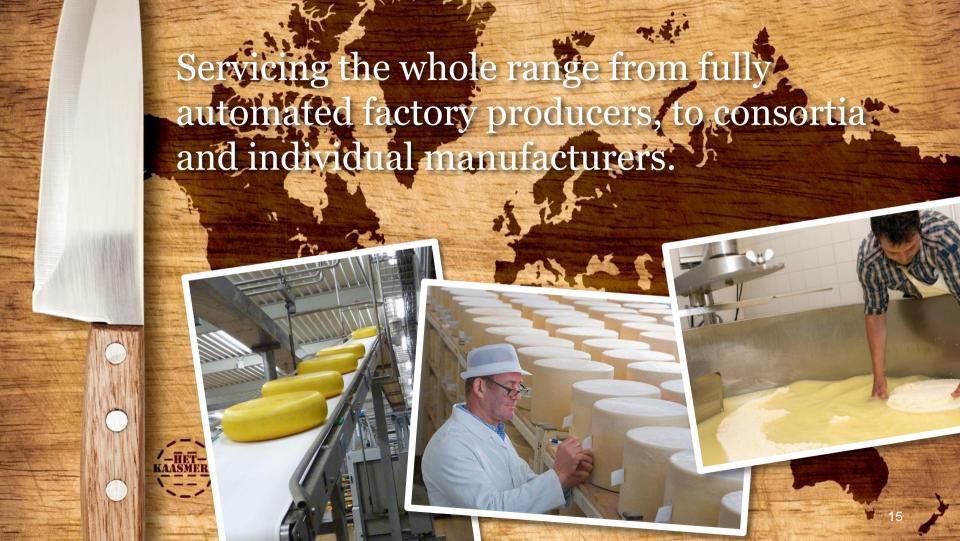


















MANCHEGO 2006



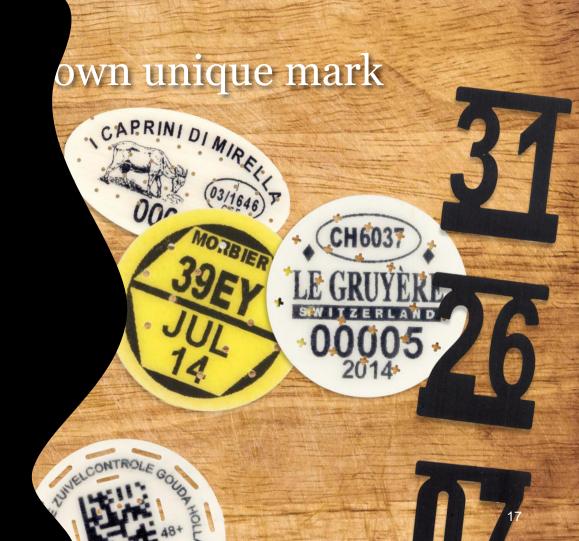


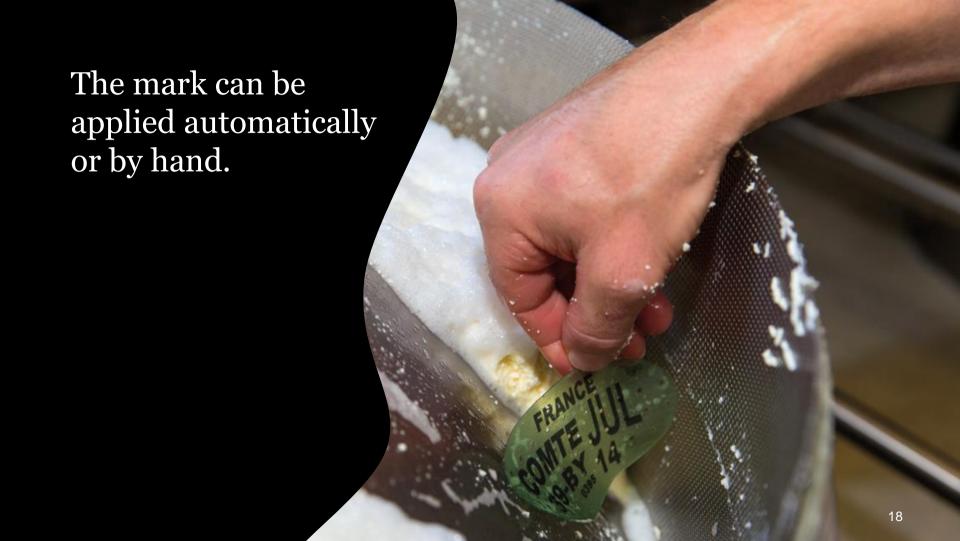




Our cheese marks are 100% food grade.

The ink is of robust quality in order to survive salt baths and other possibly harmful influences.





The code on the mark is unique. It can distinguish the product, the manufacturer, the batch and the production date. But most of all: its Origin!



With the larger marks, the origin remains clear even after the cheese is cut.



Together with the GI's, we provide organizational and technical means to protect your products.





Under management of an Interprofession, Consorzio, Consejo... etc.





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Marks are designed by the Interprofession and distributed and sold to its accredited members.





Mark/label distribution allows the Interprofession to control and regulate production in order to maintain high quality of products and fight fraude. So, together we can fight counterfeiting.
Both externally and internally.

Before we come to a conclusion,

we would like to share some news with you...









And we will gladly do the same for you.

## Kaasmerk Matec Group





Please contact us if you are interested in protecting your brand and your reputation!

## Questions?

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