

# FAMILY FARM

EST.

*Soloviov*

2016

PREMIUM  
PRODUCT



PRODUCT CATALOGUE • 2025



# COMPANY PHILOSOPHY



SOLOVIOV FAMILY FARM IS AN INNOVATIVE AGRICULTURAL PROJECT FOCUSED ON PRODUCING ENVIRONMENTALLY FRIENDLY DAIRY PRODUCTS. THE FOUNDER – SERHII SOLOVIOV.

“ ONE SHOULD EAT TO LIVE, NOT LIVE TO EAT. THE HEALTH OF EVERY PERSON AND THE ENTIRE NATION DEPENDS ON A WHOLESOME AND NUTRITIOUS DIET. THAT IS WHY WE BREAK THE STEREOTYPES. ”

SINCERELY,  
THE SOLOVIOV FAMILY

Soloviov Family Farm is a unique family-run company founded in 2016 in a picturesque corner of the Kyiv region. When the family welcomed the birth of a daughter, the loving parents began to think seriously about providing healthy nutrition for their child.

Drawing on advanced European agricultural practices, particularly through close partnerships with Austria and Italy, Soloviov Family Farm strives to elevate both the culture of food production and consumption to the highest standards!

**SOLOVIOV FAMILY FARM IS A MODERN, HIGH-TECH AGRICULTURAL COMPLEX THAT INTEGRATES A WIDE RANGE OF MULTIFUNCTIONAL PROCESSES:**

land cultivation,  
fodder production,  
animal husbandry,  
milk processing,  
food manufacturing

The closed production cycle enables the company to get the best raw materials for natural yoghurts, exquisite cheeses, delicious ice cream, and other high-quality dairy products.

*Soloviov  
family  
farm*



# ABOUT THE PRODUCTION

FAMILY  
PREMIUM  
PRODUCT  
EST. 2016  
FARM

**UNDER COMFORTABLE CONDITIONS AND IN STRICT COMPLIANCE WITH REGULATIONS, SOLOVIOV FAMILY FARM RAISES OVER 1,500 LACAUNE DAIRY SHEEP.**

We own over 400 hectares of land, sown with barley, oats, and grasses, and fertilised exclusively with organic substances. Thanks to this, our farm is supplied year-round with high-quality, natural, home-grown feed: hay, hayage silage, straw, and grain. A careful-

ly designed strategy for fodder resources development enables us to confidently raise livestock and achieve a high yield of truly premium-quality raw material, namely delicious milk.

**TO CULTIVATE THE FARM-LAND AND ENSURE AN OPTIMAL FEEDING SYSTEM, SOLOVIOV FAMILY FARM OPERATES A POWERFUL FLEET OF AGRICULTURAL MACHINERY:**



tractors of various capacities – from 40 to 320 hp

ULTIMA hayage silage production equipment by the German manufacturer KRONE

PÖTTINGER equipment for distributing freshly cut grass

STRAUTMANN equipment for monofodder mixing and distribution

PRONAR organic fertilizer spreader

auxiliary equipment of such leading companies as WEIDEMANN and MANITOU



Taking care not only of the environmental friendliness of the product but also of the production process itself, we use solar panels to power the lighting of the agricultural complex premises.

Employees of the Soloviov Family Farm are provided with comfortable living conditions: we have taken care of all the amenities and meals for them.

**1500 LACAUNE SHEEP**

**>400 HECTARES OF LAND**

# LACAUNE SHEEP

ONE OF  
THE BEST DAIRY  
SHEEP BREEDS. LACAUNE  
PRODUCES  
UP TO 2.5 LITRES  
OF MILK PER DAY



One of the main activities of the Soloviov Family Farm is dairy sheep farming. We raise Lacaune sheep which is one of the best dairy breeds of sheep. The breed is imported from Austria, but in fact, it originally comes from France.

First, Lacaune sheep are strong, resilient, and resistant to diseases. At the same time, they have a calm and affectionate character. And secondly, these sheep have an extreme milk-producing ability: a Lacaune ewe produces up to 2.5 litres of milk per day.

## WHAT MAKES LACAUNE SHEEP MILK SPECIAL?

Rich flavour and aroma

High fat content – around 8%

No strong or specific odour

High in proteins, fats, and essential amino acids

Thanks to these properties, the milk of Lacaune sheep is a highly valued ingredient in global cheesemaking. For example, in France, it is used for making the famous Roquefort cheese, and for Manchego cheese production in Spain.



# A2 MILK. NATURAL TEXTURE. PURE INGREDIENTS

**OUR MIXES ARE  
BASED ON MILK  
AND CREAM  
FROM LACAUNE  
SHEEP.**

This milk naturally contains the A2 form of protein and is distinguished by a richer, deeper flavour and high stability in production.

We work exclusively with chilled raw materials, pasteurise the mix, and strictly control every stage of the process to ensure consistent results for professional kitchens.



# PROFESSIONAL ICE CREAM MIXES FOR HORECA AND ARTISANAL SMALL-BATCH PRODUCTION



## WE OFFER THREE SPECIALISED SOLUTIONS:

Classic Plombir Ice  
Cream (12% fat) –  
free from colours  
and flavours

Chocolate Plombir  
Ice Cream (12%  
fat) – contains 20%  
of chocolate mass

Soft-Serve Ice  
Cream Mix

## TECHNICAL SPECIFICATIONS

- Pasteurised mix
- Packaging: 18 kg
- Shelf life: 12 months
- Storage temperature: below -18 °C
- Defrosting: 24 hours in a refrigerator
- Refreezing is not permitted

# PLOMBIR ICE CREAM — A STABLE BASE FOR GELATO

Available in white and  
chocolate versions

Fat content: 12%

This mix is designed  
for reliable  
performance in batch  
freezers and display  
cabinets.

It delivers a clean,  
controlled texture and  
a deep, creamy flavour.

Compatible with  
artisanal ingredients:  
pastes, nuts, crumbles,  
natural sauces.



## TECHNICAL PARAMETERS:

Storage period  
and requirements:  
12 months  
at -18 °C

Defrosting:  
24 hours

Refreezing  
is not  
permitted

Display cabinet  
temperature:  
-12 to -15 °C

# PLOMBIR ICE CREAM – FOR ARTISANAL SMALL-BATCH FORMATS

Available in white and  
chocolate versions

Fat content: 12%

Suitable for  
production of:

- stick ice cream
- single-serve  
portions of ice cream
- gastronomic formats



## TECHNICAL PARAMETERS:

Storage period:  
12 months

Storage  
temperature:  
-18 °C

Defrosting:  
24 hours

Refreezing is  
not permitted

# SOFT-SERVE A FORMAT FOR MODERN POINTS OF SALE

Soft-serve ice cream prepared directly in the freezer.

The sheep's milk base provides natural

creaminess and a dense, controlled texture.



## TECHNICAL PARAMETERS:

Storage period  
and requirements:  
12 months at  $-18\text{ }^{\circ}\text{C}$

Defrosting:  
24 hours

A soft-serve  
ice cream  
freezer is  
required

Refreezing is  
not permitted

# ICE CREAM

## "PLOMBIR" ICE CREAM

*made from Lacaune  
sheep's milk*



A delicate plombir ice cream made from whole sheep's milk. It has a silky smooth texture and a rich creamy taste.

12 %

300 g

at t° -18 °C  
for not more  
than 1 year

## "BILBERRY" PLOMBIR ICE CREAM

*made from Lacaune  
sheep's milk*



A natural ice cream made from sheep's milk and cream, complemented by the vibrant tartness of bilberries – a refreshing combo for a moment of cool delight.

12 %

300 g

at t° -18 °C  
for not more  
than 1 year

## "STRAWBERRY" PLOMBIR ICE CREAM

*made from Lacaune  
sheep's milk*



The freshness of natural sheep's milk ice cream, enriched with the gentle sweetness of ripe strawberries – crafted to cool you down and lift your spirits.

12 %

300 g

at t° -18 °C  
for not more  
than 1 year

# ICE CREAM

## "SALTED CARAMEL" PLOMBIR ICE CREAM

*made from Lacaune  
sheep's milk*



A delicate creamy ice cream made from sheep's milk with a subtle hint of salted vanilla caramel – a refined combination for incredible enjoyment.

12 %

300 g

at t° -18 °C  
for not more  
than 1 year

## "CHERRY" PLOMBIR ICE CREAM

*made from Lacaune  
sheep's milk*



A harmony of taste and freshness: tender creamy sheep's milk ice cream with aromatic cherry highlights.

12 %

300 g

at t° -18 °C  
for not more  
than 1 year

## "CHOCOLATE & CHERRIES" PLOMBIR ICE CREAM

*made from Lacaune  
sheep's milk*



The richness of dark chocolate plombir made from sheep's milk and the refined sweetness of cherry pieces – a bright duet for instant refreshment and delight.

12 %

300 g

at t° -18 °C  
for not more  
than 1 year

*Soloviov*  
EST. 2016

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