

PAŠKI SIR CHEESE
the essence
OF THE ISLAND OF PAG



ISLAND OF PAG

- Pag is the island in the northern Adriatic famous for cheese, salt, lamb and lace
- 40 000 sheep on the island give milk for the most famous and most awarded croatian cheese and one of the most recognizable croatian product

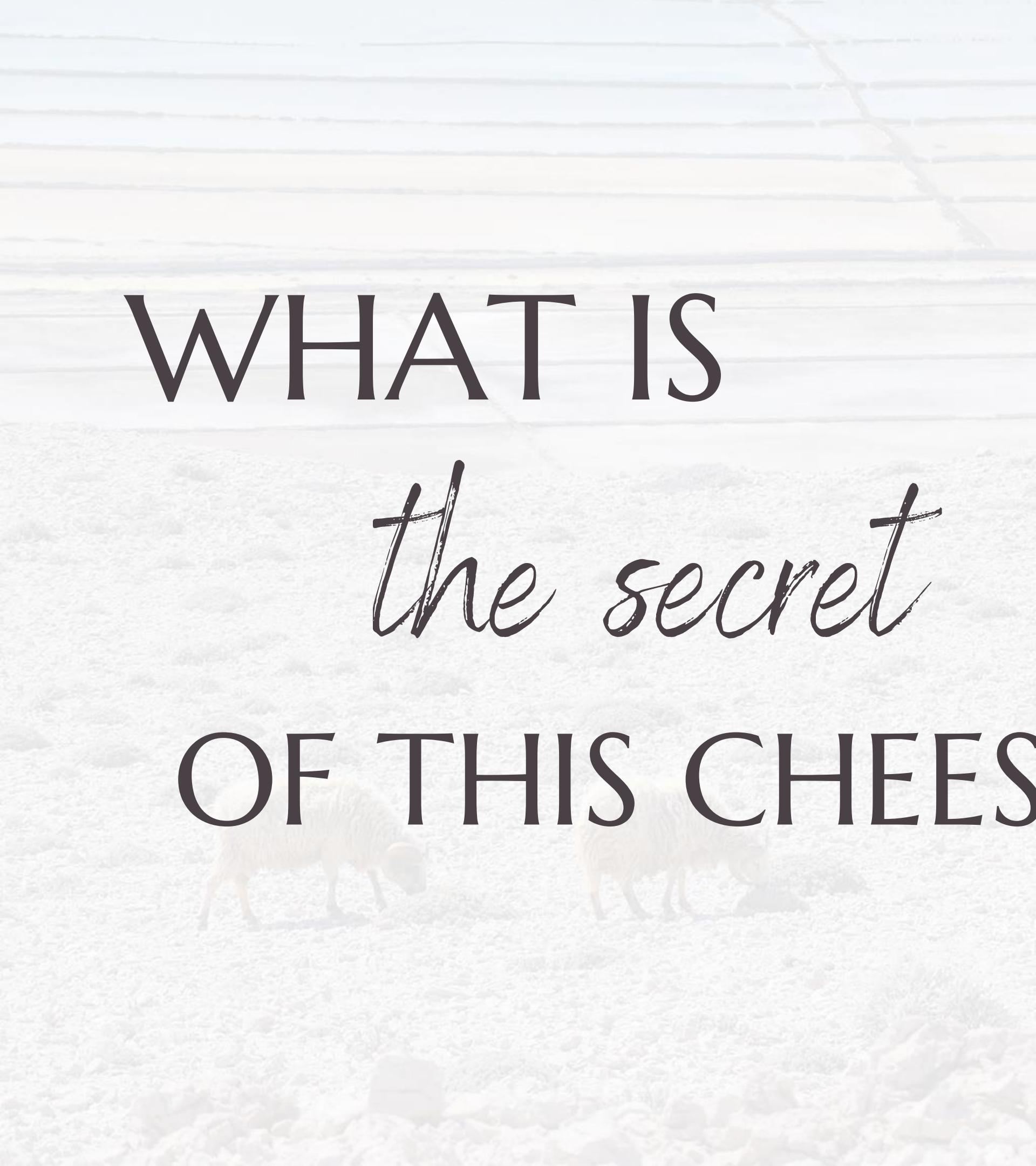




PAŠKI SIR

THE ESSENCE OF THE ISLAND OF PAG

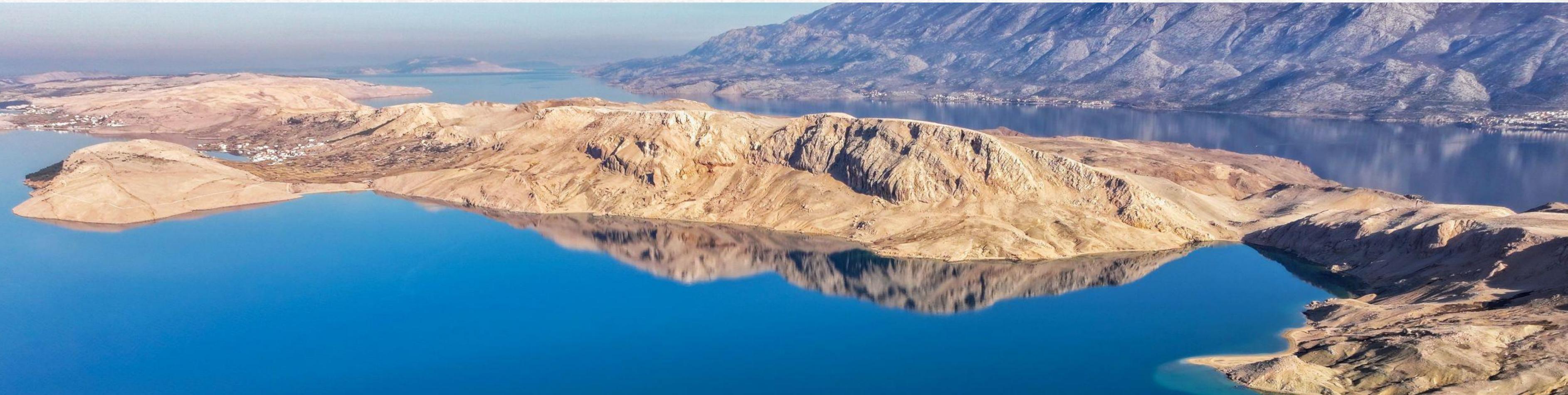
- 100 % sheep's milk cheese
- Production of Paški sir cheese is from January to July
- Sheep are milked twice a day



WHAT IS
the secret
OF THIS CHEESE?



THE SECRET IS IN
the island of Pag!



ASSOCIATION OF PAŠKI SIR CHEESE PRODUCERS

- PDO for Paški sir cheese
- Our aim is protection and promotion of Paški sir cheese
- 12 producers on the island, 3 cheese factories, 9 agricultural properties





LET'S STAY
CONNECTED!



**Udruga proizvođača paškog sira
Association of Paški sir cheese producers**

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Say cheese!

