



TUUL RIVER VALLEY / MONGOLIA

Pure steppe milk. Extraordinary cheese.

Where pristine Mongolian milk meets the precision of European cheesemaking.
Rooted in the Tuul River valley. Crafted for a world of possibility.

Mongolian cheese factory

AI-generated photographic illustration.

From our valley, to your table.



For millennia, the Mother Tuul has nourished the Mongolian steppe. Our story begins here, with free-grazing herds, generations of pastoral knowledge, and milk shaped by wild pasture.

We bring that heritage into a new era of cheesemaking. Swiss-European processing and carefully controlled maturation transform rich steppe milk into Gouda, Cheddar, Mozzarella, and distinctive aged cheeses.

12,000

m² facility

300+

herding families

1-24

months of maturation

Time makes the difference.



HARD & SEMI-HARD

Steppe Gouda

3-6 months

Smooth and creamy, with a rich butter aroma and a gentle hint of wild pasture.

Tuul Reserve Cheddar

12+ months

Bold, crystalline, and full of character. A slow-matured cheese with a deep umami finish.

Mongolian Alpine Gold

Alpine style

A Swiss-style cheese with characteristic eyes and a rounded, nutty finish.

Fresh possibilities. More from our milk.



FRESH & PASTA FILATA

Stretch-Mozzarella

Culinary collection

Exceptional melt, generous stretch, and uniform browning for pizza and professional kitchens.

Caciocavallo & Provolone

Fresh & smoked

Hand-stretched delicacies in protective brine, with smoked variants for a deeper flavor.



DAIRY INGREDIENTS

Whey, butter & ghee

Beyond the wheel

Sweet whey for food manufacturing and nutrition, plus butter and clarified ghee from rich sweet cream.

Samples, formats & specifications

Contact our commercial team for current pricing and product specifications.

sales@ijituul.mn

From milk to cheese.



01 / 2-4°C

Milk collection

Milk from pastoral cooperatives is collected twice daily. Intake testing checks fat, protein, microbial quality, and antibiotic residue before cold storage.

02 / 72°C · 15 sec

Gentle pasteurization

Centrifugal clarification and precise fat standardization prepare the milk. Plate heat exchangers gently pasteurize each batch.

03 / 30-45 min

Culture & coagulation

Selected *Lactococcus* and *Lactobacillus* cultures and natural rennet transform milk into a firm curd in closed cheese vats.

04 / 5-10 mm

Cutting & separation

Precision harp wires cut the curd. Controlled stirring and heating separate the whey for recovery and further processing.

05 / Precision formed

Pressing & brining

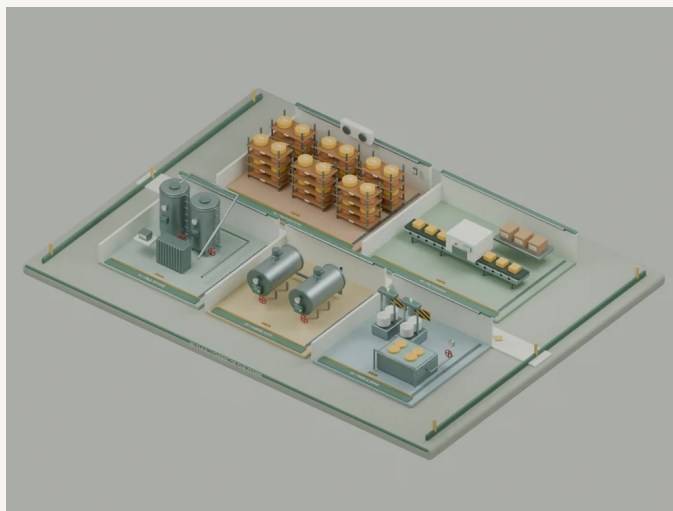
Micro-perforated molds and pneumatic presses shape each cheese before a temperature-controlled brine bath develops flavor and rind.

06 / 10-14°C

Aging & packaging

Cheeses mature at 85-95% humidity for 1 to 24 months, then are portioned and vacuum sealed for distribution.

Five connected spaces.



Explore the interactive gITF concept on the website. This is an illustrative layout.

01 Intake & pasteurization

The journey begins with quality testing, cold storage, and carefully controlled heat treatment.

Storage silos · automated clarifiers · pasteurization skids

02 Curd & cheese vats

Cultures and rennet transform milk into curd, followed by cutting and whey extraction.

10,000 L horizontal vats · whey strainers

03 Pressing & brine

Controlled pressure shapes the cheese. Salt immersion begins the development of its distinctive character.

Pneumatic press columns · brine circulation

04 Maturation cellars

Temperature and humidity are balanced to give every wheel the time it needs to develop.

Micro-climate air handlers · cheese-turning systems

05 Portioning & packaging

Slicing, shredding, and protective packaging prepare finished cheese for kitchens and retail partners.

Thermoforming lines · MAP sealing equipment

Quality, origin and shared responsibility.

01 Quality at every step

Our quality program is built around HACCP principles, FSSC 22000 requirements, and documented controls across production. Contact our team for current certification documentation.

02 A traceable journey

Batch-level QR traceability connects finished cheese to its milk collection batch and herder cooperative.

03 More from every drop

Our circular production model directs whey to feed supplements and industrial dairy ingredients, making valuable use of cheesemaking byproducts.

04 Stronger pastoral communities

Year-round purchasing partnerships support a network of over 300 traditional herding families along the Tuul River region.



A shared taste for possibility.

An exceptional starting point

High-butterfat steppe milk, with a stated raw-material profile of 4.2%+ butterfat.

Value through maturation

A product mix centered on premium aged cheese and long-life export opportunities.

Connected to growing markets

A strategic transport corridor connecting Central Asia, China, and Eastern European trade routes.

Designed to grow

Infrastructure planned for a doubling of vat capacity with limited additional capital investment.

START A CONVERSATION

Commercial sales

sales@ijiituul.mn

Investor relations

ir@ijiituul.mn

Tuul Basin, Ulaanbaatar, Mongolia

Company specifications and partnership figures supplied in the project brief. Request current certification, product specifications, and investment documentation directly from the team.

All photographic illustrations were created with AI. They do not document the actual facility, staff, herding families or finished products. The 3D model is a production concept, not an architectural survey.