



Anita in Marjan Pivk iz Zadloga se na svoji kmetiji ukvarjata s pridelavo kravjega mleka, sirarstvom in izdelavo mlečnih izdelkov. Dodano vrednost izdelkom daje uporaba doma pridelanega mleka živali, ki so večino leta na paši.

Anita and Marjan Pivk from Zadlog are engaged in the production of cow's milk, cheese-making and dairy products. An added bonus to their products is the use of milk produced at their home, where the cows graze for as long as the weather permits.

KLANČARJEVA KMETIJA KLANČAR FARM

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Navadni jogurt Plain yoghurt

Kakovosten jogurt iz mleka krav, ki so čez leto na paši, pozimi pa se hranijo z doma pridelano krmo. V plastični ali stekleni embalaži.

Quality yoghurt from cow's milk. The cows graze in pastures as long as the weather permits. In winter, they are fed with domestically grown fodder. In plastic or glass packaging.



Sadni jogurt Fruit yoghurt

Kakovosten jogurt iz mleka krav, ki so čez leto na paši, pozimi pa se hranijo z doma pridelano krmo. Z okusom gozdnih sadežev. V plastični ali stekleni embalaži.

Quality yoghurt from cow's milk. The cows graze in pastures as long as the weather permits. In winter, they are fed with domestically grown fodder. Forest fruits taste. In plastic or glass packaging.



Poltrdi sir Semi-hard cheese

Domač mlečni izdelek iz mleka krav, ki so čez leto na paši, pozimi pa se hranijo z doma pridelano krmo.

Home-made dairy product from cow's milk. The cows graze in pastures as long as the weather permits. In winter, they are fed with home-grown fodder.