



The Finest Danish style
MOZZARELLA CHEESE
in Bangladesh



Our Heritage

Our story begins in 1992 by a dedicated rural development practitioner in Thakurgaon of northern Bangladesh. It was late Mr. Humayun Reza who introduced the Mozzarella technologies for local production. Mr. Reza was looking for value addition to milk so that the rustic milk farmers get profitable price. He brought two dairy engineers from Denmark who trained up Mr. Reza and his daughter in Mozzarella making technology. Eminent was registered and launched its first commercial production in 1998.

A Women led Enterprise

Najnin Keya, daughter of Humayun Reza took over the Eminent in 2010. Currently, it is a women-led enterprise where the CEO and all the production persons are women. Ms. Najnin studied Social Welfare from Dhaka University and Business Administration from South East University. As a successful enterprise, Eminent has been featured in national media. In 2015, the U.S State Dept. awarded Ms Najnin with IVLP scholarship for her success as a woman entrepreneur



Our Mission

Our mission is to secure the highest value for the dairy farmers and satisfaction to the chefs to serve the best test and nutrition to their guests.

Eminent Cheeses

We always ensure the fresh, creamy taste of the Eminent Mozzarella, a great addition to pizzas, pasta, salads, and soups. Besides serving the tastiest experience on the table, nutrition is also a core of our business. It's our goal for all our dairies to be grown under the highest standards of quality, using ethical sourcing practices. We personally visit the dairy farms to select only healthy milk sources. And our master cheesemakers bring out the balance and rich flavor of the Mozzarella through the signature Danish style.



We also make **Cheddar** and **Feta** cheese when our clients order.

Our Clients

We like to say that we are not in the Mozzarella production serving the clients, but in the client's hospitality business serving the test and quality. Our farmers and employees – who we call partners – are at the heart of the Eminent. Our clients are reputed fast-food chains, bakeries of international standard, posh restaurants, and diplomatic clubs.

Our Plant

Our cheese plant is located in a solitary rural field of Thakurgaon district, in the owner's private property. Environment and climate do matter in manual mozzarella making. And Thakurgaon is a perfect match compared to other areas in Bangladesh. The plant's location in an isolated, pollution-free area also supports the maintenance of optimum quality.

Nutrition Facts

According to the lab test by the Institute of Food Science and Technologies of Bangladesh Council of Scientific and Industrial Research (BCSIR) in November 2021, the following is the nutrition fact of our Mozzarella cheese.

Moisture %	48.71
Protein %	23.18
Fat %	14.54
Energy, Kcal/100 gm	269
Calcium (mg/100g)	701.59

Our Capacity

Just before the Covid19 pandemic broke out, we sold 24,000 kg and 30,000 kg Mozzarella in 2018 and 2019. During Covid19 shutdown n the sell was 8,000 k in 2020, and 13,000 kg up till November 2021 with 1000 kg stock. Recently we have renovated our plant facility that can produce 12,500 kg per month.

Contact Us

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