



Goat's cheeses from Málaga (Spain)



Quesos
montes de
Málaga

el
pinsapo
sierra de las nieves
quesos



sabor
a má
laga





AGAMMASUR S.C.A.

AGAMMASUR is a cooperative comprising more than **300 goat farms** (most of which are located in the province of Málaga) that have joined forces to form a large and robust cooperative. With nearly four decades of experience in the goat sector, AGAMMASUR is now one of Spain's leading goat farming cooperatives.

With a herd of over **100,000 goats** and an annual milk production of more than **25 million litres**, AGAMMASUR is one of Spain's leading goat farming cooperatives.

The cooperative operates in the provinces of Málaga, Granada, Seville and Cádiz, offering its members technical advice, veterinary care, livestock feed, genetic improvement, supplies of spare parts and milking equipment, etc.

Of the 25 million litres of milk collected each year, around 3 million litres are processed into cheese, yielding some 428,000 kg of goat's cheese. Since November 2023, all the cheese has been produced at the facilities that AGAMMA opened in 2019 in **Colmenar (Málaga)**, covering an area of over 4,000 m², making it the largest goat's milk processing plant in Andalusia.



AGAMMASUR's workforce comprises around thirty people, including administrative staff, maintenance technicians, master cheesemakers, sales representatives, vets and quality control technicians...



The livestock farms that make up AGAMMASUR

The livestock farmers of AGAMMASUR work hard every day to produce **high-quality, sustainable food that is consistent with animal welfare**, whilst also **playing an important role in social, environmental and economic terms**.

These are professional livestock farms, committed to their local environment and capable of innovation and development. The vast majority of AGAMMASUR's farms are **semi-extensive**, making use of the region's natural resources through **grazing**, with minimal reliance on external inputs. They rear native breeds adapted to the local environment (primarily **Malagueña goats**).



These farms provide a range of highly important ecosystem services, playing a vital role in maintaining ecosystems of great environmental and landscape value.

With significant potential for preserving biodiversity, these farms are also key to maintaining natural resources such as soil and water in good condition, whilst contributing to the fight against climate change.



AGAMMASUR's livestock farms represent a **cultural, social and ethnographic heritage** of great significance in the natural areas where they operate. The livestock are taken out to graze every day in the green spaces surrounding the Cooperative, such as the '**Montes de Málaga Natural Park**' or the '**Sierra de las Nieves**', natural areas that lend their names to AGAMMASUR's cheese brands. They help to keep the population in the most disadvantaged rural areas, as they can thrive in environmental conditions where other production systems are not viable, whilst also helping to prevent fires by controlling combustible material.

Grazing is synonymous with **quality**, and all the forage obtained in these natural areas — where aromatic plants such as rosemary and thyme also abound — imparts **special properties, aromas and flavours to the milk**, which are then passed on to the cheeses.



Cheeses with authentic flavour

This milk, with its unique organoleptic characteristics, is the secret behind the fact that the cheeses from AGAMMASUR, **Quesos Montes de Málaga** and **Quesos El Pinsapo** have won over **90 national and international awards**, testifying to their quality and exclusivity.

At AGAMMASUR, traditional cheese-making techniques are combined with state-of-the-art machinery, resulting in cheeses with a unique flavour and aroma. Their goat's cheeses meet the highest quality standards, guaranteeing traceability throughout the entire production process and offering consumers completely natural, healthy and locally sourced dairy products.

AGAMMASUR holds **IFS Food certification**, which attests to its compliance with international food safety and quality standards.



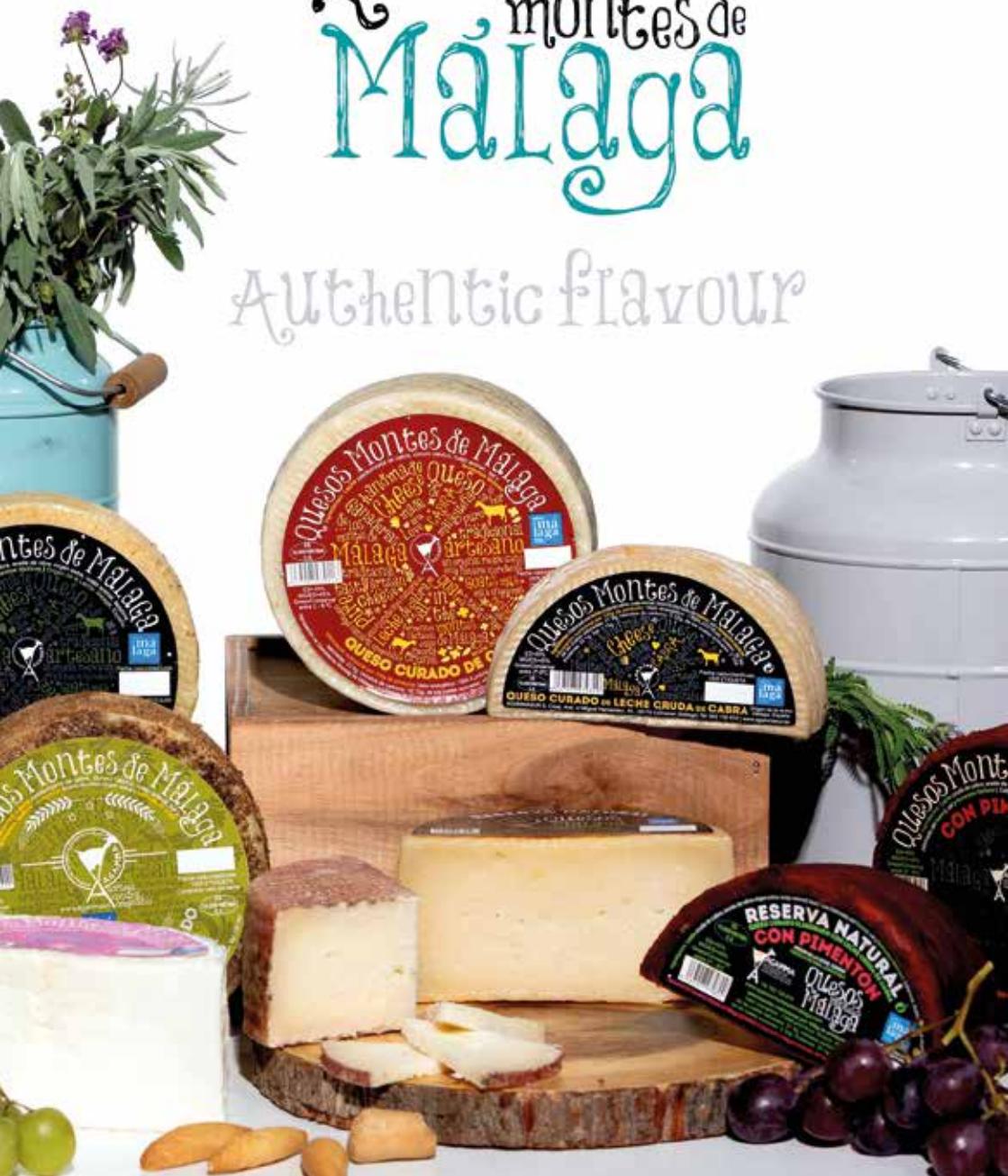
**We are committed to offering you the very best cheese,
with an unrivalled flavour.**





Quesos montes de Málaga

Authentic Flavour



Quesos Montes de Málaga

FRESH

Handmade fresh cheese, with enzymatic coagulation, made from pasteurised goat's milk, mainly from the Malaga breed. Bright white in colour, it is very smooth on the nose and in the mouth, with lactic notes of fresh milk. Slightly sweet, its texture is firm and its persistence is short and reminiscent of goat's milk.

Product classification: Fresh goat's cheese.

Unripened.

Ingredients: Pasteurised goat's milk, salt, and microbial rennet.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 30 days from the date of elaboration.

Storage: refrigerated between 1°C and 6°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 14 cm

Height: 6,5 cm

Weight: 1,220 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 60

Half a cheese

Radio: 7 cm

Height: 6,5 cm

Weight: 0,610 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos Montes de Málaga

SEMI-CURED

Semi-cured goat's cheese with enzymatic coagulation made from pasteurised goat's milk, mainly from the Malaga breed, and matured in chambers for 30 to 60 days. It has a very light colour and a mild flavour, with notes of butter and toffee on the nose and in the mouth. It has a tender texture and a medium persistence on the palate.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurised goat's milk, salt, microbial rennet, and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 30

Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,490 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



MEJOR SEMI
CURADO 2017



MEJOR SEMI
CURADO 2025



Quesos Montes de Málaga

CURED

Cured goat's cheese with enzymatic coagulation made from pasteurised goat's milk, mainly from the Malaga breed, and matured in chambers for 90 to 120 days. It is ivory-white in colour and has an intense flavour, which stands out for its spicy aftertaste and goaty aromas. The texture is firm and the persistence is long.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 3 to 4 months.

Ingredients: Pasteurised goat's milk, salt, microbial rennet, and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 12 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6 cm

Weight: 0,860 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 60

Half a cheese

Radio: 6,5 cm

Height: 6 cm

Weight: 0,430 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos Montes de Málaga

RAW MILK CHEESE

Enzymatically coagulated raw goat's milk cheese matured in chambers for 90 to 120 days. It has a light colour and firm texture. It has an intense flavour and aroma, with a long persistence. It stands out for the complexity of its pungent smell with clean notes of animal, typical of cheeses made with raw milk. It preserves all the properties of the milk as it has not been heat-treated, with all the hygienic-sanitary guarantees.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 3 to 4 months.

Ingredients: Raw goat's **milk**, salt, microbial rennet, preservative: lysozyme (**egg-derived**), and **lactic ferments**.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 12 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,450Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 30

Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos Montes de Málaga

CURED "EMBORRIZADO"

Cured cheese with enzymatic coagulation made from pasteurised goat's milk, mainly from the Malaga breed, and matured in chambers for 150 to 180 days. It is covered in extra virgin olive oil and wheat bran, which gives the sensation of eating cheese with bread dipped in oil.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 5 to 6 months.

Ingredients: Pasteurized goat's **milk**, salt, microbial rennet, **lactic ferments**, extra virgin olive oil, and **wheat bran** coating.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 60

Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,490 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos Montes de Málaga

NATURE RESERVE

Cured cheese matured for 5 to 6 months. Made with raw goat's milk from the Malaga goat breed and matured in extra virgin olive oil of the verdial variety from the Montes de Málaga Natural Park during the last two months of maturing. It has a medium salty and very mild bitter taste, with a spicy touch and a long persistence on the palate.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 5 to 6 months.

Ingredients: Raw goat's **milk**, salt, microbial rennet, preservative: lysozyme (**egg-derived**), **lactic ferments**, and extra virgin olive oil.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 60

Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,490Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos Montes de Málaga

NATURE RESERVE WITH PAPRIKA

Cured cheese matured for 5 to 6 months. Made with raw goat's milk, mainly from the Málaga breed, and refined in extra virgin olive oil of the verdial variety. It has a deep red rind and a whitish paste. It is an authentic gastronomic jewel that stands out for its balance and elegance. Paprika, extra virgin olive oil and raw goat's milk are masterfully combined in the preparation of this cheese, achieving a balanced product that delights the palate.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 5 to 6 months.

Ingredients: Raw goat's **milk**, salt, microbial rennet, preservative: lysozyme (**egg-derived**), **lactic ferments**, extra virgin olive oil, and paprika coating.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,490Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 30

Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



el pinsapo sierra de las nieves quesos

Artisan masters of
pure goat's cheese



Quesos El Pinsapo

FRESH

Fresh cheese made from goat's milk. Homogeneous white colour and firm texture. Smooth on the nose with notes of fresh milk. Low intensity flavour, slightly salty and absence of bitter flavours. Short persistence in the mouth. Ideal for a healthy diet.

Product classification: Fresh goat's cheese.

Unripened.

Ingredients: Pasteurised goat's **milk**, salt, and microbial rennet.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 30 days from the date of elaboration.

Storage: refrigerated between 1°C and 6°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 20 cm

Height: 10 cm

Weight: 3 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Cheese wedge

10 x 10 x 9 cm

Weight: 0,400 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60

Cheese wedge

9 x 9 x 8 cm

Weight: 0,250 Kg



Logistical data:

Cheeses per box: 24

Boxes per pallet: 60



Quesos El Pinsapo

YOUNG

Crafted from pasteurized goat's milk, this young cheese stands out for its delicate short aging process that enhances the natural flavor of the milk. With its pure white color and smooth, creamy texture, it offers a fresh, gentle taste with subtle lactic notes that melt beautifully on the palate.

Product Classification: Matured Goat Cheese (Young)

Aging: 7 to 10 days

Ingredients: Pasteurised goat's **milk**, salt, microbial rennet, and **lactic ferments**.

Packaging: Vacuum-sealed in food-grade plastic.

Best Before: 6 months from production date.

Storage: Keep refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 20 cm

Height: 10 cm

Weight: 3 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Cheese wedge

10 x 10 x 9 cm

Weight: 0,400 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

SEMI-CURED

Semi-cured cheese matured for 35 to 60 days. With an ivory-yellow paste. The rind has a characteristic aroma of Roquefort and Camembert. In the mouth it is buttery, with a mild flavour and medium persistence on the palate, very creamy.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurised goat's milk, salt, microbial rennet, and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 19 cm

Height: 9,5 cm

Weight: 2,8 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Half a cheese

Radius: 9,5 cm

Height: 8,5 cm

Weight: 1,4 Kg



Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Cheese wedge

10 x 9,5 x 9 cm

Weight: 0,400 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

SEMI-CURED WITH PAPRIKA

Semi-cured cheese matured for 30 to 60 days. Cheese with a natural exterior colour (white-ivory), with a coating of extra virgin olive oil and paprika. Very mild aroma. Slightly acidulous flavour with the aroma of fresh goat's milk. Creamy on the palate. Buttery in the mouth, with a lot of elasticity. The paprika gives it an unmistakable flavour and aroma.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurized goat's milk, salt, microbial rennet, **lactic ferments**, coating: extra virgin olive oil and paprika.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 19 cm

Height: 8,5 cm

Weight: 2,8 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Cheese wedge

10 x 9,5 x 9 cm

Weight: 0,400 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

SEMI-CURED WITH PEDRO XIMÉNEZ

Semi-cured cheese matured for 30 to 60 days, made with an artisanal and long bath of the exceptional "Pedro Ximénez" wine. The chocolate-coloured rind is edible, given by the wine bath. The paste is medium-high consistency, closed with few holes, white to ivory-white in colour. The predominant smell is that of wine. In the mouth, creamy texture, with a pleasant, slightly salty aroma. A peculiar, ample and generous flavour with a dry wine background.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurized goat's milk, salt, microbial rennet, **lactic ferments**, and Pedro Ximénez wine. Aged in sweet Pedro Ximénez wine.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: Refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 60

Half a cheese

Radius: 6,5 cm

Height: 6,5 cm

Weight: 0,490 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

CURED

Cured cheese matured for 180 to 200 days. With an ivory-yellow paste that turns into darker shades depending on the degree of maturity. The rind has a characteristic aroma of Roquefort and Camembert. In the mouth it is buttery, smooth and with a long persistence on the palate. Flavour degraded from the outside, developed and intense, slightly spicy. Aftertaste of dried fruits, roasted.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 6 months.

Ingredients: Pasteurised goat's milk, salt, microbial rennet, and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 12 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 18,5 cm

Height: 8 cm

Weight: 2,6 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Half a cheese

Radius: 9,25 cm

Height: 8 cm

Weight: 1,3 Kg



Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Cheese wedge

10 x 7,5 x 8 cm

Weight: 0,380 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

OLD

Aged cheese matured for at least 9 months. The rind is dark in colour and the paste is yellow. In the mouth it is buttery and very persistent on the palate. Flavour degraded from the outside to the inside, developed and intense, spicy.

Product classification: Matured Goat's Cheese (Old).

Maturing: minimum 9 months.

Ingredients: Pasteurized goat's milk, salt, microbial rennet, **lactic ferments**, and extra virgin olive oil (coating).

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 18,5 cm

Height: 8 cm

Weight: 2,6 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Half a cheese

Radius: 9,25 cm

Height: 8 cm

Weight: 1,3 Kg



Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Cheese wedge

10 x 7,5 x 8 cm

Weight: 0,380 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

GREAT RESERVE

Cured cheese made from raw milk and matured for a minimum of 6 months in the best drying conditions. This is the top of the range of Quesos El Pinsapo. After a masterly selection of the milk, this old raw milk goat's cheese is made following the most traditional method. Its aroma, of great intensity. Very pleasant for lovers of intense cheese. Its flavour is lively, deep, robust and spicy, with a very persistent aftertaste.

Product classification: Matured Goat's Cheese (Old).

Maturing: minimum 6 months.

Ingredients: Raw goat's milk, salt, microbial rennet, preservative: lysozyme (egg-derived), lactic ferments, and extra virgin olive oil (coating).

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 18,5 cm

Height: 8 cm

Weight: 2,6 Kg



Half a cheese

Radius: 9,25 cm

Height: 8 cm

Weight: 1,3 Kg



Cheese wedge

10 x 7,5 x 8 cm

Weight: 0,380 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Logistical data:

Cheeses per box: 12

Boxes per pallet: 60

SIAL
The Global Food Marketplace





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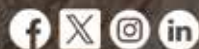
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AGAMMASUR S. Coop. And.

c/ Miguel Hernández, 45 (Polígono Industrial Virgen de la Candelaria), 29170 Colmenar (Málaga)

Tel: +34 952 730 819 | e-mail: info@agammasur.es | www.agammasur.es



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