KRENG
CORPORATION



KRENG PROJECT · 2026

Drienok Farm

Sheep farm and artisan creamery · Poniky · Banská Bystrica

LOCATION	FLOCK	LAND	FOCUS
Poniky, 10 km from BB	approx. 400 sheep	111 ha of pastures	sheep's-milk cheeses

Farm operator **Sheep Breeders' Cooperative**

KRENG Corporation · 300 Creek View Road, Newark, DE 19711, USA · EIN 43-2188994

01 PROJECT AT A GLANCE

An artisan creamery with its own facilities

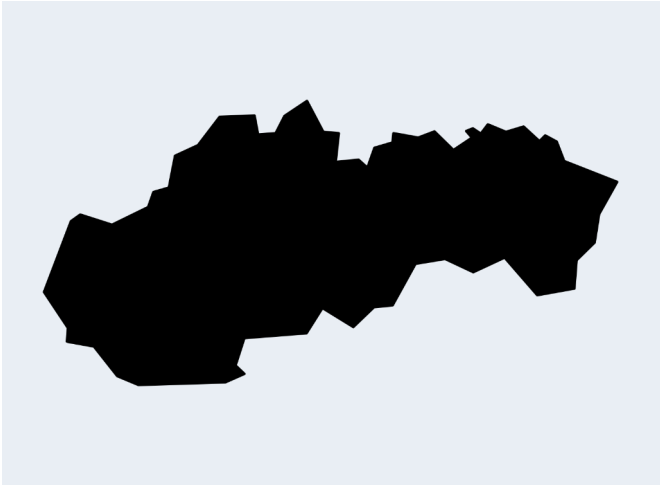
KRENG Corporation presents the Drienok Farm project – a sheep farm and artisan creamery in the village of Poniky, just 10 km from Banská Bystrica. The farm is run by the Sheep Breeders' Cooperative, which combines dairy sheep breeding, its own feed production, its own dairy and the sale of finished products in one place. Products are made from both pasteurised and unpasteurised milk; the cheeses by hand, in small batches, drawing on the French cheesemaking tradition.

~400	111 ha	+ 528 ha	+ 120	40+	12
dairy sheep	**pastures and meadows**	**pastures**	**head of cattle**	**products**	**months of ageing**
approx. 100 lambs a year	own management	expansion option	expansion option	in 6 categories	longest-aged cheese

KEY FACTS

Location	Poniky, Banská Bystrica district
Operator	Sheep Breeders' Cooperative
Focus	dairy sheep breeding, sheep's-milk cheese production
Flock	approx. 400 sheep, approx. 100 lambs a year
Land	111 ha of own pastures and meadows
Expansion option	+ 528 ha of pastures, + 120 head of cattle
Products	40+ products, cheeses aged 1.5–12 months
Sales	e-shop, farm, own delivery, B2B
Project by	KRENG Corporation

LOCATION



Location in Slovakia



Poniky in Banská Bystrica district

02 WHO WE ARE AND WHAT SETS US APART

Slovak ingredients, French craft

Sheep farming around Poniky has a tradition reaching back to the 16th century. Drienok Farm builds on it in a modern way – by combining Slovak sheepfold farming with cheesemaking know-how from the French mountains.

SLOVAKIA

Ingredients

Pure sheep's milk from free-grazing sheep on our own pastures beneath Drienok hill – an honest ingredient with no compromises.

FRANCE

Craft

Recipes, artisan experience and the signature of a French master cheesemaker – cheesemaking savoir-faire brought to a Slovak sheepfold.

BRAND VALUES

01 **Integrity and craft**

"Like in the old days" – no colourings or preservatives, with as much human labour as possible.

02 **Exclusivity, not mass production**

Cheeses are made in limited quantities. Quality takes precedence over quantity.

03 **Patience**

Good things are worth waiting for – the finest cheeses age for up to 12 months.

04 **French signature**

Cheesemaking know-how from France combined with Slovak sheepfold farming.

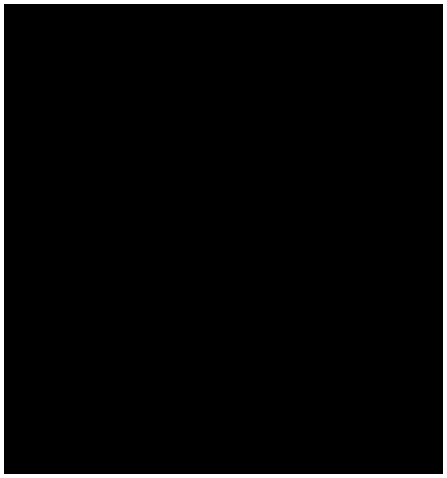
05 **Freshness and respect for nature**

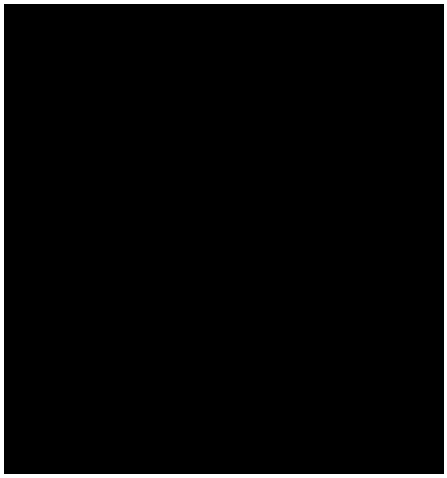
Respect for the natural rhythm of nature and sheep.

06 **Closeness to the customer**

A family tone, personal pick-up at the farm and delivery right to your door.







03 FARM PREMISES

The whole process in one place







Modern facilities

A large-capacity barn with a feeding lane and controlled ventilation stands right next to the dairy production facility. Freshly milked milk goes straight to the creamery.

The operation holds all state hygiene approvals, and the milk is regularly tested for the presence of cow's milk – the products are guaranteed free of admixtures.

PARTS OF THE PREMISES

1. **Main barn with milking parlour**
   modern, intelligently controlled milking parlour
2. **Cheese production facility**
   directly connected to the barn
3. **Smaller sheepfold**
   lamb rearing, approx. 100 a year
4. **Equipment and materials store**
   space for our own machinery

04 BREEDING AND GRAZING

Sheep are the heart of the farm

The farm looks after approximately 400 sheep and focuses primarily on breeding dairy sheep. It manages 111 ha of its own pastures and meadows, where during the grazing season the sheep graze freely and pick out a variety of herbs and grasses. Their flavour is then recognisable in the milk and in žinčica (a traditional sheep's whey drink) too.

Around 100 lambs are raised on the farm each year, serving to renew and expand the flock. Milking is gentle, in a modern, intelligently controlled parlour, in line with the sheep's natural biorhythm.

~400	~100	111 ha	+ 528 ha	+ 120
sheep	lambs a year	pastures and meadows	pasture expansion	head of cattle

BEYOND LEGISLATIVE REQUIREMENTS

- ✓ Participation in a farm-wide eco-scheme
- ✓ Eco-scheme “Good animal welfare – pasture-based farming”
- ✓ Stricter standards of care for land and animals
- ✓ Sheep manure is returned to the cultivated land

EXPANSION OPTION

Room for further growth

+ 528 ha
pasture area expansion

+ 120 head
of cattle







05 FEED AND MACHINERY

Independence from external suppliers



The farm produces its own feed for the sheep – on its own mountain meadows beneath Drienok, using its own complete harvesting equipment.

It handles all haymaking and livestock work without depending on external suppliers, with full control over feed quality.

OWN FACILITIES

- ✓ Own tractors, mowers, tedders and rakes
- ✓ Own baler and trailers for transport
- ✓ Fully automated mixing plant and precise feed dosing
- ✓ Manure from the herd is used on our own land





06 DAIRY MANUFACTORY

From the milking parlour straight to the creamery





A modern sheepfold with fully automated milking equipment stands right next to the production facility. Freshly milked milk is processed immediately in the creamery on a modern production line – every day it is the farm's own milk from approximately 400 sheep.

"We believe honest production can work in a modern way – and that technology strengthens the value of craft."

The recipes combine traditional sheepfold methods with the French cheesemaking school. Production takes place without preservatives or colourings, with as much human labour as possible. Manual processing allows gentle handling of the curd as well as the finished cheeses, so they retain their nutritional values and natural microflora.

The farm has its own dairy and makes products from both pasteurised and unpasteurised (raw) sheep milk.

QUALITY UNDER OUR OWN CONTROL

Own raw material

Only milk from our own herd is processed, 100% sheep's milk.

Milk testing

Regular tests, including for the presence of cow's milk – products are free of admixtures.

Hygiene

The operation holds all state hygiene approvals.

Modern technology

Automated milking parlour, barn with a feeding lane and controlled ventilation.

FRESH EVERY DAY

Milk, kefir, žinčica, yoghurts, curd cheese, spreads and fresh cheeses are made in small batches right on the farm.

07 CHEESE AGEING

Time as the secret ingredient



The farm's greatest pride is its aged cheeses. In ageing rooms with controlled humidity, temperature and airflow, they mature from a few weeks up to a whole year.

Through the action of enzymes and bacteria under carefully guarded conditions, sheep's cheese acquires its texture, unique aroma and delicacy. Every cheese requires months of care.

AGEING LADDER

Soft aged cheese	**1.5 months**
Hard aged cheese	**1.5 months**
Hard aged cheese	**3 months**
Hard aged cheese	**6 months**
Hard aged cheese	**12 months**

6- and 12-month cheeses are made in limited quantities and sold by pre-order.



12

MONTHS

of ageing for the hardest cheese in the farm's range

08 PRODUCT PORTFOLIO

40 products from 100% sheep milk

The full range at a glance – from fresh spreads to cheeses aged for a whole year. Every batch is made by hand and in limited quantities.

AGED CHEESES · 5



soft · 1.5 months | hard · 3 months | hard · 6 months | hard · 1.5 months | hard · 12 months

TRADITIONAL SHEPHERD CHEESES · 8



oštiepok, unsmoked | cheese strings, smoked | cheese strings, unsmoked | oštiepok, smoked | parenica, smoked | parenica, unsmoked | shepherd cheese, smoked | shepherd cheese, fresh

CHEESE SPECIALITIES · 8



cheese cubes, Indian spices | cheese cubes, dill / wild garlic | yoghurt balls in olive oil | 100% sheep bryndza | cheese cubes with chilli | cheese cubes with herbs | halloumi-style grilling cheese | Balkan-style salted cheese

FRESH SPREADS · 12



sheep butter | sun-dried tomato & basil | dill | onion | chive | garlic | salted | wild garlic



tomato, basil & garlic | sun-dried tomato & olives | tzatziki | garam masala

YOGHURTS, CURD & CREAMS · 4



vanilla cheese cream | full-fat curd cheese | low-fat curd cheese | thick plain yoghurt

DRINKS · 3



žinčica (whey drink) | 100% sheep milk | kefir

No colourings or preservatives · full current range at www.farmadrienok.sk

09 SALES AND CUSTOMERS

Straight to the customer



01

E-shop

Orders via farmadrienok.sk with home delivery; aged cheeses can also be ordered in advance.

02

Directly at the farm

Poniky, Mon–Fri 8:00–15:00. Tasting on site, payment by card or cash.

03

Own courier

Refrigerated delivery in insulated packaging, delivered exclusively by our own courier.

04

Pick-up points

Banská Bystrica – STAVMAXBB and the ANCORA restaurant, pick-up during the week.

B2B COOPERATION

For gastro businesses and shops

The farm offers tailor-made wholesale – with an individual offer based on order volume and frequency – for businesses that want to offer their guests honest sheep products straight from the breeders.

- ✓ **Hotels and guesthouses**
- ✓ **Restaurants and bistros**
- ✓ **Mountain chalets and huts**
- ✓ **Farm and specialist shops**

10 PROJECT STRENGTHS

Why Drienok Farm

01

The whole chain in one pair of hands

From pasture and feed through breeding and milk processing to sales – all under one roof and under our own control.

02

Own facilities and equipment

111 ha of pastures and meadows, complete own machinery, a modern sheepfold with an automated milking parlour and a production facility on site.

03

A premium product with a story

100% sheep's milk, artisan production without colourings and preservatives, and French cheesemaking know-how.

04

Aged cheeses with added value

Limited batches aged for up to 12 months, also sold by pre-order.

05

Multiple sales channels

E-shop, sales at the farm, own refrigerated delivery, pick-up points and B2B customers.

06

A growing brand and long-term vision

A unified visual identity, a website with an e-shop, printed materials and plans looking ahead another 20 years.

FLOCK

approx. 400 sheep

Drienok Farm · Poniky

LAND

111 ha

pastures and meadows



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11 NEXT STEPS

We will be happy to show you the farm

This material serves to introduce the farm, its facilities and its potential. We will gladly share more information about the project at a personal meeting, ideally right on the farm in Poniky.

01

Introductory meeting

presentation of the plan and mutual expectations

02

Farm tour

premises, breeding, production and ageing cellars

03

Next steps

questions and follow-up

PROJECT BY

KRENG Corporation
info@krengestate.com
www.krengestate.com

FARM OPERATOR

Sheep Breeders' Cooperative · Drienok Farm
Družstevná ulica 534, 976 33 Poniky
0918 995 641 · info@farmadrienok.sk
www.farmadrienok.sk

This material is for information purposes only and does not constitute a binding offer or a draft contract. The data about the farm are based on materials from the operator and publicly available information.

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