

Interreg

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Central Baltic Programme

Rural-UP

DISCOVER THE GROWTH STORIES OF LATVIAN BUSINESSES

VALMIERAS ATTĪSTĪBAS AĢENTŪRA

XAMK South-Eastern Finland University of Applied Sciences

LATGALES PLĀNOŠANAS REĢIONS

Tartu ärinõuandla MAAKONDLIK ARENDUSKESKUS

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OZOLU BITES

Ozolu bites is a family-run business based in Valmiera Municipality, where Marta and Intars Ozoli create innovative products using natural ingredients. Their signature product is a freeze-dried honey cake – a traditional treat that gains a unique crunchy texture and a longer shelf life thanks to freeze-drying technology.

The product range also includes freeze-dried fruit, berries and various honey blends. The company's products have received recognition at the Novada Garša 2025 competition and the Riga Food 2025 exhibition.

Ozolu bites combines traditional flavours with modern food technologies, creating distinctive Latvian products with export potential.

- WWW.OZOLUBITES.LV
- VALMIERA, VALMIERA MUNICIPALITY

Ozolu bites

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BOTANICAL SHAMAN

Botanical Shaman is a Latvian beverage producer specialising in naturally fermented kombucha made with ingredients inspired by Northern European nature. Its drinks feature local ingredients such as nettles, pine cones, birch sap, quinces and meadow flowers, creating unique and authentic flavour combinations.

The company's story began in Canada, where its founders discovered the traditions of kombucha brewing. Today, its products are available in several retail outlets across Latvia, including Stockmann and Rimi Klēts.

Botanical Shaman is developing a new brewery in Burtnieki, where it plans to offer tastings and workshops, combining beverage production with nature-based tourism.

- WWW.BOTANICALSHAMAN.LV
- BURTNIEKI, VALMIERA MUNICIPALITY

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ASAIS PIPARS

Asais Pipars is a Latvian food brand producing a variety of chilli sauces by combining home-grown chilli peppers with fruit and other carefully selected ingredients. Founder Jurģis Pēteris focuses not only on the heat of the sauces but also on creating rich, well-balanced flavours.

The product range includes sauces featuring mango, cherries, apples and other creative flavour combinations. The company has established its own production facility, and its products are available in shops, cafés and pizzerias across Latvia, as well as through a business partner in Estonia.

Asais Pipars combines local production, creative recipes and bold flavour experiments to offer chilli sauces for a wide range of tastes.

- WWW.ASAISPIPARS.LV
- VALMIERA, VALMIERA MUNICIPALITY

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LAUX

LAUX is a business based in Valmiera Municipality that brings together sustainable farming, gastronomy and design to create a distinctive lifestyle experience. Founders Marta Vētra and Madara Mestere are developing a diverse farm where they grow vegetables and cut flowers, organise seasonal dining experiences and offer creative workshops.

Its offering includes unique farm-to-table dining experiences, home-grown produce, preserves and nature-inspired decorations. Sustainability, permaculture principles and thoughtful design are central to the company's activities, including the use of reusable tableware and packaging.

LAUX creates a place where people can discover seasonal flavours, appreciate the beauty of nature and reconnect with the values of simple living.

- WWW.FACEBOOK.COM/LAUX.LV
- DIKĻI, VALMIERA MUNICIPALITY

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LIVO

LIVO is a Latvian beverage brand that has been producing natural non-alcoholic drinks and beverage ingredients since 2021, using high-quality ingredients, local berries and plants. Its product range includes syrups, nectars, lemonades, hot drinks and a variety of beverage ingredients.

Products are available in shops, cafés and bars, and are also used by restaurants featured in the Michelin Guide. The company has participated in more than 100 markets and industry events, including Baltic Bar Show in Vilnius and Riga Food.

LIVO also develops partnerships with restaurants and other beverage producers, supplying ingredients and custom-developed drink recipes. The brand combines local flavours with a modern approach to beverage production.

- WWW.LIVO.LV
- RENCĒNI PARISH, VALMIERA MUNICIPALITY

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LIMBAŽU FORMAGGI

Limbažu Formaggi is a Latvian cheese producer rooted in the cheese-making traditions of Limbaži, dating back to 1922. The company combines local dairy expertise with Italian cheese-making traditions to produce slowly matured, Parmesan-style hard cheese from high-quality Latvian milk.

Its products are available in various formats, including cheese blocks and grated cheese, meeting the needs of households, retailers and professional kitchens.

Limbažu Formaggi is developing its production technologies, improving product packaging and strengthening partnerships with retailers and food service businesses. Its ambition is to bring Latvian cheese-making expertise to international markets.

- WWW.LIMBAZUFORMAGGI.EU
- LIMBAŽI, LIMBAŽI MUNICIPALITY

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RĀMS CEPTUVE

Rāms ceptuve is an artisan bakery built on the belief in the value of a slower pace of life and natural, high-quality food. The bakery specialises in traditional sourdough bread, paying particular attention to long fermentation, locally sourced ingredients and a careful baking process that creates authentic, rich flavours.

Combining traditional bread-making skills with a sustainable approach to food production, **Rāms ceptuve** has already built a loyal customer base in Cēsis, Valmiera, Sigulda and Riga.

The company continues to grow by developing a frozen sourdough bread product line for restaurants, boutique hotels and cafés across the Baltic and Nordic countries. This will allow its high-quality artisan bread to reach more customers while preserving its authentic flavour, consistent quality and traditional craftsmanshi

- WWW.INSTAGRAM.COM/RAMS_CEPTUVE
- RAISKUMS PARISH, CĒSIS MUNICIPALITY

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