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Paras Dairy's Galacia Cheese enters West & South India

Plans to Expand Presence from 500+ to 2,000+ HORECA Outlets by March 2026

By **Sanjiv Das** | August 22, 2025



Galacia Cheese Paras Dairy

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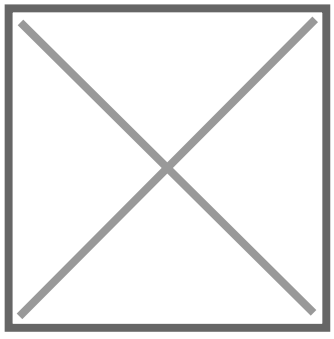
Plans to Expand Presence from 500+ to 2,000+ HORECA Outlets by March 2026

Paras Dairy (VRS Foods), at Anuga Select India, announced a strategic expansion of its Galacia Cheese portfolio into the western and southern markets of India, fuelling its national growth ambition.

After the successful launch of its Galacia Cheese brand, the company aims to strengthen its distribution network by adding 100 new distributors across these regions and scaling its presence from over 500 HORECA (Hotel, Restaurant, and Catering) outlets to more than 2,000 by March-end, with an ambition to secure a position among the top five cheese brands in the country.

Produced at Paras Dairy’s state-of-the-art cheese plant in Ahmednagar, Maharashtra, Galacia Cheese is crafted from the finest cow’s milk sourced from carefully selected farms, ensuring high quality, rich texture, creaminess, and freshness. It is made using Individual Quick Freezing (IQF) technology, which prevents temperature abuse, avoids lump formation, and ensures even spread and uniformity—ideal for both commercial and compact kitchens. The company is investing over Rs 100 crore in this facility to redefine the cheese experience in India.

Gajendra Nagar, Joint MD, VRS Foods, said, “With the Galacia Cheese brand, our goal is to deliver high-quality products at competitive prices in the western and southern markets, build a strong market presence, and be recognised as the preferred partner for the HORECA industry. As one of the largest B2B suppliers and a leading exporter, this expansion is aimed at strengthening our domestic presence across all cities with a population of over 10 lakh.”



VPS Malik, Chief Marketing Officer, VRS Foods, said, “This expansion into West and South India marks a key step in our journey to build a national cheese brand. Backed by advanced technology and responsible sourcing, we are committed to setting new benchmarks in the cheese segment. Keeping in mind the diverse needs of the commercial kitchen, we offer a range of customised cheese variants—such as low melt, high melt, and analogue cheese—designed for various gourmet culinary applications.”

Read online: https://nuffoodsspectrum.in/news/30/22650/paras-dairys-galacia-cheese-enters-west-south-india.html
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