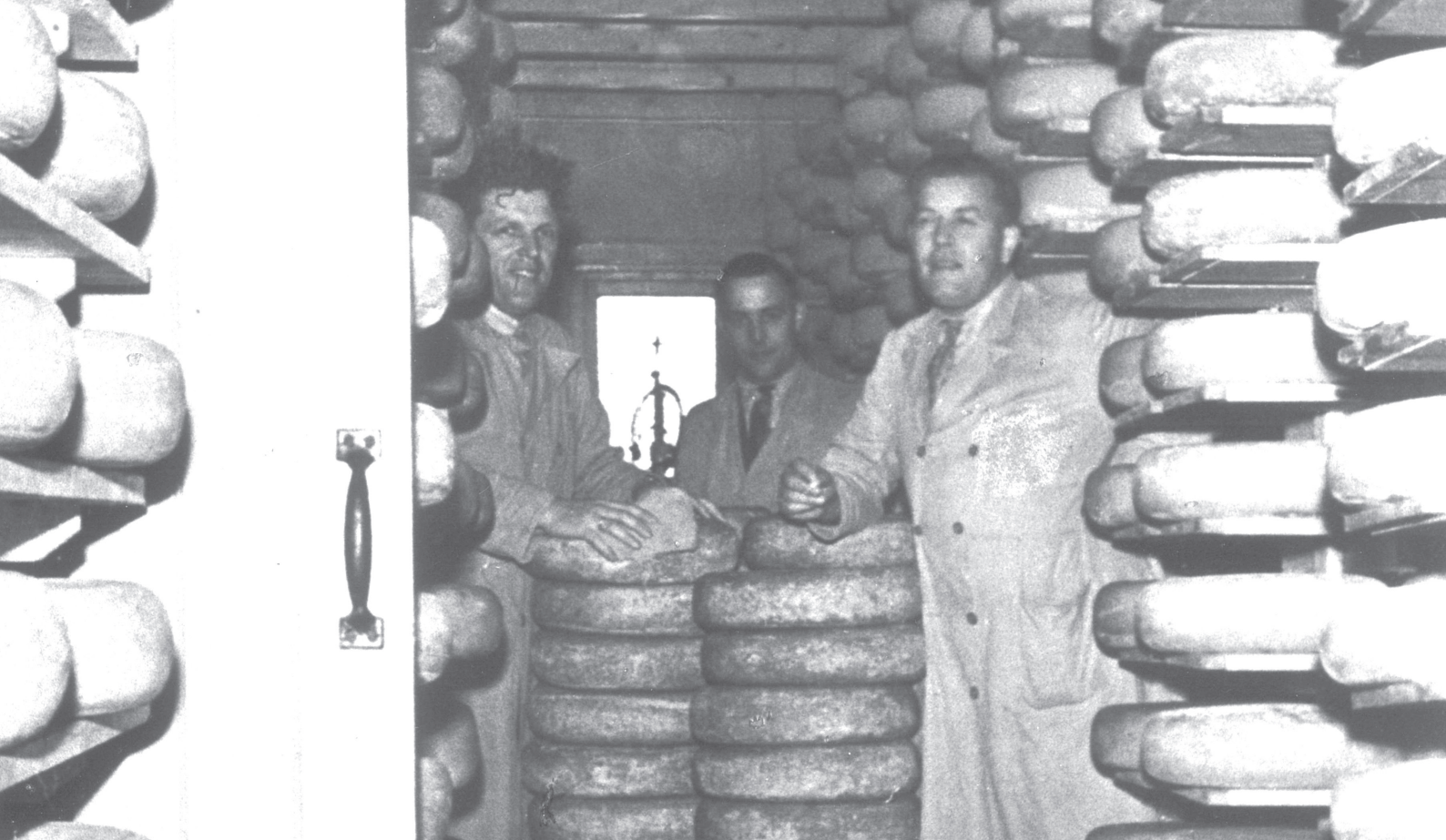

Company brochure

Visser Kaas



Cheese Käse Fromage Since 1916



Discover our company Cheese Käse Fromage since 1916

We are an internationally operating family business, specialized in the ripening and processing of natural ripened cheese. An authentic family-run business with over 100 years of experience and passion for cheese. Our love for cheese runs through our veins and is passed on from generation to generation. As early as 1916, our company was founded by Hendrik Visser.

After a few years he started with selling cheese in Germany, which still is one of our most important export markets. After 5 generations of management we have grown into an international wholesale business; we currently ship cheese to approx. 60 countries all over the world. Operating out of a privately owned warehouse, which has a storage capacity of around 4000 tons, we are able to send approx. 15 million kilos of cheese to customers around the world each year. Our clientele varies from small cheese shops to large international retail organizations. By keeping the entire production chain of ripening, packing and delivery in-house, we are able to work quickly, flexibly and cost-efficiently. Using state of the art production and packing technology, clients are also guaranteed of a high and constant quality of all products. We believe that our rich history still plays a significant role in our everyday management, services and responsible business decisions. Our reputation is going strong for over 100 years, and this was officially acknowledged when we received the Royal Warrant 'By Appointment to the Court of the Netherlands' in 2016. We are very proud of this achievement.

All in all, these qualities allow us to be your reliable, versatile and flexible business partner for Original Dutch cheese.

Discover our products a unique taste

Ever since 1916 the focus in our assortment has been on traditional natural ripened Gouda wheels. The passion for cheese ripening has been passed on from generation to generation. Each cheese develops its perfect, unique taste. Next to Gouda wheels, we offer a full range of cheeses like Edam, Maasdam, Specialty cheeses as well as Emmental blocks, Cheddar loaves and more. After reaching the right age and taste, we finish production by labelling and packing the cheese; all tailor made based on customer's needs.

Discover our brands Loved worldwide

Huizer Kaas-Gilde is our premium brand for traditionally aged cheese with guaranteed quality from Holland and loved worldwide. Huizer Kaas-Gilde is available for our full selection of Dutch cheeses. We are also happy to be the distributor of the well-known brands Frau Antje Pikantje and Mai Gouda. Next to that we offer Private label options.



Gouda 48%, 12 kg wheel, young

The young natural ripened Gouda wheel is traditionally matured for approximately 4 weeks on wooden boards. Flavor of this cheese is creamy and lightly sweet, while the texture is nice and soft. A classic that will be loved by everyone!



Gouda 48%, 12 kg wheel, matured

The matured natural ripened Gouda wheel is traditionally matured for approximately 12 weeks on wooden boards. Flavor of this cheese is light piquant, while the texture remains quite creamy and soft.

Whether enjoyed on a cheese board, grated over pasta, or savored on its own, our matured cheese is a culinary experience.



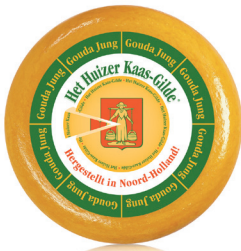
Gouda 48%, 12 kg wheel, old

The old natural ripened Gouda wheel is traditionally matured for approximately 50 weeks. Flavor of this cheese is strong piquant. The texture is firm, but can still be cut. This old wheel is perfectly suitable for an exclusive cheese platter.



Gouda 48%, 12 kg wheel, very old

This naturally ripened Gouda is approximately 2,5 to 3 years old. The taste of this cheese is strong piquant and salty. One can also see distinct salt crystals. The cheese has a crumbly texture and can no longer be cut by a normal knife. This cheese weaves a story as rich and complex as its taste.



Gouda 48%, 12 / 16 kg wheel, Noord-Holland

Visser Kaas also has Noord-Holland Gouda in its product range. This Gouda type cheese is considered as the very best of the factory. Using a traditional production process, combined with the very distinct “Noord-Holland Polder” milk, the taste of this cheese is unsurpassed. We have Noord-Holland Gouda in every age, ranging from young to very old.



Gouda 35%, 12 kg wheel, Noord-Holland

This natural ripened Gouda cheese contains 25% less fat than normal 48% Gouda. This cheese has a slightly harder texture, and a somewhat sweeter flavor than normal Gouda. Since this is a Noord-Holland type Gouda, the taste is almost similar to a full-fat cheese. Definitely worth trying!



Gouda 48%, with Cumin, 12 kg wheel

Cumin was one the earliest spices ever added to Gouda cheese. For many years, this Gouda cheese was exclusively available in the Dutch domestic market. However, this tasty cheese has now become a significant export article. We offer a diverse range of Gouda cheeses with cumin, ranging from young to old.



Maasdam 45%, 12,5 kg wheel

Maasdam cheese is among the most popular cheeses in the global cheese market. With its soft, nutty and slightly sweet flavor profile, this cheese is appreciated by people all over the world. This cheese displays distinct and larger eye-forming than Gouda cheese, almost similar to Emmentaler.



Goat cheese 50%, 4,5 kg wheel

Goat cheese has experienced a significant increase in sales thanks to its versatility in various dishes and salads. Goat cheese has a strong and distinct taste compared to cow’s milk cheese, and also has a somewhat harder texture. Visser Kaas offers an extensive range of Goat cheese sorts, from natural Goat cheese to Goat cheese with honey or Italian herbs.



Gouda 50%, Specialty with added ingredients, 4,5 kg wheel

These Gouda type cheeses are enriched with various ingredients, such as Garlic, Nettles, Italian Herbs, Pesto, Mustard and many more. By adding these ingredients, these cheeses pair perfectly with a fine glass of wine or a cold beer. Due to the somewhat higher fat percentage, this cheese type has a delicious creamy and rich taste. Discover the (almost) unlimited options at Visser Kaas.



Frau Antje Pikantje 48%, 12 kg wheel

Frau Antje Pikantje is a delicious piquant Dutch Gouda cheese that has been aged for at least 16 weeks in accordance with time-honored Dutch traditions. With an iconic Dutch label featuring Frau Antje herself, this cheese is a must-have abroad, especially loved in Germany. Each spring, the Mai Gouda edition is presented; a remarkable smooth grass cheese made from the fresh milk of cows enjoying the young grass after a long winter. This makes the meadow milk and cheese even creamier than usual.



Artisan 'Farmers' Cheese, 20-40-48%, 10, 12, 16, 25 kg wheel

Farmers Cheese is traditionally produced on various farms in Holland. By strictly using raw milk (unpasteurized), this cheese boasts a rich and distinct flavor that varies from farm to farm. As the ripening process progresses, the flavor and aroma of this cheese intensify. We have a full assortment of Farmers cheese ranging from young to old, and in various shapes and sizes.



Edam 40%, 1,9 or 0,9 kg ball

The iconic Dutch Edam ball is known worldwide. Sold in two variants: the standard 1,9kg size and the baby 0,9kg type. Edam balls are traditionally ripened for +- 4 weeks, resulting in a mildly sweet taste and a soft texture. Due to its slightly lower fat percentage compared to regular Gouda cheese, Edam offers a slightly harder texture. With its distinctive red color, this cheese is an essential addition to your assortment.



Foil cheese, Gouda 48% / Edam 40%, 15 kg block / 5x3kg loaves

15kg foil blocks are ideal for industrial processing since the cheese lacks a rind. This allows for direct cutting/grating/slicing once the foil bag has been removed.



Full assortment in (Retail) packages

We pack our cheese entirely according to the customer's wishes. This includes the type of packaging, the design of the brand and weighing label, number of pieces per carton, and more. The weighing label is designed in such a way that it meets the requirements of the customer and binding rules of country of export. The brand is applied by means of thin labels and can be emphasized by brand stickers or repack labels. Our cheese is prepared for transport in appropriate boxes and pallets.

We offer a wide range of cut and pre-packed cheese solutions. We have a large variety of smaller portions available ranging from half and quarter pieces to smaller retail packages of approximately 250 grams, available in various forms, such as wedges, Swedish cut or kilo blocks. We use a modern packaging line and this allows the pre-packed cheese to have a long expiry date, while still offering an attractive consumer package. Moreover, our brand-new production line enables us to offer precise fixed-weight pieces. The packaging department is of course fully certified to guarantee excellent hygiene and quality.



210 gram Edam wedge



250 gram wedge



300 gram Swedish cut



500 gram wedge



750 gram wedge



2,5/3 kg loaf

Discover our quality policy

Proven quality and food safety

Quality is one of the main targets of Visser Kaas. We therefore operate an internal quality control system, which is based on the latest HACCP standards. This system has been audited by an independent research body and has received full IFS, HACCP and process certification. As a client, this guarantees that the entire production chain, which starts with the loading of the raw materials and ends with the delivery of the end product, is fully monitored and controlled.

In addition, we hold a number of certificates allowing us to sell niche products, such as Organic and Meadow Milk cheeses. Furthermore, we offer Gouda Holland, Edam Holland and Dutch Goat cheese with the PGI denomination. The PGI logo ensures the high quality associated with the origin of the cheeses.





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