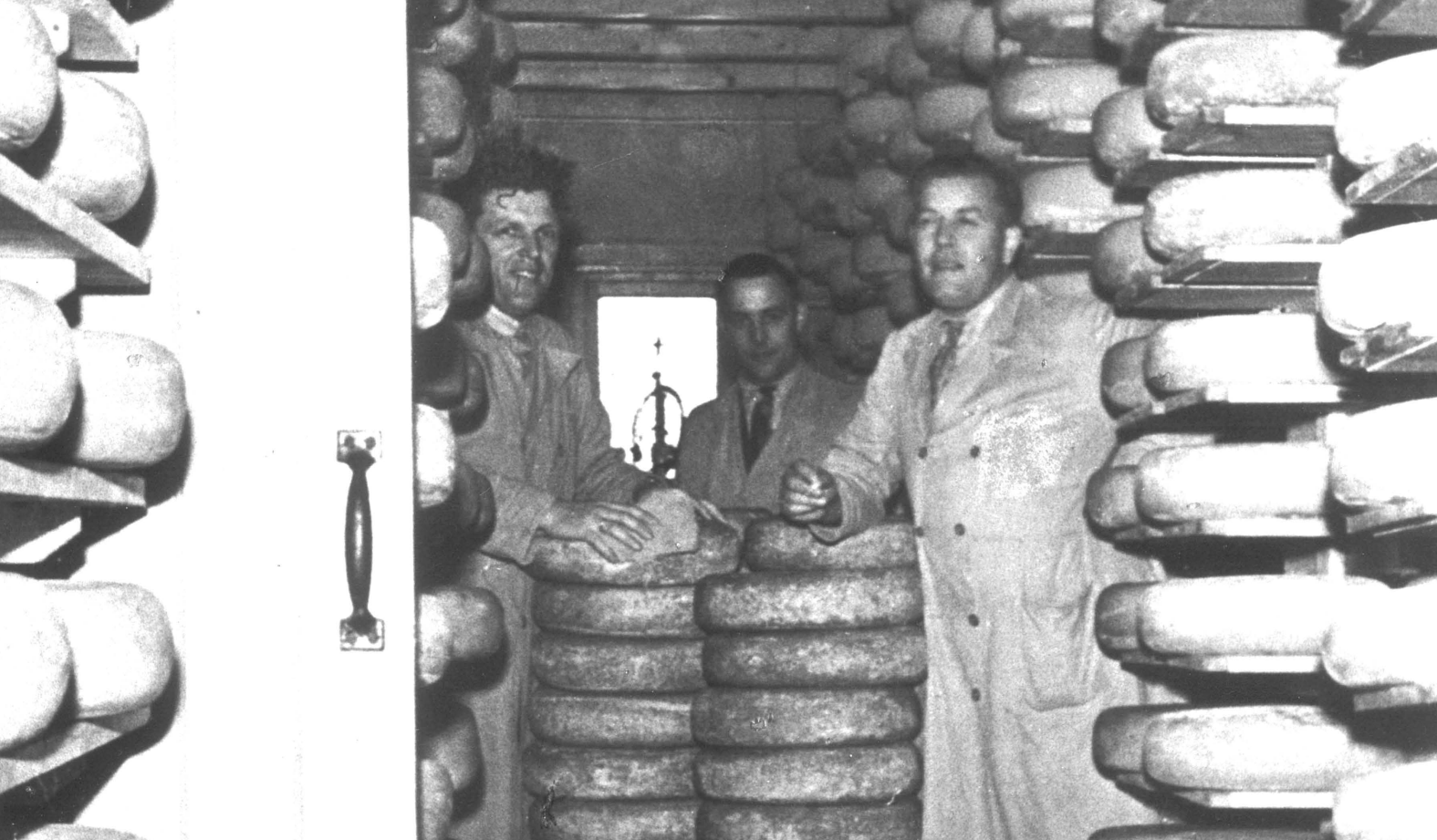


Company brochure

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 ton, we are able to send approximately 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 quick, flexible and cost-efficient. 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. Which has officially been acknowledged upon receiving the Royal Warrant 'By Appointment to the Court of the Netherlands' in 2016. Of which we are very proud of.

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%, 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. Standard packaged in open cartons, paraffin and labeled.



Gouda 48%, 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. Standard packaged in open cartons, paraffin and labeled.



Gouda 48% 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. Standard packaged in open cartons, paraffin and labeled.



Gouda 48%, 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. Standard packaged in open cartons, without paraffin and labeled.



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 the very best of the factory produced Dutch gouda. Using a traditional production process, combined with the very distinct "Noord-Holland Polder" milk, the taste of this cheese is unsurpassed. On top of that, this cheese also contains less salt than standard Dutch gouda. We have Noord-Holland gouda in every age, ranging from young to very Old.



Gouda 35% 12kg, 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 Cono, Noord-Holland type gouda however, the taste remains very much alike to a full-fat cheese. Standard packaged in open cartons, paraffin and labeled.



Gouda 48%, with Cumin, 12kg wheel

Cumin is one the earliest spices ever added to gouda cheese. For many years this gouda cheese was only sold on the Dutch domestic market. Although its popularity is slowly decaying in Holland, this cheese has become quite an export article, especially to eastern European countries. We have an assortment of Gouda with cumin ranging from the ages young to old.



Maasdam 45%, 12,5 kg wheel

Maasdam cheese 45% is one the very popular in the World-wide cheese market. With its soft nutty and slightly sweet flavor, this cheese is especially appreciated in Eastern Europe and other further export destinations. This cheese should have distinct and larger eye-forming than gouda, almost like Emmentaler. Maasdam cheese is traditionally ripened for 6 weeks before its paraffin coated. Standard packed in open cartons, paraffin and labeled.



Goat cheese 50%, 4,5 kg wheel

Goat cheese has had a large sales boost due to its use in a large variety of dishes and salads. Goat cheese from Visser Kaas has a 4,5 kilogram wheel shape, and is offered in two varieties, young and Old. The former is ripened for approximately 6 weeks, while the Old variant is ripened for about a year. Goat cheese has a strong and distinct taste compared to cow's milk cheese, and also a somewhat harder texture.



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

These 50% gouda type cheeses are enriched with various ingredients, such as: Garlic, Nettles, Italian Herbs, Peso, Mustard etc. By adding these ingredients, these cheeses are perfectly suited to be served with a nice glass of wine or beer. Due to the somewhat higher fat percentage, this type cheese type has a delicious creamy and rich taste. This cheese type is normally ripened for approximately 4 weeks.



Frau Antje Pikantje 48%, 12kg wheel

Frau Antje Pikantje is a delicious piquant Dutch Gouda cheese that has been aged for at least 16 weeks and made according to old tradition in Holland. With a typical Dutch label and icon Frau Antje presented on it, this cheese is a must have abroad, especially loved in Germany. Each Spring, the Mai Gouda edition is presented; a super smooth grass cheese made from the fresh milk of cows enjoying the young grass after the 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 has a very rich and distinct flavor which varies from farm to farm. This rich taste and smell develops further as the ripening process progresses. We have a full assortment of farmers cheese ranging from Young to Old, and in various shapes and sizes.



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

The typical Dutch Edam ball is known worldwide. Sold in two variants, the normal 1,9kg and the baby 0,9kg type. Due to the fact that edam balls are normally ripened around 4 weeks, they have mildly sweet taste and soft texture. Since its fat percentage is a bit lower than normal gouda cheese, the cheese also has a slightly harder texture. Standard packed with 6 balls per cartons, in red paraffin coating and red cellophane.



Foil blocks, Gouda 48% / Edam 40%, Antje, 15 kg block

15kg foil blocks are perfectly suited for industrial processing, due to the fact that the cheese has no rind. This allows for direct cutting or grating once the foil bag has been removed. We offer foil blocks from both Frico and DOC. Standard delivered in foil, on block (industrial) pallets.



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 have a number of certificates to sell niche products, such as Organic and Meadow Milk cheeses. Also, 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.

Full assortment in (Retail) packages

We package 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. 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. The packaging department is of course fully certified to guarantee excellent hygiene and quality.



210 gram Edam wedge



250gram wedge



300gram swedish cut



500gram wedge



750 gram wedge



2,5/3kg loaf





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