
Company brochure

Visser Kaas





Introduction

Visser Kaas Holland - since 1916

Visser Kaas is an internationally operating family business, specialized in the ripening and processing of natural ripened cheese. As early as 1916, Visser Kaas 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 Visser Kaas has grown to an international wholesale business; we currently ship cheese to countries all around the world. Operating out of a privately owned warehouse, which has a storage capacity of around 2000 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. All in all, these qualities allow Visser Kaas to remain a highly versatile, reliable and competitive player in today's global cheese market. Visser Kaas is very proud on the fact that this exceptional reputation has officially been acknowledged by granting the Royal warrant 'By Appointment to the Court of the Netherlands'.



The assortment of Visser Kaas

Ever since its founding in 1916, the focus in the assortment of Visser Kaas has been on traditional natural ripened Gouda wheels. Although the assortment has been expanded considerably since then, these articles have always remained the main target of Visser Kaas. By working with a large number of producers, we're able to offer a highly diverse assortment of Dutch cheeses, ranging from 'farmers' cheese, to new variants such as cream cheese with wasabi. A few years ago, Visser decided to introduce its own brand called 'Huizer Kaas-Gilde'. This Brand is used to give end-consumers an easily recognizable line of high quality products. All products shown in this assortment are labeled with Huizer Kaas-Gilde brand. Off-course all off our products are also available in private label options.



Gouda 48%, young, wheel

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%, matured, wheel

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%, old, wheel

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%, very old, wheel

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%, Noord-Holland, Cono, 12 / 16kg wheel

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. Visser Kaas has Noord-Holland gouda in every age, ranging from young to very Old.



Gouda 35%, Noord-holland, Cono, 12kg wheel

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, 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 of 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. Visser Kaas has an assortment of Gouda with cumin ranging from the ages young to old.



Maasdam 45%, 12,5kg wheel

Maasdam cheese 45% is one of the newcomers 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 coating. Standard packed in open cartons, paraffin and labeled.



Goat cheese 50%, 4,5kg wheel

Goat cheese has had a large sales boost recently due to its easy-to-digest properties, higher protein and lower cholesterol levels. 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, 4,5kg 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.



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

Farmers Cheese from Visser Kaas 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. Visser Kaas has an assortment of farmers cheese ranging from Young to Old, and in various shapes and sizes.



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

The typical Dutch Edam ball is known worldwide. Sold in two variants, the regular 1,9kg and the baby 0,9kg type. Due to the fact that edam balls are normally ripened around 4 weeks, they have a 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.



Gouda 48% / Edam 40%, Antje, 15kg foil block or 3kg loaf

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. Visser Kaas normally offers Foil blocks from both Frico and DOC. Standard delivered in foil, on block (industrial) pallets.



Gouda / Edam Holland P.G.I denomination

The European Commission has designated Gouda Holland cheese and Edam Holland cheese as Protected Geographical Indications (PGIs). That means these cheeses are certified to have been produced in the Netherlands using traditional methods with milk from Dutch cows and to have undergone a natural aging process. The European PGI logo ensures the high quality associated with the origin of the cheeses. Visser Kaas offers these true Dutch cheeses.



Packaging possibilities

Visser Kaas

Visser Kaas offers a wide range of cut and pre-packed cheese solutions, such as: $\frac{1}{2}$ cheeses, $\frac{1}{4}$ cheese, 350 gram 'swedish cut', and kilo blocks. We use a technique called vacuum forming for this packing process. This allows the pre-packed cheese to have a long expiry date, while still offering an attractive consumer package.

A couple of years ago, Visser Kaas also fully upgraded its weighing systems for both the uncut as well as the smaller Pre-packed cheeses. By integrating this system into the ERP software, Visser Kaas is now able to offer clients a high degree of flexibility in weight and barcode labeling. By offering fully customizable (client specific) labels and barcodes (EAN 13 - 128), Visser Kaas can cater to all needs in the current digitalizing market.

Quality Visser Kaas

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.





Visser Kaas

Cheese Käse Fromage Since 1916



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