



Dutch cheese innovators

WE PROUDLY PRESENT



1 DUTCH CHEESE GALLERY - EMMENTAL GOAT

Finest Goat cheese from Holland with the typical taste and structure of Emmental cheese. This Emmental goatcheese has nice subtile holes and the taste is nutty and somewhat fruity.

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2 DUTCH CHEESE GALLERY - SWEET FARMER

Sweet Farmer cheese is the combination of South European cheese carateristics and Dutch craftsmanship. The original recepy has been developed 30 years ago in Holland. Throughout the maturation the cheese develops a rich, full bouillon flavour with a slight sweet undertone. The texture of this fabulous cheese shows the crunchy cristals.

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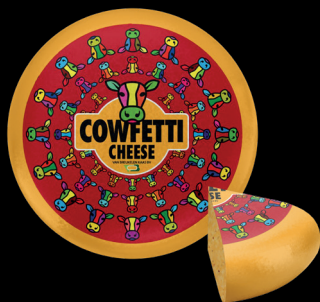
3 DUTCH CHEESE GALLERY - RUCOLA

The cheese innovators from van Breukelen have developed this great novelty with Rucola. This creamy rich flavoured Gouda is combined with rucola and some garlic and tomato. The Rucola cheese looks great and taste even better!



4 DUTCH CHEESE GALLERY - GOAT NUTS

We proudly present this new flavour in our goatcheese range. The combination of goatcheese with walnuts and hazelnuts is brilliant. Please try this cheese on the cheeseplatter with some honey-mustard sauce.



5 COWFETTI

Cowfetti, our eye-catcher for the cheese platter. This multi color Gouda typ cheese is enriched with chili, pepper, paprika, mustard and coriander. Our smoky aroma completes the unique taste of Cowfetti.



6 OLD VAN HOLLAND

Old Van Holland is the most famous Gouda Cheese, matured in perfection. This cheese is creamy with a full and rich flavour. The cheese shows nice maturation crystals. Old van Holland is delicious cheese and can be enjoyed on the cheese platter, on sandwich or as snack.

HOW TO CONTACT US



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