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> WATCH OUR CORPORATE



INTRODUCTION



THE CHEESE FAMILY FROM HOLLAND

Vandersterre has been a Dutch family business for more than 90 years. With our team of committed colleagues, we produce, refine and package Dutch cheese specialties. We bring brands, formulas and concepts in best Dutch cheese specialties onto the market in an innovative and sustainable way.

Established in 1929, we have a long and rich history that is based on generations of knowledge and craftsmanship. Vandersterre now plays an important role in every link in the chain – from production up to and including consumer sales. In short: from the cow to the supermarket shelf.

We are passionate about building on local and international brands so that all consumers worldwide can enjoy the famous Dutch cheese tradition. We export the two strong brands of Prima Donna and Landana to more than 80 countries around the world. With our team of enthusiastic colleagues, we support our trading partners in the countries in which they are active with our brands. A powerful interaction between people, brands and markets. Our committed corporate culture and our personal approach are the solid basis on which we do business. Because you don't just sell cheese with your brain; you also sell it with your heart.



ON OUR WAY TO BECOMING

CLIMATE NEUTRAL

OUR VISION ON SUSTAINABILITY

At Vandersterre, we believe that a clear vision and wellfounded perspective on sustainable development is essential for a future-proof family business. As integral part of our strategy, we have formulated such a vision, guiding our investments and setting priorities for years to come. This vision steers our daily business operations | | Reduce the environmental impact of our average as we actively pursue sustainable development.

Our sustainability vision is centred around a goal; a point on the horizon to work towards. Our ambition is to be a climate-neutral company by 2030 for our direct company emissions and indirect emissions from purchased electricity. To achieve this goal, we strive to reduce the environmental impact of our business operations through optimising our processes and building on collaboration with our key partners. In order to reach climate-neutral status, we will responsibly compensate the left-over/unavoidable emissions from our business operations through offset- and inset-projects.

ON OUR WAY TO BECOMING CLIMATE NEUTRAL WE STRIVE TO:

- Make our product mix more sustainable, with increased focus on environmentally friendly product categories (e.g. organic, Jersey and climateneutral or -positive products).
- product through optimising our own processes and building on cross value-chain collaboration with our
- . Compensate the unavoidable emissions from our business operations through offset- and insetprojects.

FOUR PRIORITIES FOR SUSTAINABLE DEVELOPMENT

To achieve this vision, we have formulated four prorities on which we will work in our organisation, with our products and with our partners to accelerate sustainable development. These four priorities are:

- . Climate-responsible premium dairy,
- II. Motivating and healthy work environment,
- . Climate-neutral Vandersterre,
- V. Future-proof value chain.



PREMIUM DAIRY



CLIMATE-RESPONSIBLE MOTIVATING AND HEALTHY WORK ENVIRONMENT



CLIMATE-NEUTRAL VANDERSTERRE



FUTURE-PROOF VALUE CHAIN

Our company has recently been awarded with the Dutch quality label for Corporate Social Responsibility (in accordance with ISO-26000) for our work within the people, planet, profit framework. We have also released our first sustainability report for 2020-2022, which you can find on our website.

For more information please visit: https://vandersterre-cheese.com/climate-neutral/





This exclusive delicacy is characterized by a unique combination of the delightful taste of Italy and the best traditional Dutch cheese. This Italian character of Prima Donna has been awarded with more than 10 gold awards for 'Best cheese in Europe' and 'Best Dutch cheese'.

The intensity of flavor in the 'fino', 'maturo', 'forte' and bio variety, each with its own unique taste, depends on the length of ripening. The unique Prima Donna ripening process results in characteristic fine protein crystals, which is a sign of highest quality.

- Refined taste
- Suitable for vegetarians
- 100% best meadow milk
- Gluten- and lactose-free (<0,1/100g)
 - Matured and nutty taste
 - Quality awarded many times

AWARDS











PRIMA DONNA FINO

Mature & nutty taste

Known for its rich, full flavor. Recognizable by its striking blue label. Works well in a variety of culinary applications, including cold, and warm dishes.

PRIMA DONNA MATURO

Extra mature & full-bodied taste

Extra ripened, pleasantly piquant flavor and solid consistency with characteristic fine protein crystals. Prima Donna maturo is great with a glass of wine, and works well in Mediterranean dishes.

PRIMA DONNA FORTE

Extra mature & piquant taste

Extra-long ripening time, lightly crumbly consistency. Strong and sweet, nutty taste. Well suited for warm dishes or on a cheeseboard.

PRIMA DONNA LEGGERO

Fine & savoury in taste

Delightfull variety in the Prima Donna family with 20.5 % fat absolute (30 % fat i.d.m.). Features a light, fine, and piquant flavor. Ideal cheese for health conscious consumers.

PRIMA DONNA BIO

Mature & nutty

With a slightly mature, sweet and nutty flavor, Prima Donna bio is a true Prima Donna, formaggío con passíone! The unique combination of Dutch cheese with an Italian flair characterises this new organic variant of Prima Donna. Of course with the fine ripening crystals as a sign of good maturity. Free from additives and made of 100% organic Dutch meadow milk.





UNIQUE PRODUCT, SPLENDIDLY PACKED!

Due to an increasingly busy lifestyle and a growing number of smaller households, consumers demand smaller, lighter and easy-to-use packaging. Acting on this trend, Prima Donna has an extensive pre-pack assortment of small packages for self-service shopping.



180G WEDGES

Vacuum packed and easy to open, packed per 10 in an attractive display box.



220G TRIANGULAR

Packed per 8 pieces.



SLICES

Slices in resealable packaging. Ideal with bread and crackers. Content display box: 10x150 g.

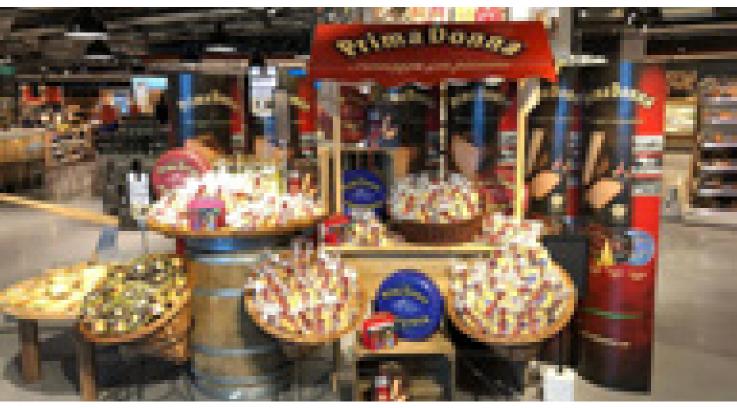
EXCELLENT SUPPORT, WORLDWIDE

Prima Donna is widely recognized for its outstanding quality. With regularly updated, high-quality, promotional materials, Prima Donna is even easier to sell! Prima Donna offers a wide variety of promotional materials including complete demonstration stands, cooled product presentations, banners, cheese replicas, counter displays featuring recipe cards, information folders, contests and give-aways for end-users and sampling boxes used to encourage impulse purchases. Recently, Prima Donna has also became active on social media. This is where the latest news, recipes and content will be shared. Of course, these professional photos can also be shared for various online uses. Promotional materials and online content can be requested by e-mail: verkoop.int@vandersterre.nl

@primadonnacheese www.primadonnakaas.com













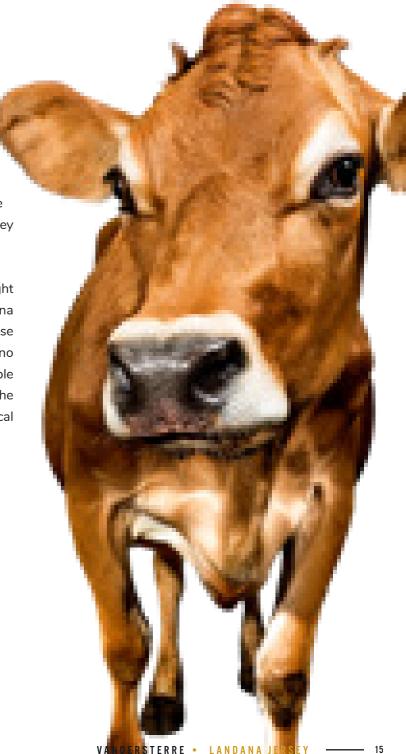
DIFFERENT COW, DIFFERENT MILK, BEST CHEESE!

Landana Jersey Cheese is made from 100% allnatural milk of Dutch Jersey cows. The Jersey cow is a purebred cow. The milk from these friendly light-brown Jersey cows is truly something special. Dutch Jersey milk is easy to digest and contains more nutrients than conventional cow's milk. Moreover, the milk is rich in healthy fats. Taste the difference in the creamy, smooth Landana Jersey Cheese.

The whole Jersey milk is not skimmed and goes straight from the cow into the cheese. This gives Landana Jersey Cheese its full, rich taste. Next to this the cheese is lactose-free and 100% natural, so it contains no artificial addings or preservatives, and it is suitable for vegetarians. Besides that, the Jersey cow is the sustainability champion and has a smaller ecological footprint.









LANDANA JERSEY MILD

Creamy & rich flavor

Naturally ripened on wooden shelves for approx. 8 weeks.



LANDANA JERSEY MATURE

Creamy & characteristic flavor

Naturally ripened on wooden shelves for approx. 20-24 weeks.



LANDANA JERSEY MAY

Creamy & rich flavor

Matured for approx. 10 weeks from the meadow milk of May.



LANDANA JERSEY AUTUMN

Creamy & rich flavor

Matured for approx. 10 weeks from the summer's meadow milk.



LANDANA JERSEY OLD-AGED

Rich, extra matured & creamy flavor At least one year naturally ripened on wooden shelves.



LANDANA JERSEY X.O.

Strong, full bodied & creamy flavor At least 18 months naturally aged on wooden shelves.

available in various flavors and ripening times like:

available in various flavors and ripening times like:

Mild & mature 150g. | Old 125g.

PREPACKED WEDGES

Mild & mature 250g. | Old & X.O. 180g.

SLICES



LANDANA JERSEY WINTER

Creamy & rich flavor

Matured for approx. 10 weeks from the autumn's meadow milk.



POS SUPPORT

Landana Jersey offers a wide variety of Online content and promotional materials:







@landanajerseycheese www.landanajersey.com



PACKAGES









DIFFERENT COW, DIFFERENT MILK

Jersey milk dairy done differently. Cows with toffee coloured faces, soft white noses and huge brown eyes. The cows come originally from the Island of Jersey, off the south coast of England. They are intelligent, curious and quite strong minded. Jersey milk naturally contains more protein, more fat, vitamins and minerals than regular milk. This richness gives Jersey milk a wonderfully full and creamy flavour. Perfect to enjoy as it is or to froth up for your cappuccino or latte but also for producing unique milk powder, cheese, and butter.

Why is our Jersey milk unique?

- High fat and protein content
- Contains more vitamins, minerals and omega-3
- Low ecological footprint
- Meadow milk
- 100% natural Jersey milk from pure bred cows

www.hollandjersey.com/en/



UHT MILK

A full fat long shelf-life milk, that's a great source of protein. It's an absolutely delicious drink on its own and is an amazing frothing milk for your coffee, cappuccino, macchiato, flat white, or latte. Or any other kind of coffee you might want to make.



FRESH MILK

This is the milk as our Jersey cows produce it. A full fat milk that's a great source of protein. It's an absolutely delicious drink on its own and is an amazing frothing milk for your coffee, cappuccino, macchiato, flat white, or latte.





THE BEST ORGANIC CHEESE MADE FROM ORGANIC DUTCH MILK!

Landana Organic is made exclusively from pure and 100% organic milk from Dutch cows and goats. Landana organic is free of artificial colors, flavors and preservatives. Due to the use of microbial rennet, this cheese is also suitable for vegetarians. Therefore, the milk is natural and pure and you can taste that! Landana Organic is prepared according to the old tradition of cheesemakers and matured naturally on untreated wooden shelves.



- Made from Dutch organic milk
- Awarded Holland quality
- Pure, smooth and creamy taste
- No artificial flavors and colors
- No preservatives
- Naturally aged on wood







LANDANA ORGANIC MILD

Pure & mildly taste

100% Dutch organic cow's milk. Naturally matured for at least 8 weeks. 50% F.i.d.m., available in wheels (12 kg).



LANDANA ORGANIC OLD

Full & piquant taste

100% Dutch organic cow's milk. Naturally matured for at least 10 months. 50% F.i.d.m., available in wheels (11 kg).



LANDANA ORGANIC CARROT

Fresh, creamy and slightly sweet taste 100% Dutch organic cow's milk. Naturally matured for at least 4-6 weeks. 50% F.i.d.m., available in wheels (4 kg).



LANDANA ORGANIC MILD

Characteristic & delicate taste

100% Dutch organic goat's milk. Naturally matured for 4-6 weeks. 50% F.i.d.m., available per wheel (4 kg).



LANDANA ORGANIC BRIE NATURAL LANDANA ORGANIC OLD

Creamy & mild taste

maturation process. 50% F.i.d.m., available per 1,5 kg wheel.



Full & matured taste

100% Dutch organic goat's milk. Short, natural 100% Dutch organic goat's milk. Naturally matured for approx. 10 months. 50% fat i.d.m., available per wheel (4 kg)



LANDANA ORGANIC RED CULTURE CHEESE

Landana ORGANIC Charmeux, organic specialties on the cheese market! Landana ORGANIC Charmeux is also known as a "red-bacteria" cheese. Washed-rind or red bacteria cheeses are slightly softer in texture and have a distinctive red to orange exterior. After the production process, these cheeses are washed with a bacterial wash. This gives the cheese its specific characteristics and makes the contents softer and stronger in flavor. This process is repeated for six weeks, resulting in a beautiful and high-quality organic cheese with a characteristic aroma and taste.



CHARMEUX

Creamy & charming flavor

100% Dutch organic cow's cheese washed with red cultures. Naturally matured for 4-6 weeks. 50% F.i.d.m., available in wheels (3,5 kg).



CHARMEUX GOAT

Smooth & intense flavour

100% Dutch organic goat's cheese washed with red cultures. Naturally matured for 4-6 weeks. 50% F.i.d.m., available per wheel (3,5 kg).

LANDANA ORGANIC PRE-PACKED SLICES AND WEDGES



SLICES ORGANIC OLD



SLICES ORGANIC MILD



LANDANA ORGANIC DEMETER



PREPACKED ORGANIC MILD.



PREPACKED ORGANIC CHARMEUX



BIO-GOUDA MILD

Mild & delicate taste

100% Dutch Demeter cow's milk. Naturally matured for 4-6 weeks. 50% F.i.d.m., available per wheel (4 kg).



BIO-GOUDA MATURED

Rich & creamy taste

100% Dutch Demeter cow's milk. Naturally matured for 12-14 weeks. 50% F.i.d.m., available per wheel (4 kg).



PREPACKED ORGANIC CAROT.



PREPACKED ORGANIC OLD.



BIO-GOUDA AGED

Spicy & rich taste

100% Dutch Demeter cow's milk. Naturally matured for 36-40 weeks. 50% F.i.d.m., available per wheel (4 kg).



PRE-PACKED

All as pre-packed available, ideal for the self service!





Landana cheeses are prepared using time-tested cheese makers' traditions. The art of cheese making has been handed down from generation to generation; methodology has changed very little over time. Landana matures for many weeks on untreated wooden shelves in cheese warehouses in the 'Green Heart of Holland' the land of windmills and green pastures. The cheese maker continuously turns the cheese by hand until they

have acquired the quality expected of a Landana cheese. Landana uses only the best ingredients. Landana is a well-known, international brand that represents a complete range of cheese varieties that are easily recognized and that enjoy a high level of trust. Every single variant has a recognizable added value, so you can obtain higher turnover and a better profit margin. The number 1 in variety!



COW HERBS



MILD 48% fat i.d.m./ca. 4 or 12 kg. min. 6 weeks aged



MILD GRAAFSTROOM 48% fat i.d.m./ca. 12 kg min. 6 weeks aged



MATURE 48% fat i.d.m./ca. 12 kg min. 17 weeks aged



OLD 48% fat i.d.m./ca. 10 kg min. 10 months aged



CHILI-SAMBAL 50% fat i.d.m. / ca. 4 kg



OLIVES & TOMATOES 50% fat i.d.m. / ca. 4 kg



WILD GARLIC 50% fat i.d.m. / ca. 4 kg



MUSTARD 50% fat i.d.m. / ca. 4 kg



500 DAYS 48% fat i.d.m. / half wheel ca. 5 kg min. 500 days aged 5 kg min. 1000 days aged



1000 DAYS 48% fat i.d.m. / half wheel ca.



30+ 35 % fat i.d.m./ca. 12 kg less fat (19 % abs.)



MAASDAM 45 % fat i.d.m./ca. 12 kg with holes



NETTLE 50% fat i.d.m. / ca. 4 kg



GARLIC 50% fat i.d.m. / ca. 4 kg



WALNUT 50% fat i.d.m. / ca. 4 kg



BLACK PEPPER 50% fat i.d.m. / ca. 4 kg



EDAM MILD



EDAM OLD 40% fat i.d.m. / 0,9 or 1,7 kg 40% fat i.d.m. / 0,9 or 1,7 kg 50% fat i.d.m. / ca. 4 kg



HOLIDAY CHEESE



MILD GRASS-FED GOUDA 48% fat i.d.m. / ca. 12 kg



RED PESTO 50% fat i.d.m. / ca. 4 kg



WASABI 50% fat i.d.m. / ca. 4 kg



BLUE 60% fat i.d.m. / ca. 4 kg



50% fat i.d.m. / ca. 4 kg



MAY-GOUDA 48 % fat i.d.m. / ca. 12 kg



AUTUMN-GOUDA 48% fat i.d.m. / ca. 12 kg



WINTER-GOUDA 48% fat i.d.m. / ca. 12 kg



CUMIN 48% fat i.d.m. / ca. 4 kg



GREEN PESTO 50% fat i.d.m. / ca. 4 kg



TRUFFLE 50% fat i.d.m. / ca. 4 kg



TRUFFLE & MUSHROOM 50% fat i.d.m. / ca. 4 kg



FENUGREEK 50% fat i.d.m. / ca. 4 kg



PEPPER TRIO 50% fat i.d.m. / ca. 4 kg



BLACK GARLIC 50% fat i.d.m. / ca. 4 kg



LAVENDER 50% fat i.d.m. / ca. 4 kg



FENUGREEK 50% fat i.d.m. / ca. 4 kg



GOAT HONEY & THYME GOAT BLUE 50% fat i.d.m. / ca. 4 kg



50% fat i.d.m. / ca. 4 kg



GOAT HONEY 50% fat i.d.m. / ca. 4 kg



PUMPKINSEED 50% fat i.d.m. / ca. 4 kg



HOT PEPPER 50% fat i.d.m. / ca. 4 kg



GREEN ASPARAGUS 50% fat i.d.m. / ca. 4 kg



GOAT TRUFFLE 50% fat i.d.m. / ca. 4 kg



GOAT WALNUT & FIG 50% fat i.d.m. / ca. 4 kg



GOAT ROSEMARY 50% fat i.d.m. / ca. 4 kg



GOAT ROSSO 50% fat i.d.m. / ca. 4 kg

GOAT



GOAT MILD 50% fat i.d.m. / ca. 4 kg



GOAT MATURE 50% fat i.d.m. / ca. 4 kg



GOAT OLD min. 10 months aged 50% fat i.d.m. / ca. 4 kg



GOAT 35+ 35 % fat i.d.m./ca. 4 kg less fat (17 % abs.)



CHÈVRE NATURELLE 50% fat i.d.m. / ca. 1 kg



CHÈVRE NATURELLE 50% fat i.d.m./ca. 1 kg blister 50% fat i.d.m./ca. 1 kg blister CRANBERRY



CHÈVRE NATURELLE HONEY CHÈVRE NATURELLE



50% fat i.d.m./ca. 1 kg blister



GOAT ITALIAN HERBS 50% fat i.d.m. / ca. 4 kg



GOAT CHILI-SAMBAL 50% fat i.d.m. / ca. 4 kg



GOAT NETTLE & GARLIC GOAT WILD GARLIC 50% fat i.d.m. / ca. 4 kg



50% fat i.d.m. / ca. 4 kg



CHÈVRE BRIE NATURAL CHÈVRE BRIE FENEGREEK 100 % Dutch goat's milk 50% fat i.d.m. / ca. 1,5 kg



100% Dutch goat's milk 50% fat i.d.m. / ca. 1,5 kg

SHEEP



SHEEP CHEESE MILD 50% fat i.d.m. / ca. 4 kg



50% fat i.d.m. / ca. 4 kg



SHEEP CHEESE TRUFFLE SHEEP CHEESE OLD 50% fat i.d.m. / ca. 4 kg

EXCELLENT FOR SELF-SERVICE SHOPPING

The assortment of cheese specialties from Landana is also available in several pre-packaged varieties perfect for self-service shopping. These items are ideal for convenience-oriented consumers. For more info: verkoop.int@vandersterre.nl







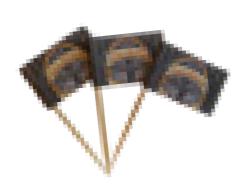


Wedges in vacuum or formshrink packaging: fixed weight.



POS SUPPORT

Landana offers a wide variety of promotional materials, for example: flyers, text and photos for online use, labels and more. Please contact us for more information or to request these promotional items: verkoop.int@vandersterre.nl





Milde geitenkaas met stukjes zwarte truffel, een echte delicatesse.









A world first: the vegan Gouda cheese wheel. That's right! In 2021, we were the first in the world to launch a vegan whole cheese, also known as a 'cheese wheel'. A revolution in the traditional cheese world, this is our way of honouring Dutch cheese-making heritage with our own future-proof product. So every vegan cheese from Max&Bien is the plant-based variant of a Goudastyle whole cheese or 'cheese wheel' – and that's pretty special! Plant-based cheeses that steal the show on the cheese board! Discover the award-winning vegan

cheeses from Max&Bien, crafted in Amsterdam. 100% plant-based, 100% irresistible! Made with passion and craftsmanship by true cheese-lovers. Our plant-based cheeses are the ultimate feast for the senses on any cheese board – guaranteed!

Our two secret ingredients? A culinairy chef (Max) and a food scientist (Bien). Together, they create the tastiest plant-based cheeses to grace any cheese board.





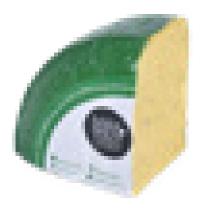
TRUFFLE

A delicious plant-based truffle cheese. It has a distinct, characteristic flavour thanks to the addition of specks of fresh black Italian truffles.



TOMATO & OLIVE

Vegan cheese with tomato and olives from Max&Bien! With specks of sun-dried tomatoes and black olives, this delicious newcomer is bursting with Mediterranean flavours.



HERBS & GARLIC

Irresistible vegan cheese with French herbs and a hint of garlic! Flavoursome, aromatic and mouth-wateringly good – ideal for the cheese board.



150 G. PIECES







OUR VANDERSTERRE TEAM



IES VERLOOP Commercial director export +31 (0)172 606 127

m.verloop@vandersterre.nl



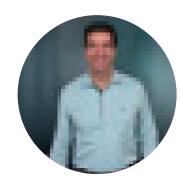
VINCENT DEGEWIJ Sales manager USA & Canada +31 (0)6 511 642 59 v.degewij@vandersterre.nl



VINCENT SIERS Export manager Eastern Europe +31 (0)6 239 429 53 v.siers@vandersterre.nl



PAUL MUS Sales manager Germany +49 174 924 356 3 p.mus@vandersterre.nl



WILLIAM AVANCINI Sales manager Latin America +55 (11) 99644 0908

w.avancini@vandersterre.nl



Sales manager Belgium +32 498 160 091 h.vdhaar@vandersterre.nl



HANS VAN DER HAAR JESSE BAKKER Account manager België & UK +31 (0)6 102 642 22 j.bakker@vandersterre.nl



KIRSTEN OLIJVE Export manager West-Europe +31 (0)6 826 423 18 k.olijve@vandersterre.nl



RENE BUIJTENHUIS Export manager Scandic & Baltic +31 (0)6 205 318 13

r.buijtenhuis@vandersterre.nl



NIELS OSKAM Account manager Germany +49 152 563 93 140

n.oskam@vandersterre.nl



RUTGER KLEIN Account manager bio germany, China & Holland Jersey +31 (0)172 727 646 r.klein@vandersterre.nl





STRONG BRANDS BROCHURE INTERNATIONAL

ADRES Duitslandweg 9-11

2411 NT Bodegraven

CONTACT T +31 (0)172 606 111

F +31 (0)172 618 137

I www.vandersterre.nl

E verkoop.int@vandersterre.nl

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