

# ASSORTMENT DUTCH CHEESE



**TREUR  
KAAS**



**FSSC 22000**

Version 08-2023



## TREUR KAAS | The Dutch Cheese Experience

Treur Kaas is a family business located in Woerden, right in the heart of the Dutch cheese making industry. In ca. 60 years Treur Kaas has become a specialist in the ageing and care of Dutch Cheese Specialities. In the climate-controlled warehouse ca. 1,1 million kg cheeses are stored on wooden shelves. The perfect flavour is developed by the unique temperature and humidity.

By searching for the best cheese specialities, Treur Kaas works with small cheese makers with passion for cheese creating a unique assortment. Together with our sales and marketing support we offer a great concept to stimulate your cheese sales. This is our strength and we invite you to **experience the best Dutch Cheeses**.

**TREUR KAAS**  
The Dutch Cheese Experience



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### PREMIUM QUALITY CHEESE



**WEYDELAND 48% F.I.D.M.** 8  
Young - old

Premium Gouda cheese, made with love for cow, human and nature! Available in different ages from young till old.



**WEYDELAND 35% F.I.D.M.** 9  
Young - old, mustard, cumin and herbs

Premium Gouda Cheese with 35% less fat than 48% cheese. Available from young till old and mustard, cumin and herbs.



**WEYDELAND SPECIALTIES** 3  
Flink, Rijck and Unieck

The old cheese specialities of Weydeland are unique. Made according family recipe and specially matured.



### SPECIALITIES



**MONT VÊLAN** 2  
Mild and Piquant

Swiss mountain cheese. A tribute to the sublime landscape around the mountain.



**SCARLETTA**  
A dutch red flora cheese.



**CUMIN CHEESE 48% F.I.D.M.** 8  
Young - old

This Gouda Cumin cheese has a fat content of 48%. The cumin seeds give the cheese a charistic taste.



### FARMSTEAD CHEESE

Our range of farmstead cheese, consists of both farmhouse cheeses and farmer's cheeses.



**OUDELANDSE BOEREN** 6  
Young - old

This range consists of both farmhouse and farmer's cheeses. Pure nature, made from the best milk and made in due process by the best farmers.



**OUDELANDSE SPECIALS XL** 3  
Mild XL, Matured XL and Piquant XL

Farmstead cheeses of 30 KG! Available in 3 different ages: 100 days, 8 months and 12 months.



**ERFGOED STELLING** 16  
Young - old

Our range Erfgoed (Herritage) is made by farmers who make cheeses on a daily base with complete abandon. The Stelling (shelves rack) stands for the type and age.



## HERBED CHEESE

Our range herbed cheeses consists of many different types of cheeses. From raw milk to pasteurized cheeses.




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### VILLA NELLA

Farmstead cheese combined with delicious olives, sun-dried tomatoes and a touch of garlic.



### VILLA ROSA

A herbed farmstead cheese with rosemary, oregano and basil provides a little extra spice.



### VILLA KORINTHOS

Farmstead cheese with fenugreek seeds. With a nice soft, nutty and creamy taste.



### VILLA PICANTO

Spicy farmstead cheese, matured for 8 weeks. A spicy character because of the chili flakes.



### ⊖ VILLA VERDE

Farmstead cheese with green pesto, pine nuts, fenugreek and a touch of garlic.



### ⊖ VILLA ROSSO

Farmstead cheese with red pesto, fenugreek seeds and Italian herbs. Only matured for 8 weeks.



### ✓ VILLA TRUFFO

⊖ Thermized cheese with real Italian black truffle, made according to a secret recipe.



### VILLA CHÈVRE TRUFFO

Very creamy goat cheese made with thermized goat milk and black Italian truffle.



### ✓ VILLA BLEU

✓ A blue cheese from Holland. Nice and creamy and slightly spicy.



### ✓ VILLA SEGRETO

⊖ A special cheese with a mix of 7 herbs, an absolute taste explosion. Matured for 4 months.



### ✓ VILLA WASABI

Artisan young cheese with wasabi, horseradish and mustard. This creates a sharp and spicy taste.



### ✓ VILLA PROVENCE

Traditional cheese made with pasteurized cow's milk and thyme and rosemary, 8 weeks matured.



### VILLA CUMIN

Farmstead cheese with cumin. Matured for about 8 weeks and is nice and creamy.



### VILLA MOUTARDE

A tasty farmstead cheese with mustard seeds, horseradish and onion. Matured for 8 weeks, very creamy.



### VILLA JARDIN

Thermized cheese with the fresh garden herbs. Nice and creamy and fresh! Matured for 8 weeks.



### VILLA ORTICA

Authentic farmstead cheese with nettle, chives, parsley, onion and garlic. Very creamy.



### ✓ VILLA FUMÉ

⊖ Special smokey cheese from the farmstead. The taste is slightly spicy and creamy.

### VILLA CHÈVRE FUMÉ

Special smokey goat cheese made with thermized goat milk.



### ✓ VILLA CHILI FUMÉ

⊖ A farmstead cheese that is smoked and for a spicy taste we added some chili flakes.



### ✓ VILLA NUTMIX

⊖ Farmstead cheese with a delicious mix of walnut, hazelnut and fenugreek. Matured for 8 weeks.



### VILLA PEPPER PAPRIKA

This herbed farmstead cheese is made from raw cow's milk. With an addition of paprika, pepper, garlic, onion and ginger.



### ✓ VILLA ASPERGE

⊖ A fresh cheese perfectly for spring. Made of thermized milk and asparagus. Only available in the season.



### ✓ VILLA CHORIZO

⊖ A Dutch creamy farmstead cheese with chorizo herbs and truffle. Nice and spicy!



### VILLA DASLOOK

Villa Daslook (Wild Garlic) is a thermized cheese with the taste of garlic, onion and chives.



### ✓ VILLA SZECHUAN

⊖ Farmstead cheese with Chinese Szechuan peppers. Creamy and slightly spicy in taste.



### VILLA CIPOLLINA XL

A thermized cheese of 30 kg with a spicy mixture of chives, paprika, pepper, leek, garlic and celery.

### VILLA CHÈVRE CHORIZO

Tekst.

## FARMSTEAD SPECIALITIES

Beautiful specialties from the farm. All cheeses made from fresh cow's milk and prepared with love!



### BON REPAS

Authentic thermized cheese with holes. Unprecedentedly creamy and little sweet and nutty taste.



### OLD MAY CHEESE

Cheese of 30 Kg. Made last year in the month of May from fresh meadow milk. Matured for a year.



### OLD SEPTEMBER CHEESE

An old 30 kg thermized cheese with a delicious farmstead taste. Made of the last meadow milk last year.



### FARMSTEAD CHEESE GIANT

This farmstead cheese which weights 60 kg is a classic one! Matured for a year.



### SPRING CHEESE

Fresh farmstead cheese with bell pepper, leek, garlic, honey clover, chives spring onion and red currant.



### SUMMER CHEESE

Fresh farmstead cheese with onion, nettle, chives, garlic, parsley. Extremely soft and creamy!



### AUTUMN CHEESE

Farmer's cheese with pepper, bell pepper, onion, garlic and ginger. Aged for about 8 weeks.



### WINTER CHEESE

Farmstead cheese with pumpkin, wild garlic, leek and black pepper. A delicious combination of flavors and creamy.



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## ORGANIC CHEESE



### HAPPY MRS. JERSEY

Mild - old

4

Organic cheese made from 100% Jersey milk. Delicious and creamy! Available from young till old.



### MÈKKERSTEE GOAT CHEESE

Young - old, 8 different herbed cheeses

14

Organic goat cheese made with care by De Mèkkerstee. Really pure taste. Available from young till old and herbs.



### BIOSTEE

Young - old, 3 different herbed cheeses

6

Organic cheese made of cow's milk with vegetarian rennet. Pure nature! Available in 2 ages and herbs.



### BEPPIE SHEEP CHEESE

Mild, Piquant, Fenugreek and Herbs

2

Organic cheese made by De Mèkkerstee of 100% organic sheep's milk. Unique taste. Very creamy!



### MARIËNWAERDT

Young - old, 4 different herbed cheeses

9

Organic cheese, made from the best organic cow's milk. Available in several ages and 4 different herbs.



## GOAT CHEESE AND SHEEP CHEESE



### CHEVRETTA GOAT CHEESE

Young - old, 4 herbed cheeses and 30%

12

The best goat cheese from North-Holland. Available from young till old and several herbs. Also available with honey or a bleu mould culture



### GOAT CHEESE HONEY-THYME

A young, creamy cheese made from goat's milk with an addition of honey and thyme.



### TWISCA SCHAPENKAAS

Mild and Piquant

2

Sheep cheese from North-Holland. Available in Mild and Piquant. Rich in vitamins and creamy of taste.



## DUTCH CHEESE SPECIALITIES



### MAASDAM 45% F.I.D.M.

A Dutch cheese made from cow's milk. This cheese has nice holes in the dairy. Slightly sweet in taste.



### OUDE TOLBRUG

This Oude Tolbrug (Old Toll Bridge) is a artisan old cheese, matured for 16 months. Piquant with nice crystals.



### ONS GENOT

A cheese from the region of North-Holland, very creamy and fruity in taste! Matured for 6 months.



### BRITT & BLAIR

A special cheese with a layer of cow cheese and a layer of Saanen goat cheese. Creamy and full of taste!

