Alphenaer

Traditionally Made

Product catalogue

Since 1995

The specialist in (goat) cheese products & milk



Het Sas 14, 5131 RC Alphen (NB), The Netherlands
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Alphenaer is a brand of:

DEJONG CHEESE



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Alphenaer's story

Alphen is a Dutch village in the south of Holland, close to the Belgium border.



As folk from Brabant, we love life. Not only do we love our beautiful forests, vast farm-lands and magnificent views, but we also love a good long dinner. Alphenaer cheeses are at the heart of this "enjoy life" tradition.

Established in 1995, we have been producing the tastiest Alphenaer cheeses from different types of milk with our master cheesemakers at DeJong Cheese.
Our Alphenaer cheeses are made to traditional recipes, a guarantee of perfection.
It starts with the selection of the highest quality milk, which we collect from farms in the area. In our cheese factory, the milk is acidified and curdled, then cut, stirred and made into speciality cheeses in the traditional way.



We offer a wide range of flavours, weights and shapes of Alphenaer Cheeses, as well as private label cheeses. Efficient use and great taste are at the heart of cheese concepts for industrial processing.

Thanks to our flexibility and close cooperation with various parties, we can respond quickly to the wishes of the customer and the market. This ensures that, in addition to being unique flavouring, our products are tailor-made and can be easily processed in the target industry.



Sustainability



Scan the QR code for our detailed sustainability report.



Certifications

Quality and food safety are our top priorities. We are committed to providing high-quality and safe products. In order to achieve this, we place high demands on the production processes in our cheese factory, but also on the raw milk and its manufacture. Our quality assurance system is therefore certified by a number of authorities.

The cheese factory is EC accredited and fully IFS certified.

DeJong Cheese complies with all applicable Dutch and European legislation regarding hygiene and food safety. We are monitored on this by the COKZ. Each milk product contains an oval label with the number of the company and the name of the country, and our EC number NL Z1977 EU.

All farms we collect our milk from are certified according to the "Kwaligeit" chain quality system. Visit www.ngzo.nl and www.ontdekdegeit.nl for more information.

Because our cheese is loved all over the world and in every culture, we are also Halal and Kosher certified (currently only the curd).

Additional catalogue information:

❄	Products with this icon can be frozen.
MOQ	Specified per case
*	Shelf life is measured upon delivery.

RETAIL

Fresh Goat Cheese

Alphenaer fresh goat cheese logs have a fresh, soft and deliciously creamy taste. The pure taste of this goat cheese can be combined in an infinite number of flavours and dishes. Delicious in salads, on sandwiches, in desserts and in all kinds of pastries. Use it to make the best tapas and snacks, serve it on toast or in an oven dish.











Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese, slice	3520	Natural	120g	23	6	480	360	180
Goat Cheese, slice	3521	Honey	120g	23	6	480	360	180
Goat Cheese, sliced log	3575	Natural	125g	23	8	462	396	216
Goat Cheese, sliced log	3576	Honey	125g	23	8	462	396	216
Goat Cheese, sliced log duo	3512	Natural	2x 100g	23	4	462	396	198



RETAIL

Goat Cheese Crumbles

The fresh goat cheese crumbles are easy to use in a wide variety of dishes and provide a beautiful finishing touch. Our cheese crumbles are a tasty addition to salads, pastas, pizzas and all kinds of other dishes. Use these cheese crumbles on variety of pastries, tapas, cheese sauces and fondues.





Meal boxes





Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Crumbles, tub	3270	Natural	100g	23	6	480	360	180
Goat Cheese Crumbles, tub	3271	Honey	100g	23	6	480	360	180
Goat Cheese Crumbles, bag		Natural/ Honey	100g	23	t.b.d.			1 pallet
Goat Cheese Crumbles, bag		Natural/ Honey	50g	23	t.b.d.			1 pallet



RETAIL

Goat Cheese Spread

The fresh spreadable goat cheese has a delicious taste that is pure and fresh. This variety is smoother and more velvety than the usual fresh goat cheese and therefore easy to spread. In addition, the fresh cheese has a fat content of just 16%, without losing any of its delicious flavour.







Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Mini Spread	7525	Natural	4x 32,5g	26	8	315	266	266
Goat Cheese Spread	7521	Natural	100g	10	6	480	360	360
Goat Cheese Spread	7522	Honey	100g	10	6	480	360	360



RETAIL

Goat Mini Brie

Wonderfully soft Alphenaer Goat Mini Brie is made from goat milk according to a traditional recipe. The flavour varies from soft creamy and firm (when young) to spicy and creamy (when fully ripened).





Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Mini Brie	6008	Natural	150g	7	6	480	380	200
Goat Mini Brie	6014	Fenugreek	150g	7	6	480	380	200



RETAIL

Lactose-free UHT Goat Milk

New in our Alphenaer range is the lactose-free goat milk. Lactose-free goat milk is rich in protein, easily digestible, 100% natural and without additives. And also very tasty.



Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Lactose-free Goat Milk, package	0027	Natural	500ml	45	6		240	240

FOODSERVICE & WHOLESALE

Fresh Goat Cheese

Alphenaer fresh goat cheese logs have a fresh, soft and deliciously creamy taste. The pure taste of this goat cheese can be combined in an infinite number of flavours and dishes. Delicious in salads, on sandwiches, in desserts and in all kinds of pastries. Use it to make the best tapas and snacks, serve it on toast or in an oven dish.









Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese, log	3500	Natural	1kg	23	1	540	420	210
Goat Cheese, log	3501	Honey	1kg	23	1	540	420	210
Goat Cheese, log	3539	Cranberry - Cinnamon	1kg	23	1	540	420	420
Goat Cheese, log	3523	Truffle	1kg	23	1	540	420	420



FOODSERVICE & WHOLESALE

Ripened Goat Cheese

Alphenaer soft ripened goat cheese log has a fresh and soft, deliciously creamy taste. The flavour varies from soft creamy and firm (when young) to spicy and creamy (when fully ripened).



Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Ripened Goat Cheese, log	4515	Natural	450g	7	3	200	150	1 pallet
Ripened Goat Cheese, log	4500	Natural	1kg	7	1	570	406	58
Ripened Goat Cheese, blister	4514	Natural	1kg	7	7	60	48	1 pallet
Ripened Goat Cheese, log	4512	Truffle	1kg	7	1	570	406	1 pallet



FOODSERVICE & WHOLESALE

Goat Cheese Pucks

Fresh goat cheese pucks are ideal and easy to use in salads, on sandwiches, pizzas and as tapas. A combination of a product that tastes good and on that is easy to use!



Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Pucks	3236	Natural	42x7g	23	6	350	280	40
Goat Cheese Pucks	3231	Honey	42x7g	23	6	350	280	40



FOODSERVICE & WHOLESALE

Goat Brie

Wonderfully soft Alphenaer Goat Brie is made from goat milk according to a traditional recipe.
The flavour varies from soft creamy and firm (when young) to spicy and creamy (when fully ripened).







Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Brie	5500	Natural	1,3kg	10	1	256	224	48
Goat Brie	5501	Fenugreek	1,3kg	10	1	256	224	48
Goat Brie	5509	Truffle	1,3kg	10	1	256	224	48

FOODSERVICE & WHOLESALE

Goat Cheese Pearls

The fresh goat cheese pearls in oil are easy to use in salads, as tapas or as a snack. A combination of fresh goat cheese in garlic and herbs infused sunflower oil is a really delicious cheese.

Goat Cheese Crumbles

The fresh goat cheese crumbles are easy to use in a wide variety of dishes and provide a beautiful finishing touch. Our cheese crumbles are a tasty addition to salads, pastas, pizzas and all kinds of other dishes. Use these cheese crumbles on variety of pastries, tapas, cheese sauces and fondues.







Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Pearls, bucket in sunflower oil	3515	Herbs and spices	1 kg	10	2	216	180	1 pallet
Goat Cheese Crumbles, bucket	3218	Natural	500g	23	2	336	280	40
Goat Cheese Crumbles, bucket	3219	Honey	500g	23	2	336	280	40



FOODSERVICE & WHOLESALE

Goat Cheese Spread

The fresh spreadable goat cheese has a delicious taste that is pure and fresh. This variety is smoother and more velvety than the usual fresh goat cheese and therefore easy to spread. In addition, the fresh cheese has a fat content of just 16%, without losing any of its delicious flavour.



Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Spread, bucket	7523	Natural	600g	10	2	335	280	1 pallet
Goat Cheese Spread, bucket	7524	Honey	600g	10	2	335	280	1 pallet

FOODSERVICE & WHOLESALE

Hard Goat Cheese

Our Alphenaer hard goat cheeses are delicious on bread, on a cracker or to eat with drinks.









Product	Product nr.	Flavour	Weight	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Hard Goat Cheese	9503	Young (1 month +)	4,5 kg	1	192	120	1 pallet
Hard Goat Cheese	9504	Mature (2 months +)	4,5 kg	1	192	120	1 pallet
Hard Goat Cheese	9505	Vintage (10 months +)	4,5 kg	1	192	120	1 pallet
Hard Goat Cheese	9506	Truffle (1,5 months +)	4,5 kg	1	192	120	1 pallet
Lead time: 3 weeks							



INDUSTRY

Fresh Goat Cheese

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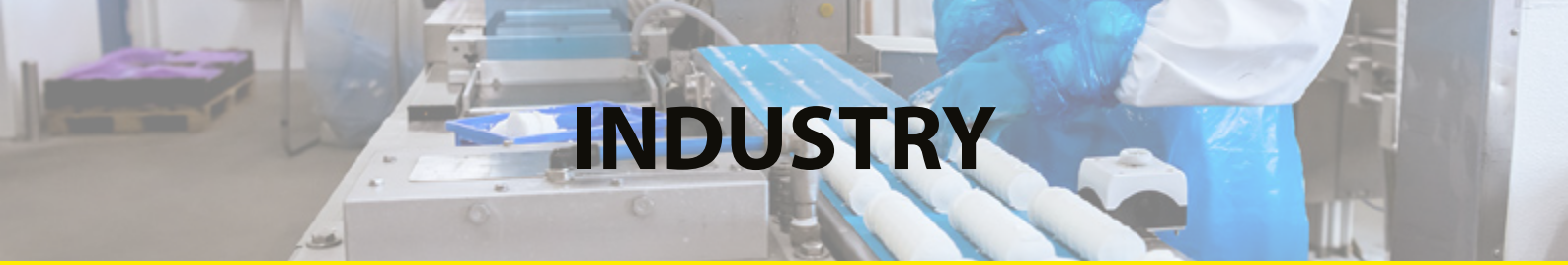
Ripened Goat Cheese

Alphenaer soft ripened goat cheese log has a fresh and soft, deliciously creamy taste. The flavour varies from soft creamy and firm (when young) to spicy and creamy (when fully ripened).





Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese, log	3028	Natural	2,6 kg	7	4		56	1 pallet
Goat Cheese, log	3018	Honey	2,6 kg	7	4		56	1 pallet
Ripened Goat Cheese, log	4017	Natural	2,6 kg	7	3		56	1 pallet



INDUSTRY

Goat Cheese Pucks

Fresh goat cheese pucks are ideal and easy to use in salads, on sandwiches, pizzas and as tapas. A combination of a product that tastes good and on that is easy to use!



Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Pucks	3049	Natural	48x23g	23	8	60	48	1 pallet
Goat Cheese Pucks	3038	Honey	48x23g	23	8	60	48	1 pallet
Goat Cheese Pucks	3033	Natural	108x7g	23	12	60	48	1 pallet
Goat Cheese Pucks	3034	Honey	108x7g	23	12	60	48	1 pallet



INDUSTRY

Goat Cheese Spread

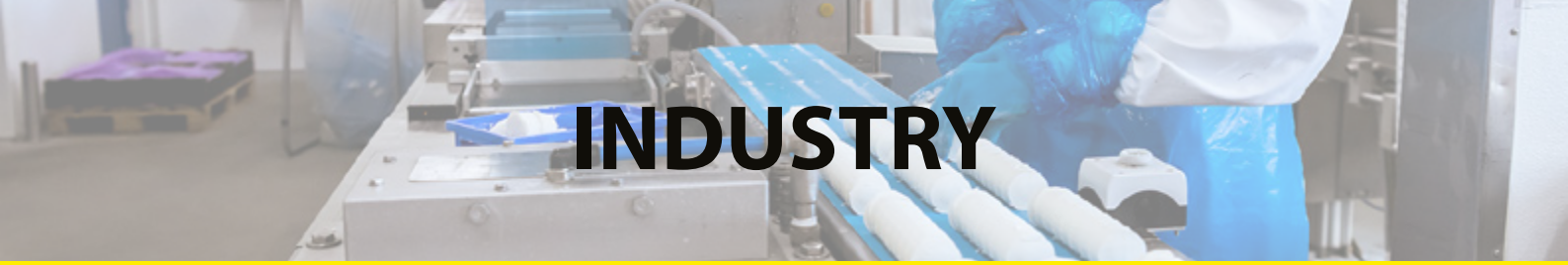
The fresh spreadable goat cheese has a delicious taste that is pure and fresh. This variety is smoother and more velvety than the usual fresh goat cheese and therefore easy to spread. In addition, the fresh cheese has a fat content of just 16%, without losing any of its delicious flavour.



Product	Product nr.	Flavour	Weight	Shelf life in weeks* **	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Spread, bucket	7010	Natural	10kg	10	1	60	55	1 pallet

** Shelf life frozen: 2 years. Shelf life after thawing: 10 weeks.

Also available in



INDUSTRY

Goat Cheese Crumbles

The fresh goat cheese crumbles are easy to use in a wide variety of dishes and provide a beautiful finishing touch. Our cheese crumbles are a tasty addition to salads, pastas, pizzas and all kinds of other dishes. Use these cheese crumbles on variety of pastries, tapas, cheese sauces and fondues.



Product	Product nr.	Flavour	Weight	Shelf life in weeks* **	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Cheese Crumbles, bag	3052	Natural	5kg	23	2	60	48	1 pallet
Goat Cheese Crumbles, bag	t.b.d.	Honey	5kg	23	2	60	48	1 pallet

** Shelf life frozen: 2 years. Shelf life after thawing: 23 weeks.

Also available in



INDUSTRY

Goat Curd

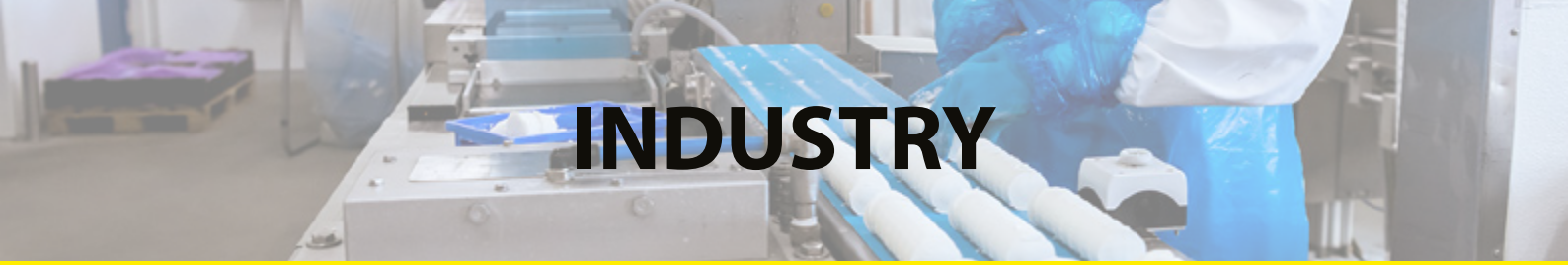
The fresh goat curd is available with different kinds of ingredients.



Product	Product nr.	Flavour	Weight	Shelf life in weeks* **	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Goat Curd, bag	1024 VFQ	Natural	15kg	4	1	60	48	1 pallet

** Shelf life frozen: 2 years. Shelf life after thawing: 4 weeks.

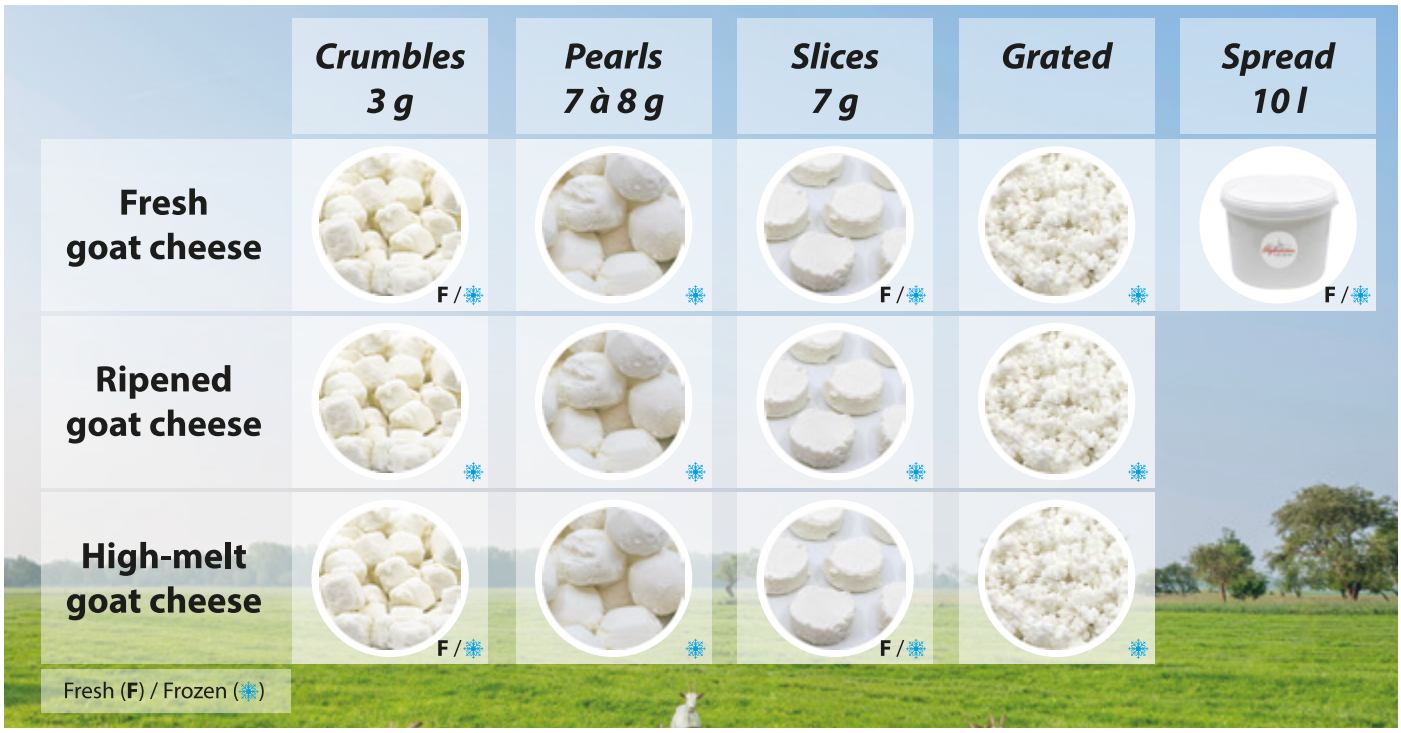
Also available in



INDUSTRY

Goat Cheese Pizza Assortment

We also have a goat cheese assortment for pizzas. In the image below you can clearly see the possibilities of fresh goat cheese, ripened goat cheese and high-melt goat cheese, both fresh and frozen.



Product	Product nr.	Flavour	Weight	Shelf life in weeks* **	Units per case	Cases per block pallet	Cases per EU pallet	Available in
Crumbles fresh, bag	3052	Natural	5kg (or 10kg)	23	2	60	48	F / ❄
Crumbles ripened, bag	t.b.d.	Natural	5kg (or 10kg)	***	2	60	48	❄
Crumbles high-melt, bag	t.b.d.	Natural	5kg (or 10kg)	23	2	60	48	F / ❄
Pearls fresh, bag	t.b.d.	Natural	5kg (or 10kg)	23	2	60	48	❄
Pearls ripened, bag	t.b.d.	Natural	5kg (or 10kg)	***	2	60	48	❄
Pearls high-melt, bag	t.b.d.	Natural	5kg (or 10kg)	23	2	60	48	❄
Slices fresh, bag	t.b.d.	Natural	5kg (or 10kg)	23	2	60	48	F / ❄
Slices ripened, bag	t.b.d.	Natural	5kg (or 10kg)	***	2	60	48	❄
Slices high-melt, bag	t.b.d.	Natural	5kg (or 10kg)	23	2	60	48	F / ❄
Grated fresh, bag	t.b.d.	Natural	5kg (or 10kg)	***	2	60	48	❄
Grated ripened, bag	t.b.d.	Natural	5kg (or 10kg)	***	2	60	48	❄
Grated high-melt, bag	t.b.d.	Natural	5kg (or 10kg)	***	2	60	48	❄
Spread fresh, bucket	7010	Natural	10kg	10	1	60	55	F / ❄

** Shelf life frozen: 2 years. Shelf life after thawing is the same as stated under shelf life in weeks. MOQ: 1 pallet

*** Currently in testing phase, please contact your account manager for further information.



FOODSERVICE & INDUSTRY

Cow Cheese Assortment

Did you know that in addition to our goat cheese specialties, we also have an assortment of cow cheese specialities? We only use the best cow milk and high quality ingredients for our cow cheese products. On this page, we proudly introduce you to our range of cow cheese products. Suitable for foodservice and industry.



Product	Product nr.	Flavour	Weight	Shelf life in weeks* **	Units per case	Cases per block pallet	Cases per EU pallet	MOQ
Cow Curd, bag	1021	Natural	15kg	4	1	60	48	1 pallet

** Shelf life frozen: 2 years. Shelf life after thawing 8027K: 10 weeks & 1021: 4 weeks

Also available in



Alphenaer Store & Experience Centre

The Alphenaer store is located next to our cheese factory in Alphen. A shop full of our complete range of Alphenaer goat's cheeses, the best selection of local farm cheeses, lots of tasty delicacies and the best place to have lunch.

Contact:
winkelvollekkers@alphenaer.nl
www.dejongcheese.nl/winkel





Opening hours:
Thurs and Fri 10.00 - 16.00 hrs
Saturday 10.00 - 15.30 hrs








Goats Mini Brie
Natural
Alphenaer
Traditionally Made
Goats Brie
Natural

Notes


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