



# Product catalogue

*Since 1995*

The specialist in fresh and soft (goat) cheese



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Alphenaeer is a brand of:

**DEJONG CHEESE**



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## Alphenaar'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 farmlands and magnificent views, but we also love a good long dinner. Alphenaar cheeses are at the heart of this "enjoy life" tradition.

Established in 1995, we have been producing the tastiest Alphenaar cheeses from different types of milk with our master cheesemakers at DeJong Cheese.

Our Alphenaar 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 Alphenaar 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.





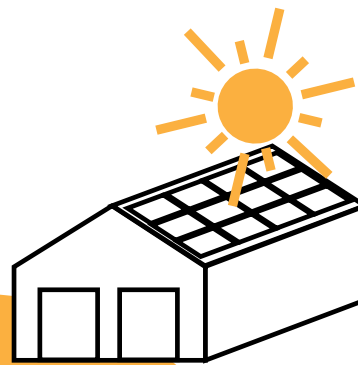
## Sustainability

100%

of our milk suppliers is affiliated with DGZK (Sustainable goat dairy chain), concerning animal welfare, animal health, energy, climate and sector transparency



FUTURE PROOF



30%

of our total energy is solar energy

1000

solar pannels  
= 350.000 kWh  
on our roofs



on our way to  
100%  
recyclable packaging

ANIMAL WELFARE

all young male goats are fed and raised on the goat farm

ESG-REPORT

ESG reporting focuses on 3 elements:

Environment Social Governance

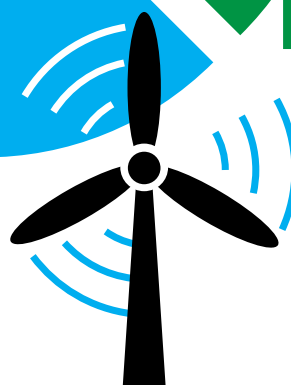
Track sustainability, identify risks and report on sustainability performance. The EU Taxonomy is an important framework for reporting.

LOW CO2 EMISSION

most milk is collected locally  
in a radius of 100 km

70%

of our energy  
is wind energy



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.

VLOG



All farms we collect our milk from are certified according to the "Kwaliteit" chain quality system. Visit [www.ngzo.nl](http://www.ngzo.nl) and [www.ontdekdegeit.nl](http://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.

\*

Shelf life is measured upon delivery.



# RETAIL

## Fresh Goat Cheese

Alphenae 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	Also available in
Goat Cheese, slice	3520	Natural	120g	23	6	480	360	
Goat Cheese, slice	3521	Honey	120g	23	6	480	360	
Goat Cheese, sliced log	3575	Natural	125g	23	8	462	396	
Goat Cheese, sliced log	3576	Honey	125g	23	8	462	396	
Goat Cheese, sliced log duo	3512	Natural	2x 100g	23	4	462	396	

# 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.



Product	Product nr.	Flavour	Weight	Shelf life in weeks*	Units per case	Cases per block pallet	Cases per EU pallet	Also available in
Goat Cheese Crumbles, tub	3270	Natural	100g	23	6	480	360	
Goat Cheese Crumbles, tub	3271	Honey	100g	23	6	480	360	
Goat Cheese Crumbles, sachet	3450	Natural	100g	23	6	462	396	
Goat Cheese Crumbles, sachet	3451	Honey	100g	23	6	462	396	



# RETAIL

## 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 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	Also available in
Goat Cheese Pearls in sunflower oil	3517	Herbs and spices	120g	10	6	480	360	
Goat Cheese Spread	7521	Natural	100g	10	6	480	360	
Goat Cheese Spread	7522	Honey	100g	10	6	480	360	



# RETAIL

## Goat Mini Brie

Wonderfully soft Alphenaeer Goat Mini Brie is made from goat's 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	Also available in
Goat Mini Brie	6008	Natural	150g	7	6	480	380	
Goat Mini Brie	6014	Fenugreek	150g	7	6	480	380	
Goat Mini Brie	6510	Forest Mushrooms	150g	7	6	480	380	

# FOODSERVICE & WHOLESALE

## Fresh Goat Cheese

Alphenaar 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	Also available in
Goat Cheese, log	3500	Natural	1kg	23	1	540	420	
Goat Cheese, log	3501	Honey	1kg	23	1	540	420	
Goat Cheese, log	3539	Cranberry - Cinnamon	1kg	23	1	540	420	
Goat Cheese, log	3523	Truffle	1kg	23	1	540	420	

# FOODSERVICE & WHOLESALE

## Ripened Goat Cheese

Alphenaaer 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	Also available in
Ripened Goat Cheese, log	4007	Natural	450g	7	3	200	150	
Ripened Goat Cheese, log	4500	Natural	1kg	7	1	570	406	
Ripened Goat Cheese, log	4029	Truffle	1kg	7	1	570	406	



# 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	Also available in
Goat Cheese Pucks	3236	Natural	42x7g	23	6	350	280	
Goat Cheese Pucks	3231	Honey	42x7g	23	6	350	280	
Goat Cheese Pucks	3540	Natural	20x20g	23	4	350	280	
Goat Cheese Pucks	t.b.d.	Honey	20x20g	23	4	350	280	



# 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	Also available in
Goat Brie	5500	Natural	1,3kg	10	1	256	224	
Goat Brie	5501	Fenugreek	1,3kg	10	1	256	224	
Goat Brie	5510	Forest Mushrooms	1,3kg	7	1	256	224	
Goat Brie	5509	Truffle	1,3kg	10	1	256	224	

# 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	Also available in
Goat Cheese Pearls, bucket in sunflower oil	3515	Herbs and spices	1 kg	10	2	216	180	
Goat Cheese Crumbles, bucket	3218	Natural	500g	23	2	336	280	
Goat Cheese Crumbles, bucket	3219	Honey	500g	23	2	336	280	

# 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	Also available in
Goat Cheese Spread, bucket	7008	Natural	800g	10	2	335	280	

# INDUSTRY

## Fresh Goat Cheese

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## Ripened Goat Cheese

Alphenaar 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	Also available in
Goat Cheese, log	3028	Natural	2,6 kg	7	4	70		
Goat Cheese, log	3018	Honey	2,6 kg	7	4	70		
Ripened Goat Cheese, log	4017	Natural	2,6 kg	7	4	70		



# 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	Also available in
Goat Cheese Pucks	3049	Natural	48x23g	23	8	60	48	
Goat Cheese Pucks	3038	Honey	48x23g	23	8	60	48	
Goat Cheese Pucks	3033	Natural	108x7g	23	12	60	48	
Goat Cheese Pucks	3034	Honey	108x7g	23	12	60	48	

# 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	Also available in
Goat Cheese Spread, bucket	7010	Natural	10kg	10	1	60	55	



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

# 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	Also available in
Goat Cheese Crumbles, bag	3052	Natural	5kg	23	2	60	48	
Goat Cheese Crumbles, bag	t.b.d.	Honey	5kg	23	2	60	48	


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

# 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	Also available in
Goat Curd, bag	1014	Natural	15kg	4	1	60	48	
** Shelf life frozen: 2 years. Shelf life after thawing: 4 weeks.								



# RETAIL, FOODSERVICE & INDUSTRY

## Cow Cheese Assortment

Did you know that in addition to our goat cheese specialties, we also have an assortment of cow cheese specialties? 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 retail, foodservice and industry.



Product	Product nr.	Flavour	Weight	Shelf life in weeks* **	Units per case	Cases per block pallet	Cases per EU pallet	Also available in
Cheese Crumbles Cow, tub	8519	Red onion and garlic	100g	10	6	480	360	
Cheese Crumbles Cow, bucket	8520	Red onion and garlic	500g	10	2	336	280	
Cheese Crumbles Cow, bag	8027K	Red onion and garlic	5kg	10	2	60	48	❄️
Farmhouse Brie cow	8105	Natural	1,3kg	7	1	256	224	
Cow Curd, bag	1021	Natural	15kg	4	1	60	48	❄️
** Shelf life frozen: 2 years. Shelf life after thawing 8027K: 10 weeks & 1021: 4 weeks								



## Alphenaeer Store & Experience Centre

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

Contact:  
[winkelvollekkers@alphenaeer.nl](mailto:winkelvollekkers@alphenaeer.nl)  
[www.dejongcheese.nl/winkel](http://www.dejongcheese.nl/winkel)



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









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