



# Cheese specialists for over 130 years



We are Royal A-ware, a traditional Dutch family business with a passion for good food. More than 2,000 employees work hard every day to produce delicious cheese, dairy, tapas and other fresh food products for the Netherlands and the rest of the world.

As an active supply chain partner in agri-food, we enjoy working with dairy farmers, customers and suppliers on surprising innovations and tasty products. From consumer to cow, in our business we make good use of what we have learned in our 130 years.



Customers all over the world are enjoying our dairy products.



Importers, wholesalers, retail and foodservice customers help us to deliver our products globally.



Our facilities are able to cut and pack cheese in a whole range of formats.



Maturing cheese is a job that requires skill and expertise. Our cheese masters take good care of this process.



We produce cheese in The Netherlands and in other parts of Europe.

Our dedicated farmers deliver milk of the highest standards, directly from sustainable farms.

## Our cheese range



### Natural ripened cheese

Original Dutch cheese, like Gouda, Edam and Maasdam ripened in a traditional way on wooden shelves.



### Foil ripened cheese

Semi-hard cheese, packed in foil blocks for convenience. Range of cheese types available.



### (Smoked) processed cheese

Smoked and processed cheese consists of cheese that is melted, with the smoked cheese smoked on real beechwood.



### Cheese powder

Made by a drying process. Different recipes can be developed based on the application.



### Italian cheese

Proudly produced in Italy, authentic, DOP Parmigiano Reggiano. The milk for cheese comes from grass-fed cows and contains no additives.

Would you like to know more about this?

We will be happy to discuss the possibilities with you.

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*Driven by taste*