



Cheese
SOLUTIONS



**Solutions
for food
professionals.**

*Driven
by taste*



A-ware Cheese Solutions provides business-to-business solutions for food service and the food industry.

We are a specialised division of Royal A-ware that focuses on industry professionals. In this role, we rely on our extensive knowledge and expertise regarding cheese ingredients and cheese production. Furthermore, we control every step of the chain, allowing us to guarantee both continuity and consistent quality. We create custom solutions and provide service of the highest quality: "A" quality.

Strengths of A-ware Cheese Solutions:

Dependable international partner with ability to provide bespoke solutions

Commercial and technical knowledge of and experience in the food industry

Total supplier with in-house development and production facilities

Royal A-ware has also expanded its knowledge, expertise and production capabilities, which are directly linked to our cheese product groups and portfolios:



As part of Royal A-ware, Noordhoek Grated Cheese is a leading producer of grated cheese, with over 55 years of knowledge and expertise. We create custom grated cheese products for food service & the food industry.



Since 1997, Prika has led the way as a pioneering expert in the production of high-quality dried cheese. We use our knowledge, expertise and special machinery to develop our own unique production methods and can dry cheese to unprecedented levels.



The Schipper family began by selling naturally produced cheese from their barn in the village of Westzaan in 1908. Today, Schipper Cheese specialises in processed cheese and is one of Europe's few remaining producers of naturally smoked cheese.



Processed cheese
Page 12-13

Dried cheese
Page 10-11

Grated cheese
Page 6-7

Cheese slices
Page 8-9

We are Royal A-ware.

We are Royal A-ware, an independent Dutch family business with a passion for good food and crazy about cheese. We always strive to create the best, most sustainable solutions based on our many years of craftsmanship, smart use of technology and knowledge of trends.



Over 130 years of craftsmanship and experience



Collecting milk from over 1,000 dairy farmers



Processing more than 2 billion litres of milk



Active in 60+ countries



More than 3,000 employees



50,000,000 kg of cheese in storage

Cheese production, ripening & packaging

Our modern, efficient cheese factories produce a comprehensive range of foil-ripened and naturally ripened cheese, processed cheese and cheese powder; from basic and special recipes to fully custom

creations. At our state-of-the-art packaging facilities, we slice and pack our cheese according to the highest quality standards.

Finding the best application

Besides cheese production, ripening and packaging, we

also have extensive knowledge of the different properties of cheese when used in industrial processing. Our experts work with customers to find the most suitable ingredient properties and help them achieve their desired end product.

From consumer to cow.

Our customers' needs are the starting point for our custom solutions. We call this approach "From consumer to cow". We work with partners to create ever shorter, more profitable and more sustainable agri-food chains. Royal A-ware has full control over the entire value chain, from our own dairy farms, cheese production and ripening facilities to packaging plants and transport.



Grated cheese for food professionals.



INGREDIENT



Wide variety of grating options

Royal A-ware creates custom grated cheeses with long or short shreds in various shapes and sizes, from a single type of cheese or as a blend.

A variety of dedicated milk flows

- Extensive possibilities, such as: Organic, 'Meadow Milk', GMO-free
- Permanent ingredient streams, consistent quality

A wide selection of ingredients

- Optimised for every application

Our own recipes, development, cutting and packaging sites

- Speed, flexibility and custom solutions (such as grated cheese blends)

TOPPING



DECORATION



SUPPLEMENT



As part of Royal A-ware, Noordhoek Grated Cheese is a leading producer of grated cheese, with over 55 years of knowledge and expertise in food service and the food industry.

Thanks to our various grating options, cheese types and full control over our value chain, we can produce an extensive range of grated products. We have the in-house knowledge and expertise to create your desired melting properties, consistency, colour and flavour.



'Our grated cheese sprinkles easily over products such as pizza, baked goods, meats and other dishes.'

Freshly grated cheese options:



Sticks/shreds
E.g. 6 mm x 6 mm x 35 mm

Granules
Under 3 mm

Cubes
3 mm to 10 mm

Julienne
5 mm

Flakes
Variable size

Strips
3 mm

Freshly grated cheese can consist of a single type of cheese such as premium Gouda, Edam, Mozzarella, Emmental, Maasdam, Goya, Cheddar or goat's cheese, or can be a blend of different cheeses.

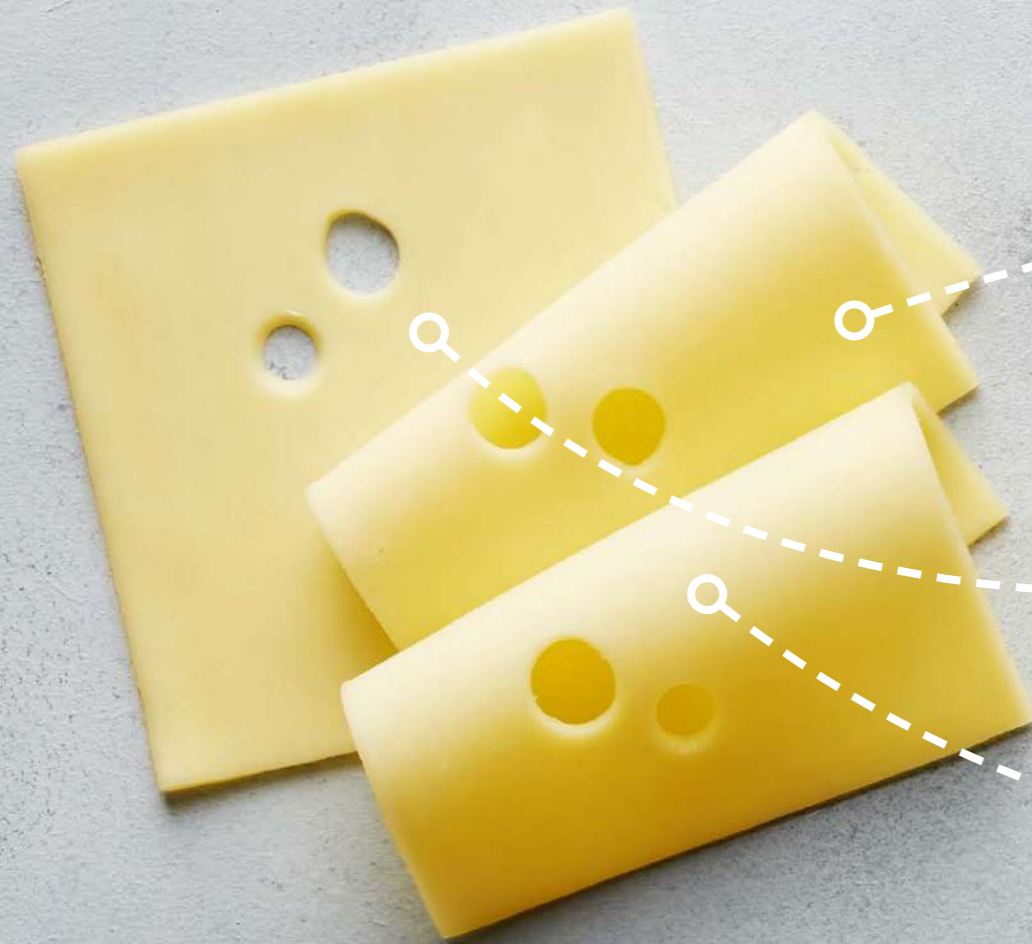
Packaging sizes range from small (25 g) to large (10 kg). Standard transport units include cases, crates, cartons and containers.

Want to learn more about grated cheese?

Scan me!



Cheese slices for food professionals.



Cheese slices: endless versatility

We offer an extensive and diverse range of sliced cheeses. Our product range is optimised for further processing. We offer specific solutions for food industry and food service applications.

A variety of dedicated milk streams

- Extensive possibilities, such as: Organic, 'Meadow Milk', GMO-free
- Permanent ingredient streams, consistent quality

A wide selection of ingredients

- Optimised for every application

Our own recipes and development

- Custom solutions possible

Our own cutting and packaging sites

- Speed and flexibility



Royal A-ware is a cheese-slicing and packaging specialist. We produce an extensive range of naturally ripened and foil-ripened cheese. We can supply slices, wedges, shredded cheese, cubes, granules, pieces, blocks or whole cheeses in different sizes.

At our own production site, advanced cutting lines provide a wide range of options in terms of weight and dimensions, based on the desired cheese type and application. Our products are packed daily under ideal circumstances and distributed worldwide.

"From solar panels to recyclable packaging, we efficiently work with energy and raw materials, and we contribute to the continuous sustainability of the value chain we are operating in."



Extensive, diverse range of sliced cheeses:

Our cheese slices are available in a wide range of shapes, thicknesses, overall weights and sizes. Modern cutting lines ensure precise dimensioning.

Our most common dimensions are:



10 x 10 cm



10 x 15 cm



5 x 15 cm

Royal A-ware controls the entire cheese production chain. We use a variety of milk streams to offer a wide range of Dutch, European and plant-based cheese types. Popular cheese types include: Gouda, Edam, Mozzarella, Emmental, Cheddar, goat's cheese and more.

We supply our sliced cheese in a variety of packaging, including vacuum and MAP. We can also tailor our packaging to fit your needs.

Want to learn more about cheese slices?

Scan me!



Dried cheese for food professionals.

The power of dried cheese

Thanks to an extensive range of dried cheese products, from powder to strings, we can offer custom solutions that are specially adapted to further industrial processing.

Dried ingredients

- Easy to dose or sprinkle
- Dimensionally stable & visible thanks to less melting

Low water content

- Long shelf life
- Optimised for short baking processes

Wide variety of possible cheese ingredients

- Custom solutions for flavour, melting behaviour, appearance, etc.



DECORATION



FLAVOUR

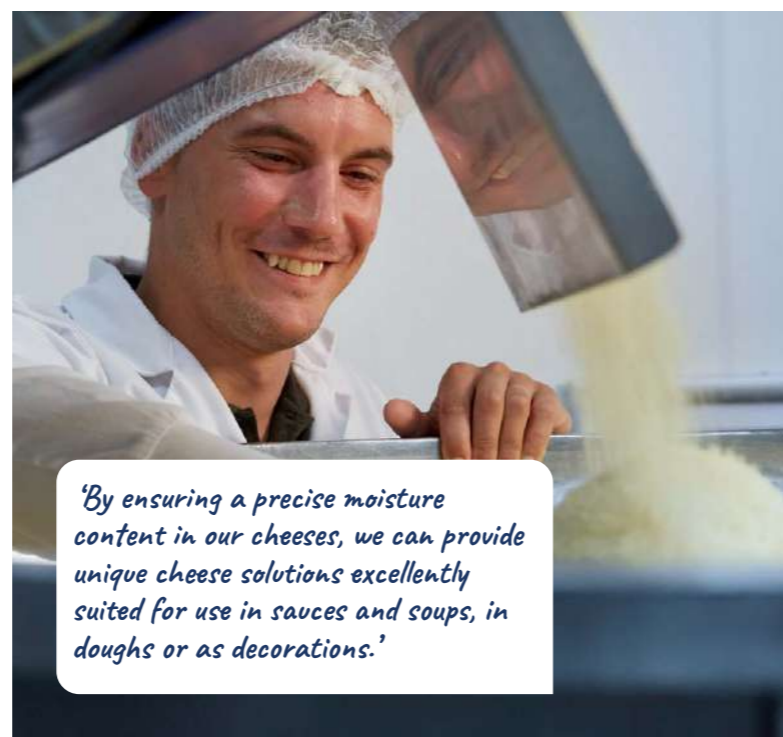


INGREDIENT



Prika leads the way as a pioneering expert in the production of high-quality dried cheese.

We use our knowledge, expertise and special machinery to develop our own unique production methods and can dry cheese to unprecedented levels. Our dried grated cheese offers maximum taste and flavour retention.



'By ensuring a precise moisture content in our cheeses, we can provide unique cheese solutions excellently suited for use in sauces and soups, in doughs or as decorations.'

Our dried cheese varieties:



Cheese powder



Granules



Strands



Sprinkles

Royal A-ware offers dried cheese types and blends based on Gouda, Edam, Mozzarella, Emmental, Maasdam, Goya, Parmesan, Cheddar, goat's cheese and more.

Our dried cheeses can be packaged to meet your specific requirements. Packaging options range from 10 g shakers to 10 kg flow packs or higher weights.

Want to learn more about dried cheese?
Scan me!



Processed cheese for food professionals.

Optimal properties for processed cheese

We develop and produce processed cheeses such as cheese spreads, smoked cheese, block cheese and industrial cheese according to our own recipes and tailored to the food industry's needs and requirements.

Flexible production

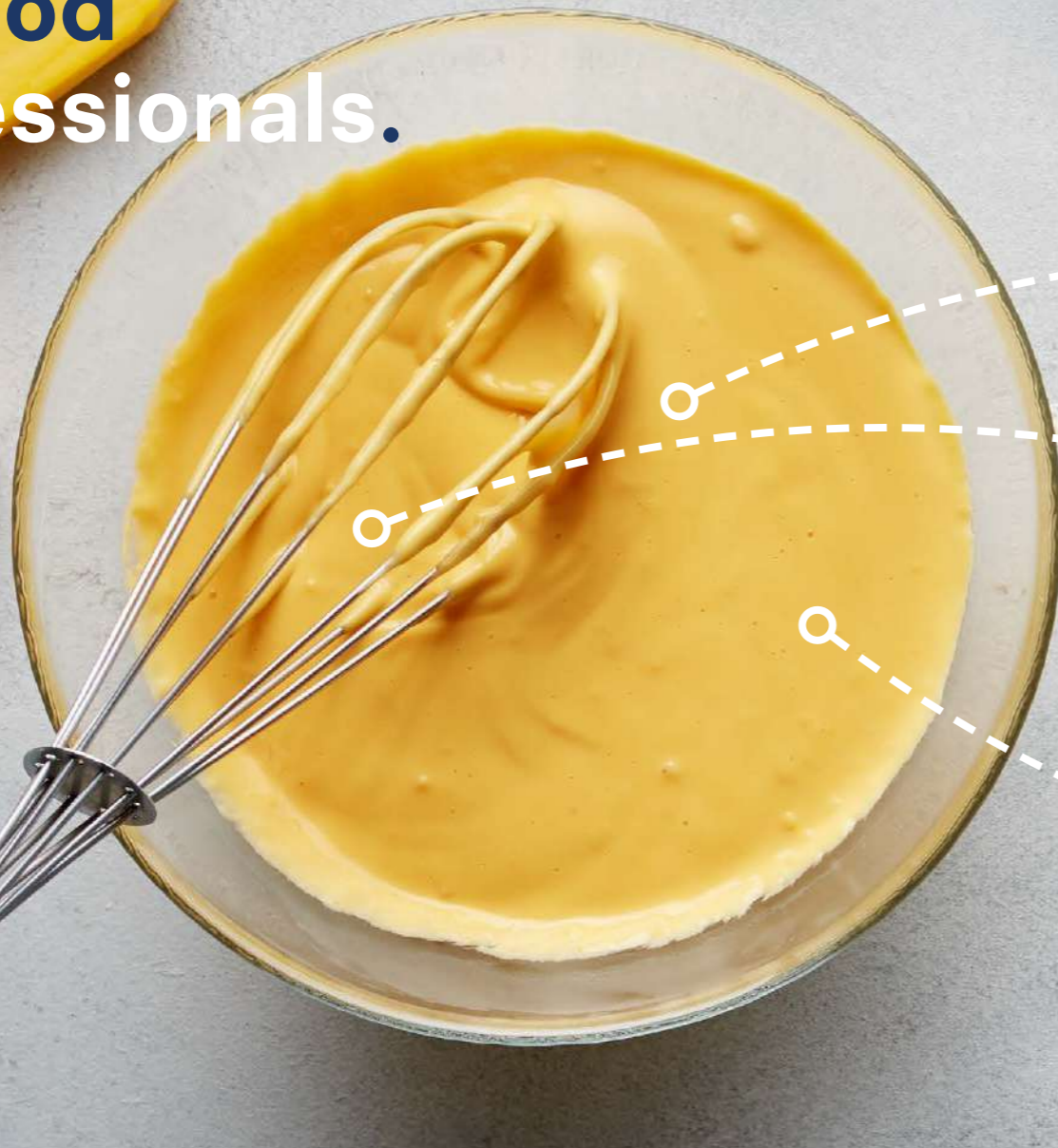
- Custom recipes in relatively small volumes

Recipe highly optimised to the process

- Colour, flavour, composition, meltability and dimensional stability can be tailored to your needs.

Low microbial value

- Long shelf life



TOPPING



FILLING



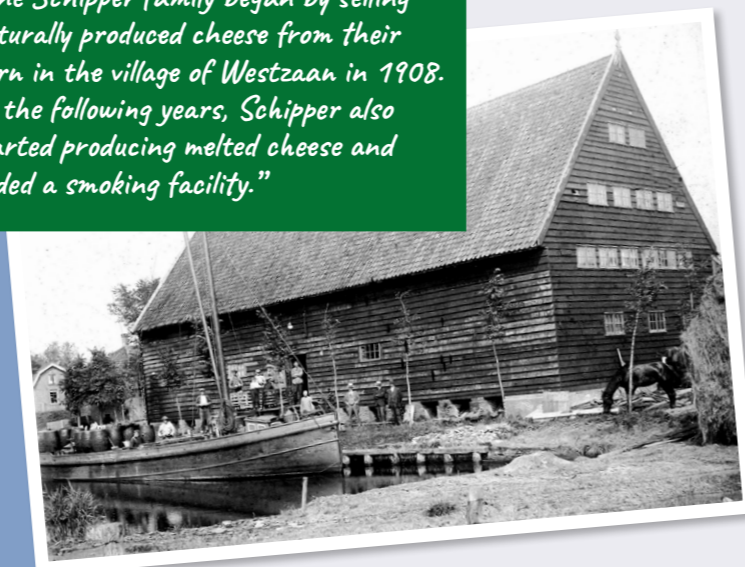
INGREDIENT



Schipper Cheese is a leading producer of processed cheese. Our industrial processed cheeses are often custom creations.

We develop cheeses with precisely the right melting properties and flavours according to our own recipes, conducting extensive tests to ensure that the product meets requirements. We look in depth at our customers' processes and applications to allow us to develop innovative solutions together.

"The Schipper family began by selling naturally produced cheese from their barn in the village of Westzaan in 1908. In the following years, Schipper also started producing melted cheese and added a smoking facility."



Main characteristics of processed cheese:

Melting properties
Composition, meltability and dimensional stability



Flavour
E.g. cheese type and intensity



Ingredients
Added ingredients such as herbs or jalapeño

Processed cheeses can be supplied in the following shapes:



Blocks



Logs



Buckets

These products are available in various carton, crate and container sizes.

Blends of different cheeses can be used to create a processed cheese with the desired product characteristics. Popular types include Gouda, Edam, Mozzarella, Goya and Cheddar.

Want to learn more about processed cheese? Scan me!



Team up with Royal A-ware.



Over 130 years of craftsmanship and experience

Royal A-ware has specialised in cheese for over 130 years. Our strength lies in the fact that we control the entire chain ourselves.

Wide selection of cheese products, always readily available

We prioritise the needs of the market and our clients. We manage and organise our supply chain around these needs. We have full control of our value chain, from milk inspection, cheese production and managed curing to cheese slicing and packaging.

This ensures efficient, sustainable results, rendering us independent of third parties and allowing us to guarantee the consistent quality of the raw materials we receive.

Cheese solutions tailor-made for the food industry

Specific product or packaging needs?

We'd love to see what we can do for you. Team up with our sales experts today!

Visit me!



Contact me!



In-house transport with a dense network & state-of-the-art fleet

Corporate Social Responsibility

To us, Corporate Social Responsibility is a matter of "conscious" entrepreneurship. Through our actions, we are committed to having a positive impact on people, animals and the planet. Within our company and together with our dairy farmers, we develop sustainable solutions to reduce our carbon footprint. We actively care for the environment, animal welfare and the preservation of biodiversity. We make efficient

Did you know?

At Royal A-ware, we have a passion for good food. Besides cheese we also produce and package the tastiest fresh dairy products, cream and tapas for people to enjoy in the Netherlands and beyond.

use of energy and raw materials and contribute to the continuous sustainability of the value chain in which we operate.

Quality & Certifications

See all our certifications: Scan me

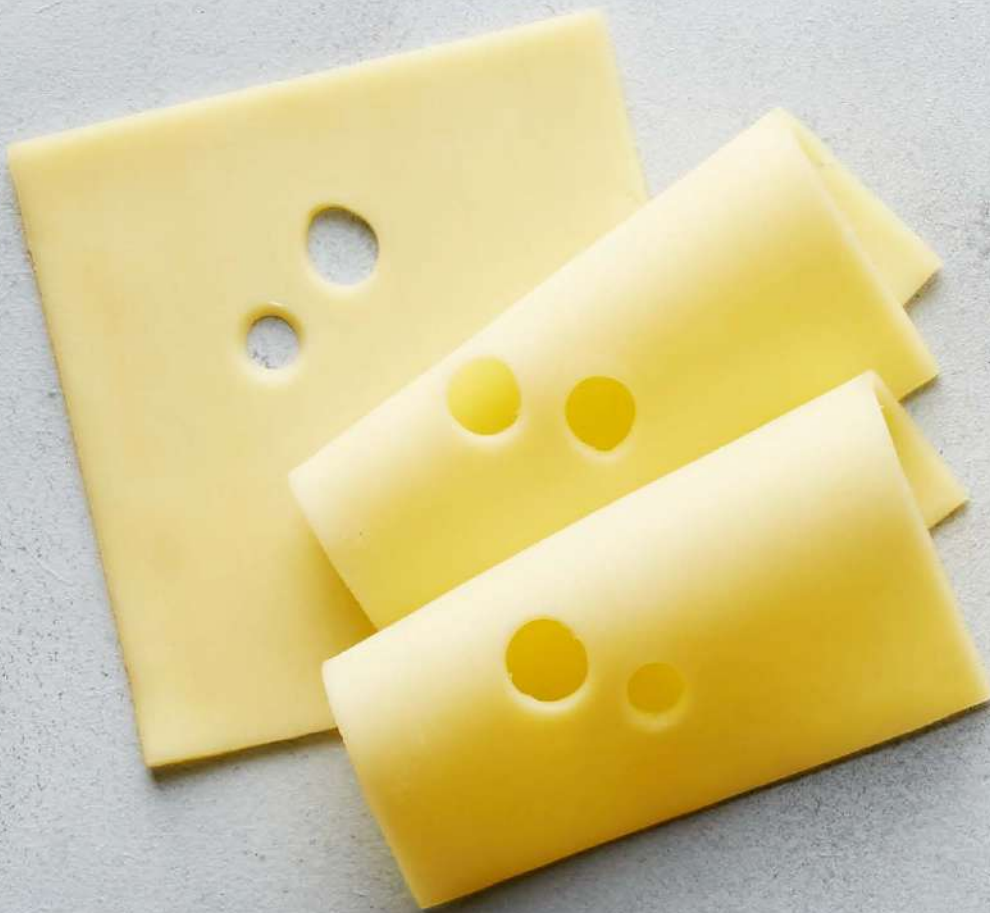


We prioritise the quality of our products and services. Our products comply with European and Dutch laws and

regulations, our own requirements and our customers' specific needs. We regularly have audits and certification carried out by independent third parties.

Logistics

Royal A-ware has a dense transport network with a state-of-the-art fleet and a modern transport management system. As a logistics service provider in food and agriculture, we are a market leader for Northwest Europe.



**Curious about the possibilities?
We are happy to help!**
www.aware-cheesesolutions.com

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