



Product catalogue

Since 1995

The specialist in fresh and soft (goat) cheese



Het Sas 14, 5131 RC Alphen (NB), The Netherlands
+31 13 508 1316, info@dejongcheese.nl, www.dejongcheese.nl

Alphenaeer is a brand of:

DEJONG CHEESE



Index

Alphenaeer's story	3
Sustainability	4
Certifications	5
Retail	6
Foodservice & Wholesale	11
² Industry	18
Alphenaeer Store & Experience Centre	23



Alphenaeer'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. Alphenaeer cheeses are at the heart of this "enjoy life" tradition.

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

Our Alphenaeer 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.



3



We offer a wide range of flavours, weights and shapes of Alphenaeer 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

30% of our total energy is solar energy

1000 solar pannels = 350.000 kWh on our roofs

FUTURE PROOF

4

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.

* Results of 2023

LOW CO2 EMISSION

most milk is collected locally in a radius of 100 km

70% of our energy is wind energy

HIGH SCORES





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 EC.

VLOG



5

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.



Products with this icon are also available as organic. Deviating shelf life.

* Shelf life is measured upon delivery.



We reserve the right to make changes and accept no liability for errors and misprints.

RETAIL

Fresh Goat Cheese

Alphenaeer 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.



6



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	3220	Natural	120g	23	6	480	360	BIO
Goat Cheese, slice	3221	Honey	120g	23	6	480	360	BIO
Goat Cheese, sliced log	3575	Natural	125g	23	8	462	396	BIO
Goat Cheese, sliced log	3576	Honey	125g	23	8	462	396	BIO
Goat Cheese, sliced log duo	3512	Natural	2x 100g	23	4	462	396	BIO
Goat Cheese, sliced log 35+	3581	Natural	125g	23	8	462	396	
Goat Cheese, sliced log 35+	3582	Honey	125g	23	8	462	396	

RETAIL

Goat/Cow Cheese Crumbles

The fresh goat and cow 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.



7

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	
Cheese Crumbles Cow, tub	8519	Red onion and garlic	100g	23	6	480	360	
Goat Cheese Crumbles, pouch	3450	Natural	100g	23	6	462	396	
Goat Cheese Crumbles, pouch	3451	Honey	100g	23	6	462	396	
Cheese Crumbles Cow, pouch	t.b.d.	Red onion and garlic	100g	23	6	480	400	

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.

8



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	Garlic and herbs	120g	23	6	480	360	
Goat Cheese Spread	7521	Natural	100g	23	6	480	360	BIO
Goat Cheese Spread	7522	Honey	100g	23	6	480	360	BIO
Cheese Spread (cow)	8521	Cucumber Dill	100g	23	6	480	360	



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.



11

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, sliced log BIO	3185	Natural	450g	4	3	350	280	
Goat Cheese, sliced log BIO	3186	Honey	450g	1	3	350	280	
Goat Cheese, log	3500	Natural	1kg	23	1	525	420	
Goat Cheese, log	3501	Honey	1kg	23	1	525	420	
Goat Cheese, log	3539	Cranberry - Cinnamon	1kg	23	1	525	420	
Goat Cheese, log	3523	Truffle	1kg	23	1	525	420	

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/Cow Cheese Crumbles

The fresh goat and cow 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.



15

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	Garlic and herbs	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	
Cheese Crumbles Cow, bucket	8520	Red onion and garlic	500g	23	2	336	280	






INDUSTRY

Goat/Cow Cheese Crumbles

The fresh goat and cow 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.



21

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	10	2	60	48	
Goat Cheese Crumbles, bag	t.b.d.	Honey	5kg	10	2	60	48	
Cheese Crumbles Cow, bag	8027K	Red onion and garlic	5kg	10	2	60	48	
** Shelf life frozen: 2 years. Shelf life after thawing: 7 weeks.								
								
								

INDUSTRY

(Goat) Curd

The fresh goat and cow curd are available with different kinds of ingredients.

22



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	❄️
Cow Curd, bag	1021	Natural	15kg	4	1	60	48	❄️

** Shelf life frozen: 2 years. Shelf life after thawing: 7 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's cheeses, the best selection of local farm cheeses, lots of tasty delicacies and the best place to have lunch.

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



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





Het Sas 14, 5131 RC Alphen (NB), The Netherlands
+31 13 508 1316, info@dejongcheese.nl, www.dejongcheese.nl

Alphenaar is a brand of:

DEJONG CHEESE