



50 YEARS  
AND STILL MATURING

BODEGRAVEN  
HOLLAND





## Where our journey started...

The Family van der Heiden has a strong connection with cheese that spans many generations. Originally, the Van der Heiden family were farmers in Stolwijk. Adriana van der Heiden, in those early days, gathered the milk from the cows in the meadow to craft our famous Stolkse Boeren.

This year marks a significant milestone as our company celebrates **50 years** of expertise in the ripening and improving the quality of Dutch Cheese.

Through the art of natural and traditional ripening, combined with our careful

management of the ever-changing climate conditions in our warehouses, Van der Heiden has risen to prominence as a leading cheese ripener. Our dedicated cheesemaster closely oversees the daily progress of our cheese's ripening process.

With over five decades of experience, we have refined the ability to fine-tune the ripening process, allowing the desired flavors to develop to their fullest potential. This is how we continue to craft the finest Dutch cheese, maintaining our special place in the market solely through our commitment to taste.





# Stolkse Boeren

With love for their profession, our farmers produce our Stolkse Boeren. Stolkse Boeren are traditionally hand-made from meadow milk. In time of modern technologies Stolkse Boeren remains pure craftsmanship. According to an authentic recipe and by maturing solely in a traditional way, Stolkse Boeren creates its own unique taste! This cheese is lactose- and gluten free and produced in Stolwijk, close to the city of Gouda.

**NEW  
LOOK!**



**NEW  
LOOK!**



17352 - 12kg  
Stolkse Boeren 48%  
Mild gerijpt  
Age: at least 3 months

**NEW  
LOOK!**



17353 - 12kg  
Stolkse Boeren 48%  
Pittig gerijpt  
Age: at least 6 months



**NEW  
LOOK!**



17355 - 12kg  
Stolkse Boeren 48%  
Extra gerijpt  
Age: at least 12 months



**NEW  
LOOK!**



17357 - 12kg  
Stolkse Boeren 48%  
Natuur gerijpt  
Age: at least 18 months



17373 - 12kg  
Stolkse Boeren 48%  
Cumin  
Age: at least 3 months



10570 - 5kg  
Stolkse Boeren 48%  
Truffle  
Age: at least 2 months



10525 - 5kg  
Stolkse Boeren 48%  
Green Pesto  
Age: at least 2 months



10526 - 5kg  
Stolkse Boeren 48%  
Red Pesto  
Age: at least 2 months



17337 - Slices - 500grams  
Stolkse Boeren 48%  
Matured



1/32 - 300grams  
Stolkse Boeren 48%  
Matured & Extra Matured



Cubes - 300grams  
Stolkse Boeren 48%  
Matured



Cheese Selection - 160grams  
Stolkse Boeren 48%  
4 seasons



Youth is the gift of nature  
Age is a work of art

# Eminence Grise

## TOMME CHÈVRE GRISE AU BLEU

**SUPER  
GOLD**

**3rd BEST CHEESE  
IN THE WORLD!**



## Eminence Grise

The best of two cheese countries par excellence! The Eminence Grise is made on Dutch soil. Then refined in a French cave. A unique place, where an ideal climate ensures perfect, natural maturation. This gives this special cheese a creamy taste, full of flavour.

The name says it all: Eminence Grise, undisputed leader... regarding cave-aged cheeses. Enjoy it with drinks, but Eminence Grise is also delicious as an ingredient in many dishes or on your sandwich. A unique maturation, because remember: "Youth is the gift of nature, but age is a work of art!"



**22502**  
Chèvre Vieille - 5kg  
Age: at least 12 months



**22503**  
Chèvre au Bleu - 3kg  
Age: at least 12 months



**22507**  
Chèvre Rouge  
Affinée - 3kg  
Age: at least 12 months



**22702**  
Tradition Sèche - 12kg  
Age: at least 18 months



**22602**  
Berry Sèche - 12kg  
Age: at least 18 months



**22604**  
Berry au Truffe - 5kg  
Age: at least 2 months



**22606**  
Berry Tomato-Olive - 8kg  
Age: at least 12 months



**22608**  
Berry Chili - 8kg  
Age: at least 12 months



# Roemer

There's Gouda, and then there's Roemer. Roemer is crafted from the milk of cows grazing in open fields. Only this meadow milk meets our stringent standards for Roemer cheese. All Roemer cheese is both lactose and gluten-free. Through traditional maturation methods, each Roemer cheese develops its distinct and unique flavor profile. Roemer is produced according to a traditional recipe in a small cheese dairy in the province of North-Holland, Netherlands.



20201  
Roemer 48% - 12kg  
Mild  
Age: at least 6 weeks



20203  
Roemer 48% - 12kg  
Matured  
Age: at least 4 months



20206  
Roemer 48% - 12kg  
Old  
Age: at least 12 months



20208  
Roemer 48% - 12kg  
Extra Old  
Age: at least 36 months



30123  
Roemer Light 35% - 12kg  
Matured  
Age: at least 6 months



30125  
Roemer Light 35% - 12kg  
Extra matured  
Age: at least 10 months



30124  
Roemer Sweet 48% - 12kg  
Extra Matured  
Age: at least 12 months



20633  
Golden Roemer 48% - 12kg  
Very Special Old Cheese  
Age: at least 18 months



Weight pieces Roemer 48%  
Vacuum shrink or Thermoformed



Wedges Roemer 48%  
Vacuum shrink or Thermoformed



# Pradera

Discover Pradera: Dutch Cheese with an Italian Twist! Experience the sweet and piquant flavor with visible protein crystals – it's pure Italian temperament!



**37001**  
**Pradera Maturo 45% - 10kg**  
Sweet - Piquant  
Age: at least 6 months



**37002**  
**Pradera Originale 45% - 10kg**  
Sweet - Piquant  
Age: at least 10 months



**Wedges Pradera 45%**  
Vacuum shrink or Thermoformed

# Brebano

Brebano is a delectable Dutch sheep cheese known for its subtle flavor, setting it apart from its international counterparts. Its introduction to our assortment brings a welcome addition to our range of flavors.

Experience the essence of Dutch craftsmanship and tradition in every bite of Brebano sheep cheese.

- ✓ **A FULL AND MILD FLAVOR**
- ✓ **MADE FROM 100% DUTCH (FRISIAN) MILK**
- ✓ **100% PRODUCED IN THE NETHERLANDS**
- ✓ **100% CRAFTSMANSHIP**



**27301**  
**Brebano 50% - 5kg**  
Mild  
Age: at least 4 weeks



**27303**  
**Brebano 50% - 5kg**  
Piquant  
Age: at least 4 months



**Weight pieces Brebano 50%**  
Vacuum shrink or Thermoformed



# Chèvrano

Chèvrano, a very tasty goat cheese, made in the traditional way. Then the Chèvrano matures on untreated wooden shelves in our cheese warehouse until they have the perfect taste.

The Chèvrano goat cheese range is available in a wide variety of flavours and ages. From fresh soft cheese to a delicious mature and old, hard cheese, all unique and naturally aged.

The benefits of goat's milk are well known. The cheese retains all its properties and vitamins. Chèvrano goat cheese is a suitable alternative for people with cow's milk allergy. Lactose intolerance consumers can often tolerate goat's milk products better than cow's milk products.



**24010**  
Chèvrano 50% - 5kg  
Mild  
Age: at least 6 weeks



**24012**  
Chèvrano 50% - 5kg  
Matured  
Age: at least 3 months



**24014**  
Chèvrano 50% - 5kg  
Extra Matured (XO)  
Age: at least 12 months



**24106**  
Chèvrano 45% - 10kg  
Maasdam  
Age: at least 7 weeks



**24099**  
Chèvrano 50% - 5kg  
Fenugreek  
Age: at least 6 weeks



**24098**  
Chèvrano 50% - 5kg  
Hot Chili  
Age: at least 6 weeks



**24100**  
Chèvrano 50% - 5kg  
Italy  
Age: at least 6 weeks



**24107**  
Chèvrano 50% - 5kg  
Lavender  
Age: at least 6 weeks



**24097**  
Chèvrano 50% - 5kg  
Honey  
Age: at least 6 weeks



**24093**  
Chèvrano 50% - 5kg  
Blue  
Age: at least 6 weeks



**24101**  
Chèvrano 50% - 5kg  
Nettles  
Age: at least 6 weeks



**24130**  
Chèvrano 50% - 5kg  
Truffle  
Age: at least 6 weeks



**Baby Chèvrano - 500grams**  
Truffle, Italy,  
Mild, Hot Chili



**Weight pieces**  
**Chèvrano 50%**  
Vacuum shrink or  
Thermoformed



**Wedges**  
**Chèvrano 50%**  
Vacuum shrink or  
Thermoformed



# Dilano

Dilano is a real delicious 50% cheese.  
A fine, young cheese with a rich creamy taste, available in many first quality flavours. Dilano cannot be missed on your cheese platter and is very representative of modern cuisine trends.

A popular cheese that is internationally appreciated by people who like cheese very much, and - in addition to excellent quality - like to try something special.

Your custom made Dilano?  
Ask for the possibilities.

- ✓ **KING OF HERBS**
- ✓ **SAFFRON FROM IRAN**
- ✓ **NEGIN QUALITY!**



20121  
Dilano 50% - 5kg  
Fine Herbs  
Age: at least 6 weeks



20122  
Dilano 50% - 5kg  
Nettles  
Age: at least 6 weeks



20123  
Dilano 50% - 5kg  
Garlic  
Age: at least 6 weeks



20124  
Dilano 50% - 5kg  
Olive-Tomato  
Age: at least 6 weeks



20125  
Dilano 50% - 5kg  
Walnut  
Age: at least 6 weeks



20126  
Dilano 50% - 5kg  
Mustard  
Age: at least 6 weeks



20128  
Dilano 50% - 5kg  
Cumin  
Age: at least 6 weeks



20129  
Dilano 50% - 5kg  
Pepper  
Age: at least 6 weeks



20188  
Dilano 50% - 5kg  
Tricolore  
Age: at least 6 weeks



20192  
Dilano 50% - 5kg  
Saffron  
Age: at least 6 weeks



20136  
Dilano 50% - 5kg  
Jalapeño  
Age: at least 6 weeks



20193  
Dilano 60% - 5kg  
Blue  
Age: at least 6 weeks



20130  
Dilano 50% - 5kg  
Pesto Rosso  
Age: at least 6 weeks



20191  
Dilano 50% - 5kg  
Pesto Verde  
Age: at least 6 weeks



20132  
Dilano 50% - 5kg  
Truffle  
Age: at least 6 weeks



20135  
Dilano 50% - 5kg  
Lavender  
Age: at least 6 weeks



20194  
Dilano 50% - 5kg  
Smoked  
Age: at least 6 weeks



20195  
Dilano 50% - 5kg  
Ras el Hanout  
Age: at least 6 weeks



20140  
Dilano 50% - 5kg  
Limoncello  
Age: at least 6 weeks



20120  
Dilano 50% - 5kg  
Hot Chili  
Age: at least 6 weeks



20137  
Dilano Black Lemon  
50% - 5kg  
Age: at least 6 weeks



Weight pieces  
Dilano 50%  
Vacuum shrink or  
Thermoformed



Wedges  
Dilano 50%  
Vacuum shrink or  
Thermoformed



# Holland Delta Premium Gouda

Holland Delta is our premium quality cheese. With this range, we offer volume with an exceptional quality. Our cheese master is following the ripening process on a daily basis.

From round Gouda wheels of 5 kg and 12 kg to rectangular cheese, mild creamy to hard matured. You ask, we deliver.

Almost all our Holland Delta products are lactose- and gluten free.

**NEW  
LOOK!**



20101 - 12kg  
Holland Delta 48%  
Gouda Mild  
Age: at least 6 weeks



20103 - 12kg  
Holland Delta 48%  
Gouda Matured  
Age: at least 3 months



20106 - 12kg  
Holland Delta 48%  
Gouda 1 Year Old  
Age: at least 12 months



20108 - 12kg  
Holland Delta 48%  
Gouda 3 Years Old  
Age: at least 3 years



38100 - 12kg  
Holland Delta 45%  
Maasdam  
Age: at least 7 weeks



30401 - 10kg  
Holland Delta 40%  
Leyden Cumin  
Age: at least 6 months



21701 - 5kg  
Holland Delta 48%  
Gouda Mild  
Age: at least 4 weeks



21718 - 5kg  
Holland Delta 48%  
Gouda Red Wax  
Age: at least 4 weeks



21719 - 5kg  
Holland Delta 60%  
Double Cream  
Age: at least 4 weeks



50520 - 2,7kg  
Holland Delta 45%  
Smoked  
Age: at least 4 weeks



30301 - 1,9kg  
Holland Delta 40%  
Edam  
Age: at least 4 weeks



Baby Gouda - 500grams  
Natural, Truffle,  
Nettle, Cumin



Weight pieces  
Holland Delta  
Vacuum shrink or  
Thermoformed



Wedges  
Holland Delta  
Vacuum shrink or  
Thermoformed



# The Dutch Farmer

The Dutch Farmer, a typical Dutch artisanal product, is traditionally handcrafted from raw milk. It embodies traditional and pure craftsmanship, a testament to old-fashioned manual labor in an age of modern techniques.

The Dutch Farmer is produced on a farm near Gouda, and this delightful cheese is available in a range of flavors, from mild to extra old. It's a tradition we hold dear and take pride in!



**10382**  
The Dutch Farmer  
48% - 12kg  
Mild matured  
Age: at least 2 months

**10383**  
The Dutch Farmer  
48% - 12kg  
Matured  
Age: at least 4 months

**10385**  
The Dutch Farmer  
48% - 12kg  
Extra matured  
Age: at least 8 months

**10386**  
The Dutch Farmer  
48% - 12kg  
Old  
Age: at least 13 months



**10387**  
The Dutch Farmer  
48% - 12kg  
Very old  
Age: at least 18 months

**10388**  
The Dutch Farmer  
48% - 12kg  
Very very old  
Age: at least 24 months

# Our sales team



**Maarten Jan van der Heiden**  
Director / Key Account Manager



**Bob Horsman**  
Sr. International Account Manager



**Diederik Slieker**  
International Account Manager



**Lucas Heijboer**  
Marketing & Sales



**Evert Roeleveld**  
Office Manager



**H  l  ne Knegjens**  
Quality





**Stolkse  
Boeren**

**Eminence Grise**

**ROEMER**

**PRADERA**

*Brebano*

**CHÈVRANO**

*Dilano*

**HOLLAND  
DELTA**

**THE DUTCH  
FARMER**

BENELUXWEG 10 • 2411 NG BODEGRAVEN • HOLLAND

TEL. +31 (0)172 61 40 84

INFO@VANDERHEIDENKAAS.NL • WWW.VANDERHEIDENKAAS.NL