

THE CHEESE PROGRAMME



Pioneering cheese programme
for premium cheeses, packaging
innovation, and sourcing expertise.

DELIVERED BY
er
ROUTE

MORE THAN A CHEESE BOARD

*WE BELIEVE CHEESE IS
MORE THAN JUST AN
INGREDIENT...*



It's a story of culture, provenance, and tradition, perfectly developed over centuries and celebrated at tables around the world. Onboard, it has the power to evoke comfort, spark conversation, and elevate the in-flight dining experience from routine to remarkable.

En Route delivers innovative, passenger-focused food and service solutions that redefine the inflight experience through a blend of culinary creativity, strategic sourcing and end-to-end supply chain management through our exclusive Cheese Programme.

For over ten years, we have been pioneers in bringing this timeless delight to passengers across the globe. Our deep-rooted expertise in sourcing, curating, and delivering premium cheeses has made us a trusted partner to airlines and airline caterers seeking to offer passengers an unforgettable culinary moment above the clouds.

Each cheese we serve tells a story of its provenance, supplied by farmers who pour passion into every wheel and wedge. By uniting these stories with our commitment to quality and safety, we transform in-flight dining into an experience that celebrates taste, heritage, and the simple joy of sharing exceptional food.



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INTRODUCTION TO THE CHEESE PROGRAMME

En Route's **award-winning Cheese Programme** delivers the finest artisan cheeses from over 200 suppliers, expertly sourced, cut and packed to guarantee freshness and consistency from any hub, anywhere in the world.

Combined with our global logistics platform, we ensure consistency across your network with product delivered in single or bulk packed formats across premium and economy cabins.

With advanced demand planning, flexible packaging formats and tailored crew and passenger engagement services, **we make it easy** for airlines and airline caterers to offer a premium, memorable cheese experience in every cabin – seamlessly and at scale.

*WHAT COULD BE BETTER
THAN THAT?*



FROM FARM TO FLIGHT

*PRECISION
SOURCED
FOR QUALITY
AND
PROVENANCE*



At the heart of our Cheese Programme lies an uncompromising dedication to sourcing the world's finest cheeses. We partner exclusively with master cheesemakers renowned for their deep respect for regional heritage, because we believe provenance and terroir are as vital to a cheese's character as the milk it's made from.

At the same time, we recognise the evolving needs of today's passengers. Working closely with producers, we can create new interpretations of traditional cheeses – developing vegetarian or pasteurised versions where raw milk, animal rennet, or alcohol-washed methods would traditionally be used. This approach allows us to honour classic recipes, while ensuring they are accessible, versatile and perfectly suited to the airline environment.



SOURCING PROCESS

Our sourcing strategy is designed to guarantee that every cheese we deliver meets the highest standards of **quality, consistency, and food safety.**

We work closely with our partners to **evaluate the ages and stages of ripeness** to ensure each cheese is served at the perfect moment for optimal taste and texture.

We also conduct thorough assessments of animal husbandry practices and certifications, so you can trust that **animal welfare and sustainable farming underpin every wheel and wedge.**

Through our supplier partnerships, we bring a curated selection of exceptional cheeses that transform in-flight dining into a memorable culinary experience - celebrating the artistry, passion, and provenance of cheesemaking from around the globe.



STORING CUTTING PACKING

As a natural product that incorporates a range of mould spores, depending on the variety, the approach to storing, traditional hand cutting methods and packing cheese is critical to ensure the highest quality cut cheese across the shelf life of the product.

Our process protects quality, flavour and safety by controlling temperature, humidity, airflow and time as well as keeping cheese styles segregated until they're ready for portioning and packing.



Traditional hand cutting methods

HERE'S HOW WE DO IT...

01 STORING

From crumbly Stilton to long-aged Cheddar, every cheese needs **its own micro-climate** to ensure it's of the highest quality when it reaches passengers.

HARD AND SEMI-HARD CHEESE

Hard and semi-hard cheeses, such as Gouda and Cheddar, are kept **cold and moderately humid**. By maintaining tight temperature control, we can ensure microbial growth is slowed and the cheeses are perfectly preserved for clean cutting.

FRESH & HIGH-MOISTURE CHEESE

High-moisture cheeses are kept in **deep chilled storage** to help slow microbial growth and preserve more delicate textures. By storing the cheese in this way, we can extend shelf life for everything from blocks through to slices.

SOFT-RIPENED CHEESE

We rest soft-ripened cheese, such as Brie and Camembert, in rooms with **high relative humidity and a cool, steady temperature**. This ensures that the rinds stay supple, and the paste doesn't dry out prematurely.

BLUE CHEESE

Washed-rind and blue cheeses mature best when **stored separately at cool temperature** with elevated humidity. Dedicated spaces prevent cross-inoculation of surface cultures and protect clean flavours across our range.

02 CUTTING

Our state-of-the-art cutting lines deliver cheese in **perfectly portioned formats** designed for the demands of airline catering. Every wedge, slice or cube is cut to tight weight tolerances, ensuring consistency across thousands of trays and minimising waste; a critical factor where load planning and food cost control are paramount.

Before cutting, our cheese is **tempered in controlled conditions** to avoid condensation and edge crumbling, resulting in clean, accurate cuts that mean better yields and neater packs.

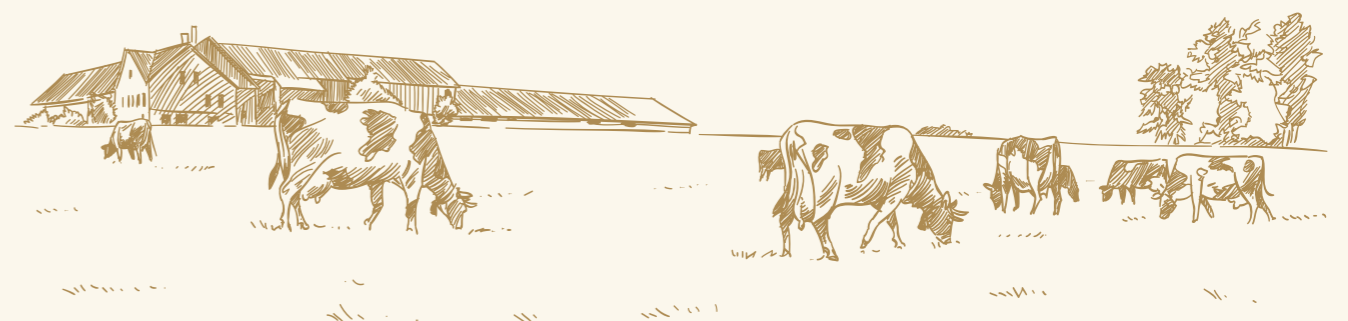


03 PACKING

En Route's packing technology uses gas flushing to seal in freshness and extend shelf life – vital for the often long lead times and logistical complexity of airline catering. By carefully balancing CO₂ and nitrogen levels within each pack, **we suppress mould growth, preserve natural flavour, and maintain the cheese's texture** without the need for unnecessary additives.

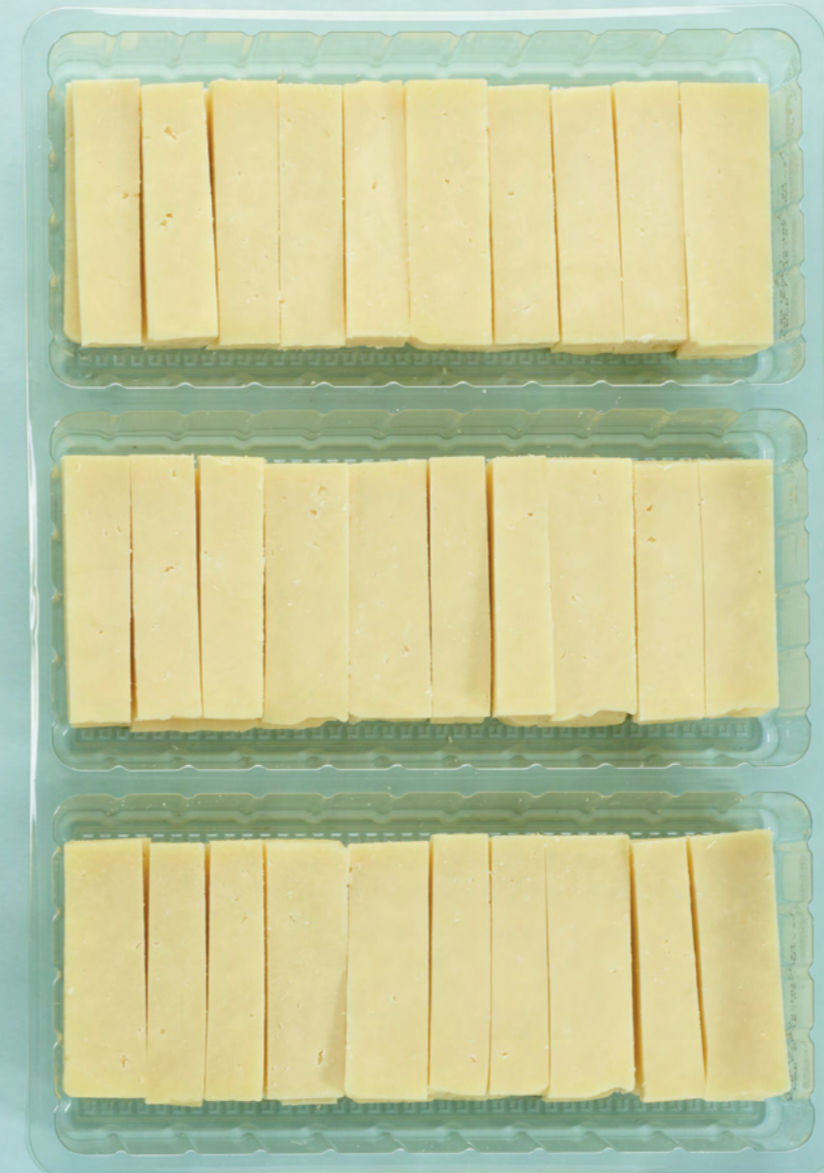
Combined with sealed-flow wrapping and robust pack formats, this ensures that every portion arrives intact, hygienic and ready to serve – consistently across every cabin and every route.

For airlines and airline caterers, the benefits are clear: **longer distribution windows, reduced waste, greater food safety assurance and consistent quality for passengers.**



PACKAGING SOLUTIONS

OUR PACKAGING OPTIONS ARE ALMOST AS EXTENSIVE AS OUR CHEESE SELECTION...



We can offer product in **various packaging formats**, from multi and single portion services designed to be plated onboard in premium cabins, to bulk portion packs designed for caterers, and single serve economy portions.

PREMIUM CABIN MULTI-PORZION CHEESE SERVICE

Designed for seamless crew plating and elegant passenger presentation

Each tray is carefully designed to serve around **six passengers**, providing cabin crew with everything they need for a smooth, premium cheese service.

- **Five pre-selected cheeses**, pre-cut and portion controlled for consistency; soft cheeses left whole for easy onboard cutting where needed
- **Accompanying garnishes** in generous pre-portioned quantities for quick plating and a visually appealing presentation
- **Protective outer packaging** makes trays simple to handle, load and store in galley carts without risk of damage
- **Reduced crew handling** means quicker set-up and less crew movement freeing up time for passenger engagement



PREMIUM CABIN SINGLE-PORZION CHEESE SERVICE

Our 'no-touch' solution for simple, hygienic handling

The **Rip'n'Flip** format is purpose-built for single-serve plating, allowing cabin crew to deliver a premium cheese course **without direct product handling**.

- **Four-compartment tray** separates three cheeses and a garnish for quick assembly and a consistent presentation
- Pre-portioned **20-30g pieces** deliver consistent weight, aiding flight planning and controlling onboard waste
- **Balanced cheese selection** creates variety without complicating crew service
- **Slim, modular design** fits easily into trolleys, maximising storage efficiency and reducing handling time



DID YOU KNOW?

Our **gas-flushed packaging** protects product integrity during long storage and flight cycles, so quality is assured up to the point of service.



ECONOMY & PREMIUM ECONOMY SOLUTIONS

Smart formats that elevate every cabin

- Available in a **range of flexible formats** from compact boxed sets with cheese, crackers and accompaniments, to small plated solutions
- **Extended passenger experience** beyond the meal service with retail-ready cheese snack boxes offering an attractive impulse purchase or pre-order option
- **Hand-cut portions** guarantee uniform size, shape and presentation across all routes
- **Gas flushed to ensure freshness** for all passengers

BULK PORTION PACK

Engineered for precision, efficiency, and reduced waste in airline catering

Our bulk format provides caterers with pre-cut portions of cheese, packed with individually sealed cavities to extend freshness and support operational efficiency.

- **Up to 100 pre-cut portions per tray**, ensuring consistent weights and eliminating the variability of in-house cutting
- **Open one cavity at a time** to preserve shelf life on unopened portions, reducing spoilage and protecting yield
- **Tailored cheese selections** allow trays to be customised for different cabin classes, from premium economy through to first, without complicating the supply chain
- **Labour-saving solution** that frees staff from manual portioning, reducing time, training and hygiene risks



PACKAGING MATERIALS

Our packaging formats and materials have undergone a vast number of trials and have **strict criteria** to meet to ensure they are structurally sound and fit for purpose.



LIDDING FILM

We use a laminate solution which offers a lightweight, sterile material, which **remains sealed against moisture** and is easy to process on high-speed equipment.

INK

Printing inks are industry compliant, produced at sites with BRCGS certification or other **globally recognised certification** relating to food safety.

For pre-cut soft cheeses, we use a small plastic collar to cover the cut faces, which ensures that there is no secondary mould growth.

TRAYS

To retain the integrity of cheese onboard we use RPET (recycled polyethylene terephthalate) as standard for our multi, single and bulk pack cheese trays, as an **environmentally friendly** PET alternative.

RPET has the same strength and durability features of PET, as well as thermoforming capabilities, making it a safe and appropriate format to transport and protect the product.

PRIMARY PACK LABEL

PET is used to **minimise disruption to recycling** the lidding film, as well as to resist any condensation that would otherwise affect a paper label.



CHEESE SELECTION

En Route's category experts partner closely with your culinary and procurement teams to design cheese selections that evolve with the seasons, delight your passengers and reflect your brand. Every four months, we introduce a fresh curation of standout cheeses and garnishes; carefully selected to suit your cabin class, route, passenger demographic, and budget.

These regular rotations keep your onboard offer dynamic, relevant, and memorable without adding operational complexity.

OUR METHODOLOGY

01 UNDERSTANDING YOUR OPERATION

Our tried and tested methodology starts with understanding your bespoke brand cues, passenger profiles, budget and operational constraints setting the guardrails for the rotation.

03 ASSESSMENT & SAMPLING

Each shortlisted cheese is carefully sampled and re-tasted to guarantee it is served in its prime window onboard.

05 ACCOMPANIMENTS QUALITY CONTROL

Selection and grading activities for dried fruits and other garnishes across changing origins and harvests to maintain consistent quality through the rotation.

07 BUILD, TEST & SIGN-OFF

Assemble the full rotation and validate shelf life, ease of plating and onboard performance. Once validated, we confirm final specifications.

02 SEASONAL & FARM-TO-FORK INSIGHT

We map the upcoming season and weather impacts on pasture and milk flavour and align this to when each cheese style will be at its peak.

04 GRADING & PROFILING

Work is undertaken with partner graders to set texture and flavour specs by style and maturity (e.g., achieving Mature Cheddar depth while remaining cut-stable for individual portions).

06 PACKAGING & PRESENTATION ENGINEERING

Specification of packaging and rotatable fit to protect cut faces and preserve freshness (e.g., protective collar on Brie), using gas flushing and proven distribution methods.

08 LAUNCH, MONITOR & REFRESH (EVERY FOURS MONTHS)

Deploy with clear guidance; track feedback and performance data; then refresh with a new seasonal curation to keep the offer dynamic without added complexity.

AN EXAMPLE OF A BALANCED SELECTION

BELTON FARM RED FOX 30g

Handmade red Leicester with an intense blend of sweet and nutty flavours and a trademark hint of crunch.

CANTAL JEUNE PDO 30g

A firm French cheese aged in cellars, developing a strong and tangy taste.

CROPWELL BISHOP STILTON PDO 30g

Traditional blue cheese produced in Nottinghamshire with a rich, tangy flavour and velvety soft texture.

PÂTURAGE BRIE 30g

A classic French Brie with a soft, rich and creamy taste, covered with a natural white rind.

DID YOU KNOW?

We curate our cheese boards with variety across milk types, origins, textures, colours, shapes, and flavour intensity for a harmonious, memorable experience for passengers.



SUPPLY CHAIN

GETTING OUR CHEESE ONBOARD IS NO SMALL FEAT...

We consider all aspects of service delivery, actively mitigate risk, avoid commercial issues, and drive efficiencies throughout the entire logistics process.

Our unique approach streamlines the entire supply chain, improving efficiency, reducing labour costs, and reducing waste – ensuring that products and solutions are delivered seamlessly, on time, every time, and at scale.



Aged hard cheese matured under controlled conditions



EN ROUTE'S SUPPLY CHAIN SERVICES CAN HELP YOU WITH:

Owned and managed inventory models

Robust demand planning and development of forecasting tools to support with demand fluctuations

Holding stock within our network, preventing caterers from having to store and manage it in bulk

Process implementation to ensure seamless operations

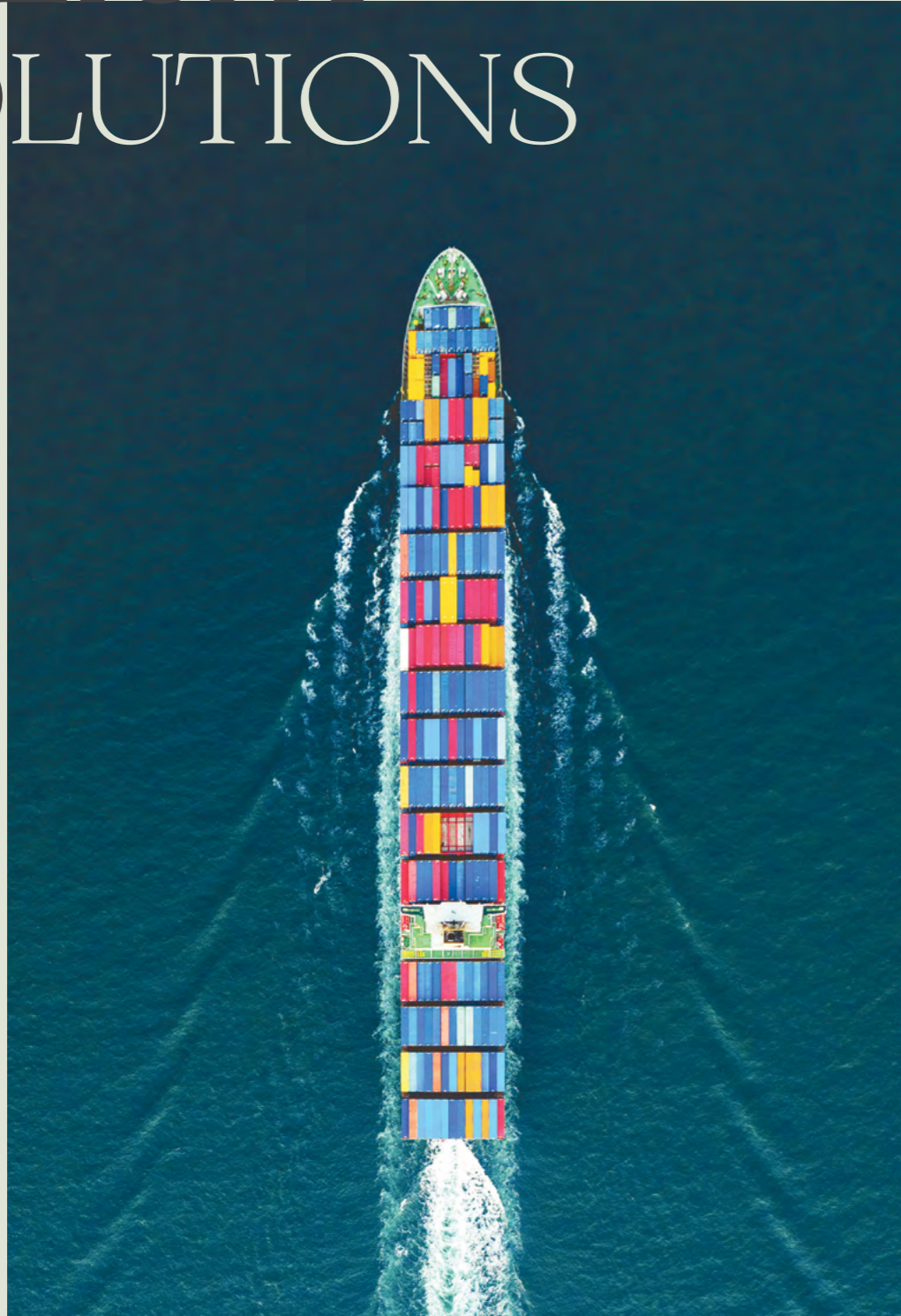
Enhanced visibility into performance and service levels, and detailed reporting on purchase orders and delivery schedules

Distribution of products across En Route's multiple locations, migrating operational risks and reducing excess inventories

An optimised cold chain ensures our cheese arrives in perfect condition wherever you are located within an airline or caterer network



GLOBAL FREIGHT SOLUTIONS



PUTTING OUR BEST FREIGHT FORWARD...

Our global freight forwarding services comprise comprehensive logistics solutions that **streamline international shipping**, including:



multimodal transport,
customs brokerage,
warehousing *and*
cargo insurance.

For temperature-sensitive goods, we can provide advanced air freight services that **maintain cold chain integrity** and offer **real-time monitoring**. Validated cold chain routes also ensure product integrity and regulatory compliance.

Our specialist team hold **extensive expertise in customs**, and can support customers from managing export and import clearance and paperwork, to using **re-usable palletised containers** to meet sustainability initiatives. Additionally, with flexible less than load options and digital logistics tools, En Route is well positioned to be a reliable partner for airlines and airline caterers who require efficient, **temperature-controlled global distribution**.



FORECASTING & DEMAND PLANNING



LOOKING INTO THE FUTURE...

With **precision planning, intelligent forecasting, and proactive supply management**, our demand planning approach combines advanced AI technology with specialist oversight to deliver industry-leading accuracy and confidence.

We deploy a demand forecasting system powered by AI that draws from multiple algorithms and adapts to each individual SKU. This means forecasts aren't just accurate, they're intelligent, responsive, and specific to the dynamic of each product, location and cabin class.



In high-stakes, premium environments like First and Business Class, consistency is everything.

CORE FEATURES:

12-month weekly forecasting by SKU and location

Continuous learning models, updated and refined based on real-world data

Actively reviewed and adjusted by supply chain specialists to further mitigate risk

BENEFITS:

01 IMPROVED FORECAST ACCURACY

We can analyse vast amounts of historical and real-time data to generate more precise demand forecasts, reducing overstocking or shortages.

02 ENHANCED SUPPLY-CHAIN EFFICIENCY

We optimise inventory levels and logistics, ensuring materials and products are available when needed, minimising delays, or eliminating them completely.

03 RAPID RESPONSE TO MARKET CHANGES

We can detect shifts in consumer demand, economic trends, and disruptions, allowing businesses to adapt quickly and mitigate risks.

04 AUTOMATED DECISION-MAKING

By utilising our AI-driven insights, you can streamline decision-making, reduce manual workload and improve your overall operational speed.

05 COST REDUCTION

AI minimises waste, improves resource allocation, and reduces excess inventory, leading to significant savings across the supply chain.



OVERSIGHT & QUALITY ASSURANCE

*WE'RE
GREAT
PROBLEM
SOLVERS...*

Our approach to product integrity and quality assurance is built on **proactive planning and transparent communication**. We work closely with our partners to ensure availability, manage rare substitutions with minimal impact, and respond rapidly to any incidents.

This ensures **confidence, continuity, and consistency** across every delivery.

01

AVAILABILITY

Our proposed cheese range is based on available supply coupled with **sophisticated demand and planning management** to ensure there are no inventory concerns.

02

COLLABORATIVE SUBSTITUTION PROCESS

While substitutions are rare, and normally only because of a quality issue directly at the production source **we have a formalised substitution policy, working closely with our customers to minimise operational impact**. We'll always inform you ahead of deliveries, work with you to agree on the substitution and will notify you of any issues within an agreed timeframe. We will also provide updated cheese information for crew or caterers to inform them of the change.

03

RAPID INCIDENT RESPONSE

24-hour incident response and recovery rate with technical, supply chain, account management and customer services support.

04

QUALITY ASSURANCE & TESTING

Weekly product review and surveillance meetings to ensure each cheese that is arriving within the cycle is kept to our very high standards. Organoleptic and weight testing against agreed specifications.

05

HIGHEST STANDARDS

All partner sites **meet strict airline and food safety standards**.

ADDED VALUE

INSIGHT-DRIVEN INNOVATION

Our approach to cheese is grounded in research that blends **real-world immersion** with **data-driven insight**.

By exploring artisan producers, retail showcases and global hospitality trends, our team of category and research specialists uncover the latest flavour profiles, presentation cues and dining inspirations from around the world. At the same time, we analyse passenger demographics, cultural preferences and wider consumer behaviours to ensure that these insights translate into **onboard relevance**.

Our holistic perspective allows us to anticipate what travellers value tomorrow, not just today. Working in partnership with airline and airline catering culinary teams, we shape cheese programmes that balance **authenticity with innovation**, and creativity with operational practicality.

The outcome for our customers is a programme that **elevates the passenger dining experience** while giving airlines and airline caterers a distinctive, future-ready offer designed to delight and deliver commercial impact.



THE CHEESE EXPERIENCE

EMPOWERING CREW

As the frontline of service, crew members shape how passengers perceive your onboard dining. **Our tailored training** equips them with the confidence and knowledge to elevate cheese service beyond simple presentation.

Covering everything from flavour profiles and provenance, to serving tips, conversation starters and pairing suggestions, our sessions enable crew to share stories that enrich the passenger experience. The result is service that feels more personal, engaging, and premium – helping airlines to **stand out** in a competitive market.

ELEVATING EVENTS

Our **category specialists** extend the same expertise to ground events through our Cheese Experience. Working closely with you, **we design fully bespoke cheese menus** that reflect the occasion, audience and brand message.

From curated selections across milk types, regions and flavour profiles, to imaginative pairings and engaging collateral, **every detail is crafted** to capture attention and create lasting memories.



MARKETING IMPACT

Beyond the cheese board, we help amplify your event through **storytelling, branding, and guest engagement**. By tailoring not only the menu but the entire experience, we ensure that your event generates buzz, reinforces brand values and delivers **tangible added value** for your business.



OUR CHEESE

*CINCO LANZAS
(IBÉRICO) GRAN
RESERVA*

*VEGA BLACK
TRUFFLE*

Whether it's the satisfying crunch of an Extra Mature Cheddar, the smooth, fresh, creaminess of a young chevre, or the tang of a fragrant blue, we firmly believe that there is a cheese for everybody.

To extend to your passengers the breadth of a fully rounded inflight cheese board, we recommend choosing a hard or semi-hard, a soft and a blue.

*HERE ARE JUST SOME OF
OUR OPTIONS..*

*ENTREMONT
COMTÉ
RESERVE*

*EXTRA MATURE
CHEDDAR*

OUR CHEESE

Having access to over 200 cheese suppliers allows us to deliver premium-quality cheese for all cabins. Whether you want us to curate a cheese menu to match the season, province or event, you can be assured of quality, consistency, and award-winning cheese to leave passengers wanting more! Here are just some of the cheeses that our customers have flown onboard:

DENMARK

Blue Kornblomst Organic

FRANCE

Berthaut Soumaintrain

Bleu d’Affinois

Bleu d’Auvergne

Bleu de Saint-Flour

Bleu des Basques

Brie en Soleil

Cantal Entre Deux PDO

Cantal Jeune PDO

Carré d’Aurillac

Cœur Basque

Entremont Comté Reserve

Entremont (French) Emmental

Florette du Pilat

Fourme D’ambert PDO

Gillot Camembert

Graindorge Camembert

Jacquin Buchette Goats Log

Le Deux Lait Basque

Leffond

L’Ortolan Brie

L’Ortolan Truffle Brie

Le Charbonnier

Le Merlemont

Mini Brie

Morbier

Normandy Camembert

Ossau-Iraty PDO

Papillon Roquefort Révélation

Pâturage Brie

Pavé d’Affinois

Pavé d’Affinois Brin

Pavé de Brebis

Pavé de Chèvre

Pavé with Truffles

Petit Valençay Goats Pyramid with Ash

Port-Salut

Président Brie

Président Camembert

P’tit Grey

Reblochon de Savoie

Roucoulons

Rouzaire Brie de Meaux

Saint Germain

Saint-Paulin

Tomme d’Espelette

Tomme de Brebis

Tomme de Chèvre

Tomme des Pyrénées IGP

Vacherin Badoz Du Haut-Doubs

GERMANY

Alpenhain Prestige Brie

Alpenhain Prestige Camembert

Bavarian Red

Cambozola

Dorblu

GERMANY (continued)

Grand Noir

Montagnolo

Petit Soleil

Soleil Rouge

IRELAND

Irish Mild Cheddar

Mature Irish Cheddar

Punchestown Mature Cheddar

ITALY

24 month Parmigiano Reggiano

Arrigoni Gorgonzola Dolce

Arrigoni Taleggio

Arrigoni Toma

Bergamo Blue

Berghem Blu

Buffalo Blue

Gorgonzola Piccante

Italico

Pastore Sardo

Robiola Bosina

NETHERLANDS

Aged North Holland Gouda

Beemster Classic

Beemster Royaal

Beemster Royaal Grand Cru

Dutch Gouda

Dutch Maasdam

Fromage Fleur de Foin

Mature Dutch Goat Gouda

Moulin Bleu

Old Amsterdam

Old Amsterdam XO

Old White

Skylger Pikant

XO Gouda

SPAIN

Cinco Lanzas (Ibérico) Gran Reserva

De Huz Ibérico

García Baquero Manchego PDO

García Ibérico

García Ibérico Extra Mature

García Spanish Goats Cheese

Mahón DOP

Oveja Reserve with Truffle

Vega Black Truffle

SWITZERLAND

Gruyère Style

Kaltbach Creamy

Mifroma Swiss Cheese

Sankt Loretto

Simmental

Tête de Moine

UK

Barber’s Vintage Cheddar

Belton Double Gloucester

Belton Farm Red Fox

Belton Farm White Fox

Belton Red Leicester

Belton Sage Derby

Caledonian Extra Mature Cheddar

Cenarth Brie

Chesterwood

Colston Bassett Shropshire Blue

Colston Bassett Stilton

Cornish Cream Brie

Cricket St Thomas Camembert

Cricket Farm Extra Mature Cheddar

Cricket Farm Oak-Smoked Cheddar

Cricket Farm West Country Vintage Cheddar

Cropwell Bishop Shropshire Blue

Cropwell Bishop Stilton PDO

Davidstow Vintage

Dragon Welsh Extra Mature

Dragon Welsh Mature Cheddar

Elsdon

Graceburn

Harrogate Blue

UK (continued)

- Hickory Smoked Cheddar
- Isle of Man Extra Mature Cheddar
- Isle of Man Vintage Cheddar
- Keens Farmhouse Cheddar
- Leeds Blue
- Lye Cross Mature Cheddar
- Nettle Cheese
- Norfolk Mardler
- Northumberland Cheviot
- Oak Smoked Cheddar
- Organic Cotswold Brie
- Parkham Farmhouse Mature Cheddar
- Quickes Elderflower
- Rutland Red
- Sandham's Goat's Cheese
- Shropshire Blue
- Smoked Belton Farm Red Fox
- Smoked Cheddar
- Smoked Northumberland
- Smoked Red Leicester
- Somerset Brie
- Somerset Camembert
- St Helen's Goat Cheese
- Thomas Hoe Stevenson Stilton PDO
- Truffle Cheddar

Vintage West Country Cheddar

Welsh Mild Cheddar

Wensum White

White Fox

White Stilton with Mango and Ginger Cheese

Wyfe of Bath

US

Sartori Espresso

As cheese is an ever-evolving category for us, this list is by no means exhaustive.

We are always keen to discover new cheeses and new cheesemakers, as well as interesting and innovative new pairings to elevate our Cheese Programme.



WORLD-CLASS CHEESE, WORLD-CLASS STORIES

CHEESE ISN'T JUST CHEESE. IT HAS DEPTH, HISTORY AND A WEALTH OF TRADITION IN EVERY BITE.

Selecting a hero cheese with a fascinating background can really engage passengers and the story will stick with them long after they've disembarked.

THE CHEESE: Sartori Espresso

THE REGION: US

THE STORY:

Since 1939, the Wisconsin-based Sartori family has been perfecting the art of cheesemaking across five generations, blending tradition with innovation. Their award-winning Sartori Espresso combines a cheddar-parmesan style cheese – rich with notes of brown butter and custard – with a hand-rub of freshly roasted espresso powder, creating a bold contrast between savoury creaminess and deep coffee intensity.



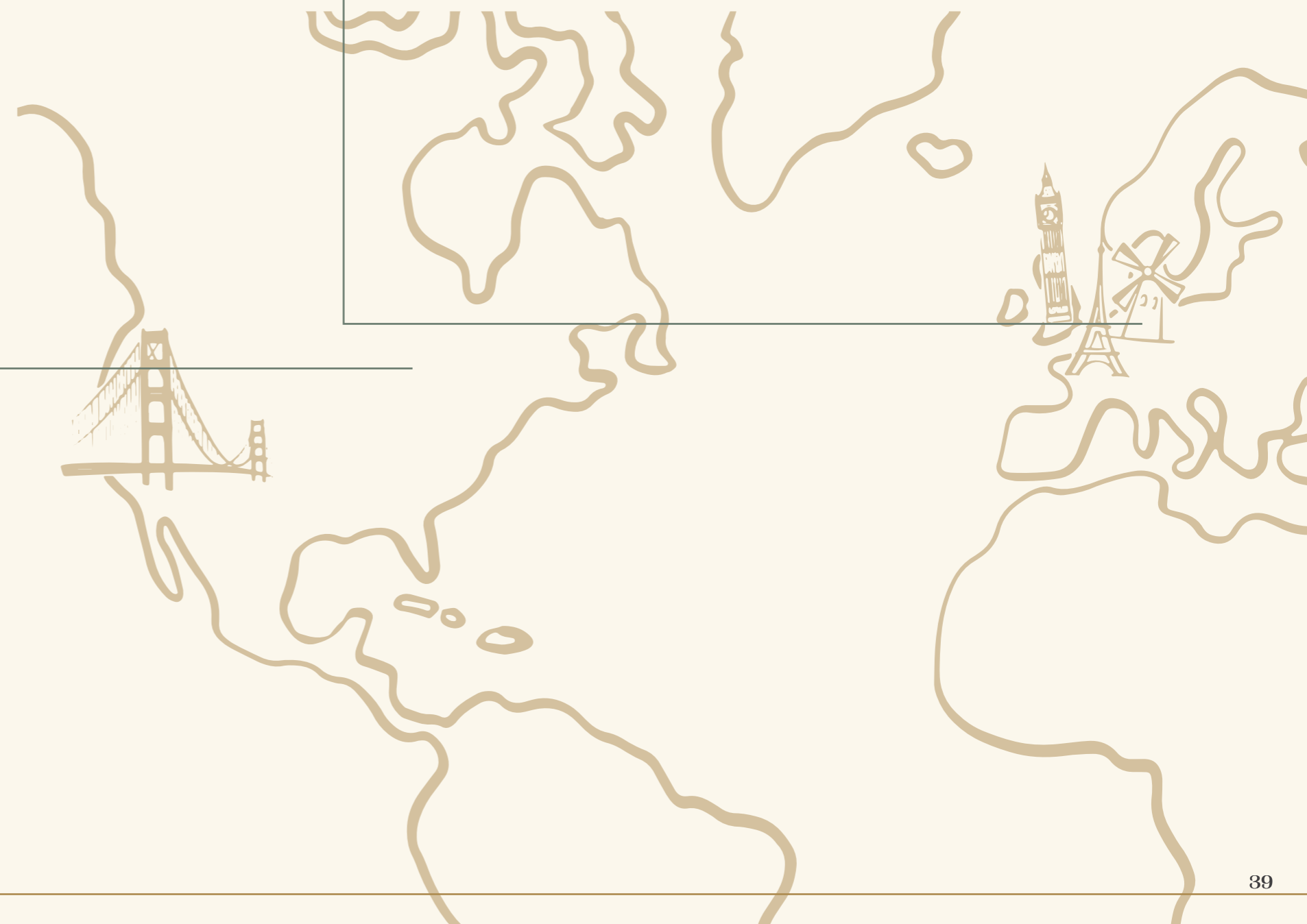
THE CHEESE: Beemster Classic

THE REGION: Netherlands

THE STORY:

History has it that the Dutch reclaimed a coastal lagoon (or polder) which, thanks to its unique slate-blue clay soil, yielded grasses which were more fertile and richer in minerals and nutrients, and which continue to feed the Beemster herds to this day. Founded in 1901 to protect the land, the Master Cheesemakers still retain the traditional, time-tested method of stirring the curds by hand.

The cheeses age slowly and naturally on wooden planks in historic stone warehouses and helps create a creamy, dense and semi-soft cheese with notes of sweet almonds.





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