



A Guide to Cheeseland's

Fine Cheeses

www.cheeselandinc.com





AGED CHEESES - PASTEURIZED COW'S MILK



Dutch Vintage®

Indulge your palate with this exquisite cheese experience from Holland. Dutch Vintage® has the deep, rich, buttery flavor of a classically well aged Gouda, a favorite of cheese connoisseurs. This cheese cuts with ease and grates well. Made with milk from free-range, grass-pastured Holsteins and then carefully aged, it can be featured as the centerpiece of an hors d'oeuvre plate, melted in your favorite gourmet recipes or served with seasonal fruit on dessert platter. It pairs well with both red, white or dessert wines.

Item #	Price/lb.	Weight lbs.	Pack	Age
2260		23 lbs.	1/case	18 mo.



Noord Hollander®

This incredibly delicious cheese is made from the highest quality milk from the rich, green pastures of North Holland. The land here, raised up from low-lying seas, is especially rich in minerals from ocean clay sediments. The milk from this area is noticeably sweeter and richer than any other Dutch milk. This four year aged gourmet cheese has deep flavor with caramel overtones and tiny salt crystals. It makes a great table cheese and is fantastic for dessert with wine, beer, port or your favorite drinks. Recent Winner at the World Cheese Championship 2016!

2236		22-25 lbs	1/case	4 yrs.
------	--	-----------	--------	--------



Gouda Pittig

"Pittig" translates to "full bodied" in English. This gourmet item has aged for 5 years, allowing its body to develop a muted caramel color, matched by a full tangy flavor. This cheese is so versatile, it can be grated as a Parmesan alternative or chunked to go along with your favorite cocktail.

2238		22 lbs.	1/case	5 yrs.
------	--	---------	--------	--------



Mimolette

Rich in Color Rich in Taste! This cheese is aged for about 9 months and has a very fruity and nutty flavor. The bright, deep tangerine color of the cheese comes from the annatto plant. When shaved this cheese helps create an exquisite touch to your creative cooking. It looks fabulous on spinach salads and it also pairs well with apples and pears.

2050		2 lbs	6/case	9 mo.
------	--	-------	--------	-------



Prima Donna® Extra Aged (Maturo)

This Dutch cheese is a fantastic example of an aged cheese at its best. Prima Donna Gouda has a wonderful, nutty, meaty flavor and crystallized texture that can usually only be found in aged Goudas. A great companion for a robust wine, such as Cabernet Sauvignon, Zinfandel, Pinot Noir, or a Port.

Item #	Price/lb.	Weight lbs.	Pack	Age
9040		25 lbs.	1/case	18 mo.



Roomano Pradera®

Our edible masterpiece has matured for 36 months, allowing its body to develop a muted caramel color, matched by a uniquely intense, yet sweet flavor. So versatile, Roomano Pradera® can be grated as a wonderful alternative to Parmesan or chunked as a perfect crowd pleaser at cocktail time. Chosen by "The Wine Spectator" as one of the best 100 cheeses of 2008.

8600		20 lbs.	1/case	3 yrs.
------	--	---------	--------	--------



Two Sisters - Isabella®

The Isabella® is a gourmet cheese of exceptionally high and consistent quality. It is like a buttery aged Gouda but nuttier and sweeter. It cuts with ease. Made with milk from free-range grass grazing Holsteins, It can be served as an hors d'oeuvre, in meals or as part of a delightful after-dinner cheese plate. It goes well with both red and white wines. It offers a true indulgence for the genuine cheese connoisseur.

9070		19 lbs.	1/case	18 mo.
------	--	---------	--------	--------



Two Sisters® - Rosalina®

Same cheese as the Isabella® except aged 3 months longer. This cheese has developed a sweet butterscotch-like flavor, nutty and salty, with more crunches than the Isabella®. The cheese is hard, but softens quickly in your mouth. It is rich and satisfying and a perfect cheese for sharing among friends. It pairs very well with a deep dark red wine.

9089		19 lbs.	1/case	21 mo.
------	--	---------	--------	--------



MIXED MILK CHEESE - PASTEURIZED



Fourmage®

Four kinds of milk: buffalo, sheep, cow and goat milk, have been blended together into this one fine cheese. The combination of four grass fed milks has composed my favorite cheese symphony; "Deliciosa". It is just an amazing creamy cheese, full of layers upon layers of flavor. Once you have tried it, you want more and more and

7700		10 lbs.	1/case	6 mo.
------	--	---------	--------	-------



MILDER GOUDAS - PASTEURIZED COW'S MILK



Dutch Girl® - Red Wax Gouda

Regular "Red Wax" Gouda is made from reduced fat milk. Ours is made from whole milk. This gives our mild Gouda a richer and creamier flavor than the standard Gouda. Always a winner on the cheese tray and compliments a Chardonnay or a Lager beer just right.

Item #	Price/lb.	Weight lbs.	Pack	Age
999		10 lbs.	1/case	4 wks.

**Gooda® with Basil and Garlic**

This creamy smooth cheese has been delicately seasoned with basil and garlic. The slightly higher fat content gives the cheese a richer flavor and creamier texture. It's a Gouda style cheese, so it is easy to melt, grate or slice. Great on bagels and in omelets.

2005		10 lbs.	1/case	5 wks.
------	--	---------	--------	--------

**Double Cream®**

Holland is in the confluence of Europe's large rivers. It's fertile soil and lush green pastures allow Dutch cows to produce unusually delicious milk. We use this naturally rich milk with additional cream to make our Double Cream. It is creamy, has a mild flavor, is slice-able, grates well and melts beautifully. It's ideal is for making creamy cheese sauces and is perfect sandwiches. Try it melted on warm apple pie for a special dessert!

2008		10 lbs.	1/case	5 wks
------	--	---------	--------	-------

**Delft Blue Cheese**

This cow's milk blue cheese is very rich and creamy. It has a distinctive buttery flavor with a subtle sweet finish. Texture is firm enough to slice and it's superb when melted. An excellent dessert cheese.

9003		8 lbs.	1/case	5 wks
------	--	--------	--------	-------

**Edam Loaf**

Cheese makers from around the city of Edam have been making Edam cheese since the fourteenth century with great success. The cheese is known for its smooth, mild and nutty character that lends itself to an excellent paring with peaches, melons and crackers.

1003		7 lbs.	2/case	5 wks
------	--	--------	--------	-------

**Gooda® with Fine Herbs**

Mild, creamy smooth traditional Dutch cheese, delicately seasoned with nettles. Nettles have long been recognized for having major health benefits. The tangy aroma of nettles adds a pleasant kick to an otherwise mild cheese. It's a perfect complement for salads and sandwiches, ideal for melting and great by itself as a snack

2002		10 lbs.	1/case	5 wks.
------	--	---------	--------	--------

Dairy animals in Holland are left outside to graze naturally during the grazing season. None of our animals are treated with rBST.

**Kokos® - Coconut Cheese**

Made with fresh, pasteurized cow's milk and a healthy dash of coconut cream, added for extra flavor and creaminess. It's a delightfully unique cheese with a nutty taste and a touch of refreshing sweetness. Enjoy it with fruit or thinly sliced with crisp crackers and chilled white wine or your favorite beverage.

Item #	Price/lb.	Weight lbs.	Pack	Age
8000		10 lbs.	1/case	5 wks.

**Leyden**

This cheese is flavored with cumin seeds and made from partly skimmed milk. The spicy flavor lends this cheese to a variety of cooking adventures. Leyden is also an excellent cheese to serve with bread, crackers, ham, beer, or a hearty red wine.

2282		20 lbs.	1/case	5 wks
------	--	---------	--------	-------

**Gouda Lekker**

"Lekker" translates to "delicious" in English. This Gouda has aged for six months. This cheese has a delicate, full, creamy taste. It's a wonderful snacking cheese and pairs nicely with a pale ale and pilsners.

2222		10 lbs	1/case	6 mo.
------	--	--------	--------	-------

**Maasdammer**

Maasdammer is a Baby-Swiss cheese made from part-skim milk. It has a rich, creamy flavor and a smooth, firm texture with 25% less salt than standard Goudas. The Maasdammer won the first price in both 1984 and 2010 in the Baby-Swiss category in the Madison Wisconsin World Championship Cheese Contest.

686		26 lbs.	1/case	5 wks
-----	--	---------	--------	-------

**Gooda® with Mustard Seeds**

This un-skimmed pasteurized cow's milk cheese is mild tasting with a flavorful addition of mustard seeds. It is easy to slice and is smooth and creamy. A versatile combination of a well-loved mild, creamy cheese with the popular, tangy taste of mustard.

2025		10 lbs.	1/case	5 wks
------	--	---------	--------	-------

Holland's abundant rainfall and fresh air from the North Sea produce lush fields ideally suited for grazing dairy animals while mineral rich soil adds flavor and nutrients to the milk.



100% GRASS FED

rBST FREE



NON GMO

GLUTEN FREE



Gooda® with Peppercorns

This mild creamy Gouda with black peppercorns offers a nice balance. It's a versatile cheese with a unique and interesting flavor profile. It's a good cheese to use in salads, sandwiches and omelets.

Item #	Price/lb.	Weight lbs.	Pack	Age
2020		10 lbs.	1/case	5 wks.



Prima Donna® Mild (Fino)

This blue-waxed wheel really stands out in the deli case. Made with an Italian-style culture, Prima Donna® has a nutty and creamy mild flavor and a bit of a tangy bite. With a solid body and small, regular holes, the cheese can be easily cut, grated and sliced. It can be eaten with fruit and beverages, or on crackers or breads.

9030		25 lbs.	1/case	6 mo.
------	--	---------	--------	-------



Gooda® Reduced Fat

This Gouda is a wonderful cheese with a nice creamy texture and amazing flavor. You would never know that this cheese contains less fat and less salt than a regular Gouda. It melts beautifully and is perfect for cooking.

2464		10 lbs	1/case	5 wks.
------	--	--------	--------	--------



Truffe Noire®

The age-old European tradition, of serving several cheeses on a tray to form a separate course at the end of the meal, has made it onto the menus of top U.S. restaurants. A popular cheese that appears on many of the cheese trays is the Truffe Noir®. It is creamy smooth Gouda style cheese with a generous sprinkling of delicate black Italian summer truffles. Truffle lovers find it most delicious!

9009		10 lbs.	1/case	6 wks.
------	--	---------	--------	--------



Gooda® with Walnuts

This creamy-smooth cheese has an attractive sprinkling of walnuts. The slightly higher fat content gives the cheese a richer flavor and creamier texture. It's a Gouda style cheese, so it is easy to melt, grate or slice. This cheese makes an elegant dessert with fresh fruit and a sparkling drink.

2035		10 lbs	1/case	5 wks.
------	--	--------	--------	--------

Dairy animals in Holland are left outside to graze naturally during the grazing season. None of our animals are treated with rBST.



SMOKED CHEESES - NO LIQUID SMOKE - PASTEURIZED MILK



Natural Smoked® (Pasteurized cow's milk)

This cheese is naturally smoked with real oakwood chips using a cold smoke technique - no artificial ingredients, flavoring or processing are used! It's creamy, smooth, mellow and lightly smoky, slices well and melts beautifully. Ideal for BBQ Parties, melted on steaks or burgers. It's a perfect complement to meats and cold cuts, delicious with mustard.

Item #	Price/lb.	Weight lbs.	Pack	Age
9990		5 lbs.	2 / case	5 wks.
9995		10 lbs.	1/case	5 wks.



Processed Smoked Goat Cheese (Pasteurized goat's milk)

These even shaped logs are perfect for the deli. This cheese is easy to cut and there is hardly any waste. This cheese is cold smoked for four hours. It is great on sandwiches.

2724		6.5 lbs.	4/case	5 wks.
------	--	----------	--------	--------



Processed Smoked Maasdam (Pasteurized cow's milk)

This cheese is cold smoked for four hours. It is great on sandwiches. A perfect item for the deli case. It is easy to cut and there is hardly any waste.

2390		6.5 lbs.	4/case	5 wks.
------	--	----------	--------	--------



GOAT CHEESES - PASTEURIZED



Honey Bee® - Goat Cheese

Made with a drizzle of honey added to pure goat milk for a cashew-like nutty sweetness. Full of flavor, yet not strong or salty. Easy to slice, grate or cube, wonderful in salads or as a snack with fruit.

2119		10 lbs.	1/case	10 mo.
------	--	---------	--------	--------



Benning® - Mild Goat Cheese

This popular, versatile cheese has a pleasantly mild, fresh taste and pure white color. It is made from light, fresh goats' milk, formed into the classic Gouda-style wheels and aged to give it great taste and a creamy smooth texture.

2124		10 lbs.	1/case	5 wks.
------	--	---------	--------	--------



Balarina® - Premium Aged Goat Cheese

A Gold Medal winner. This artisan cheese has been aged for over 14 months in our select Dutch aging rooms. It has a stunning complex flavor. It is nutty with flavors of caramel.

Item #	Price/lb.	Weight lbs.	Pack	Age
2123		8 lbs.	1/case	14 mo.



Dutch Girl® - Aged Goat Cheese

Dutch Girl® is a popular Gouda style goat cheese with rich creamy butterscotch-like flavors. It is sweet and satisfying without the salty or tart flavors associated with goat cheese. If you like our Ewephoria® sheep-milk cheese, you will love our Dutch Girl® goat cheese. It makes a delightful addition to a cheese plate or as part of an appetizer.

2111		10 lbs.	1/case	8 mo.
------	--	---------	--------	-------



Processed Smoked Goat Cheese

These even shaped logs are perfect for the deli. This cheese is easy to cut and there is hardly any waste. This cheese is cold smoked for four hours. It is great on sandwiches.

2724		6.5 lbs.	4/case	5 wks.
------	--	----------	--------	--------



SHEEP-MILK CHEESES - PASTEURIZED



Ewephoria® Aged - Sheep-milk Cheese

This new creation from Holland is unlike any other sheep milk cheese you have ever tasted before. The milk comes from a small farm where the sheep are treated like family. Even though this cheese has been aged for one year, it has developed a sweet and nutty flavor. This cheese tastes like candy! Experience it for dessert with red or green grapes.

6000		10 lbs.	1/case	1 yr.
------	--	---------	--------	-------



Ewephoria® Matured - Sheep-milk Cheese

This artisan cheese comes from a small sheep farm where the animals get plenty of sunshine, fresh grass and clean air. The local soil is reclaimed mineral rich ocean clay, providing for an exceptionally creamy milk. A truly delicious cheese, it's flavor is mellow but rich with a sweet and nutty finish. No wonder it's so popular!

6400		10 lbs.	1/case	4 mo.
------	--	---------	--------	-------



RAW COW'S MILK GOUDA - FARMSTEAD CHEESE



Boorenkaas®

Unlike traditionally made cheeses, these uniquely farmstead cheeses are handmade in small batches, using only pure unpasteurized milk. The family farms where these cheeses are made are able to combine century-old traditions with handcrafted care. This combination guarantees a cheese with stunning, complex flavors. Boorenkaas® is available in a variety of ages and sizes.

Item #	Price/lb.	Weight lbs.	Pack	Age
50305		9 lbs - 80 lbs	1/case	3 mo. - 7 yrs.

THE SNACK PACK

The ideal snack to take to work, on hikes, wine tasting, or at 35,000 ft with a glass of Cabernet. No preservatives, just a few natural ingredients. An ideal healthy option for your kid's lunch box.



Item #	Cheese	Pack
78000	KoKos® Coconut Cheese Made with pasteurized cow's milk and a dash of coconut cream.	72/case*
79070	Two Sisters Isabella® Like a buttery aged Gouda but nuttier and sweeter.	72/case*
72119	HoneyBee® Goat Cheese Lightly nutty with a hint of sweetness.	72/case*
79009	Truffe Noire® Gouda style cheese with delicate black Italian summer truffles.	72/case*
72124	Benning® Goat Cheese Pleasantly mild, fresh taste and pure white color.	72/case*
72000	Double Cream® Made with extra rich cream.	72/case*
76000	Ewephoria® Aged Sheep Milk Cheese Sweet and nutty.	72/case*
72111	Dutch Girl® Aged Goat Cheese Creamy butterscotch-like flavor.	72/case*

* 72 half ounce individually vacuum packed pieces

Holland's abundant rainfall and fresh air from the North Sea produce lush fields ideally suited for grazing dairy animals while mineral rich soil adds flavor and nutrients to the milk. None of the animals are treated with artificial growth hormones (rBST).

Award winning cheese from *Holland*

CHEESELAND

Noord Hollander® *Item# 2236*

2018 World Championship Cheese Contest - Gouda Aged 99.75 pts GOLD



Ewephoria® Matured Sheep-milk Cheese *Item# 6400*

2018 World Championship Cheese Contest - Hard Sheep's Cheese 99.45 pts SILVER
2017 International Cheese Awards - 100% Sheep's Milk GOLD



Dutch Girl® Aged Goat Cheese *Item# 2111*

2018 World Championship Cheese Contest - Semi-hard Goat Cheese 99.2 pts SILVER
2017 International Cheese Awards - 100% Goat's Milk GOLD



Fourmage® Four milks *Item# 7700*

2017 International Cheese Awards - Mixed Milk SILVER



CONTACT US

West Coast: Mark Roeland • 206.709.1220 • mark@cheeselandinc.com

East Coast: Job Baas • 845.300.5054 • j.baas2@aol.com