Dairy Partners

Your partner for Retail, Foodservice and Industry
Working with customers
We are committed to providing great service to all our customers. We work hard to build and preserve long term relationships.

Export
DOC Dairy Partners focusses on the Benelux area, France and the Americas. However through the DMK Group, it is possible to export all products in our portfolio around the world.

Retail
We are specialized in the direct supply of dairy products to retailers in a great variety of packaging solutions. We can manage the total supply chain for our retail customers.

Foodservice
Our extensive foodservice assortment, is mainly focused on cheese at the moment. This varies from blocks, loafs, slices to grated cheese in bags. Our label Dutch Original Cheese guarantees premium quality, reliability and usability in this channel.

Industry
We work together with manufacturers to establish their requirements and then work hard to meet them. Our rindless cheese is ideal for grating, slicing and melting and gives great benefit both to the customer’s production process but also to the end product.

100% Dutch cheese, dairy specialties and more

DOC Dairy Partners. The name says it all. We are specialized in dairy products. Being a subsidiary of DMK Deutsches Milchkontor GmbH, the largest dairy producer in Germany, we rely on a broad assortment of dairy products. Our close cooperation with DOC Kaas, the second largest Dutch dairy cooperative, ensures that we can offer the real Gouda Holland cheese, Meadow Cheese and the widely recognized Frau Antje Cheese.

Proud supplier of premium products:

Frau Antje
One of our most valued assets in the B2B market is Frau Antje. Frau Antje stands for premium Dutch Cheese. Thanks to a stable supply of Dutch milk and production facilities in Holland we are proud supplier of the famous Frau Antje Cheese. Cheese provided with this logo guarantees a premium quality product, that is produced to meet the highest quality standards for Foodservice and Industry.

Meadow Milk
Our latest innovation, Meadow Milk, is a contribution to Corporate Sustainable Responsibility in its most visible form. Meadow Milk comes from farms where the cows are free to graze in meadows for at least 120 days each year, for at least 6 hours a day. Products wearing the Meadow Milk seal are 100% made of Dutch Meadow Milk.

PGI Gouda Holland
We are proud supplier of the Gouda Holland Cheese certified by the European Union with the official seal of Protected Geographical Indication. Cheese provided with this label is the real Gouda Holland cheese, produced only if the following requirements are met: 100% Dutch Milk, Recipe, Ripening, Craftmanship, resulting in our premium Gouda!
Maasdam - A characteristic Dutch cheese

This creamy, semi-hard cheese full of ‘eyes’ (holes) is made from cow’s milk, and is available both in wheels and blocks. The gas that is produced inside the cheese during the ripening process, gives Maasdam it’s special shape and taste. Due to it’s appearance full of holes, Maasdam is often referred to as the Dutch Emmental.

We supply naturally matured Maasdam 12kg wheels, in pieces or slices. It is possible to have your own label applied on our cheese.

Gouda - The most famous cheese from The Netherlands

Gouda is the most well-known cheese of all Dutch cheeses. It was named after the Dutch town of Gouda, where it has been sold at the market for centuries. In the 19th century, the production of this type of cheese started to spread across the rest of the Netherlands, resulting in the fact that Gouda cheese became the most commonly made cheese.

Traditional Gouda, full of flavour and aroma, is available in different stages of maturity, including mild, mature and even extra mature. Gouda contains a minimum of 48% fat in dry matter.

International quality seal for one of the world’s most famous cheeses

To protect the original Gouda cheese, the European Union has granted a PGI-recognition to the genuine Dutch Gouda cheese with the term Gouda Holland PGI stands for ‘Protected Geographical Indication’. Only products that owe their reputation to their geographical origin and are produced there can be considered for such protection. All the naturally-ripened Gouda cheeses from Dairy Partners have this PGI-recognition. This can be recognized by the special Gouda Holland quality seal.

Gouda in different shapes and packaging

We supply naturally ripened Gouda cheese in wheels of 4.5kg or 12kg, in pieces, slices or as grated cheese. It is possible to have your own label applied on our cheese.

Foil Ripened Cheese

Besides naturally matured cheese, we can also provide you with different types of cheese that are produced as foil-ripened and rindless. These cheeses are perfect for customers who need cheeses for further processing. Next to the traditional Gouda (48%), Gouda (30%) and the Edam (40%), we also offer a Maasdam (45%), Cheddar (50%) and Emmental (45%). Also different kinds of specialties, like low fat cheese, or cheeses with added ingredients are available in a foil wrapping.

Emmental

We can provide you with Emmental cheese with a savoury but not very sharp taste. Due to the gas that is produced inside the cheese during the ripening process, the cheese obtains its typical holes. Emmental cheese is a perfect ingredient in various dishes and especially as topping on pizza. Emmental is available in 15kg blocks.

Edam - Traditional Dutch cheese

Edam cheese is named after the old Dutch town called Edam. In the 14th century, Edam was an important port from which the cheeses were shipped to other parts of the country as well as abroad.

Original Edam is made from cow’s milk, has a very mild flavor and is consumed while still young. The minimum fat percentage of Edam is 40%.

Emmental

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**Innovation**

We continually strive to improve our service. We develop innovations to meet the requirements of our clients and use the latest technology in our product development processes.

**Edam Cuisine**

One of our innovations is the Edam Cuisine. Edam Cuisine is a hard Dutch cheese made from cow’s milk. The cheese has a mild flavour and a 40% fat content. Its low moisture content makes it ideal for grating and making cheese powder. In terms of its flavour and product characteristics, Edam Cuisine can be used as a substitute for more expensive Parmesan cheese. Edam Cuisine can be included as an ingredient in dishes such as pizza, pasta, snacks and salads.

**Gouda cheese 30% FIDM**

In addition to traditional Gouda cheese, we also supply Gouda cheese with a fat content of just 30%. This type of cheese is available as in 15kg blocks of foil-ripened and rindless cheese and responds well to further processing.

**Low salt Gouda cheese**

Another development is Gouda cheese that contains less salt than traditional Gouda cheese. This type of cheese is available as in 15kg blocks of foil-ripened and rindless cheese and responds well to further processing.

**Specialties**

In addition to traditional Dutch cheese, we can offer you a wide range of exceptional specialty cheeses, such as low fat cheese, cheeses with special additional ingredients, and goat’s cheese. Also production of cheeses according to your own specifications is one of the possibilities we can help you with.

**Cheddar - for tastier cheese**

Probably one of the most consumed cheeses in the world, Cheddar originated from caves in Somerset around the late 12th Century. We decided to market Cheddar by using local cow’s milk. This Cheddar has a mild but rich taste, is very easy to cut into portions and slices. The cheese is produced in 15kg blocks, which makes the cheese easy to handle and to process. Cheddar cheese has a standard fat percentage of 50%. Cheddar can have a deep to pale yellow (off-white) color. Our Cheddar is 100% natural, without any use of extracts to color the cheese and no preservatives.

**Gouda Premium 48% FIDM**

Another innovation is Gouda Premium. This Gouda Premium cheese undergoes a natural ripening process, which gives it a strong mature flavour. Because of its intense flavour, less cheese is needed to achieve the desired result. Its superb flavour and excellent melting properties also make Gouda Premium ideal for industrial use, in the pizza industry for example. Gouda Premium can be used as an alternative to naturally ripened semi-mature cheese.

**Packaging possibilities**

- Cheese Block
- Mini Cheese Cubes
- Cheese Cubes
- Cheese Slices
- Grated Cheese
- Cheese Loafs
Thinking dairy
Our highly experienced and professional account managers are keen to work with you to grow your dairy business and to optimize your dairy processing. Whether you are a manufacturer, a retailer or an importer we offer tailor-made assistance, a personal touch and a reliable service model in all aspects of the value chain.

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