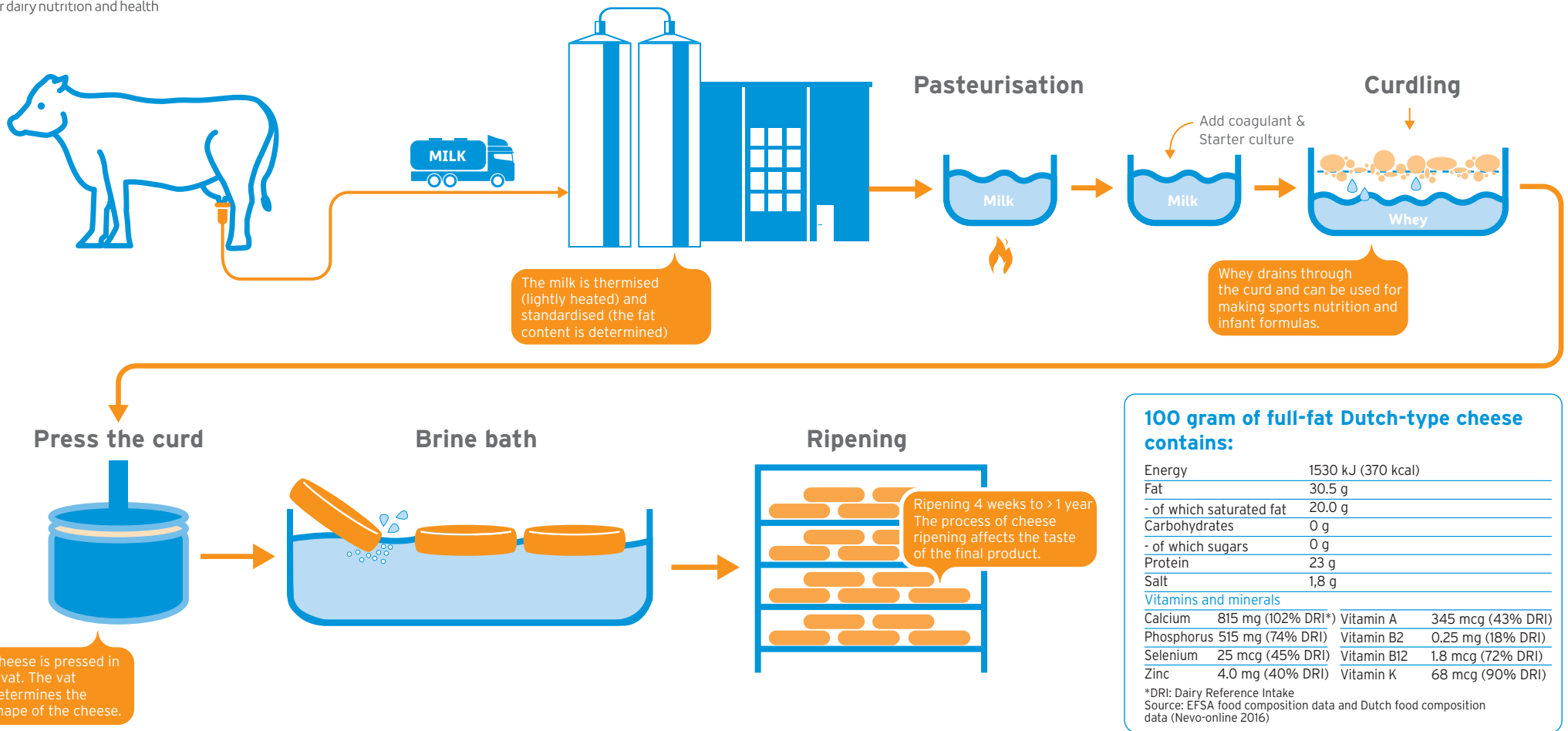







How is cheese made?



Difference between full-fat and reduced-fat cheese

-  In the case of full-fat cheese 48-52% of the dry matter of this cheese is fat.
-  Full-fat cheese is made from full-fat milk. The fat percentage of reduced-fat cheese is lower, because these cheeses are made from semi-skimmed milk.

Did you know that

-  Due to its preparation process and the maturing period, Dutch-type cheese contains hardly any lactose.
-  For many centuries, the traditional cheese-making process has been passed on from generation to generation.
-  Making 1 kilo of cheese requires 10 litres of milk? Therefore cheese contains many of the valuable nutrients from milk.