



Allevatore di Formaggi

## Beemster DOP



### Description

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Beemster PDO cheese is a truly premium Dutch delicacy, made with delicious, creamy milk from the Beemster polder. This choice of raw material contributes significantly to the creation of an excellent cheese. The Beemster polder, a UNESCO World Heritage Site, adds further value, giving Beemster PDO cheese its distinctive character. It is raised in our cellars until it has matured for over 26 months. [guffanti\_pdf\_button]

### Characteristics

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### Region



Netherlands

### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

### Appearance

Deep ochre color and a solid, crumbly consistency.

### **Taste**

Salty and creamy flavor

### **Pairings**

Green olives, white grapes, cashews, and toasted macadamia nuts. Enjoy it paired with bold red wines, single malt whiskies, strong beers, or old port.

## **Technical specifications**

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- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 10 months
- **Production:** all year round
- **Fat:** 37%
- **Weight:** 10 - 12 kg
- **Dimensions:** diameter 37 cm h. 11 cm
- **Producers:** dairies in the Netherlands
- **Whole Cheese Code:** 1100102
- **Cuttet Cheese Code:** 1100103