



# Cheese and Dairy solutions for food professionals.





# Expanding steadily, crafting quality cheese and dairy all over Europe



## Team up with Royal A-ware.

Royal A-ware is a family-run business with 130 years of experience in food. Our strength lies in the fact that we control the entire chain ourselves. We prioritise the needs of the market and our clients.

We have full control of our value chain, from milk inspection, cheese and dairy production and managed curing to cheese slicing and packaging.

This ensures efficient, sustainable results rendering us independent of third parties and allowing us to guarantee the consistent quality of the raw materials we receive.

Independent family business **130 years of experience**

**31 branches** worldwide

Total chain partner, **control of the entire chain**

Own **production, packaging, and distribution**

Experienced **international partner**



## Discover our Cheese and Dairy Portfolio.

# A-Ware Food Solutions.

A-ware Food Solutions provides business-to-business solutions for the food professionals. We are a specialised division of Royal A-ware that focuses on industry professionals. In this role, we rely on our extensive knowledge and expertise regarding the production of cheese and dairy.

As your total chain partner, we ensure continuity of supply and consistent quality while being committed to sustainability and aligned with SBTi targets. With complete transparency and control over the chain, we aim for a fully integrated supply chain to be your operational excellence partner.



**International expert** in cheese and dairy solutions for food professionals.



**Total chain partner:** own production facilities and raw materials from our dairy farmers.



**Tailor-made solutions** with technical expertise in product and recipe development.

## Cheese



### Grated Cheese

We have the technical knowledge and expertise to develop the perfect grate for flavour, colour and melting behaviour. Long or short, in different diameters and shapes, a single type of cheese or a blend.

### Dried Cheese

Thanks to our extensive range of dried cheese products, from powders to strings, we can offer special custom solutions perfectly tailored to further processing in the industry.



### Sliced Cheese

Benefit from our cheese cutting and packaging expertise. Our advanced cutting lines provide precise weights and dimensions, based on the desired cheese type and application.

### Processed Cheese

With our own dedicated production site, A-ware Food Solutions produces and develops processed and smoked cheeses using our own or tailor-made recipes, for all possible food industry applications.



## Dairy



### Cooking Cream

Create the perfect creamy texture for both hot and cold meals. Our products are ideal for soups, sauces and dressings.

### Multipurpose Cream

Suitable for both whipping and cooking, this multipurpose cream provides a stable consistency under various temperatures, making it ideal for use in quiches or pasta dishes, while maintaining its texture in both hot and cold applications.



### Whipping Cream

Experience strong peak performance and high overrun with our premium whipping creams, ensuring excellent stability. For garnishes, cake fillings or ganaches.

### Specialties

Ready to use and time saving. Provides flexibility for various recipe creations. Ideal for classic ice cream, soft served sundaes and milkshake.



# Grated cheese for food professionals.



## Wide variety of grating options.

A-ware Food Solutions creates custom grated cheese with long or short shreds in various shapes and sizes, from a single type of cheese or as a blend.

### Tailored solutions; meeting your needs.

- ✓ A wide selection of ingredients optimised for every application.
- ✓ Our own recipe, development, cutting and packaging sites.
- ✓ Extensive possibilities such as: Organic, meadow milk, GMO-free.
- ✓ Speed, flexibility and custom solutions (such as grated cheese blends).

### Freshly grated cheese options:



**Grated**  
W: 2.5 mm - 5 mm  
L: 5 mm - 60 mm



**Sticks**  
W: 3 mm - 10 mm  
L: 15 mm - 35 mm



**Diced**  
3 mm - 10 mm



**Granules**  
E.g. 6 mm x 6 mm x 35 mm



**Flakes**  
Various sizes

### Cheese types and packaging:

We offer a variety of cheese types such as: Gouda, Mozzarella, Edam, Emmental, Maasdam, Goya, Cheddar, Goat's cheese and more.



**Flowpack**  
25 g - 125 g



**Flowpack**  
125 g - 2 kg



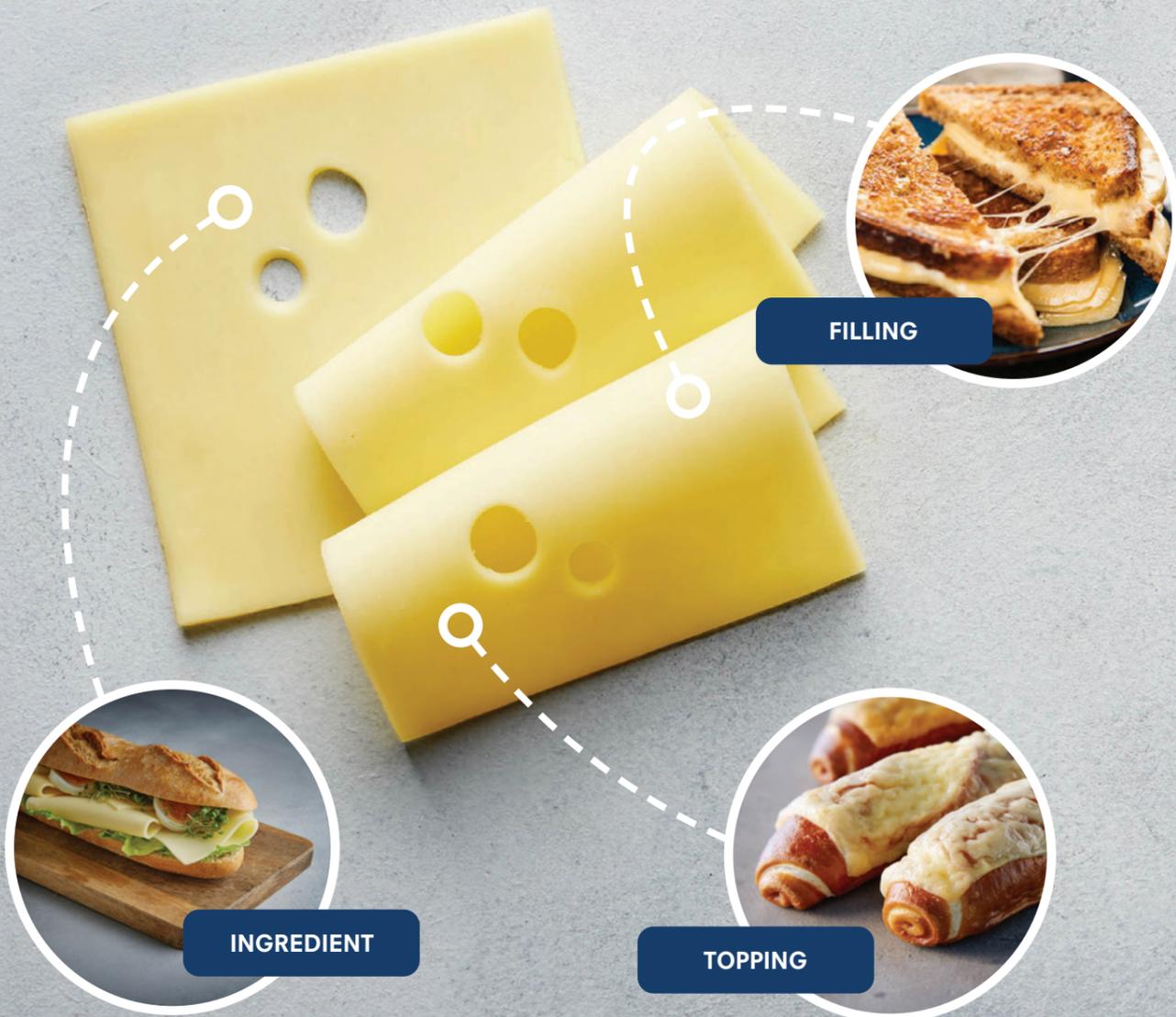
**Flowpack**  
4 kg - 10 kg

### Grated Cheese Bodegraven, The Netherlands

Customised solutions in grated cheese for Industry and Food Service, with 55 years of experience. Thanks to our various grating options, cheese types and full control over our value chain, we can produce an extensive range of grated products.



# Cheese slices for food professionals.



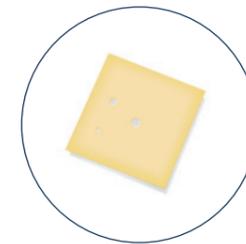
## Cheese slices: endless versatility.

We offer an extensive and diverse range of sliced cheeses. Our product range is optimised for further processing. We offer specific solutions for food industry and service applications.

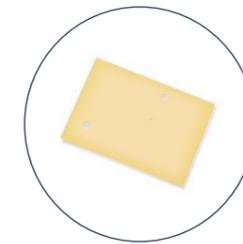
### Tailored solutions; meeting your needs.

- ✓ A wide selection of ingredients optimised for every application.
- ✓ Extensive possibilities such as: Organic, meadow milk, GMO-free.
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- ✓ Speed, flexibility and custom solutions (such as grated cheese blends).

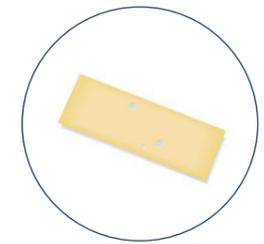
### Our cheese slices are available in a wide range of shapes, thickness, overall weight and sizes:



10 x 10 cm



10 x 15 cm



5 x 15 cm

### Cheese types and packaging:

We offer a variety of cheese types such as: Gouda, Mozzarella, Edam, Emmental, Cheddar, Goat's cheese, Mimolette, Havarti and more.



500 g



1 kg



### Sliced Cheese Almere, The Netherlands

At our own production site in Almere, 26 high speed fully automatic production lines provide a wide range of options in terms of weight and dimensions, based on the desired cheese type and application. Our products are packed daily under ideal circumstances.

# Dried cheese for food professionals.



INGREDIENT



DECORATION

## The power of dried cheese.

Thanks to an extensive range of dried cheese products from powder to strings, we can offer custom solutions that are specially adapted to further industrial processes.

### Tailored solutions; meeting your needs.

- ✓ A wide selection of ingredients optimised for every application.
- ✓ Our own recipe, development, cutting and packaging sites.
- ✓ Extensive possibilities such as: Organic, meadow milk, GMO-free.
- ✓ Speed, flexibility and custom solutions (such as grated cheese blends).

### Our dried cheese varieties:



Powder



Sprinkles



Granules



Strands

### Cheese types and packaging:

We offer a variety of cheese types such as: Gouda, Edam, Goya, Mozzarella, Emmental, Parmesan cheese type, Maasdam, Cheddar, Goat's cheese and more.



Flowpack  
40 g - 10 kg



Zippack  
150 g



Shaker  
80 g - 170 g



Bag in box  
10 kg - 25 kg



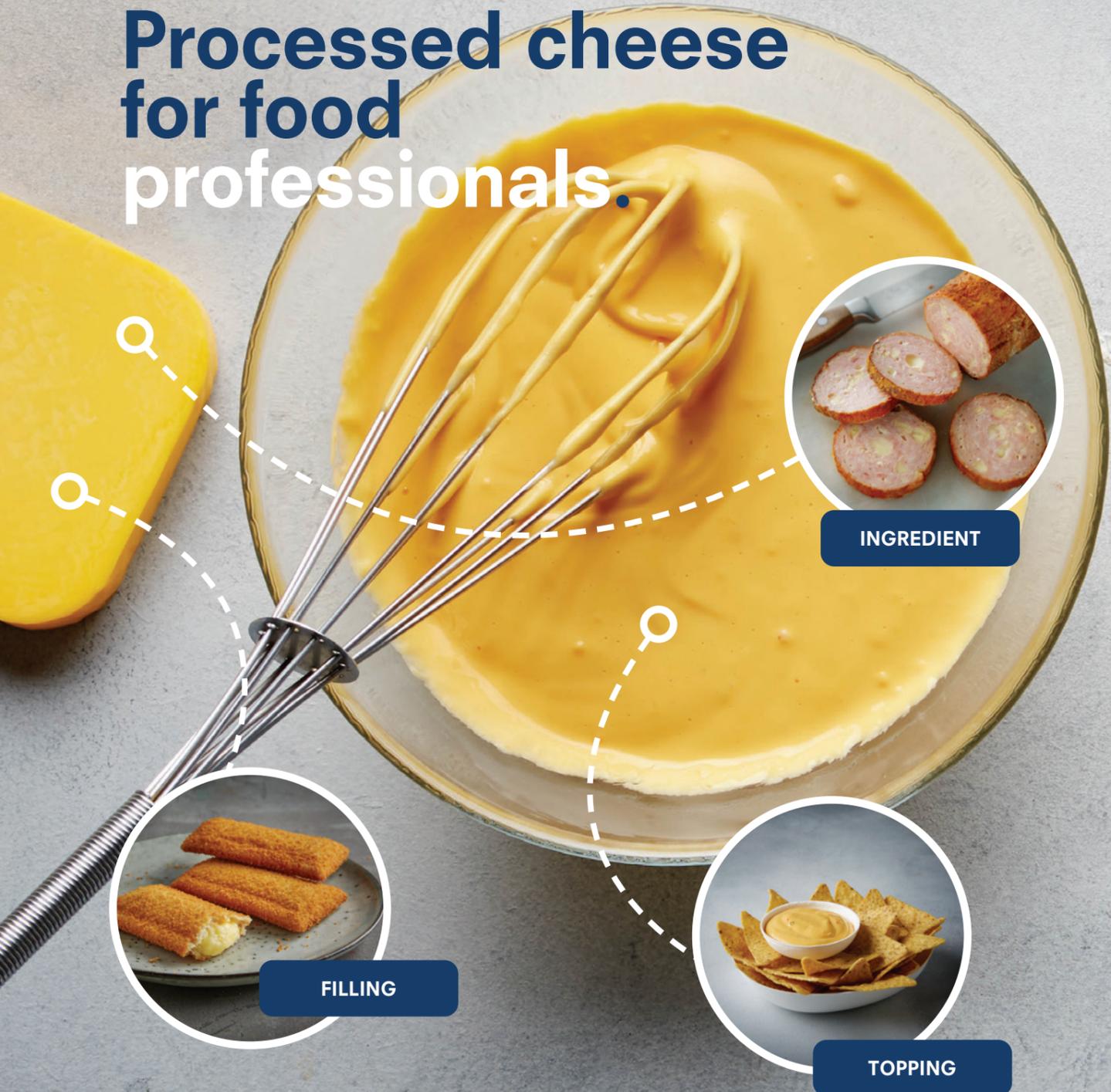
Bag in crate  
15 kg or 20 kg



### Dried Cheese Weert, The Netherlands

Weert leads the way as a pioneering expert in the production of high-quality dried cheese. We use our knowledge, expertise and special machinery to develop our own unique production methods and can dry cheese to unprecedented levels.

# Processed cheese for food professionals.



INGREDIENT

FILLING

TOPPING



## Processed Cheese Lopik, The Netherlands

We develop cheeses with precisely the right melting properties and flavours according to our own recipes, conducting extensive tests to ensure that the product meets requirements. We look in depth at our customers' to develop innovative solutions together.

## Explore our processed cheese portfolio.

We develop and produce processed cheeses such as cheese spreads, smoked cheese, block cheese and industrial cheese according to our own recipes and tailored to the food industry's needs and requirements.

### Tailored solutions; meeting your needs.

- ✓ Add ingredients such as herbs and jalapeno.
- ✓ Flexible production.
- ✓ Long shelf life.
- ✓ Colour, composition, meltability, and dimensional stability tailored to your needs.
- ✓ Customize your recipe optimized for you process.

### Cheese types and packaging:

We offer a variety of cheese types such as: Gouda, Edam, Mozzarella, Emmental, Maasdam, Goya, Goat's cheese and more.



Block



Log



Bucket

The various formats are packed in cartons or crates.

# Cream for food professionals.



## The power of cream.

At A-ware Food Solutions, we specialise in crafting premium dairy products, including cream tailored for cooking, whipping, multi-purpose use, and specialty applications in the food service and food industry. Our expertise ensures high-quality products that meet the unique needs of culinary professionals.

### Tailored solutions; meeting your needs.

- ✓ High quality and consistent performance.
- ✓ Custom solutions for adjusting ingredients to meet your specific needs.
- ✓ Versatility in culinary applications.
- ✓ A wide variety of packaging possibilities available.

### Our cream and specialties portfolio:

			
<b>Cream for Whipping*</b> Fat percentage in the range of 30% - 40%	<b>Multipurpose Cream</b> Fat percentage in the range of 30% - 40%	<b>Cream for Cooking</b> Fat percentage in the range of 2% - 12%	<b>Ice cream &amp; Milkshake mix**</b> Fat percentage in the range of 18% - 20%, and 30% - 40%

### Our dairy packaging possibilities:

						
<b>Spray can*</b> 700 ml	<b>Tetra PP</b> 1 l	<b>Bottle</b> 1 l	<b>Bag in box**</b> 5 l & 10 l	<b>Bag in container</b> 40 x 10 l	<b>Pallecon</b> 250 l	<b>Tosca container</b> 1000 l

\*Spray can only available for whipping cream.  
\*\*Ice cream & Milkshake mixes only available in bag in box.



### Fresh Dairy & Cream Merchtem, Belgium

Customised cream solutions for the industry and food service, with over 90 years of experience. In Merchtem, our team specialises in a variety of products, including cream for whipping and cooking, as well as ice cream and milkshake mixes, tailored to meet your specific needs.

# Team up with Royal A-ware.

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We have full control of our value chain, from milk inspection, cheese and dairy production and managed curing to cheese slicing and packaging. This ensures efficient, sustainable results rendering us independent of third parties and allowing us to guarantee the consistent quality of the raw materials we receive.



**A-ware Food Solutions provides business-to-business solutions for the food professionals.**

**We are a specialised division of Royal A-ware that focuses on industry professionals. In this role, we rely on our extensive knowledge and expertise regarding the production of cheese and dairy.**

**Furthermore we control every step of the chain, allowing us to guarantee both continuity and consistent quality. We provide custom solutions, tailored to your needs.**

**Curious about  
the possibilities?**

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