

Treur Kaas offers new specialties!

This year, Treur Kaas will be present at the Cheese Fair from February 25th to February 27th, 2024. Our customer representatives Mark and Stefaan will be at your service with a wide range of cheeses. They will be happy to provide you with information on the most delicious cheese specialties.

Wide range of cheeses Treur Kaas is a family business and a wholesale cheese shop located in the cheese center of the Netherlands, Woerden. Since 1955, they have been refining and processing Dutch cheeses in their own warehouse. At Treur Kaas, they are always looking for the most delicious cheese specialties with a unique taste. In collaboration with small cheesemakers and farmers, they create a wide range of cheeses, including farmhouse cheeses, herb cheeses, organic cheeses, jersey cheeses, sheep cheeses, goat cheeses, and much more.

Come and taste This year, Treur Kaas presents several new cheeses that will surprise you. Indeed, several new herb-based varieties will be present in the famous Villa range, such as Villa Bleu (blue cheese) and Villa Roma. In addition to these herb-based cheeses, the dark crust Honey Thyme goat cheese is a must-try. Or do you prefer the two new Biostee cheeses, one Greek and the other with arugula and olive oil? But there are still many other new cheeses to try! That's why Treur Kaas is pleased to invite you to their stand.

In addition to these new cheeses, the well-known old cheeses will also be present at the stand. The special holey goat cheese "Mekkertaler", various farmhouse cheeses, sheep cheese, and jersey cheese. The very old crumbly Weydeland Unieck cheese is also back.

In short, a multitude of delights to taste during these fair days. Be welcome at booth 7.3 B065!



