

Discover a
DIFFERENT
Gouda

Landana

JERSEY GOUDA

DIFFERENT cow, DIFFERENT milk, BETTER Gouda!



DIFFERENT cow

DIFFERENT milk
BETTER Gouda!



Unique and DIFFERENT features of the Jersey cow

DIFFERENT
breed



unique historic
purebred cattle

DIFFERENT
nature



docile, curious and
a little stubborn

More
sustainable



30% less feed and
30% less manure

DIFFERENT
appearance



small, light brown in
color with a white muzzle

DIFFERENT
menu



carefully balanced
diet

Small
population



<0,5% of all cows in
the Netherlands

Unique



unique cattle in the
Netherlands

Origins



the breed originates
from Jersey, one of the
British Channel Islands



Purebred Dutch Jersey cows

Landana Jersey Gouda comes from 100% purebred Dutch Jersey cows. The Jersey cow is one of the oldest cattle breeds in the world. They are cute, very good-natured and even their milk is DIFFERENT: Jersey milk is a naturally rich source of vitamins and minerals, plus it is much creamier than other types of cow's milk. Besides that, Jersey cows are better for the environment because they eat 30% less than other cows, resulting in 30% less manure.

DIFFERENT COW
DIFFERENT milk
BETTER Gouda!

100% pure Jersey milk

Landana Jersey Gouda is made from pure, natural, top-quality ingredients with no artificial additives, including 100% whole milk obtained from Dutch Jersey cows.

The milk from the docile, fawn-colored Dutch Jersey cows is very special because it is a naturally rich source of vitamins, minerals and proteins.

The 100% pure Jersey milk is not skimmed, and you can taste the DIFFERENCE - both in the whole milk itself and in the creamy Landana Jersey Gouda that is produced from it.



Unique and DIFFERENT features of Jersey milk

DIFFERENT
nutrients



a naturally rich source of
vitamins and minerals

More
protein



naturally higher
in protein

Extra
creamy



unskimmed milk results
in extra creaminess

DIFFERENT
flavor



unique taste: full
and extra creamy

100%
natural



no added aromas,
colorings or flavorings

100%
pure



100% pure, whole
Jersey milk



DIFFERENT COW DIFFERENT MILK BETTER Gouda!

Landana Jersey Gouda is made from 100% whole milk obtained from Dutch Jersey cows. The milk from these docile, fawn-colored Dutch Jersey cows is very special.

The whole milk from the Jersey cow is not skimmed first, so in effect it goes straight from the cow into the cheese. This gives

Landana Jersey Gouda a completely DIFFERENT unique taste: full, rich and extra creamy.

In line with Dutch traditions, the cheese is left to ripen on wooden shelves. Depending on the length of the ripening process, this results in the following types of unique Gouda: MILD and MATURE.





Unique and DIFFERENT features of Jersey Gouda

DIFFERENT
flavor



unique taste: full
and extra creamy

100% pure



100% pure
Jersey milk

Gouda



real Dutch Gouda

No E numbers



no artificial flavorings,
colorings or preservatives

Natural



100% natural

100% Dutch



produced exclusively
in the Netherlands

Vegetarian



microbial rennet
makes it suitable
for vegetarians

Extra creamy



unskimmed milk
results in extra
creaminess

Traditional
ripening process

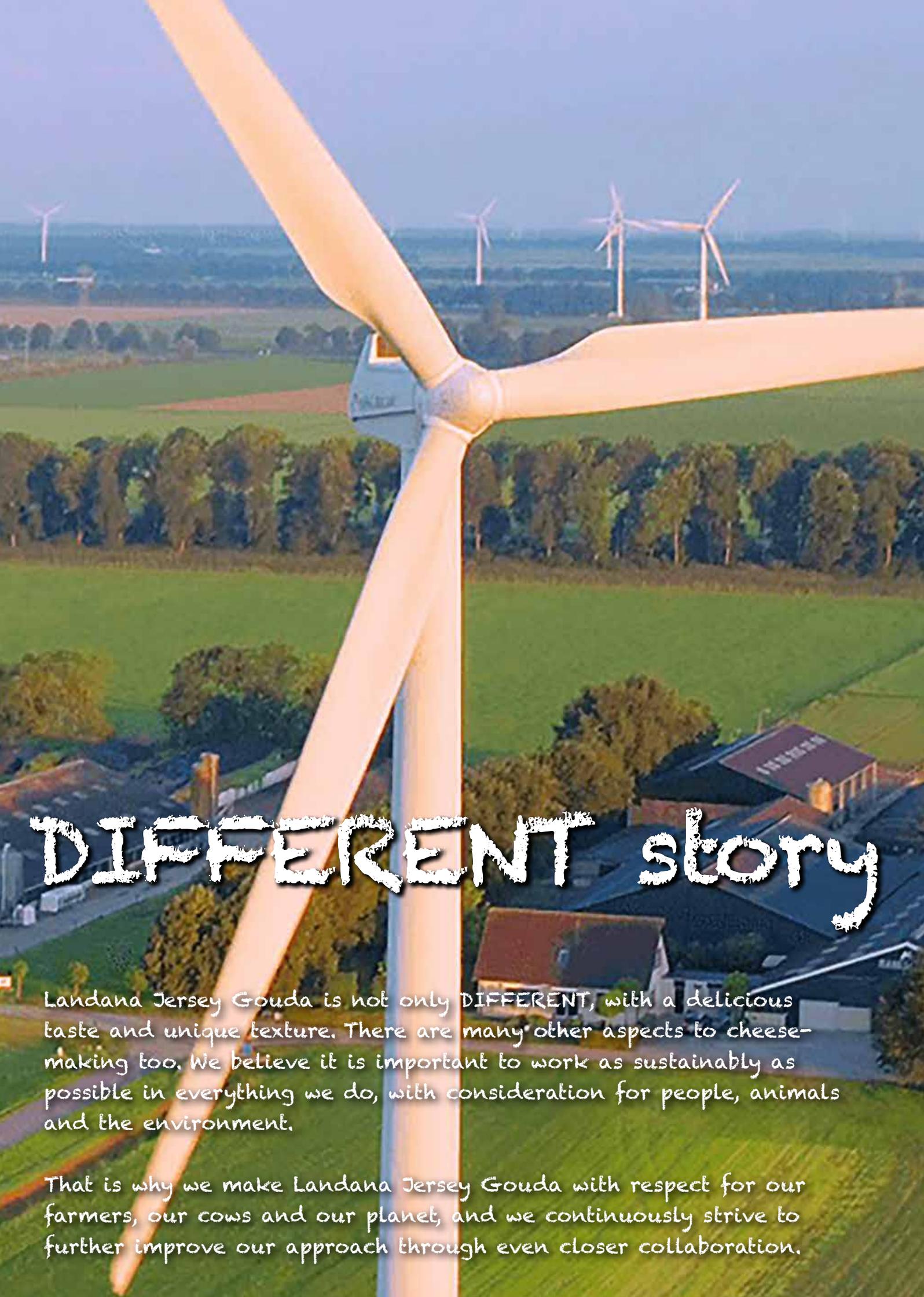


ripened naturally on
wooden shelves

Authentically
produced cheese



made in line with
authentic Dutch cheese-
making traditions



DIFFERENT story

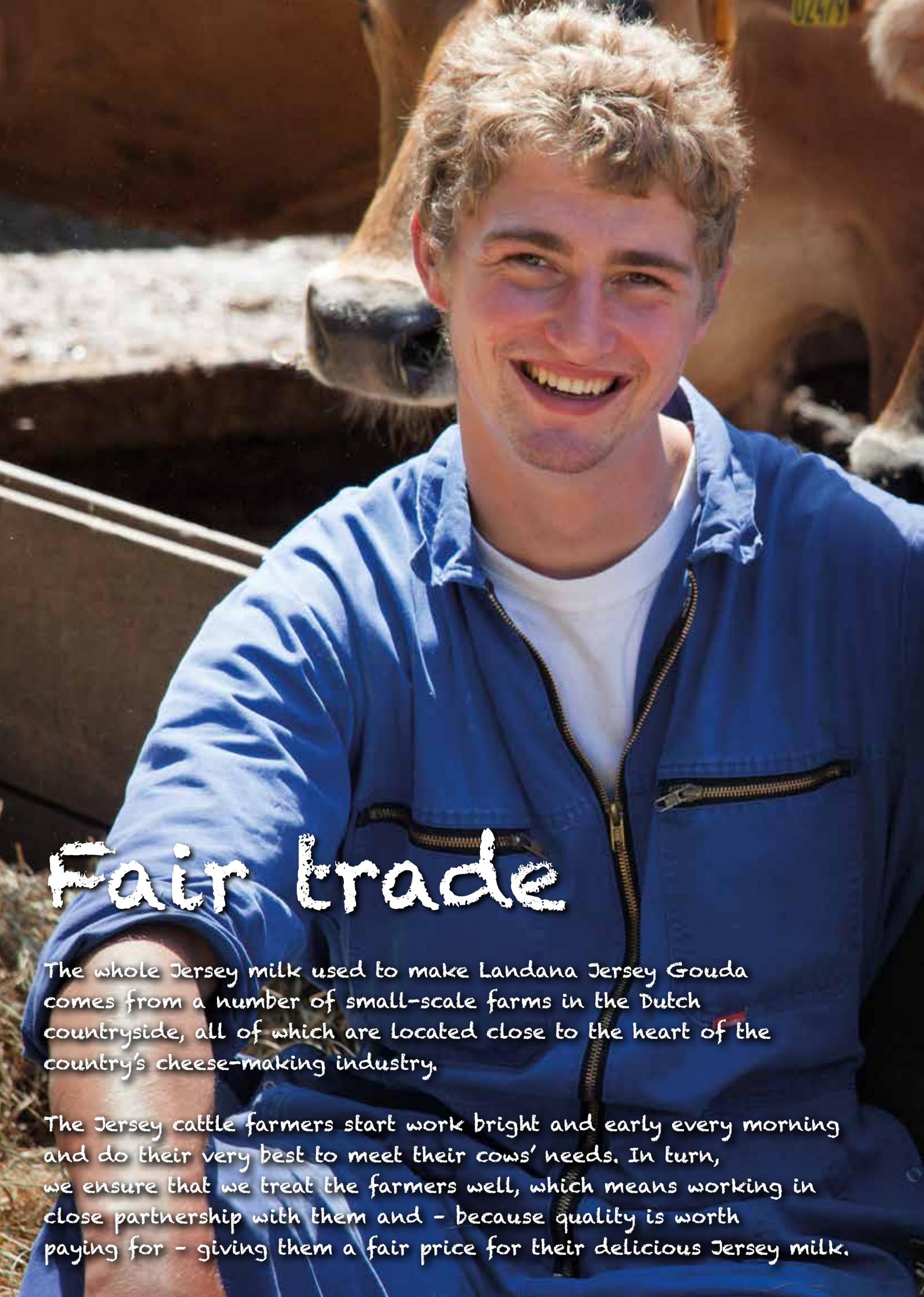
Landana Jersey Gouda is not only DIFFERENT, with a delicious taste and unique texture. There are many other aspects to cheesemaking too. We believe it is important to work as sustainably as possible in everything we do, with consideration for people, animals and the environment.

That is why we make Landana Jersey Gouda with respect for our farmers, our cows and our planet, and we continuously strive to further improve our approach through even closer collaboration.



Nothing in, nothing out

The whole milk from the Jersey cow is not standardized or skimmed first, so in effect it goes straight from the cow into the cheese. This gives Landana Jersey Gouda a completely DIFFERENT unique taste: full, rich and extra creamy.



Fair trade

The whole Jersey milk used to make Landana Jersey Gouda comes from a number of small-scale farms in the Dutch countryside, all of which are located close to the heart of the country's cheese-making industry.

The Jersey cattle farmers start work bright and early every morning and do their very best to meet their cows' needs. In turn, we ensure that we treat the farmers well, which means working in close partnership with them and - because quality is worth paying for - giving them a fair price for their delicious Jersey milk.

Cow welfare

It is very important to us that the cattle involved in the production of Landana Jersey Gouda are healthy, so only the best is good enough for our Jersey cows.

They are fed a nutritious, carefully balanced diet every day, and in between grazing and milking times they can lie down on the soft mattresses in the stalls and even enjoy a massage with the special brushes that many farmers provide for them.

As a result, the Jersey cows not only produce top-quality Jersey milk, but are also fitter, more content and live longer. That tastes better and DIFFERENT!

DIFFERENT
menu



balanced feed
program

Mattresses



soft mattresses for cows
to lie on in the stalls

Massage brushes



special massage
brushes for the cows

Spacious



plenty of room for the
cows to move around

Environmentally

We aim to minimize our environmental impact during the production of Landana Jersey Gouda. The Jersey cow is a very sustainable breed by definition, and on top of that the manure from our cows is converted into energy.

Even our cheese production facility is designed to be as sustainable and energy neutral as possible, with the Gouda being produced using energy collected by solar panels on the roof, for example, and raw materials being reused wherever possible.



friendly

Small ecological footprint



the Jersey cow is sustainable thanks to its small ecological footprint

Small eater



the Jersey cow eats less

Less manure



the Jersey cow produces 30% less manure

Manure fermentation



the majority of the manure is fermented and converted into electricity

Reuse of raw materials



the cheese-making facility reuses water, by-products and waste

Sustainable energy



solar panels are installed on the roof of the cheese-making facility

JERSEY facts

FEATURES

JERSEY

Milk production

Approx. 6.500 liters of milk per year, per cow
total: 26.000.000 liter

Number of cows

Approx. 4.000 cows in Holland

Breed

Pure-bred from the Jersey Island

Fat

6,5 g / liter

Milk type

Mainly A2/A2-milk

Taste

Jersey milk has a higher fat percentage than regular milk, so the cheese is

Weight & shoulder height

400-450 kg / 120 cm

Character

A little bit cheeky, curious, assertive, calm

Feed

Jersey cows eat 30% less feed than Holstein Friesian cows

Manure production

Jersey cows produce 30% less manure than Holstein Friesian cows

Milk used for cheese

100% Jersey milk

Vegetarian rennet

Yes

Artificial flavors, colorings,
preservatives

No

Natamycin on cheese rind

No



HOLSTEIN FRIESIAN

Approx. 9,500 liters of milk per year, per cow
total: 7,300,000,000 liter

Approx. 770,000 cows in Holland

Crossbred of multiple breeds from Holland

3.5 g / liter

Primarily A1/A1-milk or A1/A2-milk

fuller and creamier in taste

600 kg / 140 cm

Tame

Mixed milk

Not standard

Primarily

Primarily



DIFFERENT assort

Jersey Gouda MILD

Landana Holland Jersey Gouda MILD has a mild, full creamy taste and is naturally ripened on wooden shelves for approx. 8-10 weeks.

50% fat i.d.m., approx. 11.5 kg wheel.



Jersey Gouda MATURE

Landana Holland Jersey Gouda MATURE has a unique, full-bodied, characteristic taste and is naturally ripened for 16-20 weeks to perfection.

50% fat i.d.m., approx. 11.5 kg wheel.



1/1 cheese wheel for approx. 12 kg
or 1/2 cheese wheel for approx. 6 kg



ment



Wedge 250 g



Sliced in 150-200 g packs

Promotion material



Balloon



Market stall



Apron



Cocktail stick



Dummy

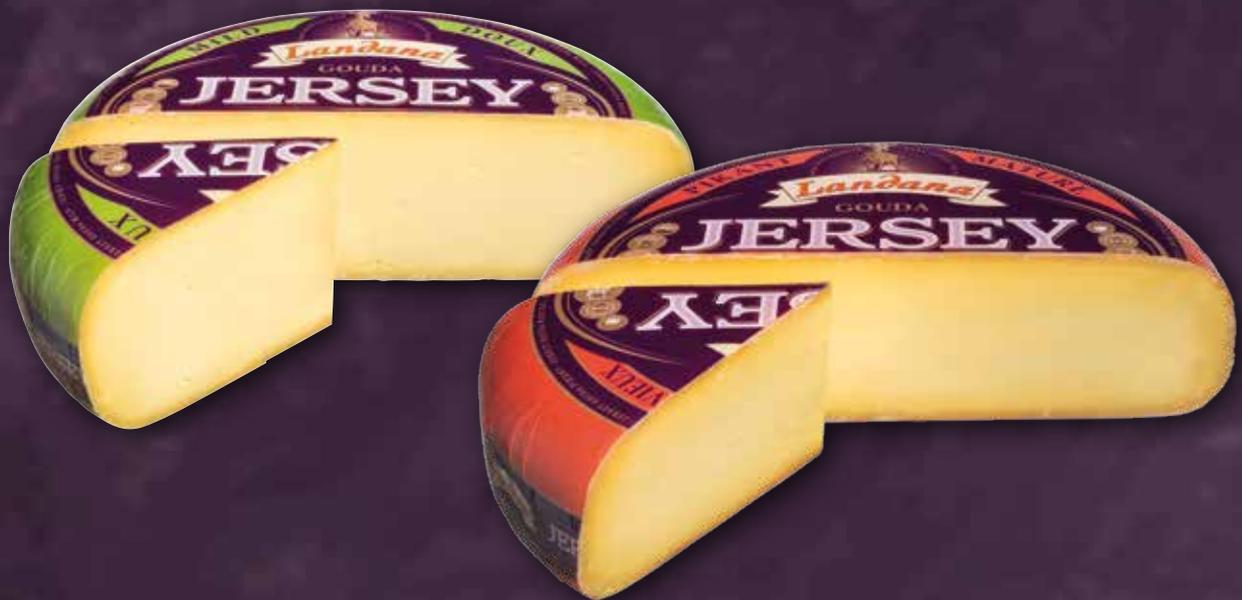


In-store promotions

Landana

JERSEY GOUDA

DIFFERENT cow, DIFFERENT milk, BETTER Gouda!



www.landanajersey.com



Order now and contact us:

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