



Tastemaker
Est.
1963
from Holland

The perfect Cheese topping Gouda/Edam cheese strand

Of course taste is everything but you can't forget the look. With this cheese topping bakery and snack products will taste better and visually enrich your product.

The mix of Gouda and Edam cheese is semi air dried, which gives a perfect melting behaviour. Because the cheese has a short length it's perfect to dose automatically on your line and there is a minimum waste of cheese. Also this product is clean label, suitable for vegetarians and Halal ready.



The perfect flavour booster Gouda Cheese powder

A good taste can enhance your product. This Gouda Cheese powder gives extra flavour to your product.

The Gouda cheese powder is air dried and has a moisture level of 11-15%. Because of this the powder has a one year shelf life and can be stored at ambient temperature. The powder can be dosed in a dough or in a snack to enhance the flavour but also can be mixed with herbs as a topping. Another possibility is to mix it with starch and water and use it as a filling.

Our cheese, your creation!