

Product Catalogue 2025 & 2026



WIJNGAARD KAAS

FAMILY COMPANY
WITH A GREAT SKILL
FOR RIPENING CHEESE

Product Catalogue 2025 & 2026

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Our cheeses have

ORIGINAL PROPERTIES

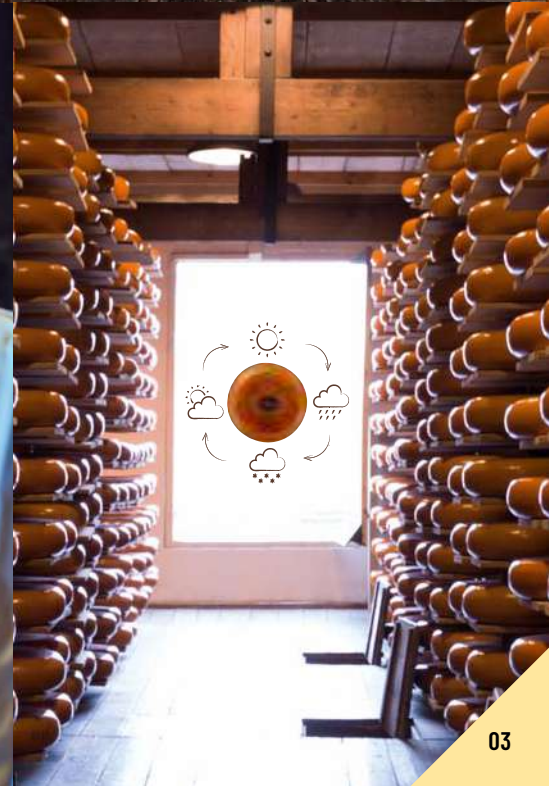
- STORAGE POSSIBLE OUTSIDE REFRIGERATION
- LONG SHELF LIFE
- SURPRISING ACTIVATION OPPORTUNITIES
- ADDS EXTRA COLOUR TO YOUR ASSORTMENT
- GREAT FOR IMPULSE BUYS
- EXCLUSIVE GIFT PACKS

For over four generations **FAMILY COMPANY**

Wijngaard Kaas: the name of a company, our company. Yet it's so much more than that. It's about the story of the Van den Wijngaard family who specialises in ripening cheese, something they do with passionate dedication. And not just any cheese, but the tastiest cheese in the Netherlands, matured under the influence of the special properties of our historic cheese warehouse built in 1906.

The Van den Wijngaard family still ripens its cheeses today using this knowledge and experience in their two brands: Reypenaer and Wyngaard Kaas. The knowledge, experience and love for the craft of four family generations results in cheeses with a special taste and with a story. And we are proud of our cheeses – and love showing them off.

**This catalogue offers a small sample of our range.
Get to know our cheeses and gain some inspiration!**



Our historical warehouse since 1906

REYPENAER



In our historic ripening warehouse, the cheeses mature slowly over a long period in a unique microclimate. With stone walls, wooden floors and beams, and hatchways both inside and out, the warehouse provides ideal conditions. It is located on the Old Rhine in Woerden, the Netherlands — where, in earlier times, cheeses were delivered by boat.

When we discovered that the flavor development in the old warehouse differed significantly from that achieved with modern techniques, we chose to preserve it just as it is—and we cherish it. The cheeses with the most exceptional flavor come from this very place. Ripening is a process in which flavor and aroma are allowed to develop over time. The master cheesemakers open the shutters in the old aging room to let in ambient air, allowing nature to play its important role.

Variations in natural conditions during the maturation process make all the difference. The cheese continuously adapts to its changing environment. In warm weather, the cheeses gradually heat up and ripening accelerates; in cooler weather, the process slows down. In damp conditions, the cheeses retain more moisture, while in dry weather they lose it more quickly. In this way, we harness nature to support the cheeses and their maturation. These natural fluctuations are what give the cheese its depth and complexity of flavor and aroma.



Our cheese selection

REYPENAER



REYPENAER RIPENED 1 YEAR - #8502

Made in a traditional way by a small cheese factory. After this, the cheese is historically ripened in the unique micro climat of our old cheese warehouse in Woerden (Holland) with natural differences in temperature and humidity. Intense, complex, and creamy flavors. This cheese has a long-lasting flavor that lingers on the palate.



REYPENAER V.S.O.P. RIPENED 2 YEARS - #8503

Our Reypenaer V.S.O.P. cheese is historically ripened for 2 years in the unique micro climat of our old cheese warehouse. This cheese has an extraordinary intense taste with surprising mineral crystals and complex aromas: caramel, light chocolate and toffee.



REYPENAER X.O. RESERVE RIPENED 2,5 TO 3 YEARS - #8509

The king of Reypenaer cheeses. By setting aside a small selection of Reypenaer cheeses from the best time of the year, we have created an incredibly special cheese, available only in limited quantities: Reypenaer XO Réserve. Only the finest, smoothest-tasting dairy is used to craft this Reypenaer cheese. The milk comes exclusively from cows that roam freely outdoors during the Dutch summer, when the perfect balance of rain and mild temperatures allows lush, green grass to flourish.



A special variety of Gouda REYPENAER



1 WHOLE CHEESE - #8510

The Reypenaer is a genuine prize-winner. It has been chosen as Supreme Champion of the International Cheese Show in Nantwich for three years in a row. It may be the youngest of the Reypenaer cheeses, but what a big-hitter! The intense flavour lingers in your mouth for ages. A whole Reypenaer cheese of approx. 11 kg. Hand-turned and ripened for 1 year in our historic cheese warehouse in Woerden.

2 WHOLE CHEESE V.S.O.P. - #8520

This particular cheese melts on the tongue and has an overwhelming aroma and taste. The V.S.O.P. is really well-suited as dessert, but may be enjoyed with friends at any time. What's more it's a genuine 'evening cheese' with a high-level enjoyment factor. Ripened for two years in our historic cheese warehouse in Woerden. Whole cheese of approx. 10,5 kg.

3 WHOLE CHEESE X.O. RESERVE - #8575

Reypenaer XO Reserve is produced in limited quantities and exclusively made from grass-fed milk during the summer months. During its historical aging, it loses more than 25% of its weight. Over time, the color of the cheese slowly changes from orange to brown, and fine aged mineral crystals develop. The long aging process gives this cheese an extraordinarily concentrated and pure flavor. A whole Reypenaer cheese of approx 10 kg, after ripened 2,5 - 3 years in our cheese warehouse.

4 REYPENAER RIPENED 1 YEAR - #8722

A 1/64 piece (weight 140 g) of Reypenaer ripened for 1 year.

REYPENAER V.S.O.P. RIPENED 2 YEARS - #8723

A 1/64 piece (weight 135 g) of Reypenaer ripened for 2 years.



Our luxury gift sets

REYPENAER



1 REYPENAER GIFT DUO - #8634 (8 PCS)

- Reypenaer - ripened 1 year
 - Reypenaer V.S.O.P. - ripened 2 years
- In a gift box with carry cord.



2 REYPENAER GIFT HOLLAND TRIO - #8633 (6 PCS)

- Luxury gift box with three different cheeses;
- Wyngaard Affiné - matured 6 months
 - Wyngaard Chèvre Affiné - matured 4 months (goat cheese)
 - Reypenaer - ripened 1 year



3 REYPENAER 4 CHEESE GIFT SET - #8635 (4 PCS)

- Reypenaer - ripened 1 year
- Wyngaard Affiné - matured 6 months
- Reypenaer V.S.O.P. - ripened 2 years
- Wyngaard Chèvre Affiné - matured 4 months (goat cheese)



4 REYPENAER GIFT SET DISPLAY

High-quality display with the three most popular Reypenaer gift sets. Easy to assemble for presenting the Reypenaer Gift Duo, Gift Holland Trio and Quatro Cheese Gift Set.
Ask about the conditions.



1



2



3



4



Wyngaard Kaas



Our flavoured cheeses are refined with fine herbs after being aged for four months or more. Using a special and secret process, the herbs are applied to the sliced cheese after which, over time, they soak into the cheese.

The beauty of our flavoured cheeses is that you taste both the herbs and the cheese together but also individually: a fantastic taste experience.



**Golden moments
with
Wyngaard Kaas**



MUSTARD DILL

150 G (12 PCS)

#8695



TRUFFLE

150 G (12 PCS)

#8693



EXPLOSION

125 G (12 PCS)

#8720



A match made in Holland heaven



BLACK PEPPER

150 G (12 PCS)

#8697



CHÈVRE ROSEMARY

120 G (12 PCS)

#8692



TOMATO CHIVES

150 G (12 PCS)

#8694



GINGER

150 G (12 PCS)

#8705



Your customers in a good mood? It's thanks to our cheese platter selection.

Wyngaard Kaas is introducing an exclusive product line that meets the growing demand for premium cheeses. With this launch, we are tapping into current trends in Europe: a rising interest in artisanal products, refined flavor profiles and exceptional cheese concepts.

Wyngaard Kaas goes one step further! These innovative flavors meet the demand for exclusivity and variety, offering a unique experience within the cheese selection.



TRUFFLE

1,35 KG (2 PCS)





GREAT FLAVOR WITH GREAT MARGINS: WYNGAARD KAAS 1/8 WHEEL FOR IN-STORE CUT & WRAP

Our new product range not only offers an exceptional flavor and experience, it also generates a higher margin than our pre-packed cheeses. Because the customer determines the portion size and packaging costs are reduced, the margin per lbs is attractive.

SMART PACKAGING, LONG SHELF LIFE, IMMEDIATE RETURN

The artisanal experience of the cheese counter combined with our unique Dutch cheese with topping. The compact, long-lasting packaging offers convenience without compromising on quality. The format—one-eighth of a Gouda cheese (approximately 1,3 kg) targets to weekend impulse purchases.

SMART RESPONSE TO DEMAND = MORE SALES AND CUSTOMER SATISFACTION

Consumer research confirms it: with the addition of Truffle and Explosion to our existing assortment, we meet 96% of taste preferences. This ensures maximum relevance and satisfaction for your customers, without unnecessary complexity on the shelf.

EXPLOSION

1,3 KG (2 PCS)



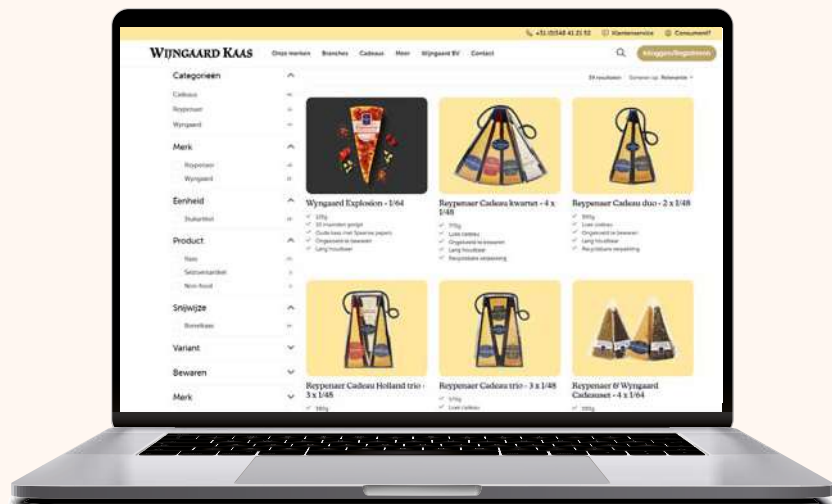
Need more inspiration?

OUR B2B-PORTAL

Users of our portal can browse our product range and order presentation and communication materials 24/7. Whether it's the cheese varieties from Reypenaer, the delicious cheeses from Wyngaard Kaas, or our gift sets – here you'll find detailed product information, ingredient lists and nutritional values.

INTERESTED?

You can create an account through our website. We will then contact you and activate your account. Click here to take a look at our portal!



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