



**GOAT'S MILK**

**OF EXCELLENT QUALITY**

**FRESH FROM THE FARM**





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ABOUT US

Strategic partnership  
Goat companies  
Melkweg Aarts & Van Haaren

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QUALITY ASSURANCE

Quality milk  
Guaranteed non-GMO  
Quality assurance during transport

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CUSTOMIZATION AND  
RAW MATERIAL SECURITY



GOAT'S MILK

EXCELLENT QUALITY

FROM THE SOURCE

Making high quality dairy products starts with the selection of the best raw materials. The farm is the first link in the value chain of goat dairy products. In our case, this link consists of 19 modern goat farms. They are all affiliated with Melkweg Aarts & Van Haaren.

Melkweg Aarts & Van Haaren supplies the goat's milk that comes fresh from the farm to nationally and internationally operating dairy processors. These dairy processors can count on milk of guaranteed high quality from the source.

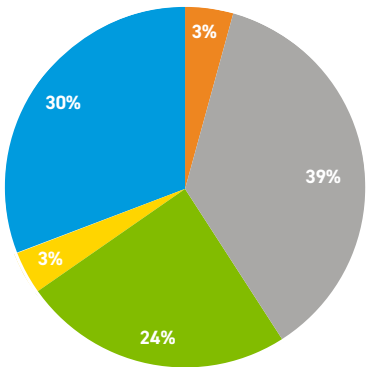
We would like to tell you more about who we are, how we guarantee excellent quality and what our possibilities are when it comes to offering custom-made products and raw material security. et bieden van maatwerk en grondstofzekerheid.



# STRATEGIC PARTNERSHIP

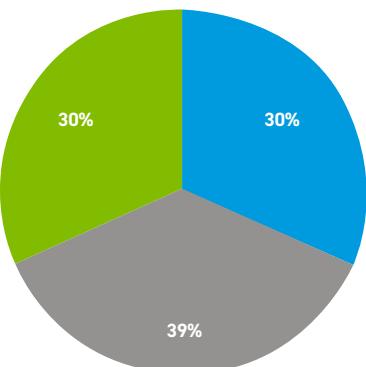
We are committed to entering into and strengthening a strategic partnership with both suppliers and customers. These long-term commitments make it possible to add value in the chain, ensure that the chain is fully transparent and that high quality is guaranteed from the source. Melkweg Aarts & Van Haaren's role is to focus on long-term relationships and to collect and supply fresh, healthy, raw goat's milk of excellent quality.

PRODUCT PORTFOLIO GOAT'S MILK



- UHT / DAILY FRESH MILK
- FRENCH GOAT'S CHEESE
- GOUDA CHEESE
- CREAM CHEESE
- POWDER

SALES AREA GOAT'S MILK



- THE NETHERLANDS
- GERMANY
- FRANCE





## HEALTH BENEFITS

## OF GOAT'S MILK

- Easier to digest than cow's milk, with smaller fat globules
- A lower level of allergens than cow's milk
- Rich in calcium
- Counteracts inflammation
- Promotes digestion

## RAW GOAT'S MILK



AVERAGE

4.1%  
FAT

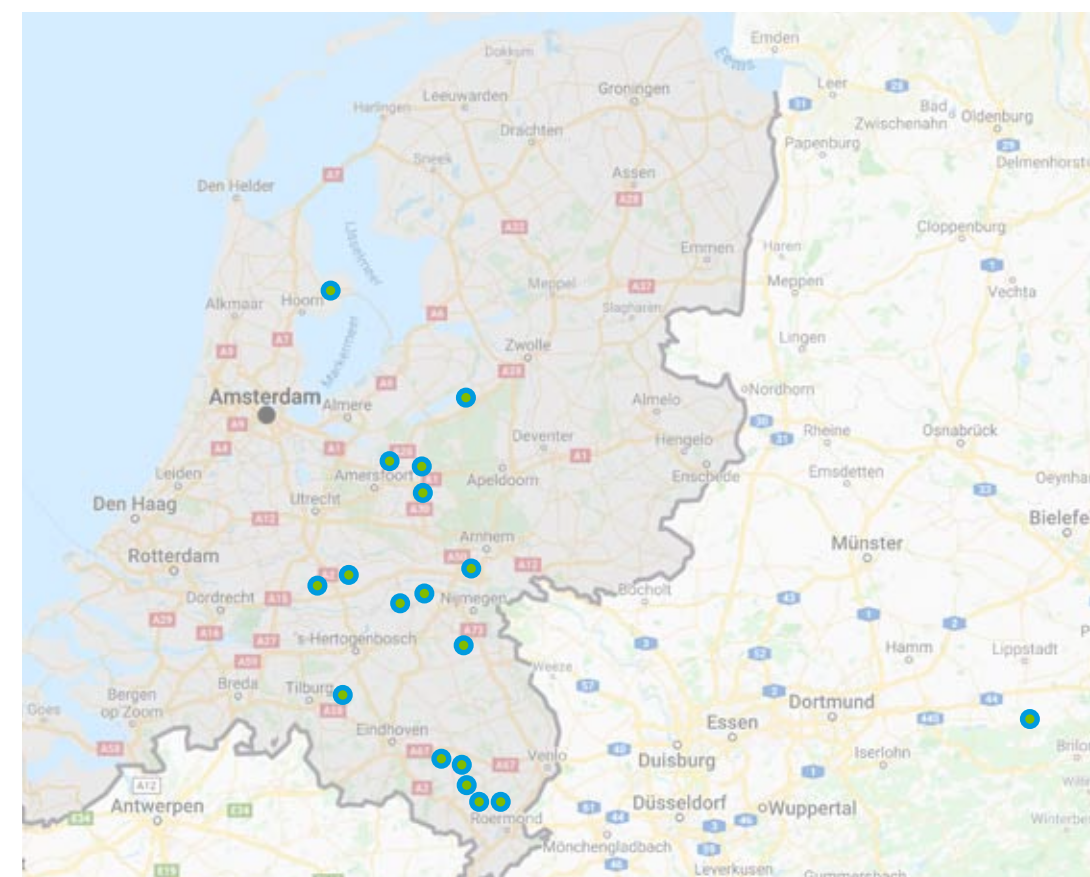
AVERAGE

3.4%  
PROTEIN

## GOAT COMPANIES

Our transparent chain of goat dairy products starts with our 19 affiliated goat farms, all of which can be visited. These farms are located in different regions of the Netherlands and one company is located in Germany. These countries are known for their long and solid tradition in the production of dairy products.

The goats on these farms are carefully cared for by qualified farmers whose passion it is to make a good and healthy product. The farmers mainly use white milk goats of the Saanen breed. Together the affiliated goat farms account for approximately 32 million litres of milk a year, produced by a total of 30,000 goats.











## MELKWEG AARTS & VAN HAAREN

Melkweg Aarts & Van Haaren is the connecting factor between the 19 goat farms and dairy processors. Our core business is supplying goat's milk fresh from the farm and of high quality. This milk is processed into cheese, drinking milk and milk powder.

The founders of Melkweg Aarts & van Haaren are Bennie Aarts and Emiel Van Haaren. At the time they were looking for better sales for the milk of their own goat farms. Now, together with dedicated experts they see to the smooth running of daily business. The back office takes care of quality assurance, track & trace, administration and controlling, planning, transport and marketing.



**Emiel van Haaren**  
(purchase and sales, planning and finance)



**Bennie Aarts**  
(purchase and sales, quality)

### 03 QUALITY ASSURANCE

## QUALITY MILK



The COKZ, the Dutch control authority for milk and milk products, provides assurance on the safety and quality of dairy products produced in the Netherlands. Melkweg Aarts & Van Haaren and its affiliated goat companies comply with the COKZ guidelines and are in possession of corresponding certificates for quality milk (EU hygiene guidelines).



Before each milk intake the RMO driver takes a milk sample. This sample goes to Qlip for inspection. The goat's milk is examined for composition (fat, protein, lactose and urea levels) and quality (cell count, germ count, butyric acid and purity).

## GUARANTEED NON-GMO



**Melkweg Aarts & Van Haaren was the first supplier of certified non-GMO milk in the Netherlands.**

Melkweg Aarts & van Haaren has been supplying non-GMO milk since 2016. Non-GMO means that no genetically modified raw materials were used in the production of the milk. Melkweg Aarts & van Haaren is VLOG-certified (Lebensmittel ohne Gentechnik).

## QUALITY OF BUSINESS OPERATIONS

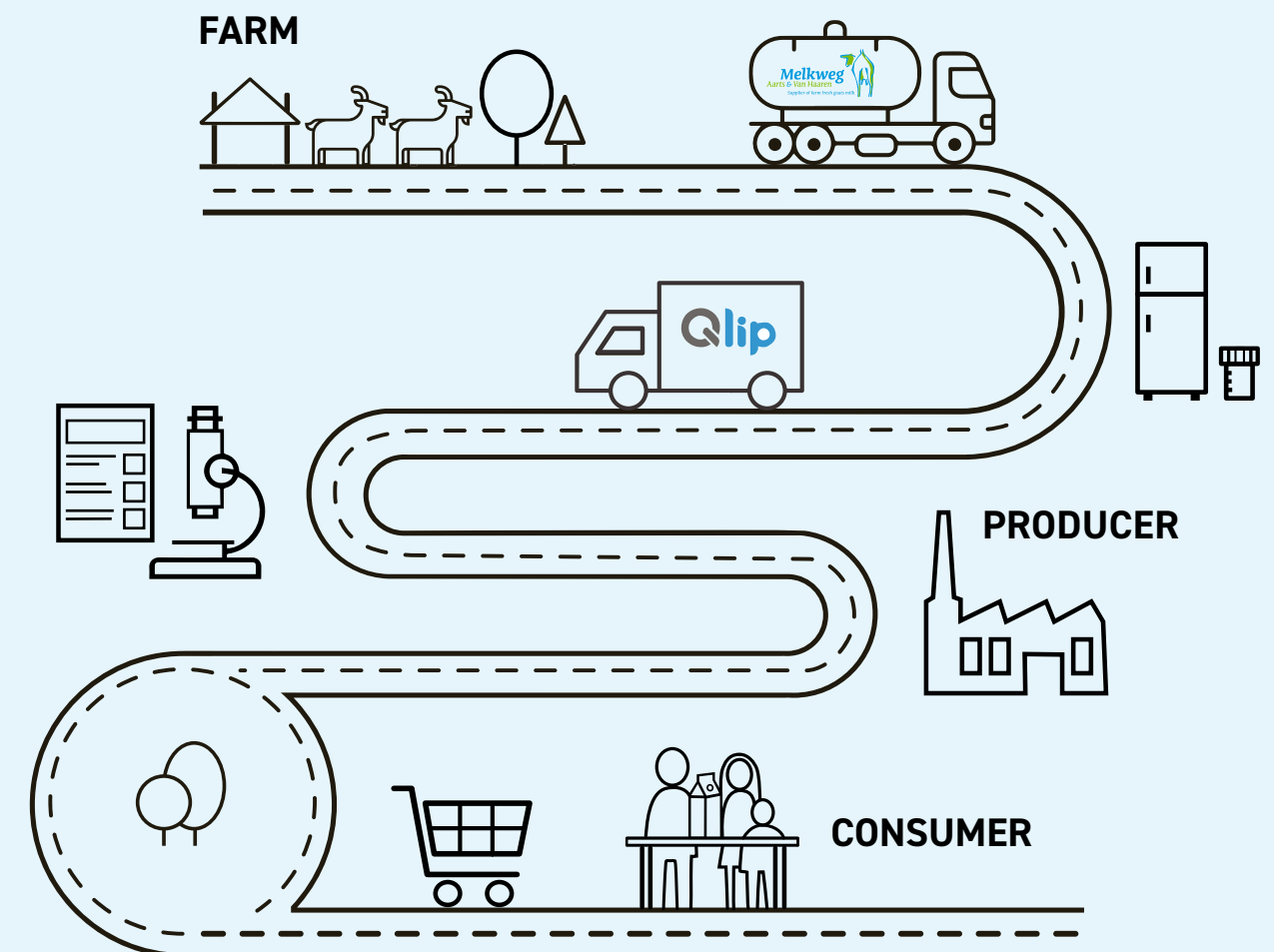


Melkweg Aarts & Van Haaren is a member of NGZO, the branch organization for Dutch-based collectors and processors of goat's milk. All goat farmers affiliated with Melkweg Aarts & van Haaren participate in KwaliGeit, the NGZO chain quality assurance system.



KwaliGeit takes care of quality assurance concerning all relevant aspects of the business. Think for example of safeguarding animal health (Dutch dairy cattle are known for their good health), the quality of feed and water as well as quality assurance during milk production and cooling. The quality assurance system is in line with EU hygiene regulations.

## QUALITY ASSURANCE OF THE SUPPLY CHAIN



Fresh milk is collected daily from the goat farms. Melkweg Aarts & Van Haaren has set up a partnership with Germa Logistiek for this purpose. This company specializes in RMO transport (Rijdende MelkOntvangst or Driving Milk Collection) and works exclusively with certified drivers.

These drivers have an eye for the hygiene related to the collection of the milk and they work according to strict protocols, for example cleaning and sampling.



**QUALITY STARTS WITH THE GOAT**

**DUTCH DAIRY CATTLE ARE KNOWN**

**FOR THEIR GOOD HEALTH**

03 QUALITY ASSURANCE





## 04 CUSTOMIZATION AND RAW MATERIAL SECURITY

# CUSTOMIZATION AND RAW MATERIAL SECURITY

Melkweg Aarts & Van Haaren delivers custom work. We deliver smaller quantities (from 10,000 litres per delivery) as well as full loads, depending on the demand of our customers.

For example, we deliver a shipment to a Dutch cheesemaker every two weeks, adapted to the size of the cheese tub. We also deliver a specific volume to a customer in Germany on a weekly basis (e.g. 6 loads) on a specific production day.

In short, our logistics system is set up in such a way that we are flexible in terms of the volume to be delivered and the desired delivery time.

We offer raw material security, so that growth ambitions can be realized. These and other wishes can be fulfilled in mutual consultation. In our cooperation we strive for value creation in the dairy chain, for the long term.







Slobeendweg 9  
5725 BJ Heusden (gem. Asten)  
The Netherlands

+31 6 20 01 82 99 (Emiel)  
+31 6 55 79 64 17 (Bennie)

info@melkweg.eu  
www.melkweg.eu

