

# CONO Cheesemakers

## The corporate story

With passion and attention for people, animals and the environment, together we make the tastiest and fairest cheese in the Beemsterpolder. The tastiest, because we respect our traditions. For example, we still stir the curds by hand. Some things have stayed the same for over 120 years for a reason. They are simply very good. And you can taste that in all our naturally matured cheeses. The fairest, because our dairy farmers receive a fair price for their milk and our communication is open and clear.





### Together we make the tastiest and fairest cheese

To start with the people: CONO is a small, leading cooperative of more than 400 enthusiastic dairy farmers from North Holland and Overijssel and 200 cheese makers. Since 1901, they have passed on their knowledge and experience from generation to generation, so that the craft continues to exist and the youngest generation ensures that we remain at the forefront. We are proud of our people and their appreciation for CONO is reflected in long employment contracts and great commitment. Together we make our premium cheese and distinctive ingredients such as whey and milk powder for the food industry.

### Our dairy farmers deserve a fair milk price

Only when our dairy farmers receive a fair price for their milk they can continue to take good care of their families, cows and land. In addition, our livestock farmers receive a premium for grazing and participation in the Caring Dairy sustainability program. This produces quality milk and allows companies to be passed on from generation to generation. A wonderful interaction, in which all knowledge and passion for healthy, sustainable and tasty milk is preserved.



### Happy cows give the best milk

And then we get to the animals. The happier the cows, the better the milk. CONO cows graze about 191 days a year in the meadow, with plenty of room for their natural behavior. This makes them national champions of meadow grazing. They get a lot of fresh grass and you can taste that in our cheese. In addition, they only eat GMO-free food, so all our cheeses are guaranteed without genetically modified organisms. And in the winter? Then they live in spacious barns with plenty of daylight. Each cow has a soft bed and is pampered with special cow brushes. We call this cow wellness.

### We work sustainably

Our livestock farmers and their farms are close to nature. It is therefore logical that we pay a lot of attention to the environment. Our dairy farmers work with Caring Dairy, an extensive sustainability program for happy cows, healthy soil, biodiversity and social sustainability. Our cheese makers make cheese in the traditional way from the sustainable and highest quality milk with traditional elements. The expertise of the cheese master guarantees the tastiest cheese that has matured naturally. Moreover, our cheese factory has been certified climate neutral since 2020 and we are quite proud of that.



### Climate positive in 2030

As a cooperative, collaboration and sustainability are in our DNA. And delivering the highest quality. That is why we also want to contribute to a better world. In 2030, we want to be climate-positive certified with our entire chain. This way we will also achieve the best result in the future: the tastiest and fairest cheese in the Netherlands.