

CONO Kaasmakers

Factsheet

CONO is a small leading cooperative of dairy farmers. The tastiest and most sustainable cheese is passionately made from the high-quality milk in the Beemster. Of course with attention for people, animals and the environment. For now and future generations. Together we ensure a fair milk price for our dairy farmers.

And we are proud of that!



General

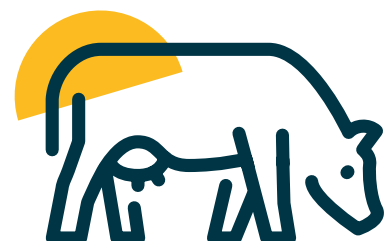
Type of business	Dairy co-op
Location	Westbeemster
Goal	To make the tastiest and most sustainable cheese for a fair milkprice for dairy farmers.

Numbers 2022

Employees	190
Dairy farms	425
Annual sales	327 million euros
volume milk supply	408 million kilogram
Cheese production	34,000 tons (around 5% of total cheese production in the Netherlands)
Milk price 2021	€ 56,43
Grazing 2022	191 days, 10 hours a day
Market	The Netherlands, Belgium, Germany, Austria, France, Spain, Denmark, Scandinavia, Slovenia, Czech Republic, United Kingdom, United States, Australia, Canada, China, Singapore and Japan.

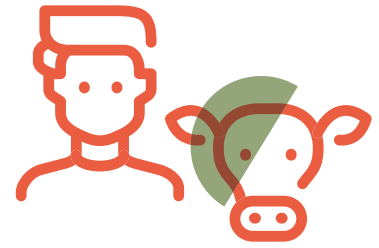
History

1901	Founding of co-op
2001	Supplier to the Royal Court of the Netherlands
2002	Active stimulation of dairy cattle in pasture
2008	Start of the Caring Dairy sustainability program
2012	Construction of new cheese dairy owing to necessary innovation and increase in production capacity
2014	Completion of new cheese dairy
2016	Closing the old cheese dairy
2020	The cheese dairy is certified as climate neutral
2020	100% VLOG-milk
2021	A new ambition: climate-positive in 2030



Mission

CONO Kaasmakers strives to pay a fair milk price to its members, built on the tastiest cheese that is made in an artisanal way while protecting the environment and nature.



Aspiration

Demonstrably a distinctive position in care for people, animals and the environment and in the tastiest products. By retaining and continuing to invest in animal welfare and sustainability programs, by introducing smart innovations under our own steam and with partners that lead to the tastiest products with a high added value. For now and all generations to come.

Ambition

We strive for sustainable growth with added value. Recognition of the distinctive position that CONO occupies in the field of animal welfare and sustainability and is recognized by consumers in the taste of existing and innovative products and concepts.

The tastiest and fairest cheese is made together

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 we communicate openly and clearly.



Cheese making by CONO

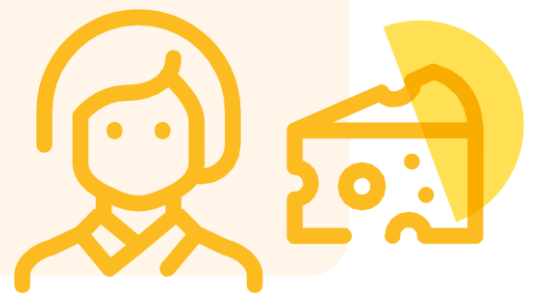
- The best-known brand of CONO Cheesemakers is Beemster. In addition, she produces Oudendijk, Stompetoren, Vlaskaas, Smaaq and Wapen van Noord-Holland.
- The cheese made by CONO is unique thanks to the eye of the cheese master: prepared according to tradition, with the cheese master manually stirring the curd (the 'drainage' method).
- Natural ripening: from four weeks to two years on timber shelves. The cheese master determines when the cheese is ripe.
- In addition to cheese, CONO produces whey powder (a by-product of cheese production), an ingredient in various foodstuffs.



CONO works sustainable, in the cheese dairy and on the farm

Climate-neutral cheese dairy

- Since 2020, the CONO cheese dairy has been certified climate neutral by the Climate Neutral Group according to the Climate Neutral Standard. As much energy as possible is reused, for example by reusing heat and cold and by using milk water (water recovered from the milk) and residual heat to clean the cheese dairy. The cheese dairy buys green energy from its own CONO livestock farmers. To neutralize the still unavoidable CO₂ emissions, CONO uses CO₂ compensation. This is done through sustainable climate projects elsewhere in the world. This is done in collaboration with Groenbalans. CONO does this with a small-scale hydropower project in India according to the Verified Carbon Standard (VCS).
- 50% of the green electricity required in the production process comes from the farms of our own member livestock farmers. CONO strives for 100%.
- Environmentally conscious and energy-efficient technology was the motto during construction of the cheese dairy. This is realized, among other things, through a sustainable ice water installation with a very low energy consumption that cools the entire building and various installations.
- CONO uses various energy-efficient techniques. the centrifuges operate under vacuum. This means that much less energy is used to keep the centrifuge running.
- The warehouse is partly underground and ensures a constant temperature.
- The entire building is daylight controlled.
- The entire building is virtually maintenance-free, for example: glass facade with rubber strips, aging wood. Impregnated with equal wheatering stain, roof with 1.2 mm thick plastic.
- Sustainable materials have been used throughout the building, such as FSC-certified wood for the colonnade.



Caring Dairy

- Caring Dairy is a sustainability program for dairy farming and aims to continuously improve within four themes:
 - Happy cows
 - More grass & biodiversity
 - Better climate & environment
 - Socially concerned
- CONO Kaasmakers is the European milk supplier for Ben & Jerry's ice cream. CONO Kaasmakers is working on Caring Dairy together with Ben & Jerry's.
- Caring Dairy is the world's first and longest-running sustainability program for dairy farming.
- 97% of CONO dairy farmers participate in Caring Dairy.
- Livestock farmers attend three workshops each year. With the knowledge from these workshops, they take steps to make their company more sustainable. Participating dairy farmers receive a premium of 0.75 per 100 kilograms of milk.
- Eighteen sustainability indicators have been identified within the Caring Dairy themes. Through the reward-on-result scheme, the dairy farmer receives an annual extra reward if above-average results are achieved on the sustainability indicators. For each of these indicators, CONO pays 5 cents per 100 kilos of milk, up to a maximum of 75 cents. Additional. On top of the participation fee of the workshop programme.

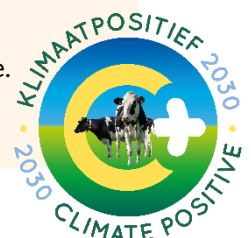
Grazing

- On average, CONO cows graze 191 days a year, more than 10 hours a day* in the pasture. This is well above the national standard of 120 6-hour days. Fresh grass is very important for the quality and taste of CONO cheese.
- CONO aims to maintain the highest grazing percentage and to increase it if possible. At the moment this percentage is 97%. We strive for 100%.
- Since 2002, CONO has been the first dairy company in Europe to pay a premium to farmers who let their cows graze outside. The premium is € 2.00 per 100 kg of milk.
- Since 2020, all CONO cheese is made from 100% GMO-free meadow milk (Stichting Weidemilk standard).

*Grazing result 2022

Climate positive 2030

- CONO Kaasmakers is the first dairy organization in the Netherlands to express the ambition to be climate positive with its entire cheese chain by 2030.
- Climate positive is not the same as CO₂-free. CONO continuously reduces its CO₂ emissions in the chain from cow's mouth to shop shelf, and compensates for the remaining emissions.
- The CO₂ footprint of CONO cheese in 2020 was 6.6 kg CO₂-eq/kg cheese (14 days). The European benchmark for cheese is 7.6 kg CO₂-eq/kg young cheese.



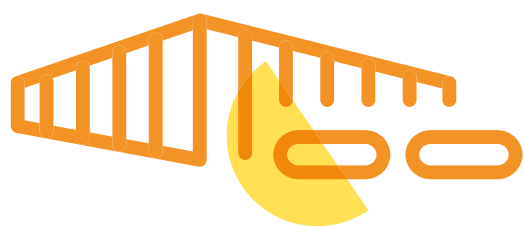
Cheese making in UNESCO World Heritage

Architecture

- Precision dimensioning blends harmoniously with the landscape design and the grand identity of the client.
- Transparent building faces in all directions thanks to the surrounding colonnade that controls and shapes the transition between inside and outside, both structurally and architecturally.
- Deployment of materials (glass, concrete, wood) lends the building an industrial yet crafted appearance.
- Connection with the whey powder tower in choice of materials, colour composition and varied transparency in the facade.
- The building has won the ARC14, the prize for the best and most sustainable corporate building in the Netherlands.
- In 2015 The Time won the BNA price for the best building of the year in the category Identity & Icon.

Design and construction

Investment	80 million.
Size	15,000 m ² GFA, 56 m wide, 221 m long.
Height	colonnade 7 m above ground level roof height 8.65 m above ground level warehouse 4.25 below ground level (floor-ceiling height 10 m)m)
Architect	Bastiaan Jongerius Architects.



More information?

Address	Rijperweg 20 1464 MB Westbeemster
Postal address	Postbus 1 1462 ZG Middenbeemster
Telephone	0299-689200
Corporate Communications	Daphne Wittebrood +31 (0)299-689229
Website	www.cono.nl www.beemsterkaas.nl