



ABOUT US

Himalayan Products is a unique enterprise based in Pahalgam, situated in the Kashmir Valley, India. Our company is operated by a Dutchman using his Dutch heritage and traditions to make cheese in an environmentally friendly and locally acceptable way.

Himalayan Products wants to encourage and promote **social and economical development** in our locality. We uphold **fair trade** values. We work directly with local farmers without middle men so we can be sure the farmers get the best for their fresh milk, and we get the best full cream milk from them.

We preserve natural gifts of the Himalayas in all our products to ensure the unique flavor of **organic milk** and serve our customers with the best flavour.



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CHEESE



THE STAGES OF MATURING CHEESE

Gouda & cheddar cheese are classified according to storage time from young to vintage.

Young	1 - 2 months
Mild	3 - 4 months
Medium	5 - 6 months
Mature	7 - 9 months
Old	10 - 12 months
Vintage	> 12 months



VALUES

Our cheese is made with the following values:

Eco friendly

Fair trade

Organic Milk

*Economic and Social
Development*



Products

OUR MILK

Our milk comes from the Himalayan Mountains, where the cows and buffaloes graze in a natural and clean environment. The cows feed on **grass, herbs & plants** that grow wild in the Himalayas. We purchase only the best milk from the Himalayas for our cheese making. Each of our products begin with **natural/organic milk** that is collected from the farmers and **pasteurized** before its use. We use a mix of cow and buffalo milk for our cheese.

GOUDA

Gouda cheese is a traditional semi hard cheese that has been made in Holland for more than 400 years. Our Gouda cheese is made from full cream milk using the traditional recipe. We specialize in the following Gouda flavours:

- Plain
- Chilli
- Black Pepper
- Mustard
- Garlic Nettle
- Cumin
- Fenugreek
- Walnut
- Frisian Clove
- Basil Garlic

CHEDDAR

Cheddar cheese, one of the most popular cheeses in the world, is a hard and natural cheese with a sharper taste as it matures.

KALARI

Kalari is the Gujjar name for their local cheese, also known as “maish krej” in Kashmiri. Some have even described it as the “mozzarella of Kashmir.”

A local custom for cooking kalari is to fry it in oil, and then flavor it with salt and/or chilli powder. See our website for a video on how to cook.



HOW TO SERVE

Gouda and cheddar cheese can be added to many recipes to enhance their flavour. It melts well on hot dishes, such as spaghetti, macaroni or dals, and on top of baked or cooked potatoes. It is a great addition to grilled sandwiches or oven dishes. Cheese is also a delicious companion to crackers, grapes or apples or even when eaten on its own.

All the goodness of the Himalayas is found right in the taste of our cheese.

