The Hague, September 24, 2026

PRESS RELEASE

Embargo until 24 September 2026, 10:30 p.m.

BEST PROFESSIONAL CHEESE CONNOISSEURS IN THE NETHERLANDS ANNOUNCED

Frans Boer
Gebr. Rademaker B.V., Uithoorn

wins the Golden Cheese Award 2026

Frans Boer of Gebr. Rademaker B.V. in Uithoorn can call himself the **best cheese connoisseur in the Netherlands** for the next year. He achieved the highest score in the **Dutch National Cheese Connoisseur Contest (NNKC)**, winning the coveted **Golden Cheese Award 2026**.

No fewer than **700 cheese professionals** from cheese production, trade, specialist cheese shops and research institutes took part in the NNKC on 14 and 15 September. Over the course of two days, their knowledge, experience and ability to assess cheese were put to the ultimate test. Using a carefully selected range of Dutch cheeses, participants had to identify, among other things, the type of cheese, its stage of maturation, its quality and its characteristic flavour.

Craftsmanship takes centre stage

The NNKC is not simply about judging the cheese itself. The professional's **knowledge and expertise** are at the heart of the competition. Looking, smelling, feeling and tasting: only those who can combine their senses with their knowledge to the fullest are able to make the most accurate assessment.

With a score of **240 points**, Frans Boer achieved the highest score of the competition. As the winner of the Golden Cheese Award, he will also represent the Netherlands as a judge at international cheese competitions.

Winners in three categories

In addition to the overall winner, the best cheese connoisseurs in the categories **Trade, Production and Retail** were also honoured.

The gold medals went to **Julia Berkvens** (MAAZ Cheese) in Trade, **Joost Ottink** (Royal Lactalis Leerdammer) in Production and **Luke Lases** (Zuivelhoeve) in Retail.

The silver medals were awarded to **Aaron Wouters** (Westland Kaas), **Freddy Lennings** (Royal FrieslandCampina) and **Samuel van Oostrum** (Kaashandel A. van der Stok).

A festive finale in Nijkerk

The winners were announced during a festive entertainment show at Hart van Holland in Nijkerk. Well-known artists performed the public, who waited in suspense for the results while enjoying the performances as a welcome break between the excitement of the evening. Frau Antje, the well-known symbol of Dutch cheese in Germany, was also in attendance.

Afterwards, guests had the opportunity to catch up over **the largest and finest cheese buffet in the Netherlands** and, of course, enjoy a selection of the best Dutch cheeses.

Golden Cheese Award 2026

Frans Boer – Gebr. Rademaker B.V., Uithoorn – **240 points**

Gold Medals

- **Trade:** Julia Berkvens – MAAZ Cheese, Bodegraven – 237 points
- **Production:** Joost Ottink – Royal Lactalis Leerdammer, Schoonrewoerd – 239 points
- **Retail:** Luke Lases – Zuivelhoeve, Purmerend – 235 points

Silver Medals

- **Trade:** Aaron Wouters – Westland Kaas, Huizen – 236 points
- **Production:** Freddy Lennings – Royal FrieslandCampina, Amersfoort – 238 points
- **Retail:** Samuel van Oostrum – Kaashandel A. van der Stok, Lopik – 235 points

Bronze Medals

Trade

- Thijmen Noordam – Kaashandel Remijn, Kerkdriel – 235 points
- Wim Hofman – Vergeer Holland, Reeuwijk – 234 points
- Sander Karens – Wijngaard Kaas, Woerden – 233 points

Production

- Liesbeth van der Meulen – Royal FrieslandCampina, Workum – 237 points
- Henk Mul – CONO Kaasmakers, Westbeemster – 237 points
- Martin Visscher – Rouveen Kaasspecialiteiten, Rouveen – 236 points

Retail

- Heidy Klaver – Klaverkaas, Nieuwe Niedorp – 234 points
- Jolanda Hulsebos-Wals – Wals Kaas, Edam – 231 points
- Danielle Wessels-van de Giessen – Wessels Kaas & Noten, Den Hoorn (ZH) – 228 points

---

Editor's note – not for publication

For more information, high-resolution photos and/or contact details of the winners, please contact **info@nnkc.nl**, tel. +31 (0)70 205 1000 or +31 (0)6 246 76 325 (Secretary Onno Boersma).