



Grozette

Tastemaker
Est. 1963
from Holland

60TH ANNIVERSARY

Grozette celebrates 60 years of grated cheese

After 60 years of processing cheese, Grozette may celebrate her diamond jubilee on Monday the 13th of March 2023. What started with a small production space in a shed in Nieuwerbrug, has grown into an international concept in the world of grated cheese. During 60 years of 'cheese magic', Grozette has built up a lot of knowledge and developed many unique cheese products. Since 2023 from a new production site in Woerden, that meets the highest requirements of food safety and sustainability.

Establishment 1963

Grozette was established in 1963. Drying of cheese was discovered by Mr. de Groot and Mr. van Zijl in Nieuwerbrug, a small village in the centre of The Netherlands. The company name Grozette stands for GRO by Mr. de Groot and Z by Mr. van Zijl. The name was finished with ETTE simply because it needed something after it and has an Italian sound. Matching as a tastemaker for Italian dishes.

Construction of a factory in Woerden 1973

As the demand for powdered cheese increased, the shed soon proved too small and it was time to build a real factory. A decade after its establishment, in 1973, Grozette moved to its current location at Ohmweg 13 in Woerden. The product range expanded to include various grated cheese and several cheese mixes. In the years that followed, the company grew to over 100 employees and export to more than 30 countries. Production outgrows its premises. In 2010, Grozette became the owner of the plot next to the current building. Preparations for the construction of a new building are being made.

Production in a sustainable way

In 2020 the construction of a new building at the current location in Woerden started. After a period of more than two years, the entire new building was ready for use. The new construction has been awarded with the BREEAM 'outstanding' certificate. The highest score in terms of sustainability in numerous categories, from management and health to energy and waste. In the week of the anniversary, the GROZETTE letters will be placed on the building, symbolically completing the new construction.

60th anniversary of Grozette 2023

Monday the 13th of March 2023 Grozette celebrates her 60th anniversary. Grozette's development over the past 60 years has been very valuable. The number of cheese types and the range of cutting shapes and packaging has expanded considerably. Thanks partly to the dedication of the staff. 'Many of our employees live in Woerden, have a long employment contract and are proud to work at Grozette. We could not have achieved this without our committed employees' said Ewald Bontje, director of Grozette. In June, the 60th anniversary and opening of the new building will be celebrated festively with the now 140 employees, including partners and children.

As a specialist in grated cheese, Grozette hopes for the many years to come to be able to provide the world with unique and tasty cheese products from 'the Green Heart' of the Netherlands in Woerden. Grozette is ready for a sustainable future!

General information about Grozette

Grozette offers a wide range of grated cheese products for the food industry, foodservice and retail since 1963. The range includes fresh and long-life cheese powders, grated cheese and cheese cubes. Packed from sachets to big bags. Cheese products that entirely according to the customer's wishes. Grozette exports to more than 30 countries over the world and has around 140 employees.

For more information and images, please contact Grozette BV.

Contact person: Annechien Elsinga

+31 (0)348 - 41 02 64



info@grozette.nl