

Beemster brings World's Best Cheese to IFSA Global EXPO

This is a special feature from the [September 2026 IFSA Global EXPO issue](#) of *PAX International*, on [page 6](#).



Beemster Royaal Grand Cru, named Best Cheese in the World at the World Championship Cheese Contest, will be showcased at IFSA Booth 218

For premium inflight service, every detail matters. From the wine and bread to presentation and plating, each element contributes to a memorable passenger experience. Cheese is no exception.

At this year's IFSA Global EXPO, [Beemster](#) will showcase Royaal Grand Cru. The product was recently named Best Cheese in the World at the [World Championship Cheese Contest](#) in Wisconsin, USA. Selected from thousands of entries, the award recognizes the craftsmanship, quality and distinctive flavor that define Beemster cheeses.

Made with 100 percent North Holland pasture milk, Beemster Royaal Grand Cru delivers a full-bodied yet refined profile, combining deep savory notes with a smooth, memorable finish. Its rich character makes it a natural fit for premium inflight applications, including Business Class cheese selections, wine pairings and curated onboard dining experiences.

"For airlines and inflight caterers looking to enhance premium service, a high-quality cheese can provide more than another menu item. It can introduce a sense of place, craftsmanship and discovery to the passenger journey," Jeroen Verweij, Business Development Manager at Beemster, tells *PAX*

International.

Beemster will also introduce Amsterdam Cheese Company at IFSA. Born in the heart of Amsterdam, the brand offers bold Dutch cheeses made with high-quality milk and a focus on expressive flavor. The portfolio is designed to bring the distinctive taste and spirit of Amsterdam to travelers around the world. Beemster will be exhibiting at booth 218.