

Sustainability takes seaweed to the skies in Beamster Cheese Roll



The Cheese Roll with seaweed

[Beamster Cheese](#) unveiled a new product at WTCE 2024 this year. The enhanced [Royal Smilde](#)'s Cheese Roll with European seaweed are made with CONO's sustainable cheese and seaweed from [Seaweed Food Solutions](#), part of Royal Smilde. CONO's reduced water usage and CO2 (carbon dioxide) neutrality ensures eco-friendly farm-to-table cheese. Notably, the method of cheese production produces 10 percent less carbon dioxide per kilogram of cheese, and the enhanced Beamster Cheese Roll itself produces 3.26 percent less carbon dioxide per roll. Together with the seaweed, the cheese rolls maintain taste and texture while reducing the "foodprint."

A "foodprint" is the result of everything it takes to get food from the farm to the plate, according to [FoodPrint](#).

The Beamster Cheese roll with seaweed is a fast and delicious handheld snack ideal for the aircraft cabin. It fits in different packaging sizes for galley convenience.



Beemster cheese for sampling at WTCE 2024