

HANDPICKED QUALITY

**MASTERS
FROM EUROPE**



HANDPICKED QUALITY PRODUCTS FROM EUROPE

Taste the unique flavour from Europe. Enjoy Europe's rich tradition and heritage in quality food. Carefully selected products for the best culinary experience.



MASTERS FROM EUROPE

Masters From Europe is the umbrella brand under which we, FFT International, bring a range of carefully selected European dairy products for retail. The brand is well known for clarity, consistency and honesty. Each product indicates its origin, when it should be used, along with serving suggestion, and gives consistent branding in the rather confusing and fragmented dairy category.

Two of the greatest challenges in the crowded retail space today are differentiation and ensuring visibility. Shelf space is expensive and options for Point of Sales material limited. But why do the same as everybody else?

The Masters From Europe umbrella brand facilitates the recognisability of a range of European dairy products rather than individual items or brands, thereby improving visibility and consequently offtake.

Consistent supply, demand and on-time delivery continue to be key and only those players who manage it become preferred suppliers. At FFT, we have over 35 years of experience and aim to do just that. We like to work with partners in close collaboration to ensure availability, reliability and

trust. We are confident that the more proactive and smoother a process is, the better the experience in the pursuit of mutual growth.

At FFT, we use our 35 years of experience to ensure that the Masters from Range meets the flavour profile of our target markets.

We are always open to new opportunities and gladly follow our partners into new areas of business that add mutual value. Please contact our team to find out more.

MASTERS FROM EUROPE

PROFESSIONAL

FFT International has also channelled its passion for Masters from Europe cheese into the food service market.

We offer a wide range of dairy products suitable for commercial and institutional kitchens. This range of food service products falls under the "Masters from Europe Professional" brand.

The benefit of working with the Masters from Europe Professional brand is that you can always rely on the same consistent specifications and quality. This ensures a smooth and efficient production process in your day-to-day operations.



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**MASTERS
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CREAM CHEESE

A creamy and soft cream cheese made from fresh European milk and cream. The Masters From Europe cream cheese is unique in taste and of outstanding quality. Add richness to your meals with the delicious smooth flavour of our cream cheese.

CREAM CHEESE

DESCRIPTION

Perfectly spreadable on bread, bagels and crackers or add it to your soups, sauces, sandwiches, bakery products, pancakes and delicious homemade cheese cakes. This cream cheese is presented in a convenient oval tub with an easy to close lid to maintain freshness.



GENERAL

Product	Cream Cheese
Country of origin	Germany
Flavours	Classic cream cheese 69% f.i.d.m.

PACKAGING

Unit	200g
Carton	16 units
Weight	3.2 kg
Dimensions carton	400 x 270 x 83 mm (L x W x H)
Pallet type	Euro (80 x 120 cm)
Pallet configuration	136 cartons
boxes per layer	8
layers per pallet	17
MOQ	680 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	between +2°C to +8 °C

CERTIFICATIONS



Tell us what you're looking for and we'll work with you to find the optimal product solution.

FFT International BV
Berglaan 8
9203 EG Drachten
The Netherlands

T +31 (0)511 474 399
E info@fftint.com
W www.fftint.com



HANDPICKED QUALITY

**MASTERS
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CHEESE BLOCKS

This cheese has a firm texture and a savoury and slightly sweet taste. Try these natural cheese on a grilled sandwich, burger or serve on crackers.

CHEESE BLOCKS 200G

DESCRIPTION

This cheese has a firm texture and a savoury and slightly sweet taste. Try these natural cheese on a grilled sandwich, burger or serve on crackers.



GENERAL

Product	Cheese blocks 200g in paperlook foil	
Country of origin	The Netherlands	
Flavours	Emmental	White Cheddar
	Gouda	
In development	Tilsitter	Maasdam
	Mild Red Cheddar	Edam
	Mature White Cheddar	Mild White Cheddar
	Red Leicester	Double Gloucester

PACKAGING

Unit	200g
Carton	30 units
Net weight	6kg
Dimensions carton	391 x 279 x 125mm
Pallet type	(1000 x 1200mm)
Pallet configuration	150 cartons
Cartons/layer	10
Layers/pallet	15
MOQ	2 pallets

STORAGE

Shelf life:	Between 9-12 months after production
Storage conditions:	max. + 8 °C

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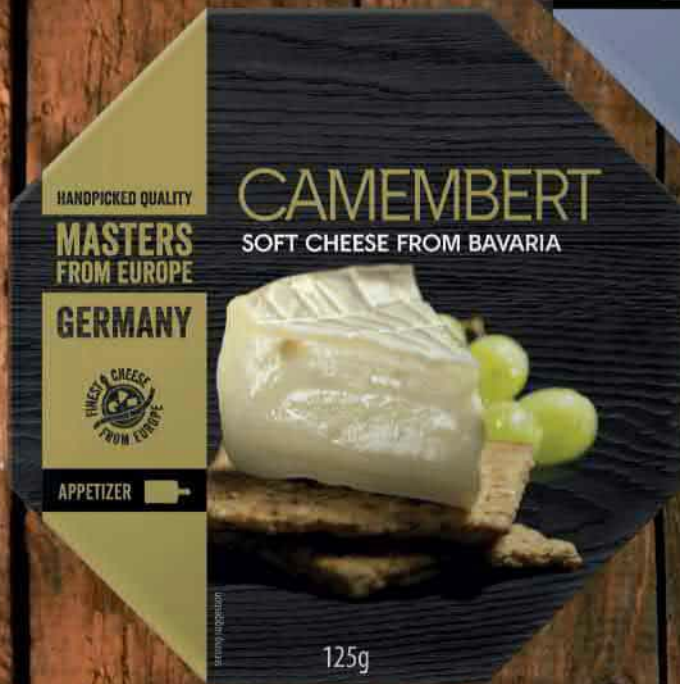
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LONG LIFE BRIE AND CAMEMBERT

German soft cheese made with 100% Bavarian milk.

Our long-life Brie and Camembert cheese are ideally paired with a glass of red wine, but can also be used in many dishes, or even eaten as is.

LONG LIFE BRIE AND CAMEMBERT

DESCRIPTION

German soft cheese made with 100% Bavarian milk. Our Long Life Brie and Camembert are ideally paired with a glass of red wine, but can also be used in many dishes, or even eaten as is.



GENERAL

Product	Long Life Soft Cheese
Country of origin	Germany
Flavours	Camembert
	Brie

PACKAGING

Unit	125g
Carton	36 units
Weight	4.5 kg
Dimensions carton	294 x 195 x 180 mm (L x W x H)
Pallet type	Euro (120 x 80 cm)
Pallet configuration	80 cartons
boxes per layer	16
layers per pallet	5
MOQ	240 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	max. +8 °C

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HANDPICKED QUALITY

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PROCESSED CHEESE SLICES

The best melting cheese to create a perfect homemade hamburger, toast, sandwich or gratin.

Its mild and cheesy taste adds an extra dimension to every lunch moment, both in cold and warm meals, or as a snack. Individual wrapping keeps the slices longer fresh and is easy to remove.

PROCESSED CHEESE SLICES

DESCRIPTION

12 individually wrapped cheese slices are perfect for preparing gourmet sandwiches or hamburgers where the cheese melts and becomes a delicious milky cream. Cheese slices is a perfect ingredient to fill a hamburger or sandwich, liven up your usual recipes or invent a tasty appetizer. Individual wrapping keeps the slices longer fresh and is easy to remove.



GENERAL

Product	Processed cheese slices, 250g
	12 individually wrapped slices in flowpack
Country of origin	Austria
Flavours	Cheddar
	Mozzarella

PACKAGING

Unit	250g (12 x 20,83g)
Carton	24 units
Net Weight	6 kg
Dimensions carton	372 x 194 x 135mm
Pallet type	EUR (800 x 1200mm)
Pallet configuration	156 cartons
Cartons/layer	12
Layers/pallet	13
MOQ	5 pallets/flavour

STORAGE

Shelf life:	12 months
Storage conditions:	Keep refrigerated 2 - 8°C

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HANDPICKED QUALITY

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CHEESE SLICES

These natural cheese slices are convenience products for cheese lovers, presented in a handsome deep-flow tray that is reclosable. Put a slice on your sandwich, toast, burger or eat it as a snack.

CHEESE SLICES

DESCRIPTION

These natural cheese slices are convenience products for cheese lovers, presented in a handsome deep-flow tray that is reclosable. Put a slice on your sandwich, toast, burger or eat it as a snack.



GENERAL

Product	Natural Cheese Slices
Country of origin	The Netherlands
Flavours	Edam 40%
	Emmental 45%
	Maasdam 45%
	Goude 48%
	Cheddar 50%
	Mozzarella 40%

PACKAGING

Unit	200 g (other sizes upon request)
Carton	12 units
Weight	2.4 kg
Dimensions carton	256 x 146 x 203 mm (L x W x H)
Pallet type	Block (100 x 120 cm)
Pallet configuration	259 cartons
boxes per layer	37
layers per pallet	7
MOQ	259 cartons

STORAGE

Shelf life:	9 months after production
Storage conditions:	max. +8 °C

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HANDPICKED QUALITY

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SHREDDED CHEESE

Shredded cheese, made from the finest European milk, is an indispensable icon of the dairy category. Enjoy Europe's classic cheese in shredded format, ready to use in many dishes, with a long 9-months shelf life.

SHREDDED NATURAL CHEESE

DESCRIPTION

Shredded cheese, made from the finest European milk, is an unmistakable icon in the dairy category. Enjoy Europe's most iconic cheeses in grated format, with a long 9-months shelf life.



GENERAL

Product	Shredded Natural Cheese
Country of origin	The Netherlands
Flavours	Gouda Pizza Mix Others upon request

PACKAGING

Unit	200g
Carton	28 units
Weight	5.6 kg
Dimensions carton	399 x 285 x 196 mm (L x W x H)
Pallet type	Block (120 x 100 cm)
Pallet configuration	100 cartons
boxes per layer	10
layers per pallet	10
MOQ	200 cartons

STORAGE

Shelf life:	9 months after production
Storage conditions:	max. +8 °C

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FFT International BV
 Lange Marktstraat 1
 8911 AD Leeuwarden
 The Netherlands

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CHEESE BITES

Small vacuum packed portions of natural cheese packed in a bag. A healthy, high protein product perfect for snacking on-the-go or an easy addition to lunch.

CHEESE BITES

DESCRIPTION

Small vacuum packed portions of natural cheese packed in a bag. A healthy, high protein product perfect for snacking on-the-go or an easy addition to lunch.



GENERAL

Product	Natural Cheese Bites
Country of origin	The Netherlands
Flavours	Gouda Cheddar

PACKAGING

Unit	90g (5/18g)
Carton	14 units
Weight	1.26 kg
Dimensions carton	375 x 265 x 130 mm (L x W x H)
Pallet type	Euro (80 x 120 cm)
Pallet configuration	126 cartons
boxes per layer	9
layers per pallet	14
MOQ	252 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	max. +8 °C

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PARMEGGIO GRATED CHEESE

Dried grated cheese in convenient shakers of 80g and 200g with seal on the inside to ensure 100% freshness. Sprinkle Parmeggio cheese on pastas or salads to enrich your meal.

PARMEGGIO GRATED CHEESE

DESCRIPTION

Dried grated cheese in convenient shakers of 80g and 200g with seal on the inside to ensure 100% freshness. Sprinkle Parmeggio cheese on pastas or salads to enrich your meal. The recipe and thickness of the powder can be customized according to the desired flavour profile and application.



GENERAL

Product	Dried grated cheese powder
Country of origin	The Netherlands
Flavours	Dried Grated Cheese Powder 30%

PACKAGING

Unit	80g	200g
Carton	30 units	15 units
Weight	2.4 kg	3 kg
Dimensions carton	341 x 207 x 196 mm	346 x 210 x 164 mm
Pallet type	Block (100 x 120 cm)	Block (100 x 120 cm)
Pallet configuration	126 cartons	154 cartons
boxes per layer	14	14
layers per pallet	12	11
MOQ	504 cartons	462 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	max. +8 °C

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ITALIAN MOZZARELLA

Made with 100% Italian cow milk, this mozzarella ball is as authentic as it gets. By using a special production process, this mozzarella can be stored up to 365 days with no loss in quality. After defrosting, the remaining shelf life is 20 days.

ITALIAN MOZZARELLA

DESCRIPTION

Made with 100% Italian cow milk, this mozzarella ball is as authentic as it gets. We have found the way to deliver Italy's most well known fresh cheese to all corners of the world. By using a special production process, this mozzarella can be stored up to 365 days with no loss in quality. After defrosting, the remaining shelf life is 20 days.



GENERAL

Product Cow milk mozzarella

Country of origin Italy

Flavours

PACKAGING

Unit 125g (other sizes upon request)

Carton 20 units

Weight 2.5 kg

Dimensions carton 395 x 190 x 140 mm (L x W x H)

Pallet type Block (100 x 120 cm)

Pallet configuration 210 cartons

boxes per layer 15

layers per pallet 14

MOQ 630 cartons

STORAGE

Shelf life: 12 months after production, 20 days after defrosting

Storage conditions: Frozen (-18 °C) or Chilled (+4 °C)

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MASCARPONE

This mascarpone has a super spreadable, creamy consistency. Mascarpone is a well-known ingredient for making tiramisu but can also be used to make soups or sauces.

MASCARPONE

DESCRIPTION

This mascarpone has a super spreadable, creamy consistency. Mascarpone is a well-known ingredient for making tiramisu but can also be used to make soups or sauces.



GENERAL

Product Mascarpone, 80% f.i.d.m.

Country of origin Germany

Flavours

PACKAGING

Unit	250g	500g
Carton	6 units	6 units
Weight	1.5 kg	3 kg
Dimensions carton	139 x 116 x 232 mm	360 x 247 x 108 mm
Pallet type	Euro (80 x 120 cm)	Euro (80 x 120 cm)
Pallet configuration	330 cartons	180 cartons
boxes per layer	30	10
layers per pallet	11	18
MOQ	1334 cartons (2000kg)	667 cartons (2000kg)

STORAGE

Shelf life: 9 months after production

Storage conditions: max. +8 °C

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LACTIC BUTTER

Rich pasteurized cream is used to produce this lactic butter.

It is a source of vitamins A, D, E and K and has an excellent mouthfeel, texture and conservation. It is a 100% natural product, free from additives, sweeteners or preservatives.

LACTIC BUTTER

DESCRIPTION

Rich pasteurized cream is used to produce this butter. It is a source of vitamins A, D, E and K and has an excellent mouthfeel, texture and conservation. It is a 100% natural product, free from additives, sweeteners or preservatives. These butter portions come in a convenient packaging size to use as a spread on your favourite sandwich. Portions that add richness with a long shelf life.



GENERAL

Product	Lactic butter
Country of origin	The Netherlands (packed in Belgium)
Flavours	Unsalted butter 82% Salted butter 80%

PACKAGING

Unit	8 g
Carton	100 units
Weight	0.8 kg
Dimensions carton	215 x 190 x 80mm (L x W x H)
Pallet type	Block (100 x 120 cm)
Pallet configuration	390 cartons
boxes per layer	30
layers per pallet	13
MOQ	2000 kg

STORAGE

Shelf life:	18 months after production, 3 months after defrosting
Storage conditions:	Frozen (min. - 18 °C) or Chilled (max. + 6 °C)

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LACTIC BUTTER

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It is a source of vitamins A, D, E and K and has an excellent mouthfeel, texture and conservation. It is a 100% natural product, free from additives, sweeteners or preservatives.

LACTIC BUTTER

DESCRIPTION

Rich pasteurized cream is used to produce this butter. It is a source of vitamins A, D, E and K and has an excellent mouthfeel, texture and conservation. It is a 100% natural product, free from additives, sweeteners or preservatives. This butter is especially suitable for baking; it yields better baking results because of the lower moisture. Lactic butter also has a higher smoking point compared to sweet cream butter which makes it the preferred cooking butter worldwide.



GENERAL

Product	Lactic butter
Country of origin	The Netherlands (packed in Belgium)
Flavours	Unsalted butter 82% Salted butter 80%

PACKAGING

Unit	250g
Carton	40 units
Weight	10 kg
Dimensions carton	330 x 230 x 170 mm (L x W x H)
Pallet type	Block (100 x 120 cm)
Pallet configuration	90 cartons
boxes per layer	15
layers per pallet	6
MOQ	450 cartons

STORAGE

Shelf life:	18 months after production, 3 months after defrosting
Storage conditions:	Frozen (min. - 18 °C) or Chilled (max. + 6 °C)

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BUTTERY SPREADS

A range of high-quality, creamy and delicious spreads, suitable for bread, toast, top baked potatoes or fresh vegetables. Each recipe has unique properties such as, vegan, low-fat, allergen-free and Halal.

BUTTERY SPREADS

DESCRIPTION

A range of high-quality, creamy and delicious spreads, suitable for bread, toast, top baked potatoes or fresh vegetables. Each recipe has unique properties such as vegan, low-fat, allergen-free and Halal.



GENERAL

Product	Buttery spread
Country of origin	The Netherlands
Flavours	Spread 80%
	Spread 60%
	Light 40%
	Spread with 25% butter

PACKAGING

Unit	250g (500g and 2kg upon request)
Carton	24 units
Weight	6 kg
Dimensions carton	343 250 x 135 mm (L x W x H)
Pallet type	Block (100 x 120 cm)
Pallet configuration	195 cartons
boxes per layer	11
layers per pallet	11
MOQ	365 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	between 5 - 15 °C

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UHT CREAM

These creams have been made from 100% meadow milk by cows that have spent a minimum of 120 days a year grazing outdoors in Belgium pastures for 6 hours a day. This gives the Masters From Europe creams that authentic flavour.

UHT CREAM

DESCRIPTION

These rich creams have optimal binding and thickening characteristics. The whipping cream has excellent whipping properties and an outstanding flavour. It can be used in desserts and for toppings. The cooking cream is great to prepare sauces and soups. The creams are stable under different conditions (acid, alcohol, in the bain-marie). The packaging is eco-friendly, which means that the material is 100% recyclable. The tetra packs can be emptied right down to the last drop to avoid food waste.



GENERAL

Product	UHT Cream
Country of origin	Belgium
Flavours	Whipping Cream 35% Cooking Cream 20%

PACKAGING

Unit	1L
Carton	12 units
Weight	11.94 kg
Dimensions carton	291 x 230 x 209 mm (L x W x H)
Pallet type	Euro (80 x 120 cm)
Pallet configuration	72 cartons
boxes per layer	6
layers per pallet	12
MOQ	1656 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	max. + 7 °C

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HANDPICKED QUALITY

**MASTERS
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WHIPPED CREAM

These whipped creams in aerosol can have a full creamy flavour and strong texture to add richness to your cakes, desserts and/or drinks.

WHIPPED CREAM

DESCRIPTION

These rich whipped creams have optimal flavour and texture characteristics. Available in five different flavours and colours to provide a topping for everyone's taste. The aerosol can has an easy-to-use nozzle to create an attractive topping on your food or drink.



GENERAL

Product	Whipped cream
Country of origin	Belgium
Flavours	Plain
	Chocolate
	Strawberry
	Caramel
	Cinnamon

PACKAGING

Unit	250g (500g upon request)
Carton	12 units
Weight	3 kg
Dimensions carton	182 x 241 x 226 mm (L x W x H)
Pallet type	Blok (100 x 120 cm)
Pallet configuration	225 cartons
boxes per layer	25
layers per pallet	9
MOQ	2016 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	chilled storage is preferred, max. + 20 °C

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CAREFULLY SELECTED

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The brand is well known for clarity, consistency and honesty. Each product indicates its origin, when it should be used, along with serving suggestion, and gives consistent branding in the rather confusing and fragmented dairy category.



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