

- Herkkujuustola Oy

- Finland
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- Jenni and Peter Dörig





We get our milk from a dairy  
farm that has been milking  
cows for more than 450 years  
and is only 10km away from  
us



Peter borned in Switzerland, in Appenzell.

As a swiss cheesemaster he moved to Finland in 1996, he was wondering why Finns don't try to get more natural, nordic flavors into her cheeses.

After a few years studing "how to do" he founded 2002 his own "one man cheese factory" and starts to produce with local ingredients. At the same time our family grew with 4 girls 😊







•During my youth my father always drove Volvo cars. When we asked him why, he proudly said only Swedish steel is real steel! As a kid I did watch also all available Viking films. The north fascinated me. Later I got inspired, about that what grows during the summer's midnight sun. I was impressed how diverse the nature and vegetation is up here. Later I decided to be a part of these and to pack those Nordic feelings into a good taste cheese... feel the silence and feel the north!

## We responsibly produce tasty happiness!

- When building our new cheese dairy, the focus was on the environment, energy and people.
  - Our energy comes from the Finnish forests, pellets. Water is reused as best we can. Transport routes for milk and whey really short.
  - We do operate local. We do care about our employees and our customers.
  - Once a year I produce with local kids our “own” cheese.
- I want to pass on the feeling of this wonderful refinement of fresh milk to cheese.





•We work in cooperation with a food designer and we develop monthly simple and seasonal recipes with our cheeses and other local food.

• Last year we start to produce a private label product for a Finnish wholesale

•THESE YEAR WE ARE CELEBRATING OUR 20th BIRTHDAY ☺ We survived Covid19







- We use old traditional cheese recipes, our knowledge in cheese affinage make us innovative. We make affinage with smoke, finish beer, Nordic wild herbs and a lot of different lactic acid bacteria's
- Our newest cheese for the IH World Championship these spring in Finland. Black inside, grey outside, like a puck 😊
- Even our cheese cellar is built up with mud stones to get a 100% naturel climate and cheeses are on wooden plates.

- 2012 PunaHeidi won the Finnish Cheese Awards with max 100points
- 2016 WilliWili won the gold medal in the Nordic countries competition
- 2016 I was the first small and private cheese producer to receive the title: Cheesemaker of the year!

The title was awarded by the Finnish cheese producer association

- our cheeses have been flying around the world with Finnair's business class for several years

Passion will take you forward...









I'm living the dream that one day we can eat healthier, more sustainably and with more sense. Enjoy the mystic and taste of Northern countries. You will feel it! I am very glad to be a part of it.

Peter Dörig and family

<https://youtube/2Omtr0V0vOI>

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