



THEM®
1888

ORGANIC DANISH FARM MILK





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ORGANIC DANISH FARM MILK

All our milk comes from organic local Danish farms, with cows roaming outdoor freely and majestically. Dairy 1888 products are crafted with fresh organic milk, successfully distinguishing themselves from the mass market dairy products found in stores today.





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A DANISH FAIRY TALE

Royal, local, & authentic

In the year 1888 in the Royal Kingdom of Denmark, 47 farmers united to found their own dairies. It was the breakthrough year of the Danish cooperative dairy.

History was shaped through dreams and hard work and little did we know when it all started that our Danish methods were to forever change the world of dairy as we knew it.

We have been standing firm on our values since 1888.

It's hard to beat real Danish dairy.

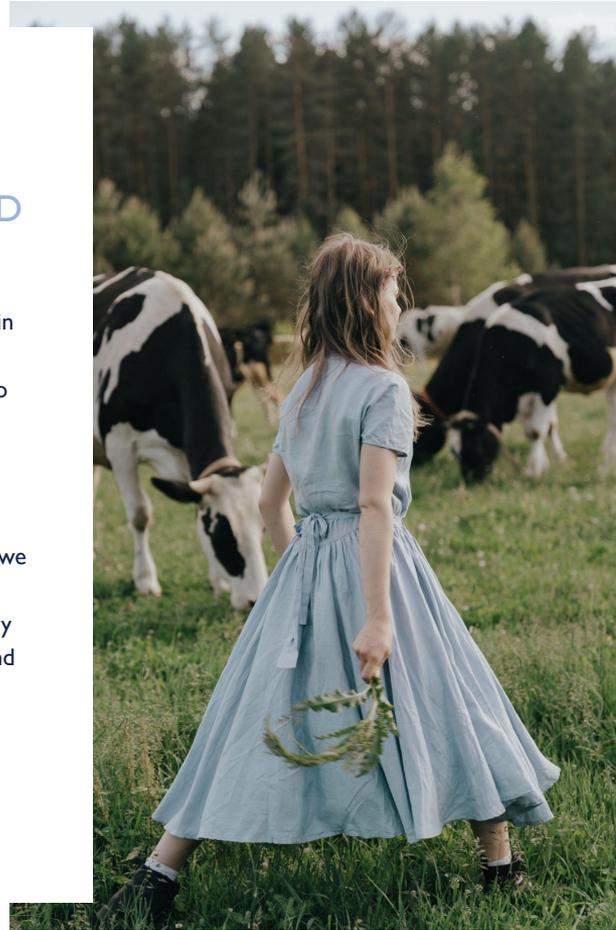


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LOCALLY ANCHORED

Heart of the community

Them Andelsmejeri is firmly rooted in the local area. We are a manageable group of farmers and employees who are close to each other and lift in groups. And there are cards from thought to action when new good ideas emerge. When we send our quality products out into the world, we are all proud that they come from Them. Because even though our dairy is small and local, we can think big and globally.





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OUR HISTORY

It all started with 47 farmers

Them Andelsmejeri is one of Denmark's oldest cooperative dairies - and one of the few self-employed that still exists. The history goes all the way back to 1888, when 47 members came together. Since then, the dairy has grown, while agriculture has developed towards fewer and larger farms. Today, there are 13 co-operative members, six of whom are organic farmers.



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OUR HISTORY

Where it all started

1888

The first dairy is founded by 47 members with a loan of DKK 2,000 and a deposit of DKK 2 per cow, a total of 135 cows. In the beginning, the main products are butter and milk. The first chairman is J.K. Jensen, who is also a school teacher.

1912

DKK 20,000 is being invested in building a new dairy on Silkeborgvej 40. More suppliers will be added, and more than DKK 2 million will be weighed in annually kg. milk. Butter and milk are still the most important products, but now cheese production is also starting up small.

1950

A new dairy is being built again - this time on the site in Them town, where the dairy is located to this day. The investment of DKK 750,000 includes a better water supply, which enables greater cheese production. However, milk and cream for export, together with butter, remain the main products.

1984

Here you start the run-in of a fully automated cheese press plant, which at this time is the most advanced in the country. The following year, butter production on a larger scale ceases. However, a small amount of butter is still produced for local sale - and it does so to this day.

1970

More and more members from other merged dairies are admitted in, for example, Ry, Låsby, Nørre Snede, Alderslyst, Silkeborg and Gludsted-Ejstrupholm. Cheese will be the main product, and investments will be made in a new tunnel press facility and own tankers. In 1979, the production of drinking milk ceases.

1969

Funder Dairy's 80 members with a total of DKK 2 million kg. milk is admitted to Them Andelsmejeri. Shortly afterwards, the co-operative members from Katrinedal will also be admitted with DKK 2.5 million kg. milk. It will be the start of a major growth project - and the beginning of a new era for the dairy.

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OUR HISTORY

Where it all started

1988

Them Andelsmejeri weighs in DKK 20 million kg. milk, which is a tripling over 25 years. Production is concentrated on a number of Danbo cheeses with well-known brands such as Fætter Kras at the helm. The newly established wholesale company Them Ost - Werner Ost provides nationwide supply.

2011

The crystal cheese is launched, and it will be the starting shot for a number of special cheeses in addition to our yellow cheeses.

2017

Them's organic cheeses are certified by Animal Protection. Dairy 1888 is founded as an export company to sell milk powder and cheese to Asia, primarily China. The milk powder is launched under the two brands Them 1888 and Sommerbjerg (the latter is the name of one of the organic farms).

2020

Them Andelsmejeri is relaunching the entire cheese range in a new design and with new names with the aim that even more Danes will get to know the good cheeses. Dairy 1888 begins exporting organic infant formula to China, and within two years a larger range of related products will follow.

2019

The dairy is also investing in a so-called RO plant that makes reverse osmosis. The plant filters the water from the dike and concentrates the valuables so that the dike fills much less than before. This means in concrete terms that the number of daily trips by truck between Them and Videbæk, where a protein factory recycles the whey, can be reduced from five to one. For the benefit of both the climate and the residents of the area.

2018

Torben Aarris takes over the position as CEO and starts a new era for Them Andelsmejeri. Them's Danbo cheeses are awarded the BGM label (Protected Geographical Indication) by the EU, and as the first in the world, Them Andelsmejeri and Dairy 1888 receive a certificate to sell organic cheeses to China.



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OUR DAIRY

A century of quality

For more than 130 years, it has been our business to make delicious products. For us it's pretty simple: the milk has to be good.

We get it from healthy cows that thrive on our own farms. The rest is about being careful with the craft. As a cooperative dairy, we work closely together to make it all the very best we can - with the goal of creating something out of the ordinary.



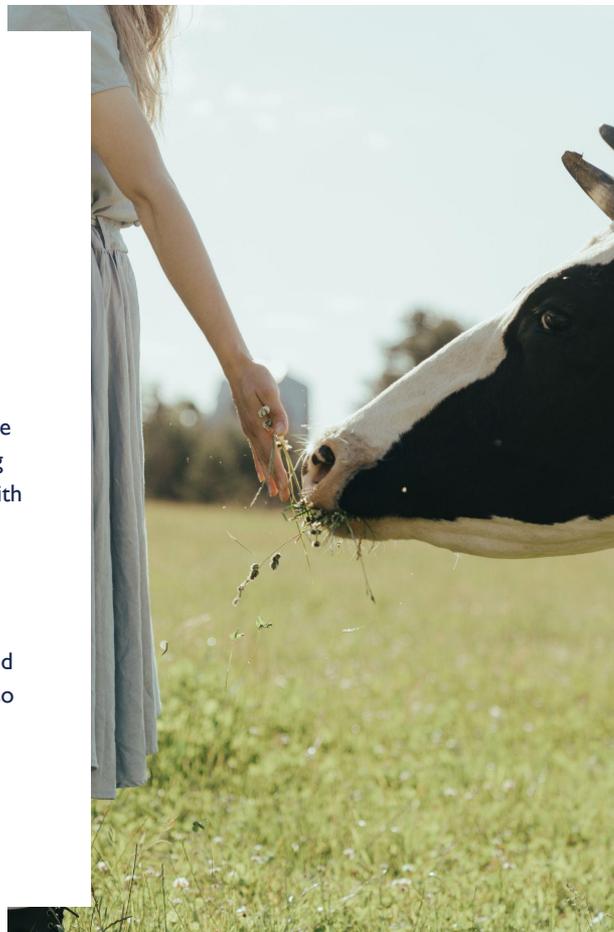
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OUR VALUES

Respecting the craft

Them Andelsmejeri is based on a strong community with solid local roots and a history dating back to 1888. Together we believe in the value of good old-fashioned care and doing our best all the way from working with the animals until the products are delivered to the shops - and thus to you.

We cherish the professional pride and respect for the good craftsmanship, so that every single drop tastes exactly like it is supposed to.





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OUR MILK

Fresh from our own farms



Good milk comes from animals that thrive. The vast majority of the milk we use to make our cheeses comes from our own farms in Jutland's Søhøjland. Here we take good care of the animals and work seriously and purposefully with the milk quality.

We have control of each drop of milk, which we measure and settle according to various parameters that have an impact on the quality of the overall production.



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OUR PRODUCTION

Organically produced in Denmark

All our milk comes from organic local Danish farms, with cows roaming outdoor freely and majestically. Dairy 1888 products are crafted with fresh organic milk, successfully distinguishing themselves from the mass market dairy products found in stores today. Organic cows in Denmark must have access to free pasture from April 15th to November 1st. Even in the wintertime, the cows must go to open-air areas for exercise. Besides, the feed for cows must be 100% organic, and a major part of the feed must be rough-age coming from the farm's own pasture. When the cow gives birth to the calf, the baby calf must be given the opportunity to satisfy its suckling need during the lactation period of 3 months. If an organic cow is treated with veterinary medicine, the withdrawal period at our dairy is twice of non-organic milking cows.





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THE COOPERATIVE

One farmer - one vote

All our farms are situated
within 30 kilometres from the dairy

Independent dairy
Annual kg of milk > 64 mio kg
Turnover DKK > 270 mio kr.
Cooperative members
Conventional 23 farm
Organic 4 farm

The organic farmers delivers approx.

18 % of all our milk
Smallest 600 kg/dag
Biggest 18.000 kg/dag



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MILK COLLECTING

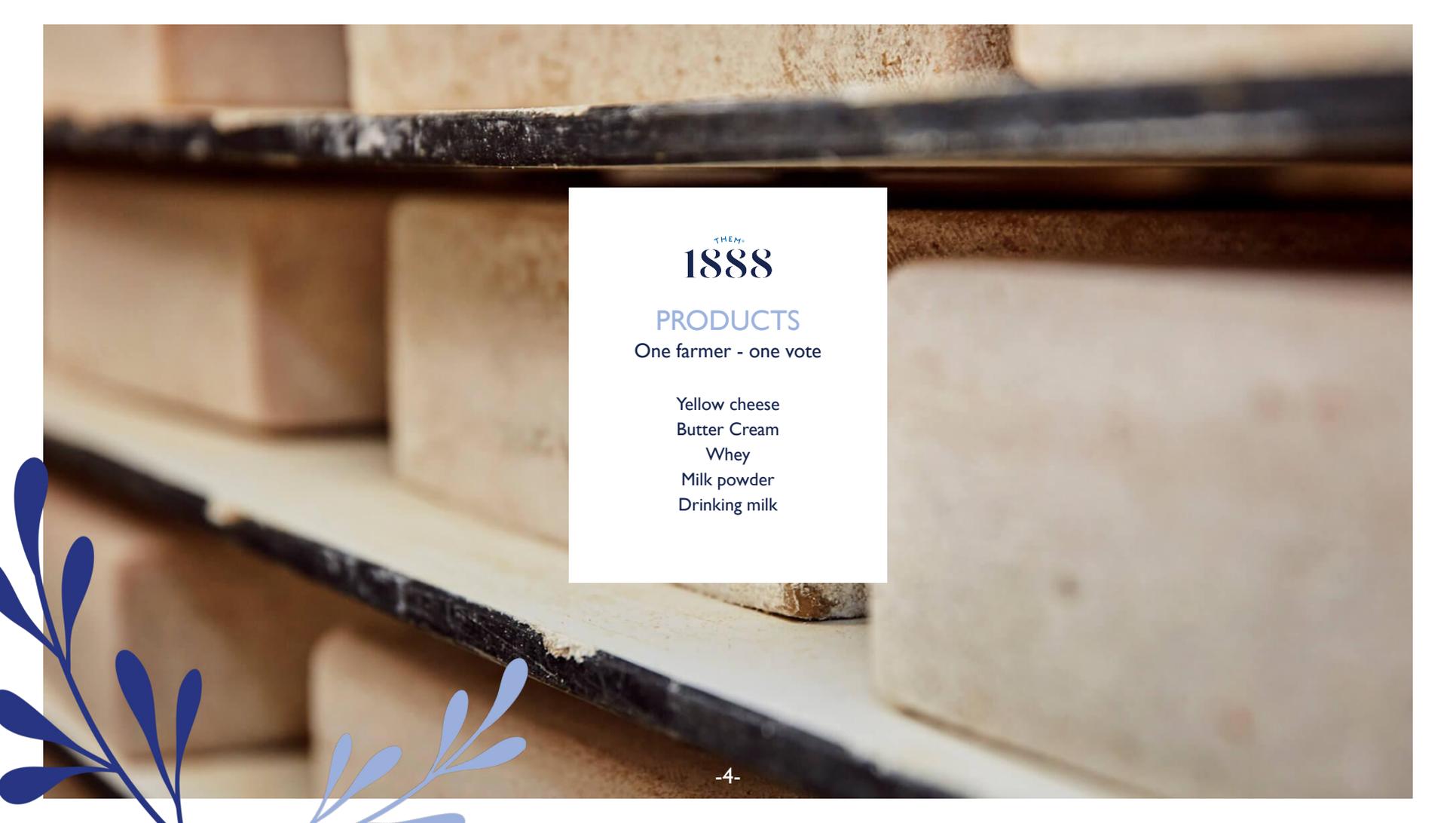
Quality and authenticity

The milk is collected daily by our own milk tanker. The organic milk is collected separate and weighed into separate silo tanks. All the way through the processes from collection at the farms to the final product the organic and conventional milk is kept separate.

Out on the farm our trained employees test the milk for among other things the presence of inhibitory substances in the milk, taste, smell, temperature and antibiotics. The samples are in addition analysed by an independent laboratory, just as we continuously test the quality ourselves throughout the processes.

Our production plant includes cheesery, 3 cheese processing tanks (Capacity 13 tons 20 tanks a day 3 packaging lines).





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PRODUCTS

One farmer - one vote

Yellow cheese

Butter Cream

Whey

Milk powder

Drinking milk



UNIQUE MILK QUALITY

Protein, minerals and vitamins

Our milk naturally contains high content of protein (20% higher than conventional milk), essential minerals and vitamins to keep you well hydrated and healthy. Zero-tolerance of harmful or artificial chemicals. At Them 1888, organic cows are grazed on pastures that are grown through organic means, and the milk is not contaminated with harmful chemicals such as the residues of pesticides, fertilizers, and hormones.



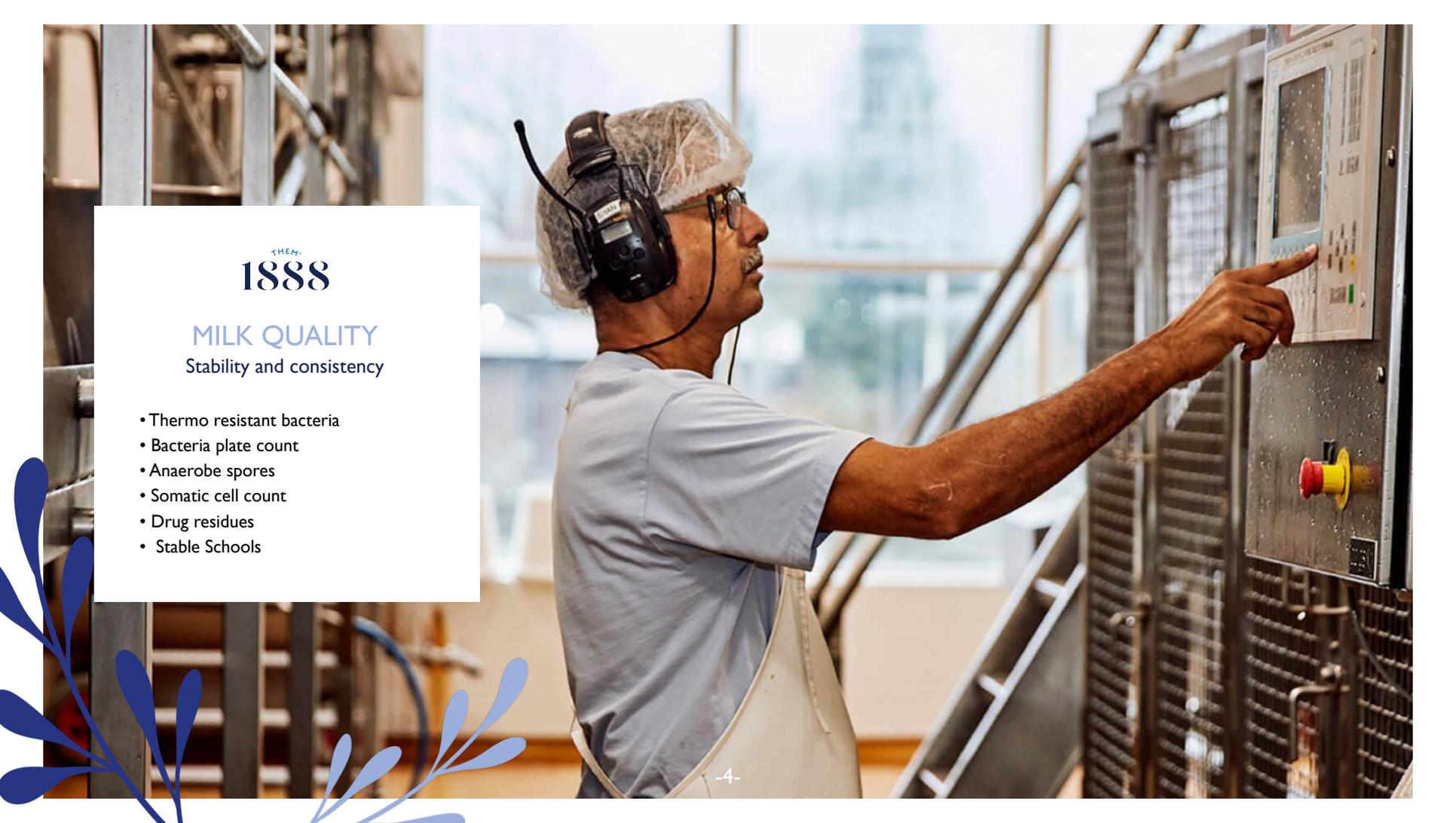
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UNIQUE MILK QUALITY

Quality and authenticity

This nutrient-rich organic milk does not contain traces of antibiotics, GM feed, urea, or fertility hormones. Besides, we are certified according to The International Food Standard IFS, and has in addition HACCP system and an environment system similar to ISO 14001. Our milk quality programs include test for:

- Mandatory surveillance on somatic cell counts 365 days a year
- Mandatory surveillance on bacteria counts 365 days a year
- Collaboration with veterinarians and other experts



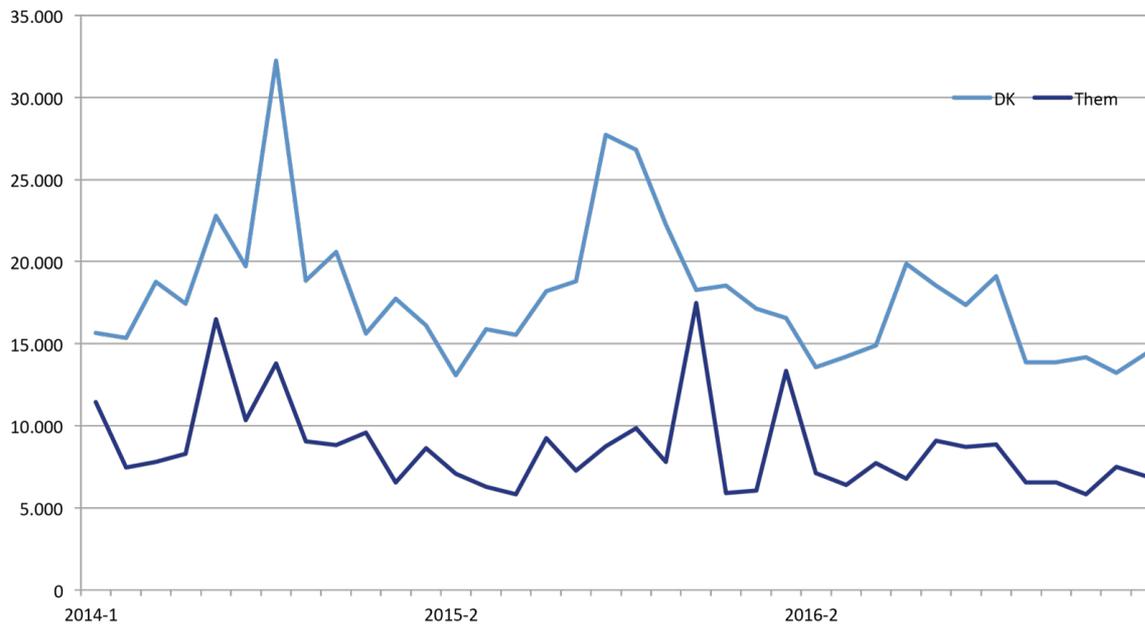
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MILK QUALITY

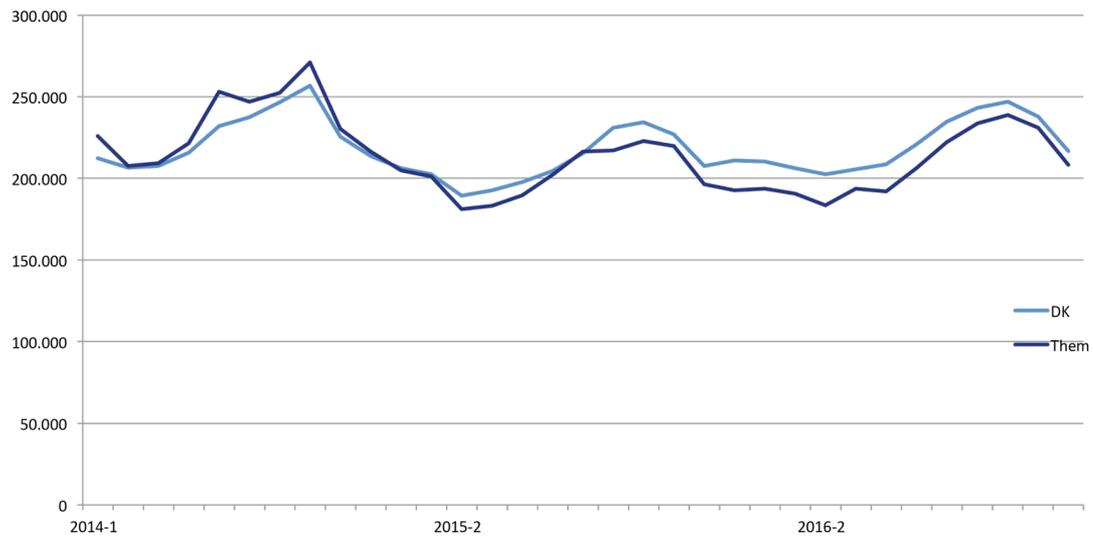
Stability and consistency

- Thermo resistant bacteria
- Bacteria plate count
- Anaerobe spores
- Somatic cell count
- Drug residues
- Stable Schools

Them A/M - 平板菌落计数

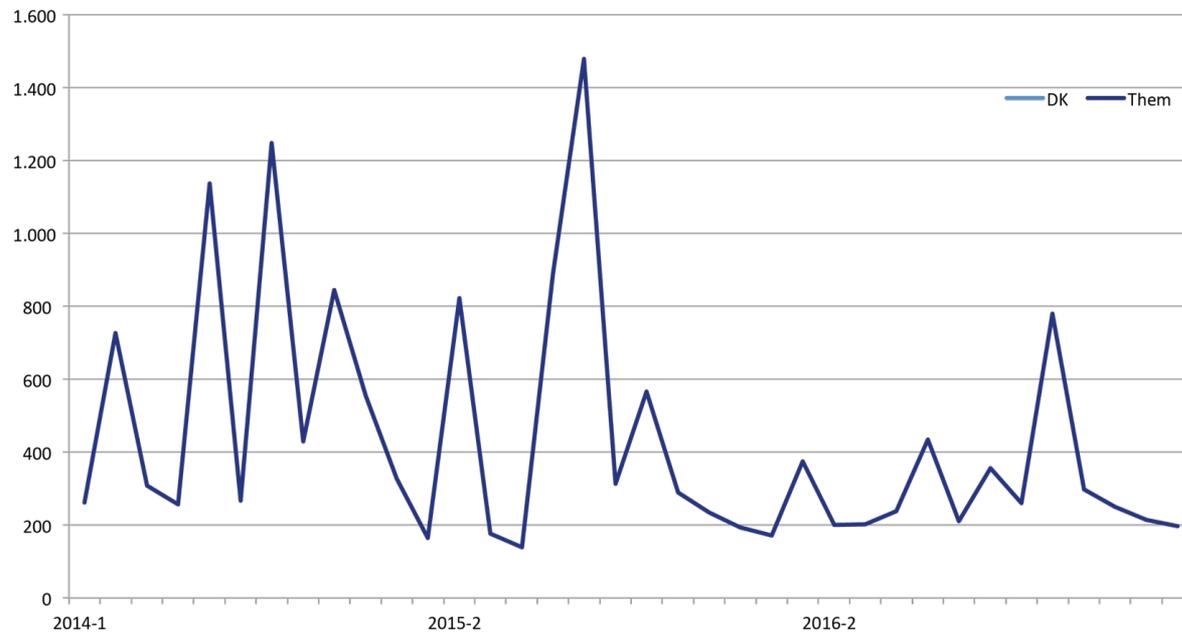


Them A/M - 体细胞计数



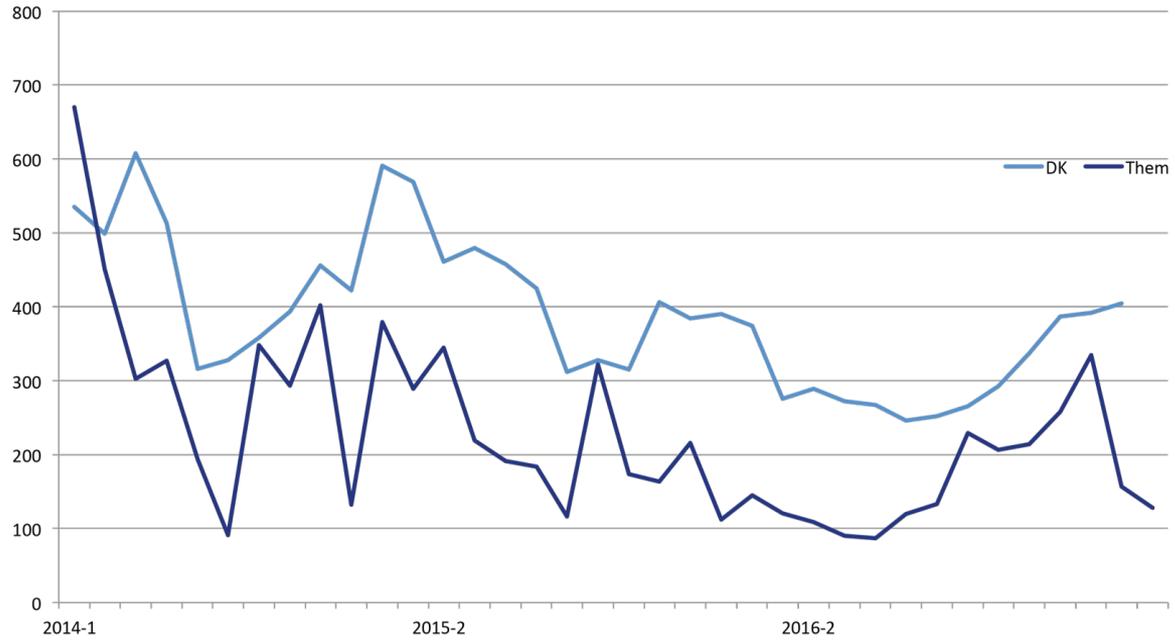
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Them A/M - 耐热细菌



THEM[®]
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Them A/M - 厌氧孢子



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OUR MILK POWDER

Organic Danish milk powder

We have kept all the natural nutrition and flavours. Keeping full traceability and control of every part of our milk: From where the cow is carefully milked on our own organic dairy farms, to transporting the fresh milk in our own controlled milk tankers, directly to the spray drying facility where our milk is gently processed to protect taste and nutrients. After the controlled spray drying the powder is immediately packed to keep freshness. Enjoy cold or warm. A natural protein level of 24.5 g/100 g of powder, and all the natural vitamins and minerals will help you to stay strong – longer.



1. FIRST WE MILK THE COW

The cows are carefully milked on our own farms and thoroughly tested on a zero-tolerance basis for antibiotics and thermo bacteria on farm level on every single milk collection. By any trace of antibiotics all the milk is rejected and sent to waste.



4. LASTLY, THE MILK PROCESSING

The milk is freshly pasteurized using the newest and best technology to ensure a natural, rich and fresh organic taste. When spray drying our milk is gently processed and monitored all the way to keep taste and nutrients.



2. THEN WE PUT THE MILK IN A TANK

The milk is transported in our own controlled milk tankers directly to our dairy. We are the only dairy in Denmark performing systematic testing for thermo bacteria on our tankers delivering the fresh milk to the Dairy.



3. AND THEN A SAFE RELEASE

All our milk is immediately packed and delivered. We do not keep stock but produce in small series so we ensure only fresh milk is delivered to you. All products must pass the full test before release.

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VALUE CHAIN

From dairy to consumer





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THE HIGHEST QUALITY

It all started with 47 farmers

Them Andelsmejeri is one of Denmark's oldest cooperative dairies - and one of the few self-employed that still exists. The history goes all the way back to 1888, when 47 members came together. Since then, the dairy has grown, while agriculture has developed towards fewer and larger farms. Today, there are 13 co-operative members, six of whom are organic farmers.



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MADE IN DENMARK

Highest level of food safety



Our organic milk powders are mixed and packed under full protective atmosphere at a state of the art equipment from new facilities in Denmark just finished in 2020. Organic certified and approved for export to China and USA.

We have implemented a traceability system so that every single product can have a unique QR code which is blockchain verified. It means every single product from us has unique code so you can verify its authenticity and trace the product journey.





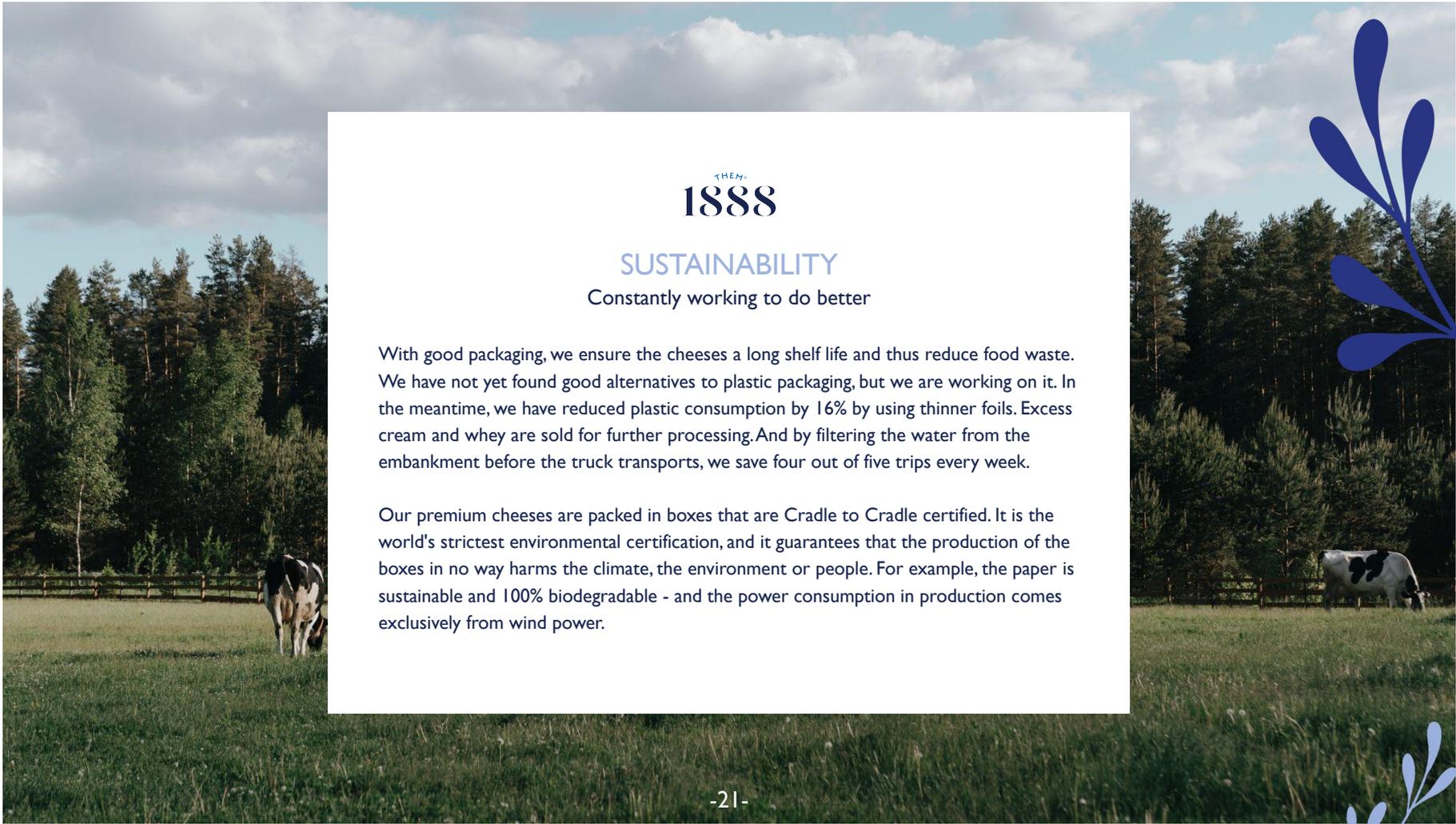
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STATE OF THE ART

New facility built in 2020

- Highest safety and hygiene level.
- Cans of Ø99 mm and Ø127 mm.
- Spoon cap lids.
- Aeration and UV-treatment of empty cans and lids.
- Accurate weighing.
- Oxygen content in cans down to 0,4 %.
- State of the art data collection, serialization and traceability





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SUSTAINABILITY

Constantly working to do better

With good packaging, we ensure the cheeses a long shelf life and thus reduce food waste. We have not yet found good alternatives to plastic packaging, but we are working on it. In the meantime, we have reduced plastic consumption by 16% by using thinner foils. Excess cream and whey are sold for further processing. And by filtering the water from the embankment before the truck transports, we save four out of five trips every week.

Our premium cheeses are packed in boxes that are Cradle to Cradle certified. It is the world's strictest environmental certification, and it guarantees that the production of the boxes in no way harms the climate, the environment or people. For example, the paper is sustainable and 100% biodegradable - and the power consumption in production comes exclusively from wind power.

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CERTIFICATES



Danish Organic Certification

The Danish Veterinary and Food Administration (DVFA) approve and maintains a list of Danish food companies, aqua cultural farms etc. subject to organic inspection.



Chinese Organic Certification

Them Dairy and its 4 organic farms are certified organic by WIT.



Animal Welfare

Them Dairy and its 4 organic farms are certified according to Animal Welfare (Dyrenes Beskyttelse)..



Danish Organic Certification

Them Dairy is certified in 'Higher Level'. Our whey is Halal and Kosher certified





THE DANISH ORGANIC LABEL

Oldest and best controlled organic label in the world

The unique and governmentally certified Ø-label has been very important for the widespread success organic food products have achieved in Denmark. The Ø-label makes it easier to achieve several goals at the same time and it makes a difference. Denmark was the first country in the world to implement a state control for organics. The governmental control was a crucial success factor for convincing Danish consumers about organics. Today, organic products that bear the red Ø-label are highly respected. In 2020, the Danish red Organic label celebrates its 30th anniversary.

STRICT REGULATIONS In both Denmark and countries, we import organic products from, there is a long list of strict regulations that companies need to comply with if they process, pack, label or import organic products. For example, they must ensure that organic products are not coming into contact with non-organic products. If a company disregards this regulation, they can be fined or even lose their entitlement for the distribution of organic products.

INSPECTION FROM FARM TO FORK Organic production takes the greatest possible account of nature, the environment and animal welfare all the way from farm to fork. The Danish red Ø label as well as EU's green organic logo are your guarantee of organic quality. The red label also guarantees that the regulation for organic production have been complied with. Only authorities under the Ministry of Food, Agriculture and Fisheries carry out inspection under the government rules for organic production. The Danish AgriFish Agency inspects the primary production, while the Danish Veterinary and Food Administration inspects food companies. At least once a year, organic producers have inspection visits.

Specifications Organic Milk

Organic milk (cow milk) pasteurized organic raw milk without adding or extracting any components.

Temperature:	< 6 °C
pH value:	6,50 – 6,80
Fat content:	> 3,45 %
Protein content:	3,2 – 3,8 %
Alcohol test (70 %)	negative (no coagulation)
Flash Pasteurization proof:	negative (alkaline phosphatase not detectable)
High Temperature Heating proof:	positive (peroxidase detectable)

Sensory analysis: Organic milk without any obvious modifications
Appearance: min. 4 points (DLG-Quality Test)
Smell: min. 4 points
Taste: min. 4 points

Inhibitors:	negative (acknowledged long-term testing)
Total bacteria:	< 50.000 CFU / cm ³
Coliforms:	< 1000
E. Coli	< 1000

Traceability and quality control:

On milk collection on each single farm the tanker brings a neutral representative sample. The representative sample is always well cooled and in perfect condition. The driver must always show the current and valid certified cleaning certificate, a full delivery note as well as a weighing receipt. Unloading of the milk requires a reference number and weighing. The chambers of the tanker are sealed, and the seal numbers are stated on each delivery note.

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MILK POWDER DESIGN

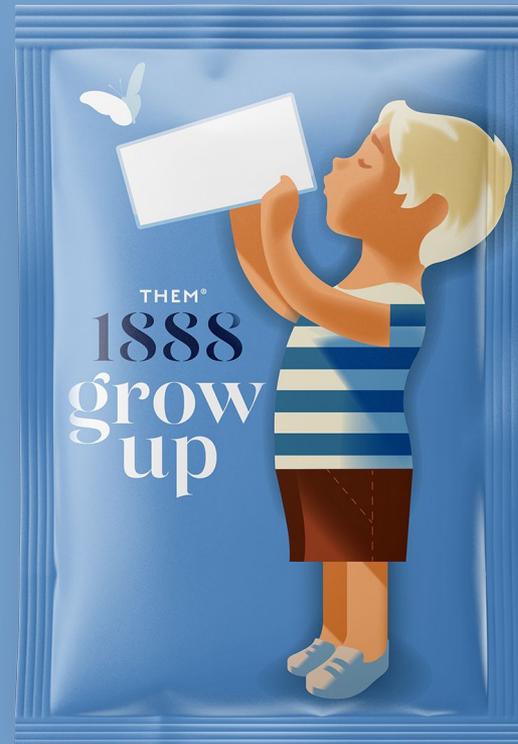
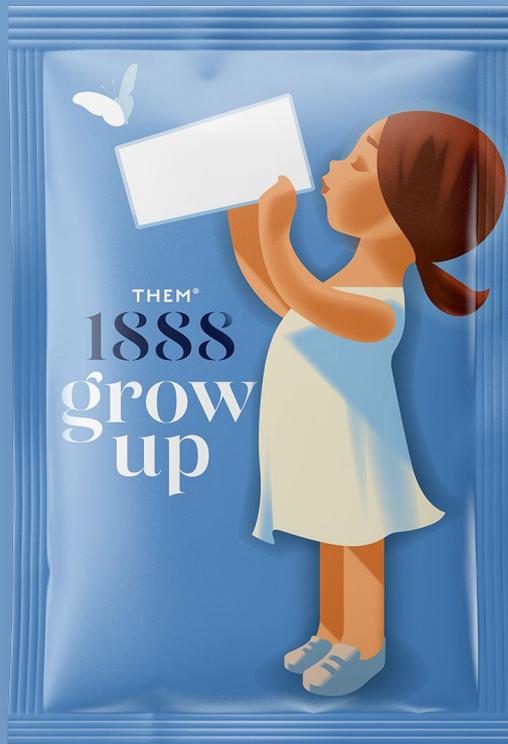
Them 1888 grow up milk



Them 1888 grow up milk



Them 1888 grow up milk



Them 1888 mom milk



Them 1888 50+ milk

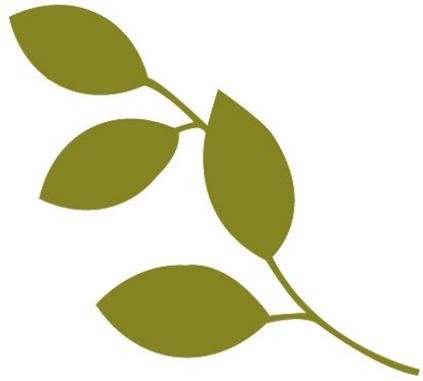




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OTHER PRODUCTS

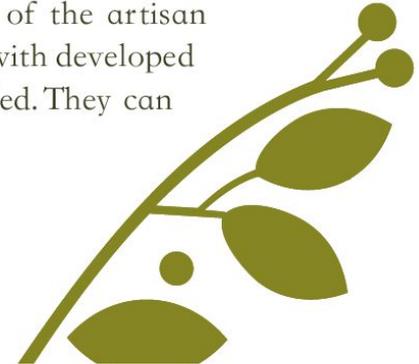
Quality and diversity



THEM® 1888

ORGANIC DANISH CHEESE

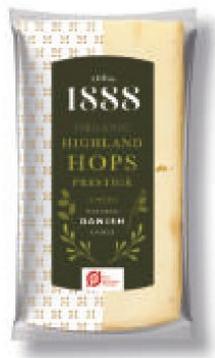
King of milk. Them cheeses are famous and sold and enjoyed all over Denmark. Our cheeses are acknowledged for premium quality and delicious taste and we are proud to say that we have many loyal cheese lovers and professional awards to prove this. Here to go around the world we have selected the very best of the artisan made hard cheeses. Matured to perfection between 15-44 weeks and with developed taste from Mild, to Rich, and Extra Rich. Aromatic and well-rounded. They can hold their own on any cheese buffet.







Them1888® Highland Hops Prestige



Nutritional value per 100g

Energy	1430 kJ (342 kcal)
Fat	26g
- of which saturated fatty acid	17g
Carbohydrate	1,5g
- of which sugars	0g
Protein	26g
Salt	1,8g

15 weeks matured.

Cheese with a rich flavor, notes of fruit and vanilla. The crust is covered with hops flowers, which gives a pleasant citrus fragrance.

Delicious in a salad, au gratin, as cheese sticks, for tapas. Taste great on a slice of bread and even better if you add marmalade.

Them1888® Red Dane Prestige



Nutritional value per 100g

Energy	1572 kJ (376 kcal)
Fat	28g
- of which saturated fatty acid	19g
Carbohydrate	1,5g
- of which sugars	0g
Protein	30g
Salt	1,8g

20 weeks matured.

An artisan Danish cheese with an aromatic and well-rounded characteristic taste without being strong. The cheese category is named after Danish Red cattle, also known as the famous Red Dane (Developed in Denmark and yielding milk with a high content of milk cream and protein).

Serve it with red wine, cranberry juice and

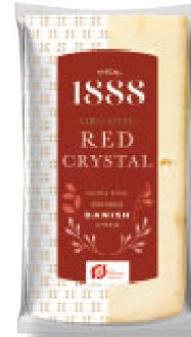
Theml888® Yellow Crystal Prestige



Nutritional value per 100g

Energy	1572 kJ (376 kcal)
Fat	28g
- of which saturated fatty acid	19g
Carbohydrate	1,5g
- of which sugars	0g
Protein	30g
Salt	1,8g

Theml888® Red Crystal Grand Cru



Nutritional value per 100g

Energy	1646 kJ (393 kcal)
Fat	30g
- of which saturated fatty acid	20g
Carbohydrate	1,5g
- of which sugars	0g
Protein	30g
Salt	2,2g

30 weeks matured and 40 weeks matured.

Firm cheese with lots of flavor and character (Red Crystal is extra matured for even more flavour). Notes of caramel and fruit. With small protein crystals, that beads fresh when enjoying the cheese - hence the name (Firm and aromatic cheese with a sharp taste without being strong. A special storage makes the cheese develop small protein crystals).

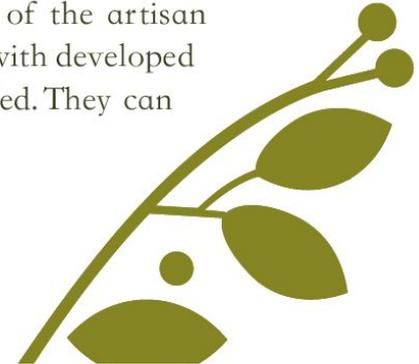
Thin slices in a salad gives a nice taste and you notice the crispy crystals in the cheese. Cut it in squares and enjoy it as a snack. Eat it on bread if you like a tasty cheese. The cheese is indispensable for the cheese or tapas plate. Perfect for cooking e.g. au gratin.



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ORGANIC DANISH CHEESE

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A young woman with long, wavy brown hair and freckles is shown from the chest up. She is holding a clear glass bottle with a light blue straw to her lips and drinking. She is wearing a blue textured cardigan. The background is a plain, light-colored wall.

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