

DE



LA HUZ

since 1989 quality
IS OUR GOAL





A tradition of **good taste**

De la Huz is a family business located in Villamayor de Santiago (Cuenca) and since 1989 we have brought the best flavour from the Manchega tradition with an unbeatable product, backed by numerous national and international awards.

Our company has been a member of the **Regulatory Council of the Manchego Cheese Designation of Origin** since the year it was founded.



hen tradition, innovation and quality meet, the result is a cheese of unparalleled taste. Our taste.

1947

Juan José de la Huz Pinedo was born into a family dedicated to commerce.

1957-1960

At 10 years old, Juan José began to help in the family business and at 13 he met María de los Ángeles Grimaldos.

1973

Juan José and María Ángeles get married and open a grocery store in Villamayor de Santiago.

1975

Hiring of staff to promote self-sales and visits to customers.

1980s

Grihuz, S.L. was founded as a distributor of sausages, hams and cheese. The exclusive distribution of the first national brands and the manufacture of own cheese begins.

1989

Foundation of Quesería Villamayor, S.L., member of the Regulatory Board of the Denomination of Origin of Manchego Cheese.

1990s

The multiple-awarded winning Don Cayo and De la Huz cheeses enter the market. New machinery is introduced to produce greater volumes.

2001 onwards

The second generation is committed to greater mechanisation and computerisation, supported by an external quality department and an internationalisation strategy.

2009

Don Cayo cheese gets the gold medal and two silver medals at the World Cheese Awards.

2013

Exports are consolidated, the online store is launched, and the De La Huz Cured Sheep's Cheese in Iberian Manteca receives the silver medal at the World Cheese Awards.

2014

25 anniversary of the company with the Special Edition of the Don Cayo Queso Manchego Viejo Gran Reserva cheese, with 14 months of curing and limited production.

2015

De La Huz obtains a superior level IFS rating.

2016

We sign agreements with importers in Asia, Europe and Latin America. Don Cayo is named the best Manchego cheese in the world at the Gran Selección Awards.

2017

We acquired 45,000m² of land on the outskirts of Villamayor de Santiago for a new factory. The „De la Huz“ semi-cured sheep-goat cheese wins gold at the World Cheese Awards.

2018

Incorporación de personal para impulsar la autoventa y las visitas a clientes.

2019

Inauguration of the first phase of the new factory consisting of dryers, chambers, cutting and packaging area, dispatch, shop and new headquarters offices. Manchego D.O.P. cheese is a gold medal winner at the World Cheese Awards in Bergamo (Italy).

2020

The good growth that was expected is brought to a momentary halt due to the COVID-19 pandemic. Donations are made to different organisations, both religious and civil, to help those most disadvantaged by the situation. Six new types of sheep's cheese with additives are developed.

2021

The purchase and fitting of machinery for the execution of the second phase begins, consisting of a machine room, milk reception room, workshop, salting room and laboratory. Sheep's cheese with truffle and sheep's cheese with smoked paprika win the gold medal in their respective categories at the World Cheese Awards, in Oviedo. The latter is also named best smoked cheese.

Don Cayo Semi-cured Manchego cheese



De la Huz Semi-cured Sheep's milk cheese



Our past



Our present and future

► 2022 – currently...

Provision for the start of phase 2 of the new factory for spring-summer this year, which will improve the company's production capacity and result in more automated manufacturing processes.



Awards that endorse our good work

Throughout our career our products have received the endorsement of the most prestigious awards at national and international level. All of this adds value to the perfect combination of tradition and innovation that drives our selection of excellent cheeses.



▲ Our cheeses have received numerous awards.



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PRODUCT

AWARD

Don Cayo Semi-cured - Manchego Cheese with Denomination of Protected Origin

- Bronze Medal at the World Cheese Awards 2009.
- Gold Medal at the Great Taste Awards 2008.
- Bronze Medal at the World Cheese Awards 2008.



Don Cayo Cured Manchego Cheese - with Denomination of Protected Origin

- Gold Medal at the World Cheese Awards 2019.
- Silver Medal at the World Cheese Awards 2016.
- "Gran Selección" Award Differentiated Quality 2016.
- Gold Medal at the World Cheese Awards 2015.
- Gold Medal at the Great Taste Awards 2012.
- Silver Medal at the World Cheese Awards 2009.
- Silver Medal at the World Cheese Awards 2008.



Don Cayo Viejo - Manchego Cheese with Denomination of Protected Origin

- Silver Medal at the World Cheese Awards 2018.
- Gold Medal at the World Cheese Awards 2017.
- Gold Medal at the Great Taste Awards 2012.
- Silver Medal at the World Cheese Awards 2009.



Queso Don Cayo Artesano Viejo – Manchego Cheese with denomination of Protected Origin

- Silver Medal at the World Cheese Awards 2016.



De la Huz Sheep – Goat's Cheese Semi-cured

- Gold Medal at the World Cheese Awards 2017.



De la Huz Cheese Cured in Manteca – pasteurised milk

- Silver Medal at the World Cheese Awards 2013.



De la Huz Cheese Cured in Manteca – raw milk

- Bronze Medal at the World Cheese Awards 2015.



De la Huz Cheese Cured in Romero - Pasteurised milk

- Super Gold Medal at the World Cheese Awards 2016.



De la Huz Sheep's Cheese with BlackTruffle

- Gold Medal at the World Cheese Awards 2021.



De la Huz Sheep's Cheese with Smoked Paprika for a touch of spice

- Winning Cheese at the World Cheese Awards 2021 Best Smoked Cheese in the World.

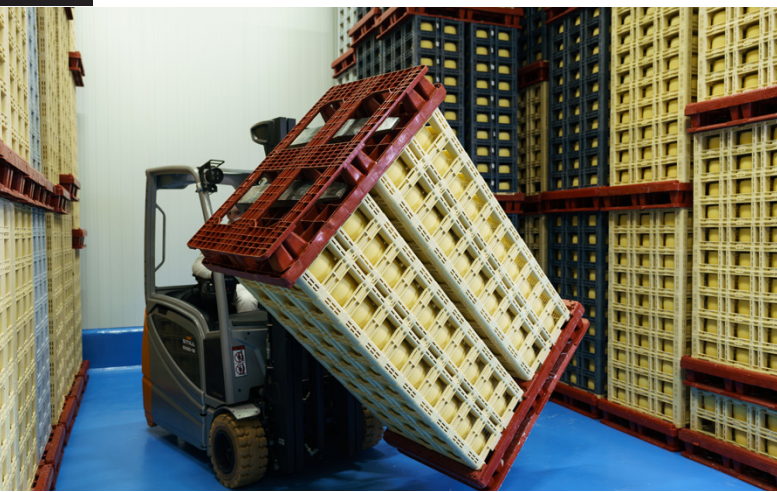


We have the best facilities so we can offer you the best product.



QUALITY that knows no borders

Since our foundation as a company, the goal of achieving a product of the best possible quality has always been our main priority; therefore, it was very important to implement hygiene and safety protocols throughout our process to produce a cheese suitable for any type of market.



Our technicians care for the quality of our cheeses every day.



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- Legalizaciones



With the arrival of the second generation and our international expansion, Quesos De La Huz began a process of constant improvement in this respect, first with the creation of a specific quality control department, and then, in 2015, with the implementation of various quality certifications, including the highest level of the IFS (International Food Standard), allowing our cheeses and brands to enter several countries including the most demanding markets.

Quality **certifications**

- IFS Certification
- Certification of Food Safety Management System HACCP
- Certification from Manchego Cheese P. DO Regulating Council
- Allergen Free Certification
- Gluten Free Certification
- GMO Free Certification
- Product Lifespan Certification



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A product with a difference

Our cheeses are a reflection of the artisan tradition and the care we bring to a product that is very much our own. At the same time, our cheese is the result of the most advanced technology at the service of quality and good taste.

We understand cheese because we have experience and love what we do. That's how we achieve the excellence that characterises a product so rooted in our traditions that it always comes to the table in the best condition.

Manchego cheese PDO



1



2



3

1. Don Cayo Manchego Cheese PDO, Semi-cured, Cured and mature
2. Don Cayo Manchego Cheese PDO, Semi-cured, Cured and mature in wedges
3. Manchego Cheese PDO in cream



The added value by Manchego cheese

Manchego cheese is made from sheep's milk of the Manchega breed in La Mancha and protected by a designation of origin. This Spanish cheese, with a curing process of between 60 days to 2 years, has a recognised PDO at European level. It has a maximum height of 12 centimetres, a maximum diameter of 22 centimetres, and weighs from 400 to 4 kg, and is clearly identified on its label with the Manchego Cheese Denomination of Origin.

Sheep's cheese



1



2



3

1. De La Huz Soft Sheep's Cheese, Dried and Semi-cured in wedges
2. De la Huz Soft Sheep's Cheese in a bar
3. De la Huz Cured Sheep's Cheese
4. De la Huz Dried and Semi-cured Sheep's Cheese



4



When the old flavour is better than ever

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la experiencia y la tradición

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Love at first bite

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Goat's cheese



1



2

1. De la Huz Soft and Semi-cured Goat's Cheese

2. De la Huz Semi-cured Goat's Cheese in Wedges

Sheep and goat's



1



2

1. De la Huz Soft, Dried and Black Dried Sheep and Goat's Cheese

2. De la Huz Soft Sheep and Goat's Cheese bar

2. De la Huz Goat's Cheese Semi-cured and Wedges



3

Iberian cheese



De la Huz Semi-cured Iberian Cheese

Mixed Cheese



1



2



3



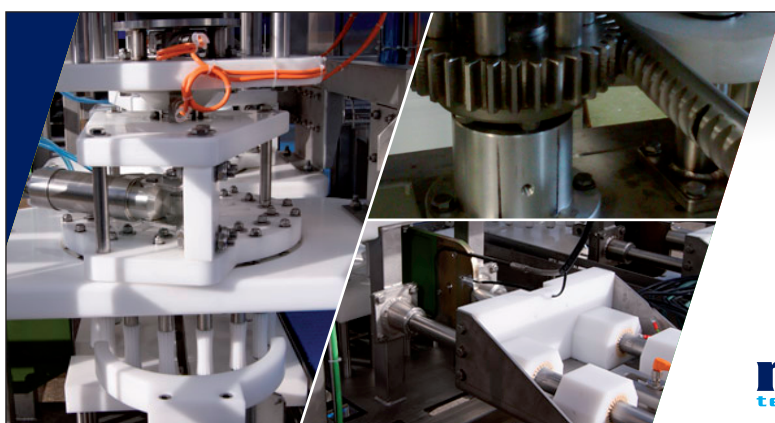
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1. De la Huz Brown Semi-cured and Dried Mixed Cheese

2. De la Huz Soft Mixed Cheese bar

3. De la Huz Black Semi-cured Mixed Cheese

4. De la Huz Cured Mixed Cheese



EXPERIENCIA Y FIABILIDAD

Somos especialistas en el diseño, fabricación y montaje de maquinaria a medida de las necesidades de nuestros clientes. Proporcionamos al sector agroalimentario (lácteos, cárnicos, precocinados y conservas) soluciones innovadoras y rápidas que satisfagan sus requerimientos y mejoren la eficiencia de sus recursos.



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Your opinion counts

We are always attentive to the needs of the market, banking on innovation and technology to get make the best cheese. The awards and accolades we receive are guarantees our good work, but the satisfaction of our customers is our best business card.

Specialties



1



2



3



4



5



6

1. De la Huz sheep's cheese with truffle
2. De la Huz sheep's cheese with black garlic
3. De la Huz sheep's cheese with Black Olive
4. De la Huz sheep's cheese with paprika
5. De la Huz sheep's cheese with chili
6. De la Huz smoked sheep's cheese
7. De la Huz Iberian manteca cheese with Raw Milk
8. De la Huz Iberian manteca cheese with pasteurised milk
9. De La Huz manteca cheese in rosemary
10. Iberian manteca cheese with paprika
11. Queso curado de oveja en aceite de oliva De la Huz





We are committed
to continued
growth without
losing our essence.



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Always improving from experience

We bring different specialties to the market, with the conviction that we are offering the best product. We always have one eye focused on what we can improve while drawing on the experience that made us who we are: a leader in the manufacture and distribution of the best Manchego cheeses.



The manufacturing process of our product meets all quality standards. We pour love into each step and the result is extraordinary.



Generación de nitrógeno *in situ* en el proceso de desmoldeo y envasado de quesos



¿Sabía que el nitrógeno...

En el **desmoldeo** de quesos frescos o curados, el nitrógeno se usa en vez de aire para evitar la oxidación del queso o, lo que es lo mismo, la presencia de moho indeseado.

En el **envasado** de quesos frescos, el nitrógeno se utiliza para detener la acidificación de la nata y evitar que el queso amargue.



Beneficios 4.3.2.1.

4. Ahorre en costos
3. Controle la pureza
2. Proteja el medioambiente
1. Incremente la eficacia



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