

KÄSE REBELLEN

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Our history

- 1860** 4 farmers start to make cheese in the basement of the "Bären" inn
- 1893** 32 farmers found the alpine dairy Sulzberger Dorf
- 1953** Commissioning of the present alpine dairy building
- 2001** Takeover of the alpine dairy Sulzberg by Sepp Krönauer
- 2005** Lease of the alpine dairy Thüringerberg
- 2008** Construction of a new cheese ripening facility in Steingaden
- 2016** Lease of the alpine dairy Zöll am Ziller
- 2017** Extension of the cheese ripening facility in Steingaden
- 2019** Takeover of the alpine dairy Reutte

Mountain-farmers hay milk

Mountain-farmers hay milk comes from mountain areas! These are EU assisted areas (according to EU Regulation No. 1257/1999), where land use is considerably more difficult for two main reasons: First, an extreme altitude, which results in unusually difficult climatic conditions, since the vegetation time is shortened. On the other hand, a strong slope, due to which special and expensive machines or equipment must be used. These districts, municipalities or sub-areas of a municipality, are officially classified by the authorities.

Demarcation criteria for the mountain area are:

- Min. 700 m above sea level on average
- Min. 18% slope on average
- Min. 500 m above sea level and 15% slope

The following is important to us:

- 100% mountain farmer's hay milk TSG
- Silage free feed
- Loyalty to milk suppliers
- Well-being of hay-milk cows
- Well tried, traditional farming
- The long natural ripening and the careful maintenance
- GMO-free production

Pure nature!

THE ADVANTAGES OF HAY-MILK:

- Animal feeding has been adapted to the cycle of the seasons.
- Haymilk-cows enjoy a variety of succulent grasses and herbs, hay and as a supplement mineral-rich coarse grain.
- Fermented fodder is strictly prohibited.
- The original form of dairy production makes a key contribution to protecting the environment and biodiversity.
- The more varied the fodder, the higher the quality and flavor of the milk.
- The high quality of Hay-milk is ideal for producing cheese specialities.
- All Hay-milk products are controlled GMO-free.
- Hay-milk is monitored by independent, state-certified bodies.
- The European Union awarded Hay-milk the EU quality mark TSG – Traditional Speciality Guaranteed.

The best cheese's secret

We have always sworn of the pure taste of mountains farmer's hay-milk. The special mountain herbs of the alpine flora give our cheese the unique and rebellious aroma. Additionally, due to the premium quality of the hay-milk, there is no need to use any additives and preservatives and so we can produce cheeses that refer back to rural and well-tried tradition.

The ingredients for a special kind of cheese experience

- 100 % mountain farmer's hay-milk from cows that are only fed with the best silage free fodder.
- the expertise and careful production of cheese by our employees who can look back on more than 160 years of tradition.
- the long, natural ripening period and the constant and careful treatment of the cheese.

ORIGINAL • TRADITIONAL • NATURAL

Our Secret recipe

MADE FROM MOUNTAIN FARMER'S HAY-MILK WITH A LONG TRADITION

"With our mountain farmer's hay-milk products we stand for cheese tradition. A part of this is the conservation of the original farming practices of our local hay-milk farmers, as well as offering the consumer natural, innovative premium cheese specialties without any additives."

Sepp Krönauer

Sepp Krönauer,
hay-milk dairy farmer, master
cheese maker and General Manager
of Käse Rebellen



made from hay-milk TSG



Edition: January 2023

made from hay-milk TSG



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www.kaeserebellen.com

Traditional Rebel cheeses

Glacier Rebell

15 months ripened
Hard cheese,
50% fat in solids



Mountain Flower Rebell

the creamy, strong one with
a dark flower rind
Hard cheese,
51% fat in solids

Mountain Rebell

5 months ripened
Hard cheese,
50% fat in solids



Cave Rebell

a strong piece for gourmets
Hard cheese,
50% fat in solids

Alps Rebell

the tasty one from the mountain dairy
Semi-hard cheese,
48% fat in solids

made from hay-milk TSG



**BERG
BAUERN**

Heumilch



Fitness Rebell

the low-fat cheese with
the rebellious taste
Semi-hard cheese, fat
reduced, 35% fat in solids

Red Wine Rebell

the mild cheese with
the fine taste of red wine
Semi-hard cheese,
48% fat in solids



Golden Smoked Rebell

carefully smoked over
aromatic beechwood
Semi-hard cheese, 48% fat in solids

Hay Flower Rebell

wrapped in a sumptuous
mixture of hay flowers
Semi-hard cheese,
min. 50% fat in solids



Forest Rebell

with finest tree bark on the rind
Semi-hard cheese,
min. 50% fat in solids

Cream Rebell

the creamy, mild rebel
Semi-hard cheese,
min. 50% fat in solids



Rebells with ingredients

Volcano Rebell

refined with black cumin,
pepper and chili
Semi-hard cheese,
min. 50% fat in solids



Pepper Rebell

refined with selected pepper
Semi-hard cheese,
min. 50% fat in solids



Mountain Herbs Rebell

refined with mountain herbs
Semi-hard cheese,
min. 50% fat in solids



Paprika Rebell

with red and green peppers
Semi-hard cheese,
min. 50% fat in solids



Chili Rebell

with spicy chili in the cheese
Semi-hard cheese,
min. 50% fat in solids

made from
hay-milk TSG



**BERG
BAUERN**

Heumilch

Elderflower Rebell

refined with elderflower juice
and fresh yoghurt
Semi-hard cheese,
min. 50% fat in solids



Carrot Rebell

refined with fresh carrot
juice and yoghurt
Semi-hard cheese,
min. 50% fat in solids

Mustard Rebell

refined with yellow mustard
Semi-hard cheese,
min. 50% fat in solids

Artisanal Specialities

Artisanal Mountain Cheese

4, 6, 12 or 18 months ripened
Hard cheese, 50% fat
in solids, loaf of
approx. 30kg



made from
hay-milk TSG



**BERG
BAUERN**

Heumilch

Hay-milk Butter

original, traditional
82% fat, 2,5 kg block



Seasonal Rebels



AVAILABLE FROM
WEEK 6 TO WEEK 26

Wild Garlic Rebell

with the finest wild garlic
Semi-hard cheese,
min. 50% fat in solids



AVAILABLE FROM
WEEK 17 TO WEEK 34

Summer Rebell

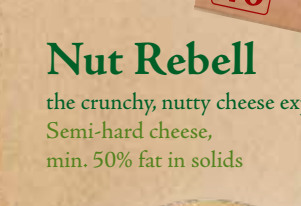
refined with tomato and basil
Semi-hard cheese,
min. 50% fat in solids



AVAILABLE FROM
WEEK 32 TO WEEK 46

Pumpkin Rebell

refined with pumpkin seeds
Semi-hard cheese,
min. 50% fat in solids



AVAILABLE FROM
WEEK 40 TO WEEK 8

Nut Rebell

the crunchy, nutty cheese experience
Semi-hard cheese,
min. 50% fat in solids



Raclette Rebell

the hot enjoyment
Semi-hard cheese,
48% fat in solids

AVAILABLE FROM
WEEK 42 TO WEEK 8



König Ludwig
KÄSESPEZIALITÄTEN

EXPERIENCE

König Ludwig:

„König Ludwig Bierkäse“ – Beercheese

Royal. Hearty. Bavarian.
Semi-hard cheese,
min. 50% fat in solids



„König Ludwig Königskäse“ – King's Cheese

Royally. Delicious. Like a
King Ludwig fairy tale.
Semi-hard cheese,
min. 50% fat in solids



made from
hay-milk TSG



**BERG
BAUERN**

Heumilch