

Triple for the Käse Rebellen

For the third time in a row, the Sulzberger cheese producers receive the „Best New Product“ award for the Organic Volcano Rebel at the Biofach in Nuremberg.

Once again the Käse Rebellen prove their irrepressible innovative strength: At Biofach, the world's leading trade fair for organic food, they were able to claim the "Best New Product" award for the third time in a row. After the Organic Summer Rebel 2018 and the Organic Pumpkin Rebel 2019, the Organic Volcano Rebel was awarded this success in the "Freshness" category this year. "We are very proud of this triple," says Managing Director Andreas Geisler. "This three-time award is impressive proof that quality products made from valuable regional raw materials such as mountain farmer's hay milk can always prevail and that we cheese makers are not known for our enthusiasm for innovation for nothing. "

This is how the organic volcano rebel tastes

The Organic Volcano Rebel is a 10-week matured semi-hard cheese, which is refined with black cumin, pepper and chilli. Its sharpness is fine, the cheese dough is creamy and soft. The cheese owes its name from 100% mountain farmer's hay milk to its look. The rich orange inside is reminiscent of magma, while its surface appears irregular, coarse and dark. "With our volcano, we have succeeded in making a cheese that attracts everyone's attention in every cheese counter," says Andreas Geisler.

Organic Volcano Rebel and Volcano Rebel will be available in stores from the end of February.

