



• TRADITION SINCE 1860 •

KÄSE REBELLEN

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Our history

Organic mountain farmer's hay-milk

Pure nature!

THE ADVANTAGES OF HAY-MILK:

The best organic 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.

ORIGINAL • TRADITIONAL • NATURAL



This is where our specialties are produced:

- Sulzberger Käsebellerei Sennerei GmbH Dorf 2 • A-6934 Sulzberg
- Alpine dairy Sulzberg
- Alpine dairy Zell am Ziller
- Alpine dairy Thüringerberg
- Alpine dairy Reutte

Control number: AT-BIO-501 / SLK GesmbH, Salzburg

This is where they are ripened, packed and dispatched:

Käsebellerei GmbH
Auerbergstraße 8 • D-86989 Steingaden
Tel.: +49 (0) 8862 9801-44 • Fax: +49 (0) 8862 9801-81
Email: verkauf@kaeserebellen.com

Control number: DE-ÖKO-001 / Kiwa BCS Öko-Garantie GmbH, Nuremberg

made from hay-milk TSG



Edition: January 2023

Organic mountain farmer's 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 % Organic 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
- Membership in an organic farming association, like Naturland, Bioland or Demeter

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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.

"With our organic 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 Käsebellerei



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www.kaeserebellen.com



Our Secret recipe

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



Traditional Rebell cheeses



Organic Mountain Rebell

the long-matured mountain cheese from the Cheese Rebell's
Hard cheese, 50% fat in solids

Organic Mountain Flower Rebell

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



Organic Flower Meadow Rebell

the tasty one from the mountain dairy
Semi-hard cheese, min. 50% fat in solids

Organic Farm Rebell

creamy, rebellious, tasty
Semi-hard cheese, min. 50% fat in solids



Organic Fitness Rebell

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

Organic Hay Flower Rebell

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



Rebells with ingredients



Organic Elderflower Rebell

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

Organic Chili Rebell

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



Organic Pepper Rebell

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

Organic Carrot Rebell

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



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Organic Volcano Rebell

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



Organic Mustard Rebell

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



Artisanal Specialties

Organic Artisanal Mountain Cheese

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



Organic Emmental Cheese

proven, classically good
Hard cheese, min. 50% fat in solids



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Seasonal Rebells



Organic Wild Garlic Rebell

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

AVAILABLE FROM WEEK 6 TO WEEK 26

Organic Summer Rebell

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



AVAILABLE FROM WEEK 17 TO WEEK 34



Organic Pumpkin Rebell

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

AVAILABLE FROM WEEK 32 TO WEEK 46

Organic Nut Rebell

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



AVAILABLE FROM WEEK 40 TO WEEK 8

Organic Raclette Rebell

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



AVAILABLE FROM WEEK 42 TO WEEK 8

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