



KÄSE REBELLEN

150th Anniversary of Alpine Dairy Sulzberg

20 June 2010

Käse rebellen are celebrating the 150th anniversary of their alpine dairy in Sulzberg, Austria



In order to celebrate the 150th anniversary of their alpine dairy in Sulzberg, the Käse rebellen organised a three-day “hay-milk fest”. The highlight of the festivities took place on Sunday, 20 June 2010, when a parade with numerous traditional groups, clubs, lavishly decorated horse coaches and a alpine dairy on a coach pulled by six Noriker horses.

General Manager Josef Krönauer had the pleasure to welcome many guests of honour as well as over 2,000 guests, who used this opportunity to take a tour in one of the most modern and most efficient dairies in Austria’s Vorarlberg region.



Käse rebellen GmbH
Auerbergstr. 8
86989 Steingaden
Germany

Tel.: +49(0)8862.9801-18
Fax: +49(0)8862.9801-58
E-Mail: export@kaeserebellen.com
www.kaeserebellen.com

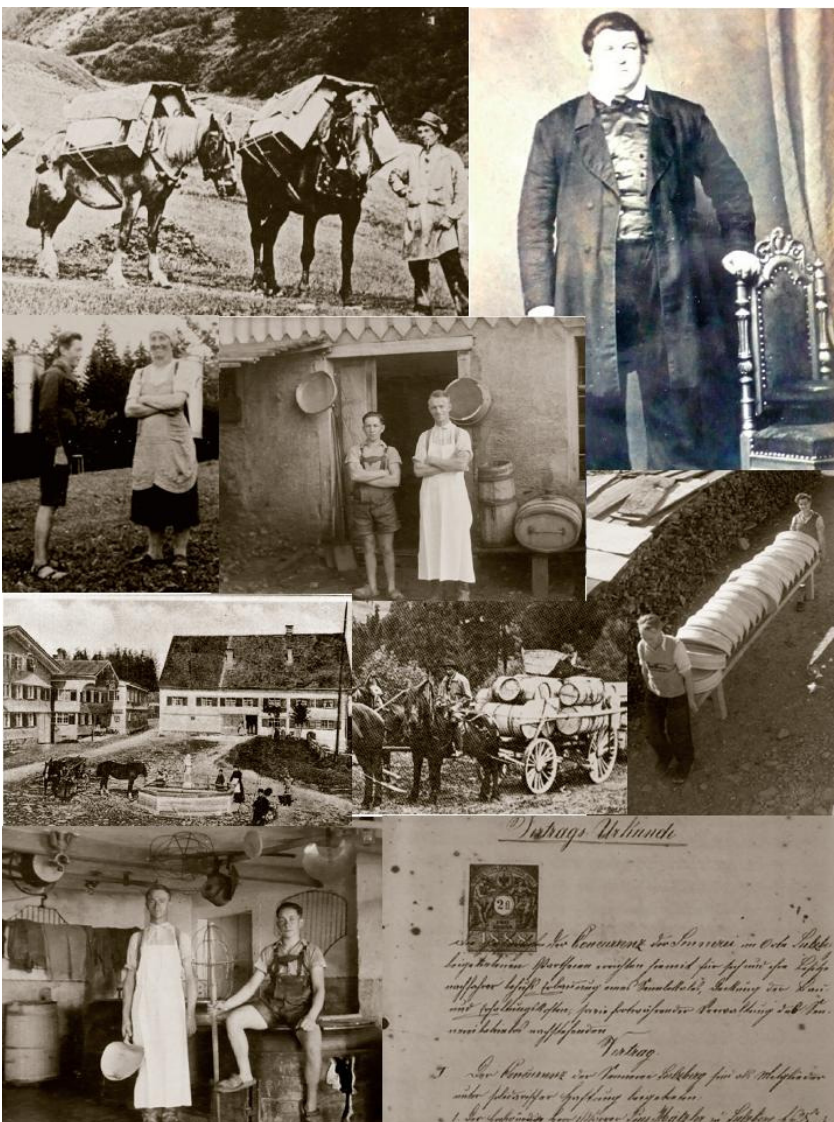




KÄSE REBELLEN

No anniversary without a retrospective view

Josef Krönauer presented the moving history of the alpine dairy from their beginning until the 21st century. In 1860 in Sulzberg four farmers made cheese out of their milk in the basement of an inn called "Bear".



In 1878 it were already twelve farmers and in the course of the years the number grew and grew. A cheese-making chalet of their own had to be planned because of the high number of participating farmers. In 1893 the time had come: the cheese-making chalet Sulzberg was founded and the contract was signed by thirty-two farmers.

In 2001 the chalet was leased by Master of Cheese Josef Krönauer who fundamentally rebuilt and enlarged the cheese-making chalet according to the demands of modern market conditions and regulations.

Käsebelln GmbH
Auerbergstr. 8
86989 Steingaden
Germany

Tel.: +49(0)8862.9801-18
Fax: +49(0)8862.9801-58
E-Mail: export@kaeserebelln.com
www.kaeserebelln.com





Innovations of Käse rebellen

The Käse rebellen have established themselves among trade partners and consumers as supplier of top-quality hay-milk specialities.



Annually, approximately 20 million kilograms hay-milk supplied by around 200 farmers are processed to a wide variety of cheese specialities in the dairy in Sulzberg.

Within their 150 years of history, Käse rebellen have become the biggest processor of natural and Bio hay-milk in Vorarlberg.

In addition, Käse rebellen are exporting their cheese specialities to numerous countries worldwide.



Käse rebellen GmbH
Auerbergstr. 8
86989 Steingaden
Germany

Tel.: +49(0)8862.9801-18
Fax: +49(0)8862.9801-58
E-Mail: export@kaeserebellen.com
www.kaeserebellen.com

