



# KÄSE REBELLEN

For over 20 years the World Cheese Awards have been bringing together buyers and sellers from the dairy industry worldwide. It is the largest cheese competition in the world, attracting 2,629 entries from 29 countries and judged by 201 experts from every corner of the globe.

This year's awards took place at the BBC Good Food Show which was held in Birmingham, Great Britain, from 24-28 November 2010. It was the biggest cheese festival ever staged in the UK, with almost 100,000 consumers tasting cheese after the international panel of experts.



## **Silver for the Alps Rebel Cheese**

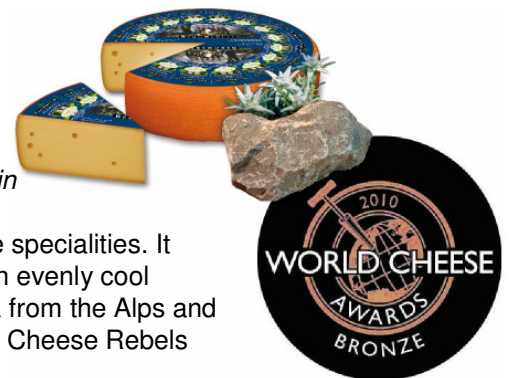
*In the category "semi-hard cheese", the creamy cheese of Käse Rebellen was awarded with a silver medal*

The Alps Rebel Cheese has a supple and golden yellow cheese-body and is a cheese with a long tradition. By the cheese-makers' care of the natural rind which is treated with red smear cultures, the cheese is developing its typically fine, creamy and piquant taste.

## **Bronze for the Mountain Rebel Cheese**

*In the category "hard-pressed cheese", the long-matured mountain cheese of Käse Rebellen was awarded with a bronze medal*

The Mountain Rebel Cheese is probably one of the eldest cheese specialities. It used to be stored in high regions of the Alps in order to ripen in an evenly cool temperature. It can be attributed to the use of daily-fresh hay-milk from the Alps and the long ripening period that the masters of cheese-making of the Cheese Rebels achieve a tasty and aromatic flavour in a firm cheese body.



## **Bronze for the Bio Farm Cheese**

*In the category "semi-hard cheese", the creamy rebelliously tasty Bio cheese of Käse Rebellen was awarded with a bronze medal*

It is not just the taste of the Bio Farm Cheese that is exceptionally good. Its very soft consistency is typical of this Bio hay-milk speciality and makes it a favourite with both young and old. The natural rough rind is produced by the continuous care during the cheese's three months of maturing in the cheese storage of Käse Rebellen.

**Our secret recipe: 100% daily fresh hay-milk,  
100% GM-free.**

Käse Rebellen GmbH  
Auerbergstr. 8, 86989 Steingaden, Germany, Tel.: +49(0)8862.9801-18,  
Fax: +49(0)8862.9801-58, export@kaeserebellen.com, www.kaeserebellen.com

