



KÄSE REBELLEN



This is where our specialties are produced:

- Sulzberger Käserellen Sennerei GmbH
Dorf 2 • 6934 Sulzberg • Austria
 - Alpine dairy Sulzberg
 - Alpine dairy Zell am Ziller
 - Alpine dairy Reutte

This is where they are ripened, packed and dispatched:

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

made from
hay milk TSG



**BERG
BAUERN**
Heumilch

Edition: September 2025



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

2008

Construction of a new cheese ripening facility in Steingaden

2016

Lease of the alpine dairy Zell am Ziller

2017

Extension of the cheese ripening facility in Steingaden

2019

Takeover of the alpine dairy Reutte



Mountain farmer's hay milk

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% 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:

Haymilk is WORLD CULTURAL HERITAGE!

The tradition of hay farming has been recognized by the Food and Agriculture Organization of the United Nations (FAO) as an agricultural heritage of global importance.

- Animal feeding has been adapted to the cycle of the seasons.
- Hay milk 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 specialties.
- 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.



ORIGINAL • TRADITIONAL • NATURAL

Our Secret Recipe

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

Sepp Krönauer

Sepp Krönauer,
Owner and General Manager



made from
hay milk TSG



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BAUERN**
Heumilch

www.kaeserebellen.com

Traditional Rebell cheeses



Peak Rebell

Summit Cheese & Rebels - Authentic as the mountains
Hard cheese, 51% fat in solids



Mountain Rebell

5 months ripened
Hard cheese, 50% fat in solids



Alps Rebell

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



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



Cave Rebell

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



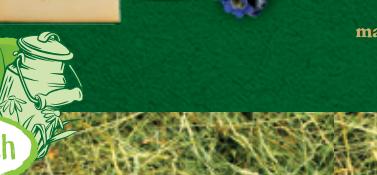
Hay Flower Rebell

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



Golden Smoked Rebell

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



Active Rebell

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



Volcano Rebell

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



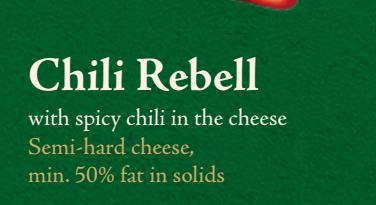
Red Wine Rebell

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



Chili Rebell

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



Rebells with ingredients

Pepper Rebell

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



Elderflower Rebell

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



Fenugreek Rebell

refined with fenugreek seeds
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



Raclette Rebell

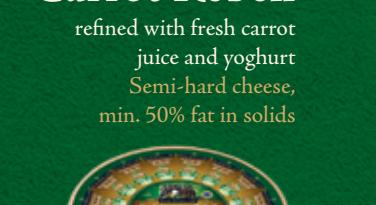
the hot enjoyment
Semi-hard cheese, 48% fat in solids



Seasonal Rebels

Carrot Rebell

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



Wild Garlic Rebell

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



Summer Rebell

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



Pumpkin Rebell

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



Nut Rebell

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



Hay milk Butter

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



Seasonal Rebels

Wild Garlic Rebell

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



Summer Rebell

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



Pumpkin Rebell

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



Nut Rebell

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



Hay milk Butter

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



EXPERIENCE

König Ludwig:



„König Ludwig“ Käsekäse

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



„König Ludwig“ Königskäse

Royal Delicious Like
King Ludwig's taste
Semi-hard cheeses, min. 50% fat in solids



ÁSSEPEZÁLTÁSTE