



KÄSE REBELLEN

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This is where our specialties are produced:

- Sulzberger Käsebellerei 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:

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

made from
hay milk TSG



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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

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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 Specialty Guaranteed.

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The best cheese's secret

We have always sworn of the pure taste of mountain 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.

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 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,
Owner and General Manager



ORIGINAL • TRADITIONAL • NATURAL

Our Secret recipe

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

made from
hay milk TSG



www.kaeserebellerei.com

Traditional Rebell cheeses



Glacier Rebell

15 months ripened
Hard cheese, 50% fat in solids

Peak Rebell

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



Mountain Flower Rebell

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

Mountain Rebell

5 months ripened
Hard cheese, 50% fat in solids



Cave Rebell

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

Alps Rebell

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

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Active Rebell

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

Red Wine Rebell

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



Golden Smoked Rebell

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

Hay Flower Rebell

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



Cream Rebell

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

made from hay milk TSG



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Rebells with ingredients

Volcano Rebell

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



Pepper Rebell

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

Mountain Herbs Rebell

refined with mountain herbs
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

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Elderflower Rebell

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



Carrot Rebell

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

Fenugreek Rebell

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

Artisanal Specialities

Artisanal Mountain Cheese

4, 6, 12 or 18 months ripened
Hard cheese, 50% fat
in solids, loaf of
approx. 30kg



Hay milk Butter

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

made from hay milk TSG



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Seasonal Rebells



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



Raclette Rebell

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

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EXPERIENCE

König Ludwig:

„König Ludwig Bierkäse“ – Beercheese

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



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hay milk TSG



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„König Ludwig Königskäse“ – King's Cheese

Royally. Delicious. Like a
King Ludwig fairy tale.
Semi-hard cheese,
min. 50% fat in solids