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In 1990, Ueli Moser and his wife Patricia Moser took over his parents' cheese dairy in Lustdorf. Having grown up with Emmental cheese, Ueli soon discovered his passion for soft cheese and launched his first soft cheese creation in 1992.

In 1999, the Mosers founded the soft cheese dairy bonCas AG and moved production from Thurgau to Dotzigen in the Bernese Seeland. Using regional milk, they produce over 20 different soft cheese specialities, which have won 8 Swiss Cheese Awards and several diplomas.

After 24 years in Dotzigen, bonCas moved to its new premises in Bettlach in the summer of 2023. Even in the modern new cheese dairy, the crucial steps are still carried out by hand - only with intuition and a love of the craft can cheese become an unmistakable delicacy.

In January 2026, Darja and Dennis Moser took over as the second generation. They bring with them what all employees bring: enthusiasm, a keen sense of smell, and the expertise to maintain and further expand a range of currently thirty Swiss soft cheese specialties - at the highest level.

bonCas AG

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Moser Bio Alpenchili

Organic products | Cow milk | Soft cheese

You can tell at first sight: This cheese has pepper. The white surface of short mould turf is sprinkled with chnoblip pepper, with herbs, with black and pink peppercorns. What's on it is in it: a refined blend of Alpine chilli from the Bernese Oberland, made by hand, hidden in the middle of the cheese made from organic whole milk. Adds spice to the Gschwellti.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 140 g
Rind: Croûte-Mixte, horde embossing on both sides, surface sprinkled with alpine chili
Perforation: occasional broken perforation
Taste: aromatic-fruity, with garlic-pepper taste
Maturity: Depending on taste - Shelf life: 25 days
Use: Cheese platter, aperitif, breakfast
Label: CH 5636 / CH-Bio-006 / Suisse Garantie

Fat content: 50 %
Firmness: 72 %
100g contain:

Caloric Value:	1258 kJ (303 kcal)
Fat:	25 g
Saturated Fatty Acids:	16 g
Carbohydrates:	1.4 g
Sugar:	0.6 g
Proteins:	18 g
Salt:	1.5 g

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Moser Bio Block Brie

Organic products | Cow milk | Soft cheese

A pure pleasure. Even rectangular, it still tastes rounded, this white mould soft cheese made from Swiss organic milk. Young, mild and soft, it is a pure pleasure, matured, creamy and full-bodied as well. It goes wonderfully with Gschwellten on weekdays and crusty brown bread on Sundays, with a pear with aroma, with a glass of Pinot Gris - or vice versa.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: approx. 850 g
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly sourish to slightly aromatic
Maturity: depending on taste - Shelf life: 35 days
Use: Semi-hard cheese, cheese platter, sandwiches, aperitifs
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 50 %
Firmness: 70%
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Bio Brie

Organic products | Cow milk | Soft cheese

As well-behaved as the white fur of Moser Bio Brie is, the character it covers is multi-layered. If you have a slightly larger piece cut off for you at the cheese showcase, you will enjoy a youthfully soft and mild treat in the evening, and a mature creamy and full-bodied treat days or weeks later. Best with tree nuts and a dry Riesling x Silvaner.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 1.2 kg
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly acidic to slightly aromatic
Maturity: according to taste - Shelf life: 35 days
Use: Semi-hard cheese, cheese platter, sandwiches, aperitifs
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Bio Buure Weichkäsli

Organic products | Cow milk | Soft cheese

A feast in five bites. A little treat to go with your lunch. An indiscreet morsel for the night of the full moon, when you quietly open the fridge and don't want to need a cheese knife for tactical reasons. 35 grams light, but full-bodied aromatic, with time and maturity even really spicy: Moser Bio Buure Weichkäsli is a fine little jewel.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 35 g
Rind: Croûte-Mixte
Punching: occasional broken holes
Taste: full-bodied, aromatic to spicy
Maturity: according to taste - Shelf life: 30 days
Use: cheese platter, sandwiches, aperitifs, hot dishes
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Bio Buure Weichkäsli mit Schweizer Alpenkräutern

Organic products | Grilling & frying cheese | Cow milk | Soft cheese

These three cheese stars have a lot going for them: organic herbs with mustard and zing. And they show what they're made of in the oven or on the grill: aromatic, fruity soft cheese that melts with delight. Served warm, with fresh salad and crusty bread - that's summer. And spring and autumn and winter. This is life.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 3 x 40 g
Rind: light croûte-mixte with alpine herb mixture
Perforation: occasional broken perforation
Taste: aromatic-fruity
Ripeness: according to taste - Shelf life: 30 days
Use: to eat warm
Label: CH 5636 / CH-Bio-006 / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	5.1 g
Sugar:	0.6 g
Proteins:	16 g
Salt:	2.4 g

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Moser Bio Camembertli

Organic products | Cow milk | Soft cheese

In its youth, the Moser Bio Camembertli is the favourite of all children and many an adult: mild, soft and firm to the bite, dressed in innocent white. Many connoisseurs let it mature a little longer. So that it melts creamy fine in the mouth. The Moser Bio Camembertli turns a snack into a meal, Gschwellti into a feast and the fridge into a crime scene.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: oval - Weight: 125 g
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly acidic to spicy
Maturity: according to taste - Shelf life: 30 days
Use: Cheese platter, Sandwiches, Breakfast, Apéro
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Bio Finesse lactose-free

Organic products | Cow milk | Soft cheese

Want to, but shouldn't - everyday life for people with lactose intolerance. But shaking your head too often can damage your zest for life. That's why a Moser Finesse lactose-free belongs on every cheese platter. The mildly acidic and creamy soft cheese with a subtle hint of mushrooms tastes good to everyone. Intolerance is so yesterday.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 110 g
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly acidic-aromatic; subtle mushroom note
Maturity: according to taste - Shelf life: 30 days
Use: Cheese platter, sandwiches, hot dishes, aperitifs
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 50 %
Firmness: 71 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	0.5 g

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Moser aux Noix

Organic products | Cow milk | Soft cheese

Tree nuts, in search of the best cheese. Only a white mould came into question. Moser's master cheesemakers looked at the tree nuts. They had grown wild, next to figs, lavender and roses; carefully harvested by hand and dried traditionally. And they tasted tree-nutty. What goes down well with Moser's cheesemakers goes down well with connoisseurs. So they said yes and married their best white mould cheese from Dotzigen with the best tree delights from Stara Planina to create the new "Moser Bio Premium Aux Noix".

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 125 g
Rind: white mould
Punching: occasional broken holes
Taste: mild to slightly aromatic, pleasant mushroom/nut aroma
Ripeness: according to taste - Shelf life: 30 days
Use: fresh or prepared and for aperitifs
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Bio Premium Chardonnay

Swiss Cheese Award | Organic products | Cow milk | Soft cheese

Every cheese wants to take a bath in a fruity Chardonnay, but only the best may: the Moser Bio Premium Chardonnay. Hand-modelled from milk from Zeeland, sensitively lubricated, gently bathed in the best Chardonnay, perfectly matured, award-winning and then, above all: unheard-of enjoyed Moser Bio Premium Chardonnay. A cheese with personality.

Type: soft cheese· Ingredients: organic cow's milk, pasteurised
Shape: round · Weight: 125 g
Rind: white mold, Croûte-Mixte · Holes: scattered
Ripening: depending on the flavour · Shelf life: 30 daysSuitable for: fresh or prepared
ID: CH 5636 / CH-Bio-006 / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Bio Premium Charmant

Swiss Cheese Award | Organic products | Cow milk | Soft cheese

Tenderly pronounce the following word: CHARMANT - Very beautiful. And now a touch finer: CHARMANT - Gorgeous! You hear it and melt. CHARMANT continues: MOSER - This is the cheese maker, Maître Fromager Ueli Moser, who first felt and then created the Moser Bio Premium Charmant. BIO - This is the certificate that distinguishes the milk for the Bio Premium Charmant. But it's not about the certificate. It's about the taste. PREMIUM - This means "unbelievably good".

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 130 g
Rind: white mould
Punching: occasional broken holes
Flavour: aromatic-fruity, mild
Maturity: according to taste - Shelf life: 30 days
Use: fresh or prepared and for aperitifs
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 50 %
Firmness: 72 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Bio Premium Mini Charmant

Organic products | Cow milk | Soft cheese

It sneaks up inconspicuously, joins its peers on the cheese platter, lays itself smoothly on a slice of brown bread. It lolls comfortably on the palate and lingers there to unfold a first-rate aroma. This premium soft cheese, made from Swiss organic milk, also makes itself useful in the kitchen: as a central ingredient in many a hearty meal. An all-rounder.

Type: Soft cheese - Raw material: Organic cow's milk, pasteurised.
Shape: round - Weight: 35 g
Rind: white mould
Punching: occasional broken holes
Flavour: aromatic-fruity, mild
Ripeness: according to taste - Shelf life: 30 days
Use: fresh or prepared and for aperitifs
Label: CH 5636 / Bio Suisse / Suisse Garantie

Fat content: 50 %
Firmness: 72 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Block Brie

Conventional varieties | Cow milk | Soft cheese

A few slices of Moser's Block Brie belong on every cheese platter. Not only because it is practical to slice, but above all because of its aroma. Moser's Block Brie is either young, soft and mild, or mature, creamy and rich. Neatly arranged next to tree nuts and grapes, this cheese really, well: turns the gourmets on.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: approx. 850 g
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly sourish to slightly aromatic
Maturity: depending on taste - Shelf life: 35 days
Use: cheese platter, sandwiches, aperitifs
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Buure Weichkäsli

Conventional varieties | Cow milk | Soft cheese

A miniature feast in five bites. A tasty treat in a crusty bun to tide you over to the next meal. A small jewel for a smashing cheese platter. Or for the gourmands who open the refrigerator door a crack to extract an exquisite snack between meals. At only 35 grams, the Moser Buure Weichkäsli is quite a small cheese, but it packs a big flavour.

Type: soft cheese · Ingredients: cow's milk, pasteurised
Shape: oval · Weight: 125 g
Rind: Croûte-Mixte · Holes: none
Flavour: whole-hearted, aromatic to spicy
Ripening: 2 weeks · Shelf life: 30 daysSuitable for: cheese platters, sandwiches, aperitifs, warm dishes
ID: CH 5636 / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Camembertli

Conventional varieties | Cow milk | Soft cheese

It looks innocent, it is mild and soft, firm to the bite, it is an easy-to-care-for and universally loved companion, the Camembert. The more time a connoisseur gives it, the finer its melting and the stronger its aroma. The Moser Camembertli from milk from Zeeland with its white mould is a cheese for connoisseurs and experts.

Type: soft cheese - Raw material: cow's milk, pasteurised
Shape: oval - Weight: 125 g
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly sourish to aromatic
Maturity: according to taste - Shelf life: 30 days
Use: cheese platter, sandwiches, aperitif, breakfast
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 71 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Heisser Ueli

Conventional varieties | Cow milk | Soft cheese

A delicately melting treat from the oven.

You'll want to keep it all to yourself, because 20 minutes in the oven make it a very special experience. Probably the hottest Ueli in Switzerland!

Type: Soft cheese · Raw material: Cow's milk, pasteurized
Shape: Round · Weight: 130g
Rind: Croûte-mixte with hive pattern
Holes: scattered holes
Flavor: aromatic and fruity, mild
Maturity: depending on taste · Shelf life: 35 days
Use: lunch/dinner, aperitif
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Mini with Alpine Chilli

Conventional varieties | Cow milk | Soft cheese

Moser's Mini with Alpine Chilli has it all - in the truest sense of the word. The soft cow's milk cheese has a heart filled with a sophisticated mix of pepper flakes, spices and alpine herbs plus cream cheese and cream. The spicy companion for Weggli or Gschwellti. Small but mighty.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: 50 g
Rind: Croûte-Mixte with horde embossing, stuffed
Punching: occasional broken holes
Taste: full-bodied, mildly aromatic, creamy, slightly spicy with chilli aroma
Maturation: according to taste - Shelf life: 30 days
Use: cheese platter, sandwiches, aperitifs
Label: CH 5636 / Suisse Garantie

Fat content: 60 %
Firmness: 71 %
100g contain:

Caloric Value:	1435 kJ (345 kcal)
Fat:	32 g
Saturated Fatty Acids:	19 g
Carbohydrates:	1.5 g
Sugar:	1.5 g
Proteins:	13 g
Salt:	1.3 g

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Moser Mini Mustard

Conventional varieties | Cow milk | Soft cheese

When you bite into this Buure soft cheese, your tongue unexpectedly encounters fine mustard seeds. And you realise: The cheese maker has added mustard to this cheese. Fortunately. This Moser creation contains a fine, handmade filling of mild Dijon mustard. It's perfect for a picnic, for the aperitif buffet and as a bedtime snack.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: 50 g
Rind: Croûte-Mixte with horde embossing, stuffed
Punching: occasional broken holes
Taste: full-bodied, mildly aromatic, creamy with mustard aroma
Maturity: according to taste - Shelf life: 30 days
Use: cheese platter, breakfast, aperitif
Label: CH 5636

Fat content: 60 %
Firmness: 71 %
100g contain:

Caloric Value:	1435 kJ (345 kcal)
Fat:	32 g
Saturated Fatty Acids:	19 g
Carbohydrates:	1.5 g
Sugar:	1.5 g
Proteins:	13 g
Salt:	1.3 g

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Moser Mini Truffle

Swiss Cheese Award | Conventional varieties | Cow milk | Soft cheese

Just between you and me: The Moser Mini Truffle is a spoiled only child. This has been the case since its launch in 2012, when it won the Swiss Cheese Award. The delicate white mould cheese is handmade, ennobled with a fine filling of black truffle and mascarpone. In other words: 50 grams of Sunday.

Type: soft cheese · Ingredients: cow's milk, pasteurised
Shape: round · Weight: 150 g
Rind: white mold · Holes: scattered
Flavour: whole-hearted, aromatic, creamy with a hint of truffles
Ripening: 15 days = mild, aromatic · Shelf life: 28 daysSuitable for: cheese platters, breakfast
ID: CH 5636

Fat content: 60 %
Firmness: 53 %
100g contain:

Caloric Value:	1435 kJ (345 kcal)
Fat:	32 g
Saturated Fatty Acids:	19 g
Carbohydrates:	1.5 g
Sugar:	1.5 g
Proteins:	13 g
Salt:	1.3 g

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Moser Petit Lardon

Grilling & frying cheese | Conventional varieties | Cow milk | Soft cheese

It can't be salad alone, bacon and cheese are also fine - best combined, in the Moser Petit Lardon. The large Gerneklein of only 50 grams in the aluminium bowl enjoys a short break on the grill. Warm-hearted, it then flows out between the slices of lumberjack bacon - thoughtful, creamy, smoky, good!

Type: soft cheese - Raw material: cow's milk, pasteurised
Shape: round - Weight: 3 x 48 g
Rind: light mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly aromatic; subtle bacon flavour
Maturity: according to taste - Shelf life: 30 days
Use: to eat warm
Label: CH 5636 / Suisse Garantie

Fat content: 55 %<
Firmness: 70 %
100g contain:

Caloric Value:	1469 kJ (354 kcal)
Fat:	31 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	2.3 g

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Moser Premium Fette Berta

Swiss Cheese Award | Conventional varieties | Cow milk | Soft cheese

150 grams of opulence in the form of a round double cream cheese. It is beautifully creamy. It tastes mildly sour and creamy to full-bodied and aromatic. It offers a full-fat taste experience. And is worth more than one sin. Fette Berta, the latest creation from Moser's cheese dairy, is an excellent innovation in the truest sense of the word: the cheese picked up the innovation prize at the Swiss Cheese Award 2014. Fette Berta is delivered in a rustic wooden box, which also makes it a good gift.

Type: soft cheese - Raw material: cow's milk, pasteurised
Shape: round - Weight: 150 g
Rind: Croûte-Mixte (white mould with slightly yellowish smear)
Punching: occasional broken holes
Taste: Mildly acidic, creamy to full-bodied aromatic
Ripeness: according to taste - Shelf life: 30 days
Use: fresh or prepared and for aperitifs
Label: CH 5636 / Suisse Garantie

Fat content: 75 %
Firmness: 71 %
100g contain:

Caloric Value:	1486 kJ (355 kcal)
Fat:	35 g
Saturated Fatty Acids:	21 g
Carbohydrates:	1 g
Sugar:	1 g
Proteins:	9 g
Salt:	1.4 g

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Moser Premium Le P`tit Blanc

Conventional varieties | Cow milk | Soft cheese

You stroll innocently past the display case with the delicacies, and suddenly you sense it: there's flirtation in the air. You turn around; no one there. Only when you listen to your senses do you realize what is turning you on so uninhibitedly: our Moser Premium Le P'tit Blanc, a Camembert made from thermized milk. The only one from Switzerland. No doubt about it, it gives you everything, because it has taste. It has aromas, a firm softness, and great character. And it melts at the thought of what awaits you both at home: red wine, desire, and fresh figs. Next time you stroll by, let your senses listen. But don't forget that only the best display cases will have a Moser Premium Le P'tit Blanc calling out to you. Call out to it too.

Type: Soft cheese · Raw material: Cow's milk, thermized
Shape: Round · Weight: 125 g
Rind: White rustic mold with hive pattern
Holes: Scattered holes
Flavor: Mildly sour to aromatic and strong
Maturity: Depending on taste · Shelf life: 30 days
Use: cheese platter, aperitif
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Premium Mini Fette Berta

Conventional varieties | Cow milk | Soft cheese

60 grams of opulence in the form of a round double cream cheese. It is beautifully creamy. It tastes mildly sour and creamy to full-bodied and aromatic. It offers a full-fat taste experience. And is worth more than one sin.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: 60 g
Rind: Croûte-Mixte (white mould with slightly yellowish smear)
Punching: occasional broken holes
Taste: Mildly acidic, creamy to full-bodied aromatic
Ripeness: according to taste - Shelf life: 30 days
Use: fresh or prepared and for aperitifs
Label: CH 5636 / Suisse Garantie

Fat content: 75 %
Firmness: 71 %
100g contain:

Caloric Value:	1486 kJ (355 kcal)
Fat:	35 g
Saturated Fatty Acids:	21 g
Carbohydrates:	1 g
Sugar:	1 g
Proteins:	9 g
Salt:	1.4 g

bonCas AG 2544 Bettlach

Moser Premium Riesling x Sylvaner

Conventional varieties | Cow milk | Soft cheese

Müller-Thurgau grapes ripen on sunny slopes in Thurgau. Their wine is the perfect choice to preserve and nurture a hand-modelled soft cream cheese in. What emerges is a distinctive delicacy with a delicate hint of nutmeg that ennobles every cheese buffet and enhances every cheese platter. An exquisite piece of nature for all those whose lives are too precious for average cheese.

Type: Soft cheese - Raw material: Cow's milk, pasteurised, white wine.
Shape: round - Weight: 125 g
Rind: mixed
Punching: occasional broken holes
Taste: aromatic-fruity, mild to spicy with wine yeast note
Maturity: according to taste - Shelf life: 30 days
Use: cheese platter, aperitif, with a glass of wine or to enjoy warm
Label: CH 5636 / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	18 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Premium Trüffel

Swiss Cheese Award | Conventional varieties | Cow milk | Soft cheese

Just between us: The Moser Premium Truffle is a pampered only child. And has been since it won the Swiss Cheese Award at its launch in 2012. The delicate white mould cheese is shaped by hand, ennobled with a fine filling of black truffle and mascarpone, perfectly matured and dressed in poplar wood. In other words: 150 grams Sunday.

Type: soft cheese - Raw material: cow's milk, pasteurised
Shape: round - Weight: 150 g
Rind: white mould
Punching: occasional broken holes
Taste: full-bodied, aromatic, creamy with a fine truffle note
Maturity: according to taste - Shelf life: 28 days
Use: Cheese platter, breakfast, aperitif
Label: CH 5636

Fat content: 60 %
Firmness: 71 %
100g contain:

Caloric Value:	1435 kJ (345 kcal)
Fat:	32 g
Saturated Fatty Acids:	19 g
Carbohydrates:	1.5 g
Sugar:	1.5 g
Proteins:	13 g
Salt:	1.3 g

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Moser Rote Bella

Conventional varieties | Cow milk | Soft cheese

The Rote Bella is lovingly handcrafted and carefully nurtured in the cellar, making it an unmistakable eye-catcher on any cheese platter. This soft cheese has a full-bodied flavor that ranges from mildly tart to aromatic. It pairs perfectly with a Pinot Gris or a glass of cider. A cheese for the whole family.

Type: Soft cheese · Raw material: Cow's milk, pasteurized
Shape: Round · Weight: Approx. 850 g
Rind: Croûte-mixte with slatted molding
Holes: Scattered holes
Flavor: Full-bodied, fruity, mildly aromatic
Maturity: Depending on taste · Shelf life: 35 days
Use: cheese platter, aperitif
Label: CH 5636 / Suisse Garantie

Fat content: 55 %
Firmness: 70 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Roter Knopf

Swiss Cheese Award | Conventional varieties | Cow milk | Soft cheese

Don't push... eat!
A little red gem that makes every cheese platter an eye-catcher. The taste of this soft cheese is full-bodied, fruity, and mildly aromatic.
A mini soft cheese that tastes big.

Type: Soft cheese · Raw material: Cow's milk, thermized
Shape: Round · Weight: 35 g
Rind: Croûte-mixte with slatted molding
Holes: Scattered holes
Flavor: Full-bodied, fruity, mildly aromatic
Maturity: Depending on taste · Shelf life: 30 days
Use: cheese platter, aperitif
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Scharfer Schweizer

Conventional varieties | Cow milk | Soft cheese

For hot food lovers. A cheese that lives up to its name. Enriched with a chili-mango sauce, this treat has an aromatic, fruity aroma. Despite its name, the Spicy Swiss still appears discreet and mild in taste at the beginning. Its connoisseur is then surprised and seduced in the finish with a slightly strong chili note. A cheese for hot food lovers.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: 100 g
Rind: Croûte-Mixte with horde embossing
Punching: occasional broken holes
Taste: Aromatic, fruity, mild. Slightly strong chilli note in the finish.
Maturation: according to taste - Shelf life: 30 days
Use: Cheese platter, sandwiches, aperitif, hot dishes
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 71 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Schweizer Brie

Conventional varieties | Cow milk | Soft cheese

Moser's Swiss Brie is a reliable character. Soft and mild in its youth, then creamy and full-bodied with a little more maturity. It is the Swiss Brie from the Seeländer cheese vat with the Seeländer milk, without which something crucial is missing in the fridge. It goes perfectly with, for example, walnuts or fresh Ruchbrot or a dry Riesling&Silvaner.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: approx. 1.2 kg
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mildly sourish to slightly aromatic
Maturity: depending on taste - Shelf life: 35 days
Use: Semi-hard cheese, cheese platter, sandwiches, aperitifs
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 70 %
100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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Moser Schweizer Huus Chäsli

Conventional varieties | Cow milk | Soft cheese

A cheese not at all as well-behaved as its name. Its white fur is dense and strong, the cheese is slightly creamy and has a discreetly mild taste. Experience shows that Moser Schweizer Huus Chäsli is the kids' favourite and therefore belongs on every cheese platter. Rumour has it that it makes you really cheerful straight from the fridge, especially at night, i.e. without roommates, without bread and without inhibitions.

Type: soft cheese - Raw material: cow's milk, pasteurised
Shape: round - Weight: 125 g
Rind: white mouldy rind with horde imprinting
Punching: occasional broken holes
Taste: mild, creamy
Maturity: according to taste - Shelf life: 30 days
Use: cheese platter, sandwiches, aperitif, warm dishes
Label: CH 5636 / Suisse Garantie

Fat content: 55 %
Firmness: 71 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Seeländer Buurechäs

Conventional varieties | Cow milk | Soft cheese

Hard shell, soft core - typical Seeländer? Its appearance is angular, the reddish rind firm. The texture of Seeländer Buurechäs, on the other hand, is wonderfully creamy and soft. The taste of this soft cheese is full-bodied, fruity and mildly aromatic. It goes very well with a Pino Gris or a glass of cider. One for the whole family. If you have enough patience with the Seeländer Chäsblock, you will be rewarded: the Seeländer gains in flavour with age.

Type: Soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: approx. 850 g
Rind: Croûte-Mixte
Punching: occasional broken holes
Taste: mildly acidic to slightly aromatic
Maturity: according to taste - Shelf life: 35 days
Use: cheese platter, sandwiches, aperitifs
Label: CH 5636 / Suisse Garantie

Fat content: 55 %
Firmness: 70 %
100g contain:

Caloric Value:	1330 kJ (320 kcal)
Fat:	28 g
Saturated Fatty Acids:	17 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	17 g
Salt:	1.5 g

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Moser Tradition N°1

Conventional varieties | Cow milk | Soft cheese

This traditionally produced soft cheese matures for at least four weeks in the cellar in Bettlach. When young, it has a mild, fruity flavour, but as it ages, it becomes creamy and tender and develops a spicy aroma.

Type: Soft cheese · Raw material: Cow's milk, thermized
Shape: Round · Weight: Approx. 600 g
Rind: white rustic mold with hive pattern
Holes: scattered holes
Flavor: mildly sour to aromatic and strong
Maturity: depending on taste · Shelf life: 35 days
Use: cheese platter, aperitif
Label: CH 5636 / Suisse Garantie

Fat content: 50 %
Firmness: 70 %

100g contain:

Caloric Value:	1290 kJ (310 kcal)
Fat:	26 g
Saturated Fatty Acids:	16 g
Carbohydrates:	<0.5 g
Sugar:	<0.5 g
Proteins:	19 g
Salt:	1.5 g

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