Molkerei Gstaad

Gstaader Berg-Rahmkäse
Gstaader Bergkäse | 1931
Gstaader Bergkäse | Affiniert mit Kräutern
Gstaader Bergkäse | Rustique
Gstaader Berg Mutschli
Gstaader Edelweiss
Gstaader Rahmli

We are a purely artisanal business and process only milk from cows raised locally.

We run our cooperative production facility in the center of Gstaad. Here we process milk from around 3,000 Simmental cows that graze in our region. Most of our milk is turned into cheese, just as it has been done in Gstaad since time immemorial.

Our cows truly enjoy a beautiful and healthy life. Proud farmers breed and keep proud cows. The most striking feature is certainly the horns, which give our Simmental cows their traditional dignity. Our mountain and high pastures have been used extensively for centuries, offer plenty of space to roam, and play an important role in biodiversity; their variety of grasses and herbs gives our cows' milk exceptional strength and character.

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Molkerei Gstaad

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Gstaader Berg-Rahmkäse

Medium-hard cheese | Conventional varieties | Cow milk

The sweet taste of Gstaad with an extra helping of mountain cream. Our original mountain cheese, handmade since 1931 in the center of Gstaad, exclusively with the precious milk of our proud cows.

Type: medium-hard cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 55 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1685 kJ (402 kcal)
Fat:	34 g
Saturated Fatty Acids:	20.4 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	25 g
Salt:	1.5 g

Molkerei Gstaad 3780 Gstaad

Gstaader Bergkäse | 1931

Medium-hard cheese | Conventional varieties | Cow milk

The authentic taste of Gstaad. Our original mountain cheese, handmade since 1931 in the center of Gstaad, exclusively with the precious milk of our proud cows.

Type: medium-hard cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 45 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1623 kJ (391 kcal)
Fat:	31 g
Saturated Fatty Acids:	18.6 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	28 g
Salt:	1.5 g

Molkerei Gstaad 3780 Gstaad

Gstaader Bergkäse | Affiniert mit Kräutern

Medium-hard cheese | Conventional varieties | Cow milk

The authentic taste of Gstaad. Our original mountain cheese, handmade since 1931 in the center of Gstaad, exclusively with the precious milk of our proud cows.

Type: medium-hard cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 45 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1623 kJ (391 kcal)
Fat:	31 g
Saturated Fatty Acids:	18.6 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	28 g
Salt:	1.5 g

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Gstaader Bergkäse | Rustique

Medium-hard cheese | Conventional varieties | Cow milk

The refined taste from Gstaad. Matured with red wine during the aging process. Our original mountain cheese has been handmade in the center of Gstaad since 1931. Made exclusively with the precious milk of our proud cows.

Type: medium-hard cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 45 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1623 kJ (391 kcal)
Fat:	31 g
Saturated Fatty Acids:	18.6 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	28 g
Salt:	1.5 g

Molkerei Gstaad 3780 Gstaad

Gstaader Berg Mutschli

Medium-hard cheese | Conventional varieties | Cow milk

Mild and creamy-aromatic. Often compared to a famous Italian specialty. Handcrafted in the center of Gstaad, exclusively with the precious milk of our proud cows.

Type: medium-hard cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 48 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1552 kJ (374 kcal)
Fat:	30 g
Saturated Fatty Acids:	18 g
Carbohydrates:	0.5 g
Sugar:	0.5 g
Proteins:	26 g
Salt:	1.2 g

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Gstaader Edelweiss

Medium-hard cheese | Conventional varieties | Cow milk

Mild and aromatic. One of our crown jewels, handcrafted in the center of Gstaad using the precious milk of our proud cows.

Type: medium-hard cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 48 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1500 kJ (382 kcal)
Fat:	30 g
Saturated Fatty Acids:	18 g
Carbohydrates:	0.5 g
Sugar:	0 g
Proteins:	27 g
Salt:	1.5 g

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Gstaader Rahmli

Conventional varieties | Cow milk | Soft cheese

Mild and creamy, just like the name suggests. A delicate soft cheese for breakfast or on the go. Handmade in the center of Gstaad from the milk of proud cows grazing in the Saanenland.

Type: soft cheese · Ingredients: non-silage cow's milk, thermised

Fat content: about 55 %
Firmness: 60-62 %
100g contain:

Caloric Value:	1685 kJ (402 kcal)
Fat:	30 g
Saturated Fatty Acids:	18 g
Carbohydrates:	0.5 g
Sugar:	0 g
Proteins:	18 g
Salt:	1.2 g

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