



**Moosbrugger**



*Moosbrugger cheese –  
made with love in Austria*





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Cheese from Austria is pure pleasure. On our lush mountain meadows, the cows find fodder for the best milk, which forms the basis of our products. Experienced dairy farmers, our cheese experts, turn this base product into the incomparable cheese of the Alps. And then there is something else that Moosbrugger is particularly renowned for in Europe. Refinement of the cheese. With a wide variety of ingredients, from flowers to spices to spirits, we give the cheese a very special taste. We've even been awarded for it. Silver at the „Mondial du Fromage“ for our cheese enhanced with blossoms. **We love cheese.**



**Mountain cheese**  
6 months



**Blossom Magic**  
refined



**Tomato & Basil**  
refined



**Elderflower**  
refined



**Hops**  
refined



**Fried Onion**  
refined



**Porcini Mushroom**  
refined



**Garlic & Herb Pepper**  
refined



**Paprika & Chili**  
refined



**Alpine Herbs**  
refined



**Mango**  
refined



**Carrot & Ginger**  
refined



**Orange & Pepper**  
refined



**Lemon & Pepper**  
refined



**Paprika & Cumin**  
refined



**Arolla Pine**  
refined







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