

BERTSCHfoodtec

Technology for the
food industry

95
YEARS

TRADITION
QUALITY
KNOW-HOW
SINCE 1925

Alpenkäse Bregenzerwald Sennerei eGen

Bezau, Austria



BERTSCH

TRADITION, QUALITY, KNOW-HOW. SINCE 1925.

»New construction of the semi-hard and hard cheese production in one of the largest hay-milk areas in Europe «

Located in the middle of the Bregenzerwald, the alpine dairy produces various cheeses in the traditional way. The 'Alpenkäse Bregenzerwald Sennerei eGen' was completely rebuilt in Bezau in 2013 and is located in one of the largest contiguous hay-milk areas in Europe. The cooperative counts almost 200 milk suppliers - they ensure that there is enough milk available to make the finest cheese. In this high-tech operation, up to 55,000 litres of milk are processed daily into cheese and butter using the latest technology. The ripening of the semi-hard cheese takes place in our own cheese storage. The mountain cheese is matured in the Bregenzerwald cheese storage in Lingenau

INFORMATION ON PRODUCTION

- » The company processes exclusively Vorarlberg hay milk
- » Volume of milk processed: 14 million litres per year
- » Products: Vorarlberger Bergkäse (hard cheese), various semi-hard cheese specialities and butter

OUR SERVICES AND PLANT TECHNOLOGY

- » Specialist planning of the cheese-making technology, production and production processes
- » 2 BERTSCH Universal cheese vat 12,000 l, copper
- » Milk reception with tank farm, milk treatment
- » Whey Treatment and installation of reverse osmosis
- » Cheese brine system, central CIP cleaning plant
- » documentation and continuous updating of plans and flow charts



Integration of the existing presses into the new production



2 BERTSCH Universal cheese vat 12,000 l, copper



Cheese from the press on the way to the salt brine system



Technology for milk and whey treatment with reverse osmosis