



Imlig Käserei Oberriet AG

The Oberriet Cheese factory,

Our business.....

Our business...



Overview

Legal structure	Company limited by shares. Founded 2007 Owner: Urs Imlig
Registered Office:	9463 Oberriet, St Gallen, Switzerland.
CEO	Urs Imlig
Production sites	Cheese factory: Staatsstrasse 163, Oberriet Cheese cellar: Tieflöchliweg, Oberriet
Annual turnover	31million CHF (2016)
Products	Cheeses specialities for wholesale and cheese products for the food industry
Market	Switzerland, Europe and worldwide.
Employees	30 (Full-time)

Our business...



Cheese; our expertise and passion

- **Cheese produced with just Swiss milk, cultures, rennet and salt.**
- **Pure and natural**

Expertise and dedication is at the heart of our business.

"We are a medium-sized independent business, and our goal is to supply top quality cheese products.

We aim to delight our demanding customers with a variety of culinary choices in cheese."

Our business...



Our Customers

- **Large and medium-sized wholesale and distribution companies.**
- **Food industry, food processing and manufacturing industry**
...in Switzerland and abroad.

"We strive for an open customer-supplier relationship and aim to grow with our partners.

We support our customers with bespoke services aligned specifically to their requirements."

Our business...



What we do, we do right.

- **Professional, Customer-friendly, best price.**
- **Selective range with standardised high quality.**
- **Dedicated and motivated workforce.**
- **Technologically advanced and modern production facilities.**
- **HACCP – Hazard Analysis on Critical Control Points.**
- **GMP – Good manufacturing practices**

„We want to be seen as a modern and progressive business in a dynamic market.“

Our business...



Master the process, ensure the quality.

- **Technologically advanced production facilities**
- **Safe processes**
- **Professional conduct**

Our business...



Standards



***IFS Food standard
Halal***

GMO Free

Suisse Garantie

Heumilch-Schweiz – fodder certification

Kosher (for milk products)

Bio Suisse – organic certification.

Bergmilch – Milk production standard.



Our business...



Products

We produce speciality cheeses for wholesale and industrial cheese products for the food industry.

- 1. Imlig Dorfkäserei Oberriet**
- 2. Raclette**
- 3. Heidiland**
- 4. Convenience Cheese**
- 5. Grating Cheese**
- 6. Bespoke manufacturing**

Our business...



Product portfolio 1: Imlig Dorfkäserei Oberriet

Expertise in traditional cheeses with natural rind...

**Speciality cheeses with natural rind; Bauernkäse,
Old Swiss, Rotwild, Rheintaler, St. Paulin Suisse**

(Bilder Produkt)

Label: Imlig Dorfkäserei Oberriet



Our business...



Product portfolio 2: Raclette

Expertise in quality cheeses for raclette....

**Gourmet Raclette; Raclette, Fontal Suisse, Spiced Raclette,
Raclette with herbs.**

**We are members of the
organisation "Raclette Suisse"**



Our business...



Product portfolio 3: Heidiland Cheese

Expertise in the Unique brand "Heidiland" ;

We are the sole licensee of the Heidiland brand for cheese.



Our business...



Product portfolio 4: Convenience

Expertise in foil ripened table cheeses;

Säntis Hartkäse, Extrahart 34, Cheddar Suisse, Sandwichkäse, Convenience cheese, Edam Suisse, Kashkaval, Gouda Suisse, Tilsiter with characteristic Tilsit eyes.

Product portfolio 5: Cheese for Grating

Expertise in hard cheeses designed for grating;

Reibkäse semi-hard, Reibkäse hard, Reibkäse extra-hard

- **Käsekuchen MIX**
- **Pizza MIX**
- **Gratin MIX**
- **Italian style MIX**

Product portfolio 6: Bespoke manufacturing.

Expertise in Bespoke cheese manufacturing for the food industry.

"We make what you want..."

- **Individualised solutions and projects with customers**
- **Specific fat content and specification**
- **Specific dry matter content**
- **Specific milk qualities**
- **Personalised delivery program**
- **Standardised quality, large volumes.**

„Your best partner for optimised solutions.“

Our business...



Factory insights...



Our business...



Location

Oberriet, between the meadows of the Rhine valley and the mountainous Alpstein region; the ideal location for cheese production.

- **The Rhine valley is a major milk producing region.**
- **Milk on the doorstep.**
- **Oberriet lies at the gateway to important European Markets.**
- **Directly on the national motorway network. (A13)**

Our business...



Regional view... Global perspective.



Our raw material – Fresh milk delivered daily.

„Raw materials with intrinsic value: The region delivers a high proportion of best quality “Swiss Guarantee” milk.

- **Low cell- and microbial counts.**
- **Milk production from unprocessed natural fodder; grass and hay.**
- **Raw milk – GMO free – Guaranteed !**
- **Animal welfare: Highest standards, worldwide.**
- **Traditional Family Business.**
- **Short transport distance to cheese factory, low carbon footprint.**

Our business...



**All milk is white, but not all milk is the same...!
The taste makes the difference.**

"We are a Swiss company, we use only Swiss Milk to make Swiss cheeses."

- **Schweizer Milch (Suisse Garantie) – The Swiss standard.**
- **Bio-Suisse Milch – The standard for Organic Swiss milk.**
- **Heumilch Schweiz – An international standard for grass- and hay-fed milk production.**
- **Silofreie Milch - Milk production without silage- or fermented fodders.**
- **Bergmilch – Official certification for milk from the mountains.**
- **IP- Suisse - Official certification for milk from Integrated Production**

Systematic and automated process checks and controls ensure traceability for all milk specifications.

Our business...



For the benefit of the environment...

Ecology; we understand and respect the cycles of nature and handle her resources with utmost care and consideration.

Since 2009, we hold the certificate for reduced CO2 emissions under the "Voluntary Climate Protection" program of the Swiss Energy Agency.



Our business...



Contact

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