



*Königswinkel®*

*Enjoy the Allgäu*



Milchverwertung  
Ostallgäu eG







Fabian Schmöger, Managing Director



# Like the land. Like our product



These words perfectly describe our corporate philosophy and our quality standards are perfectly described. We are at home in the Allgäu and feel deeply connected to the region. What characterises the Allgäu with its wonderful nature and its special people is the source of the source of our high-quality products.

## Trust and appreciation

We place great value on mutual trust within our own team, to the farmers as owners of the cooperative and to the partners and to the partners with whom we co-operate. Proximity, transparency and fair co-operation are our recipe for long-term partnerships with mutual success.



## We invest in the future

Appreciation in every respect is our motto and so we also ensure that we treat nature and the energy with nature and the energy we work with.

A photovoltaic system on the roof and the investment in our own power plant for the production of wood gas not only makes us almost independent of the general power supply, but also contributes to the protection of our environment with sustainable heat generation.

Our water also comes from our own source. The water used in production is purified in our own water treatment plant and returned to the water cycle in high quality.



<sup>1</sup> Combined heat and power plant, photovoltaic system

<sup>2</sup> Production of wood gas

<sup>3</sup> Our source area

<sup>4</sup> Wastewater treatment in our wastewater treatment plant

# Steady growth in healthy dimensions

## Our history

In 1964, six Rückholz dairies in Eiterberg, Holzleuten, Guggemosen, Hack, Schönewald, Rückholz – and the Attlesee dairy – founded a dairy, Milchverwertung Rückholz. The aim was to process 4,000,000 kg of milk per year – which equates to 32 wheels of cheese per day. It took two years to plan the dairy and the associated water supply from the company's own well and the necessary sewage treatment plant. During this time, a further 14 dairy cooperatives joined in.

After six months of construction, the topping-out ceremony was celebrated on 16 December 1966. The dairy, renamed Milchverwertung Ostallgäu GmbH, based in Rückholz, was able to start production on 1 November 1967 after the interior work and installation of technology and equipment had been completed. Even in the early days, more than 12,000,000 kg of milk were processed per year.

## Continuous further development

Our company has developed enormously over the years and has grown into a medium-sized company with around 65 employees. Milchverwertung Ostallgäu eG is supplied with approx. 400,000 kg of milk every day by around 400 milk suppliers.

In order to be able to handle the annual processing volume of almost 160 million litres of milk, we have successively expanded our capacities over the years and further extended our facilities. Two raw milk tanks each hold 310,000 litres and offer sufficient volume for short interim storage before further processing.



<sup>1</sup> Start of construction work in 1966

<sup>2</sup> Drilling the well

<sup>3</sup> The completed factory building

<sup>4</sup> Cheese production in the 1960s

<sup>5</sup> Emmentaler cheese wheels in the high rack







# Highest quality is our standard



We not only offer our customers high-quality products with the best flavour and full aroma, but also guarantee the highest quality at all times, from the raw milk to the end product. Whether you are a private customer shopping in our cheese shop or a B2B customer purchasing products from us, we ensure that all quality standards are met. To further optimise our quality testing, we have partially automated our testing procedures.

## Quality in production

From the quality of the milk and the cleanliness of the premises and equipment to all manufacturing processes, we continuously monitor every step. Our constant compliance with a wide range of quality criteria is confirmed by a whole series of certificates.

## Quality in company management

In addition to complying with food technology quality criteria, the realisation of ethical corporate goals is particularly important to us. With our own energy centre and our wastewater treatment plant, we pay attention to environmentally friendly and sustainable production, are committed to supporting the value chain in the Ostallgäu region as part of our long-standing collaboration with regional producers and, as an employer, bear responsibility for the well-being of our employees.













# We make the best cheese from good milk

## State-of-the-art equipment

In our state-of-the-art dairy, branded and dairy butter as well as Emmental and hard cheese specialities are produced from fresh and dairy cream. The production facility is equipped with three cheese makers, each with a capacity of 15,000 litres. The milk is collected from the farmers by long-term partners who are on the road with their own milk collection lorries.

The fact that we carry out all production steps from milk transport onwards ourselves, use water from our own well and are independent of the public supply thanks to our in-house energy generation means that our production runs smoothly on a permanent basis. The operation of a workshop with qualified specialists also ensures that repairs can be carried out immediately without long downtimes.





# With expertise and personal commitment



## The human factor

As you can see from the photos, we have a state-of-the-art production facility that is computer-controlled by our highly trained specialists. A robot is used for the final inspection of the packaging. Despite this highly technical equipment, the most important factor in ensuring our quality and the high value of our products is the expertise of our employees. They use all their senses and expertise to produce top-quality products with the best flavour every day. From milk transport to administration and from our production and quality team to packaging, our employees work with passion and commitment to fulfil the wishes and requirements of our customers in the best possible way.

## Safety first

The most important thing in our production is the safety of our employees, in addition to the production of top-quality products. We take all necessary measures to protect them, consistently adhere to all safety standards and instruct our teams in our teams in internal training courses on the safe handling machines and materials.









# Cheese specialities from the Allgäu

## FOR OUR INDUSTRIAL CUSTOMERS

### We are your high-performance partner

We have established ourselves as a partner for our customers in the B2B sector both nationally and internationally and are and have found a home in almost all well-known food markets.

### Emmental cheese

Our Königswinkel Emmental cheese delights with its mild, spicy, slightly nutty flavour. We deliver the cheese to our customers as whole wheels customers – also in organic quality.



### Königswinkel butter (250 g and block butter)

Our butter from the Allgäu Königswinkel is made made from fresh milk and convinces with its with a fine, creamy flavour. Available in 250 g packs or as block butter.

### Industrial cream and whey concentrate





## FOR OUR CUSTOMERS IN THE CHEESE SHOP



### **Emmental cheese (conventional and organic quality)**

The mildly spicy and slightly nutty Königswinkel and slightly nutty Königswinkel Emmentaler. This cheese with its typical holes is the speciality speciality for cheese lovers of all ages.



### **Königswinkel butter (250 g)**

Our butter from the Allgäu Königswinkel is made from fresh milk and convinces with its fine, creamy flavour. Thanks to its traditional cream maturation makes it particularly easy to spread.



### **Rückholzer Alpspitz cheese**

Made from fresh Allgäu milk. Mild, flavoured semi-hard cheese with a nutty flavour and a slightly fruity note – a typical Emmental flavour.

We present to you  
on these two pages  
some of the specialities from  
our large selection of cheeses.

You can find our entire range  
either directly in our  
cheese shop or on our  
homepage in the  
online shop.

### **Cream**

Freshly scooped and very popular with our very popular with our customers. Among other things, our cream is used in the food processing industry.





## Regional delicacies directly on site



Our cheese shop directly on the factory premises in Rückholz is a meeting place for cheese lovers and fans of regional specialities. We present our entire range fresh from production and give you expert advice on all the details of the different varieties. Immerse yourself in a culinary world with the typical Allgäu flavour. In addition to our cheese, we have dairy products and many other specialities such as oils, sausage specialities or honey and other seasonal products from the region in our range.

Take a look around, enjoy the cosy atmosphere that invites you to taste and take a culinary break with us. We are open Monday to Friday from 9am to 5.30pm and Saturday from 9am to 12pm.





	€/kg
Emmentaler mild	10.40
Emmentaler Royal	16.40
Sahne natur 1 Liter	4.-
Alpspitzkäse	11.40
Alpenrahmkäse	14.40
Wirtenkäse	20.90
Rotweinkäse	15.90
Zitronen-Thymian	16.30
Alpkäse mild 3 Mon.	14.80
Alpkäse würzig 6 Mon.	16.50
Alpkäse würzig 12 Mon.	19.40

MVO Rückholz Werksverkauf



# Working together successfully

As a future-orientated and constantly developing company, we are always on the lookout for qualified employees and young trainees. We offer a secure job in a traditional Allgäu company, fair pay with holiday and Christmas bonuses as well as varied tasks. We are delighted when our employees contribute and realise their ideas. A positive corporate culture with a conscious work-life balance, in which everyone feels comfortable, is one of the factors that makes us successful in the long term.

## We welcome applications from

- Dairy technologists/cheese production
- Dairy technologist/machine room
- Electronics technician

## Apprenticeship at the MVO

- Do you have a qualified secondary school leaving certificate
- or a secondary school leaving certificate?
- Are you strong in physics, chemistry, biology and maths?
- Do you enjoy working in a team and independently?
- Are you characterised by reliability and commitment?

Then apply to us for an apprenticeship as a dairy technologist. Our training programme opens up many prospects in an industry with a strong future!





# Thank you very much

We would like to thank our partners, some of whom have been with us for many years. Their commitment, their services and their products contribute significantly to the success of our company.

We look forward to continuing our co-operation!

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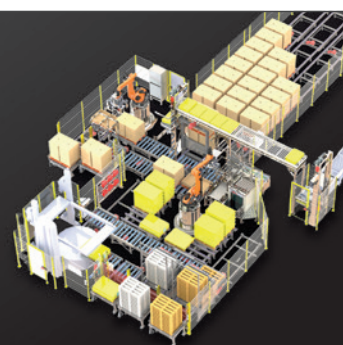
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