



FINALLY VEGAN



“MozzaVella” is a true innovation – it’s the first vegan mozzarella ball in brine on the market.

Made from almonds and oats, it is a 100% plant-based alternative for vegans and customers who want to consume less dairy products.

“MozzaVella” can be used just like the original mozzarella – So there are no bounds to your culinary creativity!

“Cottage Drops” can be used like a classic grainy cream cheese. Perfect as a tasty snack on a crusty slice of bread or as an ingredient in salads and bowls. The alternative to grainy cream cheese gives plant-based power. It convinces with its high protein content of 15g per cup and the low fat content. Tasty and full-bodied. Ideal for all those who want to eat consciously.



Made from plant ingredients



free from lactose and gluten



VEGAN PRODUCTS



MozzaVella, 125g
based on almonds and oats



MozzaVella, sliced, 400g
based on almonds and oats



MascarVone, 250g
based on peas and vegetable fat



Cottage Drops, 200g
based on almonds and soy



Cottage Drops herbs, 200g
based on almonds and soy



Greek for Salad, 150g



Filona cream natural, 150g



Filona cream herbs, 150g



Gourmet Slices, 150g



made from plant
ingredients



free from lactose
and gluten



available conventional
+ organic



ZÜGER FRISCHKÄSE

Fresh Milk Products



INTRODUCTION



Züger Frischkäse AG is a family company from Switzerland, currently run by the second generation, Christof and Markus Züger. At our location in Oberbüren, we turn fresh, high-quality Swiss milk into premium cheese products.

The product range includes mozzarella, pizza mozzarella, cottage cheese, mascarpone, ricotta, quark, cream cheese, brined cheese, barbecue cheese and butter. Since the early summer of 2022, we have added to our dairy product range also vegan products.

Züger products are not only available from retailers; Züger is also an expert partner for the food service and food industry.

400 farmers deliver daily the essential ingredient in high quality - the milk to Züger Frischkäse AG. Every farmer follows the regulations of our milk program „Swiss Family Milk“. This program stays for sustainability and animal welfare.

Züger Frischkäse AG has a holistic understanding of environmental protection. A big part of our energy sources are based on wood, solar and wind energy.



My team and I are dedicated to serve our valued customers and provide high quality products.

CHRISTOF ZÜGER
CEO

FACTS AND FIGURES

32,000 tonnes/a of dairy products
190 million kg milk/a
CHF 200 million in turnover/a
300 employees

HEADQUARTER



Oberbüren (CH)
Wide range of products

SISTER COMPANYS



Kisslegg (DE)
Production of mozzarella ball and
pizza mozzarella shredded



Hawangen (DE)
Production of pizza mozzarella bloc
and cheddar

OUR PRODUCTION





MOZZARELLA BALL

100g | 125g | 150g



MOZZARELLA BALL HIGH PROTEIN

100g | 125g | 150g | 3x40g



A2 MOZZARELLA WITH BETA CASEIN

125g



ORGANIC MOZZARELLA BALL

100g | 125g | 2x125g



LACTOSEFREE ORGANIC MOZZARELLA BALL

100g | 125g



ORGANIC DEMETER MOZZARELLA BALL

125g



MOZZARELLA BALL IN BUCKET

ball 125g | 1-3 kg



MOZZARELLA BLOC IN BRINE

300g



MOZZARELLA BLOC SLICED

300g | 400g



MOZZARELLA BLOC SLICED

5x400g (multipack)



ORGANIC MOZZARELLA BLOC

300g



ORGANIC MOZZARELLA BLOC SLICED

300g



MOZZARELLA TUBE

250g | 1 kg



MOZZARELLA MINI CUP 7.5G

125g | 150g



MOZZARELLA MINI 7.5G

130g | 175g



ORGANIC MOZZARELLA MINI 7.5G

150g | 500g



MOZZARELLA HEARTS

130g



ORGANIC MOZZARELLA HEARTS

130g



MOZZARELLA PEARLS 2G + MINI 7.5G

500g



AVAILABLE IN: Conventional, Organic, lactose free



MOZZARELLA PEARLS IQF

pearls 1g | pearls 2g |
cherry 5g | mini 7.5g | 500g



MOZZARELLA PEARLS IQF

pearls 1g | pearls 2g |
cherry 5g | mini 7.5g | 3kg



MOZZARELLA SLICED FROZEN

400g | 5x400g (multipack)



MOZZARELLA MINI IQF

130g



HOW TO USE ZÜGER MOZZARELLA IQF

1. Take the product out of the freezer
2. Defrost it 48 hours (do not open it) in cold storage +5°C
3. Ready for use like fresh mozzarella, if the product is closed and under cold storage, the shelf life is 25 days

WHY CHOOSE FROZEN MOZZARELLA?

- simple and quick to use
- taste and texture identical to the original product
- easy handling, frozen or thawed
- no clumping and no anti-caking agents added
- shelf life 12 month – efficient stock management
- stable and reliable quality



FIOR DI LATTE MOZZARELLA **45% FDM**

2.5 kg



FRESCA MOZZARELLA **45% FDM**

1 kg



FRESCA MOZZARELLA **45% FDM**

2 kg



ORGANIC MOZZARELLA **40% FDM**

2 kg



CLASSICO MOZZARELLA **42% FDM**

400 g



CLASSICO MOZZARELLA **42% FDM**

2 kg



GUSTO MOZZARELLA **40% FDM**

2 kg



SAN MARCO MOZZARELLA **35% FDM**

2 kg

AVAILABLE CUTS:

- DICED 4x4x15mm
- CUBE 4x4x4mm
- TAGLIATELLE 2x4x25mm



DOLCE LATTE MOZZARELLA

2 kg



VITO MOZZARELLA

2 kg



BELLA NAPOLI MOZZARELLA

2 kg



LA GESSICA MOZZARELLA

2 kg



DA CRISTOFORO MOZZARELLA

2 kg



DEL CAPO MOZZARELLA

2 kg



MOZZARELLA BLOC

1 kg | lactose free



ORGANIC MOZZARELLA BLOC

1 kg



MOZZARELLA SHREDDED

115-200g



CHEESE MIXTURE PIZZA AND GRATINS

115-250g



ORGANIC CHEESE MIXTURE PIZZA & GRATINS

115-250g



ORGANIC MOZZARELLA SHREDDED

150g



FILONA CREAM CHEESE

200g



FILONA CREAM CHEESE WITH HERBS

200g



CREAM CHEESE

1 kg



ORGANIC LACTOSE FREE CREAM CHEESE

150g



ORGANIC LACTOSE FREE CREAM CHEESE HERBS

150g



ORGANIC CREAM CHEESE

1 kg



LISA ORGANIC CREAM CHEESE CUBES

120g (6x20g)



ORGANIC CREAM CHEESE

5 kg

COTTAGE CHEESE



COTTAGE CHEESE

200g



COTTAGE CHEESE

450g



COTTAGE CHEESE

1 kg



COTTAGE CHEESE HIGH PROTEIN/LIGHT

200g



ORGANIC COTTAGE CHEESE

200g



ORGANIC LACTOSE FREE COTTAGE CHEESE

150g



COTTAGE CHEESE

5 kg



ORGANIC COTTAGE CHEESE

5 kg



MASCARPONE

250g



MASCARPONE

500g



MASCARPONE

2 kg



ORGANIC MASCARPONE

250g



ORGANIC MASCARPONE

2 kg



ORGANIC LACTOSE FREE MASCARPONE

250g



MASCARPONE LACTOSE FREE

5 kg



ORGANIC MASCARPONE

5 kg



ORGANIC RICOTTA

250g



RICOTTA

1.5 kg | with buffalo milk | organic



RICOTTA ORGANIC + CONVENTIONAL

10 kg



BUTTER WITH COLZA OIL

200g | 225g | lactose free



ORGANIC BUTTER WITH COLZA OIL

200g



ORGANIC LACTOSE FREE BUTTER

125g



LACTOSE FREE ORGANIC CURD CHEESE

200g

PANEER



PANEER NATURE

250g



PANEER BLOC

ca. 1.2 kg



PANEER/GRILLCHEESE CUBES IQF

2.5 kg
14x14mm | 19x19mm | 17x30x25mm



ORGANIC PANEER NATURE

200g



ORGANIC PANEER BLOC

ca. 1.2 kg



ORGANIC PANEER CUBES IQF

1 kg
14x14mm | 19x19mm | 17x30x25mm



GRILL-CHEESE BARBECUE

2x80g



ORGANIC GRILL-CHEESE BARBECUE

2x80g



GRILL-CHEESE BARBECUE

5x80g



GRILL-CHEESE PROVENÇAL

2x80g



ORGANIC GRILL-CHEESE PROVENÇAL

2x80g



GRILL-CHEESE PROVENÇAL

5x80g



ORGANIC CYROS TYPE HALLOUMI

200g



GRILL-CHEESE BLOC

400g



SALAD CHEESE

200g



ORGANIC SALAD CHEESE

100g



SALAD CHEESE HIGH PROTEIN

200g
also available as light



ORGANIC LACTOSE FREE SALAD CHEESE

150g



SALAD CHEESE BLOC

1.5 kg



SALAD CHEESE CUBES NO BRINE

500g



SALAD CHEESE CUBES

2.5 kg
14x14mm | 19x19mm



SALAD CHEESE WITH PEPERONCINI

150g | in oil



SALAD CHEESE WITH HERBS & OLIVES

150g | in oil



Züger sales team



CHRISTOPH SCHERRER

Head of Sales
c.scherrer@frischkaese.ch
Phone +41 (0)71 955 98 78



ANIS RUSCH

Key Account Manager Retail Vegan
a.rusch@frischkaese.ch
Phone +41 (0)71 955 98 69



CHRISTOPH BRÄNDLE

Sales Manager Germany
c.braendle@frischkaese.ch
Phone +49 (0)151 14807786



STEFFEN HEINE

Key Account Manager
s.heine@frischkaese.ch
Phone +41 (0)71 955 98 67