

Are you looking for a trusted private label partner to produce your cheese brand?





Your Pro in CHESE ... for: Your brand.

Look no further, because we at Hochland Professional excel in the private label cheese production process.



RISK MINIMIZATION

We assure consistent cheese excellence.

Our high standards in production safety, product stability and quality requirements are the basis of ensuring your brand's reputation



COMPLEXITY

We relieve you of challenges in production.

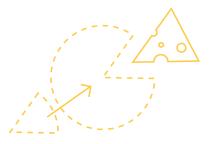
With proven standards for quality control, direct sourcing and supply chains we let you focus on your brand completely.



SERVICE

We simplify your cheese sourcing.

In eyerday operations we improve your customer experience through process excellence and leading edge technologies, providing you with relevant information exactly as you need it to run your business smoothly.



FLEXIBILITY

We speed up your time to market.

With proven standard recipes we can supply your market super fast and even a low MOQ is possible.









SOS

colored or white slices









range of flowpacks from 880g - 1988g

Standard packaging:

1033g / pack 8 packs / carton

shelf life: 365 days

Scan QR Code for more details





Our premium processed cheese slices impress with their excellent melting ability and their perfect taste.

Mainly they are used for burgers, toasts, sandwiches and gratins, as well as in bakeries and for an array of further food applications.

Their exceptional functionality in cold and warm applications will boost both sales and efficiency in any fast paced restaurant kitchen.

Slice on slice: easy handling by offset stacking.









IWS

colored or white slices









range of flowpacks from 150g - 800g

Standard packaging:

200g / pack 24 packs / carton

shelf life: 365 days

Scan QR Code for more details





Our premium processed cheese slices impress with their excellent melting ability and their perfect taste.

Preferably they are used for burgers, toasts, sandwiches and gratins, as well as in bakeries and for an array of further food applications.

Individually wrapped slices.









TUBS

in various flavors







flavored versions and / or packaging 36 x 200g tubs / carton upon request

Standard packaging:

200g / pack 24 packs / carton

shelf life: 365 days

Scan QR Code for more details





Our premium processed cheese tubs are filled with creamy and tasty processed cheese.

The cheese is easily spreadable, therefore ideal for sandwiches and so delicious on fresh baken bread.

Try it also for tasteful hot meals to which you want to give some culinary character or create some awesome and delicious cheese dips.









TRIANGLES

in various flavors





flavored versions and / or differing packaging sizes from 120g - 400g upon request

Standard packaging:

200g / pack 24 packs / carton

shelf life: 365 days

Scan QR Code for more details





Our premium processed cheese in triangles is perfectly spreadable cheese indulgence on bread or on your favorite cracker.

Each creamy portion enhances warm dishes, sauces and soups.

Just try the various flavors and enjoy.









Cheese Sauces

POUCH

Cheddar & spicy chili





packaging sizes from 250g - 750g upon request

Standard packaging:

750g / flowpack 9 packs / carton

shelf life: 300 days

Scan QR Code for more details





Our particularily creamy cheese sauces have a high cheese content and will delight all those who like their dishes deliciously tasty, hot & spicy and quickly prepared as well.

These cheese sauces are the perfect topping for "loaded fries", burgers, hotdogs or in combination with nachos.

A real flavor booster and certainly a must-have.









Cream Cheese

BUCKET







free from preservatives - free from colorants

Standard packaging:

2 kg

3,5 kg

5 kg

10 kg

shelf life: 365 days

Scan QR Code for more details





Our cream cheese in buckets is made from fresh milk and cream, unique in taste and of outstanding quality.

For it's fresh and delicious taste and perfect consistency, our product is used for a wide variety of applications, e.g. bakery products, cheese cakes, filling for antipasti and sushi, soups, sauces, sandwiches, cheese tea or coffee, pasta & risotto, gratins, dressings, puddings and more.

A real must-have for industry and gastronomy.









Cream Cheese

TUBS







free from preservatives - free from colorants fat reduced or flavored versions and rectangular tubs upon request

Standard packaging:

200g / tub 16 tubs / carton

shelf life: 365 days

Scan QR Code for more details





Our cream cheese is made from fresh milk and cream, unique in taste and of outstanding quality. The particular soft melting and the creamy mouthfeeling are the key success factors of this product.

Perfectly spreadable on bread and your personal kitchen aid for e.g. soups, sauces, sandwiches, pancakes, bakery products and so much more.

Spreadable cream cheese indulgence, soft & creamy - in oval tubs.









Cream Cheese

BARREL

made from 100% alpine milk







free from preservatives - free from colorants fat reduced or flavored versions upon request

Standard packaging:

200g / barrel 36 barrels / carton

shelf life: 365 days

Scan QR Code for more details





Our alpine cows give the most important raw material for cream cheese - the milk, which our Allgäu cheese masters have always refined with great care and experience.

The full taste of fresh alpine milk and the light creaminess of our product convince even spoiled natures.

For all who value natural ingredients and genuine, original taste - and for all those who simply want to enjoy nature again!



Your Pro in CHESE ... of for brands.



ASIA & PACIFIC

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Your Pro in CHEESE...

