

Alpine delicacies for an  
incredible gourmet experience

PRODUCTS MADE FROM SWISS GOAT MILK







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# Foreword

Blüemlisberg without goats? Today, unimaginable. After all, these amazing animals provide so many opportunities for practising innovative and sustainable agriculture.

We knew that there were so many ways to create delicious and valuable products from nutritious goat milk, which is why we decided, for the most part, to process and sell the milk and products on our farm ourselves. We are committed to animal welfare, sustainable farming practices and innovation. We are passionate about the livestock we keep here at Blüemlisberg and love manufacturing authentic products together with our partners. Good for the goat and good for you!

You will love our unique and enticing goat milk products. To get to the Blüemlisberg goat farm, take the Sattel-Hochstuckli AG revolving gondola up the mountain and then enjoy a pleasant 45 minute walk along Geissä Wäg goat trail.

**We are looking forward to your visit!**



Thomas Schmid  
Owner



# About Us

WE CARE ABOUT OUR ANIMALS

Here at Blüemlisberg, we know we can only manufacture high quality products if our animals are happy and healthy. Thanks to our wonderful team, our beautiful farm has the capacity and creativity required to continuously create new products for guests of all ages. Fresh goat milk is used to produce ice cream, chocolate, powdered milk, dairy products and other delicacies, which are then sold at our farm shop (including ice cream parlour) or via the web.

Animal welfare is our top priority. We are also dedicated to ensuring that our products are manufactured and processed in a sustainable manner. Fresh milk is only ever transported over short distances and then processed immediately, to guarantee a consistently high quality for all our products.

Here at Blüemlisberg, we care about our animals and will always put quality before quantity. Come and see for yourself – we’d love to have you drop by.

It is the lives we encounter that make life worth living.

GUY DE MAUPASSANT



2016

Blüemlisberg AG is founded and construction begins for a new goat farm at Blüemlisberg.

2017

Construction complete, over 50 nanny goats and 40 kids arrive at the farm.

2017

The farm produces its first batch of delicious goat milk ice cream.

2018

The farm produces its first batch of milk powder, made from 100% Swiss goat milk.

2019

We add goat milk cosmetics to our product range

2020

The first ever goat milk chocolate made in Switzerland, available in two different varieties, is added to our product range.

2021

The farm adds the hard goat cheese Apéro-Möckli, Formaggini in Canola Oil and a variety of meat products to our product range.

2021

Opening of the new adventure trail, known as the Geissä Wäg goat trail.

2022

Goat milk chocolates and powdered milk sticks are added to the Blüemlisberg AG product range.  
  
And we have additional products and projects on the go!



# Our Goat Farm

OUR GOAT PARADISE AT 1200 METRES ABOVE SEA LEVEL.

Our home is the Blüemlisberg goat farm, located directly on the Engelstock loop trail on a unique piece of land above Schwyz. A perfect symbiosis of people, animals, enjoyment, nature and relaxation.

The Blüemlisberg goat farm was founded in the autumn of 2017 and, in addition to offering a beneficial barn climate for the animals, also provides the opportunity for our goats, who love climbing, to scale the mountain as desired. Our herd of goats has plenty of space to spread out in our brightly lit barn, so each animal can find a comfortable spot to rest. This reduces stress for our less dominant goats, in turn having a positive effect on animal welfare and the quality of the milk.

Our goats are fed only on the flora that can be found here on our farm at 1200 metres above sea level.

The herb-strewn meadows in this mountainous area do not provide the goats with a great deal of protein, however the many essential herbal oils promise to contribute positively to both the health of our goats and the quality of our products.

If at all possible, we use homoeopathy to treat any symptoms of illness our animals may exhibit. We do our best to focus on illness prevention and animal welfare, and provide our animals with plenty of exercise and access to the meadow, as well as the care they need in order to ensure that each goat, young or old, is healthy and fit.

We began our farm journey with 90 goats and six Galloway cattle, and we welcome over 100 additional kids to our goat herd each spring. Our goats give birth on a seasonal basis, and are not milked for three months afterwards. This allows them to enjoy a well deserved break.

## Facts and Figures



### Farmland:

Total: 41.8 hectares  
Agricultural land: 26.8 hectares  
Woods, meadows, water: 15 hectares



### Agricultural zone:

Mountain zone II  
Elevation: 1200 metres above sea level.



### Animals:

Saanen goats, Chamois Coloured Goats  
and Galloway Cattle





# Location

## FANTASTIC VIEWS AND PLENTY TO DO

The Schwyzer valley lies at our feet, featuring Lake Lucerne and Lake Lauerz, a view of the Rütli meadow and the legendary mountains Fronalpstock and Mount Rigi, also known as the Queen of the Mountains. Starting at the Mostelberg resort, you can explore the area around the Engelstock on the Geissä Wäg goat trail, an adventure trail that opened in 2021. This well paved path is suitable for hikers of all levels, including children. And our ice-cream parlour is the perfect place to stop and take a break before continuing on your journey.

Don't forget to take a look at our farm shop while you're at it. Visit us at Blüemlisberg! Take the Sattel-Hochstuckli revolving gondola up the mountain and then enjoy a 45 minute walk with fantastic views.

## The perfect car-free location for your event

### Our farm is happy to host:



SEMINARS



COMPANY GETAWAYS



FAMILY EVENTS



CELEBRATIONS  
OF ALL SORTS

### What we offer:



TASTINGS



FARM TOURS



OUTDOOR BBQ



HOSTS UP TO  
80 PEOPLE





# Ice cream

ICE COLD AND DELICIOUS

Made from 100% Blüemlisberg goat milk, with thanks to our bold, cheeky goats, it's a taste you won't forget! Fresh goat milk ice cream, fruity and tart.

We use pure goat milk sourced here at our Blüemlisberg goat farm, and then process it on site at 1200 metres above sea level: almost no other ice creamery can boast operations at that elevation. Our mountain fresh goat milk ice cream has an airy, fruity and refreshing taste.

Our innovative gelato is unique and delicious. We have developed a light, low fat ice cream, good for your taste buds and your health.

Too good for the goats –  
our goat milk ice cream is heavenly.



## Our Flavours



APRICOT



COFFEE



GREEN APPLE



RASPBERRY



MANGO



PASSION FRUIT



PEACH



PISTACHIO



CHOCOLATE



VANILLA



BERRY



WALNUT





# Ice cream

OUR ICE CREAMERY AT 1200 METRES ABOVE SEA LEVEL

We asked ourselves whether the perfect goat milk ice cream could be achieved by transporting the milk down the mountain or by bringing the machinery up the mountain to our goats. We found our answer in the construction of a small but excellent ice creamery on our premises. Our goat milk ice cream is produced right here at Blüemlisberg. We have developed recipes for twelve delicious flavours. To meet our high quality standards, we invested in up-to-date, top of the line equipment.

Our local production facilities allow us to create hand-crafted, sustainable ice cream. The environmental impacts of transporting the milk are negligible, thanks to the short distances travelled, plus we are creating local jobs and providing added value to our rural home.

STEP 1



Pasteurization

STEP 2



Cooling

STEP 3



Churning & Manufacture

STEP 4



Bottling

STEP 5



Packaging & Labelling





# Powdered Milk

## GOAT MILK IS A DELIGHTFULLY TASTY PRODUCT

Our powdered goat milk is produced solely from fresh goat milk harvested in central Switzerland. The gentle drying process dehydrates pasteurized goat milk, allowing it to be packaged for sale. The many active ingredients and vitamins present in goat milk are preserved and active in our powdered goat milk.

Goat milk is a high-quality foodstuff containing many valuable vitamins and minerals, which means that our powdered goat milk is perfect for the whole family.

Our healthy goat milk is particularly nutritious thanks to high levels of minerals, vitamins and micro-nutrients.



## Goat milk offers many advantages

1

### Easy to digest fats and proteins

The globules of fat in goat milk are much smaller than those in regular milk, so goat milk is a fat reduced option. Not only that, the protein content in goat milk makes it a wonderful addition to baking, creating a soft dough that is easy to digest. The combination of these two benefits provides relief for our digestive systems and can contribute to a general sense of well-being.

2

### Lower lactose levels

People with diagnosed lactose intolerance cannot automatically assume that goat milk is right for them. However, goat milk does normally contain less lactose than is found in cow's milk. As intolerances are often triggered by large amounts of the substance, and those affected react to different levels of lactose, it's no surprise that many lactose intolerant people can drink goat milk without suffering any ill effects.

3

### Goat milk: additional benefits

- Strengthens your nerves and helps reduce stress
- Protects and relieves airways
- Better tolerability than cow's milk
- Can have a positive effect on skin problems



# Chocolate

## THE FIRST GOAT MILK CHOCOLATE IN SWITZERLAND

Yet another Blüemlisberg innovation: the very first goat milk chocolate in Switzerland, a unique taste sensation. Delicious, with a mild aftertaste. The latest chocolate creation from two innovative companies located in the heart of Switzerland.

So far, Max Felchlin AG has used Blüemlisberg AG's powdered goat milk to create two milk chocolate varieties, both made from 100% goat milk from central Switzerland.

Heidi and her friend Peter the goat herder would have been thrilled to try this goat milk chocolate, which is delicious and delicate, a true mountain treasure. The goat milk lends a unique and subtle note to the chocolate, without the typical capric acid taste of goat milk dominating the experience.

Discover the unique and delicious taste of Blüemlisberg chocolate by trying this incomparable and irresistible delicacy today. Incredibly delicious moments that you won't forget.



**"I just love chocolate. And I love dark chocolate most of all, something about that bitter-sweet taste. The goat milk in the Blüemlisberg dark chocolate really makes a difference, it's such an exquisite taste."**

**Linda Fähr, Swiss singer and TV presenter**  
Blüemlisberg Ambassador



Together with Felchlin, we are manufacturing a first for Switzerland, a unique liquid chocolate couverture for the production of goat milk chocolate.



The Aeschbach Chocolatier AG pours our chocolate couverture, manufactured by Felchlin AG, into a mould developed specially for us and packages the chocolate bars for sale. And of course our specialist chocolate team is always working on new products and varieties.



# Cosmetics

## NATURAL PRODUCTS FOR SOFT AND BEAUTIFUL SKIN

Goat milk has been used in medicine and skin care for millennia. The Greek physician Hippocrates extolled its virtues as an elixir of life, and Egyptian Pharaoh Cleopatra used goat milk as a beauty product.

It is often said that goat milk has many positive characteristics and even healing powers, and it is a key ingredient in many household remedies.

Even though the benefits goat milk offers have remained the same, its natural healing properties seem to have been forgotten – especially by the cosmetics industry.

### A range of uses

It's hardly surprising then, that goat milk can be used not just as a food product, but also as part of a skin-care and beauty routine. Together with cosmetics company Trybol AG, located in Schaffhausen, we have developed a hand and face cream for the discerning consumer, available with a lemon balm or lavender scent and manufactured without any chemical additives. It goes without saying that we do not test our products on animals.

## Goat milk cosmetics

### HEALTHY AND POPULAR



#### Moisturises

Our cosmetic products moisturise without being greasy, because they are absorbed quickly into the skin – the perfect natural product for demanding skin and your daily skin-care routine!



#### Protects skin cells

Goat milk is said to protect and regenerate cells. It contains high levels of vitamins (A, B1, B2, B6, biotin, C and D), and is rich in minerals (calcium, sodium, magnesium) and moisturising agents such as panthenol. High value oils and coenzymes such as Q10 protect your skin and prevent ageing.



#### Regenerates

Goat milk contains vitamins A and E, which regenerate your skin. It contains butterfat that has a soothing effect. Plus, it contains enzymes that stimulate cell production and the resulting lactic acid has a moisturising effect.



**Trybol**

The cosmetics company Trybol AG, located in Schaffhausen, manufactures our cosmetic products using our powdered goat milk.



# Dairy Products

## FRESH GOAT MILK PRODUCTS

You'll be amazed at what the milk our 100 goats provide can do! It's said that goat's milk can reduce stress and strengthen your nerves. It's also said to have a positive effect on muscle growth and be good for your skin, as well as helping asthmatics free their airways – this traditional household remedy is experiencing a renaissance! Our goat's milk gelato is famous, but we have plenty of additional products for you to try, including our goat cheese.

Fancy some goat cheese? Goat cheese may well be the oldest cheese in the world, but its time is now: here in Switzerland, it is becoming ever more popular. If you love cheese and are trying to eat healthier meals, you simply cannot miss out on our goat cheese.

Goat cheese is one of the few vegetarian options that efficiently provides our bodies with vitamins A and B12. Goat cheese is a true superfood, containing plenty of calcium, chloride, phosphorous, linoleic acid and organically bound iodine.

Not only that: goat cheese contains protein that is particularly easy to digest, allowing the human body to process it quickly and easily.

We work together with the Odermatt Dairy in Dallenwil to produce a range of Blüemlisberg goat cheese delicacies. Patrick Odermatt, owner of the dairy, is constantly working on developing new products for us.

**Goat milk is a natural energy drink, with around 20 times the amount of taurine found in cow's milk!**





# Delicatessen

A RANGE OF SPECIALITIES FOR FOODIES

In many cultures, goat is standard on the menu. This is particularly true in India, southern Europe and northern Africa as well as in the Middle East. There are so many dishes to explore! In Europe, goat meat is a speciality and a delicacy.

It is also very healthy, being low in both fat and cholesterol. The meat is tender and easy to digest. At only 143 calories per 100 grams, it is also a low calorie food that fits well into a balanced diet – a great option for everyone, not just the calorie counters.

After all that information, you won't be surprised to learn that we create incredible products together with our regional beef experts. Discover our product range today. We are always happy to hear from gourmands who have ideas for new products.

Our Galloway cattle are a Scottish breed, very hardy and hornless. Almost all year round (presuming their isn't any snow), they enjoy life on an large meadow located at the very top of the Blüemlisberg. They are endearing, pleasant animals that are a great match for our lively goats.

**Every butcher will tell you: Galloways provide some of the best marbled meats in the world, with ideal proportions of meat to fat. An unparalleled gourmet beef - scrumptious!**

You won't believe how good it tastes.





# Sustainability

A CORE TENET OF OUR PHILOSOPHY

## Nature Conservation

Around 50% of the land at Blüemlisberg is Biodiversitätsförderflächen (BFF), an official Swiss designation meaning land dedicated to the promotion of biodiversity. These areas meet the demanding requirements put in place to ensure that the amount of biodiversity in the area is appropriate for the region and allows native flora and fauna to thrive.

All our meadows are mowed carefully with lawn mowers. This is a lot less efficient and requires a lot more physical labour than when using an agricultural mower. But doing things this way protects the fawns, rabbits and bees that live in our meadows, allowing the animals to run away long before they can be hurt by the mower.

Our Galloway cattle keep our goats company; they are an undemanding, extensive breed. They are our four-legged landscaping experts, eating the hay the goats leave behind and helping to prevent waste. Any feed that our cattle don't eat is then returned to the meadows as either fertiliser or seeds.

Our goal is to promote growth of the flora that are native to the area, with plenty of meadows featuring herbs and flowers acting as the ideal feeding grounds for our animals. Blüemlisberg means 'flowering mountain', and that is the name of our game.

## Products

We are committed to reducing fossil fuel use and increasing our energy efficiency. Around one third of the milk produced on our farm is processed right here on site, becoming delicious ice cream that has never seen the inside of a lorry. Producing products locally helps to significantly reduce our CO2 footprint and emissions that would otherwise be generated by transporting our products.

We refuse to use products that are harmful to the environment, such as microplastics and hormone-active substances. We try to avoid plastic packaging and use sustainable packaging materials. This is an ongoing process, and we are constantly working to do better.

## Use of External Resources

At Blüemlisberg, we do our best to keep our use of external resources as low as possible, and to run our business using locally available products that are not harmful to nature.

Our fresh spring water is one of the most important assets we have, used to ensure that the animals and people on our farm do not go thirsty. It is an incredibly important resource that we know we must protect. Because we live and work at the source of the Gründelisbach and the Luitobelbach, two creeks that flow into Lake Lauerz and then Lake Lucerne, we are aware that we have a responsibility to protect this precious potable water and the surrounding ecosystem.

When farms refuse to use artificial fertilisers, they grow less hay, and the aftermath grazing is leaner. We deliberately choose not to use artificial fertilisers, despite the fact that we then produce less hay. Our goal is to promote the growth of native, resilient plants in our meadows. Our meadows are fertilised solely with manure and liquid manure from our own farm.

When an animal feels comfortable in the barn and out in the field, it will be healthier. Our barn contributes to our animal's health by offering plenty of diversions and enough space for each animal. Between spring and autumn, provided the weather allows it, our animals can be found outdoors in the meadow. If these preventative health measures should fail, we treat sick animals using homoeopathy. Only in the event that we have no other choice do we ask a vet to provide regular medications to our sick animals. However, we do our best to keep the amount of non-homoeopathic treatment to a minimum. We consider antibiotics to be a last resort.

Here at Blüemlisberg, sustainability is not just a buzz word, it is a core component of our company values. We do our best to embody sustainable practices in everything we do, from primary production all the way to the finished product, and we are always searching for ways to improve our processes.



# Blüemlisberg on Tour

WE CAN BRING OUR FARM TO YOU!

Whether you want some ice cold goat milk gelato, the finest goat cheese, a juicy burger or a sizzling goat meat sausage. Our range of products offers plenty of opportunities to try our delicious goat milk and goat meat products.

## Food Truck

Hungry for a delicious goat burger or sizzling goat meat sausage? You have got to visit our Blüemlisberg food truck.

## Buddy

Our ‘Buddy’ is a jack of all trades: perfect for open houses, Swiss wrestling or yodelling tournaments, company parties or birthday celebrations. We’re more than happy to bring our mobile food cart to you and serve delicious ice cream to your guests.

## Ice Cream Bike:

ice cold on wheels Our cool ice cream bikes really stand out from the crowd.

You are organising an event and would like to surprise your guests with something unique?

Then contact us at [info@bluemlisberg.swiss](mailto:info@bluemlisberg.swiss) and we will be happy to provide a custom quote.



## Visit us

### OPENING HOURS

**November – March:** Thu - Sun 10 a.m. – 4 p.m.\*

**April – October:** Tue - Sun 9 a.m. – 5 p.m.\*

Closed Mondays  
(except on public holidays and during school holidays)

\*When the weather is nice, the gondola is running or on request.

Please note that no cars are allowed at Blüemlisberg.

Our website, [www.bluemlisberg.swiss](http://www.bluemlisberg.swiss) contains up-to-date and interesting information on our business and our animals here at Blüemlisberg. You can purchase our products online at [www.shop.bluemlisberg.swiss](http://www.shop.bluemlisberg.swiss) and have them delivered right to your door.



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