

Take time!

For a long time past the production of cheese is a well-known method to preserve milk. The use of different methods of production and the application of various starter and maturation cultures allows an almost unlimited variety of types. The respect and carefulness in production and care that each cheese maker shows for his product, makes each cheese unique and gives him his independent character and his outstanding taste.

All participants of the 10th international cheese competition “Käsiade” are already looking forward to taste the exquisitenesses of the national and international cheese-cellars. The international composed jury awards a prize to the best cheeses out of all sent in products. All amateurs of cheese from home and abroad find pleasure in variety and exquisiteness of all different cheeses. In addition to the cheese-specialities of dairies and cheese factories there is also a special competition for farmer made cheese.

The association of Cheese Makers and Dairy Professionals, an association of national and international professionals, is organizing the 10th international jubilee cheese competition “Käsiade” from 11th to 13th of November 2010 in Hopfgarten i. Brixental / Tyrol. The „Käsiade“ is a competition between national and international cheese makers and dairy professionals. The cheeses will be judged by an international jury: in particular flavour and texture will be evaluated.


The division of classes results from the type of production as well as from regional varieties and different degrees of maturity. Gold, silver and bronze medals will be awarded to the winners of each class.

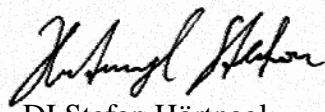
The „peak of quality“ – a prize of honour from the „Agrarmarketing Tirol“ will be awarded to the final winner of the 10th international cheese competition “Käsiade”.

We are looking forward to your participation at the 10th international cheese competition and wish you

„Good luck!“

For the association of Cheese Makers and Dairy Professionals


Sebastian Wimmer
President


DI Stefan Hörtnagl
Manager

10th international Jubilee
KÄSIADE

- special premium of farmer made cheese -

About us

The headquarter of the association of Cheese Makers and Dairy Professionals is in the Tyrol. Apart from national specialists, there are in the meantime many members from other alpine countries as well as from all over Europe.

For more than 650 members various activities are organized since more than 50 years. The association of Cheese Makers and Dairy Professionals tries to refer to the always changing regulations of dairy industry as well as to transport the productions and the interests of the members to the public, as done for example with this contest.

Activities:

- Education and further development in cooperation with the *Bundesanstalt für Alpenländische Milchwirtschaft* in Rotholz and the organizations of the Austrian food agency.
- Organization of excursions in Austria and abroad.
- Contacts between Cheese Makers and Dairy Professionals and connected organizations.
- Construction and care of the chapel for the dairy industry at the “Kraftalm” near Itter.
- Further education and information by the journal “Der Käse- und Molkereifachmann“
- Social activities, excursions, etc.
- Organization of the international cheese competition „Käsiade“ 1992, 1994, 1996, 1998, 2000, 2002, 2004, 2006, 2008 and 2010

Chairman:

Sebastian Wimmer

Brixner Strasse 1, 6020 Innsbruck, Austria

Manager:

DI Stefan Hörtnagl

Brixner Strasse 1, 6020 Innsbruck, Austria

Phone: +43 (0)59292 1810

Fax: +43 (0)59292 1899

E-mail: kaesiade@lk-tirol.at

Internet: www.fachleuteverband.at



10th international Jubilee
KÄSIADE

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Program

Thursday, November 11th, 2010

We award a prize to the best qualities of cheese

9:00 a.m. Evaluation of cheese by the jury

Friday, November 12th, 2010

... we show them to the public

10:00 – 3:00 p.m. guided tour for schools (Salvena)

6:00 p.m. „Mit Musik ins Wochenende“ – live transmission of the ORF Tirol

8:00 p.m. Cheese & wine - presentation and tasting at the “Salvena” for media, gastronomic and consumers with incidental music

Music: “Angather Blechsaden”

Entrance fee incl. cheese & wine coupon: EUR 15,00

Saturday, November 13th, 2010

...and congratulate the participants

6:00 p.m. Reception of the guests of honor with the *Bundemusikkapelle* and the *Schützenkompagnie Hopfgarten* at the market place

8:00 p.m. Ceremonial award of diplomas and medals as well as award of the „peak of quality“ to the global winner of the 9th international cheese competition “Käsiade” at the “Salvena”

„Dairy ball“

Entrance fee: EUR 10,00

We are looking forward

to your

visit!

10th international Jubilee

KÄSIADE

- special premium of farmer made cheese -

Conditions of participation

1. Organizer:

Association of Cheese Makers and Dairy Professionals, Brixner Straße 1, 6020 Innsbruck, Austria.

2. Purpose:

Austria is situated in the centre of Europe and has a long cheese making tradition. The „Käsiade“ with its special premium for farmer made cheese is a competition of cheese makers from European and non-European countries.

3. Conditions of participation:

Only cheeses from cow-, sheep-, goat- or buffalo-milk without additives of flavours are allowed. Also allowed are cheeses with additives of spices, herbs and fruit. Processed cheeses, cheese preparations and cheese imitations are not allowed.

4. Classes:

The cheeses will be divided in 8 classes:

1. Hard and semi hard cheese with propionic acid fermentation
e.g. Emmentaler, Maasdamer
2. Hard cheese without propionic acid fermentation
e.g. Bergkäse, Greyerzer, Parmesan, Cheddar
3. Semi hard cheese without smear maturation
e.g. Edamer, Gouda
4. Smear ripened semi hard cheese except mould ripened cheese
e.g. Tilsiter, Raclette
5. Mould ripened cheese (white, green, blue)
6. Smear ripened soft cheese
e.g. Schloßkäse, Münster, Limburger, Vacherin Mont d'Or
7. Cream cheese and preparations of cream cheese

e.g. cottage cheese, mozzarella, Brimsen

8. Other types of cheese
e.g. grey cheese, sheep cheese, goat cheese

5. Judging:

In particular flavour, taste and texture will be evaluated by the jury.

A maximum of 20 points can be reached; max. 10 points for the flavour, max. 6 points for the texture, 2 points for the interior appearance and 2 points for the exterior appearance.

The anonymous cheese samples will be judged by a jury of three persons.

6. Inscription:

The inscription should be made with the enclosed registration form till latest Thursday 21st October 2010 to the *Bundesanstalt für alpenländische Milchwirtschaft*, Rotholz 50 a, 6200 Jenbach, Austria (Phone +43 (0)5244 62262, Fax +43 (0)5244 64731-23).

Please enclose to your inscription a copy of the payment of the participation fee and a sales ticket or a verification of Dry Mass and Fat i. DM. There has to be additionally a short product specification. This helps the jury in awarding the prizes.

7. Participation fee:

The participation fee has to be paid free of charge for the organizer to the account number 684.647 (IBAN AT 973635800000684647) at the *Raiffeisenbank Wörgl* in 6300 Wörgl, Austria; routing code 36.358, SWIFT-code: RZTI AT 22358.

8. Cheese from commercial production:

The participation fee for each forwarded sample of cheese is EUR 100,00.

For each registered cheese sample please send a minimum quantity of 8 kilograms in original packaging. This cheese amount is necessary for the judging.

Cheeses with weight less than 8 kilograms must not have a cut end or a trier hole. No cut end and one trier hole is allowed only for cheeses with a weight of more than 8 kilograms. There is no refund of costs for the forwarded cheese samples.

In the classes 1 and 2 the cheese amount over 8 kilograms gets bought from the organizer to the local price. The money transfer is made on your account mentioned on the inscription.

9. Farmer made cheese:

The participation fee is EUR 50,00 for each forwarded sample of cheese.

Please send a minimum quantity of 4 kilogram for each participating cheese sample in original packaging (without restitution of costs).

A part from this the conditions are the same.

10. Delivery:

Please take care of the delivery to the *Bundesanstalt für alpenländische Milchwirtschaft* Rotholz till latest Friday 5th November 2010, 10 a.m. To avoid damages and change of quality cheese has to be kept refrigerated during transportation. Costs, risks of change of quality till the arrival at the organizer are on the participants risk.

11. Cheese from outside the European Community:

Cheese from non-member-states of the EC must be imported officially by the participant himself. All costs of the import have to be paid by the participant. The organizer does not take over liability or guarantee for fiscal and custom authorities.

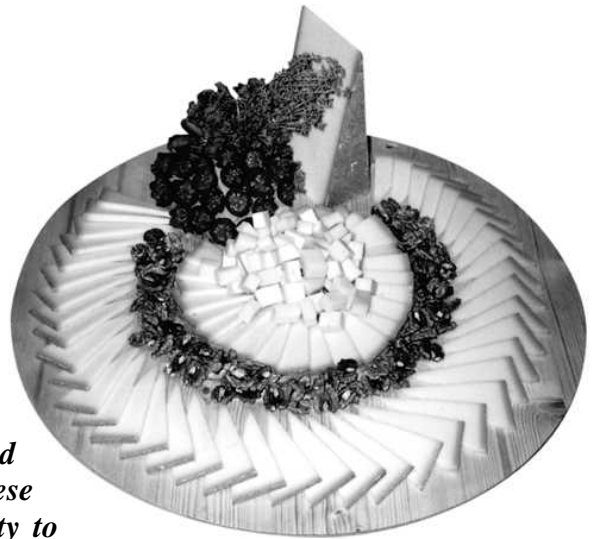
Cheese from countries outside of the EC must comply to EC Food Law. As confirmation a veterinarian certificate is necessary.

10th international Jubilee
KÄSI ADE

- special premium of farmer made cheese -

Delicious & tasty

Since over 20 years the „Käsiade“ is an important meeting point for cheese specialists and for cheese culture. That's why so many cheese makers and gourmets are following the invitation to get a taste of various cheeses but also wines and beers. In the last years the „Käsiade“ was also an opportunity to establish contacts between cheese makers, catering trade and commerce. The 10th international Cheese Competition “Käsiade” offers again the possibility to refresh taste and contacts .



Beaufort, Bergkäse, Ziegenkäse, Emmentaler, Mont Vully, Appenzeller Surchoix, Bernerkäse, Bettwieser Schlosskäse, Vacherin Mont d'Or, Cambozola, Val Verde, Gruyere, Sbrinz, Babichon, Crontour, Almkäse, Sennkäse, Steinkäserer, Almweichkäse, Romadur, Tilsiter Switzerland, Rigattiono, Dolce-Grana, Feinspitz, Bio Magdalenenkäse, Ginzlinger Bergkäse, Samerkas, Lorainer, Räucherkäse, Weinkäse, Mostkäse, Rona Käse, Steirischer Selch Kas, Dorfheiliger, St. Libère, Bruyere Duo, Jean-Louis Creme, Schatzeli, Camembert de Luxe, Fleur du Lémann, Winzerkäse, Gummer Hobelkäse, Flühlikäse, Le Sapin d'Or, Urwängi, Bloderkäs, Maasdamer, Gouda, Korbkäse, Nikolaus, Vrchar, Parenica, Eidamska Tehla, Mozzarella, Minikolibä, Parenica Udena, Zvolensky, ...

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The Tyrol - overview

That the Tyrol is a beautiful country is well-known all over. It is also easy to find your way around here. The only question is to go up or down the valley. And if you get lost you only have to go down the mountain or follow a small brook – avoiding gorges and rocks – and you will get back to civilisation – or even better to a nice country inn.



Long before it got the name „Tyrol“ the country was called the “country in the mountains”. It is a country of passes between Germany and Italy. Its history was influenced by this situation in the heart of Europe, with the *Brenner* as the lowest pass of the Alps. It hasn't been a pure chance that the man from the *Hauslabjoch*, named „ÖTZI“, has been found on a pass.



In the eastern part of Innsbruck, where the dialect sometimes seems to be like in Salzburg or Bavaria, the river Inn and its valley become wider. Mountains perfect for skiing or hiking and rocks as the massive of the „Wilder Kaiser“ create a wonderful panorama. At the entrance of the valley – but in the heart of the Alps of Kitzbühel you will find the village Hopfgarten. This will be the location where in November everything is related to cheese from all over the world.



The Tyrol has a long cheese making tradition. Since many generations especially hard, semi hard and sour cheese varieties have been made in many dairies, cheese factories or on Tyrolean alpine pastures. This can be testified by documents about the sale of cheese from the year 1544 from the *Holzalm* near Hopfgarten. But also in the valleys the dairy industry was and is still very important.

The Tyrolean people like to give you a warm welcome with a „Stamperl Selberbrennten“ – schnaps made from apples or pears. Participating on the „Käsiade“ - take the chance to get to know country and people at the same time!

*You can discover a lot
between Mountain
and Valley!*

Booking of rooms:

Ferienregion Hohe Salve, Hopfgarten i. B.

Phone: +43 (0)5335 2322

Fax: +43 (0)5335 2630

e-mail: info@hopfgarten.tirol.at

Internet: www.tiscover.com/hopfgarten-tirol

10th international Jubilee
KÄSI ADE

- special premium of farmer made cheese -

Inscription

10th international
KÄSIADADE
- special premium of farmer made cheese -

11th to 13th of November 2010 Salvena Hopfgarten i.B./Tirol
Association of Cheese Makers and Dairy Professionals

☞ Company		☞ Participation as
		<input type="checkbox"/> industrial company <input type="checkbox"/> producer of farmer made cheese
☞ Post office box	☞ Address	☞ Phone
☞ Postcode	☞ Place	☞ Fax
☞ Country	☞ Person of contact (+direct dialing)	☞ E-mail

☞ Bank account for retransfer (for cheeses of class 1-2)		
☞ Routing code	☞ Account issued to	☞ Account number/IBAN

☞ **Participation fee:**

Please send the participation fee of EUR 100,00 (EUR 50,00 for special premium of farmer made cheese) for each participating cheese free of charge to the *Verband der Käserei- und Molkereifachleute* on the **account number 684.647 (IBAN AT 97363580000684647)** at the *Raiffeisenbank Wörgl*, 6300 Wörgl, Austria **routing code 36.358**. Please use **swift code RZTI AT 22358** for transfers from abroad. The payment is required for the participation at the award.

☞ **Delivery:**

Cheeses have to be sent to the *Bundesanstalt für Alpenländische Milchwirtschaft*, Rotholz 50 a, 6200 Jenbach, Austria at the latest until Friday, November 5th 2010, 10.00.a.m. To avoid damages and change of quality cheeses have to be kept refrigerated during transportation. Each participant is responsible for costs, risks and change of quality until arrival at the organizer. **A sales ticket or a verification of dry mass and fat i. DM absolutely has to be added to the cheese.**

For information concerning cheese exportation and duty payments, please contact:

Company:	Schenker & Co AG	Contact:	Mr. Huber Christoph
Postcode:	6330 Kufstein, Austria	Address:	Gewerbepark Süd 8
Phone:	+43 (0)57686 256900	Fax:	+43 (0)57686 256909

☞ Date	☞ Signature

Please fax inscription at the latest till 21th October 2010 to the *Bundesanstalt für Alpenländische Milchwirtschaft* in Rotholz: +43 (0) 5244 64731-23

☞ Participating company	☞ Producer
☞ Person of contact (phone)	☞ Person of contact (phone)
	BIC-Code:
	IBAN-code :

☞ Type of cheese	☞ Class
	<input type="checkbox"/> 1. Hard and semi hard cheese with propionic acid fermentation <input type="checkbox"/> 2. Hard cheese without propionic acid fermentation <input type="checkbox"/> 3. Semi hard cheese without smear maturation <input type="checkbox"/> 4. Smear ripened semi hard cheese except mould ripened cheese <input type="checkbox"/> 5. Mould ripened cheese (white, green, blue) <input type="checkbox"/> 6. Smear ripened soft cheese <input type="checkbox"/> 7. Cream cheese and preparations of cream cheese <input type="checkbox"/> 8. Other types of cheese
☞ Denomination of cheese	

☞ Sort of milk	☞ Heat	☞ Form	☞ Weight	☞ Dry mass.
<input type="checkbox"/> cow-milk <input type="checkbox"/> sheep-milk <input type="checkbox"/> goat-milk <input type="checkbox"/> buffalo-milk	<input type="checkbox"/> raw milk <input type="checkbox"/> thermisation <input type="checkbox"/> pasteurization <input type="checkbox"/> ...	<input type="checkbox"/> loaf <input type="checkbox"/> block <input type="checkbox"/> bar <input type="checkbox"/> roll <input type="checkbox"/> cup <input type="checkbox"/> ...	_____ piece of _____ kg _____ kg total weight	 % ☞ Fat i. DM %

☞ Product description
<p>Flavour:</p> <p>Texture:</p> <p>Interior appearance:</p> <p>Exterior appearance:</p> <p>Additives:</p> <p>Technological particularities:</p> <p>Ich</p>

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