

# Inscription cheese



10<sup>th</sup> to 12<sup>th</sup> of November 2016 Salvena Hopfgarten i.B./Tirol  
Association of Cheese Makers and Dairy Professionals

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

<input type="checkbox"/> <b>Bank account for retransfer (for cheeses of class 1-2)</b>		
<input type="checkbox"/> <b>Routing code</b>	<input type="checkbox"/> <b>Account number/IBAN</b>	<input type="checkbox"/> <b>Account issued to</b>

<input type="checkbox"/> <b>Participation fee</b>
<p>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 <i>Verband der Käserei- und Molkereifachleute</i> on the <b>account number IBAN AT 973635800000684647</b> at the <i>Raiffeisenbank Wörgl</i>, 6300 Wörgl, Austria. Please use <b>BIC swift code RZTI AT 22358</b> for transfers from abroad. The payment is required for the participation at the award.</p>

<input type="checkbox"/> <b>Delivery</b>																
<p>Cheeses have to be sent to the <i>Bundesanstalt für Alpenländische Milchwirtschaft</i>, Rotholz 50 a, 6200 Jenbach, Austria from Monday, October 24<sup>th</sup> until Friday, November 4<sup>th</sup> during office times. 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. <b>A sales ticket or a verification of dry mass and fat i. DM absolutely has to be added to the cheese.</b></p> <p>For information concerning airmail, cheese exportation and duty payments, please contact:</p> <table> <tr> <td>Company:</td> <td>Gebrüder Weiss GmbH East plus</td> <td>Contact:</td> <td>Mr. Erwin Resl</td> </tr> <tr> <td>Postcode:</td> <td>1200 Wien, Österreich</td> <td>Address:</td> <td>Handelskai 92/2/1/H</td> </tr> <tr> <td>Phone:</td> <td>+43 (0) 1 712-8436-2042</td> <td>Fax:</td> <td>+43 (0) 1 712-8436-36</td> </tr> <tr> <td>Mail:</td> <td>erwin.resl@gw-world.com</td> <td></td> <td></td> </tr> </table>	Company:	Gebrüder Weiss GmbH East plus	Contact:	Mr. Erwin Resl	Postcode:	1200 Wien, Österreich	Address:	Handelskai 92/2/1/H	Phone:	+43 (0) 1 712-8436-2042	Fax:	+43 (0) 1 712-8436-36	Mail:	erwin.resl@gw-world.com		
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<input type="checkbox"/> <b>Date</b>	<input type="checkbox"/> <b>Signature</b>

Please fax inscription at the latest till 21<sup>th</sup> October 2016 to the *Bundesanstalt für Alpenländische Milchwirtschaft* in Rotholz: +43 (0) 5244 64731-23

<b>↗ Participating company</b>	<b>↗ Person of contact (phone)</b>

<b>↗ Type of cheese</b>		<b>↗ Class</b>		
		<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		
<b>↗ Denomination of cheese</b>				
<b>↗ Sort of milk</b>	<b>↗ Heat</b>	<b>↗ Form</b>	<b>↗ Weight</b>	<b>↗ Dry mass.</b>
<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"/> 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	%  <b>↗ Fat i. DM</b> %

<b>↗ certificate text words – will accurately be printed in this words on the certification</b>	
<b>↗ producing company or participating company</b>	<b>↗ trade or brand name of the cheese</b>

<b>↗ Product description</b> (Flavour, Texture, Interior appearance, Exterior appearance, Additives, Technological particularities)

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