

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.

Butter is also included at the competition. Due to the fact that curd cheese, cream cheese, cream cheese preparations and ricotta are so popular in human nutrition in the moment, the host wants to focus on this type of cheese. We warmly welcome and invite all manufacturer to the competition.

All participants of the 13th 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. 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 13th international cheese competition "Käsiade" from 10th to 12th of November 2016 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.


This year we want to introduce the innovation price, which honours new, creative products. The division of classes results from the type of production as well as from regional varieties and different degrees of maturity.

The „peak of quality“ – a prize of honour from the „Agrarmarketing Tirol“ will be awarded to the final winner of the 13th international cheese competition "Käsiade".

We are looking forward to your participation on the 13th international cheese competition and wish you

„Good luck!“

For the association of Cheese Makers
and Dairy Professionals


Sebastian Wimmer
Chairman


DI Stefan Hörtnagl
Manager

13th international

KÄSIADE

- international butter competition –
- special premium of farmer made cheese -

About us

The headquarter of the association of Cheese Makers and Dairy Professionals is in 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 „Käsiade“ from 1992, until 2014

Chairman:

Sebastian Wimmer

Brixner Strasse 1, 6020 Innsbruck, Austria

Manager:

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Program

Thursday, November 10th, 2016

We award a prize to the best qualities of cheese

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

Friday, November 11th, 2016

... we show them to the public

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

6:00 p.m. „U1 Draussn“ – live radio transmission from Gasthof Traube

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

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

Saturday, November 12th, 2016

...and congratulate the participants

6:30 p.m. Reception of the guests of honour with the *Bundesmusikkapelle* 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 13th international cheese competition

“Käsiade” at the “Salvena”

„Dairy ball“

*We are looking forward
to your*

visit!

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Conditions of participation

1. Organizer:

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

2. 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. Cheese imitations are not allowed. Only sweet cream butter, cultured butter, gentle soured butter, with and without salt, with and without herbs and butter preparations with yoghurt are allowed, recombined butter and other milkfat are forbidden.

3. 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

Butter will be divided in 4 classes:

1. sweet cream butter
2. cultured butter
3. butter preparation
4. other kinds of butter

4. 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 and butter samples will be judged by a jury of three persons.

5. Inscription:

The inscription should be made with the enclosed registration until latest Friday 21st October 2016 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.

6. Participation fee:

The participation fee has to be paid free of charge for the organizer to the account number (IBAN AT 97363580000684647) at the *Raiffeisenbank Wörgl* in 6300 Wörgl, Austria; BIC, SWIFT-code: RZTI AT 22358.

7. Cheese and butter from commercial production:

The participation fee for each forwarded sample of cheese is EUR 100,00 and 50 EUR for each sample of butter

For each registered cheese sample please send a minimum quantity of 8 kilograms in original packaging. This cheese amount is necessary for the judging. 2 kilograms for each participating sample of butter in original packaging must be send.

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 and butter 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.

8. Farmer made cheese and butter:

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

Please send a minimum quantity of 4 kilogram for each participating cheese sample in original packaging. 1 kilogram for each participating sample of butter in original packaging must be send. (without restitution of costs).

A part from this the conditions are the same.

9. Delivery:

Please take care of

the delivery, from Monday October 24th until Friday, November 4th during office times to the *Bundesanstalt für alpenländische Milchwirtschaft* Rotholz. To avoid damages and the leak of quality, cheese and butter has to be kept refrigerated during transportation. Costs, risks of change of quality till the arrival at the organizer are on the participants risk.

10. Cheese from outside the European Community:

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

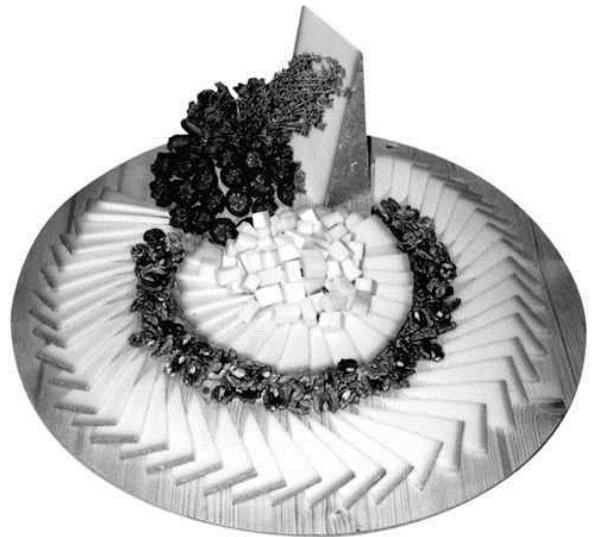


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Delicious & tasty

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 13th international Cheese Competition “Käsiade” offers again the possibility to refresh taste and contacts .



Beaufort, Bergkäse, Ziegenkäse, Emmentaler, Mont Vully, Appenzeller, Surchoix, Bernerkäse, Vacherin Mont d'Or, Cambozola, Val Verde, Gruyere, Sbrinz, Babichon, Crontour, Almkäse, Sennkäse, Steinkäserer, Romadur, Tilsiter Switzerland, Rigattiono, Grana Padano, Feinspitz, Bio Magdalenenkäse, Ginzlinger Bergkäse, Samerkas, Lorainer, Räucherkäse, Weinkäse, Mostkäse, Rona Käse, Steirischer Selch Kas, Gran Zebra, 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, Minikoliba, Schafkäse, Ländle Sura Käs, 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.

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Fax: +43 (0)57507-7120

e-mail: hopfgarten@hohe-salve.com

Internet: www.hohe-salve.com

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