

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

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

↗ **Delivery**  
 Butter have to be sent to the HBLFA Tirol, Rotholz 50 a, 6200 Strass Zillertal, Austria from Monday, October 22<sup>nd</sup> until Friday, November 2<sup>nd</sup> 2018 during office times. To avoid damages and change of quality butter have to be kept refrigerated during transportation. Each participant is responsible for costs, risks and change of quality until arrival at the organizer.  
 For information concerning airmail, butter exportation and duty payments, please contact:  
 Company: Gebrüder Weiss GmbH East plus      Contact: Mr. Erwin Resl  
 Postcode: 2326 Maria Lanzendorf, Österreich      Address: Wiener Straße 26  
 Phone: +43 (0)1 79799-2042      Fax: +43 (0)1 79799-2036  
 Mail: erwin.resl@gw-world.com

I agree that my above mentioned personal data will be processed by HBLFA Tirol and the association of Cheese Makers and Dairy Professionals for the purpose of handling the "Käsiade cheese competition". This consent can be revoked at any time by informal communication to [forschung@hblfa-tirol.at](mailto:forschung@hblfa-tirol.at).

↗ <b>Date</b>	↗ <b>Signature</b>

<input type="checkbox"/> <b>Participating company</b>	<input type="checkbox"/> <b>Person of contact (phone)</b>

<input type="checkbox"/> <b>Denomination of butter</b> (maximum of 48 characters)		<input type="checkbox"/> <b>Class</b>
		<input type="checkbox"/> 1. sweet cream butter <input type="checkbox"/> 2. cultured butter <input type="checkbox"/> 3. butter modification <input type="checkbox"/> 4. other types of butter
<input type="checkbox"/> <b>Sort of milk</b>	<input type="checkbox"/> <b>Heat</b>	<input type="checkbox"/> <b>Weight</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	_____ piece of _____ kg  _____ kg total weight

<input type="checkbox"/> <b>certificate text words</b> - will accurately be printed in this words on the certification	
<input type="checkbox"/> <b>producing company or participating company</b>	<input type="checkbox"/> <b>trade or brand name</b>

<input type="checkbox"/> <b>Product description</b> (Flavour, Texture, Interior appearance, Exterior appearance, Additives, Technological particularities)

**Please fax inscription at the latest till 15<sup>th</sup> October 2018 to the College for Agriculture and Nutrition, Foodstuffs and Biotechnology - Tirol in Rotholz: +43 (0) 5244 64731-23**