

☞ <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>

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

☞ <b>Participation fee</b>
Please send the participation fee of EUR 100 (EUR 50 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.  Cheese submitted for awarding will not be returned.

☞ <b>Delivery</b>																
Cheeses 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 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>  For information concerning airmail, cheese exportation and duty payments, please contact:  <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>2326 Maria Lanzendorf, Österreich</td> <td>Address:</td> <td>Wiener Straße 26</td> </tr> <tr> <td>Phone:</td> <td>+43 (0)1 79799-2042</td> <td>Fax:</td> <td>+43 (0)1 79799-2036</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:	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		
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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>Type of cheese</b>		<input type="checkbox"/> <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		
<input type="checkbox"/> <b>Denomination of cheese</b> (maximum of 48 characters)				
<input type="checkbox"/> <b>Sort of milk</b>	<input type="checkbox"/> <b>Heat</b>	<input type="checkbox"/> <b>Form</b>	<input type="checkbox"/> <b>Weight</b>	<input type="checkbox"/> <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	 % <input type="checkbox"/> <b>Fat i. DM</b> % <input type="checkbox"/> <b>Diameter of the cheese</b> cm

<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 of the cheese</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