Inscription cheese



08th to 10th of November 2018 Salvena Hopfgarten i.B/Tirol Association of Cheese Makers and Dairy Professionals

☆ Company								
		industrial companyproducer of farmer made cheese						
	(5	Address	№ Phone					
№ Postcode	S	Place	☆ Fax					
№ Country	2	Person of contact (+dir		∿ e-mail				
⇔ Rank account t	for rotr	ansfer (for cheeses of c	lace 1-2\					
Souting code	ioi reti	~ /	Account issued to					
2 Houting code					A Account 133aca to			
	е							
for each participat account number	ing che	ese free of charge to the	<i>Verband der l</i> 'at the <i>Raiffe</i>	Käsei isenb	remium of farmer made cheese) rei- und Molkereifachleute on the pank Wörgl, 6300 Wörgl, Austria			
The payment is re	auired f	or the participation at the	award.					
	•	arding will not be returned						
Oncese submitted	TOT AVV	arding will flot be retained	•					
№ Delivery								
October 22 nd until quality cheeses ha	Friday, ave to b	November 2 nd 2018 durin	g office times. transportatior	To a	ss Zillertal, Austria from Monday, void damages and change of ch participant is responsible for			
A sales ticket or a	verifica	ation of dry mass and fat	i. DM absolute	ly ha	s to be added to the cheese.			
For information co	ncernin	g airmail, cheese exporta	tion and duty	paym	ents, please contact:			
Postcode: 232 Phone: +43	6 Maria (0)1 79	Veiss GMBH East plus Lanzendorf, Österreich 9799-2042 Pgw-world.com	Address: V	Viene	Ir. Erwin Resl Viener Straße 26 43 (0)1 79799-2036			
Cheese Makers and	d Dairy F		e of handling th	e" Kä	FA Tirol and the association of siade cheese competition". This @hblfa-tirol.at.			
№ Date	Ŷ	Signature			1			

⅓ Type of cheese ⅓				ଧ Class						
 ☑ Denomination of cheese (maximum of 48 characters) 				 □ 1. Hard and semi hard cheese with propionic acid fermentation □ 2. Hard cheese without propionic acid fermentation □ 3. Semi hard cheese without smear maturation □ 4. Smear ripened semi hard cheese except mould ripened cheese □ 5. Mould ripened cheese (white, green, blue) □ 6. Smear ripened soft cheese □ 7. Cream cheese and preparations of cream cheese □ 8. Other types of cheese 						
Sort of milk		☆ Form		Weight		☆ Dry mass.				
□ cow-milk	☐ raw milk	□ loaf					%			
□ sheep-milk	□ thermisation	□ block		piece of	ka	☆ Fat i. DM	70			
☐ goat-milk	pasteurization	asteurization 🗖 bar			3 I at I. Divi	0/				
☐ buffalo-milk		□ roll					%			
		□ cup		kg total we	eight		ne cheese			
		-					cm			
Secretificate text we see producing compared as a product descript Technological particular and the secretary	any or participatir	ng comp	any		☆ trade o	r brand name of th				