Inscription cheese



04th to **06**th of November **2021 Salvena Hopfgarten i.B/Tirol** Association of Cheese Makers and Dairy Professionals

☆ Company							
					industrial companyproducer of farmer made cheese		
№ Post office	box	∆ Address		№ Phone			
№ Postcode			☆ Fax				
☆ Country				∿ e-mail			
∾ Bank accou	unt for r	etransfer (for cheeses of c	lace 1 - 2\				
№ Routing co		\\ \\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Account issued to				
2 110011119 00		№ Account number/IBAN					
№ Participation	on fee						
for each partic	ipating o	heese free of charge to the	Verband der I at the Raiffe	Käsei isent	remium of farmer made cheese) rei- und Molkereifachleute on the bank Wörgl, 6300 Wörgl, Austria.		
The payment i	is require	d for the participation at the	award.				
Cheese submi	itted for a	warding will not be returned	<u>.</u>				
∆ Delivery							
Rotholz 50a, during office ti during transpoat the organize	6200 Str mes. To ortation. E er.	Each participant is responsib	Monday Octob of quality che le for costs, ris	er 25 eses sks a	have to be kept refrigerated nd change of quality until arrival		
A sales ticket	or a veri	ication of dry mass and fat	i. DM absolute	ely ha	is to be added to the cheese.		
For information	n concer	ning airmail, cheese exporta	tion and duty	paym	ents, please contact:		
Postcode: Phone:	2326 Ma +43 (0)1	r Weiss GMBH East plus ria Lanzendorf, Österreich 79799-2042 sl@gw-world.com	Address: V	Viene	Ir. Erwin Resl Viener Straße 26 43 (0)1 79799-2036		
Cheese Makers	and Dair		e of handling th	e" Kä	.FA Tirol and the association of siade cheese competition". This @hblfa-tirol.at.		
☆ Date		∆ Signature	1				
					1		

№ Type of cheese	« (∕⊔ 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 ■ Weight		☆ Dry mass.				
□ cow-milk	☐ raw milk	□ loaf					%			
□ sheep-milk	thermisation	□ block		piece of _	ka	∿ Fat i. DM	70			
☐ goat-milk	pasteurization	□ bar		piece oi kg		2 rat i. Divi	0/			
☐ buffalo-milk		□ roll					%			
		□ cup		kg total we	ight		e cheese			
		-					cm			
Secretificate text was producing composite and product descript Technological particular technological particular technological particular text was producing composite and product descript technological particular text was producing composite and producing composite an	any or participatir	ng compa	any			r brand name of th				