



## Media information

**The 15th Käsiade has crowned its winner - the "Peak of Quality" has been found. The medals were handed over.**

### **Hopfgarten i. B., 06 November 2021**

Due to the pandemic, cheese specialities from cheese dairies and dairy farms from Austria and abroad as well as from farmers were presented at the 15th International Käsiade with a delay of one year. The submitted cheeses were submitted to an expert jury with an international composition for evaluation. On Saturday, the certificates and medals as well as the "Peak of Quality", the award for the best cheese of the competition, were ceremoniously presented.

### **The judging procedure**

106 companies from Austria, Switzerland, Germany, Italy, Slovakia, Poland, the Czech Republic and Russia took up the challenge of convincing an international 36-member jury with their cheese specialities last weekend. A total of 455 samples were submitted. "The focus of the cheese judging is on taste, smell and texture. Gold, silver and bronze medals are awarded in the different cheese classes. All group winners:in gold are subjected to a second test and thus a 'winner of all classes' is chosen, who receives the 'Peak of Quality'," explains jury head Dr. Klaus Dillinger and adds: "For a medal, the product must not only be faultless and good, but also have a special character and taste." This year, the "Peak of Quality" remains in Austria. The "Bio Wiesenmilch Almkäse" of Kärntnermilch reg.Gen.m.b.H from Spital an der Drau convinced the jury.

### **Local and international cheese masters are brought before the curtain**

For 30 years, the Käsiade has been a meeting place for cheese experts and a platform for international cheese culture. "455 submitted cheeses are not a participation record, but under the prevailing circumstances of the pandemic, they are a great sign that the work of the past years has paid off and that the participants appreciate our achievements," Sebastian Wimmer,

chairman of the Dairy and Cheese Makers Association, is pleased to say. "The Käsiade is the perfect opportunity to show the public what quality the international and domestic cheese world has to offer. The cheese masters receive recognition for their work and hard work.

recognition for their work and their hard-earned know-how in the field of cheese cheese production," says Wimmer. Innovative creations can also be perfectly can also be perfectly showcased here. This year, for example, the Innovation Prize was awarded to the BIO Genuss Käserei Hofstetter GmbH, from Ruswil in Switzerland, for a particularly creative type of cheese, the organic "blue" Genuss-Zauber, blue cheese tart".

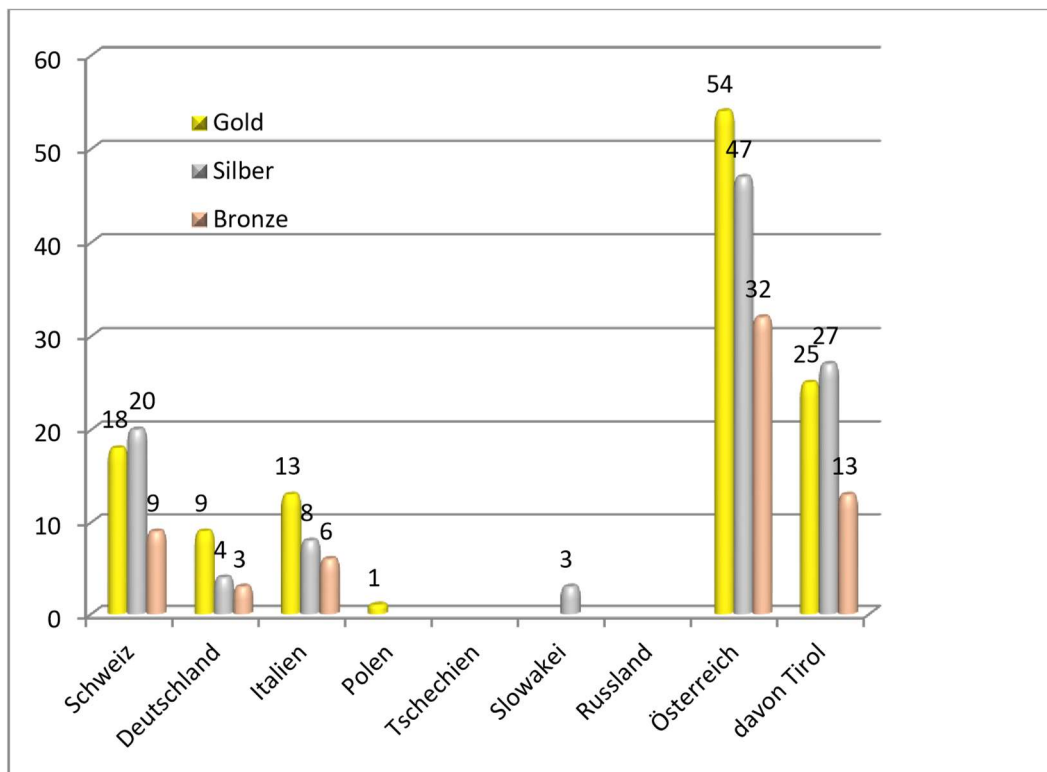
### **Tyrol among the international leaders**

Josef Geisler, Deputy Governor of Tyrol, and Josef Hechenberger, President of the Tyrolean Chamber of Agriculture, presented the awards and expressed their delight: "Tyrolean cheesemakers were once again able to convince with great results. The Käsiade 2021 has once again shown that Tyrol is among the international leaders in cheese production. The high-quality Tyrolean products were awarded 25 gold, 27 silver and 13 bronze prizes. Cheese production has now become a kind of 'Olympic discipline'.

Good taste is not enough. Above all, the type of production, the special ripening process, the origin and the stories that go with it, which emotionally enhance the product, play a striking role in positioning it."

### **The Media Prize**

"From its humble beginnings, the Käsiade, which is held every two years, has grown since Since 1992, the biennial Käsiade has developed into a major event of the first rank in the Austrian dairy industry. The standards of this event in terms of the taste of the cheeses entered are unparalleled internationally. I congratulate all the winners as well as the organisers on this event, which is unique in Europe," emphasised Matthias Pöschl, Managing Director of Agrarmarketing Tirol. This year, representatives of the press were again invited to vote for their personal cheese favourites. "They were spoilt for choice between 7 different Tyrolean alpine cheeses PDO. In the end, the winner of the media prize was the Almkäserei Niederkaser from Kelchsau," congratulates Pöschl.



Results of the 15th International Cheese Competition in Hopfgarten by country:

All information, evaluations, photos and winners will be published at [fachleuteverband.at](http://fachleuteverband.at) from Tuesday, 9 November 2021.

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Picture material (free of charge, © AMTirol/Karg)

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