

☞ Company		☞ Participation as
		<input type="radio"/> industrial company <input type="radio"/> producer of farmer made cheese
☞ Postcode	☞ Place	☞ Phone Company
☞ Address		☞ E-Mail Company
☞ Country	☞ Person of contact	☞ Phone contact person

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

☞ Participation fee
<p>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 <i>Verband der Käserei- und Molkereifachleute</i> on the account number IBAN AT 97363580000684647 at the <i>Raiffeisenbank Wörgl</i>, 6300 Wörgl, Austria. Please use BIC swift code RZTI AT 22358 for transfers from abroad.</p> <p>The payment is required for the participation at the award.</p>

☞ Delivery
<p>Butter have to be sent to the receiving warehouse Käsiade / Anlieferungslager Käsiade Rotholz 50 a, A - 6200 Strass Zillertal, Austria from Monday October 09nd until Friday, October 13nd 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.</p> <p>For information concerning airmail, butter exportation and duty payments, please contact:</p> <p>Company: Gebrüder Weiss GmbH East plus Postcode: 2326 Maria Lanzendorf, Österreich Address: Wiener Straße 26 Phone: +43 (0)1 79799-2042</p>

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 office@hblfa-tirol.at.

☞ Date	☞ Signature

Participating company	Person of contact (phone)

Denomination of butter (maximum of 48 characters)	Class
	<input type="radio"/> 1. sweet cream butter <input type="radio"/> 2. cultured butter <input type="radio"/> 3. butter modification <input type="radio"/> 4. other types of butter

Sort of milk	Heat	Weight
<input type="radio"/> cow-milk <input type="radio"/> sheep-milk <input type="radio"/> goat-milk <input type="radio"/> buffalo-milk	<input type="radio"/> raw milk <input type="radio"/> thermisation <input type="radio"/> pasteurization	<p style="text-align: center;">piece of kg</p> <p style="text-align: center;">kg total weight</p>

certificate text words - will accurately be printed in this words on the certification

producing company or participating company	trade or brand name

Product description (Flavour, Texture, Interior appearance, Exterior appearance, Additives, Technological particularities)