

☞ 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 cheese) 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> <p>Cheese submitted for awarding will not be returned.</p>

☞ Delivery
<p>Cheeses 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 cheeses 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>A sales ticket or a verification of dry mass and fat i. DM absolutely has to be added to the cheese.</p> <p>For information concerning airmail, cheese 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)

Type of cheese	Class
	<input type="radio"/> 1. Hard and semi hard cheese with propionic acid fermentation <input type="radio"/> 2. Hard cheese without propionic acid fermentation <input type="radio"/> 3. Semi hard cheese without smear maturation <input type="radio"/> 4. Smear ripened semi hard cheese except mould ripened cheese <input type="radio"/> 5. Mould ripened cheese (white, green, blue) <input type="radio"/> 6. Smear ripened soft cheese <input type="radio"/> 7. Cream cheese and preparations of cream cheese <input type="radio"/> 8. Other types of cheese
Denomination of cheese (maximum of 48 characters)	

Sort of milk	Heat	Form	Weight	Dry mass.
<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	<input type="radio"/> loaf <input type="radio"/> block <input type="radio"/> bar <input type="radio"/> roll <input type="radio"/> cup <input type="radio"/>	piece of kg kg total weight	% Fat i. DM % Diameter of the cheese cm

certificate text words – will accurately be printed in this words on the certification	
producing company or participating company	trade or brand name of the cheese

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