

## Conditions of participation

### 1. Organizer:

Association of Cheese Makers and Dairy Professionals, Brixner Straße 1, 6020 Innsbruck, Austria.

### 2. Conditions of participation:

Only cheeses from cow-, sheep-, goat- or buffalo-milk without additives of flavours are allowed. Also allowed are cheeses with additives of spices, herbs and fruit. Cheese imitations are not allowed. Only sweet cream butter, cultured butter, gentle soured butter, with and without salt, with and without herbs and butter preparations with yoghurt are allowed, recombined butter and other milkfat are forbidden.

### 3. Classes:

The cheeses will be divided in 8 classes:

1. Hard and semi hard cheese with propionic acid fermentation e.g. Emmentaler, Maasdamer
2. Hard cheese without propionic acid fermentation e.g. Bergkäse, Greyerzer, Parmesan, Cheddar
3. Semi hard cheese without smear maturation e.g. Edamer, Gouda
4. Smear ripened semi hard cheese except mould ripened cheese e.g. Tilsiter, Raclette
5. Mould ripened cheese (white, green, blue)
6. Smear ripened soft cheese e.g. Schloßkäse, Münster, Limburger, Vacherin Mont d'Or
7. Cream cheese and preparations of cream cheese e.g. cottage cheese, mozzarella, Brimsen
8. Other types of cheese e.g. grey cheese, sheep cheese, goat cheese

Butter will be divided in 4 classes:

1. sweet cream butter
2. cultured butter

3. butter preparation
4. other kinds of butter

### 4. Judging:

In particular flavour, taste and texture will be evaluated by the jury.

A maximum of 20 points can be reached; max. 10 points for the flavour, max. 6 points for the texture, 2 points for the interior appearance and 2 points for the exterior appearance.

The anonymous cheese and butter samples will be judged by a jury of three persons.

### 5. Inscription:

The inscription should be made with the enclosed registration until latest Friday 22<sup>th</sup> September 2023 to the HBLFA Tirol, College for Agriculture and Nutrition, Foodstuffs and Biotechnology - Tirol Rotholz 50 a, 6200 Strass Zillertal, Austria (Phone +43 (0)5244 62262) mail: [kaesiade@hblfa-tirol.at](mailto:kaesiade@hblfa-tirol.at)

Please enclose to your inscription a copy of the payment of the participation fee and a sales ticket or a verification of Dry Mass and Fat i. DM.

### 6. Participation fee:

The participation fee has to be paid free of charge for the organizer to the account number (IBAN AT 97363580000684647) at the *Raiffeisenbank Wörgl* in 6300 Wörgl, Austria; BIC, SWIFT-code: RZTI AT 22358.

### 7. Cheese and butter from commercial production:

The participation fee for each forwarded sample of cheese is EUR 100 and 50 EUR for each sample of butter

For each registered cheese sample please send a minimum quantity of 8 kilograms in original packaging. This cheese amount is necessary for the judging.

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kilograms for each participating sample of butter in original packaging must be send.

Cheeses with weight less than 8 kilograms must not have a cut end or a trier hole. No cut end and one trier hole is allowed only for cheeses with a weight of more than 8 kilograms. Cheeses with a weight more than 30 kilograms or a diameter of 60 centimetre or more can participate as ½ a loave.

Emmentaler cheese can participate as a ¼ of a loave. There is no refund of costs for the forwarded cheese and butter samples.

In the classes 1 and 2 the cheese amount over 8 kilograms gets bought from the organizer to the local price. The money transfer is made on your account mentioned on the inscription.

### 8. Farmer made cheese and butter:

The participation fee is EUR 50 for each forwarded sample of cheese and butter.

Please send a minimum quantity of 4 kilogram for each participating cheese sample in original packaging. 1 kilogram for each participating sample of butter in original packaging must be send (without restitution of costs).

A part from this the conditions are the same.

### 9. Delivery:

Please take care of the

delivery from Monday October 09<sup>nd</sup> until Friday, October 13<sup>nd</sup> during office times to the receiving warehouse **Käsiade Anlieferungslager Käsiade Rotholz 50 a, 6200 Strass Zillertal, Austria.** To avoid damages and the leak of quality, cheese and butter have to be cooled during transportation. Costs, risks of change of quality till the arrival at the organizer are on the participants risk.

### 10. Cheese from outside the European Community:

Cheese and butter from non-member-states of the EC must be imported officially by the participant himself. All costs of the import have to be paid by the participant. The organizer does not take over liability or guarantee for fiscal and custom authorities.

Cheese and butter from countries outside of the EC must comply to EC Food Law. As confirmation a veterinarian certificate is necessary.



16<sup>th</sup> international  
**KÄSIADE**

- international butter competition -  
- special premium of farmer made cheese -