

## Take your time!

*For a long time past the production of cheese is a well-known method to preserve milk. The use of different methods of production and the application of various starter and maturation cultures allows an almost unlimited variety of types. The respect and carefulness in production and care that each cheese maker shows for his product, makes each cheese unique and gives him his independent character and his outstanding taste.*

*Butter is also included at the competition. Due to the fact that curd cheese, cream cheese, cream cheese preparations and ricotta are so popular in human nutrition in the moment, the host wants to focus on this type of cheese. We warmly welcome and invite all manufacturer to the competition.*

*All participants of the 17<sup>th</sup> international cheese competition “Käsiade” are already looking forward to taste the exquisitenesses of the national and international cheese-cellars. The international composed jury awards a prize to the best cheeses out of all sent in products. In addition to the cheese-specialities of dairies and cheese factories there is also a special competition for farmer made cheese.*

***The conditions of participation changes in an very important issue. Please check submission and sample delivery in point 9.***


The association of Cheese Makers and Dairy Professionals, an association of national and international professionals, is organizing the 17<sup>th</sup> international cheese competition “Käsiade” from 16<sup>th</sup> to 18<sup>th</sup> of October 2025 in Hopfgarten i. Brixental / Tyrol. The „Käsiade“ is a competition between national and international cheese makers and dairy professionals. The cheeses will be judged by an international jury: in particular flavour and texture will be evaluated.

The „peak of quality“ – a prize of honour from the „Agrarmarketing Tirol“ will be awarded to the final winner of the 17<sup>th</sup> international cheese competition “Käsiade”.

***We are looking forward to your participation on the 17<sup>th</sup> international cheese competition and wish you***

# „Good luck!“

For the association of Cheese Makers  
and Dairy Professionals

  
Sebastian Wimmer  
Chairman

  
DI Stefan Hörtnagl  
Manager

17<sup>th</sup> international

# KÄSIADE

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

## About us ....

*The headquarter of the association of Cheese Makers and Dairy Professionals is in Tyrol. Apart from national specialists, there are in the meantime many members from other alpine countries as well as from all over Europe.*

For more than 800 members various activities are organized since more than 50 years. The association of Cheese Makers and Dairy Professionals tries to refer to the always changing regulations of dairy industry as well as to transport the productions and the interests of the members to the public, as done for example with this contest.

### **Activities:**

- Education and further development in cooperation with the *Federal College and Research Institute of Agriculture and Nutrition as Food and Biotechnology* in Rotholz and the organizations of the Austrian food agency.
- Organization of excursions in Austria and abroad.
- Contacts between Cheese Makers and Dairy Professionals and connected organizations.
- Construction and care of the chapel for the dairy industry at the “Kraftalm” near Itter.
- Further education and information by the journal “Rundschau der Käserei- und Molkereifachleute“
- Social activities, excursions, etc.
- Organization of the international „Käsiade“ from 1992, until 2023

### **Chairman:**

*Sebastian Wimmer*

Brixner Strasse 1, 6020 Innsbruck, Austria

### **Manager:**

*DI Stefan Hörtnagl*

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Internet: [www.fachleuteverband.at](http://www.fachleuteverband.at)



**17<sup>th</sup> international  
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## Program

**Thursday, October 16<sup>th</sup>, 2025**

*We award a prize to the best qualities of cheese*

9:00 a.m. Evaluation of cheese by the jury

**Friday, October 17<sup>th</sup>, 2025**

*... we show them to the public*

10:00 – 12:00 p.m. guided tour for schools (Salvena)

10:00 – 12:00 p.m. „U1 Draussn“ – live radio transmission

8:00 p.m. Cheese & wine - presentation and tasting at the “Salvena” for media, gastronomic and consumers with incidental music

Entrance fee incl. cheese & wine coupon: EUR 20

**Saturday, October 18<sup>th</sup>, 2025**

*...and congratulate the participants*

6:30 p.m. Reception of the guests of honour with the Bundesmusikkapelle and the Schützenkompanie Hopfgarten at the “Salvena”

19:30 p.m. Ceremonial award of diplomas as well as award of the „peak of quality“ to the global winner of the 17<sup>th</sup> international cheese competition “Käsiade” at the “Salvena”

*We are looking forward  
to your visit!*

**Booking of rooms:**

**Ferienregion Hohe Salve, Hopfgarten i. B.**

Phone: +43 (0)57507-7100

Fax: +43 (0)57507-7120

e-mail: [hopfgarten@hohe-salve.com](mailto:hopfgarten@hohe-salve.com)

Internet: [www.hohe-salve.com](http://www.hohe-salve.com)

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# 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. Cheeses with added spices, herbs or fruit are also permitted. Processed cheese and imitation cheese are not permitted. 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. Only products that comply with the relevant legal and national provisions, EU regulations, in particular EU Regulation 852/2004 on food hygiene, Article 5 (self-control systems), may be submitted.

## 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. 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. Of the maximum 20 points, 10 are awarded for flavour, 6 for texture, 2 for appearance and 2 for interior. The anonymised cheese and butter samples are assessed by a three-member jury.

## 5. Inscription

Registration is only possible via the link: <https://kaesiade.org/register>

The registration deadline is Friday, 26 September 2025.

The participation fee will be invoiced after the registration deadline.

The cheese class and fat-in-dry-matter content or butter class must be specified when registering! This is necessary for classification. Furthermore, a product description without any reference to the product name or manufacturer must be provided on the registration form. This will be presented to the judges during assessment.

## 6. Participation fee

The participation fee has to be paid free of charge for the organizer to the account number (IBAN AT97 3635 8000 0068 4647) at the *Raiffeisen Bezirksbank Kufstein eGen* 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 135 and 65 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. 2 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.

Emmental cheese may also be submitted as ¼ wedges. 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 65 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.



17<sup>th</sup> international  
**KÄSIADA**

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## Conditions of participation

### 9. Submission of samples and Delivery:

Please take care of the delivery from

**Monday, 6 October to  
Friday, 10 October 2025,  
from 08:00 to 12:00 and  
from 13:00 to 15:00**

to the following address:

**Eisendle GmbH - KÄSIADÉ  
Schlöglstraße 28,  
6060 Hall in Tirol  
Austria**

To avoid damages and the loss 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 European Community (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.

Help and more informations for fiscal and custom authorities you can receive at:

Company: Gebrüder Weiss  
GmbH East plus

ZIP, City: 2326 Maria  
Lanzendorf, Austria

address: Wiener Straße 26

phone: +43 (0)1 79799-2042



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## Delicious & tasty

*Since over 30 years the „Käsiade“ is an important meeting point for cheese specialists and for cheese culture. That's why so many cheese makers and gourmets are following the invitation to get a taste of various cheeses but also wines and beers. In the last years the „Käsiade“ was also an opportunity to establish contacts between cheese makers, catering trade and commerce. The 17<sup>th</sup> international Cheese Competition “Käsiade” offers again the possibility to refresh taste and contacts.*



*Beaufort, Bergkäse, Ziegenkäse, Emmentaler, Mont Vully, Appenzeller, Surchoix, Bernerkäse, Vacherin Mont d'Or, Cambozola, Val Verde, Gruyere, Sbrinz, Babichon, Crontour, Almkäse, Sennkäse, Steinkäserer, Romadur, Tilsiter Switzerland, Rigattiono, Grana Padano, Feinspitz, Bio Magdalenenkäse, Ginzlinger Bergkäse, Samerkas, Lorainer, Räucherkäse, Weinkäse, Mostkäse, Rona Käsle, Steirischer Selch Kas, Gran Zebbru, Dorfheiliger, St. Libère, Bruyere Duo, Jean-Louis Creme, Schatzeli, Camembert de Luxe, Fleur du Lémann, Winzerkäse, Gummer Hobelkäse, Flühlikäse, Le Sapin d'Or, Urwängi, Bloderkäs, Maasdamer, Gouda, Korbkäse, Nikolaus, Vrchar, Parenica, Eidamska Tehla, Mozzarella, Minikoliba, Schafkäse, Ländle Sura Käs, Parenica Udena, Zvolensky, ...*

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