EM love and passion in fine taste

KASEMACHER

Waldviertler« smoked cheese from sheep's milk

Our milk suppliers

Our milk comes from animals that lead a happy life on local farms!

We collect the milk for our products directly from our approximately 50 local sheep and goat farmers in the Wald-, Most- and Mühlviertel, using our own pick-up trucks - the creation of value stays in our region.

Doris Ploner, our managing director with our lovely friends and suppliers.

Waldviertel, our home region

Our philosophy

Fine taste is our passion! We focus on handcrafted cheese, produced using traditional recipes from our home region. One by one, we create top quality cheese specialties every day.

At our manufactory in the Waldviertel, a region located in the very north of Austria, DIE KÄSEMACHER are producing a variety of cheese and antipasti specialties according to longstanding tradition.

We are not only specialists in sheep's and goat's milk products but also pioneers in antipasti made with fresh cheese.

The high quality of our raw materials is a top priority for us - it is the only way that we can whole-heartedly guarantee the extraordinary quality and fine taste of our products.

> Tel.: +43 2841 / 80 045 - 0 DIE KÄSEMACHER GMBH Fax: +43 2841 / 80 045 - 51 Europastraße 5, 3902 Vitis AUSTRIA

Mail: office@kaesemacher.at follow us @die_kaesemacher (0) (f) (1) (1)

Yoghurt

Now available in the eco friendly 150g cardboard sleeve cup!



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Our responsibility Fresh cheese & more ... Careful milk production in harmony with nature, natural animal husbandry, and kindness in the handling of animals are very important to us. SHEEP (Fight Fresh cheese rolls Curd from Sheep's milk cheese bites Sheep's milk Sheep's milk cheese bites Fresh cheese from sheep's milk sheep's milk with tomato-basil with tomato-basil from sheep's milk cheese cubes and curry -----SCHAFTOPFEN Recipe Spaghetti with fresh cheese pumpkin-seed-pesto at least 45% FDM shelf life: 30 days at least 45% FDM shelf life: 45 days shelf life: 16 days shelf life: 16 days shelf life: 60 days shelf life: 30 days 022 - cup, net/drained weight: 1000/3x200g 980 - cup, net/drained weight: 250/200g 210 - tup, net weight: 1000g 002 - cup, net/drained weight: 1000/6x100g 8040 - tub, net/drained weight: 1300/750g 43023 - cup, net weight: 100g 74822 - cup, net weight: 350g Ingredients for 2 people 09 - cup, net/drained weight: 250/150g 810 - cup, net weight: 150g 250g spaghetti (raw) ॰ 1 clove of garlic ॰ 1 onion SHEFP COW 1 cup Fresh cheese with pumpkin-seed-pesto pumpkin-seeds for garnish Preparation Fresh cheese rolls from » Liptauer« authentic Cheese spread from Fresh cheese from sheep's and cow's milk spread from sheep's and sheep's and coui's milk sheep's and cous's milk Cook spaghetti in salted water until al dente. Meanwhile finely chop the onion and carlic. Sauté them in a pan with olive oil. cou s milk Add fresh cheese with pumpkin-seed pesto and stir it slowly A CON Add the spaghetti to the sauce and mix it up. Serve in deep (B) LIPTAUER plates garnished with pumpkin-seeds and enjoy. BRIMSEN-Preparation time : 20 minutes Level of difficulty: easy Aplauer at least 45% FDM at least 45% FDM at least 45% FDM at least 45% FDM shelf life: 45 days shelf life: 16 days shelf life: 16 days shelf life: 45 days neep Smille 001 - cup, net/drained weight: 1000/4x150g 222 - cup, net/drained weight: 500/2x200g 936 - tub, net weight: 1000g 938 - tub, net weight: 1000g 285 - cup, net/drained weight: 250/150g 2010 - cup, net/drained weight: 250/200g 847 - cup, net weight: 150g CON reese & more Jest Fresh cheese balls Peppersweet **Fresh** cheese Fresh cheese with pepper* Fresh cheese with cheese spread rolled in bacon Fresh cheese with rolled in zucchini* basil-pesto pumpkinseed-pesto

at least 45% FDM

shelf life: 45 days

863 - tub, net weight: 1000g

7972 - cup, net weight: 150g

placed in exquisite rapeseed oil

at least 45% FDM

shelf life: 45 days

796 - cup, net/drained weight: 650/400g

491 - cup, net/drained weight: 180/125g

at least 45% FDM

shelf life: 45 days

795 - cup, net/drained weight: 650/400g

469 - cup, net/drained weight: 180/125g

at least 45% FDM

shelf life: 60 days

475 - cup, net/drained weight: 180/100g

at least 20% FDM

shelf life: 30 day

79811 - cup, Füllmenge: 150g

at least 20% FDM

shelf life: 30 days

79813 - cup, Füllmenge: 150g

Fresh cheese & more ...



GOAT

Glyphosate- and GMO-free

Our partners raise their animals on 100% GMO-free feed, enabling us to provide a 100% GMO-free quarantee on our dairy products.

Top quality grass and hay containing Waldviertel flowers and herbs give our products their unique taste.

LYPHOSATE

ANTIPASTI - vegetables



Vegetables from the South

The vegetables we use for our well-known antipasti specialties are raised and cultivated by our long-term partners on fields in southern Europe. After the plants (grown from our own seeds) have been carefully

cultivated, each fruit is individually picked by hand to ensure careful harvesting. Then the freshly harvested vegetables begin their journey to the Waldviertel. Many busy hands deseed them so that they can be filled with our fresh cheese.

also available as a preserved (1) jar (pages 14 & 15)

* placed in exquisite rapeseed oil



cultivated

grown.

manufactured.



www.kaesemacher.com

... the original

Our cherry pepper is a special variety characterised by its crisp bite and mild, sweet taste.

By longstanding tradition, the seed for this much-loved fruit is patiently and painstakingly raised.

Only in this way we can guarantee that each individual fruit has a good crisp bite and full-flavoured flesh.

ANTIPASTI - vegetables



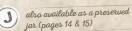


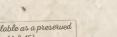
ANTIPASTI - ready-to-serve





placed in exquisite rapeseed oil





J

Peppersweet filled with fresh cheese, nodori secchi, sheep 's milk cheese bites and marinated olives at least 45% FDM shelf life: 45 days 5206 - cup, net/drained weight: 360/220g

Dates filled with

fresh cheese*

at least 45% FDM

shelf life: 45 days

362 - tub, net/drained weight: 1300/800g

4663 - cup, net/drained weight: 140/100g

1

shelf life: 60 days 4293 - cup, net/drained weight: 140/100g

Antipasti Selection*

Mediterranean Mix

J

Apricots filled with



at least 45% FDM shelf life: 45 days 363 - tub, net/drained weight: 1300/800g 4673 - cup, net/drained weight: 140/100g

fresh cheese



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Sweet fruits

A slightly sour fresh cheese preparation meets the pleasant sweetness of these dried fruits. This composition is the counterpart to our antipasti vegetables.

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Recipe

Chocolate fruits with fresh cream heart

Ingredients for 4 people

- 2 cups Apricots filled with fresh cheese
- 2 cups Dates filled with fresh cheese
- Couverture or other chocolate for dipping
- nuts, blossoms, ... for garnish

Preperation

Melt the chocolate in a water bath.

Dipp the filled fruits completely in the chocolate and place them on a baking rack to drain and cool down.

Then decorate with melted chocolate and sprinkle and decorate them with nuts or blossoms.

PS: For a nice chocolate pattern, combine white and dark chocolate.

Preperation time: approx. 15 minutes cool time: best overnight Level of difficulty: easy





ANTIPASTI - vegan

roasted ...



shelf life: 60 days 753 - tub, net/drained weight: 1300/800g 433 - cup, net/drained weight: 180/100g



shelf life: 60 days 751 - tub, net/drained weight: 1300/800g



Gently roasted and preserved in a delicate marinade of rapeseed oil, different spices and herbs, this product range offers a tasty and vegan plus to our antipasti filled with fresh cheese.

Crisp Yellobell, delicious peppers, hearty mushrooms or tasty zucchinis – our roasted vegetables are always a pleasure.

Our suggestion: Warmed up slightly or grilled again, our vegetables reveal their full and smoky flavour.



Pitted Kalamata olives* from Greece

.



Pitted green olives* from Greece



shelf life: 45 days 4153 - cup net/drained weight: 140/100g

shelf life: 45 days 4163 - cup net/drained weight: 140/100g

with Hummus ...



(J) also available as a pr jar (pages 14 & 15)

Our crisp antipasti classic "Peppersweet" is also available with a vegan Hummus filling made of a puree of chickpeas, sesame paste and oriental spices.

This product wears the official V-label, an international seal of quality for vegan products that is awarded by "Vegane Gesellschaft Österreich".



Sundried tomatoes

CREEK Wes



shelf life: 60 days 759 - tub, net/drained weight: 1300/800g 479 - cup, net/drained weight: 180/100g

Our suggestion: cut finely and pre-pare a pesto with a little bit of oil

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ANTIPASTI - longer shelf life







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Semi-hard cheese ...



ines delight

VEC

Our suggestion: Our Chutneys do not only go great with our cheese specialties, they are also a delicious

complement to grilled fish or meat.





Private Label ...

From the first idea to the finished product...

As far as we are concerned, it makes no difference whether we are supplying for our own brand, for international customers, for national and international retail chains, or for the hospitality industry – our values remain the same.

IFS standards, superior quality raw materials and careful preparation have always the highest priority for us - you can rely on that!

Please visit our website to explore the wide range of options that we offer!



www.kaesemacher.com

Preparing delicious dishes ...

Plum jam and goat's cheese pockets

Cheese & leek parcels





Peppersweet meatballs





Creamy sheep's milk cheese dip with pumpkin

Melon-Feta-skewers





... more on www.kaesemacher.at/en/recipes



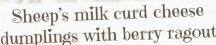


Bulgur salad with sheep's milk cheese



Pizza Antipasti style





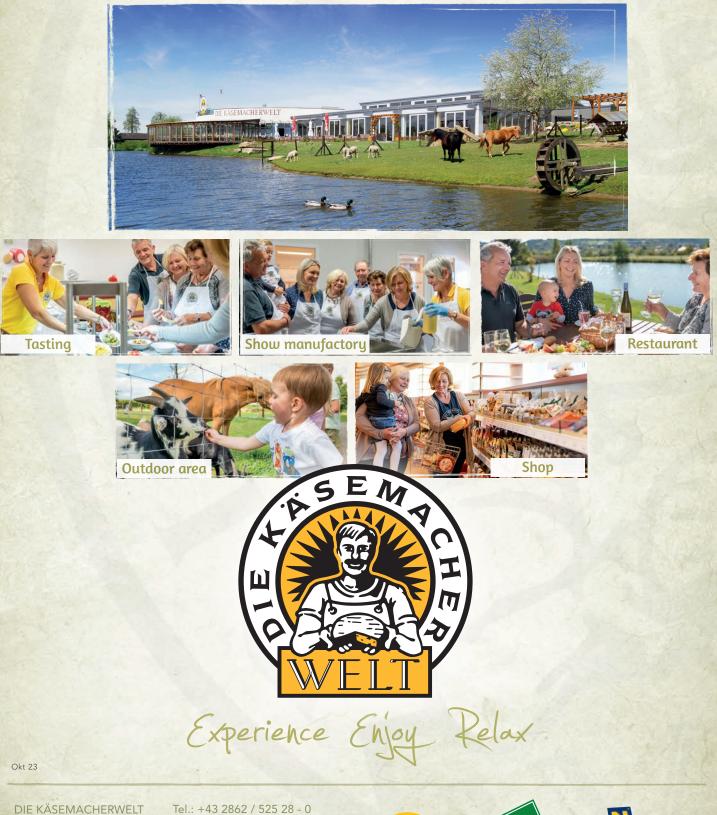
dumplings with berry ragout



Going on a journey of discovery...

...www.kaesemacherwelt.at

Our KÄSEMACHERWELT in the northwestern Waldviertel is one of the TOP tourism destinations in Lower Austria. As part of our guided tours, you have the unique opportunity to look over the shoulders of the professional cheese makers and to follow how our delicacies are made.



DIE KASEMACHERWELT Litschauerstraße 18 3860 Heidenreichstein Austria

follow us @kaesemacherwelt (O)(f)(B)(J)(in)

Tel.: +43 2862 / 525 28 - 0 Fax: +43 2862 / 525 28- 51 Mail: office@kaesemacherwelt.at





