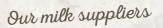


Love and passion in line taste





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.



reliable

## Waldviertel, our home region

Doris Ploner, our managing director with our lovely friends

and suppliers.

Page 2

#### 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.

> DIE KÄSEMACHER GMBH Europastraße 5, 3902 Vitis **AUSTRIA**

Tel.: +43 2841 / 80 045 - 0 Fax: +43 2841 / 80 045 - 51 Mail: office@kaesemacher.at

follow us @die\_kaesemacher (10) (f) (in)









## Yoghurt

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



Yoghurt from sheep's milk



2076 - cup, net weight: 150g





with natural fat content shelf life: 21 days 2086 - cup, net weight: 150 g

## Fresh cheese & more ...



Fresh cheese from sheep's milk



at least 45% FDM shelf life: 16 days 002 - cup, net/drained weight: 1000/6x100g 09 - cup, net/drained weight: 250/150g

Fresh cheese rolls from sheep's milk



at least 45% FDM shelf life: 16 days 022 - cup, net/drained weight: 1000/3x200g 980 - cup, net/drained weight: 250/200g

Curd from sheep's milk



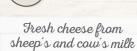
at least 45% FDM shelf life: 45 days 210 - tup, net weight: 1000g 810 - cup, net weight: 150g

Sheep's milk cheese cubes'



shelf life: 60 days 8040 - tub, net/drained weight: 1300/750g







shelf life: 16 days 001 - cup, net/drained weight: 1000/4x150g 285 - cup, net/drained weight: 250/150g

Fresh cheese rolls from sheep's and cow's milk



at least 45% FDM shelf life: 16 days 222 - cup, net/drained weight: 500/2x200g 2010 - cup, net/drained weight: 250/200g

» Liptauer« authentic spread from sheep's and cow's milk



at least 45% FDM shelf life: 45 days 936 - tub, net weight: 1000g 847 - cup, net weight: 150g

Cheese spread from sheep's and cow's milk



at least 45% FDM shelf life: 45 days 938 - tub, net weight: 1000g



Fresh cheese rolled in zucchini'



at least 45% FDM shelf life: 45 days 796 - cup, net/drained weight: 650/400g

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

Fresh cheese rolled in bacon



at least 45% FDM shelf life: 45 days 795 - cup, net/drained weight: 650/400g 469 - cup, net/drained weight: 180/125g Fresh cheese balls with pepper\*



at least 45% FDM 475 - cup, net/drained weight: 180/100g

Peppersweet cheese spread



at least 45% FDM shelf life: 45 days 863 - tub, net weight: 1000g 7972 - cup, net weight: 150g

#### Our responsibility

Careful milk production in harmony with nature, natural animal husbandry, and kindness in the handling of animals are very important to us.

Sheep's milk cheese bites with tomato-basil



at least 45% FDM shelf life: 30 days 43023 - cup, net weight: 100g Sheep's milk cheese bites with tomato-basil and curry



at least 45% FDM shelf life: 30 days 74822 - cup, net weight: 350g



Spaghetti with fresh cheese pumpkin seed pesto

## Ingredients for 2 people

- 250g spaghetti (raw) 1 clove of garlic 1 onion
- 1 cup fresh cheese with pumpkin seed pesto pumpkin seeds for garnish

## Preparation

Cook spaghetti in salted water until al dente. Meanwhile finely chop the onion and carlic. Sauté them in a pan with olive oil. Add fresh cheese with pumpkin seed pesto and stir it slowly

Add the spaghetti to the sauce and mix it up. Serve in deep plates garnished with pumpkin seeds and enjoy.

Preparation time : 20 minutes Level of difficulty: easy

need Smile reese & more

Fresh cheese with pumpkin seed pesto



at least 20% FDM shelf life: 30 days 79813 - cup, net weight: 150g Fresh cheese with basil pesto



at least 20% FDM 79811 - cup, net weight: 150g www.kaesemacher.com



## Fresh cheese & more ...



Goat's milk cheese rolls with chives



at least 45% FDM shelf life: 30 days 2261 - cup, net weight: 500g (5x100g) 2270 - cup, net weight: 100g

Goat's milk cheese rolls with wild herbs



at least 45% FDM shelf life: 30 days 2361- cup, net weight: 500g (5x100g) 2290 - cup, net weight: 100g

Goat's milk cheese rolls natural Goat's milk cheese



at least 45% FDM shelf life: 30 days 2341 - cup, net weight: 500g (5x100g)

Goat's milk cheese rolls with blossoms



at least 45% FDM shelf life: 30 days \$\frac{1}{4}\$ 2254 - cup, net weight: 500g (5x100g) 2250M - cup, net weight: 100g

Goat's milk cheese rolls mix with blossoms and herbs



at least 45% FDM shelf life: 30 days 74840 - cup, net weight: 300g (12x25g)

Goat's milk cheese tart with porcini mushrooms & herbs

at least 45% FDM

shelf life: 30 days

2551- cup, net weight: 500g (5x100g) 2300 - cup, net weight: 100g



at least 45% FDM shelf life: 30 days 21905 - 1kg loaf

Goat's milk cheese tart with pepper & chili



at least 45% FDM shelf life: 30 days 21906 - 1 kg loaf

Goat's milk cheese tart with fresh herbs



at least 45% FDM shelf life: 30 days 220 - 1kg loaf

Goat's milk cheese tart with hazelnuts & honey



at least 45% FDM shelf life: 30 days 21904 - 1kg loaf

'Goat's milk cheese tart with pumpkin seeds & honey



at least 45% FDM shelf life: 30 days 21902 - 1 kg loaf

Goat's milk cheese tart with cranberries & honey



at least 45% FDM shelf life: 30 days 21903 - 1kg loaf

#### Bacon-wrapped goat's milk cheese tartlets



at least 45% FDM shelf life: 18 days 2950 - cup, net weight: 240g



placed in exquisite rapeseed oil

## Recipe

## Goat's milk cheese bites

## Ingredients for 8 tartlets

- 1 cup of bacon-wrapped goat's milk cheese tartlets
- 8 slices of crispbread
- ∘ honey ∘ pepper ∘thyme

#### Preparation

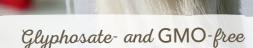
Fry bacon-wrapped goat's milk cheese tartlets over high heat until they are crispy, place one bite on each slice of crispbread, drizzle with honey, sprinkle with freshly ground pepper, and garnish with sprigs of thyme.

Preparation time: 7 min.

Level of difficulty: easy



at least 45% FDM shelf life: 45 days 967 - cup, net weight: 150g



from the

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

Top quality grass and hay containing Waldviertel flowers and herbs without glyphosate give our products their unique taste.





## ANTIPASTI - vegetables

Peppersweet filled with fresh cheese\*



at least 45% FDM shelf life: 60 days

968 - tub, net/drained weight: 1300/800g 709 - tub, net/drained weight: 700/400g 4763 - cup, net/drained weight: 140/100g Peppersweet filled with piquant fresh cheese\*



at least 45% FDM shelf life: 60 days

815 - tub, net/drained weight: 1300/800g 4023 - cup, net/drained weight: 140/100g Peppersweet filled with herbs fresh cheese\*



at least 35% FDM shelf life: 40 days

81506 - tub, net/drained weight: 1300/800g 40506 - cup, net/drained weight: 140/100g

Yellobell filled with fresh cheese



at least 45% FDM shelf life: 60 days

806 - tub, net/drained weight: 1300/800g 4393 - cup, net/drained weight: 140/100g

Sunnypepp filled with fresh cheese



at least 45% FDM shelf life: 60 days

932 - tub, net/drained weight: 1300/800g 4133 - cup, net/drained weight: 140/100g

Olives filled with fresh cheese\*



at least 45% FDM shelf life: 60 days

803 - tub, net/drained weight: 1300/800g 4723 - cup, net/drained weight: 140/100g Hot peppers filled with fresh cheese\*



at least 45% FDM shelf life: 60 days

911 - tub, net/drained weight: 1300/800g 4743 - cup, net/drained weight: 140/100g Mild peppers filled with fresh cheese\*,



at least 45% FDM 801 - tub, net/drained weight: 1300/800g

Mushrooms filled with fresh cheese\*



shelf life: 60 days

at least 45% FDM 923 - tub, net/drained weight: 1300/800g

Onions filled with fresh cheese



at least 45% FDM shelf life: 60 days

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



## 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

jar (pages 14 & 15)



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 ...



Vegetables filled with fresh cheese\*



Peppersweet, Yellobell, onions, olives and Sunnypepp

at least 45% FDM shelf life: 60 days

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

#### Mixed Antipasti \*



Peppersweet, Yellobell and mild peppers filled with fresh cheese; roasted peppers and roasted zucchinis

at least 45% FDM shelf life: 60 days 708 - tub, net/drained weight: 700/400g

#### Tricolore\*

J



Peppersweet, Yellobell and olives filled with fresh cheese

at least 45% FDM shelf life: 60 days

4293 - cup, net/drained weight: 140/100g

# ... also sweet

## 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.



## ANTIPASTI - ready-to-serve



#### Antipasti platter\*





Peppersweet and Yellobell filled with fresh cheese, Pomodori secchi, sheep's milk cheese bites and marinated olives

at least 45% FDM shelf life: 30 days 5201 - cup, net/drained weight: 700/460g

#### Antipasti Selection\* Colored Mix



Yellobell, mild green peppers and hot red peppers filled with fresh cheese

at least 45% FDM shelf life: 45 days

5205 - cup, net/drained weight: 360/220g

#### Antipasti Selection\* Mediterranean Mix



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

## Recipe

## Chocolate fruits with fresh cheese heart

### Ingredients for 4 servings

- o 2 cups apricots filled with fresh cheese
- o 2 cups dates filled with fresh cheese
- Couverture or other chocolate for dipping
- o nuts, blossoms, ... for garnish

#### Preparation

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 with nuts or blossoms.

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

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



## ANTIPASTI - sweet fruits



Figs filled with fresh cheese\*



at least 45% FDM shelf life: 45 days 360 - tub, net/drained weight: 1300/800g

#### 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

#### Apricots filled with fresh cheese\*



at least 45% FDM shelf life: 45 days

363 - tub, net/drained weight: 1300/800g 4673 - cup, net/drained weight: 140/100g

placed in exquisite rapeseed oil



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

www.kaesemacher.com



## ANTIPASTI - vegan

#### roasted ...

#### Roasted peppers\*



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

#### Roasted zucchinis\*



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

#### Sundried tomatoes

#### Pomodori secchi\*



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

#### with Hummus ...



## Peppersweet filled with finest Hummus\*



shelf life: 45 days 81519 - tub, net/drained weight: 1300/800g 40519 - cup, net/drained weight: 140/100g



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"





## with vegan fresh cream ...

As a tribute to the timeless art of enjoyment, you can now also enjoy our antipasti as a vegan product, completely free of animal products.

> Our vegetables filled with creamy, vegan fresh cream are irresistible identifying this, you don't have to be vegan!

Peppersweet filled witht vegan fresh cream\*





Available in various varieties and packagings.

\*placed in exquisite rapeseed oil



dso available as a preserved jar



## Grilled vegetables

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.

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.



#### Olives ...

#### Pitted Kalamata olives\* from Greece



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

## Pitted green olives\* from Greece



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



## ANTIPASTI - longer shelf life



#### Peppersweet filled with fresh cheese\*



at least 40% FDM shelf life: 365 days 320 - jar, net/drained weight: 1500/1000g 300 - jar, net/drained weight: 250/140g

#### Olives filled with fresh cheese\*



at least 40% FDM shelf life: 365 days # 328 - jar, net/drained weight: 1500/1000g 301 - jar, net/drained weight: 250/140g

#### Mild peppers filled with fresh cheese\*



at least 40% FDM shelf life: 365 days # 347 - jar, net/drained weight: 1500/1000g 398 - jar, net/drained weight: 250/140g

Yellobell filled with fresh cheese\*



shelf life: 365 days #322 - jar, net/drained weight: 1500/1000g 303 - jar, net/drained weight: 250/140g

#### Mushrooms filled with fresh cheese\*



324 - jar, net/drained weight: 1500/1000g 304 - jar, net/drained weight: 250/140g

#### Onions filled with fresh cheese\*



Hot peppers filled with fresh cheese\*

at least 40% FDM

shelf life: 365 days

302 - jar, net/drained weight: 250/140g

330 - jar, net/drained weight: 1500/1000g

at least 40% FDM shelf life: 365 days # 326 - jar, net/drained weight: 1500/1000g

#### Sunnypepp filled with fresh cheese\*



shelf life: 365 days 31200 - jar, net/drained weight: 250/140g

#### sweet fruits ...

#### Figs filled with fresh cheese\*



shelf life: 365 days 380 - jar, net/drained weight: 650/400g 368 - jar, net/drained weight: 250/140g

#### Dates filled with fresh cheese\*



at least 70% FDM shelf life: 365 days 382 - jar, net/drained weight: 650/400g 370 - jar, net/drained weight: 250/140g

#### Apricots filled with fresh cheese\*



shelf life: 365 days # 383 - jar, net/drained weight: 650/400g 371 - jar, net/drained weight: 250/140g

#### mixed varieties ...

#### Gourmet jar'



Peppersweet, olives and hot peppers filled with fresh cheese at least 40% FDM shelf life: 365 days

3502 - jar, net/drained weight: 1500/1000g

#### Courmet jar



Peppersweet, Yellobell and olives filled with fresh cheese at least 40% FDM shelf life: 365 days 35770 - jar, net/drained weight: 650/400g



Gourmet jar\*

figs, dates and apricots with fresh cheese at least 70% FDM shelf life: 365 days

# 35880 - jar, net/drained weight: 650/400g

## Our preserving jars...

we set
OUT ON A
JOURNEY
around the

Due to a specific heat procedure our preserving jars are durable up to one year even without any cooling.

Therefore, they are particularly suited for long transportation distances and a longer period of storage.

The vegetables always maintain their heartiness and freshness.



www.kaesemacher.com

#### More preserving jars ...

#### Peppersweet filled with finest Hummus\*



shelf life: 365 days 30019 - jar, net/drained weight: 250/140g

## Pomodori secchi\*



shelf life: 365 days 306 - jar, net/drained weight: 250/140g

#### Roasted peppers'



309 - jar, net/drained weight: 250/140g



shelf life: 365 days 343 - jar, net/drained weight: 250/140g

placed in exquisite rapeseed oil



## Semi-hard cheese



Waldviertler sheep's milk cheese with chili



1984 - approx. 1kg loaf 1510 - loaf, 120g

Waldviertler sheep's milk cheese with poppy seeds



at least 45% FDM 1885 - approx. 1kg loaf

#### Waldviertler sheep's milk cheese with pumpkin seeds



at least 45% FDM shelf life: 60 days 1788 - approx. 1kg loaf 11788 - loaf, 120g

Waldviertler smoked cheese



at least 45% FDM shelf life: 60 days -509 - approx. 1kg loaf 1509 - loaf, 120g

#### Waldviertler sheep's milk cheese with wild garlic



shelf life: 60 days 985 - approx. 1kg loaf 1985 - loaf, 120g

#### Waldviertler sheep's milk farmhouse cheese



at least 45% FDM shelf life: 60 days 978 - approx. 1kg loaf 1978 - loaf, 120g

#### Waldviertler sheep's milk cheese with truffle



at least 45% FDM shelf life: 60 days 986 - approx. 1kg loaf 1986 - loaf, 120g

#### Waldviertler sheep's milk cheese with garlic



at least 45% FDM shelf life: 60 days 51602 - approx. 1kg loaf

#### Sheep's milk cheese ripened in brine



shelf life: 60 days 023 - approx. 1,5 kg block 8193 - piece, 150g

#### Sheep's milk cheese bites with fine herbs\*



at least 45% FDM 272 - jar, net/drained weight: 200/125g

#### Spicy sheep's milk cheese bites\*



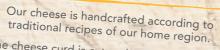
at least 45% FDM shelf life: 60 days 988 - tub, net/drained weight: 1300/800g 499 - cup, net/drained weight: 180/100g

#### Sheep's milk cheese bites with olives and fine herbs\*



at least 45% FDM shelf life: 60 days 425 - cup, net/drained weight: 180/100g





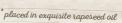
The cheese curd is cut and moulded by hand. The subsequent production stages are also carried out mostly by hand.







at least 45% FDM shelf life: 60 days 977 - approx. 1kg loaf 1977 - loaf, 120g



# delight www.kaesemacher.cor Our suggestion: Our Chutneys do not only go great with our cheese specialties, they are also a delicious complement to grilled fish or meat.

## Chutney



shelf life: 250 days 31604 - jar, 150g

#### Sunnypepp Chutney



shelf life: 250 days 31606 - jar, 150g

## Peppersweet Chutney



shelf life: 250 days 31601 - jar, 150g

## Hard cheese

#### Seasoning Cheese









#### matured for weeks

Our hard cheese is matured over weeks and is wonderful for refinement of the pasta, risotto, steamed vegetables and other delicacies.

The distinctive, spicy taste of the cheese unfolds perfectly on warm dishes - it gives every dish the final touch.

Our tipp: Mediterranean goes perfectly with pasta, risotto or steamed vegetables. Pepper goes especially well with steaks and burgers.

## 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 ...



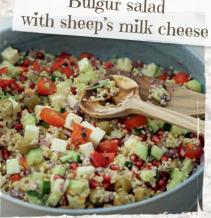
Plum jam and goat's cheese pockets



Cheese & leek parcels



Bulgur salad



Baked smoked cheese



Peppersweet meatballs



Pizza Antipasti style



Creamy sheep's milk cheese dip with pumpkin



Melon-Feta-skewers



Sheep's milk curd cheese dumplings with berry ragout



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

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## 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.















Experience

April 24

DIE KÄSEMACHERWELT Litschauerstraße 18 3860 Heidenreichstein





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