



*Love and passion
in fine taste*



follow us @diekaesemacher

The Waldviertel a region of fine taste



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



handmade with love
and passion



modern office in Vitis

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With all our passion and proven tradition **DIE KÄSEMACHER** are producing a wide variety of cheese and anti-pasti-specialities in the Waldviertel, a region located in the very north of Austria.

Prior to our delicate, handcrafted cheese products is a careful manufacturing of our raw milk in accordance with nature. Moreover, we place particular emphasis on a sustainable production process and a conscientious attitude towards nature and the environment.

Sustainable product creations of **DIE KÄSEMACHER**, whether traditional cheese specialities or antipasti, make it possible to experience the Waldviertel every single day.

"Love and passion in fine taste" - by living this philosophy, **DIE KÄSEMACHER** are producing the most delicious antipasti-varieties and cheese assortments day by day.

Love and passion
in fine taste

A place to meet

the
KÄSEMACHERWELT
in Heidenreichstein



there is much to explore in the
"KÄSEMACHERWELT"



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Experience - Enjoy -
Feel good

Surrounded by forests, lakes and moors lies Heidenreichstein - a little town in the north-west of the Waldviertel. Nestled in this picturesque strip of land is our **KÄSEMACHERWELT**, where we offer our world of cheese to cheese lovers of all ages. Our guests can experience a close up view of our hard-, soft- and fresh cheese production and learn even more about our products.

After an interesting guided tour, there is a children's zoo and an in- and outdoor playground waiting for our little visitors. Meanwhile, mum and dad can enjoy their meal in our restaurant "Kaskuchl" or have a look at our shop with well-assorted cheeses from **DIE KÄSEMACHER** and many other regional products of local partners - we are looking forward to welcoming you!

www.kaesemacherwelt.at

VEGETABLES FILLED WITH FRESH CHEESE

from the cow

Peppersweet filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

968 - tub, net/drain weight: 1300/800g
709 - tub, net/drain weight: 700/400g
476 - cup, net/drain weight: 180/100g

Peppersweet filled with piquant fresh cheese*



at least 45% FDM
shelf life: 60 days

815 - tub, net/drain weight: 1300/800g
402 - cup, net/drain weight: 180/100g

Peppersweet filled with herbs fresh cheese*



at least 40% FDM
shelf life: 40 days

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

Yellobell filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

806 - tub, net/drain weight: 1300/800g
713 - tub, net/drain weight: 700/400g
439 - cup, net/drain weight: 180/100g

Vegetables filled with fresh cheese (Peppersweet, Yellobell, onions, olives and mild peppers)*



at least 45% FDM
shelf life: 60 days

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

Yellobell filled with spicy fresh cheese*



at least 45% FDM
shelf life: 60 days

80609 - tub, net/drain weight: 1300/800g
439093 - cup, net/drain weight: 140/100g

Olives filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

803 - tub, net/drain weight: 1300/800g
710 - tub, net/drain weight: 700/400g
472 - cup, net/drain weight: 180/100g

Mild peppers filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

801 - tub, net/drain weight: 1300/800g
401 - cup, net/drain weight: 180/100g

Hot peppers filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

911 - tub, net/drain weight: 1300/800g
711 - tub, net/drain weight: 700/400g
474 - cup, net/drain weight: 180/100g

Tricolore (Peppersweet, Yellobell and olives with fresh cheese)*



at least 45% FDM
shelf life: 60 days

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

Mushrooms filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

923 - tub, net/drain weight: 1300/800g

Onions filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

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

Artichokes filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

922 - tub, net/drain weight: 1300/800g

Zucchini filled with fresh cheese*



at least 45% FDM
shelf life: 60 days

894 - tub, net/drain weight: 1300/800g

Pepperdillos® with fresh cheese*



at least 45% FDM
shelf life: 60 days

890 - tub, net/drain weight: 1300/800g

Sunnypepp with fresh cheese*



at least 45% FDM
shelf life: 60 days

4133 - cup, net/drain weight: 1300/800g

Tradition meets the south

The vegetables for our antipasti-assortment are grown and harvested with utmost care from our farmers in Austria and Greece. We have a strong relationship to our partners - the use of the finest raw materials and a respectful approach with nature are as important to them as to us.

After a careful harvest, our fresh vegetables are ready for a fast transportation to our processing premises in the Waldviertel where they are prepared and conserved. Later on, we fill our vegetables by hand and put them into the packaging one by one in Vitis.

Our
PEPPERSWEET

cultivated ...



harvested ...



grown ...

manufactured ...



We cultivate the seeds for our bestsellers by longstanding tradition and in a lovingly detailed manner. This is the only way to guarantee a flavourful, crisp bite and the delicious pulp of every single fruit.

We plant our peppersweet exclusively on our partners' fields and check the crops regularly. After a careful ripening, every single fruit is handpicked - which is essential for good harvest results.

Washed and processed in Austria, our fresh vegetables receive their heart of fine fresh cheese in Vitis before they finally conquer the rest of the world.

*placed in exquisite rapeseed oil

also available as a jar (pages 14 & 15)

Love and passion in fine taste

www.kaesemacher.com

from the cow 

Figs filled with fresh cheese*



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

Fruits filled with fresh cheese

Plums filled with fresh cheese*



at least 45% FDM
shelf life: 45 days
361 - tub, net/draind weight: 1300/800g
465 - cup, net/draind weight: 180/100g

Dates filled with fresh cheese*



at least 45% FDM
shelf life: 45 days
362 - tub, net/draind weight: 1300/800g
466 - cup, net/draind weight: 180/100g

Apricots filled with fresh cheese*



at least 45% FDM
shelf life: 45 days
363 - tub, net/draind weight: 1300/800g
467 - cup, net/draind weight: 180/100g

We do not only fill spicy vegetables but also sweet fruits such as figs, plums, dates and apricots with our finest fresh cheese and then put them into exquisite rapeseed oil.



delicate MIX

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 - platter, net/draind 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 - platter, net/draind weight: 360/220g

Antipasti Selection* Mediterranean Mix



Peppersweet filled with fresh cheese, pomodori secchi, sheep's milk cheese bites and marinated olives
at least 45% FDM
shelf life: 35 days
5206 - platter, net/draind weight: 360/220g

Orient meets OCCIDENT

Our crisp antipasti-classic "Peppersweet" is now available with a vegan hummus-filling. With this delicious puree of chickpeas, sesame paste and oriental spices, we give our "Peppersweet" a Mediterranean and vegan touch which complies with current nutrition trends and a modern lifestyle.

FILLED WITH FINEST HUMMUS

Pitted green olives* from Greece



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

Pitted black olives* from Greece



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

Pitted Greek olives* with garlic



shelf life: 45 days
4193 - cup, net/draind weight: 140/100g

OLIVES

filled with tuna 

Peppersweet filled with tuna*



shelf life: 60 days
994 - tub, net/draind weight: 1300/800g
496 - cup, net/draind weight: 180/100g

with Hummus

Peppersweet filled with finest Hummus*



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

Our wild caught tuna is fished by purse seine - this is an environmentally friendly trapping technique.

*placed in exquisite rapeseed oil
also available as a jar (pages 14 & 15)



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Love and passion in fine taste



Fresh cheese and fresh cheese preparations

from the sheep

Fresh cheese from sheep's milk

art. 08

art. 09

at least 45% FDM
shelf life: 16 days

002 - cup, net/draind weight: 1000/ 6x100g
08 - cup, net/draind weight: 250/150g
09 - cup, net/draind weight: 250/150g

Sheep's milk cheese cubes*



at least 45% FDM
shelf life: 60 days

8040 - tub, net/draind weight: 1300/750g

Fresh cheese rolls from sheep's milk



at least 45% FDM
shelf life: 16 days

022 - cup, net/draind weight: 1000/3x200g
980 - cup, net/draind weight: 250/200g

sheep and cow

Fresh cheese from sheep's and cow's milk



at least 45% FDM
shelf life: 16 days

001 - cup, net/draind weight: 1000/4x150g
285 - cup, net/draind weight: 250/150g

„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 milk



at least 45% FDM
shelf life: 45 days

938 - tub, net weight: 1000g
848 - cup, net weight: 150g

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



at least 45% FDM
shelf life: 16 days

222 - cup, net/draind weight: 500/2x200g
201 - cup, net/draind weight: 250/200g

from the cow

Peppersweet cheese spread



at least 45% FDM
shelf life: 45 days

863 - tub, net weight: 1000g
7972 - cup, net weight: 150g

Fresh cheese rolled in zucchini*



at least 45% FDM
shelf life: 45 days

796 - cup, net/draind weight: 650/400g
491 - cup, net/draind weight: 180/125g

Fresh cheese rolled in bacon*



at least 45% FDM
shelf life: 45 days

795 - cup, net/draind weight: 650/400g
469 - cup, net/draind weight: 180/125g

Fresh cheese balls with pepper*



at least 45% FDM
shelf life: 60 days

808 - tub, net/draind weight: 1300/800g
475 - cup, net/draind weight: 180/100g



a lot of
sheep
&
määähkkh

DIE KÄSEMACHER are processing approximately 5 million litres of milk per year. This milk comes from 50 regional sheep- and goat farmers with 30 to 250 dams each.

This partnership requires a conscientious attitude towards nature and a loving handling with all of the animals, because after all, they are our most important workers.

Love and passion in fine taste

*placed in exquisite rapeseed oil

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Fresh cheese *and* fresh cheese preparations



from the goat 

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 pepper



at least 45% FDM
shelf life: 30 days
2341 - cup, net weight: 500g (5x100g)
2280 - 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



at least 45% FDM
shelf life: 30 days
2551 - cup, net weight: 500g (5x100g)
2300 - cup, net weight: 100g

Goat's milk cheese balls*



at least 45% FDM
shelf life: 60 days; 223 - 90 days
8050 - tub, net/drain weight: 1300/750g
712 - tub, net/drain weight: 700/400g
423 - cup, net/drain weight: 180/100g
223 - glass, net/drain weight: 200/70g

* placed in exquisite rapeseed oil

Goat's milk cheese tart with herbs



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

Goat's milk cheese tart with honey and pumpkin seeds



at least 40% FDM
shelf life: 30 days
21902 - 1 kg loaf

Goat's milk cheese tart with honey and cranberries



at least 40% FDM
shelf life: 30 days
21903 - 1kg loaf

Goat's milk cheese tart with hazelnut & honey



at least 40% FDM
shelf life: 30 days
21904 - 1kg loaf

Exquisite goat's milk cheese spread



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

Bacon-wrapped goat's milk cheese tartlets



at least 45% FDM
shelf life: 21 days
495 - cup, net weight: 120g

Soft cheese

White goat

White sheep



at least 45% FDM
shelf life: 24 days
218 - loaf, 100g



mindestens 50% Fett i. Tr.
shelf life: 24 days
217 - loaf, 100g

Just as the sheep, who care for best milk, the goats of our regional partners from the Waldviertel and other Austrian regions live a happy life because of the appropriate care taking.

"Quality before quantity" is especially important - this helps us to produce our delicious products. Due to constant contact to our farmers, we are able to guarantee the quality of our most important raw material and every now and then, we meet our goats personally at the farm and give them an extra pat.

For this lovely handling, they provide us regularly with milk that we process to our tasty fresh cheese variations.

Love and passion in fine taste

Goat's POWER



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Semi-hard cheese and semi-hard cheese preparations



Waldviertler sheep's milk cheese with chili



at least 45% FDM
shelf life: 60 days
1984 - approx. 1kg loaf
1510 - loaf, 120g

Waldviertler sheep's milk cheese with poppy seeds



at least 45% FDM
shelf life: 60 days
1885 - approx. 1kg loaf
11885 - loaf, 120g

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

Sheep's milk cheese ripened in brine



at least 45% FDM
shelf life: 60 days
023 - approx. 1.5 kg block
8193 - piece, 150g

Waldviertler sheep's milk cheese with wild garlic



at least 45% FDM
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 chives and carrots



at least 45% FDM
shelf life: 60 days
511 - approx. 1kg loaf
1511 - loaf, 120g

Sheep's milk cheese with olives



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

Our semi-hard cheese is handcrafted by longstanding Waldviertler recipes and tradition.

finest
cheese
delight

from the goat

Waldviertler goat's milk cheese



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

Waldviertler goat's milk cheese



at least 45% FDM
shelf life: 70 days
19773 - piece, 150g

Sheep's milk cheese bites*



at least 45% FDM
shelf life: 807 - 60 days; 272 - 90 days
807 - tub, net/drain weight: 1300/800g
272 - glass, net/drain weight: 200/125g
(minimum order 16 cartons à 6 glasses)

Spicy sheep's milk cheese bites*



at least 45% FDM
shelf life: 988 and 499 - 60 days; 27201 - 90 days
988 - tub, net/drain weight: 1300/800g
499 - cup, net/drain weight: 180/100g
27201 - glass, net/drain weight: 200/125g
(minimum order 16 cartons à 6 glasses)

SCHAF-Küsschen würzig-pikant



NEW

SCHAF-Küsschen mit feinen Kräutern



NEW

SCHAF-Küsschen in Kürbis-Honig-Pesto



at least 45% FDM
shelf life: 90 days
27202 - glass, net/drain weight: 200/125g
(minimum order 16 cartons à 6 glasses)

NEW

grilled **vegetables**

Roasted Yellobell*

VEGAN



shelf life: 60 days
749 - tub, net/drain weight: 1300/800g

Roasted peppers*

VEGAN



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

Roasted onions*

VEGAN



shelf life: 60 days
750 - tub, net/drain weight: 1300/800g

Roasted zucchinis*

VEGAN



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

Roasted mushrooms*

VEGAN



shelf life: 60 days
757 - tub, net/drain weight: 1300/800g

Pomodori secchi*

VEGAN



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

Gently roasted and preserved in a delicate marinade of rapeseed oil, different spices and herbs, our product range offers a tasty plus to our antipasti filled with fresh cheese. Crispy yellobell, delicious peppers, little onions, 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.



* placed in exquisite rapeseed oil
⌚ also available as a jar (pages 14 & 15)

Love and passion in fine taste

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Vegetables filled with fresh cheese

conserved products

from the CDW 

Peppersweet filled with fresh cheese*



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

Olives filled with fresh cheese*



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

Hot peppers filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
330 - glass, net/drain weight: 1500/1000g
302 - glass, net/drain weight: 250/140g

Mild peppers filled with fresh cheese*



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

With Hummus

Peppersweet filled with finest Hummus*



NEW

VEGAN

shelf life: 365 days
30019 - glass, net/drain weight: 250/140g

Yellobell filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
322 - glass, net/drain weight: 1500/1000g
303 - glass, net/drain weight: 250/140g

Mushrooms filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
324 - glass, net/drain weight: 1500/1000g
304 - glass, net/drain weight: 250/140g

Onions filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
326 - glass, net/drain weight: 1500/1000g
305 - glass, net/drain weight: 250/140g

Sunnypepp filled with fresh cheese*



NEW

at least 40% FDM
shelf life: 365 days
31200 - glass, net/drain weight: 250/140g

Due to a specific heat procedure, **DIE KÄSEMACHER** preserving jars are durable up to one year even without any cooling. Therefore, they are especially good for long transportation distances and a longer period of storage.

The vegetables in our jars always maintain their heartiness and freshness – whenever friends come over you will always have tasty antipasti-specialties to serve.

sweet fruits

Figs filled with fresh cheese*



at least 70% FDM
shelf life: 365 days
380 - glass, net/drain weight: 650/400g
368 - glass, net/drain weight: 250/140g

Plums filled with fresh cheese*



at least 70% FDM
shelf life: 365 days
381 - glass, net/drain weight: 650/400g
369 - glass, net/drain weight: 250/140g

Dates filled with fresh cheese*



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

Apricots filled with fresh cheese*



at least 70% FDM
shelf life: 365 days
383 - glass, net/drain weight: 650/400g
371 - glass, net/drain weight: 250/140g

delicate MIX

Gourmet glass*
Peppersweet, olives and hot peppers filled with fresh cheese



at least 40% FDM
shelf life: 365 days
3502 - glass, net/drain weight: 1500/1000g

Gourmet glass*
Peppersweet and olives filled with fresh cheese, pomodori secchi



at least 40% FDM
shelf life: 365 days
3504 - glass, net/drain weight: 1500/1000g

Gourmet glass*
Peppersweet, Yellobell and olives filled with fresh cheese



at least 40% FDM
shelf life: 365 days
3577 - glass, net/drain weight: 650/400g

Gourmet glass*
figs, dates, plums and apricots with fresh cheese



mindestens 70% Fett i. Tr.
shelf life: 365 days
3588 - glass, net/drain weight: 650/400g

*placed in exquisite rapeseed oil

Pomodori secchi*



VEGAN

shelf life: 365 days
306 - glass, net/drain weight: 250/140g

Roasted peppers*



VEGAN

shelf life: 365 days
309 - glass, net/drain weight: 250/140g

Peppersweet filled with tuna*



shelf life: 365 days
343 - glass, net/drain weight: 250/140g



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our DAIRY PRODUCTS

Sheep's milk

from the sheep



with natural fat content
shelf life: 8 days
846 - 0,5 litre package

Yoghurt from sheep's milk



with natural fat content
shelf life: 21 days
2070 - cup, net weight: 160g

Gurd from sheep's milk



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

Goat's milk

from the goat



with natural fat content
shelf life: 8 days
956 - 0,5 litre package

Yoghurt from goat's milk



with natural fat content
shelf life: 21 days
2080 - cup, net weight: 160g

Sheep- and goat's milk-products like our milk and yoghurt provide a higher protein content than products from cow's milk and are much easier to digest - that's why they are highly recommended for people with cow milk allergies.

... really good

READY
for
a
new
day



July 17