



organic

philosophy

At our manufactory in the Waldviertel, a region located in the very north of Austria, DIE KÄSEMACHER are devoted to producing a wide variety of cheese and antipasti specialities according to longstanding tradition – and NOW also available in organic quality.



For our organic range, we use only the very best organically produced raw materials. The main ingredients are sourced from Austrian farms – which means we are supporting the agricultural structures of our home region. Our organic olives and tomatoes are allowed to ripen to their full flavour in the fields of Greece and Italy.

The standards we set ourselves and our partners are very high, because the outstanding quality of our end products can only be achieved with ingredients of the highest quality.

Original and natural – made with a passion for the healthy lifestyle.



organic

the bee as our symbol

Because bees stand for a functioning and living ecosystem, and because we are aiming to make a contribution to sustainable and ecological agriculture with our organic range, we have adopted the bee as the symbol for our organic specialities.



Project 2028 – Hektar Nektar

Hektar Nektar is a Vienna-based start-up with a platform for bee protection initiatives that anyone can join, from businesses to private households. One such initiative is Projekt 2028, where businesses sponsor bee colonies, thus supporting beekeepers. The goal is to sponsor up to 100,000 bee colonies, thereby contributing towards the sustainable growth of bee populations. DIE KÄSEMACHER are a partner of Hektar Nektar and supports the "Honig Stögerer" apiculture with one bee colony.



HEKTAR
NEKTAR



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organic

range



Bee Oh!
not just loved by bees

organic

antipasti

The crops we use in our organic antipasti are grown with passion on the farms of our carefully selected and organically certified partners, and are harvested by hand – this guarantees the high quality standard of the crop. The vegetables are then carefully processed at our production sites. Filled with the finest fresh cheese from our Austrian dairy, grilled, or turned into a delicious chutney – our organic range contains many different sustainably produced delicacies for you to enjoy.

peppersweet

filled with fresh cheese

shelf life: 60 days
B300s - jar
net/draind weight: 200/100g



olives

filled with fresh cheese

shelf life: 60 days
B301s - jar
net/draind weight: 200/100g



peppersweet

chutney

shelf life: 250 days
B31601 - jar
net weight: 150g



roasted zucchini

shelf life: 60 days
B308s - jar
net/draind weight: 200/100g



organic

semi-hard cheese

The milk we use for our semi-hard cheese is sourced exclusively from our Austrian dairy. It is then carefully processed under strict controls to produce our hand-crafted and hand-shaped organic sheep's milk cheese bites.

sheep's milk cheese bites

rosemary and pepper

shelf life: 60 days
B27205 - jar
net/draind weight: 200/100g



sheep's milk cheese bites

garlic and parsley

shelf life: 60 days
B27203 - jar
net/draind weight: 200/100g



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