



With all our passion and proven tradition **DIE KÄSEMACHER** are producing a wide variety of cheese and antipasti-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.

Whether semi-hard cheese, cream cheese varieties or antipasti-specialities, the sustainable product creations of **DIE KÄSEMACHER** make it possible to experience the Waldviertel every single day.

**DIE KÄSEMACHER** is a family run business, founded by Hermann Ploner in 1991. At that time, he was the first who was specialised in products manufactured from sheep- and goat milk in Austria. In 2013, his daughter Doris Ploner took over the management of the company.

The company is supplying all domestic retailers and exports to more than 40 countries in the world – the export share amounts to 30 percent.

**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, a loving handling with all of the animals and an appropriate care taking. "Quality before quantity" is especially important - this helps us produce our delicious products.

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

„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.