



Love and passion
in fine taste



Our philosophy

Our company's name DIE KÄSEMACHER reflects our philosophy: a regional tradition for craftsmanship, love to nature and animals, and true passion for cheese making. It all began with one man and his dream: Hermann Ploner and his idea of making cheese from sheep's and cow's milk.

Today, in the second generation run by his daughter Doris Ploner, DIE KÄSEMACHER communicate real love and passion for our products to customers worldwide. Around 150 employees are dedicated to the "cheese taste experience" and guarantee the best possible quality.

All in accordance with our slogan:
LOVE AND PASSION IN FINE TASTE.

INFO: Our location in Austria

EUROPE

Our manufactory

We produce a variety of cheese and antipasti specialties according to longstanding tradition. Prior to our delicate products is a careful manufacturing of our raw milk in accordance with nature.

As far as our raw materials are concerned, the best quality at all times is of utmost priority. Throughout the production process, we put particular effort into careful handling of resources. Our milk is processed by our master cheesemakers to create exquisite cheese specialties.

For our famous antipasti, such as our well-known "Peppersweet", the vegetables are harvested and filled by hand, with the finest fresh cheese one by one.

DIE KÄSEMACHER provide you with the best of the Waldviertel region in every mouthful.



The best raw materials

The quality of our raw materials is a top priority for us — therefore we can guarantee the high standard of our products. We choose our partners with care and maintain close contact with the farms we work with.

To achieve the best possible quality, we not only pay attention to how the raw materials are produced, but also to the love and passion our partners bring to their work.

*INFO: Austrian milk is 100% GMO-free,
which is an added value for
Austrian dairy products*

Milk suppliers

Our milk comes from animals living a happy life on local farms. As a reward for their welfare by our regional partners, we receive the best milk, that we process to the finest specialties in our manufactory.

We collect the milk for our products directly from our approximately 50 regional partners, taking care to only select the best milk, carrying out ongoing controls.

Careful milk production in harmony with nature, natural animal husbandry, and kindness in the handling of animals is self-evident to us.



*We set out on a journey
around the world!*

Vegetables from the south

We cultivate the vegetables we use for our well-known antipasti specialties, such as our "Peppersweet" (a special variety of cherry pepper), by ourselves in a lovingly detailed manner and plant it exclusively on our partners' fields in Southern Europe.

After a careful ripening, every single fruit is handpicked — which is essential for satisfactory harvest results.

Following immediate transportation to Austria, the crispy-fresh vegetables are pitted by busy hands and receive their heart of finest fresh cheese.



Our preserving jars

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

Therefore, they are particularly suited for long haul transport and an extended period of storage.

*The vegetables always maintain their
heartiness and are crunchy and fresh.*





Preserving jars - vegetable variations

Perfect ...

- ▷ as a starter or a small snack in between
- ▷ as a tasty and colourful topping on salads, wok dishes, meat & fish dishes
- ▷ as an addition to salty sticks and ciabatta bread

Peppersweet filled
with fresh cheese



300 - jar, net/draind weight: 250/140g

Olives filled
with fresh cheese



301 - jar, net/draind weight: 250/140g

Hot peppers filled
with fresh cheese



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

Mild peppers filled
with fresh cheese



398 - jar, net/draind weight: 250/140g

Sunnypepp filled
with fresh cheese



31200 - jar, net/draind weight: 250/140g

Onions filled with
fresh cheese



305 - jar, net/draind weight: 250/140g

Yellobell filled
with fresh cheese



303 - jar, net/draind weight: 250/140g

Mushrooms filled
with fresh cheese



304 - jar, net/draind weight: 250/140g

- ▷ at least 40% FDM
- ▷ shelf life: 365 days
- ▷ placed in exquisite rapeseed oil
- ▷ available in different sizes

Gourmet-jar



Peppersweet, Yellobell
and olives filled with
fresh cheese

35770 - jar, net/draind
weight: 650/400g

Gourmet-jar



Peppersweet, olives
and hot peppers filled
with fresh cheese

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

Perfect ...

- ▷ as a delicious breakfast snack in yoghurt
- ▷ sweet component on cheese platters
- ▷ fruity topping on salads
- ▷ tasty side dish for meat or grilled platters
- ▷ fine treats on dessert plates

Preserving jars - sweet fruits

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

Apricots filled with fresh cheese



371 - jar, net/draind weight: 250/140g

Figs filled with fresh cheese



368 - jar, net/draind weight: 250/140g

Gourmet-jar



figs, dates and apricots with fresh cheese

35880 - jar, net/draind weight: 650/400g

Dates filled with fresh cheese



370 - jar, net/draind weight: 250/140g

- ▷ at least 70% FDM
- ▷ shelf life: 365 days
- ▷ placed in exquisite rapeseed oil
- ▷ available in different sizes

Vegan and vegetarian antipasti

Enjoy our classic assortment filled with hummus or vegan fresh cream. Our 100% vegan vegetable product range offers a tasty and vegan plus to our fresh cheese filled antipasti. Our grilled vegetables are gently roasted and preserved in a delicate marinade of rapeseed oil, different spices and herbs.

Peppersweet filled with finest hummus



30019 - jar, net/draind weight: 250/140g

Pomodori secchi



306 - jar, net/draind weight: 250/140g

Roasted peppers



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

Peppersweet filled with vegan fresh cream



30039 - jar, net/draind weight: 250/140g

Peppersweet filled with tuna



343 - jar, net/draind weight: 250/140g

- ▷ shelf life: 365 days
- ▷ placed in exquisite rapeseed oil
- ▷ available in different sizes



Seasoning Cheese

Our Seasoning Cheese Mediterranean and Pepper, grated hard cheese variations made from 50:50 sheep's and goat's milk, are matured over weeks. They are wonderful for refinement of pasta, risotto, steamed vegetables and other delicacies.

Sprinkled over warm dishes, the cheese becomes creamy and gives every meal the final touch!

Bonus: refrigerated and ambient shelf stable.

Seasoning Cheese
» Pepper«



26911 - jar, weight: 50g

Seasoning Cheese
» Mediterranean«



26913 - jar, weight: 50g

▷ at least 45% FDM
▷ shelf life: 180 days

Grated cheese – straight
from the jar to the dish!



Our Chutneys

Our Chutneys are a delicious complement to grilled fish or meat. These spicy sauces are especially perfect with cheese specialties, fish, grilled meat or vegetables.

Peppersweet
Chutney



31601 - jar, weight: 150g

Sunnypepp
Chutney



31606 - jar, weight: 150g

VEGAN



Figs Chutney



31604 - jar, weight: 150g

VEGAN



▷ shelf life: 250 days



Packaging sizes

Our antipasti are available in different jars and weights.



150g jar	285 cases à 6 jars	1 pallet (15 layers)	1710 units
250g jar	290 cases à 6 jars	1 pallet (10 layers)	1740 units
650g jar	168 cases à 4 jars	1 pallet (7 layers)	672 units
1500g belly jar	210 cases à 1 jar	1 pallet (6 layers)	210 units
1500g industry jar	324 cases à 2 jars	1 pallet (6 layers)	648 units

Minimum order quantity: 1 pallet in total, 3 layers per product to receive labels in national language

Preparing delicious dishes ...

Pizza antipasti style



Peppersweet - meatballs



Chocolate fruits



Couscous-Pot



... check out www.kaesemacher.at/en/recipes

Private label ...

As far as we are concerned, it makes no difference whether we are supplying under 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 of 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 we offer!

www.kaesemacher.com



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NEW: We also export our preserving jars to the United Arab Emirates.

