

# 17. EURO MEAT GOLF TROPHY 2021



Bio-Hotel Stanglwirt | Golfclub Wilder Kaiser  
in Ellmau near Kitzbühel | 20 – 22 June 2021



Highlight:

Factory tour at  
Bio-Metzgerei Juffinger in Thiersee/Tirol



# Dear Golf Friends,

*From 20 to 22 June 2021, Bio-Hotel Stanglwirt in Ellmau near Kitzbühel will be firmly in the hands of the meat industry. Butchers who are devoted to golf meet for the seventeenth time at the Euro Meat Golf Trophy. This event is not only about sporting competition, the best handicap or sharing experience. It is about a good cause and helping other people with the proceeds. This year, the proceeds from the tournament will be used to support children, see pages 8 - 9. We are looking forward to an exciting and eventful golf weekend and we appreciate your joining us!*

*Hermann Schalk*

*Board of the Association "Sport für einen guten Zweck" (sports for a good cause)*



*Good to know: Golf beginners are invited to take our introductory course and to learn the basics of this challenging field sport. Afterwards, you can demonstrate your new skills in a 6-hole tournament.*



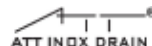
## The good cause

For many years now, the association Sport für einen guten Zweck e.V. ("Sports for a good cause") has supported charity organizations and foundations. Children and their needs are dear to our hearts. Hermann Schalk, chairman of the association: "We gladly support projects helping ill and disadvantaged children to give them a future. This is where we would like to make a contribution." In the past years, we were able to support the following aid projects: Kinderhof Valentin, Give hope, Appen musiziert, Marianne & Reinhard Wolf Stiftung, Vortour der Hoffnung, and KINDERHILFE – Hilfe für krebs- und schwerkranke Kinder e.V..

[www.sport-fuer-einen-guten-zweck.de](http://www.sport-fuer-einen-guten-zweck.de)

# Thank you very much!

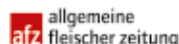
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Bundesverband der Deutschen Fleischwarenindustrie e.V.



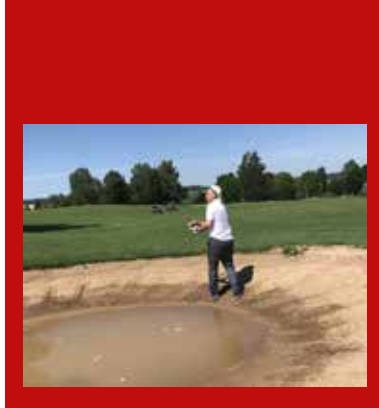
The family business of AVO is one of the leading spice businesses in Europe.

AVO combines great flavors with proven technologies and offers more than 5,000 products for food processing. The product range comprises natural spices and herbs, spice blends, marinades, seasoning sauces, liquid spices and technological additives. The large customer base encompasses food businesses from the trades, industry, food retail, wholesale and mass caterers.

[www.avo.de](http://www.avo.de)



Geschmack & Technologie



### **SUNDAY, 20 JUNE 2021**

- Optional test round in the afternoon
- Networking and sharing experience
- From 6 p.m., table reserved at Kuhstallstube

### **MONDAY, 21 JUNE 2021**

- Golf championship at the Wilder Kaiser golf course in Ellmau
- Introductory course for accompanying persons/non-golfers/golf beginners, followed by a 6-holes tournament
- Apero, awards and prizes, dinner
- Social program, sharing experience, networking
- Evening event at Kaminstube



Neumeyer AG offers machines and services for the commercial and industrial production of food. Thanks to our long-term industry experience and taking into account the expertise of our vendors who are active around the globe, we provide reliable and discrete consultancy.

Neumeyer also stands for various machine developments. The most complex project in the history of our company is the development of our “roll it” roller and wrapper. The versatile “roll it” device facilitates the manufacturing of aperitif snacks, like raw ham with cheeses, Berne sausages or wraps. At our customer center, you can test your product ideas hands-on.

We look forward to welcoming you.

Neumeyer AG | CH-5426 Lengnau | T +41 56 266 50 50 | [www.neumeyer.ch](http://www.neumeyer.ch)



## **TUESDAY, 22 JUNE 2021**

- Transfer to BIOMetzgerei Juffinger
- Technical presentations and tour of the facility

### **GOLF CHAMPIONSHIP WITH TECHNICAL SYMPOSIUM**

Tournament fee, green fee, birdie book, starting gift, golf balls, range balls, halfway snack, aperitif, dinner, ranking announcement, industry meeting at the club restaurant, social event on 21 June, technical presentations, factory tour\* at BIOMetzgerei Juffinger on 22 June.

*Excluding hotel accommodation Euro 210.00\*\**

### **GOLF INTRODUCTION COURSE AND TOURNAMENT WITH TECHNICAL SYMPOSIUM**

Golf introduction course, starting gift, golf balls, range balls, halfway snack, aperitif, dinner, ranking announcement, social event on 21 June, technical presentations, factory tour\* at BIOMetzgerei Juffinger on 22 June.

*Excluding hotel accommodation Euro 145.00\*\**

### **THE FOLLOWING TOURNAMENT CATEGORIES ARE PLAYED:**

- Prize for the Best Butcher (net)
- Men's Winners gross
- Women's Winners gross
- Winners net, rank 1 to 3 (at least 2 classes)
- Nearest to the Sausage, mixed
- Nearest to the Line, mixed
- Nearest to the Pin, men and women separately
- Winner of the Putting Competition
- Winners of the introductory course tournament, ranks 1 to 3.

\* The number of participants for the technical symposium is limited.

\*\* plus VAT, excluding food and beverages on Sunday evening

Practice rounds are to be booked by the participants (at the club) and have to be paid separately. You can contact the club by phone: +43 (0)5358 4282 or by e-mail: [office@wilder-kaiser.com](mailto:office@wilder-kaiser.com).

Since 1950, turbocut Jopp GmbH has supplied patented and customer-specific cutting sets, separator sets, pre-cutting plates with bearing for all types of grinders, fillers and microcutters. In addition, turbocut supplies fine grinding plates with supporting disks for the processing of meat, fat, cheese and vegetables, in stainless steel or cutlery steel qualities. The cutting sets of turbocut are characterized by low warming of the processing medium, high throughput rates, low energy consumption and low wear rates (abrasion). turbocut is represented, in particular, in Germany and Europe, but also internationally.



## Organic, right from the outset

Anton Juffinger practically inherited the “organic” idea from his father, Anton Juffinger sen., who is one of the organic farming pioneers in Tirol. As a founding member of BIO AUSTRIA Tirol, he puts his heart and soul into propagating the organic ideals. Anton Juffinger jun., oldest son in a family of alpine farmers, is a learned farmer, master butcher, and certified meat sommelier. In 1990, he started manufacturing ham and sausages according to traditional recipes and procedures, using natural ingredients, at his parents' organic farm. As he received great feedback at the farmers' markets, he and his wife, Helga, opened a small urban butcher shop in Kufstein. Over the last 23 years, the small JUFFINGER butcher shop evolved into the biggest organic butcher shop in Western Austria. With its 40 employees, the enterprise is today a major economic partner and employer in the region.



### SPONSOR OF THE PRIZE FOR THE BEST BUTCHER

MAJA-Maschinenfabrik develops, produces and sells high-quality machines for grinding, skinning and cutting meat, fish and poultry. The product range is completed by flake and nugget ice machines that are mainly used in food production and cooling. For more than 60 years, MAJA has focused on efficient and safe work methods for the butchers' craft and the industry.

[www.maja.de](http://www.maja.de)



## Regionalism

Good for the regional farmers. These are farms with a family tradition of several generations. Today, "regionalism" has become a key differentiating factor for the consumer behavior. Quality is one part of its success, but social responsibility is another essential component of the corporate culture. One aspect of this responsibility is the respect for regionalism. Origin definition on the packages of JUFFINGER BIO-METZGEREI: Born and reared in the Alpine region. Slaughtered, cut and processed in Tirol.

## All under one roof

Given the unique concentration of services, slaughter, cutting, processing, refining and packaging are performed on the own premises, in compliance with strict hygiene regulations in order to ensure high quality standards and secure processes. Slaughter, production and hygiene at the facility are monitored by independent veterinarians.

The animals are delivered to Thiersee directly from the organic farms within a range of 150 km, using adequate livestock transporting vehicles. They are kept in appropriate waiting stalls, where keepers take care of them and prepare them for slaughter. Together with the veterinarian, the animals are inspected, recording their condition and assessing their health and fitness, and released for slaughter.

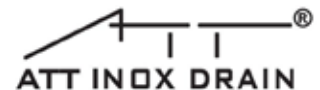
Read more about BIO Metzgerei Juffinger GmbH at [www.biometzger.at](http://www.biometzger.at)

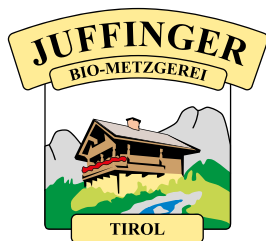


**BIO Metzgerei Juffinger GmbH**  
**Marbling 15**  
**6335 Thierseeffinge**  
**Austria**

ATT InoxDrain® is a leading dynamic manufacturer of stainless-steel products. In the last 16 years, ATT evolved from a craft business with two employees to an industrial enterprise with now 140 employees. Thanks to its flexibility, reliability and high quality, ATT is now represented in 50 countries around the world. Its wide range of products comprises complete solutions from a single source, including cutting-edge drainage systems and operating equipment. ATT provides customer support from technical consulting during the planning phase to the production process and installation. Your custom-design, made-to-measure products are our line of business.

[www.ATT.eu](http://www.ATT.eu)





One of the three good causes that we would like to support with the proceeds from the Euro Meat Golf Trophy this year was suggested by BIO Metzgerei Juffinger. This particular case is dear to their heart because they know the family very well.

Their 13-year old son was born with severe disabilities and needs intensive care. We would like to donate the proceeds of this year's Euro Meat Golf Trophy directly to the family in order to help them finance the costly therapies and treatments and to give them some relief.

[www.biometzger.at](http://www.biometzger.at)



## *Give hope*

Helping the little ones in their first important years and offering hope for a better future - this is why the project «Give hope» has been initiated. Ten years ago, Mr. and Mrs. Grubenmann from Switzerland started a project in the townships of Cape Town to support a nursery for children aged six months to six years.

For older kids, the focus is on socialization and preparation for primary school. Learning the alphabet, numbers and English are integral parts of their timetables and daily routines. Mobilization and hygiene are the key issues for the younger children.

With lots of enthusiasm and patience, and thanks to the donations of friends and benefactors, they succeeded in developing the school further so that now it has been registered and thus acknowledged by the state, qualifying for subsidies.

Find out more at [www.givehope.ch](http://www.givehope.ch)



MULTIVAC is the world's leading supplier of packaging solutions for food, life science and healthcare products as well as industrial goods. The portfolio of MULTIVAC covers nearly all needs of its customers in terms of packaging design, performance and resource efficiency and comprises vacuum packaging machines, traysealers, thermoformers, labelers, quality control systems and automation solutions - up to turnkey lines. The MULTIVAC group employs about 4,800 people worldwide, with 1,800 employees working at the head office in Wolfertschwenden. With its over 75 subsidiaries, the company is represented on all continents.



## *Marianne & Reinhard Wolf Stiftung*

Not all life stories are straightforward: a blow of fate, accidents or sickness may lead people into desperate situations. This is where we would like to help: Since its establishment in 2000, the Marianne & Reinhard Wolf foundation has made it its business to support people who are in need through no fault of their own, in particular children and young people.

### *Our objectives*

We provide support to people who are in need through no fault of their own, primarily children, in a direct manner and for a specific purpose. The Marianne & Reinhard Wolf foundation is mainly active in their region of Schwandorf and Altenburg, Bavaria.

In many cases, you can do a lot with comparatively small amounts: For example, for people in critical financial situations, when their washing machine or refrigerator breaks down, or when there are not enough warm clothes for the children for the next winter; for kids to enable their participation in a school outing and the parents cannot pay the costs. Here we help in a targeted manner and pay the costs in such situations.



**Marianne & Reinhard  
Wolf Stiftung**



How much does your software  
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Bizerba offers its customers from the crafts, trade, industry and logistics sectors a solution portfolio which is unique in the world and which comprises hardware and software around "weight" as a key factor. Bizerba supplies products and solutions for activities like cutting, processing, weighing, cashing, testing, picking and labeling. Comprehensive services from consulting to support, labels and consumables as well as leasing complete the product range.

[www.bizerba.com](http://www.bizerba.com)

**BIZERBA**



# *Unique organic farm with integrated luxury resort*

Stanglwirt is an organic farm with an integrated five-star luxury and spa resort. For more than 400 years, it has provided its guests with authentic Tirolean hospitality and unrivaled, first-class leisure, sports and recreational facilities. Among golf aficionados, Stanglwirt is considered the perfect golf hotel in Austria. With a breathta-

king view of the “Wilder Kaiser” mountain panorama, you will immediately feel “at home” at our organic wellness resort, which has been family owned since 1722.

A home away from home: Our comfortable premium rooms and suites provide you with

everything you need to make your stay comfortable. Everywhere in the coziest hotel in Kitzbühel, you can enjoy nature's finest materials in form of natural stone pinewood, pure wool and fine linen.

**handtmann**  
Ideen mit Zukunft.

## Handtmann Maschinenfabrik

Handtmann is specialized in machine solutions for the production of sausage and meat products, baked goods and dough, fish, delicatessen and dairy products, vegetarian and convenience products or pet food. The portfolio ranges from vacuum fillers and systems for craft businesses and medium-sized businesses to automated complete solutions for the industry. The most important functions of the systems are filling, portioning, cutting, dosing, forming, co-extruding as well as product handling and automation. The outstanding feature of all Handtmann systems is the excellent portioning accuracy. Handtmann is present in over 100 countries worldwide through own sales offices or agencies.

[www.handtmann.de](http://www.handtmann.de)



The number  
of rooms is limited!  
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bookings yourself!



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SEND A MESSAGE [daheim@stanglwirt.com](mailto:daheim@stanglwirt.com)



### **Lißner engineers + architects expert planners for the meat industry.**

For more than 25 years, the family business *Lißner engineers + architects* has been operating in the international meat industry, specializing in the planning, implementation and support of slaughterhouses, meat cutting and processing businesses. The engineering firm provides services such as production planning, planning of the technical building systems as well as building planning and architecture. These planning services are provided for new buildings, renovations, extensions and for rationalization or modernization measures. The team of *Lißner engineers + architects* is composed of area experts and offers all of these services as a one-stop solution.

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Proseal stands for excellent quality, speed and reliability in the sealer segment. We can proudly say that we have set standards within the industry, and we are determined to live up to our reputation.

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[www.sismatec.nl](http://www.sismatec.nl)





# *The Emperor's Beautiful Garden*

## *Idyllic 27 Hole Golf Course Wilder Kaiser, Ellmau*

Embedded in the rolling hills of the majestic “Wilder Kaiser” mountains, lies the Wilder Kaiser golf course with its 27 different tracks. This course offers challenges for golfers of any level, while they can enjoy the relaxing tranquility.

The course has been divided into three wonderful 9-hole tracks: “Wilder Kaiser“, “Ellmau” and “Tirol”.

*Tirolean hospitality par excellence*

A great place to be ...

A former farm building has been transformed into

a spacious, yet cozy club house. Here you can find all the facilities a golfer could wish for: reception, pro shop, lockers, caddy room and, of course, a clubhouse with its alpine charm and an amazing view of the Wilder Kaiser mountains.

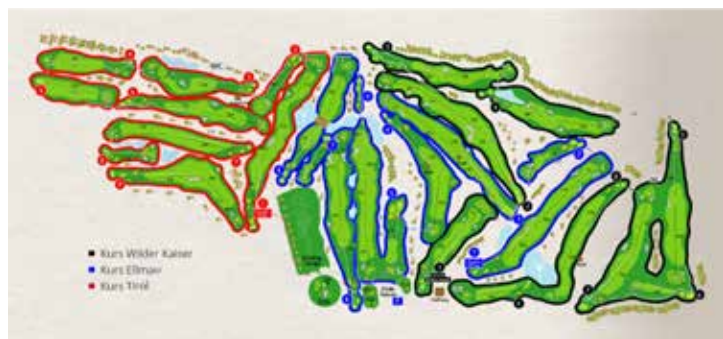
## **METTLER TOLEDO**

The METTLER TOLEDO brands Garvens, Safeline, PCE and CI-Vision in the PI division bundle expertise in the areas contamination detection, dynamic weighing, optical inspection and track & trace as well as serialization or even the combination of these technologies to enable product control. Metal detection technologies offer maximum detection sensitivity while assuring process stability and compliance with GFSI-Standards standards and industrial standards, such as HACCP, FDA, GMP, BRC and IFS. Dynamic control scales with an accuracy of 0.1 grams minimize expensive overfilling, assure adherence to legal regulations and maximize amortization. Reliable X-ray inspection systems perform an inline quality control to assure adherence to legal regulations and to protect the brand image. Reliable one-stop optical inspection systems assure a perfect product presentation by controlling imprints, labels, seals, containers and integrity.

*[www.mt.com/pi](http://www.mt.com/pi)*



Course Layout & Scorecard



Golfclub Wilder Kaiser  
Dorf 2 | A-6352 Ellmau

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office@wilder-kaiser.com

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In the form of powder, paste, granulate, concentrate, liquids.

For butchers, the meat and food industry, food service industry and communal catering as well as food retailers.



[www.moguntia.com](http://www.moguntia.com)

## engineering for a better world

GEA is one of the largest suppliers of process technology for the food industry and a wide range of other industries. The international technology group focuses on process technology and components for sophisticated production processes in various end-user markets. In 2016, GEA generated consolidated revenues of about EUR 4.5 billion. The food and beverages sector, which is a long-term growth industry, accounted for around 70 percent. As of 31 March 2017, the company employs almost 17.000 people worldwide.

[www.gea.com](http://www.gea.com)

**GEA** engineering for  
a better world

Hole 1



Hole 2



Hole 3



Hole 4



Hole 5



Hole 6



Hole 7



Hole 8



Hole 9



Programmed for Your Success

CSB-System AG is the leading IT industry specialist for the process industries of food, beverages, chemicals, pharmaceuticals, cosmetics and retail. As a one-stop provider of software, hardware, services and business consulting, we optimize the business processes of our customers and have been an innovative partner for our customers for 40 years. CSB creates significant competitive advantages with our CSB turnkey solution.

[www.csb.com](http://www.csb.com)

#### Hole 10

**C L E V E R**  
SYSTEMTECHNIK

#### Hole 11



#### Hole 12



#### Hole 13

**LASKA**

#### Hole 14



SPICE & FLAVOURING TECHNOLOGY

#### Hole 15



#### Hole 16



#### Hole 17



#### Hole 18



## SPONSOR OF HALFWAY + HOLE 19

We have been the specialist for organic meat and sausages for over 23 years. The Juffinger label guarantees a union of regional and organic products!

Our animals exclusively come from select small, certified organic farms in the Alpine region where the farmers set great store on animal welfare and transport their animals to the slaughterhouse themselves. All value-adding stages - from in-house slaughtering to the complete and packaged meat product - are performed by a single source and at a single location. As the only butcher shop with a fully organic product range, we offer more than 300 meat and sausage products.

[www.biometzger.at](http://www.biometzger.at)





## ORGANIZATION

Euro Meat Golf Trophy  
office@euromeatgolf.com  
www.euromeatgolf.com

## TOURNAMENT MANAGEMENT

Contact: Golfclub Wilder Kaiser  
Phone: +43 (0)5358 4282  
E-mail: office@wilder-kaiser.com



Save the date

# 18. EURO MEAT GOLF TROPHY 2022



26-28 June 2022

Spa & GolfResort Weimarer Land

Highlight:

Factory tour at  
Schiller Fleisch in Hof



# Registration form Euro Meat Trophy Tournament 2021

Date: 20-22 June 2021  
Venue: Bio-Hotel Stanglwirt | Golfclub Wilder Kaiser  
in Ellmau near Kitzbühel

Special prices and room blocks are held up  
until 20 April 2021!

You will receive a confirmation upon receipt  
of your registration.

## Registration for the tournament:

E-mail: office@euromeatgolf.com  
Fax: +49 881 9228-43

## Individual registration for test round, is to be paid separately:

Tel.: +43 (0)5358 4282 or E-mail: office@wilder-kaiser.com

Salutation

Name

First name

Company

Job/Position

Zip code, city

Street

E-Mail

I will participate:

- ☐ Optional dinner after the kick-off on Sunday, 20 June, at Kuhstall beim Stanglwirt (to be paid by the participants)
- ☐ in the golf introductory course and in the tournament with technical symposium  
(excluding hotel accommodation, Euro 145.00, plus VAT)
- ☐ in the Golf Championship with technical symposium (excluding hotel accommodation, Euro 210.00, plus VAT)
- ☐ in the factory tour at Juffinger

*Only to be filled in by the participants of the Golf Championship:*

Are you a ...? ☐ Butcher ☐ Master Butcher ☐ Meat Technician/Meat Technologist

Name of your golf club

Current handicap

Preferred tee time: ☐ early ☐ late

## Hotel bookings:

We have blocked a limited number of  
rooms with special conditions for you.

Accommodation is to be booked by  
the participants. Special prices and  
room blocks are held up until  
**20 April 2021**



BIO-HOTEL STANGLWIRT

Kaiserweg 1  
A-6353 Going am Wilden Kaiser

Vacation hotline  
+43(0)5358 2000

Send a message  
daheim@stanglwirt.com