

16. EURO MEAT GOLF TROPHY 2019



Maximilian Quellness and Golfhotel in Bad Griesbach
23 – 25 June 2019



Highlight:

Factory tour at the new production plant
REWE Austria Eberstälzell



Dear Golf Friends,

From 23 to 25 June 2019, the Maximilian Quellness and Golf Hotel in Bad Griesbach will be firmly in the hands of the meat industry. For the sixteenth time, butchers devoted to golf meet at the Euro Meat Golf Trophy. This event is not only a sporting competition where participants fight for the best handicap and share experiences. It is for a good cause and helping other people with the proceeds. The proceeds of this year's tournament will be donated to support children – see pages 8-9. Therefore, we are not only looking forward to an exciting and eventful golf weekend but we also hope to have numerous participants!



Hermann Schalk

Chairman of the association “Sport für einen guten Zweck” (Sports for a good cause)



Good to know: Beginners are invited to participate in our introductory course to learn the basics of this challenging field sport. Afterwards, you can show your acquired 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 been supporting charity organizations and foundations. Children and their needs are dear to our hearts. Hermann Schalk, chair of the association: “We prefer to 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, we were able to support the following aid projects: Kinderhof Valentin, Give hope, Appen musiziert, Marianne & Reinhard Wolf Stiftung, Vortour der Hoffnung and the association KINDERHILFE – Hilfe für krebs- und schwerkranke Kinder e.V.

www.sport-fuer-einen-guten-zweck.de

Thank you very much!

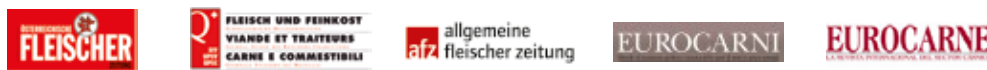
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The product range comprises natural spices and herbs, spice blends, marinades, seasoning sauces, liquid spices and technological additives. The large customer base encompasses food businesses from the crafts, industry, food retail, wholesale and mass caterers.

www.avo.de



Geschmack & Technologie

Impressions of EMT 2018 & program EMT 2019



SUNDAY, 23 JUNE 2019

- optional test round in the afternoon
- sharing experiences, cultivating relationships
- Table reservation at the Brunnwies "Stadl" estate as of 6 pm

MONDAY, 24 JUNE 2019

- golf championship on the Brunnwies course
- introductory course for accompanying persons/non-golfers/beginners, followed by a 6-hole tournament
- aperitif, award ceremony, distribution of prizes, dinner
- social program, sharing experiences, cultivating relationships
- evening event



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" facilitates the manufacturing of aperitif snacks like raw ham with cheese, Berne sausages or wraps. At our customer center, you can test hands-on your product ideas.

We look forward to welcoming you.

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TUESDAY, 25 JUNE 2019

- transfer to the company Rewe Group
- technical presentations and company tour

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 in the club restaurant, social program on June 24, technical presentations, company tour* at the company Rewe Group on June 25.

*Excluding hotel accommodation Euro 210,-***

GOLF INTRODUCTION COURSE AND TOURNAMENT WITH TECHNICAL SYMPOSIUM

Golf introductory course, starting gift, golf balls, range balls, halfway snack, aperitif, dinner, ranking announcement, social program on June 24, technical presentations, company tour* at the company Rewe Group on June 25.

*Excluding hotel accommodation Euro 145,-***

THE TOURNAMENT COMPRISES THE FOLLOWING CATEGORIES:

- Award of the best butcher (net score)
- Best gross score of the men
- Best gross score of the women
- Best net score 1st - 3rd (at least 2 classes)
- Nearest to the sausage, women and men together
- Nearest to the line, women and men together
- Nearest to the pin, woman and men separated
- Winner of the putting competition
- Winner of the introductory course 6-holes tournament 1st to 3rd

** number of participants of the technical symposium is limited*

*** Plus VAT and without food and trinks on Sunday evening*

Test rounds must be booked individually (at the club) and paid separately by the participants. Please contact the club by phone 00800/1299 1299 or send an email to golfodrom@quellness-golf.com.

Seydelmann is the world's leading manufacturer of machines for food production. With its wide range of cutters, mixers, grinders, emulsifiers and production lines, the traditional family business based in Stuttgart offers individual and ideal product solutions for every need and any company size. With us, you are in the hands of the best.

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info@seydelmann.com

www.seydelmann.com

Seydelmann



New meat processing plant of REWE Austria: Digital from the start

In December 2018, REWE Austria GmbH opened its new meat processing plant in Erberstolz. It is a completely new building of a cutting and packaging facility for fresh meat. In the final expansion stage, this plant is expected to cut and portion approx. 13 million kg annually. With additional 5 million kg of retail goods, every year a volume of about 18 million kg will be shipped. According to plans, every day approx. 150,000 units of pre-packaged products will be manufactured. Traceability

of the packages is ensured on single-carass (organic beef) or batch level.

The ultra-modern production facility is completely digitized and has a high degree of automation. CSB supported the large-scale project as a software and technology supplier.



SPONSOR OF THE PRIZE FOR THE BEST BUTCHER

The factory of MAJA-Maschinenfabrik develops, manufactures and distributes high-quality machines for derinding, skinning and cutting meat, fish and poultry. Flake and nugget ice machines complete the product range, which are mainly used in the production and refrigeration of food. For more than 60 years, MAJA has focused on efficient and safe work methods for the butchers' craft and the industry.

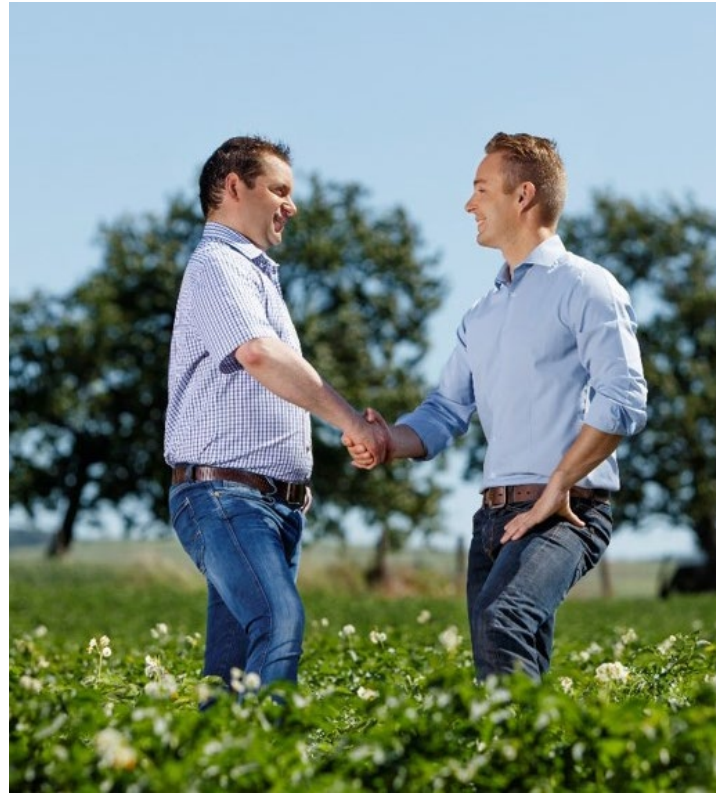
www.maja.de

Facts and figures about the facility:

- Area of 35,500 m²
- Covered area 14,000 m²
- Processing quantity 18,000 t
- Sales volume €100 million
- 207 employees

Technology highlights:

- Integrated control of materials management as well as of complex production and logistics processes, including warehouse management, track storage & cutting, planning, coverage planning, production and dispatch
- Production control station
- Recipe optimization based on lean meat percentage
- Single-carcass traceability
- Automatic high bay storage
- Sorter picking, MDE picking, picking control station



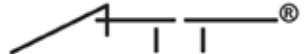
REWE Austria Fleischwaren GmbH

Solarstrasse 8
4653 Eberstalzell
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REWE 
GROUP

ATT InoxDrain® is a leading dynamic manufacturer of stainless-steel products. In the last 16 years, ATT developed from a craft business with two employees to an industrial firm 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.

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The good cause

For many years now, the association Sport für einen guten Zweck e.V. ("Sports for a good cause") has been supporting charity organizations and foundations. Children and their needs are dear to our hearts. Hermann Schalk, chair of the association: "We prefer to 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, we were able to support the following aid projects: Kinderhof Valentin, Give hope, Appen musiziert, Marianne & Reinhard Wolf Stiftung, Vortour der Hoffnung and the association KINDERHILFE – Hilfe für krebs- und schwerkranke Kinder e.V. www.sport-fuer-einen-guten-zweck.de



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



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**



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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

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MAXIMILIAN Quellness and Golf Hotel – Bavarian elegance

The MAXIMILIAN Quellness and Golf Hotel is the luxury hotel at the Quellness Golf Resort, which enchants with its spacious architectural design and elegant atmosphere. Tucked into the gorgeous Rottal hills, the MAXIMILIAN is the perfect retreat for relaxation and culinary delights as much as it is for golfers and sports fans.

205 spacious rooms, including 11 suites, offer ultimate comfort and style furnished in bright and friendly colors.

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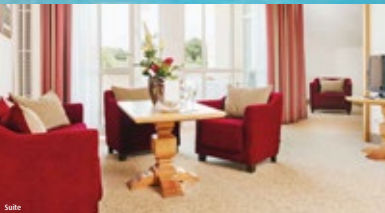
Handtmann Maschinenfabrik

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



**The number
of rooms is limited!
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bookings yourself!**



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Maschinenfabrik LASKA develops and manufactures high-quality specialist machinery and automated production lines as the world's leading brand in the meat processing industry and in related application areas of the food industry.

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Allianz Nickolmann Golfplatz Brunnwies *Designed By Bernhard Langer*

The Allianz Nickolmann Golf Course Brunnwies was Bernhard Langer's first design for the Golf Resort Bad Griesbach. His design of the 18-hole course is considered a complete success to this day. This is because the championship venue is somewhat of a "Best of Bad Griesbach" and has everything that makes up a good golf resort: lovely

views, beautiful scenery, holes that have been harmoniously integrated into the hilly countryside, a versatile, sporty design suitable for players of all skill levels that is well maintained, as well as a comfortable country-style meeting place on the estate where players can enjoy their après-golf. This unique combination makes Brunnwies a favo-

rite course at the golf resort for leisure-time golfers and prompted the English golf magazine "Golf World" to label it one of Europe's Top 20 golf courses. Its sporty features include extensive rough, strategically placed water hazards and contoured, hand-mowed greens with demanding putting that allow for tough flag positions.

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www.mt.com/pi

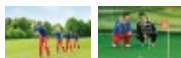


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Hole 1



Hole 2



Hole 3



Hole 4



Hole 5



Hole 6



Hole 7



Hole 8



Hole 9



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Hole 10

C L E V E R
S Y S T E M T E C H N I K

Hole 11



Hole 12



Hole 13



Hole 14



Hole 15



Hole 16



Hole 17



Hole 18



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ORGANIZATION

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

TOURNAMENT MANAGEMENT

Contact: Quellness Golf Resort
Phone: +49 800/1299 1299
E-Mail: info@quellness-golf.com



Pre-announcement

17. EURO MEAT GOLF TROPHY 2020

21-23 June 2020 in Ellmau near Kitzbühl
Bio-Hotel Stanglwirt | Golfclub Wilder Kaiser
wilder-kaiser.com

Highlight:

Factory tour
at the company Bio-Metzgerei Juffinger
in Thiersee/Tyrol





Registration form Euro Meat Trophy golf tournament 2019

Date: 23-25 June 2019
Venue: Maximilian Quellness und Golfhotel in Bad Griesbach
www.quellness-golf.com

The number of participants is limited, please register at your earliest convenience. You will receive a confirmation upon receipt of your registration.

**Registrations can be
submitted until 4 May 2019**

Registration for tournament:

E-Mail: office@euomeatgolf.com
Fax: +49 881 9228-43

Individual registration for test round, to be payed separately:

Phone: +49 800/1299 1299 or E-Mail: info@quellness-golf.com

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- I would like to participate in: ☐ the golf introductory course and tournament with technical symposium (excluding hotel accommodation Euro 145,- excluding VAT)
- ☐ the golf championship with technical symposium (excluding hotel accommodation Euro 210,- excl. VAT)
- ☐ the factory tour at the new production plant REWE Austria in Eberstälzell on June 25
- ☐ On Sunday evening at the Brunnwies "Stadl" estate

To be filled out only by participants of golf tournament:

Are you ...? ☐ a butcher ☐ a master butcher ☐ a meat technician

No. of home club

Exact handicap

Preferred starting time: ☐ early ☐ late

Hotel Reservation:

We have reserved a limited number of rooms with special pricing.

Please make your reservation!
Special Prices and contingents are valid until April 1st, 2019!



Hotel:

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