

# 12<sup>th</sup> EURO MEAT GOLF TROPHY 2015



Golf and Country Club Gut Kaden, Hamburg  
12-14 July 2015



Highlight:

Factory tour at



# Dear golfing fans,



*On 12-14 July 2015, the meat industry takes control over the golf and country club Gut Kaden. For the twelfth time, mainly German, Austrian and Swiss 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, but it is also for a good cause. 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 weekend but we also hope to have numerous participants!*

## **Herman Schalk**

*Chairman of the association Sports for a good cause*



*Good to know: Beginners are invited to take our introductory course to learn the basics of this challenging field sport. Afterwards, you can test the acquired skills in a 6-holes tournament.*



### **The good cause**

The association Sports for a good cause (Sport für einen guten Zweck e.V.) supports the project "Kinderhof Valentin" of the Ursula und Klaus Schrader foundation. Throughout the year, children aged 6 to 14 suffering from cancer come from the contaminated surroundings of Chernobyl to Kinderhof Valentin at lake Ammersee.

Klaus Schrader: "When they arrive, they are pale, shy and scared. After spending four weeks here, these children are happy, they look healthy, have rosy cheeks and you can see the joy in their eyes. This is what makes us happy."

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

# Thank you very much!

We want to thank all participating sponsors for their support.



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Bundesverband der Deutschen Fleischwarenindustrie e.V.



The family owned business AVO is one of the leading spice companies 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 seasoning and

technological additives. The company has numerous customers, such as food businesses from the sectors craft trade, industry, food retail and wholesale trade as well as mass catering.

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



Geschmack & Technologie

# *Impressions of EMT 2014 & program EMT 2015*



## **SUNDAY, 12 JULY 2015**

- optional test round in the afternoon
- joint dinner
- sharing experiences, cultivating relationships
- harbor tour including visit of the historical warehouse district Speicherstadt at 10 pm

## **MONDAY, 13 JULY 2015**

- golf championship
- introductory course for accompanying persons/non-golfers/beginners, followed by a 6-holes tournament
- aperitif, victory ceremony, ranking announcement, dinner
- social program, sharing experiences, cultivating relationships
- evening event at hotel “Hafen Hamburg” (about 4 minutes’ walk)

## **TUESDAY, 14 JULY 2015**

- transfer to EDEKA Nord
- specialist presentations and company tour



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

### **LOEHRKE – Solutions for a cleaner future.**

Jürgen Löhcke GmbH is an independent plant engineering company. It provides solutions for automated cleaning that comply with hygiene standards as well as process technologies for the food industry around the globe.

LOEHRKE is known for its engineering and turnkey competences. Since its foundation in 1984, the company from the German city of Lübeck provides system solutions and performs the complete project planning. Exchanging information with industrial users, system manufacturers and research institutes is an important part of the company philosophy. At LOEHRKE, the research staff is involved in numerous projects and can therefore quickly integrate future trends in the product development.



## GOLF INTRODUCTORY COURSE AND TOURNAMENT WITH EXPERT SYMPOSIUM

Golf introductory course, starting gift, golf balls, range balls, halfway snack, aperitif, dinner, ranking announcement, harbor tour in the evening, including visit of the historical warehouse district Speicherstadt on 12 July 2015, social program on 13 July 2015, specialist presentations, company tour\* at EDEKA Nord on 14 July 2015

**145,-\*\* (hotel not included)**

## PARTICIPANTS WILL BE PLAYING IN THE FOLLOWING CATEGORIES:

- Award of the best butcher (net score)
- Best gross score winner of the men
- Best gross score winner of the women
- Best net score winner 1<sup>st</sup> to 3<sup>rd</sup> (at least 2 classes)
- Longest drive, women and men separated
- Nearest to the pin, women and men separated
- Winner of the putting competition
- Winner of the introductory course 6-holes tournament 1<sup>st</sup> to 3<sup>rd</sup>

## GOLF CHAMPIONSHIP WITH EXPERT SYMPOSIUM

Tournament fee, green fee, birdie book, starting gift, golf balls, range balls, halfway snack, aperitif, dinner, ranking announcement, harbor tour in the evening, including visit of the historical warehouse district Speicherstadt on 12 July 2015, social program on 13 July 2015, specialist presentations, company tour\* at EDEKA Nord on 14 July 2015

**185,-\*\* (hotel not included)**

*\* number of participants of the expert symposium is limited  
\*\* excl. VAT*

*Test rounds must be booked individually (at the club) and paid separately.*

*Please contact the club by phone +49 (0)4193 99 29-0 or send an email to [info@gutkaden.de](mailto:info@gutkaden.de).*

SEYDELMANN is a worldwide leading manufacturer of food production machines. The traditional family business from Stuttgart offers a wide product range, including cutters, mixers, grinders, emulsifiers and production lines, providing individual and optimal product solutions that can cover all requirements of businesses of all sizes. At Seydelmann, you are in the hands of the best.

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

**Seydelmann**



## ***Meat factory EDEKA Nord GmbH***

On 3 October 2006, the NORDfrische Center of EDEKA Handelsgesellschaft Nord GmbH in Valluhn/Mecklenburg-West Pomerania was put into operation. With an area of 43,000 m<sup>2</sup>, the NORDfrische Center is one of the biggest meat processing factories in Germany and one of the most modern centers in Europe thanks to its state-of-the-art production technology and equipment.

In the ultramodern plant, more than 400 employees control, cut and process 350 tons of meat and sausage products every day. As regionalism and short distances are important quality features, Gutfleisch is produced exclusively for EDEKA Nord stores. Furthermore, the close supervision of the production chain allows for an exact monitoring of each and every step. Before leaving our factory, every product is tasted in order

to make sure that our customers receive best quality goods. Manufacturers who want to produce for Gutfleisch imperatively need to comply with our strict guidelines. We know the high expectations of our customers and we completely and utterly agree with them. In view of our high criteria we can say with a good conscience: With Gutfleisch meat, you do not need to make any compromises.

**BIZERBA**  
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The hardware and software solution portfolio that Bizerba offers its craft trade, retail, industry and logistics customers, is unique throughout the world and focusses on the key measure "weight".

The portfolio comprises products and solutions for cutting, processing, weighing, cashing, checking, picking and labeling. A wide range of services, such as consulting, labels, consumables and leasing, complement the offered solutions.

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



*Congratulations to  
Uli Aulbach for winning  
the award of the  
“Best Butcher 2014”*



*Impressions of 2014: Factory visit at vinzenzmurr*



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www.csb.com ■ CSB-System AG is represented in more than 40 countries worldwide.



**BÄRO**  
Retail  
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For nearly 50 years, BÄRO Retail Lighting has been implementing energy-efficient solutions for the illumination of fresh and sensitive products. BÄRO investigates new light technologies and develops innovative forms of presentation suitable for all formats in the diverse world of commerce: “Fresh Light for Fresh Products”.

**BÄRO**  
Clean Air  
Technologies

Since 1996, BÄRO Clean Air Technologies has been developing high-performance systems and components used for sustainable UV-C disinfection as well as the innovative technologies PlasmaStream and KitTech that efficiently eliminate odors and grease from kitchen exhaust air: “New Ideas for People and Environment”.

## The good cause



## Give hope

*The nursery Imizamu Yethu, located in Cape Town, accommodates about 100 children aged six months to six years and offers age-appropriate care and education. This gives the children's parents, who are mostly single mothers, the opportunity to work without leaving their children unattended on the streets.*

One of their many travels took the Grubenmanns to the fascinating country of South Africa, which is richly blessed with treasures of nature, culture and history. On the other hand, this country presents a huge gap between rich and poor.

The Grubenmanns wanted to share some of their luck with other people. They became very attached to South Africa and its people, which is why they decided to support a first project in this country. Friends told them about Imizamu Yethu. Hopefully, this small project will be the first of many others.



The Grubenmanns want to support these children in their important first years of life to give them hope for the future. That's why the name of this project is "Give Hope".

The proceeds from this year's Euro Meat Golf Trophy will be used to support this project.

For further information, please visit [www.givehope.ch](http://www.givehope.ch)



## Regional specialties produced by Wolf

The fourth-generation family business Wolf has a strong butchers tradition. In accordance with old craft methods, the company manufactures a variety of meat and sausage specialties that originally come from the German federal states of Bavaria and Thuringia that are famous for their delicious sausages. The use of premium

raw materials and traditional recipes as well as the distinct, authentic taste of the products are the company's top priority.

*For the best taste - the best from our home.*  
[www.wolf-wurst.de](http://www.wolf-wurst.de)



# *“Appen makes music”*



In the last 25 years, “Appen makes music” (“Appen musiziert”) has become an important, Germany-wide known event “full of love, charity and kindness”. Thanks to this citizens’ involvement, the organizers of this event have been able to fulfill the deepest wishes of children suffering from severe illnesses - playgrounds, medical devices, therapies or typification campaigns aiming at finding marrow donors. This support accompanies girls and boys on their way back to a healthy life. Furthermore, we support children who have suffered physical, mental or sexual abuse.

Please note that all proceedings, donations and even interests go entirely to the children, because any administration costs are paid by Rolf Heidenberger.

Nowadays, “Appen makes music” is the largest charity event dedicated to ill children in Germany and has collected donations in the amount of more than 5.6 million Euros. Voluntaries, sponsors and many others contribute with their idealism, joy, passion and energy.

The next “Appen makes music” will take place on 20 September 2015. About 25,000 guests are expected.



For further information, please visit  
[www.appen-musiziert.de](http://www.appen-musiziert.de)

## **SPONSOR OF THE AWARD OF 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 been focusing on providing economic and safe solutions for butchers and industry.

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



## *Overnight accommodation*



## *The unique lifestyle and design hotel in st. pauli at the harbor*

In November 2005, the foundation stone of the EMPIRE RIVERSIDE HOTEL was laid on the former Bavaria brewery site. This hotel is the latest project of the family-owned group of companies Fraatz Bartels, who owns and runs the "Hotel Hafen Hamburg". The private hotel owners invested about 67 million Euros in this spectacular hotel that opened its doors in

November 2007 in the middle of Hamburg's trendy neighborhood St. Pauli.

Inspired by the classical modernism and the myth of the 1930s ocean liners, star architect David Chipperfield designed the external facade and the interior of the 20-story EMPIRE RIVERSIDE HOTEL.

He created a hotel that reflects the values and tradi-

tions of the Hanseatic City of Hamburg like no other: This unique lifestyle and design hotel is part of the reconstruction of the former Bavaria brewery site. Between the nightlife hotspot Reeperbahn and the transportation hub St. Pauli Piers, an entire new district was built, called "Hafenkrone" (harbor crown). The construction works were finished at the end of 2008.

# **Almi**

In 80 years of corporate history, Almi developed the perfect mixture of seasonings for sausage, meat and fish companies. The company, that was founded in 1931 as a general store and today is run by the third generation, has become an international market leader.

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



Please note that there is  
only a limited number of rooms  
available!  
Please make your reservation!



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Email: [empire@hotel-hamburg.de](mailto:empire@hotel-hamburg.de)



**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.

*Lißner engineers + architects takes care of your construction project so that you can focus on your core business. We plan success!!!*

*Lißner engineers + architects*

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Email: [info@lissner.eu](mailto:info@lissner.eu)

Internet: [www.lissner.eu](http://www.lissner.eu)

**GÜNTHER MASCHINENBAU GMBH**

Quality through innovation - this is the motto of Dieburg-located GÜNTHER MASCHINENBAU GMBH. This company develops and produces complex production lines for the food industry. Today, GÜNTHER is an international market leader in the traditional and industrial production of cured goods. Just like in our fascinating golf sport, flexibility and precision make

the crucial difference between success and failure. Iron 7 or iron 8 ... it's your choice!  
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[www.guenther-foodtech.de](http://www.guenther-foodtech.de)



## *Gut Kaden - Golf and country club*



*Passion for golfing – Please be our guest.  
Beginners and professionals can play on an international  
tournaments golf course.*

The well-known 27-hole course Gut Kaden Golf & Land Club has been hosting important golf tournaments for many years. The course has an area of 180 hectares, is divided by the small river Pinnau and characterized by a mature tree population and varied holes. The undulating terrain has strategically placed water and bunker hazards. Although this course is designed for international golf tournaments, it is suitable for players of all handicaps.

Many world class golfers, including Tiger Woods, have played several times at Gut Kaden. Bernhard Langer also added his name to the list of winners from 1992 to 1995. The tournament winner Lee Westwood set two records here. In 1998, he won the Deutsche Bank Players Champion for the first time, setting a new course record with 61 strokes. This record was not beaten until the overall length of the championship course was changed.

## **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 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)



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GEA is an expert for performance-oriented solutions in the food industry. Amongst others, the company's product range comprises packaging material, individual machines and complete production lines for preparing, marinating, processing and packing meat, poultry, fish, seafood and cheese products.

GEA offers a lifecycle performance to support current and future performance of the food industry. Based on operational challenges, such as versatility, flexibility, costs per kg/package, food safety and environment protection, GEA develops product and packaging innovations that help businesses in the food industry to increase performance and reduce operational costs.

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

Hole 1



Hole 2



Hole 3



Hole 4



Hole 5



Hole 6



Hole 7



Hole 8



Hole 9



NEUMEYER AG-machines and services for artisanal and industrial food manufacturing companies. We combine our long-term industry experience with the knowledge of our internationally operating vendors to provide reliable and confidential consulting services.

Our technological support starts before you take a purchase decision, reducing your investment risk to a minimum. In our experimental butchery or in our presentation rooms, we can efficiently conduct feasibility studies, system and principle tests.

[www.neumeyer.ch](http://www.neumeyer.ch)

Hole 10

C L E V E R  
E T I K E T T E N

Hole 11



Hole 12



Hole 13



Hole 14



Spice & Flavouring Technology

Hole 15



Hole 16

robg *motion*

Hole 17



Hole 18



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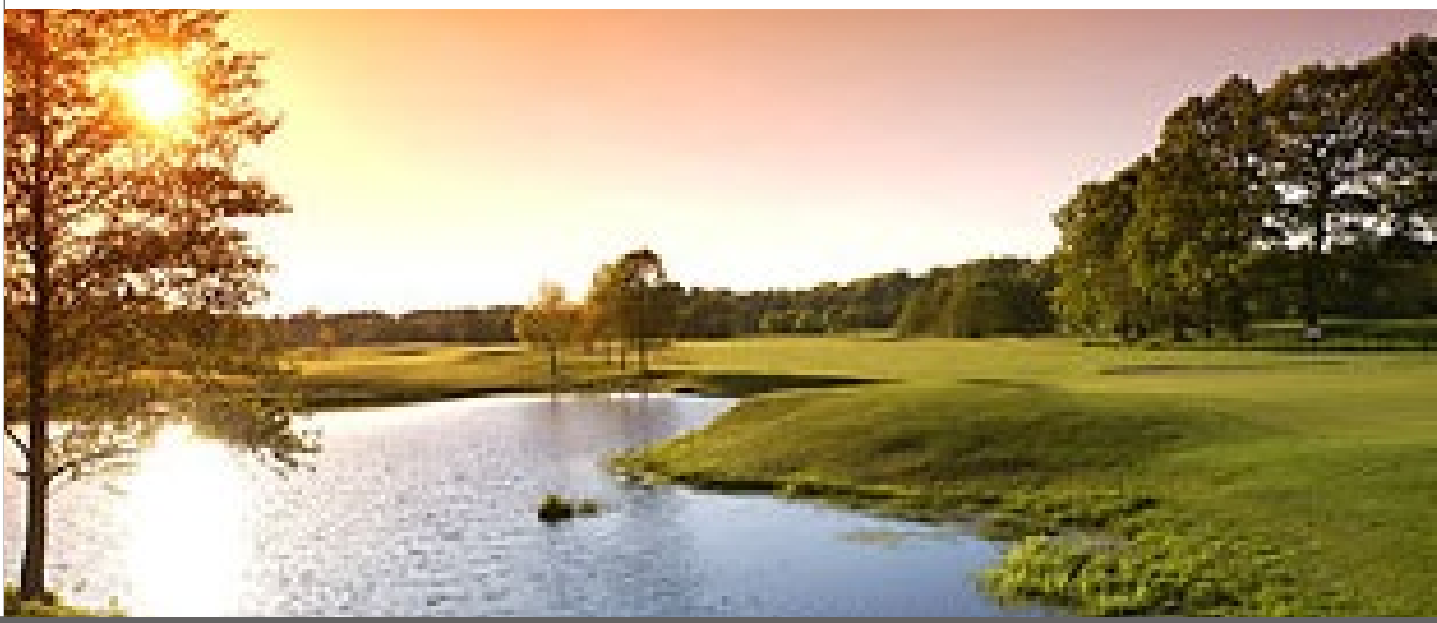


## ORGANIZATION

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

## TOURNAMENT MANAGEMENT

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Email: [info@gutkaden.de](mailto:info@gutkaden.de)



13<sup>th</sup> EURO MEAT  
GOLF TROPHY 2016   
SPA UND GOLFRESORT  
WEIMARER LAND

10-12 July 2016 • [www.golfresort-weimarerland.de](http://www.golfresort-weimarerland.de)

  
GolfResort  
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# Registration form Euro Meat Trophy golf tournament 2015

Date: 12.-14. Juli 2015  
Venue: Hamburg, Germany  
www.gutkaden.de

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 15 June 2015**

## Registration for the tournament:

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

## Individual registration for test round, must be paid separately:

Phone: +49 (0)4193 99 29-0, Email: info@gutkaden.de

Name .....

First name .....

Company .....

Position/job .....

Street .....

Postal code/city .....

Email .....

Please mark your choice:  Golf championship with expert symposium  
 Golf introductory course and tournament with expert symposium

Home club AFG/DGV ID number .....

No. of your home club .....

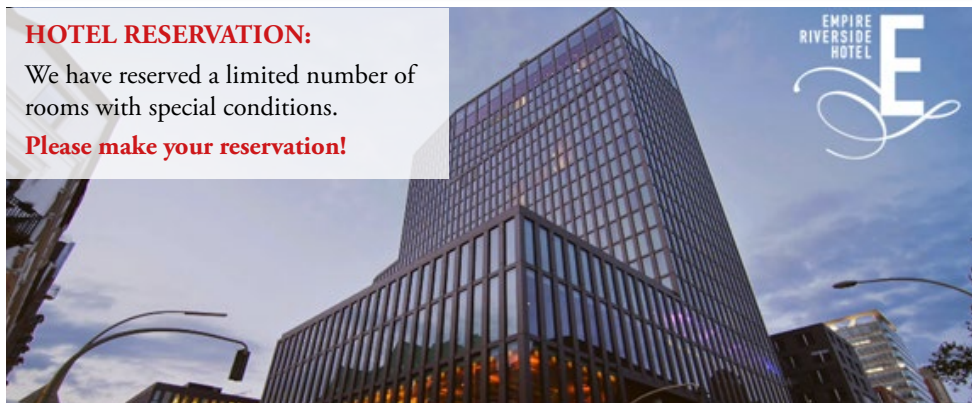
Exact-Handicap .....

Preferred starting time:  early  late

### HOTEL RESERVATION:

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

**Please make your reservation!**



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