



2022

WORLD CHAMPIONSHIP  
**CHEESE**  
CONTEST

**MARCH 1-3**  
**2022**

MONONA TERRACE  
CONVENTION CENTER  
MADISON, WISCONSIN,  
USA

**WORLDCHAMPIONCHEESE.ORG**

# WORLD CHAMPIONSHIP CHEESE CONTEST

## JOIN THE WORLD'S PREMIER CHEESE CONTEST: THE WORLD CHAMPIONSHIP CHEESE CONTEST

2022 marks the 34<sup>th</sup> biennial World Championship Cheese Contest®, the world's respected and honored technical cheese and butter competition, hosted by the Wisconsin Cheese Makers Association!

We invite you to submit your quality cheeses, butter, yogurt, and dry dairy ingredients to the contest for expert technical evaluation and to compete for prestigious awards and global recognition.



**ENTRY OPENS  
NOVEMBER 2, 2021!**

### ENTER YOUR BEST CHEESE, BUTTER, YOGURT, AND DRY DAIRY INGREDIENTS!

- Every maker of cheese, butter, yogurt, or dry dairy ingredients in the world is eligible to compete.
- Contest entry submission will be open from November 2, 2021 to January 26, 2022.
- Online submissions with MyEntries® are \$75 per entry.
- Mailed, paper entry submissions are \$85 per entry.
- Products must be shipped to arrive no later than February 16, 2022 (February 23, for fresh cheese and yogurt).
- On March 1-3, experts from around the globe will evaluate contest entries in Madison, Wisconsin.
- Contest results will be posted during the competition on our website, [worldchampioncheese.org](http://worldchampioncheese.org).
- The announcement of the World Champion will be on March 3, 2022.
- Winners will be honored April 14 at a gala Awards Banquet during CheeseExpo in Milwaukee, Wisconsin.
- Winners receive elegant handmade plaques showcasing the World Championship Cheese Contest medallion.
- Contest winners receive access to contest logo artwork for use in promoting their success.

Visit our website at [worldchampioncheese.org](http://worldchampioncheese.org) for complete information and to enter the contest online.

Contact the contest organizer:  
Kirsten Strohmenger,  
Wisconsin Cheese Makers Association  
(608) 286-1001  
[kstrohmenger@wischeesemakers.org](mailto:kstrohmenger@wischeesemakers.org)

# CONTEST OVERVIEW

## FIRST ROUND OF JUDGING

Entries are evaluated by a team of skilled technical judges selected from around the world. Starting from a maximum possible 100 points; deductions are made for various defects found by each judge. Defects are noted in the areas of flavor, body and texture, salt, color, finish, packaging, and other appropriate attributes. A Gold medal, Silver medal and Bronze medal are awarded to the three highest-scoring entries in each class.

## THE WORLD CHAMPION ROUND

Our expert panel of judges evaluates the gold medal cheeses a second time to determine the 20 finalist cheeses that will move onto the final round of judging. During the final round, scores from all judges are averaged and the cheese which earns the highest average score is named the World Champion. The next two highest scores are awarded First and Second Runner-Up.

## PRIZES AND AWARDS

On April 14, 2022, during CheeseExpo in Milwaukee, Wisconsin, medallions electroplated in 24 karat gold will be awarded to Best of Class winners. Silver and bronze medals are awarded to second and third place entrants. In addition, blue ribbons are given to gold medalists, red ribbons to silver medalists and white ribbons to bronze winners. Exclusive hand-crafted trophies and ribbons are presented to the World Champion, First Runner-Up, and Second Runner-Up.

## IMPORTANT DATES

### ENTRY OPENS:

Tuesday, November 2, 2021

### ENTRY DEADLINE:

Wednesday, January 26, 2022

### SHIPPING DEADLINE:

Wednesday, February 16, 2022

### CONTEST JUDGING:

March 1 - 3, 2022

### AWARDS BANQUET

Thursday, April 14, 2022



# 2022 WORLD CHAMPIONSHIP CHEESE CONTEST

## ENTRY RULES

### WHO CAN ENTER:

- Any cheesemaker, buttermaker or manufacturer of real cheese, butter, yogurt or dried dairy ingredients may enter the Contest. Each entry must be entered in the name of a person, team, or group directly involved in making the product.
- Marketers or processors that further market or process cheese or butter may enter products on behalf of the manufacturer, with proper attribution to the original manufacturer. The marketer/processor would be noted in a secondary position to the cheesemaker. Processors that cut and package products applicable to the categories for shredded cheese may directly enter these classes.



### ENTRY RULES:

- Cheese entries must be natural or processed dairy products.
- A product can only be entered in one class. This product may not be entered in more than one class. Entries in the open classes are intended for products that do not have a product-specific class.
- A person, team, or group may enter more than one class. A person or group may be named on multiple entries within the same class. The class descriptions explain the limit on entries allowed per each class.
- Each entry should consist of at least 2 pounds (1 kilogram) of product in its original, manufactured form unless otherwise noted in the class. If a product is less than 2 pounds, enough product should be sent to total 2 pounds.
- Entries must be sent in their original, manufactured form.

#### **DO NOT CUT YOUR CHEESE!**

Cheese received that is cut or trimmed from its original form will be eliminated from the competition.

#### ***Exceptions to this rule:***

- Cheese cut during manufacture:
  - Feta in brine
  - Colby horns
  - Swiss blocks
- Some large form cheeses may be cut into the following allowed sizes:
  - Cheeses weighing 30- 60kg (66 - 132lbs) may be cut and sent as a half of its original, fully matured size.
  - Cheeses weighing over 60kg (133lbs +) may be cut and sent in as a quarter of its original, fully matured size.
  - 640-pound block cheeses may be cut and sent as 40-pound blocks
- Smoked cheeses may be entered in the form it was smoked (cut prior to smoking); they may not be entered as cut when cut after the smoking process.
- Cheeses processed for the Shredded Cheese Class and the Prepared Cheese Foods Class may be entered in their processed form.

# ENTRY RULES (CONTINUED)

- Entries with a trier hole will be disqualified; except entries sent in their complete original form in the Swiss Style Classes, which may have one trier hole. Cut products with a trier hole will be disqualified.
- Entries made from raw milk must be held for a minimum of 60 days before contest evaluation. Entries should have a cure normally associated with their variety.
- Butter entries shall be creamery butter and shall contain not less than 80 percent butterfat. Butter entries may be bulk butter (bag-in-box or tub) or print butter.
- Any cheese containing vegetable oils will be disqualified from the competition. The only exception to this rule is products entered in the Cheese Based Spread class.
- Products may be sent with or without normal, branded packaging and labels.
- All samples submitted to Championship Cheese Contests should be carefully examined for contamination or excessive cheese mites. Samples deemed unsafe for consumption will be removed from the contest at the discretion of the chief judge.
- The chief judge will determine if classes have sufficient entries for competition. If a class is deemed too small, existing entries will be moved to an alternative, appropriate class.
- Contest staff reserves the right to place entries into the class deemed most appropriate by the chief judge.

Products entered in the competition become the property of the Wisconsin Cheese Makers Association. The Association may request replacement products if award-winning products become unrepresentable for showcase at CheeseExpo in April 2022.



**ENTER ONLINE  
WITH MYENTRIES<sup>®</sup>**  
[worldchampioncheese.org](http://worldchampioncheese.org)



# HOW TO ENTER

## ENTER ONLINE WITH MYENTRIES®

MyEntries®, our unique online entry system, is your personal, secure contest worksite for the Championship Cheese Contests of the Wisconsin Cheese Makers Association. MyEntries® includes online entry; permanent storage of each year's entry data; instant product scores and scoresheets.

**Online entry is \$75 per entry.**

MyEntries® allows you to:

- Enter the contest online
- Review your entry data from previous years as you enter
- Save time with automatic data entry
- Print shipping tags for entry shipment
- Instantly view your contest scores
- Instantly view and print your official judge's scoresheets on the day of judging!

## YOUR MYENTRIES® ACCOUNT

New for 2022, all previous MyEntries® users will need to reset their account passwords when logging in for the first time in our updated system. After login, you'll see your previous entries stored from past contests.

If you have not previously created an account, go to [worldchampioncheese.org](http://worldchampioncheese.org) and click on MyEntries® to get started. From there, you can submit your entries or save and return later to enter the contest.

## ENTERING BY MAIL

To enter the contest by mail, fill out a Product Entry Form for each product entered and enclose a check payable to Wisconsin Cheese Makers Association.

**Entries received by mail are \$85 per entry.**

Mail your Product Entry Forms and payment to:  
World Championship Cheese Contest  
c/o Wisconsin Cheese Makers Association  
5117 West Terrace Drive, Suite 402  
Madison, WI 53718 USA

## SHIPPING YOUR ENTRIES

- Each contest entry, carefully packaged, must arrive at our shipping destination by Wednesday, February 16, 2022 (Wednesday, February 23 for fresh products).
- Each entry needs to be sent in its own box. Multiple entries may be sent together in one shipping container, but each entry should be individually boxed and marked with the Contest Shipping Tags.
- Contest Shipping Tags (Contest Product Identification Tags):
  1. Print the auto-filled shipping tags from your MyEntries® account. (Entrants that entered by mail should complete the blank product ID tags with their entry information.)
  2. Secure one tag on the exterior of the product's box.
  3. Place the matching tag inside with the product.
- Wisconsin Cheese Makers Association has partnered with WOW Logistics to receive all contest entries and hold them for judging. Wisconsin Aging and Grading Cheese, Inc. also assists the Contest by sorting and organizing entries.
- All products must be sent PREPAID. Shipments with freight charges due will not be accepted. All product entries must be received at WOW Logistics in Little Chute, WI, no later than Wednesday, February 16 (Wednesday, February 23 for fresh products). Allow sufficient time for the shipment to meet this deadline.
- Ship entries to:  
World Championship Cheese Contest  
c/o WOW Logistics  
2101 Bohm Drive, Door 18  
Little Chute, WI 54140 USA  
Contact: Ken Neumeier, WI Aging & Grading Cheese, Inc.  
Telephone: 920-687-0889\*

*\*This telephone number is listed for use on shipping forms only.*

*Please direct all inquiries to Wisconsin Cheese Makers Association at 608-286-1001 or [contest@wischeesemakers.org](mailto:contest@wischeesemakers.org).*



# INFORMATION FOR INTERNATIONAL ENTRANTS

## IMPORTANT INSTRUCTIONS – PLEASE READ CAREFULLY!

### CLEARING CUSTOMS

International entries for the 2022 World Championship Cheese Contest must clear through United States Customs.

We strongly suggest that entrants work with a national dairy export corporation or through a United States customs broker. Please contact [contest@wischeesemakers.org](mailto:contest@wischeesemakers.org) for broker recommendations.

Without exception, all duty payments and clearance fees must be paid prior to the delivery of goods to the contest.

Listed below are suggestions you may find helpful when preparing to ship your cheese to the contest.

1. If your country has a dairy export agency, contact them to learn more—they may have specific information for you about procedures, documentation, and shipping.
2. U.S. Customs will need the following documents to release your cargo:
  - Commercial invoice—including:
    - i. type(s) of cheese
    - ii. 'Value for Customs Purposes Only'.  
For each item indicate a small value amount
  - Packing list—listing the gross and net weight of each item shipped.
  - Health certificate – issued by specific country government agency responsible for food exports.
  - United States Food and Drug Administration Prior Notice Requirement. *See instructions on this page.*
3. Mark your product as “SAMPLES ONLY, NO COMMERCIAL VALUE. FOR EXHIBIT & TASTING.”
4. Some countries require additional documentation when exporting products; check with your government, broker, dairy association, or transporting company to learn what documentation is required for your country.
5. Some countries have exporting quotas for sample products; check with your government, broker, dairy association, or transporting company to learn if there are quotas for the product you will be shipping.
6. If cooling packs are used, use liquid cooling packs rather than dry ice; most transporting companies will not accept packages containing dry ice.
7. Choose a courier with the shortest transit time. It is strongly recommended to use Chicago, Illinois as your port of entry.
8. Ship your products to arrive by the shipping deadline of February 16, 2022.
9. Please be sure your customs broker has a Power of Attorney for your company on file. Wisconsin Cheese Makers Association will not act as the importer of record for any shipment.
10. Refer to: <https://www.aphis.usda.gov/aphis/ourfocus/importexport> for USDA regulations regarding importing of cheese and documentation required.

### REGISTRATION & PRIOR NOTICE

In 2002, the United States Congress passed the Bioterrorism Act. This Act, effective January 1, 2004, includes two requirements for foods (including contest entries) imported into the United States. These two requirements are Food Facility Registration and Prior Notice of Shipment.

Please Note: These requirements were initiated in 2004, and your company may have completed the Food Facility Registration. Also, your broker or import/export partner likely routinely executes the Prior Notice requirement. The instructions below apply only to companies that have not met these requirements to date.

### FOOD FACILITY REGISTRATION

If your company imports cheese or butter to the United States, you may have already fulfilled this requirement. If not, your facility is asked to visit the website for the U.S Food and Drug Administration (FDA) at [www.access.fda.gov](http://www.access.fda.gov) and register your facility in the Food Facility Registration Module.

### PRIOR NOTICE OF SHIPMENT

Companies, brokers and importing firms that ship food into the United States must give the U.S. government Prior Notice of each incoming shipment.

A Prior Notice is a notification to the US Food and Drug Administration (FDA) of imported shipments of articles of food prior to their arrival in the United States. It includes information about the product, quantity, and packaging, and related facilities, such as the manufacturer, shipper, owner, and ultimate consignee.

This practice is routinely handled by import associations and brokers. Companies that do not have support from an importer or broker can directly give prior notice of shipment on the website of the U.S. Food and Drug Administration. The number of days before arrival that a Prior Notice can be submitted was revised to state that PN is to be submitted no more than 15 calendar days before arrival if using PNSI and no more than 30 calendar days before arrival if submitting via ABI/ACS.

### ACCESSING THE PRIOR NOTICE SYSTEM INTERFACE

To give Prior Notice, log into the FDA Industry Access page at [www.access.fda.gov](http://www.access.fda.gov) and click on the “Login” button below Prior Notice System Interface. Instructions are available in the PNSI Help section.

# 2022 CONTEST CLASSES

## COW'S MILK CLASSES

1	<b>Cheddar, Mild (0 to 3 Months)</b>	Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between November 18, 2021 & February 15, 2022. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
2	<b>Cheddar, Medium (3 to 6 months)</b>	Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days. Made between August 20, 2021 & November 17, 2021. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
3	<b>Cheddar, Sharp (6 months to 1 year)</b>	Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days. Made between February 16, 2021 & August 19, 2021. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
4	<b>Cheddar, Aged One to Two Years</b>	Natural, unflavored, rindless, cow's milk cheddar aged 366 days to 730 days. Made between February 15, 2021 & February 17, 2020. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
5	<b>Cheddar, Aged Two Years or Longer</b>	Natural, unflavored, rindless, cow's milk cheddar aged 731 days or longer. Made on or before February 16, 2020. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
6	<b>Traditional Waxed Cheddar, Mild to Medium</b>	Traditional cheddar styles, uncut and coated in paraffin or wax or paracoat prior to or early in curing. This is natural cheddar, unflavored, and cured 1 to 180 days. Made between February 15, 2022 & August 20, 2021. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
7	<b>Traditional Waxed Cheddar, Sharp to Aged</b>	Traditional cheddar styles, uncut and coated in paraffin or wax or paracoat prior to or early in curing. This is natural cheddar, unflavored, and cured 181 days or longer. Made on or before August 19, 2021. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
8	<b>Natural Rinded Cheddar</b>	Traditional natural cow's milk cheddar styles, unflavored, and cured to form a natural rind. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
9	<b>Colby</b>	Natural, unflavored colby made from cow's milk. [21 CFR 133.118]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
10	<b>Monterey Jack</b>	Natural, unflavored monterey jack made from cow's milk. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
11	<b>Marbled Curd Cheese</b>	Natural cow's milk cheese marbled with colored and uncolored curd, commonly colby and/or jack and/or cheddar and/or mozzarella curd.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
12	<b>Baby Swiss Style</b>	Natural, unflavored cow's milk Baby Swiss style cheeses. Maximum moisture 43%; minimum fat 45%; eye development throughout.	Send cheeses to reach a minimum weight of 2 lbs (1 kg). <i>*see rule exemption for cheeses over 66 lbs (30kg)</i>	Up to 4 entries per manufacturing site
13	<b>Rinded Swiss Style</b>	Natural, unflavored, rinded cow's milk Swiss style cheeses, for example, Emmentaler, Swiss. Aged 60 days or more. Made on or before December 18, 2021.	Send cheeses to reach a minimum weight of 2 lbs (1 kg). <i>*see rule exemption for cheeses over 66 lbs (30kg)</i>	Up to 4 entries per manufacturing site
14	<b>Rindless Swiss Style</b>	Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before December 18, 2021. [21 CFR 133.195]	Send cheeses to reach a minimum weight of 2 lbs (1 kg). <i>*see rule exemption for cheeses over 66 lbs (30kg)</i>	Up to 4 entries per manufacturing site



15	<b>Mozzarella</b>	Natural, unflavored “whole milk” mozzarella made from cow’s milk, described as mozzarella cheese and low moisture mozzarella cheese. [21 CFR 133.155 & 133.156]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
16	<b>Mozzarella, Part Skim</b>	Natural, unflavored part skim mozzarella and low moisture, part skim mozzarella made from cow’s milk. [21 CFR 133.157 & 133.158]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
17	<b>Fresh Mozzarella</b>	Offered in varieties ciliegine, bocconcini, ovoline, burrata, etc.; fresh mozzarella is unflavored, high moisture, usually full fat, often packed in water and made from cow’s milk and/or buffalo milk. Note: All sizes & shapes of Fresh Mozzarella will be considered a single cheese variety, thus only 4 entries can be accepted from each manufacturing site.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
18	<b>Burrata</b>	Burrata, unflavored made from cow or water buffalo milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
19	<b>Provolone, Mild</b>	Natural, unflavored cow’s milk provolone aged 1-180 days. Made between August 20, 2021 and February 15, 2022. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
20	<b>Provolone, Aged</b>	Natural, unflavored, cow’s milk provolone aged 181 days or longer. Made on or before August 19, 2021. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
21	<b>Provolone, Smoked</b>	Natural provolone, made with cow’s milk with smoke flavor added or naturally smoked. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
22	<b>String Cheese</b>	Natural, unflavored string cheese made from cow’s milk; includes blended curd styles.	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
23	<b>String Cheese, Flavored</b>	Natural, flavored string cheese made from cow’s milk; with added condiments including herbs, spices, vegetables, meats, peppercorns.	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
24	<b>Cottage Cheese</b>	Natural, cow’s milk, unflavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 2 lbs. (1 kg). Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
25	<b>Cottage Cheese, Flavored</b>	Natural, cow’s milk, flavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 2 lbs. (1 kg). Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
26	<b>Ricotta</b>	Natural, unflavored ricotta made from cow’s milk and/or whey.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries per manufacturing site
27	<b>Asiago, Fresh</b>	Natural, unflavored asiago made from cow’s milk, Maximum moisture 45%, aged 1 to 180 days. Made between August 20, 2021 and February 15, 2022. [21 CFR 133.102]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
28	<b>Asiago, Aged (over 6 months)</b>	Natural, unflavored asiago made from cow’s milk, not more than 35% moisture, aged 181 days or longer. Made on or before August 19, 2021. [21 CFR 133.103 & 133.104]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
29	<b>Parmesan</b>	Natural, unflavored parmesan made from cow’s milk. [21 CFR 113.165]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
30	<b>Feta</b>	Natural, unflavored feta made from cow’s milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
31	<b>Feta, Flavored</b>	Natural feta made from cow’s milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

32	<b>Brick &amp; Muenster</b>	Natural, unflavored cow's milk brick cheese and muenster cheese. Aged 30 days or longer; not surface (smear) ripened. Made on or before January 17, 2022. [21 CFR 133.108 & 133.160]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
33	<b>Havarti</b>	Natural, unflavored havarti made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
34	<b>Havarti, Flavored</b>	Natural havarti made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
35	<b>Gorgonzola</b>	Natural, unflavored gorgonzola made from cow's milk. [21 CFR 133.141]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
36	<b>Blue Veined Cheeses</b>	Natural, unflavored cow's milk cheeses veined with blue mold (Penicillium roqueforti) [21 CFR 133.106] and no surface mold development (rindless). Includes rindless cheese finished with a wax coating.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
37	<b>Blue Veined Cheeses with Exterior Molding</b>	Natural, unflavored cow's milk cheeses veined with blue mold (Penicillium roqueforti) [21 CFR 133.106] and ripened to develop surface mold.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
38	<b>Open Class: Cheeses with Blue Mold</b>	Natural, unflavored cow's milk cheeses ripened with blue mold (Penicillium roqueforti). Blue mold development may be internal and/or external. This class captures cheeses other than traditional blue styles, i.e. other than described in 21 CFR 133.106, and captures traditional blue cheeses with distinctive surface treatments other than wax or surface mold, such as herbs or leaves.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
39	<b>Edam</b>	Natural, unflavored Edam made from cow's milk. [21 CFR 133.138]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
40	<b>Gouda, Young (less than 4 months)</b>	Natural, unflavored gouda made from cow's milk aged 1-120 days. Made between October 19, 2021 and February 15, 2022. Does not include smoked gouda; smoked gouda competes in Class 44. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
41	<b>Gouda, Mature (4-10 months)</b>	Natural, unflavored gouda made from cow's milk aged 121-300 Days. Made between October 18, 2021 and April 22, 2021. Does not include smoked gouda; smoked gouda competes in Class 44. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
42	<b>Gouda, Extra Aged (over 10 months)</b>	Natural, unflavored gouda made from cow's milk aged 301 days or longer. Made on or before April 21, 2021. Does not include smoked gouda; smoked gouda competes in Class 44. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
43	<b>Gouda, Flavored</b>	Natural gouda made from cow's milk and flavored with added condiments. Does not include smoked gouda; smoked gouda competes in Class 44. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
44	<b>Gouda, Smoked</b>	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
45	<b>Brie</b>	Natural, unflavored brie made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
46	<b>Camembert</b>	Natural, unflavored camembert made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

47	<b>Open Class: Soft-Ripened Cheeses</b>	Natural, unflavored soft mold-ripened cheeses (bloomy rind), made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
48	<b>Open Class: Soft-Ripened Cheeses, Flavored</b>	Natural, soft mold-ripened cheeses (bloomy rind) made from cow's milk, with added flavor or condiments.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
49	<b>Latin American Style Fresh Cheeses</b>	Natural, fresh, non-melting, unflavored cow's milk Latin American-style cheeses, for example queso fresco, para frier, ranchero, queso blanco, panela.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
50	<b>Latin American Style Melting Cheeses</b>	Natural, unflavored, cow's milk Latin American-style cheeses melted for cooking, for example queso para fundir, queso quesadilla, asadero, oaxaca, and other sliceable, meltable Hispanic cheeses.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
51	<b>Latin American Style Hard Cheeses</b>	Natural, unflavored hard Latin American-style cheeses made from cow's milk and used for grating, for example: queso seco, queso nica, queso duro, cotija.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
52	<b>Gruyere</b>	Natural, unflavored, smear-ripened Gruyere produced from cow's milk.	Send whole cheeses to reach a minimum weight of 2 lbs (1 kg). <i>*see rule exemption for cheeses over 66 lbs (30kg)</i>	Up to 4 entries per manufacturing site
53	<b>Appenzeller</b>	Natural, cow's-milk cheese produced in the Appenzell region of northeast Switzerland. Includes all varieties: classic, surchoix and extra.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
54	<b>Open Class: Alpine Cheeses</b>	Natural cow's milk cheeses made at altitudes above 600 meters (1969 ft). Only milk from cows fed on Alpine pastures is used.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
55	<b>Washed Rind/ Smear Ripened Soft Cheeses</b>	Natural, flavored or unflavored cow's milk cheeses (46% or higher moisture), smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
56	<b>Washed Rind/Smear Ripened Semi-soft (Semi-hard) Cheeses, Young (less than 4 months)</b>	Natural, flavored or unflavored cow's milk cheeses (40% to 45% moisture), smeared or washed with bacterial cultures during ripening, aged 1-120 days. Made between October 19, 2021 & February 15, 2022.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
57	<b>Washed Rind/ Smear Ripened Semi-soft (Semi- hard) Cheeses, Aged (over 4 months)</b>	Natural, flavored or unflavored cow's milk cheeses (40% to 45% moisture), smeared or washed with bacterial cultures during ripening, aged 121 days or longer. Made on or before October 18, 2021.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
58	<b>Washed Rind/ Smear Ripened Hard Cheeses, Mature (less than 9 months)</b>	Natural, flavored or unflavored cow's milk cheeses (39% or lower moisture), smeared or washed with bacterial cultures during ripening, aged 1 to 270 days. Made between May 22, 2021 & February 15, 2022.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
59	<b>Washed Rind/ Smear Ripened Hard Cheeses, Extra Aged (over 9 months)</b>	Natural, flavored or unflavored cow's milk cheeses (39% or lower moisture), smeared or washed with bacterial cultures during ripening, aged 271 days or longer. Made on or before May 21, 2021.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
60	<b>Wine/Spirits Washed Rind/ Smear Ripened Cheeses</b>	Natural cow's milk cheeses smeared/washed with bacterial cultures infused with beer, wine, spirits or liqueur to impart flavor.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

61	<b>Pepper Flavored Monterey Jack, Mild Heat</b>	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with mild heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
62	<b>Pepper Flavored Monterey Jack, Medium Heat</b>	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with medium heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
63	<b>Pepper Flavored Monterey Jack, High Heat</b>	Natural Monterey Jack, made from cow's milk with added hot chile peppers. Cheese with high heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
64	<b>Open Class: Pepper Flavored Cheese, Mild Heat</b>	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with mild heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
65	<b>Open Class: Pepper Flavored Cheese, Medium Heat</b>	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with medium heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
66	<b>Open Class: Pepper Flavored Cheese, High Heat</b>	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with high heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
67	<b>Open Class: Soft Cheeses</b>	Natural, unflavored cow's milk cheeses with 51% or higher moisture. For example, mascarpone, teleme. Note: Soft, mold-ripened (bloomy rind) cheeses enter in Class 47.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
68	<b>Open Class: Semi-soft Cheeses</b>	Natural, unflavored cow's milk cheeses with 40% to 50% moisture. For example, farmers, tomme, bel paese, yogurt cheese.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
69	<b>Open Class: Hard Cheeses</b>	Natural, unflavored cow's milk cheeses with 39% moisture or lower.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
70	<b>Open Class: Semi-soft Cheeses with Natural Rind</b>	Natural, unflavored cow's milk cheeses with 40% to 50% moisture, cured to form a natural rind. (excludes washed rind cheeses, enter in Class 56 and 57)	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
71	<b>Open Class: Hard Cheeses with Natural Rind</b>	Natural, unflavored cow's milk cheeses with 39% moisture or lower, cured to form a natural rind. (excludes washed rind cheeses, enter in Class 58 and 59)	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
72	<b>Open Class: Soft Cheeses, Flavored</b>	Natural, cow's milk soft cheeses (51% or higher moisture) flavored with added condiment. Note: Soft-ripened (bloomy rind) cheeses with added condiment/ flavor enter in Class 48.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
73	<b>Open Class: Semi-soft Cheeses, Flavored</b>	Natural, cow's milk semi-soft (semi-hard) cheeses (40% to 50% moisture) flavored with added condiment.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
74	<b>Open Class: Hard Cheeses, Flavored</b>	Natural, cow's milk hard cheeses (39% or lower moisture) flavored with added condiment.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
75	<b>Open Class: Smoked Soft and Semi-soft Cheeses</b>	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 40% or higher). Note: Does NOT include smoked provolone (Class 21) or smoked gouda (Class 44).	Send, whole cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
76	<b>Open Class: Smoked Hard Cheeses</b>	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 39% or lower). Note: Does NOT include smoked provolone (Class 21) or smoked gouda (Class 44).	Send, whole cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

77	<b>Reduced Fat Soft &amp; Semi-soft Cheeses</b>	A reduced fat version of a soft or semi-soft cheese normally containing 40% moisture or higher. Natural, cow's milk cheese, flavored or unflavored. Reduced fat soft or semi-soft cheese has a minimum 25% reduction in fat compared to a similar or reference cheese. For example, reduced fat provolone.	Send, whole cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
78	<b>Reduced Fat Hard Cheeses</b>	Reduced fat version of a hard cheese normally containing 39% moisture or lower. Natural cow's milk cheese, flavored or unflavored. Reduced fat hard cheese has a minimum 25% reduction in fat compared to a similar or reference cheese. For example, reduced fat cheddar cheese.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
79	<b>Lowfat Cheeses</b>	Natural, cow's milk cheese, flavored or unflavored. U.S. standard of identity cheeses containing 3 grams or less fat per 50 grams of product. [21 CFR 101.62 (b)(2)]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
80	<b>Reduced Sodium Cheeses</b>	Natural cow's milk cheese, flavored or unflavored, with a minimum of 25% sodium reduction compared to a similar, reference cheese. [21 CFR 101.61 (6)]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
81	<b>Cold Pack Cheese, Cheese Food</b>	Cold pack cheese and cold pack cheese food as described in U.S. Standards of Identity [CFR 21 parts 133.23 and 133.24]. Flavored or unflavored. Entry label must state "Cold Pack Cheese" or "Cold Pack Cheese Food".	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
82	<b>Cold Pack Cheese Spreads</b>	Cold pack style cheese as described in U.S. Standards of Identity [CFR 21 parts 133.23 and 133.24], with an exception for higher moisture content (maximum moisture 54%). Flavored or unflavored. Entry label must indicate that product is "Cold Pack Cheese Spread".	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
83	<b>Cream Cheese</b>	Natural, unflavored cream cheese, as described in U.S. Standards of Identity [21 CFR 133.133].	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
84	<b>Cream Cheese, Flavored</b>	Natural, cream cheese, with added flavor and/or condiment, as described in U.S. Standards of Identity [21 CFR 133.134].	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
85	<b>Spreadable Natural Cheeses</b>	Natural cheeses, flavored and unflavored, heated to inhibit ripening and with/without added condiments. Use of stabilizer is permitted. (Cream Cheeses enter in Classes 83 and 84).	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
86	<b>Pasteurized Process Cheeses</b>	Unflavored pasteurized process cheese and cheese food. Entries may only be loaves. Sliced product should be entered in Class 88. [21 CFR 133.169 & 133.173]	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
87	<b>Pasteurized Process Cheeses, Flavored</b>	Flavored pasteurized process cheese and cheese food. Entries may only be loaves. Sliced product should be entered in Class 88. [21 CFR 133.170 & 133.174]	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
88	<b>Pasteurized Process Cheese Slices</b>	Pasteurized Process Cheese and cheese food can be chill roll extruded or cut from a process block as slices (2 ounces or less), flavored or unflavored. [21 CFR 133.169, 133.170, 133.171, 133.173, & 133.174]	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
89	<b>Pasteurized Process Cheese Spread</b>	Pasteurized process cheese spread, flavored or unflavored. [21 CFR 133.179 & 133.180]	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## GOAT'S MILK CLASSES

90	<b>Soft Goat's Milk Cheeses</b>	Natural, unflavored cheeses made from goat's milk. Includes all rindless, spreadable, unripened goat's milk cheeses with no added flavors, and containing 51% or higher moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
91	<b>Soft Goat's Milk Cheeses, Flavored</b>	Natural cheeses made from goat's milk (51% or higher moisture) and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goat's milk cheeses with added flavors excluding sweet condiments.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
92	<b>Soft Goat's Milk Cheeses, Flavored with Sweet Condiments</b>	Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
93	<b>Semi-soft (Semi-hard) Goat's Milk Cheeses</b>	Natural, unflavored cheeses made from goat's milk containing 40% - 50% moisture. Includes feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
94	<b>Semi-soft Goat's Milk Cheeses, Flavored</b>	Natural cheeses made from goat's milk flavored with added condiments, smoke or marinade and containing 40% - 50% moisture. Includes flavored feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
95	<b>Hard Goat's Milk Cheeses</b>	Natural, unflavored cheeses made from goat's milk. Includes all aged, hard goat's milk cheeses containing 39% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
96	<b>Hard Goat's Milk Cheeses, Flavored</b>	Natural, flavored cheeses made from goat's milk. Includes all aged, hard goat's milk cheeses containing 39% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
97	<b>Soft-Ripened Goat's Milk Cheeses (Mold)</b>	Natural surface mold, soft- ripened cheeses (bloomy rind) flavored or unflavored, made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
98	<b>Washed Rind/ Smear Ripened Goat's Milk Cheeses</b>	Natural cheese made from goat's milk, smeared/washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## SHEEP'S MILK CLASSES

99	<b>Soft Sheep's Milk Cheeses</b>	Natural, unflavored cheeses with 51% or higher moisture made from sheep's milk. Includes all rindless, spreadable, unripened cheeses with no added flavors.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
100	<b>Semi-soft (Semi-hard) Sheep's Milk Cheeses</b>	Natural, unflavored cheeses containing 40-50% moisture, made from sheep's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
101	<b>Hard Sheep's Milk Cheeses, Mature (less than 6 Months)</b>	Natural, unflavored cheeses containing less than 39% moisture made from sheep's milk, aged 1 to 180 days. Made between August 20, 2021 & February 15, 2022.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
102	<b>Hard Sheep's Milk Cheeses, Extra Aged (over 6 months)</b>	Natural, unflavored cheeses containing less than 39% moisture made from sheep's milk, aged 181 days or longer. Made on or before August 19, 2021.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
103	<b>Sheep's Milk Cheeses with Blue Mold</b>	Natural cheeses made from sheep milk with blue mold veining.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

104	<b>Surface (Mold) Ripened Sheep's Milk Cheeses</b>	Natural, surface ripened cheese made from sheep's milk; includes cheeses with natural moldy rinds	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
105	<b>Washed Rind/Smear Ripened Sheep's Milk Cheeses</b>	Natural, unflavored cheese smeared or washed with bacterial cultures during ripening, made from sheep's milk. Includes cheeses of all ages.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
106	<b>Sheep's Milk Cheeses, Flavored</b>	Natural cheese made from sheep's milk with added flavor or condiment. Includes all cheese and all moistures.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## MIXED AND OTHER MILK CLASSES

107	<b>Soft &amp; Semi-soft Mixed Milk Cheeses</b>	Natural, unflavored cheeses with 40% or higher moisture made from mixed milk (blended cow, goat, sheep and/or buffalo milks).	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
108	<b>Soft &amp; Semi-soft Mixed Milk Cheeses, Flavored</b>	Natural cheeses with 40% or higher moisture flavored with added condiments, smoke or marinade and made from mixed milk (blended cow, goat, sheep and/or buffalo milks).	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
109	<b>Surface Ripened Mixed Milk Cheeses</b>	Natural, surface ripened cheeses, flavored or unflavored, made from mixed milk (blended cow, sheep, goat and/or buffalo milks) Includes cheeses with natural rinds, soft-ripened cheeses, and cheeses smeared/washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
110	<b>Hard Mixed Milk Cheeses (less than 6 months)</b>	Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or buffalo milks) containing 39% or lower moisture, aged 1-180 days. Made between August 20, 2021 & February 15, 2022.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
111	<b>Hard Mixed Milk Cheeses (over 6 months)</b>	Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or buffalo milks) containing 39% or lower moisture, aged 181 days or longer. Made on or before August 19, 2021.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
112	<b>Open Class: All Other Milk Cheese</b>	Natural, flavored or unflavored cheeses made of milk from hooved or camelid animals (other than goat, sheep or cow). For example: water buffalo, camel, yak, llama, and alpaca.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## BUTTER CLASSES

113	<b>Butter, Salted</b>	Creamery butter, salted minimum 80% milkfat.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
114	<b>Butter, Unsalted</b>	Creamery butter, unsalted, minimum 80% milkfat.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
115	<b>Butter, Flavored</b>	Flavored, salted or unsalted creamery butter, minimum 80% milkfat	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## YOGURT CLASSES

116	<b>Lowfat Yogurt, Cow's Milk</b>	Lowfat yogurt, flavored and unflavored made from cow's milk.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
117	<b>Yogurt, Cow's Milk</b>	Unflavored yogurt made from cow's milk, containing at least 3.25% milkfat. [21 CFR 131.200]	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
118	<b>Yogurt, Cow's Milk, Flavored</b>	Yogurt made from cow's milk, containing at least 3.25% milkfat, with added flavors. [21 CFR 131.200]	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
119	<b>High Protein Yogurt, Cow's Milk</b>	Unflavored yogurt made from cow's milk concentrated by straining, membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt. For example, Greek or Greek-style.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
120	<b>High Protein Yogurt, Cow's Milk, Flavored</b>	Yogurt made from cow's milk with added flavors and concentrated by straining, membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt. For example, Greek or Greek-style.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
121	<b>Yogurt, All Other Milks</b>	Yogurt made from goat, sheep, buffalo or mixed milk; flavored and unflavored.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
122	<b>Drinkable Cultured Products, Lowfat</b>	Drinkable cultured products, less than 3.25% milkfat, made from cow, goat, sheep or mixed milk; unflavored. For example, kefir, drinkable yogurt.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
123	<b>Drinkable Cultured Products</b>	Drinkable cultured products, greater than 3.25% milkfat, made from cow, goat, sheep or mixed milk; unflavored. For example, kefir, drinkable yogurt.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## DEMONSTRATION CLASSES

124	<b>Open Class: Shredded Cheeses, Flavored &amp; Unflavored</b>	A natural cheese, flavored or unflavored, and converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, shredded, matchsticked, or shaved cheese.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
125	<b>Open Class: Shredded Cheese Blends, Flavored &amp; Unflavored</b>	A blend of two or more natural cheeses, flavored or unflavored, and converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, shredded, matchsticked, or shaved cheese.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
126	<b>Prepared Cheese Foods</b>	A natural or pasteurized process cheese further processed to become a prepared food. These may be cheeses with other prepared foods such as meats or jams applied to or rolled onto the surface; or cheeses that have been baked or breaded. (Cheese must comprise more than 50 percent of this prepared food by weight or volume.) Prepared cheese foods are distinct from flavored cheeses which incorporate natural ingredients or condiments during the make procedure or curing. Examples include: fresh mozzarella rolled in prosciutto, juustoleipa, brie en croute. These entries will be prepared for judging per package instructions.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
127	<b>Natural Snack Cheese</b>	Natural cheese, flavored or unflavored, produced or prepared for immediate and convenient consumer consumption (piece weight is 4 ounces or smaller). Includes all natural cheese sticks, dried cheese crisps, cheese wedges, cheese whips, and cheese in decorative shapes. May be packaged as individual servings or multiple-serving packages. Excludes string cheese (classes 22 and 23) and cheese curds (classes 128 and 129).	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
128	<b>Cheese Curds</b>	Natural cheese curds, unflavored.	Send a minimum total of 2 lbs (1 kg).	Up to 1 entry of each unique variety per manufacturing site



129	<b>Cheese Curds, Flavored</b>	Natural cheese curds, flavored with added condiment.	Send a minimum total of 2 lbs (1 kg).	Up to 1 entry of each unique variety per manufacturing site
130	<b>Natural Sliced Cheese</b>	Natural cheese, flavored or unflavored, converted into slices (2 ounces or less) for use by consumers and foodservice operators.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
131	<b>Cheese Based Spreads</b>	Cold-pack cheese style spreads, the weight of the cheese shall be the primary ingredient of the finished product and maybe a combination of natural and/or process cheese. May include non-dairy ingredients such as vegetable oil, starches, stabilizers, emulsifiers, spices, natural and/or artificial flavor and color.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## DRY DAIRY INGREDIENT CLASSES

132	<b>Dry Whey</b>	Dry whey, obtained by the removal of water from whey with all other constituents remaining in the same relative proportions as in whey. [21 CFR 184.1979 (a)(3)]	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
133	<b>Whey Protein Concentrate 34</b>	Whey Protein Concentrate (WPC) 34, finished dry product contains protein content between 33.5% - 36%, maximum fat content of 5%, and maximum moisture of 6%. Produced by physical separation techniques such as precipitation, filtration, or dialysis. [21 CFR 184.1979 c(a)]	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
134	<b>Whey Protein Concentrate 80</b>	Whey Protein Concentrate (WPC) 80, finished dry product contains protein content between 79.5% - 82%, maximum fat content of 10%, and maximum moisture of 6%. Produced by physical separation techniques such as precipitation, filtration, or dialysis. Not instantized product. [21 CFR 184.1979 c(a)]	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
135	<b>Whey Protein Concentrate 80, Instantized</b>	Instantized Whey Protein Concentrate (WPC) 80, finished dry product contains protein content between 79.5% - 82%, maximum fat content of 10%, and maximum moisture of 6%. Produced by physical separation techniques such as precipitation, filtration, or dialysis. [21 CFR 184.1979 c(a)]	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
136	<b>Whey Protein Isolate 90</b>	Whey Protein Isolate (WPI) 90, finished dry product contains minimum 89.5% protein content, maximum 1.5% fat, and maximum 6% moisture. Produced by precipitation, membrane filtration and/or ion exchange. Not instantized product.	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
137	<b>Whey Protein Isolate 90, Instantized</b>	Instantized Whey Protein Isolate (WPI) 90, finished dry product contains minimum 89.5% protein content, maximum 1.5% fat, and maximum 6% moisture. Produced by precipitation, membrane filtration and/or ion exchange.	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
138	<b>Whey Permeate</b>	Whey Permeate, produced by the removal of protein and other solids from whey. The separation is accomplished by ultrafiltration and/or diafiltration. Maximum 7% protein, minimum 76% lactose, maximum 1.5% fat, maximum 5% moisture.	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
139	<b>Non-Fat Dry Milk &amp; Skim Milk Powder</b>	Nonfat Dry Milk (NDM): Product obtained by removal of water only from pasteurized skim milk. Contains not more than 5% moisture, and maximum milkfat 1.5% milkfat. Skim Milk Powder (SMP): Product obtained by removal of water from pasteurized skim milk. Contains maximum 5% moisture and maximum 1.5% milkfat and minimum milk protein content of 34%. [21 CFR 131.125]	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
140	<b>Whole Milk Powder</b>	Whole Milk Powder (WMP), obtained by the removal of water from pasteurized milk. Contains minimum 34% protein, 26% to 42% fat, and a maximum moisture content of 4.5%. [Reference: Codex Alimentarius Standard 207-1999]	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site
141	<b>Milk Protein Concentrate</b>	Milk Protein Concentrate (MPC), produced by filtration methods such as ultrafiltration and diafiltration which capture essentially all the casein and whey proteins contained in the raw material stream in the finished product, resulting in a casein-to-whey protein ratio equivalent to that of the original milk, generally a value of 80:20. Protein content between 40-89.5%.	Send a total of 1lb (.5 kg) per sample.	Up to 2 entries per manufacturing site

# WORLD CHAMPIONS

2020	<b>Michael Spycher</b> Gourmino, Switzerland	1988	<b>Dale Olson</b> Wisconsin, USA
2018	<b>Michel Touyarou</b> Savencia Cheese, France	1986	<b>Rejean Galipeau</b> Ontario, Canada
2016	<b>Team Emmi Roth, Emmi Roth USA</b> Wisconsin, USA	1984	<b>Roland Tess</b> Wisconsin, USA
2014	<b>Gerard Sinnesberger, Kaserei Sinnesberger</b> Switzerland	1982	<b>Julie Hook</b> Wisconsin, USA
2012	<b>Cheesemakers at FrieslandCampina</b> Steenderen, Netherlands	1980	<b>Leif Olesen</b> Denmark
2010	<b>Cédric Vuille</b> Switzerland	1978	<b>Franz Haberlander</b> Austria
2008	<b>Michael Spycher</b> Switzerland	1976	<b>Rykele Sytsema</b> Netherlands
2006	<b>Christian Wuthrich</b> Switzerland	1974	<b>Glen Ward</b> Wisconsin, USA
2004	<b>Meint Scheenstra</b> Netherlands	1972	<b>Domenico Rocca</b> Italy
2002	<b>Craig Sceney</b> Australia	1970	<b>Larry Harms</b> Iowa, USA
2000	<b>Kevin Walsh</b> Tasmania, Australia	1968	<b>Harvey Schneider</b> Wisconsin, USA
1998	<b>Per Olesen</b> Denmark	1966	<b>Louis Biddle</b> Wisconsin, USA
1996	<b>Hans Dekkers</b> Netherlands	1964	<b>Irving Cutt</b> Ontario, Canada
1994	<b>Jens Jensen</b> Denmark	1962	<b>Vincent Thompson</b> Wisconsin, USA
1992	<b>Ole Brander</b> Denmark	1960	<b>Carl Huber</b> Wisconsin, USA
1990	<b>Josef Schroll</b> Austria	1958	<b>Ronald E. Johnson</b> Wisconsin, USA
		1957	<b>John C. Rediske</b> Wisconsin, USA