



WORLD CHAMPIONSHIP CHEESE CONTEST



DR. GABRIELE ARLOTTI

Cheeseltaly
ITALY

Gabriele Arlotti, journalist and agronomist lives in the Emilian Apennines. Graduated from the University of Bologna, graduated taster, he is judge in international awards. He created Cheeseltaly, the Italian team of cheesemakers.



MAARTEN BAKKER

Royal FrieslandCampina
NETHERLANDS

Maarten is the Sr. Product & Process Developer for Cheese at Royal FrieslandCampina, the world largest producer of Dutch type cheeses. He has 25 years of experience in production and research & development.



KIRK BALDWIN

Valley Queen
SOUTH DAKOTA, USA

Kirk is a Food Scientist at Valley Queen. He has 35 years of dairy and cheese experience, including cheese research, teaching and industry production. Kirk has served as a judge for Collegiate Dairy Product Competitions, and a coach for FFA dairy products teams.



MARC BATES

Bates Consulting
WASHINGTON, USA

Marc managed the Washington State University Creamery for 27 years and has offered Cheese-making, Pasteurization, and Food Safety Short courses on the Pacific coast in association with universities and training at larger companies in Washington, Oregon, Idaho and California for 36 years.



LARRY BELL

LBell Consulting
WISCONSIN, USA

Larry grew up on dairy farm in New York state and worked for 40+ years in the cheese industry. His experience includes natural and process cheeses, grading, quality control, research & development, and food safety.



KIMBERLEE BURRINGTON

ADPI
WISCONSIN, USA

Kimberlee has 30+ years of experience in the dairy and food industry as a food scientist. She has been judging dairy ingredients for 15 years and cultured products for 5 years.



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DOMINIQUE DELUGEAU

Saputo
WISCONSIN, USA

Dominique has been in the dairy industry for 35 years. He is VP of Contract Manufacturing and Industrial Sales at Saputo Dairy USA. Prior to that he was Sr. Vice President of Specialty Cheese & International Trade at Saputo.



DR. MARYANNE DRAKE

NC State University
NORTH CAROLINA, USA

MaryAnne is a William Neal Reynolds Distinguished Professor in the Department of Food, Bioprocessing and Nutrition Sciences at Southeast Dairy Foods Research Center, North Carolina State University. She conducts research on the flavor and flavor chemistry of dairy products.



DR. NANA FARKYE

Cal Poly
CALIFORNIA, USA

Dr. Farkye is a professor emeritus of dairy science at Cal Poly State Univ., San Luis Obispo and a consultant to the dairy foods industry. His interests are in cheese technology and ripening and cultured dairy products.



JESSICA FERNANDEZ

Lactography
MEXICO

Jessica is cheesemonger with eight years of experience. She is an expert in Mexican cheese, the head of quality at Lactography, and the founder of Mexican Mongers, a Spanish platform that focuses on creating high quality education programs for Spanish speakers in cheese.



DR. MUCIO FURTADO

IFF
BRAZIL

Dr. Furtado has been working with the dairy industry in Latin America for over forty years. He has published dozens of technical and scientific articles on cheese technology, and has published 13 books dealing with cheese processes and defects.



CHAD GALER

Dairy Management Inc.
ILLINOIS, USA

Chad is the Vice President of Product Science focused on funding dairy research initiatives with universities and other research institutions on behalf of US Dairy farmers. He also organizes the Collegiate Dairy Products Evaluation Contest.



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CRAIG GILE
Cabot Creamery
VERMONT, USA

Craig has 18 years of experience in the dairy industry working in such roles as manufacturing, new product development, quality control, dairy sensory, sales and business development.



GLENN HATCHER
Pacific Cheese
CALIFORNIA, USA

Glenn is Director of Quality Systems for Pacific Cheese in Hayward, California. His primary interest is in dairy microbiology with over 50 years of global experience in the development and manufacture of various cheeses, dairy ingredients and cultures.



ENDA HOWLEY
Ornua
IRELAND

Enda is a master cheese grader with more than 20 years of cheese grading experience primarily in Ireland & the UK. He leads the cheese grading team within Kerrygold Ornua, Irelands largest exporter of dairy products.



KORY HYVONEN
Oshkosh Cold Storage
WISCONSIN, USA

Kory is entering his 19th year in the cheese industry serving a multitude of roles for various companies throughout the industry. He is a Wisconsin Cheese and Butter grader and has judged at previous World and US contests.



JOHN JAECCI
Center for Dairy Research
WISCONSIN, USA

John coordinates the Center for Dairy Research Cheese Industry and Applications Group. He is actively involved with ingredient suppliers, manufacturers, converters, retailers, brokers, and end users of cheese. He also works with research activities and training courses.



GERRIT JANSEN
FrieslandCampina
NETHERLANDS

Gerrit has over 30 Years of experience working for Royal FrieslandCampina, the world's largest producer of Dutch Cheeses. He is a Cheese Specialist, specializing in ripening and evaluating Dutch cheeses.



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LUIS JIMÉNEZ-MAROTO

Center for Dairy Research
MEXICO

Luis is an Assistant Coordinator in the Cheese Industry and Applications group at the Center for Dairy Research. He has over a decade of experience in dairy foods, and has been a cheese judge for over ten years.



ANDY JOHNSON

Center for Dairy Research
WISCONSIN, USA

As a licensed cheesemaker with over a decade of industry experience, Andy brings a great deal of knowledge and expertise to the Center for Dairy Research through his focus on specialty cheese working with CDR clients to develop and refine their products.



DR. MARK JOHNSON

Center for Dairy Research
WISCONSIN, USA

Mark has a Ph.D in Food Science and has been with CDR for more than 30 years. His research interests include developing, manufacturing and ripening protocols for unique cheeses, the study of cheese characteristics and cheese defects.



AILEEN KACVINSKY

Schuman Cheese
WISCONSIN, USA

Aileen has over 30 years technical experience working in the dairy industry with cultured dairy and hard cheese, including cheddar, mozzarella and Italian cheeses. She has been judging cheese and cultured products and ice cream in various US and World Contests for several years.



PROFESSOR SAMIR KALIT

University of Zagreb
CROATIA

Prof. Samir Kalit, PhD is a full professor at the University of Zagreb, Faculty of Agriculture. He cooperates with the dairy industry in Croatia, Bosnia and Herzegovina, and Slovenia helping them in troubleshooting, as well as in designing new products.



DR, KERRY KAYLEGIAN

Penn State
PENNSYLVANIA, USA

Kerry is an Associate Research Professor at Penn State. She provides technical support, delivers training programs, and conducts research on the safety and quality of dairy products domestically and internationally.



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GREG KINATE

Winona Foods
WISCONSIN, USA

Greg has over 40 years experience in all facets of cheese production, procurement, warehousing, packaging and grading. He has previous experience in judging contests on many levels.



DREW KORDUS

Great Lakes Cheese
WISCONSIN, USA

Drew is a FSQA Supervisor with 15 years of experience in the cheese industry. His primary focus is in sensory evaluation, environmental monitoring, continuous improvement, and internal auditing.



DR. SUSAN LARSON

Center for Dairy Research
WISCONSIN, USA

Susan has worked at the Center for Dairy Research for 14 years in the area of dairy ingredients. She has judged dairy ingredients and been involved with judging contests most of that time.



TERRY LENSMIRE

Lensmire Dairy Consulting
WISCONSIN, USA

Terry is a Wisconsin Master Cheesemaker and has been a Wisconsin Licensed Cheese grader over 40 years. He has worked in the industry in quality control, cheesemaking, cheese grading, plant manager and product development. He is currently a cheese consultant to the industry.



DR. ARNOLDO LOPEZ-HERNANDEZ

University of Wisconsin-Madison
MEXICO

Arnoldo is an instructor in the departments of Food Science and Chemical Engineering at the University of Wisconsin. He has also been in charge of the Sensory Analysis Laboratory at UW Madison. He has been on projects for Hispanic cheeses made in Mexico, US, Central America and the Caribbean.



THIERRY MARTIN

Agropur
CANADA

Born and raised in Switzerland, Thierry started his apprenticeship and study and has received his Master Cheesemaker title. He is currently working as Senior Master Cheesemaker for a major cheese producer in Canada focusing on quality and production performance.



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CHRISTOPHE MEGEVAND

Schuman Cheese
NEW JERSEY, USA

Christophe started in traditional cheese making in the Alps and has a broad knowledge in many high-end specialty cheese types. He is Schuman Cheese's Executive Vice-President of Cheese Manufacturing.



DR. LLOYD METZGER

Valley Queen
SOUTH DAKOTA, USA

Lloyd is the VP of Quality and Technical Services at Valley Queen. In this role he is responsible for leading quality assurance, product development, process improvement and process technology teams.



VIRGIL METZGER

Potrue Graphics
ILLINOIS, USA

Virgil has been a cheese and dairy consultant for ten years since retiring from Kraft Foods after 41 years. Virgil enjoys working as a Cheese judge for the National Collegiate Dairy Products Evaluation Contest, and the US and World Championship Cheese Contests.



PER OLESEN

St. Clemens Food Products
DENMARK

Per has lived and breathed cheese throughout his life as director and cheese producer of St. Clemens Food Products, located on the small island Bornholm in the Baltic Sea. He was named World Champion at the 1998 World Championship Cheese Contest.



MICHAEL PEDERSON

WI DATCP
WISCONSIN, USA

Michael has been with WI Dept. of Agriculture, Trade and Consumer Protection since 1991 as an inspector/cheese grader. He has participated in several World and United States Championship Cheese Contests, and serves as the head judge for the WI State Fair Dairy Products Contest.



MIGUEL ROLO

Busqui
PORTUGAL

Miguel began 27 years ago with the production of sheep's milk for producing traditional raw milk cheeses. He is involved in the regulation of European PDO cheeses, and has had the opportunity to work with organizations on several different kinds of European cheese.



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DR. FRANCISCO DE ASÍS RUIZ MORALES

Andalusian Institute of Agricultural and Fisheries Research and Training (IFAPA)
SPAIN

Francisco is a judge of several Spanish and European competitions. He is the organizer of the “Maestro Quesero” contest in Spain, and Regional Director of the International Goat Association in Western Europe.



DR. GIUSEPPE ROSTITI

BioChem SRL
ITALY

Giuseppe has been a Master cheese taster (ONAF Italy) since 2006. During his career, he has had particular interest and attention to the technological and microbiological development of the dairy and fermented foods sector.



ROLAND SAHLI

Gourmino AG
SWITZERLAND

Roland has 50 years of experience in the Swiss cheese industry. For the last 10 years he has been in the management of Gourmino and is involved in procurement, affinage, development and sales of long-matured raw milk cheese specialities.



DAVID SATTERNESS

Retired - Chr. Hansen
SOUTH DAKOTA, USA

David has forty years of cheese grading. He began with his Wisconsin Cheese Grader's License in early 1980s. He has been a cheese contest judge at IMPA contest since 1996 and at the US and World Championship Cheese Contests since 2011.



CHRISTIAN SCHMUTZ

FROMARTE
SWITZERLAND

Christian worked as a cheesemaker for six years at various cheese dairies in Fribourg. He has spent the last 13 years working at the Swiss Cheesemaker Association.



FRANCO SESSA

Whitestone Cheese
NEW ZEALAND

Franco has worked in the New Zealand specialty cheese industry for the past 21 years. Six years ago, he joined Whitestone Cheese, a family owned, and operated cheese producer based in Oamaru, South Island.



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RUSSELL SMITH

Dairy Australia
AUSTRALIA

For the past 25 years Russell has been involved in most areas of the cheese industry from retail/distribution to consulting with artisan cheese makers in Australia and New Zealand.



MARIANNE SMUKOWSKI

WISCONSIN, USA

Marianne has judged dairy products for a number of contests including the U.S. and World Championship Cheese Contests. Marianne has coordinated the Wisconsin Master Cheesemaker Program and has provided technical support to the dairy industry for several years.



DEAN SOMMER

Center for Dairy Research
WISCONSIN, USA

Dean has worked at the Center for Dairy Research for 18 years supporting all aspects of the cheese industry from manufacture of cheese, evaluation of cheese, and cheese performance. Prior to that Dean worked at Alto Dairy for 18 years in cheese manufacturing, quality assurance, food safety, and evaluation and grading.



CATHY STRANGE

Whole Foods Market
TEXAS, USA

Cathy is a Global VP with Whole Foods Market and has been a specialty industry expert for over 30 years. She is an international ambassador for the international Les Guildes des Fromagers and has judged in cheese competitions around the world.



DON TRIBBY

IFF
MISSOURI, USA

Don is currently an Account Manager for International Flavor & Fragrance. He has over 40 years of experience in the dairy and food science industries. Don has served as a National Collegiate Dairy Products Evaluation lead judge both at both the Regional and National levels.



STEFAN TRUTTMANN

FROMARTE
SWITZERLAND

Stefan has been with FROMARTE for six years as quality manager. He spent six years at ETH Zurich as food scientist for protective lactic acid bacteria and whey based cheese culture production. He was at Biedermanns Dairy four years as project manager for fermented whey products.



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**ERIC VORPAHL**

Masters Gallery Foods
WISCONSIN, USA

Eric is passionate about cheese with nearly 20 years of experience in the cheese and dairy industries and is the Director of Procurement for Bulk Cheese and Risk Management at Masters Gallery Foods.

**DAVID WENTZ**

Sargento Foods Inc.
WISCONSIN, USA

David has held a grading license from the state of Wisconsin for the past 11 years. At Sargento he has held the position of Senior Supply Quality Manager and is currently Senior Operational Quality Manager.

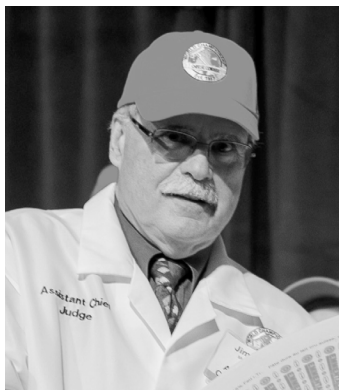
**MATT ZIMBRIC**

Foremost Farms
WISCONSIN, USA

Matt has graded and managed cheese aging programs and has also worked in quality and cheese technology/R&D. He has 20 years of cheese industry experience tasting cheese and evaluating performance and is currently working at Foremost Farms USA.



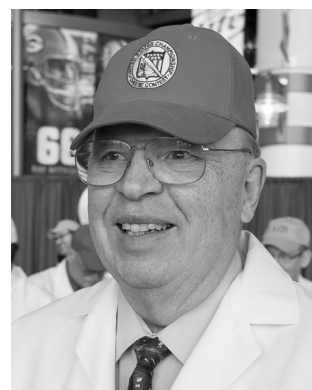
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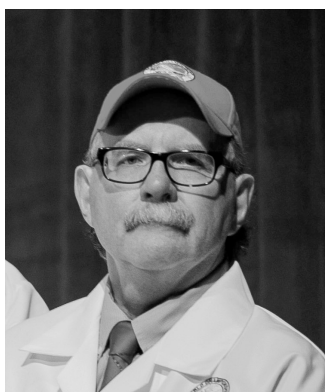
Chief Judge
JIM MUELLER



Chief Judge Emeritus
BILL SCHLINSOG



Chief Judge Emeritus
BOB ASCHEBROCK



Assistant Chief Judge
STAN DIETSCH



Assistant Chief Judge
TIM CZMOWSKI



Assistant Chief Judge
SANDY TONEY



Assistant Chief Judge
**MARIANA
MARQUES DE ALMEIDA**



Assistant Chief Judge
JOSEF HUBATSCHEK



Director of Logistics
RANDY SWENSEN
