

WORLD CHAMPIONSHIP  
**CHEESE  
CONTEST**

MARCH 5-7, 2024



MONONA TERRACE  
CONVENTION CENTER  
MADISON, WISCONSIN, USA





# JOIN THE WORLD'S PREMIER CHEESE CONTEST

WORLD CHAMPIONSHIP

# CHEESE CONTEST

MARCH 5-7, 2024



2024 marks the 35th biennial **World Championship Cheese Contest®**, the world's long respected and honored technical cheese and butter competition, hosted by the Wisconsin Cheese Makers Association!

We invite you to submit your quality cheese, butter, yogurt, and dry dairy ingredients to the contest for expert technical evaluation and to compete for prestigious awards in 142 classes.

## IMPORTANT DATES

### Entry Opens:

Wednesday, November 1, 2023

### Early Entry Deadline:

Friday, December 1, 2023  
(\$75 per entry)

### Final Entry Deadline:

Friday, January 26, 2024  
(\$90 per entry)

### Entry Receiving Deadline:

Wednesday, February 21, 2024

### Fresh Product Receiving Deadline:

Wednesday, February 28, 2024

### Contest Judging:

March 5-7, 2024

### Awards Banquet:

Thursday, April 18, 2024

### Enter your best cheese, butter, yogurt, and dry dairy ingredients!

- Every maker of cheese, butter, yogurt, and dry dairy ingredients in the world is eligible to compete!
- Enter online using MyEntries®, our unique online entry system and your personal, secure contest worksite for the Championship Cheese Contests.
- Experts from around the globe will evaluate contest entries in Madison, Wisconsin USA.
- One Gold Medal, one Silver Medal, and one Bronze Medal are awarded to the three highest-scoring entries in each class.
- Contest results will be posted during the competition on our website, [worldchampioncheese.org](http://worldchampioncheese.org).
- Winners will be honored at a gala Awards Banquet during CheeseExpo in Milwaukee, Wisconsin USA.
- 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 director, Kirsten Strohmenger, Wisconsin Cheese Makers Association at (608) 673-5245 or [kstrohmenger@wischeesemakers.org](mailto:kstrohmenger@wischeesemakers.org).

# CONTEST OVERVIEW

## FIRST ROUND OF JUDGING

Entries are evaluated by a panel of skilled technical judges selected from around the world. A pair of expert judges examine, sniff and taste each entry in a class. 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.

One Gold Medal, one Silver Medal, and one Bronze Medal are awarded to the three highest-scoring entries in each class.

## THE CHAMPIONSHIP ROUND

Our expert panel of judges evaluates the Gold Medal cheeses in a final round of judging to determine a World Champion Cheese. Each qualifying Gold Medalist is examined, and 20 finalists advance to a Championship Round. During the Championship Round, scores from the entire panel of judges are averaged to yield a final score for each finalist. 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.

The competition is open to public viewing and will gain national media exposure in the World. Previous medal winners have built rewarding marketing campaigns around their success.

## PRIZES AND AWARDS

On April 18, 2024, during the Contest Awards Banquet 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. Exclusive hand-crafted trophies and ribbons are presented to the World Champion, First Runner-Up, and Second Runner-Up.





# CONTEST RULES

## WHO CAN ENTER

- Any manufacturer of real dairy 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.
- Second-party marketers, processors or retailers may enter products co-packed by a manufacturer specifically for that second party, with approval from the original manufacturer. The second party and manufacturer will decide upon the entry name, entrant name and company name used for the entry. Second parties are allowed to enter up to two entries in a class.  
*Exception:* Second parties may enter Demonstration Classes directly and with no inherent restrictions.

## ENTRY SUBMISSION

- A product can only be entered in one class. The Chief Judge is empowered to move any entry to the most appropriate Contest 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.
- The limit on entries per class noted in the class descriptions (pp. 7-18) applies to manufacturers. Entries from a second party in a particular class are limited to two, or in classes with limits based on flavor or variety types, two per flavor or variety. Entries from a second party do not affect entry limits for the co-packing manufacturer entering the same class.
- A class has sufficient entries for competition if there are entries from three different companies. If a class does not meet this requirement, the entries will be moved to an alternative, appropriate class for competition.

## PRODUCT REQUIREMENTS

- Entries must be natural or processed dairy products.
- 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.
- 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.
- Cheese moisture content definitions:
  - Soft: >51%
  - Semi-soft: 50%-40%
  - Hard: <39%

*Exception:* Moisture percentages are slightly different for Classes 54, 55 and 56

- 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.
- Entries with a trier hole will be disqualified.  
*Exception:* In the Swiss Style Classes, entries sent in their complete original form may have one trier hole.

## SIZE & WEIGHT REQUIREMENTS

- Entries must be sent in their original, manufactured form. 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.
- **DO NOT CUT YOUR CHEESE!**  
Cheese received that is cut or trimmed from its original form will be eliminated from the competition and receive only a complimentary scoring.  
*Exceptions:*
  - Cheese cut during manufacture:
    - Colby horns
    - Feta
    - Swiss blocks
  - Some large-form cheeses may be cut into the following allowed sizes:
    - Cheeses weighing 66-132 pounds (30- 60 kg) may be cut and sent as a half of its original, fully matured size.
    - Cheeses weighing more than 132 pounds (60 kg) may be cut and sent in as a quarter of its original, fully matured size.
    - 640-pound block natural cheeses may be cut and sent as 40-pound blocks.
  - Extended-length pasteurized process cheese loaves (Classes 88, 89, 92) may be cut for practical shipping.
  - Smoked cheeses may be entered in the form it was cold smoked (i.e., it may be cut prior to smoking). But note: a cheese entry that is cut after the smoking process will be eliminated from competition.
  - Cheeses processed/converted may be entered in the following classes:
    - Natural Sliced Cheese
    - Natural Snack Cheese
    - Open Class: Shredded Cheese
    - Open Class: Shredded Cheese Blends
    - Open Class: Crumbled Cheese
    - Open Class: Grated Cheese
    - Prepared Cheese Foods Class



# CONTEST RULES CONT.

## BUTTER ENTRIES

- 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.

## CONTEST EXECUTION

- The World Championship Cheese Contest is owned and operated by the Wisconsin Cheese Makers Association. The event name and logo are registered federal trademarks and can be used with permission from the Wisconsin Cheese Makers Association.
- Products received by the Contest become the property of the Wisconsin Cheese Makers Association. The Association may request replacement products if award-winning products become unpresentable for showcase at CheeseExpo, April 16-18, 2024, in Milwaukee, Wisconsin.
- Entries in the Contest must be paid in full at time of entry submission. Entries cancelled prior to January 26, 2024, will receive a 50 percent refund of the entry fee paid. Any entries cancelled by the entrant after January 26, 2024, will not receive a refund of entry fees. Entrants are responsible for shipping costs. No refund is offered for paid entries that fail to arrive at the Contest site.
- The following categories are eligible to compete in the final round of judging to determine the World Champion Cheese and Runners-Up: Cow's Milk Classes, Goat's Milk Classes, Sheep's Milk Classes, and Mixed Milk & Other Milk Classes.



# 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 ongoing access to your product scoresheets. Visit [MyEntries.org](http://MyEntries.org) to enter.

**Early Entry Deadline: December 1, 2023 - \$75 per entry**

**Final Deadline: January 26, 2024 - \$90 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

If you created a MyEntries® account for a previous World or United States Championship Cheese Contest, use that same unique login and password to access your MyEntries® account. After login, you'll see your entries stored from previous 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.



## ENTRY SHIPPING & DELIVERY

Each contest entry, carefully packaged, must arrive at our shipping destination by Wednesday, February 21, 2024 (Wednesday, February 28 for fresh products).

### Packing Your Entries

- 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 their Contest Shipping Tags. (Reminder: send whole cheeses, in their original form unless otherwise noted)
- Contest Shipping Tags (Contest Product Identification Tags):
  1. Print the auto-filled shipping tags from your MyEntries® account.
  2. Secure one tag on the exterior of the product's box.
  3. Place the matching tag inside with the product.

### Shipping Your Entries

- 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 21 (Wednesday, February 28 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: Randy Swensen, WI Aging & Grading Cheese, Inc.  
Telephone: (920) 268 - 7422\*  
*\*This number is listed for use on shipping forms only.*  
Please direct all inquiries to the Wisconsin Cheese Makers Association at (608) 673-5245 or [contest@wischeesemakers.org](mailto:contest@wischeesemakers.org).

### Refund Deadline

Entries cancelled prior to January 26, 2024, will receive a 50 percent refund of the entry fee paid. Any entries cancelled by the entrant after January 26, 2024, will not receive a refund of entry fees. No refund is offered for paid entries that fail to arrive at the Contest site.



# CONTEST CLASSES

## COW'S MILK CLASSES

1	<b>Cheddar, Mild</b> (0 to 3 Months)	Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between February 20, 2024 & November 23, 2023. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
2	<b>Cheddar, Medium</b> (3 to 6 months)	Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days. Made between November 22, 2023 & August 25, 2023. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
3	<b>Cheddar, Sharp</b> (6 months to 1 year)	Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days. Made between August 24, 2023 & February 21, 2023. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	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 20, 2023 & February 21, 2022. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	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 20, 2022. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	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 20, 2024 & August 25, 2023. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	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 24, 2023. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
8	<b>Natural Rinded Cheddar</b>	Traditional natural cow's milk cheddar styles, unflavored, and air cured without packaging to form a natural rind. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
9	<b>Colby</b>	Natural, unflavored colby made from cow's milk. [CFR 133.118]	Send whole, uncut cheese in its original manufactured form. *see rule exemption for colby horns	Up to 4 entries per manufacturing site
10	<b>Monterey Jack</b>	Natural, unflavored monterey jack made from cow's milk. [CFR 133.153]	Send whole, uncut cheese in its original manufactured form.	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 cheese in its original manufactured form.	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 whole, uncut cheese in its original manufactured form. *see rule exemption for cheeses over 66 lbs (30 kg)	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 23, 2023.	Send whole, uncut cheese in its original manufactured form. *see rule exemption for cheeses over 66 lbs (30 kg)	Up to 4 entries per manufacturing site

# CONTEST CLASSES CONT.

14	Rindless Swiss Style	Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before December 23, 2023. [21 CFR 133.195]	Send whole, uncut cheese in its original manufactured form. *see rule exemption for cheeses over 66 lbs (30 kg)	Up to 4 entries per manufacturing site
15	Mozzarella	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 cheese in its original manufactured form.	Up to 4 entries per manufacturing site
16	Mozzarella, Part Skim	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 cheese in its original manufactured form.	Up to 4 entries per manufacturing site
17	Fresh Mozzarella	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 water 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	Burrata	Burrata, unflavored, made from cow or water buffalo milk. Entries should be stracciatella (mozzarella curd and cream) wrapped in pasta filata shell.	Send whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries per manufacturing site
19	Provolone, Mild	Natural, unflavored cow's milk provolone aged 1-60 days. Made between February 20, 2024 & December 23, 2023. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
20	Provolone, Aged	Natural, unflavored, cow's milk provolone aged 61 days or longer. Made on or before December 22, 2023. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
21	Provolone, Smoked	Natural provolone, made with cow's milk with smoke flavor added or naturally smoked.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
22	String Cheese	Natural, unflavored string cheese made from cow's milk; includes blended curd styles.	Send a minimum total weight of 2 lbs.	Up to 4 entries per manufacturing site
23	Asiago	Natural, unflavored asiago made from cow's milk. [21 CFR 133.102, 133.103 & 133.104]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
24	Parmesan	Natural, unflavored parmesan made from cow's milk. [21 CFR 113.165]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
25	Ricotta	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
26	Cottage Cheese	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
27	Cottage Cheese, Flavored	Natural, cow's milk, flavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging. [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



# CONTEST CLASSES CONT.

28	Feta	Natural, unflavored feta made from cow's milk.	Send whole, uncut cheeses to reach a minimum weight of 2 lbs (1 kg). *see rule exemption for feta	Up to 4 entries per manufacturing site
29	Feta, Flavored	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). *see rule exemption for feta	Up to 4 entries of each unique variety per manufacturing site
30	Brick & Muenster	Natural, unflavored cow's milk brick cheese and muenster cheese. Aged 30 days or longer; not surface (smear) ripened. Made on or before January 22, 2023. [21 CFR 133.108 & 133.160]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
31	Havarti	Natural, unflavored havarti made from cow's milk.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
32	Havarti, Flavored	Natural havarti made from cow's milk and flavored with added condiments.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
33	Gorgonzola	Natural, unflavored gorgonzola made from cow's milk. [21 CFR 133.141]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
34	Blue Veined Cheeses	Natural, unflavored cow's milk cheeses veined with blue mold ( <i>Penicillium roqueforti</i> ) [21 CFR 133.106] and no surface mold development (rindless). Includes rindless cheese finished with a wax coating.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
35	Blue Veined Cheeses with Exterior Molding	Natural, unflavored cow's milk cheeses veined with blue mold ( <i>Penicillium roqueforti</i> ) [21 CFR 133.106] and ripened to develop surface mold.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
36	Open Class: Cheeses with Blue Molding	Natural, unflavored cow's milk cheeses ripened with blue mold ( <i>Penicillium roqueforti</i> ). 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 cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
37	Brie	Natural, unflavored brie made from cow's milk. Products must have a mold ripened, bloomy rind.	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
38	Camembert	Natural, unflavored camembert made from cow's milk. Products must have a mold ripened, bloomy rind.	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
39	Open Class: Soft-Ripened Cheeses	Natural, unflavored soft mold-ripened cheeses (bloomy rind), made from cow's milk. [21 CFR 133.182]	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
40	Open Class: Soft-Ripened Cheeses, Flavored	Natural, soft mold-ripened cheeses (bloomy rind) made from cow's milk, with added flavor or condiments. [21 CFR 133.182]	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

# CONTEST CLASSES CONT.

41	Edam	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
42	Gouda, Young (less than 4 months)	Natural, unflavored gouda made from cow's milk aged 1-120 days. Made between October 24, 2023 and February 20, 2024. Does not include smoked gouda; smoked gouda competes in Class 46. [21 CFR 133.142]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
43	Gouda, Mature (4-10 months)	Natural, unflavored gouda made from cow's milk aged 121-300 Days. Made between October 23, 2023 and April 27, 2023. Does not include smoked gouda; smoked gouda competes in Class 46. [21 CFR 133.142]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
44	Gouda, Extra Aged (over 10 months)	Natural, unflavored gouda made from cow's milk aged 301 days or longer. Made on or before April 26, 2023. Does not include smoked gouda; smoked gouda competes in Class 46. [21 CFR 133.142]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
45	Gouda, Flavored	Natural gouda made from cow's milk and flavored with added condiments. Does not include smoked gouda; smoked gouda competes in Class 46. [21 CFR 133.142]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
46	Gouda, Smoked	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked. [21 CFR 133.142]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
47	Latin American Style Fresh Cheeses	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
48	Latin American Style Melting Cheeses	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 cheeses. These entries will be melted during evaluation.	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	Latin American Style Hard Cheeses	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
50	Gruyere	Natural, unflavored, smear-ripened Gruyere produced from cow's milk.	Send whole, uncut cheese in its original manufactured form. *see rule exemption for cheeses over 66 lbs (30 kg)	Up to 4 entries per manufacturing site
51	Appenzeller, Young	Natural, cow's milk cheese produced in the Appenzell region of northeast Switzerland, aged 1-180 days. Made between August 25, 2023 and February 20, 2024.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
52	Appenzeller, Aged	Natural, cow's milk cheese produced in the Appenzell region of northeast Switzerland, aged 181 days or longer. Made on or before August 24, 2023.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
53	Open Class: Alpine Cheeses	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



# CONTEST CLASSES CONT.

54	Washed Rind/ Smear Ripened Soft Cheeses	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
55	Washed Rind/ Smear Ripened Semi-soft (Semi-hard) Cheeses, Young (less than 4 months)	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 24, 2023 & February 20, 2024.	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	Washed Rind/ Smear Ripened Semi-soft (Semi-hard) Cheeses, Aged (over 4 months)	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 23, 2023.	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	Washed Rind/Smear Ripened Hard Cheeses, Mature (less than 9 months)	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 27, 2023 & February 20, 2024.	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	Washed Rind/Smear Ripened Hard Cheeses, Extra Aged (over 9 months)	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 26, 2023.	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	Raclette	Natural, flavored or unflavored raclette style cow's milk cheeses, smeared or washed with bacterial cultures during ripening, and intended for melting. These entries will be melted during evaluation.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
60	Wine/Spirits Washed Rind/ Smear Ripened Cheeses	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	Pepper Flavored Monterey Jack, Mild Heat	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with mild heat intensity. [21 CFR 133.153]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
62	Pepper Flavored Monterey Jack, Medium Heat	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with medium heat intensity. [21 CFR 133.153]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
63	Pepper Flavored Monterey Jack, High Heat	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 cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
64	Open Class: Pepper Flavored Cheese, Mild Heat	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

# CONTEST CLASSES CONT.

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-ripened (bloomy rind) cheeses enter in Class 39.	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: Soft Cheeses, Flavored</b>	Natural, cow's milk soft cheeses (51% or higher moisture) flavored with added condiment. Soft-ripened (bloomy rind) cheeses with added condiment/flavor enter in Class 40.	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: 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
70	<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
71	<b>Open Class: Hard Cheeses</b>	Natural, unflavored cow's milk cheeses with 39% moisture or lower.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
72	<b>Open Class: Hard Cheeses, Flavored</b>	Natural, cow's milk hard cheeses (39% or lower moisture) flavored with added condiment.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
73	<b>Open Class: Semi-soft Cheeses with Natural Rind</b>	Natural, unflavored cow's milk cheeses with 40% to 50% moisture, air cured without packaging to form a natural rind (excludes washed rind cheeses, enter in Class 55 and 56).	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 with Natural Rind</b>	Natural, unflavored cow's milk cheeses with 39% moisture or lower, air cured without packaging to form a natural rind (excludes washed rind cheeses, enter in Class 57 and 58).	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
75	<b>Open Class: Smoked Soft &amp; 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 46).	Send cheese in its whole, uncut smoked form to reach a minimum weight of 2 lbs (1 kg). *see rule exemption for smoked cheeses	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 46).	Send cheese in its whole, uncut smoked form to reach a minimum weight of 2 lbs (1 kg). *see rule exemption for smoked cheeses	Up to 4 entries of each unique variety per manufacturing site
77	<b>Open Class: 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



# CONTEST CLASSES CONT.

<b>78</b>	<b>Open Class: 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
<b>79</b>	<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, uncut cheeses to reach a minimum weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
<b>80</b>	<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
<b>81</b>	<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
<b>82</b>	<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
<b>83</b>	<b>Cold Pack Cheese</b>	Cold pack cheese food and cold pack style cheese spreads, unflavored, as described in U.S. Standards of Identity [21 CFR parts 133.123 and 133.124], with an exception for higher moisture content (maximum moisture 54%).	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
<b>84</b>	<b>Cold Pack Cheese, Flavored</b>	Cold pack cheese food and cold pack style cheese spreads with added flavoring/condiments as described in U.S. Standards of Identity [21 CFR parts 133.123 and 133.124], with an exception for higher moisture content (maximum moisture 54%).	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
<b>85</b>	<b>Cream Cheese</b>	Natural, unflavored cream cheese, as described in U.S. Standards of Identity. [21 CFR 133.133 and 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
<b>86</b>	<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
<b>87</b>	<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 85 and 86).	Send a minimum total weight of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
<b>88</b>	<b>Pasteurized Process Cheeses</b>	Unflavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 71. [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
<b>89</b>	<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 71. [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

# CONTEST CLASSES CONT.

90	Pasteurized Process Cheese Slices	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
91	Pasteurized Process Cheese Spread	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
92	Pasteurized Process Cheese Product	Flavored or unflavored pasteurized process cheese products must contain cheese as the primary ingredient by weight. May be produced using various natural cheeses and other dairy ingredients and non-dairy emulsifiers. May contain oils and ingredients not described in U.S. Standard of Identity definitions for pasteurized process cheese, cheese food and cheese spread.	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

93	Soft Goat's Milk Cheeses	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
94	Soft Goat's Milk Cheeses, Flavored	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
95	Soft Goat's Milk Cheeses, Flavored with Sweet Condiments	Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur, 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
96	Semi-soft (Semi-hard) Goat's Milk Cheeses	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
97	Semi-soft (Semi-hard) Goat's Milk Cheeses, Flavored	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
98	Hard Goat's Milk Cheeses	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
99	Hard Goat's Milk Cheeses, Flavored	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
100	Soft-Ripened Goat's Milk Cheeses	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
101	Washed Rind/Smear Ripened Goat's Milk Cheeses	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



# CONTEST CLASSES CONT.

## SHEEP'S MILK CLASSES

102	Soft Sheep's Milk Cheeses	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
103	Semi-soft (Semi-hard) Sheep's Milk Cheeses	Natural, unflavored cheeses containing 40% to 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
104	Hard Sheep's Milk Cheeses, Mature (less than 6 months)	Natural, unflavored cheeses containing less than 39% moisture made from sheep's milk, aged 1 to 180 days. Made between August 25, 2023 & February 20, 2024.	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	Hard Sheep's Milk Cheeses, Extra Aged (over 6 months)	Natural, unflavored cheeses containing less than 39% moisture made from sheep's milk, aged 181 days or longer. Made on or before August 24, 2023.	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	Sheep's Milk Cheeses with Blue Mold	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
107	Surface (Mold) Ripened Sheep's Milk Cheeses	Natural, surface ripened cheese made from sheep's milk; includes cheeses with natural moldy rinds. Cheeses smeared or washed with bacterial cultures enter in class 108.	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	Washed Rind/Smear Ripened sheep's Milk Cheeses	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
109	Sheep's Milk Cheeses, Flavored	Natural cheese made from sheep's milk with added flavor or condiment. Includes all cheeses 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 MILK & OTHER MILK CLASSES

110	Soft & Semi-soft Mixed Milk Cheeses	Natural, unflavored cheeses with 40% or higher moisture made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals).	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	Hard Mixed Milk Cheeses (less than 6 months)	Natural, unflavored cheeses with 39% or lower moisture made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals) and aged 1-180 days. Made between August 25, 2023 & February 20, 2024.	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	Hard Mixed Milk Cheeses (over 6 months)	Natural, unflavored cheeses with 39% or lower moisture made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals), aged 181 days or longer. Made on or before August 24, 2023.	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

# CONTEST CLASSES CONT.

113	Mixed Milk Cheeses, Flavored	Natural cheeses flavored with added condiments, smoke or marinade and made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals).	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
114	Surface Ripened Mixed Milk Cheeses	Natural, surface ripened cheeses, flavored or unflavored, made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals). Includes cheeses with natural rinds, mold 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
115	Open Class: All Other Milk Cheese	Natural, flavored or unflavored cheeses made with 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

116	Butter, Unsalted	Creamery butter, unsalted, minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
117	Butter, Salted	Creamery butter, salted minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
118	Butter, Flavored	Flavored, salted or unsalted creamery butter, minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## YOGURT CLASSES

119	Lowfat Yogurt, Cow's Milk	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
120	Yogurt, Cow's Milk	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
121	Yogurt, Cow's Milk, Flavored	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
122	High Protein Yogurt, Cow's Milk	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
123	High Protein Yogurt, Cow's Milk, Flavored	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
124	Drinkable Cultured Products	Drinkable cultured products, made from cow, goat, sheep, water buffalo or mixed milk; flavored or 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
125	Yogurt, All Other Milks	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

# CONTEST CLASSES CONT.

## DEMONSTRATION CLASSES

126	Natural Snack Cheese	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 cubes, cracker cuts, cheese whips, and cheese in decorative shapes. May be packaged as individual servings or multiple-serving packages. Excludes string cheese (Class 22), cheese curds (Classes 77 and 78), and crumbles (Class 129).	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
127	Open Class: Shredded Cheeses	A natural cheese, flavored or unflavored, converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, 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
128	Open Class: Shredded Cheese Blends	A blend of two or more natural cheeses, flavored or unflavored, converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, 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
129	Open Class: Crumbled Cheeses	Natural, unflavored cheese crumbles. Examples include feta, goat cheese, and blue cheese crumbles.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
130	Open Class: Grated Cheeses	Natural, unflavored hard style cheese ground/grated into fine particles.	Send a minimum total of 2 lbs (1 kg).	Up to 4 entries of each unique variety per manufacturing site
131	Natural Sliced Cheese	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
132	Prepared Cheese Foods	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 for this class 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
133	Cheese Based Spreads	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



# CONTEST CLASSES CONT.

## DRY DAIRY INGREDIENTS CLASSES

<b>134</b>	<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 minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>135</b>	<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 184.1979c (a)]	Send a minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>136</b>	<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 184.1979c (a)]	Send a minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>137</b>	<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 184.1979c (a)]	Send a minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>138</b>	<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 minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>139</b>	<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 minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>140</b>	<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 minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>141</b>	<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 minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site
<b>142</b>	<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 minimum total of 2 lbs (1 kg).	Up to 2 entries per manufacturing site

# WORLD CHAMPIONS

<b>2022</b>	<b>Michael Spycher</b> Gourmino Switzerland	<b>2000</b>	<b>Kevin Walsh</b> Tasmania, Australia	<b>1976</b>	<b>Rykele Sytsema</b> Netherlands
<b>2020</b>	<b>Michael Spycher</b> Gourmino Switzerland	<b>1998</b>	<b>Per Olesen</b> Denmark	<b>1974</b>	<b>Glen Ward</b> Wisconsin, USA
<b>2018</b>	<b>Michel Touyarou</b> Savencia Cheese France	<b>1996</b>	<b>Hans Dekkers</b> Netherlands	<b>1972</b>	<b>Domenico Rocca</b> Italy
<b>2016</b>	<b>Team Emmi Roth</b> Emmi Roth USA Wisconsin, USA	<b>1994</b>	<b>Jens Jensen</b> Denmark	<b>1970</b>	<b>Larry Harms</b> Iowa, USA
<b>2014</b>	<b>Gerard Sinnesberger</b> Kaserei Sinnesberger	<b>1992</b>	<b>Ole Brander</b> Denmark	<b>1968</b>	<b>Harvey Schneider</b> Wisconsin, USA
<b>2012</b>	<b>Cheesemakers at FrieslandCampina</b> Steenderen, Netherlands	<b>1990</b>	<b>Josef Schroll</b> Austria	<b>1966</b>	<b>Louis Biddle</b> Wisconsin, USA
<b>2010</b>	<b>Cédric Vuille</b> Switzerland	<b>1988</b>	<b>Dale Olson</b> Wisconsin, USA	<b>1964</b>	<b>Irving Cutt</b> Ontario, Canada
<b>2008</b>	<b>Michael Spycher</b> Switzerland	<b>1986</b>	<b>Rejean Galipeau</b> Ontario, Canada	<b>1962</b>	<b>Vincent Thompson</b> Wisconsin, USA
<b>2006</b>	<b>Christian Wuthrich</b> Switzerland	<b>1984</b>	<b>Roland Tess</b> Wisconsin, USA	<b>1960</b>	<b>Carl Huber</b> Wisconsin, USA
<b>2004</b>	<b>Meint Scheenstra</b> Netherlands	<b>1982</b>	<b>Julie Hook</b> Wisconsin, USA	<b>1958</b>	<b>Ronald E. Johnson</b> Wisconsin, USA
<b>2002</b>	<b>Craig Sceney</b> Australia	<b>1980</b>	<b>Leif Olesen</b> Denmark	<b>1957</b>	<b>John C. Rediske</b> Wisconsin, USA
		<b>1978</b>	<b>Franz Haberlander</b> Austria		





Make plans to join the world's premier  
cheese, butter & whey industry exposition!

# CHEESE EXPO

Global Technology for Dairy Processors

April 16-18, 2024 | Baird Center  
Milwaukee, Wisconsin

Special Events: April 16, 2024

Exhibits & Seminars: April 17-18, 2024

Join Wisconsin Cheese Makers Association  
and the Center for Dairy Research for the  
largest exhibition for cheese, butter and  
dairy ingredient processors in the World.

Dairy manufacturers, processors, and marketers are  
joined by their supplier partners for two days of education,  
networking and ideas. CheeseExpo is your chance to learn  
the latest trends, discover new tools and technology, take  
your business to the next level, and build relationships in  
the dynamic cheese industry.

Visit [CheeseExpo.org](https://CheeseExpo.org) Today!

Register by January 30 for Best Rates.

## Event Schedule

### Tuesday, April 16

5:00 p.m.—7:00 p.m. **Welcome Reception**

7:00 p.m.—10:00 p.m. **Young Professionals Event**

### Wednesday, April 17

8:00 a.m.—8:45 a.m. **Opening Keynote Address**

9:15 a.m.—11:00 a.m. **Concurrent Education Sessions**

11:00 a.m.—5:00 p.m. **Exhibit Hall Open**

5:00 p.m.—7:00 p.m. **Reception & Championship  
Cheese Auction**

### Thursday, April 18

8:00 a.m.—9:15 a.m. **WCMA Recognition Breakfast**

9:30 a.m.—12:00 p.m. **Concurrent Education Sessions**

11:00 a.m.—4:00 p.m. **Exhibit Hall Open**

5:00 p.m.—6:00 p.m. **World Champions Reception**

6:00 p.m.—8:30 p.m. **World Champions Awards Banquet**

8:30 p.m.—Midnight **Afterglow Reception**



Hosted By:



WISCONSIN  
CHEESE MAKERS  
ASSOCIATION  
EST. 1891

