



WORLD CHAMPIONSHIP

CHEESE



CONTEST



MARCH 3-5

2026

ENTRY KIT

[WORLDCHAMPIONCHEESE.ORG](https://worldchampioncheese.org)

WORLD CHAMPIONSHIP CHEESE CONTEST



JOIN THE WORLD'S PREMIER CHEESE CONTEST:

THE WORLD CHAMPIONSHIP CHEESE CONTEST®

2026 marks the 36th biennial World Championship Cheese Contest®, the world's long-respected and honored technical dairy product competition, hosted by the Wisconsin Cheese Makers Association!

We invite you to submit your quality cheese, butter, cultured dairy products, and dry dairy ingredients to the contest for expert technical evaluation and to compete for prestigious awards in 150 classes.

- Every maker of real dairy products 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.
- 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**.
- Winners will be honored at a gala Awards Banquet during CheeseExpo in Milwaukee, Wisconsin.
- Winners receive elegant handmade plaques showcasing the World Championship Cheese Contest® medallion.
- Contest winners are granted access to contest logo artwork for use in promoting their success.



- **VISIT** our website at 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.

IMPORTANT DATES

ENTRY OPENS
Tuesday, November 4, 2025

EARLY ENTRY DEADLINE
(\$80 PER ENTRY)
Friday, December 12, 2025

FINAL ENTRY DEADLINE
(\$95 PER ENTRY)
Friday, January 30, 2026

ENTRY RECEIVING DEADLINE
Wednesday, February 18, 2026

FRESH PRODUCT RECEIVING DEADLINE
Wednesday, February 25, 2026

CONTEST JUDGING
March 3–5, 2026

AWARDS BANQUET
Thursday, April 16, 2026

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.

The top three highest-scoring entries in a class are named Best of Class, Second, and Third place.

CHAMPIONSHIP ROUND

Our expert panel of judges evaluates the Best of Class 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 the 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.

PRIZES AND AWARDS

On April 16, 2026, during the Contest Awards Banquet at 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. Exclusive hand-crafted trophies and ribbons are presented to the World Champion, First Runner-Up, and Second Runner-Up.

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



CONTEST RULES

WHO CAN ENTER:

- Any manufacturer of real dairy cheese, butter, cultured products 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.
- 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. 10-21) 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.
- The Chief Judge is empowered to move any entry to the most appropriate Contest class.

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 exceptions to this rule are products entered in the Cheese Based Spread and Pasteurized Process Cheese Product classes.
- Products may be sent with or without standard branded packaging and labels.
- Cheese moisture content definitions:
 - Soft: >51%
 - Semi-soft: 50%-40%
 - Hard: <39%

Exception: Moistures are slightly different for Classes 55, 56 and 57.
- 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.
- All samples submitted to the Championship Cheese Contests should be carefully examined for contamination, including excessive cheese mite presence. Samples deemed unsafe for consumption will be removed from the contest at the discretion of the Chief Judge.
- All entries must be produced in compliance with applicable state and federal food safety regulations.
- The Contest organizers and the Chief Judge reserve the right to disqualify any entry due to concerns regarding food safety and potential consumption risk.

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 kilograms) may be cut and sent as a half of its original, fully matured size.
 - Cheeses weighing more than 132 pounds (60 kilograms) 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.
- 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 that are cut after manufacture and then coated or submersed in a condiment or flavoring may be entered, provided that the entire exterior of the finished product is fully covered with the coating.
- Cheeses processed/converted may be entered in the following demonstration classes:
 - Snack Cheese
 - Open Class: Shredded Cheese
 - Open Class: Shredded Italian Style Cheese
 - Open Class: Shredded Cheese Blends
 - Open Class: Crumbled Cheese
 - Open Class: Grated Cheese
 - Natural Sliced Cheese
 - Prepared Cheese Foods

CONTEST RULES

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 14–16, 2026, in Milwaukee, Wisconsin.
- Entries in the Contest must be paid in full at the time of entry submission. Entries cancelled prior to January 30, 2026, will receive a 50 percent refund of the entry fee paid. Any entries cancelled by the entrant after January 30, 2026, 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 to enter.

Early Entry Deadline:

December 12, 2025—\$80 per entry

Final Deadline:

January 30, 2026—\$95 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 identification tags for entry shipment.
- 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 and scoresheets stored from previous contests.

If you have not previously created an account, go to 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.

**Please direct all inquiries to
Wisconsin Cheese Makers Association
at (608) 673-5245 or
contest@wisccheesemakers.org.**



ENTRY SHIPPING & DELIVERY

Each contest entry must arrive by Wednesday, February 18 (February 25 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 the Contest Shipping/Identification Tags.
- To ensure safe transport, carefully pack your products using appropriate shipping materials. Entrants are encouraged to use insulated containers, bubble wrap, packing paper, and leak-proof ice packs to help maintain product integrity throughout transit.
- Contest Shipping Tags (Identification Tags):
 1. Print the auto-filled shipping tags from your MyEntries® account.
 2. Secure one tag on the exterior of the product's individual box.
 3. Place the matching tag inside with the product.

SHIPPING YOUR ENTRIES

- Wisconsin Cheese Makers Association has partnered with Holland Cold Storage 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 Holland Cold Storage in Kaukauna, Wisconsin, no later than Wednesday, February 18 (Wednesday, February 25 for fresh products).
Allow sufficient time for the shipment to meet this deadline.

– Ship entries to:
World Championship Cheese Contest
c/o Holland Cold Storage
3600 Electric City Blvd., Door 6
Kaukauna, WI 54130 USA

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

INTERNATIONAL ENTRANTS:

- Entries imported into the United States must comply with applicable FDA regulations, including facility registration and prior notice of shipment. International entrants may need to designate a U.S.-based representative to meet additional FDA requirements. The Wisconsin Cheese Makers Association cannot act as an import agent or customs broker. All documentation, customs clearance, and shipping arrangements are the responsibility of the entrant. Entrants seeking assistance with regulatory compliance may contact WCMA at contest@wischeesemakers.org to be connected with a trusted company that can provide guidance and can serve as a U.S.-based agent, if needed.

COW'S MILK CHEESE CLASSES

1	CHEDDAR, MILD (0 TO 3 MONTHS)	Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between February 17, 2026 & November 20, 2025. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
2	CHEDDAR, MEDIUM (3 TO 6 MONTHS)	Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days. Made between November 19, 2025 & August 22, 2025. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
3	CHEDDAR, SHARP (6 MONTHS TO 1 YEAR)	Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days. Made between August 21, 2025 & February 18, 2025. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
4	CHEDDAR, AGED ONE TO TWO YEARS	Natural, unflavored, rindless, cow's milk cheddar aged 366 days to 730 days. Made between February 17, 2025 & February 19, 2024. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
5	CHEDDAR, AGED TWO YEARS OR LONGER	Natural, unflavored, rindless, cow's milk cheddar aged 731 days or longer. Made on or before February 18, 2024. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
6	TRADITIONAL WAXED CHEDDAR	Traditional, natural cow's milk cheddar styles, unflavored, uncut and coated in paraffin or wax or paracoat prior to or early in curing.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
7	NATURAL RINDED CHEDDAR	Traditional, natural cow's milk cheddar styles, unflavored, and cured to form a natural, cave aged rind (excludes cheeses aged in hermetically sealed packaging).	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
8	OPEN CLASS: CHEDDAR STYLE	Natural, unflavored, cow's milk cheddar style cheeses, including additional cultures not typically used in standard cheddar production to achieve unique flavor profiles.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
9	COLBY	Natural, unflavored colby made from cow's milk. [CFR 133.118]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
10	MONTEREY JACK	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	MARBLED CURD CHEESE	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	BABY SWISS STYLE	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.*	Up to 4 entries per manufacturing site
13	RINDED SWISS STYLE	Natural, unflavored, rinded cow's milk Swiss style cheeses. For example, Emmentaler, Swiss. Aged 60 days or more. Made on or before December 20, 2025.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
14	RINDLESS SWISS STYLE	Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before December 20, 2025.	Send whole, uncut cheese in its original manufactured form.*	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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

17	FRESH MOZZARELLA	Fresh mozzarella, unflavored, high moisture, usually full fat, often packed in water and made from cow's milk and/or water buffalo milk. Offered in varieties cilliegine, bocconcini, ovoline, etc.; <i>Note: All sizes & shapes of Fresh Mozzarella will be considered a single cheese variety.</i>	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 17, 2026 & December 20, 2025. <i>Note: Does not include smoked provolone; smoked provolone competes in Class 21.</i>	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 19, 2025. <i>Note: Does not include smoked provolone; smoked provolone competes in Class 21.</i>	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.	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.	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.	Up to 4 entries per manufacturing site
26	COTTAGE CHEESE	Natural, cow's milk, unflavored cottage cheese of any curd size with 4% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 2 lbs. Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
27	COTTAGE CHEESE, REDUCED OR LOW FAT	Natural, cow's milk, unflavored cottage cheese of any curd size with milkfat content between .5% and less than 4%, in retail packaging (24 oz. or smaller packages). Products must qualify as reduced fat, containing at least 25% less fat than the reference full-fat cottage cheese [21 CFR 101.62(b)(4)] or low fat, containing 3 grams or less fat per 50 grams of product [21 CFR 101.62(b)(2)]. [21 CFR 133.128]	Send a minimum total of 2 lbs. Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
28	FETA	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
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).*	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 19, 2026. [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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

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.	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>) 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>) 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, 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 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.	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.	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
41	EDAM	Natural, unflavored Edam 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
42	GOUDA, YOUNG (LESS THAN 3 MONTHS)	Natural, unflavored gouda made from cow's milk aged 1-90 days. Made between February 17, 2026 and November 20, 2025. <i>Note: Does not include smoked gouda; smoked gouda competes in Class 47.</i>	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
43	GOUDA, MATURE (3-10 MONTHS)	Natural, unflavored gouda made from cow's milk aged 91-300 Days. Made between November 19, 2025 and April 24, 2025. <i>Note: Does not include smoked gouda; smoked gouda competes in Class 47.</i>	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
44	GOUDA, AGED (10-18 MONTHS)	Natural, unflavored gouda made from cow's milk aged 301-545 days. Made between April 23, 2025 and August 22, 2024. <i>Note: Does not include smoked gouda; smoked gouda competes in Class 47.</i>	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site

45	GOUDA, EXTRA AGED (OVER 18 MONTHS)	Natural, unflavored gouda made from cow's milk aged over 546 days. Made on or before August 21, 2024. <i>Note: Does not include smoked gouda; smoked gouda competes in Class 47.</i>	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
46	GOUDA, FLAVORED	Natural gouda made from cow's milk and flavored with added condiments. <i>Note: Does not include smoked gouda; smoked gouda competes in Class 47.</i>	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries of each unique variety per manufacturing site
47	GOUDA, SMOKED	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries of each unique variety per manufacturing site
48	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
49	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
50	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
51	GRUYERE	Natural, unflavored, smear-ripened Gruyere produced from cow's milk.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
52	APPENZELLER, YOUNG	Natural, cow's milk cheese produced in the Appenzell region of northeast Switzerland, aged 1-180 days. Made between February 17, 2026 and August 22, 2025.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
53	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 21, 2025.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
54	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
55	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
56	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 February 17, 2026 and October 21, 2025.	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 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 20, 2025.	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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

58	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 February 17, 2026 and May 24, 2025.	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	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 23, 2025.	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	RACLETTE	Natural, 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
61	RACLETTE, FLAVORED	Natural, raclette style cow's milk cheeses, flavored with added condiment, 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
62	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
63	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
64	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
65	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
66	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
67	OPEN CLASS: PEPPER FLAVORED CHEESE, MEDIUM HEAT	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
68	OPEN CLASS: PEPPER FLAVORED CHEESE, HIGH HEAT	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
69	OPEN CLASS: SOFT CHEESES	Natural, unflavored cow's milk cheeses with 51% or higher moisture. For example, mascarpone, teleme. <i>Note: Soft-ripened (bloomy rind) cheeses enter in Class 39.</i>	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	OPEN CLASS: SOFT CHEESES, FLAVORED	Natural, cow's milk soft cheeses (51% or higher moisture) flavored with added condiment. <i>Note: Soft-ripened (bloomy rind) cheeses with added condiment/flavor enter in Class 40.</i>	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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

71	OPEN CLASS: SEMI-SOFT CHEESES	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
72	OPEN CLASS: SEMI-SOFT CHEESES, FLAVORED	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
73	OPEN CLASS: HARD CHEESES	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
74	OPEN CLASS: HARD CHEESES, FLAVORED	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
75	OPEN CLASS: SEMI-SOFT CHEESES WITH NATURAL RIND	Natural, unflavored cow's milk cheeses with 40% to 50% moisture, and cured to form a natural, cave aged rind (excludes cheeses aged in hermetically sealed packaging and washed rind 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
76	OPEN CLASS: HARD CHEESES WITH NATURAL RIND	Natural, unflavored cow's milk cheeses with 39% moisture or lower, and cured to form a natural, cave aged rind (excludes cheeses aged in hermetically sealed packaging and washed rind cheeses).	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
77	OPEN CLASS: SMOKED SOFT & SEMI-SOFT CHEESES	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 40% or higher) <i>Note: Does not include smoked provolone (Class 21) or smoked gouda (Class 47).</i>	Send cheese in its whole, uncut smoked form to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
78	OPEN CLASS: SMOKED HARD CHEESES	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 39% or lower). <i>Note: Does not include smoked provolone (Class 21) or smoked gouda (Class 47).</i>	Send cheese in its whole, uncut smoked form to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
79	OPEN CLASS: CHEESE CURDS	Natural cheese curds, unflavored.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
80	OPEN CLASS: CHEESE CURDS, FLAVORED	Natural cheese curds, flavored with added condiment.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
81	REDUCED FAT SOFT & SEMI-SOFT CHEESES	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
82	REDUCED FAT HARD CHEESES	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
83	LOWFAT CHEESES	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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

84	REDUCED SODIUM CHEESES	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
85	COLD PACK CHEESE	Cold pack cheese food and cold pack style cheese spreads, unflavored, as described in U.S. Standards of Identity (CFR 21 parts 133.123 and 133.124), with an exception for higher moisture content (maximum moisture 54%).	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
86	COLD PACK CHEESE, FLAVORED	Cold pack cheese food and cold pack style cheese spreads with added flavoring/condiments as described in U.S. Standards of Identity (CFR 21 parts 133.123 and 133.124), with an exception for higher moisture content (maximum moisture 54%).	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
87	CREAM CHEESE	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.	Up to 4 entries of each unique variety per manufacturing site
88	CREAM CHEESE SPREADS	Natural cream cheese spreads, unflavored or flavored with added flavor and/or condiment.	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
89	SPREADABLE NATURAL CHEESES	Natural cheeses, unflavored or flavored, heated to inhibit ripening and with/without added condiments. Use of stabilizer is permitted. <i>Note: Cream Cheese and cream cheese spreads enter in Classes 87 and 88.</i>	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
90	PASTEURIZED PROCESS CHEESES	Unflavored pasteurized process cheese and cheese food. [21 CFR 133.169 & 133.173] <i>Entries may only be loaves, sliced product should be entered in Class 92.</i>	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
91	PASTEURIZED PROCESS CHEESES, FLAVORED	Pasteurized process cheese and cheese food with added flavor and/or condiment. [21 CFR 133.170 & 133.174] <i>Entries may only be loaves, sliced product should be entered in Class 92.</i>	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
92	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.	Up to 4 entries of each unique variety per manufacturing site
93	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.	Up to 4 entries of each unique variety per manufacturing site
94	PASTEURIZED PROCESS CHEESE PRODUCT	Pasteurized process cheese products, unflavored or with added flavor and/or condiment, containing 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.	Up to 4 entries of each unique variety per manufacturing site

GOAT'S MILK CHEESE CLASSES

95	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
96	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
97	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
98	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
99	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
100	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
101	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
102	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
103	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

SHEEP'S MILK CHEESE CLASSES

104	SOFT SHEEP'S MILK CHEESES	Natural, unflavored or flavored cheeses with 51% or higher moisture made from sheep's milk. Includes all rindless, spreadable, unripened 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
105	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
106	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 February 17, 2026 and August 22, 2025.	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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

107	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 21, 2025.	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	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
109	SURFACE RIPENED SHEEP'S MILK CHEESES	Natural, surface ripened cheese made from sheep's milk; includes cheeses with natural moldy rinds. <i>Note: Cheeses smeared or washed with bacterial cultures enter in Class 110.</i>	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	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
111	SEMI-SOFT AND HARD SHEEP'S MILK CHEESES, FLAVORED	Natural cheese made from sheep's milk, containing 50% or lower moisture, with added flavor or 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

MIXED MILK & OTHER MILK CHEESE CLASSES

112	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
113	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 February 17, 2026 and August 22, 2025.	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	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 21, 2025.	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	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
116	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
117	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

*See rule exemptions for cut cheeses in the Contest Rules on page five.

BUTTER CLASSES—ALL MILKS

118	BUTTER, UNSALTED	Creamery butter, unsalted, with minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
119	BUTTER, SALTED	Creamery butter, salted, with minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
120	BUTTER, CULTURED	Creamery butter, made from cream that has been cultured, with minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
121	BUTTER, FLAVORED	Flavored, salted or unsalted creamery butter, with minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

CULTURED PRODUCTS—ALL MILKS

122	SOUR CREAM	Natural, unflavored sour cream, as described in U.S. Standards of Identity [21 CFR 131.160 & 131.162].	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
123	SOUR CREAM, REDUCED AND LOW FAT	Natural, unflavored sour cream, as described in U.S. Standards of Identity [21 CFR 131.160 & 131.162], that qualifies as either reduced fat, containing at least 25% less fat than the reference full-fat sour cream [21 CFR 101.62(b)(94)], or low fat, containing 3 grams or less fat per 50 grams of product. [21 CFR 101.62 (b)(2)]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
124	CULTURED DAIRY DIPS	Natural, flavored dairy dips made with a primary base ingredient of sour cream or yogurt.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
125	OPEN CLASS: CULTURED PRODUCTS	Natural cultured dairy products, flavored and unflavored. For example, crème fraîche and crema.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
126	LOWFAT YOGURT	Lowfat yogurt, flavored and unflavored.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
127	YOGURT	Yogurt, unflavored, containing at least 3.25% milkfat. [21 CFR 131.200]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
128	YOGURT, FLAVORED	Yogurt, with added flavors and condiment, containing at least 3.25% milkfat. [21 CFR 131.200 (3)]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
129	HIGH PROTEIN YOGURT	Yogurt, unflavored; 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.	Up to 4 entries of each unique variety per manufacturing site
130	HIGH PROTEIN YOGURT, FLAVORED	Yogurt with added flavors or condiment; 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.	Up to 4 entries of each unique variety per manufacturing site

131	LABNEH	Labneh, flavored or unflavored. Entries may be spreadable or marinated in oil.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
132	DRINKABLE CULTURED PRODUCTS	Drinkable cultured products, flavored or unflavored.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

DEMONSTRATION CLASSES—ALL MILKS

133	SNACK CHEESE	Snack cheese, flavored or unflavored, produced or prepared for immediate and convenient consumer consumption (piece weight is 4 ounces or smaller). Includes all 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. <i>Note: Excludes string cheese (Class 22) and cheese curds (Classes 79 and 80).</i>	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
134	OPEN CLASS: SHREDDED CHEESE	Natural cheese, flavored or unflavored, converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, shredded, matchstick, or shaved cheese. <i>Excludes Italian style shredded cheeses (Class 135).</i>	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
135	OPEN CLASS: SHREDDED ITALIAN STYLE CHEESE	Natural, Italian-style cheeses, flavored or unflavored, converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, shredded, matchstick, or shaved cheese. For example, mozzarella, provolone, parmesan and romano cheeses.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
136	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, matchstick, or shaved cheese.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
137	OPEN CLASS: CRUMBLLED CHEESE	Natural cheese crumbles, unflavored or flavored with added condiment. For example, crumbles of feta, goat cheese, queso fresco and blue cheese.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
138	OPEN CLASS: GRATED CHEESE	Natural, unflavored hard style cheese ground/grated into fine particles.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
139	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.	Up to 4 entries of each unique variety per manufacturing site
140	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.	Up to 4 entries of each unique variety per manufacturing site
141	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.	Up to 4 entries of each unique variety per manufacturing site

DRY DAIRY INGREDIENTS CLASSES—ALL MILKS

142	DRY WHEY	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 1 lb per sample.	Up to 2 entries per manufacturing site
143	WHEY PROTEIN CONCENTRATE 80	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 (a)(3)]	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site
144	WHEY PROTEIN CONCENTRATE 80, INSTANTIZED	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 (a)(3)]	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site
145	WHEY PROTEIN ISOLATE 90	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 1 lb per sample.	Up to 2 entries per manufacturing site
146	WHEY PROTEIN ISOLATE 90, INSTANTIZED	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 1 lb per sample.	Up to 2 entries per manufacturing site
147	WHEY PROTEIN ISOLATE, ACIDIFIED	Whey protein isolate (WPI) that has been acidified to a pH between 3.2-3.4. The 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 1 lb per sample.	Up to 2 entries per manufacturing site
148	WHEY PERMEATE	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 1 lb per sample.	Up to 2 entries per manufacturing site
149	NON-FAT DRY MILK & SKIM MILK POWDER	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 1 lb per sample.	Up to 2 entries per manufacturing site
150	MILK PROTEIN CONCENTRATE	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 1 lb per sample.	Up to 2 entries per manufacturing site

WORLD CHAMPIONS

2024	Michael Spycher GOURMINO, SWITZERLAND
2022	Michael Spycher GOURMINO, SWITZERLAND
2020	Michael Spycher GOURMINO, SWITZERLAND
2018	Michel Touyarou SAVENCIA CHEESE, FRANCE
2016	Team Emmi Roth EMMI ROTH USA, WISCONSIN, USA
2014	Gerard Sinnesberger KASEREI SINNESBERGER
2012	Cheesemakers at FrieslandCampina STEENDEREN, NETHERLANDS
2010	Cédric Vuille SWITZERLAND
2008	Michael Spycher SWITZERLAND
2006	Christian Wuthrich SWITZERLAND
2004	Meint Scheenstra NETHERLANDS
2002	Craig Sceney AUSTRALIA
2000	Kevin Walsh TASMANIA, AUSTRALIA
1998	Per Olesen DENMARK
1996	Hans Dekkers NETHERLANDS
1994	Jens Jensen DENMARK
1992	Ole Brander DENMARK

1990	Josef Schroll AUSTRIA
1988	Dale Olson WISCONSIN, USA
1986	Rejean Galipeau ONTARIO, CANADA
1984	Roland Tess WISCONSIN, USA
1982	Julie Hook WISCONSIN, USA
1980	Leif Olesen DENMARK
1978	Franz Haberlander AUSTRIA
1976	Rykele Sytsema NETHERLANDS
1974	Glen Ward WISCONSIN, USA
1972	Domenico Rocca ITALY
1970	Larry Harms IOWA, USA
1968	Harvey Schneider WISCONSIN, USA
1966	Louis Biddle WISCONSIN, USA
1964	Irving Cutt ONTARIO, CANADA
1962	Vincent Thompson WISCONSIN, USA
1960	Carl Huber WISCONSIN, USA
1958	Ronald E. Johnson WISCONSIN, USA
1957	John C. Rediske WISCONSIN, USA

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