



**Thursday 21st October 2021
at
Bingley Hall, Weston Road, Stafford
&
Love Cheese Live
Friday 22nd/Saturday 23rd October 2021**

**'Early Bird' Entries Close: Wednesday 31st July 2021
All Entries Close Saturday 31st August 2021
see Rules and Conditions**

Exhibition Referrals and Queries to

**Adrian Lawrence
Show Secretary
Tel: +44 (0)7842 644506**

Email: adrian@icda-awards.com

RULES & CONDITIONS

- All exhibits must be staged between 10.00 a.m. and 6.00 p.m. on **Wednesday 20th October 2021**.
Exhibits can be brought direct to the Show, as above, or, can be delivered to GS Davies & Son, Quakers Coppice, Crewe Gates Industrial Estate, Crewe CW1 6FA, Tel: 01270 585445 by 12 noon on Monday 18th October 2021. Please state on entry form whether you will or will not be staging your own exhibit. If you wish the Society to stage your exhibits then exhibits must be delivered to GS Davies & Son (as above), and must have the **outer** carton of **each** exhibit marked with the following: **International Cheese Awards; Class No; Exhibit No; Name of Exhibitor**
Failure to mark exhibits correctly will result in exhibit not being staged.
The small white label, supplied by the Show, stating Class and Exhibit number must be placed on the TOP of the actual exhibit.
THIS FACILITY IS FOR THE USE OF EXHIBITORS FROM LONG DISTANCE WHO WILL FIND IT DIFFICULT TO DELIVER TO THE SHOW AND EXHIBIT THEMSELVES.
N.B. Exhibitors wishing to stage own exhibits should advise so with delivery of exhibits to GS Davies & Sons. This will enable the vehicle to be loaded in order which will allow such exhibitors to have their exhibits unloaded last (at their convenience). However please note that fork lift service is only available for a limited amount of time.
 - No exhibits to be removed from Show before **5.00 pm on Saturday 23rd October 2021** but **any exhibits remaining in Cheese Marquee after 6pm will be deemed to have been left for the Society to dispose of whether or not they display a label.** Please state on entry form whether you wish the Society to remove and dispose of the exhibit at the end of the Show. To help with this stickers will be supplied at time of entry. If you do wish to donate your entry to the Show please put the sticker on your product. We thank all Exhibitors who do donate Cheese which helps considerably with the Charity Fund.
NOTE: Failure to remove exhibits at specified times will result in the Society disposing of the exhibit and retaining any proceeds. No unauthorised removal of exhibits will be allowed. Any exhibitor nominating a third party to remove his exhibits must provide written authorisation giving Class and Exhibit numbers to the Chief Steward before any exhibit is removed.
 - If not exhibited by the manufacturer all entries must state maker and country of origin.
 - All exhibitors undertake to abide by the Society's general Rules and Regulations and will not hold the Society responsible in the event of any accident, loss or damage from whatever cause arising or to any article or exhibit or of mis-delivery of the same. Exhibitors are advised to have sufficient insurance cover for any items of value that may form part of an exhibit.
 - Any cheese bearing any form of identification mark, other than that issued by the Entries Secretary, must have this removed or covered prior to judging. Where identification forms a part of the waxing process, exhibitors must endeavour to have this removed or the entry may be covered or disqualified at the Judges' or Organisers' discretion.**
 - The Society reserves the right to cancel or alter classes without notification.
 - ADVERTISING:** Advertising material may be placed on the exhibit after judging. Any exhibitor wishing advertising material to be fixed to his exhibit may send it with his entry, clearly marked with the exhibit and class numbers. The size of advertising material shall not exceed 15ins x 12ins and all advertising material must be submitted to the ICA Chairman for inspection and approval before attaching to the exhibit. The ICA Chairman's decision is final.
N.B. Intention is to let the exhibitors display their normal trademarks and labels on the product after judging.
- USE OF MARKETING MATERIAL**
- The ICDA supports competitors who may wish to place marketing or branding material on their entries subject to the following conditions:
 - Any Marketing or Branding material (Labels banners etc.) can only be put into position after the Supreme Champion winning announcement at the Trade Day Lunch.
 - Such material must be isolated to the footprint of the entry in its judged location only.
 - Any Marketing or Branding material cannot encroach on the space of any entry in front, behind or beside it.
 - All Marketing or Branding material not collected by a competitor along with their entry at the end of the show will be discarded by the show.
 - Every effort will be made by the show stewards to collect all prize winning cards and rosettes at the end of the event, where competitors have not collected. Every reasonable effort will be made to store these cards and rosettes, however the show cannot be held responsible for missing items, where collection by a competitor has not been made according to the competition rules.
 - Failure to observe these rules could result in disqualification of an entry post-award and the award being re-allocated.
 - Any decision to disqualify on the basis of not following these rules will be the responsibility of the Show Referee, whose decision will be full and final.
- No cheese exhibit must have been ironed or bored more than once or it will be disqualified.
 - In classes DP73 and DP76 the cheese must be exhibited as whole cheese and not cut. In classes DP74, DP75 the Judges will cut any cheese they require to examine more closely.
 - A cool display area will be provided for Classes as deemed appropriate by the Committee.
 - All exhibits must be commercially available in the UK, Country of origin or Country in which they are marketed, excepting Class DP368.
 - The sale of exhibits or other dairy products is not permitted without the prior consent of the ICDA Chairman
 - The Society will dispose of entries, at the request of the exhibitors, in such way as to maintain the integrity and reputation of all Cheesemakers in compliance with current Food Legislation.

14. No exhibitor will be present in the Cheese Judging Area when judging takes place.
15. SC Winners (see Trophy lists) **ONLY** will go forward to the Supreme Championships.
16. All classes will be awarded a gold award. If there are less than 3 entries in the class and the judges are unable to agree on this, the referee will adjudicate.
17. The International Cheese & Dairy Awards comply with all aspects of the General Data Protection Regulation (GDPR). Please follow this link to our policy which explains how we do this.
<https://irp.cdn-website.com/b82df2c7/files/uploaded/ICDA%20Data%20Protection%20Policy.pdf>

ENTRY FEES:

ALL OPEN ICDA CLASSES

EARLY BIRD BOOKINGS UNTIL 31st July 2021 - £25 plus VAT (20%) per exhibit per class.

1st August ONWARDS - £30 plus VAT (20%) per exhibit per class.

SPECIALIST/ARTISAN CHEESEMAKERS SECTION

Classes DP189 – DP213 £8.50 plus VAT (20%) per exhibit per class

CHEESEBOARD CLASSES

Classes CB1 – CB50 £10 plus VAT (20%) per exhibit per class.

RETAILER CLASSES

Classes RC1 – RC108 - £25 plus VAT (20%) per exhibit – maximum 3 entries per class

No entry fee for Classes DP371, DP372 and DP379.

ENTRIES CLOSE 31st August 2021

FARMHOUSE/TRADITIONAL CHEESE

Traditional cheese manufactured using handcrafted, open vat or open draining table methods only – any shape.

Best Showdressed/Bandaged Cheese in show. No entry fee for this class. Automatic entry by all entries forward.

- DP2** Farmhouse/Traditional Cheshire Cheese – White. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP3** Farmhouse/Traditional Cheshire Cheese – Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP4** Farmhouse/Traditional Mild Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP5** Farmhouse/Traditional Medium Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP6** Farmhouse/Traditional Mature Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP7** Farmhouse/Traditional Extra Matured Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP8** Farmhouse/Traditional Vintage Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP9** Farmhouse/Traditional Crumbly Lancashire Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP10** Farmhouse/Traditional Creamy Lancashire Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP11** Farmhouse/Traditional Tasty Lancashire. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP12** Farmhouse/Traditional Red Leicester Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP13** Farmhouse/Traditional Double Gloucester Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP14** Farmhouse/Traditional Derby Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP15** Farmhouse/Traditional Caerphilly Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP16** Farmhouse/Traditional Wensleydale Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP17** Farmhouse/Traditional Bandaged Cheese. Any variety. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP18** Farmhouse Mature Cheddar Block. White or Coloured. Minimum age of 12 months. Percentage of milk used in manufacture must be produced on exhibitor's own farm from own herd. Exhibitors must have West Country Farmhouse Cheddar PDO accreditation. **OPEN TO UK PRODUCERS ONLY.**
Exhibitors in this class may not enter classes DP24 or DP33.
- DP19** Farmhouse Mature Traditional (Shape) Cheddar Cheese. Minimum age of 12 months. Percentage of milk used in manufacture must be produced on exhibitor's own farm from own herd. Exhibitors must have West Country Farmhouse Cheddar PDO accreditation. **OPEN TO UK PRODUCERS ONLY.**
Exhibitors in this class may not enter classes DP24 or DP33.
- DP20** Best English Farmhouse/Traditional Cheddar. **OPEN TO UK PRODUCERS ONLY.**
The Show is a Qualifying Round for the Farmhouse Cheesemakers Trophy and points gained in Classes DP18 & DP19 will go forward to the overall winner of the West Country Farmhouse Cheddar PDO awarded in September.

DP21-23 unused

CREAMERY – BLOCK/TRADITIONAL CHEESE CHEDDAR

Block or Traditional shaped cheese manufactured on any Creamery system.

Classes 24 to 32 are open to UK PRODUCERS ONLY.

- DP24** Irish Cheddar. White or Coloured. **OPEN TO REPUBLIC OF IRELAND AND NORTHERN IRELAND PRODUCERS ONLY.**
- DP25** Mild Cheddar Cheese – White. **OPEN TO UK PRODUCERS ONLY.**
- DP26** Mild Cheddar Cheese – Coloured. **OPEN TO UK PRODUCERS ONLY.**
- DP27** Medium Cheddar Cheese – White. **OPEN TO UK PRODUCERS ONLY.**
- DP28** Medium Cheddar Cheese – Coloured. **OPEN TO UK PRODUCERS ONLY.**
- DP29** Mature Cheddar Cheese – White. **OPEN TO UK PRODUCERS ONLY.**
- DP30** Mature Cheddar Cheese – Coloured. **OPEN TO UK PRODUCERS ONLY.**
- DP31** Extra Mature Cheddar Cheese – White or Coloured. **OPEN TO UK PRODUCERS ONLY.**

DP32 Vintage Cheddar Cheese – White or Coloured exceeding 18 months of age. Any weight. **OPEN TO UK PRODUCERS ONLY.**

Classes 33 to 37 open to NON UK PRODUCERS ONLY

DP33 Mild Cheddar Cheese – White or Coloured. **OPEN TO NON UK PRODUCERS ONLY.**

DP34 Medium Cheddar Cheese – White or Coloured. **OPEN TO NON UK PRODUCERS ONLY.**

DP35 Mature Cheddar Cheese – White or Coloured. **OPEN TO NON UK PRODUCERS ONLY.**

DP36 Extra Mature Cheddar Cheese – White or Coloured. **OPEN TO NON UK PRODUCERS ONLY**

DP37 Vintage Cheddar Cheese – White or Coloured exceeding 18 months of age. Any weight. **OPEN TO NON UK PRODUCERS ONLY**

DP38 Mild Cheddar Cheese – White or Coloured. Any weight. **OPEN TO UK AND NON UK PRODUCERS.**

DP39 Mature Cheddar Cheese – White or Coloured. Any weight. **OPEN TO UK AND NON UK PRODUCERS.**

DP40 Extra Mature Cheddar Cheese – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS.**

DP41 Vintage Cheddar Cheese – White or Coloured exceeding 18 months of age. Any weight. **OPEN TO UK AND NON UK PRODUCERS.**

DP42 Best English Creamery Cheddar **OPEN TO ENGLISH PRODUCERS ONLY.**

DP43 Unused

CREAMERY/BLOCK CHEESE TERRITORIALS

DP44 Cheshire Cheese – Coloured. Block. **OPEN TO UK PRODUCERS ONLY.**

DP45 Cheshire Cheese – White. Block. **OPEN TO UK PRODUCERS ONLY.**

DP46 Cheshire Cheese – White or Coloured. Traditional or Block. Any weight. **OPEN TO UK PRODUCERS ONLY.**

DP47 Crumbly Lancashire. Block, **OPEN TO UK PRODUCERS ONLY.**

DP48 Creamy Lancashire. Block. **OPEN TO UK PRODUCERS ONLY.**

DP49 Tasty Lancashire. Block. **OPEN TO UK PRODUCERS ONLY.**

DP50 Double Gloucester. Block. **OPEN TO UK PRODUCERS ONLY.**

DP51 Mature Double Gloucester exceeding 6 months of age. Block. **OPEN TO UK PRODUCERS ONLY.**

DP52 Caerphilly. Block. **OPEN TO UK PRODUCERS ONLY.**

DP53 Wensleydale. Block. **OPEN TO UK PRODUCERS ONLY.**

DP54 Derby. Block. **OPEN TO UK PRODUCERS ONLY.**

DP55 Red Leicester. Block. **OPEN TO UK PRODUCERS ONLY.**

DP56 Mature Red Leicester exceeding 6 months of age. Block. **OPEN TO UK PRODUCERS ONLY.**

DP57 Territorial Cheese – any type. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form

DP58-63 Unused

MODERN BRITISH/IRISH CHEESE

Any cheese which does not fall into the category of any known or current cheese variety in terms of flavour/body/texture/aroma and/or appearance.

DP64 Cheddar type. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Cheddar type" which does not exhibit traditional body, texture or flavour characteristics.

DP65 Territorial type. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Regional/Territorial type" which does not exhibit traditional body, texture or flavour characteristics.

DP66 Blue Cheese. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Blue type" which does not exhibit traditional body, texture or flavour characteristics.

DP67 Soft Cheese. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Soft type" which does not exhibit traditional body, texture or flavour characteristics.

- DP68** Additive Cheese. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Additive type" which does not exhibit traditional body, texture or flavour characteristics.
- DP69** Smoked Cheese – any variety modern British Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP70** Other type. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Other type" which does not exhibit traditional body, texture or flavour characteristics.
- DP71** Other Artisan Cheese. **OPEN TO UK PRODUCERS AND ROI ONLY.** Open to any cheese "Artisan type" which does not exhibit traditional body, texture or flavour characteristics.
- DP72** Branded Packaging. **OPEN TO UK PRODUCERS AND ROI ONLY.** To be judged on presentation only.

BLUE CHEESE

STILTON

- DP73** Whole Blue Stilton. **OPEN TO UK PRODUCERS ONLY.**
- DP74** Two Halves Standard Blue Stilton. **OPEN TO UK PRODUCERS ONLY.**
- DP75** Two Halves Mature Blue Stilton. **OPEN TO UK PRODUCERS ONLY.**
- DP76** Plain White Stilton. **OPEN TO UK PRODUCERS ONLY.**

DP77–79 Unused

OTHER BLUE CHEESE

- DP80** Shropshire Blue. **OPEN TO UK PRODUCERS ONLY.**
- DP81** Blue Vein Cheese - Hard. Exhibitor may enter more than one variety. **OPEN TO UK PRODUCERS ONLY.**
- DP82** Blue Vein Cheese - Soft. Exhibitor may enter more than one variety. **OPEN TO UK PRODUCERS ONLY.**
- DP83** Blue Vein Cheese - Hard. Exhibitor may enter more than one variety. **OPEN TO NON UK PRODUCERS ONLY**
- DP84** Blue Vein Cheese - Soft. Exhibitor may enter more than one variety. **OPEN TO NON UK PRODUCERS ONLY**

DP85-88 Unused

CHEESE WITH ADDITIVES

Classes DP89 to DP95 open to UK PRODUCERS ONLY

- DP89** Cheese – Any variety that contains **Savoury Additives – with onion and or chives – Cheddar.** **OPEN TO UK PRODUCERS ONLY.**
- DP90** Cheese – Any variety that contains **Savoury Additives – any other savoury additive – Cheddar.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP91** Cheese – Any variety that contains **Savoury Additives - Hard Cheese other than Cheddar.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP92** Cheese – Any variety that contains **Sweet Additives – with fruit.** Hard Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP93** Cheese – Any variety that contains **Sweet Additives – any other sweet additive.** Hard Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP94** Cheese – Any variety that contains **Savoury Additives.** Soft Cheese **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP95** Cheese – Any variety that contains **Sweet Additives.** Soft Cheese **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

Classes DP96 to DP100 open to NON UK PRODUCERS ONLY

- DP96** Cheese – Any variety that contains **Savoury Additives – with chilli.** Hard and Semi Hard Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP97** Cheese – Any variety that contains **Savoury Additives – any other savoury additive.** Hard and Semi Hard Cheese.

OPEN TO NON UK PRODUCERS ONLY. State variety on entry form.

DP98 Cheese – Any variety that contains **Sweet Additives**. Hard and Semi Hard Cheese.
OPEN TO NON UK PRODUCERS ONLY. State variety on entry form.

DP99 Cheese – Any variety that contains **Savoury Additives**. Soft Cheese **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP100 Cheese – Any variety that contains **Sweet Additives**. Soft Cheese **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

The following classes are open to ALL PRODUCERS

DP101 Speciality Soft or Cream Cheese with Additives – other than Blue Veined Cheese. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP102 Carton of Cottage Cheese with Additives. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP103 Cheese any variety produced by Small Producers who are producing 2 tonnes or less per week. State variety on entry form.
OPEN TO UK AND NON UK PRODUCERS.

DP104 Processed Cheese with Additives. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP105 Smoked **Flavour Added** Cheese - **Hard**. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP106 Smoked **Flavour Added** Cheese – **Non Hard**. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP107 Feta or Feta type with Additives.

DP108-109 Unused

GOATS CHEESE SECTION

DP110 Goats Milk Cheese. Hard Pressed. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP111 Goats Milk Cheese – other than Hard pressed. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP112 Goats Milk Cheese. Hard Pressed. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP113 Goats Milk Cheese – other than Hard pressed. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP114 Goats Milk Cheese with Additives - **fruit**. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP115 Goats Milk Cheese with Additives - **garlic**. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP116 Goats Milk Cheese with Additives – **any other variety**. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP117 Goats Milk Blue Cheese. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP118-120 Unused

SHEEP CHEESE SECTION

DP121 Sheep Milk Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form. **Hard Pressed**

DP122 Sheep Milk Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form. **Hard Pressed**

DP123 Sheep Milk Cheese. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form. **Other than Hard**

DP124 Sheep Milk Cheese with Additives. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP125 Sheep Milk Blue Cheese. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP126-129 Unused

SPECIALITY CHEESE

DP130 Whole Cheese – **Truckle or Wheel** – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS.**
Cheddar Type (Cheddar, Red Leicester, D/Gloucestre, Derby)

DP131 Whole Cheese – **Truckle or Wheel** – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS.**
Acid Type (Cheshire, Wensleydale, Caerphilly, Lancashire)

- DP132** Whole Cheese – **Truckle or Wheel** – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS. Speciality** (Declare variety)
- DP133** Speciality Cheese – Hard pressed. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP134** Speciality Cheese – Hard pressed - **Gruyere AOP. OPEN TO NON UK PRODUCERS ONLY.**
- DP135** Speciality Cheese – Hard pressed – **Grano Padano PDO.** Cheese produced by PDO producers only. **OPEN TO NON UK PRODUCERS ONLY.**
- DP136** Speciality Cheese – Hard pressed – **any other variety. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP137** Speciality Cheese – Semi Hard. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP138** Rind Washed Cheese. Any variety. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP139** Brine Dipped Cheese. Any variety. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP140** Traditional Mozzarella. Made from either cows or buffalo milk with a minimum moisture content of 60%. **OPEN TO UK AND NON UK PRODUCERS.**
- DP141** Block Mozzarella. Maximum moisture content of 52%. **OPEN TO UK AND NON UK PRODUCERS.**
- DP142** Cheese Mixed Milk. Made from more than one type of milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP143** Feta or Feta type Cheese. **OPEN TO UK AND NON UK PRODUCERS.**
- DP144** Halloumi. **OPEN TO PRODUCERS FROM CYPRUS ONLY.** 2 samples to be provided. One for display and one for cooking.
- DP145** Grilling Cheese. **OPRN TO NON CYPRIOT PRODUCERS ONLY.** 2 samples to be provided. One for display and one for cooking.
- DP146** Cheese made with Thermised Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP147** Export Award – Cheese produced in the UK that is exported. **OPEN TO UK PRODUCERS ONLY.**
- DP148** Hard Cheese made with unpasteurised raw milk – **Gruyere AOP. OPEN TO UK AND NON UK PRODUCERS.**
- DP149** Hard Cheese made with unpasteurised raw milk – **Parmigiano Reggiano PDO. OPEN TO PDO PRODUCERS ONLY.**
- DP150** Hard Cheese made with unpasteurised raw milk – **any other variety. OPEN TO UK AND NON UK PRODUCERS.**
- DP151** Soft Cheese made with unpasteurised raw milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP152** Buffalo Milk – Any Cheese – soft or hard. **OPEN TO UK AND NON UK PRODUCERS.**
- DP153** Best Waxed Cheese – Any Variety. State variety on entry form. **OPEN TO UK AND NON UK PRODUCERS. This class is kindly sponsored by Orchard Valley Foods**
- DP154** Salad Cheese – any variety. State variety on entry form. **OPEN TO UK AND NON UK PRODUCERS.**

SOFT, SEMI SOFT, OR CREAM CHEESE

- DP155** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **With Rind. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP156** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **With Rind. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP157** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **Without Rind. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP158** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **Without Rind. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP159** Soft, Semi Soft, or Cream Cheese with Additives – other than Blue Veined Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP160** Soft, Semi Soft, or Cream Cheese with Additives – other than Blue Veined Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP161** Soft, Semi Soft, or Cream Cheese - Blue Veined. State variety on entry form - **OPEN TO UK PRODUCERS ONLY.**
- DP162** Soft, Semi Soft, or Cream Cheese - Blue Veined. State variety on entry form – **OPEN TO NON UK PRODUCERS ONLY.**
- DP163** Carton of Cottage Cheese – plain. **OPEN TO UK AND NON UK PRODUCERS.**

DP164 Carton of Cottage Cheese with Additives. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP165 Cheese Spread – any variety. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP166-67 Unused

SMOKED CHEESE SECTION

DP168 **Naturally** Smoked Cheese - **Hard.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP169 **Naturally** Smoked Cheese - **Hard.** **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP170 **Naturally** Smoked Cheese – **Non Hard.** **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP171 Smoked **Flavour Added** Cheese - **Hard.** **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP172 Smoked **Flavour Added** Cheese – **Non Hard.** **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP173-176 Unused

HEALTH BENEFITS

CHEESE WITH HEALTH BENEFITS

DP177 Low Fat Cheese. **Below 3% Fat.** **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP178 Half Fat Cheese. **Below 17% Fat.** **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

DP179 Lighter Cheese. **Between 17 & 24% Fat.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP180 Lighter Cheese. **Between 17 & 24% Fat.** **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP181 Cheese with Health Benefits - **Hard Cheese** (excluding Low Fat, Half Fat and Reduced Fat), but includes Omega, Reduced Sodium, Calcium Enriched etc. Judging to be based on organoleptic properties, quality of presentation & health benefits. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS.**

DP182 Cheese with Health Benefits – **Non Hard Cheese** (excluding Low Fat, Half Fat and Reduced Fat), but includes Omega, Reduced Sodium, Calcium Enriched etc. Judging to be based on organoleptic properties, quality of presentation & health benefits. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS.**

HEALTH DRINKS

DP183 Drinks with health benefits which contain dairy ingredients. One in plain packaging to be used for judging the other to be put on display in its normal packaging after judging. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS.**

DP184-188 Unused

SPECIALIST/ARTISAN CHEESEMAKERS SECTION

Classes DP189-DP211 Open to producers who are producing 8 tonnes or less per week **per Company** (except DP204/205 with special rules as shown below).

Entry Fee: £8.50 per entry (+VAT)

UK PRODUCERS

DP189 Cheddar/Cheddar style. **OPEN TO UK PRODUCERS ONLY.**

DP190 Territorial Cheese – Hard. **OPEN TO UK PRODUCERS ONLY.**

DP191 Territorial Cheese – Crumbly. **OPEN TO UK PRODUCERS ONLY.**

DP192 Other Hard Pressed Cheese. **OPEN TO UK PRODUCERS ONLY.**

DP193 Soft Cheese with rind (non-Blue & non Smoked). **OPEN TO UK PRODUCERS ONLY.**

DP194 Soft Cheese without rind (non-Blue & non Smoked). **OPEN TO UK PRODUCERS ONLY.**

DP195 Semi Soft Cheese. Any variety. **OPEN TO UK PRODUCERS ONLY.**

DP196 Cheese with Additives from Cows Milk. **OPEN TO UK PRODUCERS ONLY.**

DP197 Cheese with Additives from non-Cow's Milk. **OPEN TO UK PRODUCERS ONLY.**

DP198 Organic Cheese. Open to any cheese made with organic milk. **OPEN TO UK PRODUCERS ONLY.**

DP199 Blue Cheese – **Soft** (except Stilton). **OPEN TO UK PRODUCERS ONLY.**

DP200 Blue Cheese – **Hard** (except Stilton). **OPEN TO UK PRODUCERS ONLY.**

DP201 Cheese made with 100% Goats Milk. **OPEN TO UK PRODUCERS ONLY.**

DP202 Cheese made with 100% Sheep's Milk. **OPEN TO UK PRODUCERS ONLY.**

DP203 Naturally Smoked Cheese. **OPEN TO UK PRODUCERS ONLY.**

NON UK PRODUCERS

DP204 Hard Pressed Cheese. **OPEN TO NON UK PRODUCERS ONLY.**

DP205 Soft Cheese with rind or without rind. **OPEN TO NON UK PRODUCERS ONLY.**

DP206 Semi Soft Cheese. Any variety. **OPEN TO NON UK PRODUCERS ONLY.**

DP207 Blue Cheese – Hard or Soft. **OPEN TO NON UK PRODUCERS ONLY.**

DP208 Cheese made with 100% Goats Milk. **OPEN TO NON UK PRODUCERS ONLY.**

DP209 Cheese made with 100% Sheep's Milk. **OPEN TO NON UK PRODUCERS ONLY.**

DP210 Cheese with Additives. **OPEN TO NON UK PRODUCERS ONLY.**

DP211 Naturally Smoked Cheese. **OPEN TO NON UK PRODUCERS ONLY.**

Classes DP212 and DP213

Qualifying Entry Criteria – OPEN TO UK PRODUCERS ONLY

Milk must be sourced from a registered Red Tractor First Purchaser or Red Tractor licensed site. All processing sites must have BRC Global Standard OR SALSA in order to receive Red Tractor accreditation.

DP212 Red Tractor Assured Food Standards Class – Micro Producer – up to 4 tonnes combined total production per week. Cheese in branded packaging. Any type or variety, please state on entry. Cheese only to be judged. **OPEN TO UK PRODUCERS ONLY.**

Gold/Silver/Bronze prize winners will receive:

Gold: 2 year Red Tractor membership, Farmer/Producer Case Study, Trade Stand at Speciality Fine Food (Olympia 2021), Foodservice Listing (T&C's apply), Retailer Category Buyer meeting and Business Mentor 3 days.

Silver: 2 Year Red Tractor Membership and Farmer/Producer Case Study.

Bronze: 2 year Red Tractor Membership.

DP213 Red Tractor Assured Food Standards Class – Small Producer – 4-8 tonnes combined total production per week. Cheese in branded packaging. Any type or variety, please state on entry. Cheese only to be judged. **OPEN TO UK PRODUCERS ONLY.**

Gold/Silver/Bronze prize winners will receive:

Gold: 1 year Red Tractor Membership, Farmer/Producer Case Study, Trade Stand at Speciality Fine Foods (Olympia 2021), Retailer Category Buyer meeting and Business Mentor 1 day.

Silver: 2 year Red Tractor Member and Farmer/Producer Case Study.

Bronze: 2 year Red Tractor Membership.

DP214-220 Unused

ORGANIC CHEESE

DP221 Best Organic Cheese - **Cheddar**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.

DP222 Best Organic Cheese - **Other Hard Pressed Variety**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.

DP223 Best Organic Cheese - **Speciality**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.

DP224 Best Organic Cheese – **Cheddar**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.

DP225 Best Organic Cheese - **Hard Pressed**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese, **other than Cheddar**, made from organic milk. State variety on entry form.

DP226 Best Organic Cheese - **Speciality**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.

DP227 Best Organic Pre-Packed Cheese (any variety). **Presented in branded packaging. OPEN TO UK AND NON UK**

PRODUCERS.

DP228-230 Unused

VEGETARIAN CHEESE

- DP231** Vegetarian Cheese - **Cheddar. OPEN TO UK PRODUCERS ONLY.**
- DP232** Vegetarian Cheese - **Other Hard Pressed Variety. OPEN TO UK PRODUCERS ONLY.**
- DP233** Vegetarian Cheese - **Soft Cheese. OPEN TO UK PRODUCERS ONLY.**
- DP234** Vegetarian Cheese - **Cheddar. OPEN TO NON UK PRODUCERS ONLY.**
- DP235** Vegetarian Cheese - **Other Hard Pressed Variety. OPEN TO NON UK PRODUCERS ONLY.**
- DP236** Vegetarian Cheese - **Soft Cheese. OPEN TO NON UK PRODUCERS ONLY.**
- DP237** Vegetarian Cheese – **Blue Cheese. OPEN TO UK AND NON UK PRODUCERS.**

DP238-242 Unused

THE 'ALPMA GB LTD' HOME INTERNATIONALS

- DP243** Cheese – Cheddar. **OPEN TO ENGLISH PRODUCERS ONLY.** State variety on entry form
- DP244** Cheese – Territorial. **OPEN TO ENGLISH PRODUCERS ONLY.** State variety on entry form
- DP245** Cheese – Any other type. **OPEN TO ENGLISH PRODUCERS ONLY.** State variety on entry form
- DP246** Cheese – any type or variety. **OPEN TO IRISH PRODUCERS ONLY.** State variety on entry form
- DP247** Cheese – any type or variety. **OPEN TO SCOTTISH PRODUCERS ONLY.** State variety on entry form
- DP248** Cheese – any type or variety. **OPEN TO WELSH PRODUCERS ONLY.** State variety on entry form

DP249-252 Unused

INTERNATIONAL CHEESES

FRANCE

- DP253** Best French Cheese – Hard Cheese PDO, any variety.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP254** Best French Cheese – Hard Cheese NON PDO, any variety.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP255** Best French Cheese – Camembert PDO.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP256** Best French Cheese – Camembert non PDO.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP257** Best French Cheese – Brie PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP258** Best French Cheese – Brie non PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP259** Best French Cheese – Blue Cheese PDO – any milk,
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP260** Best French Cheese – Blue Cheese NON PDO – any milk,
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP261** Best French Cheese – Rind Washed PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP262** Best French Cheese – Rind Washed NON PDO

OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.

- DP263** Best French Cheese – Any variety not in the above classes.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.

HOLLAND

- DP264** Best Dutch Cheese – **Gouda** – Less than 6 months age. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP265** Best Dutch Cheese – **Gouda** – Over 6 months age. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP266** Best Dutch Cheese – **Edam.** **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP267** Best Dutch Cheese – **any other variety.** **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight. State variety on entry form.

ITALY

- DP268** Best Italian Cheese – Parmigiano Reggiano PDO. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP269** Best Italian Cheese – Grana Padano PDO. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP270** Best Italian Cheese – Any other hard varieties of cheese produced in Italy. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP271** Best Italian Cheese - Soft. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.** Any size or weight. State variety on entry form.

SWITZERLAND

- DP272** Best Swiss Cheese - Gruyere AOP. Any size or weight. **OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.**
- DP273** Best Swiss Cheese - Emmental. Any size or weight. **OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.**
- DP274** Best Swiss Cheese made with raw milk. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.**
- DP275** Best Swiss Cheese any other variety. Any size or weight. State variety on entry form. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN SWITZERLAND ONLY.**

GERMANY

- DP276** Best German Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN GERMANY ONLY.** Any size or weight. State variety on entry form.

SCANDINAVIA

- DP277** Best Scandinavian Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN ANY SCANDINAVIA COUNTRY ONLY.** Any size or weight. State variety on entry form.

BELGIUM

- DP278** Best Belgian Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN BELGIUM ONLY.** Any size or weight. State variety on entry form.

GREECE

- DP279** Best Greek Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN GREECE ONLY.** Any size or weight. State variety on entry form.

SPAIN

- DP280** Best Spanish Cheese – **Manchego PDO - OPEN TO CHEESE PRODUCED IN SPAIN ONLY.** Any size or weight.
- DP281** Best Spanish Cheese – **Cheese produced by mixed milk - OPEN TO CHEESE PRODUCED IN SPAIN ONLY.** Any size or weight. State variety on entry form.
- DP282** Best Spanish Cheese - **all other varieties of cheese - OPEN TO CHEESE PRODUCED IN SPAIN ONLY.** Any size or weight. State variety on entry form.

AUSTRALIA

- DP283** Best Australian Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.
- DP284** Best Australian Cheese – Soft/semi-soft
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.
- DP285** Best Australian Cheese – Cheddar – Mild
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight.
- DP286** Best Australian Cheese – Cheddar – Mature
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight.
- DP287** Best Australian Cheese – Cheddar – Extra Mature/Vintage
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight.
- DP288** Best Australian Cheese – Goat
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.
- DP289** Best Australian Cheese – Sheep
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.
- DP290** Best Australian Cheese – Blue – any milk
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.
- DP291** Best Australian Cheese – Any cheese with additives
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.
- DP292** Best Australian Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

U.S.A.

- DP293** Best USA Cheese - Cheddar – Mild
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight.
- DP294** Best USA Cheese - Cheddar - Mature
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight.
- DP295** Best USA Cheese - Cheddar - Extra Mature/Vintage
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight.
- DP296** Best USA Cheese – Goat.
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP297** Best USA Cheese - Sheep
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP298** Best USA Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP299** Best USA Cheese - Soft/semi-soft
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP300** Best USA Cheese - Blue
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP301** Best USA Cheese - Any cheese with additives
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP302** Best USA Cheese – Fresh Hispanic Cheeses (Quesos Frescos)
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP303** Best USA Cheese – Hispanic Melting Cheeses (Quesos Para Fundir)
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP304** Best USA Cheese – Hard Hispanic Cheeses

OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.

DP305 Best USA Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.

CANADA

DP306 Best Canadian Cheese - Cheddar – Mild
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight.

DP307 Best Canadian Cheese - Cheddar - Mature
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight.

DP308 Best Canadian Cheese - Cheddar - Extra Mature/Vintage
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight.

DP309 Best Canadian Cheese - Goat
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP310 Best Canadian Cheese - Sheep
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP311 Best Canadian Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP312 Best Canadian Cheese - Soft/semi-soft
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP313 Best Canadian Cheese - Blue
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP314 Best Canadian Cheese - Any cheese with additives
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP315 Best Canadian Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

NEW ZEALAND

DP316 Best New Zealand Cheese – Hard. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**

DP317 Best New Zealand Cheese – Semi Soft/Soft. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**

ANY OTHER COUNTRY

DP318 Best Any Other Overseas Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN ANY OVERSEAS COUNTRY OTHER THAN CLASSES DP253 – DP317.** Any size or weight. State variety on entry form.

CONVENIENCE CHEESE

DP319 Grated Cheese - **UK Exhibitors/UK Cheese.** 2 x 1kg maximum. To be exhibited in plain bags. One bag to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS ONLY.**

DP320 Grated Cheese - **UK Exhibitors/Non UK Cheese.** 2 x 1kg maximum. To be exhibited in plain bags. One bag to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS ONLY AND NON UK CHEESE.**

DP321 Grated Cheese – **Non UK Exhibitors.** 2 x 1kg maximum. To be exhibited in plain bags. One bag to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO NON UK PRODUCERS ONLY.**

DP322 Sliced Cheese - **UK Exhibitors/UK Cheese.** To be exhibited in plain packs. One pack to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS ONLY.**

DP323 Sliced Cheese - **UK Exhibitors/Non UK Cheese.** To be exhibited in plain packs. One pack to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS AND NON UK CHEESE.**

DP324 Sliced Cheese – **Non UK Exhibitors.** To be exhibited in plain packs. One pack to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO NON UK PRODUCERS ONLY.**

DP325 Best Sandwich Cheese – UK Exhibitors/Non UK Exhibitors. Ready prepared for a Sandwich. **OPEN TO UK AND NON UK PRODUCERS.**

- DP326** Best Pizza Cheese – UK Exhibitors/Non UK Exhibitors. Ready prepared for a Pizza. **OPEN TO UK AND NON UK PRODUCERS.**
- DP327** Branded New Retail Pack Innovation – new pack design, presentations, new size and layout of any natural cheese product for consumer purchase.
Pack new to the market in **2019/20 Branded packaging only. OPEN TO UK AND NON UK PRODUCERS.**

BUTTER

- DP328** Pack of Whey Butter. **OPEN TO UK AND NON UK PRODUCERS.**
- DP329** Pack of Salted Butter. **OPEN TO UK PRODUCERS ONLY.**
- DP330** Pack of Salted Butter. **OPEN TO NON UK PRODUCERS ONLY.**
- DP331** Pack of Unsalted Butter. **OPEN TO UK PRODUCERS ONLY.**
- DP332** Pack of Unsalted Butter. **OPEN TO NON UK PRODUCERS ONLY.**
- DP333** Dairy/Butter Spread. Open class to any spread which contains dairy products. **OPEN TO UK AND NON UK PRODUCERS.**
- DP334** Flavoured Butter. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP335** Pure Butter Ghee. **OPEN TO UK AND NON UK PRODUCERS.** Packaged in a can
- DP336** Organic Butter Ghee. **OPEN TO UK AND NON UK PRODUCERS.** Packaged in a glass jar.

CREAM

EXHIBITORS TO PROVIDE & EXHIBIT IN PLAIN CARTONS OF ANY SIZE THAT IS COMMERCIALY AVAILABLE
A BRANDED POT CAN BE SENT TO BE PUT ON DISPLAY AFTER JUDGING.

- DP337** Carton of Single Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP338** Carton of Double Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP339** Carton of Whipping Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP340** Carton of Extra Thick/Clotted Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP341** Carton of Soured Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP342** Carton of Flavoured Cream. **OPEN TO UK AND NON UK PRODUCERS.**

YOGHURT

EXHIBITORS TO PROVIDE & EXHIBIT IN PLAIN CARTONS OF ANY SIZE THAT IS COMMERCIALY AVAILABLE
A BRANDED POT CAN BE SENT TO BE PUT ON DISPLAY AFTER JUDGING.

- DP343** Carton of Natural Yoghurt – Cow's Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP344** Carton of Fruit/Flavoured Yoghurt – Cow's Milk. **OPEN TO UK AND NON UK PRODUCERS.**
Carton must be labelled with variety.
- DP345** Carton Low Fat Fruit/Flavoured Yoghurt – Less than 3% Fat. **OPEN TO UK AND NON UK PRODUCERS.**
Carton must be labelled with variety.
- DP346** Group of Four Yoghurts – any type, variety or flavour. To be judged as a whole. **OPEN TO UK AND NON UK PRODUCERS.**
Cartons must be labelled with variety.
- DP347** Carton of Organic Yoghurt – any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
- DP348** Carton of Yoghurt – Goats Milk – any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
- DP349** Carton of Drinking Yoghurt. Any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
- DP350** Carton of Luxury Indulgent Yoghurt. Any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
- DP351** Frozen Yoghurt – any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**

QUARK

EXHIBITORS TO PROVIDE & EXHIBIT IN PLAIN CARTONS OF ANY SIZE THAT IS COMMERCIALY AVAILABLE
A BRANDED POT CAN BE SENT TO BE PUT ON DISPLAY AFTER JUDGING.

- DP352** Carton of Quark, Fromage Frais or Crème Frais – Plain. **OPEN TO UK AND NON UK PRODUCERS.**
- DP353** Carton of Quark, Fromage Frais or Crème Frais – Fruited. **OPEN TO UK AND NON UK PRODUCERS.**
- DP354** Carton of Quark, Fromage Frais or Crème Frais – Savoury. **OPEN TO UK AND NON UK PRODUCERS.**

MILK

EXHIBITORS TO PROVIDE & EXHIBIT IN PLAIN CARTONS OF ANY SIZE THAT IS COMMERCIALY AVAILABLE
A BRANDED POT CAN BE SENT TO BE PUT ON DISPLAY AFTER JUDGING.

- DP355** Bottle/Carton of Flavoured Milk. Any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
- DP356** Bottle/Carton of Pasteurised Whole Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP357** Bottle/Carton of Pasteurised Semi Skimmed Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP358** Bottle/Carton of Pasteurised Skimmed Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP359** Bottle/Carton of Raw Milk. Open to UK Producers only. **OPEN TO UK PRODUCERS ONLY.**
- DP360** Bottle/Carton of Flavoured Milk made with Whey Protein ingredient – BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. **OPEN TO UK AND NON UK PRODUCERS.**
- DP361** UHT. **OPEN TO UK AND NON UK PRODUCERS.**
- DP362** Milk Powder Class. Flavoured. **OPEN TO UK AND NON UK PRODUCERS.**
- DP363** Milk Powder Class. Whole. **OPEN TO UK AND NON UK PRODUCERS.**
- DP364** Milk Powder Class. Skimmed. **OPEN TO UK AND NON UK PRODUCERS.**
- DP365** Milk Powder Class. Whey. **OPEN TO UK AND NON UK PRODUCERS.**
- DP366** Milk Powder Class. Whey protein. **OPEN TO UK AND NON UK PRODUCERS.**

ICE CREAM

EXHIBITORS TO PROVIDE & EXHIBIT IN PLAIN CONTAINERS OF ANY SIZE THAT IS COMMERCIALY AVAILABLE
A BRANDED CONTAINER CAN BE SENT TO BE PUT ON DISPLAY AFTER JUDGING.

- DP367** Ice Cream – Plain Vanilla. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
- DP368** Ice Cream – with 'Brown' flavours. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
- DP369** Ice Cream – Fruit flavour. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
- DP370** Ice Cream – Other type to classes above. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.

NOVICE CHEESEMAKERS CLASS

- DP371** Best cheese made by a Novice Cheesemaker with less than five years cheesemaking experience. Please state Cheesemaker's name on entry form and a brief description of the cheese. **OPEN TO UK AND NON UK PRODUCERS.**
NO ENTRY FEE FOR THIS CLASS.

STUDENT CHEESEMAKERS CLASS

- DP372** Best cheese made by a student CURRENTLY attending a recognised Dairy or Food Technology Course. Please state Cheesemaker's name on entry form and a brief description of the cheese. **OPEN TO UK AND NON UK PRODUCERS.**
NO ENTRY FEE FOR THIS CLASS.

BEST NEW DAIRY PRODUCT

- DP373** Best New Dairy Product. For any new product commercially launched in the retail market between 1st August 2019 and 30th June 2020. **Must be currently on sale in UK. BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. OPEN TO UK PRODUCERS ONLY.**

DP374 Best New Dairy Product. For any new product commercially launched in the retail market between 1st August 2019 and 30th June 2020. **Must be currently on sale in Non UK country. BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. OPEN TO NON UK PRODUCERS ONLY.**

CHEESE BOARD

DP375 A display of Cheese on a **Cheese Board**. Any varieties of cheese on a Cheese Board no larger than 45cm by 30cm. Both the cheese and the overall presentation of the board to be judged. **OPEN TO UK AND NON UK PRODUCERS.**

GRAZING PLATTER

DP376 Grazing Platter – any combination of cheese and accompaniments. **OPEN TO UK PRODUCERS ONLY.**

CHEESE CAKE

DP377 A display of Cheese in the form of a **Cheese Cake**. Any varieties of cheese can be used no larger than 45cm by 45cm. Both the cheese and the overall presentation of the board to be judged. **OPEN TO UK AND NON UK PRODUCERS.**

DP378 **A Dessert Cheesecake – using cheese/dairy products, combined with any other components or ingredients. OPEN TO UK AND NON UK PRODUCERS.**

The DuPont Danisco Cheddar Grand Prix

DP379 Single mature Cheddar Cheese. Any weight or size. **OPEN TO UK PRODUCERS ONLY.** Only 1 entry per production site. **NO ENTRY FEE FOR THIS CLASS. ALL CHEESE ENTERED MUST BE DONATED TO THE SHOW.**

PACKAGING CLASSES

DP380 Branded Retail Prepack Flexible Packing. **To be judged on presentation only.** Open to Producers, Packers and Retailers. **Branded packaging allowed. OPEN TO UK AND NON UK PRODUCERS.**

DP381 Branded Retail Prepack Semi Rigid Packaging. **To be judged on presentation only.** Open to Producers, Packers and Retailers. **Branded packaging allowed. OPEN TO UK AND NON UK PRODUCERS.**

LABEL CLASS

DP382 **Best Label design presented on a Branded Pack. To be judged on presentation only. OPEN TO UK AND NON UK PRODUCERS AND PACKERS.**

PAST MASTERS CLASS

DP383 Past Masters Class. This class is open to any previous winner of the Supreme Championship at the International Cheese & Dairy Awards. Any type, variety or size of cheese.

FREE FROM CHEESE TYPE

DP384 Dairy free cheese alternative that contains no milk or milk products. **OPEN TO UK AND NON UK PRODUCERS.**

CATERING & FOOD SERVICE SECTION

- DP385** Cheddar – Mild – **OPEN TO UK PRODUCERS ONLY.**
- DP386** Cheddar – Mature – **OPEN TO UK PRODUCERS ONLY.**
- DP387** Territorial – **OPEN TO UK PRODUCERS ONLY.**
- DP388** Blue - **OPEN TO UK AND NON UK PRODUCERS.**
- DP389** Continental – **OPEN TO NON UK PRODUCERS ONLY.**
- DP390** Speciality – **OPEN TO UK PRODUCERS ONLY.**
- DP391** Butter- **OPEN TO UK AND NON UK PRODUCERS.**
- DP392** Cheese product designed for the Travel industry – open to any products specifically designed for the travel (Air, Rail, Sea) industry where cheese is predominantly available in the pack. **OPEN TO UK AND NON UK PRODUCERS.**

PROCESSED CHEESE SECTION

- DP393** **Processed Cheese Spread filled in Plastic Cup/Tub - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP394** **Processed Cheese Spread filled in Glass Jar - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP395** **Squeezable Processed Cheese filled in Squeezable Tube - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP396** **Processed Cheese Triangle wrapped in Foil - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Single serve; Additives permitted; Open to all varieties of flavours; Any weight.
- DP397** **Processed Cheese Cube/Mini Cube/Brick wrapped in Foil - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Single serve; Additives permitted; Open to all varieties of flavours; Any weight.
- DP398** **Processed Cheese Kids Snack - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Any size; Any packaging presentation; Open to all varieties of flavours.
- DP399** **Processed Cheese Block/Loaf with Easy Melt - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP400** **Processed Cheese Block/Loaf with No Melt - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP401** **Processed Cheese filled in Can - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP402** **Smoked Processed Cheese filled in Casing/Baton - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Additives permitted; Open to all varieties of flavours; Any weight.
- DP403** **Processed Cheese Slices (IWS) - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Individually Wrapped Slices; Additives permitted; Open to all varieties of flavours.
- DP404** **Processed Cheese Slices (SOS) - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Slice on Slice; Additives permitted; Open to all varieties of flavours.
- DP405** **Processed Cheese Sticks/Strings/Ropes - OPEN TO UK AND NON UK PRODUCERS.**
Made from natural cheese; Single serve; Additives permitted; Open to all varieties of flavours.
- DP406** **Analogue Easy Melt Cheese Vegan - OPEN TO UK AND NON UK PRODUCERS.**
Made from plant (non-dairy); Additives permitted; Any shape: block, shred, slice formats; Any size; Any packaging presentation; Open to all varieties of flavours.
- DP407** **Analogue Cream Cheese Vegan - OPEN TO UK AND NON UK PRODUCERS.**
Made from plant (non-dairy); Additives permitted; Any size; Any packaging presentation; Open to all varieties of flavours.

RED TRACTOR ASSURED FOOD STANDARDS CLASS

- DP408** Red Tractor Assured Food Standards Class – Milk must be sourced from a registered Red Tractor First Purchaser or Red Tractor licensed site. All processing sites must have BRC Global Standard OR SALSA in order to receive Red Tractor accreditation. Cheese in branded packaging. Any type or variety, please state on entry. Cheese only to be judged. **OPEN TO UK PRODUCERS ONLY.**

FRIDAY JUDGED CLASSES 22nd October 2021

CHEESE FOR CHILDREN

- DP409** Any type or variety to appeal to Children. This class will be judged on Friday 22nd October 2021 by a panel of children. Cheese must be commercially available **and can be in branded or non-branded packaging. OPEN TO UK AND NON UK PRODUCERS.**

CHEESE SNACKS

- DP410** Packaged fresh cheese snacks. Cheese of any variety or type can be combined with other components or ingredients, but cheese should be the identifiable major component of the snack. The snack to be judged on Friday 22nd October 2021, by Consumer Panel, **in branded packaging** and must be commercially available. **OPEN TO UK AND NON UK PRODUCERS.**
- DP411** Tapas Selection Pack – any variety which includes natural cheese. The pack to be judged on Friday 22nd October 2021, by Consumer Panel, **in branded packaging** and must be commercially available. **OPEN TO UK AND NON UK PRODUCERS.**

COOKING CHEESE

Grill and oven will be used to cook all entries entered into this section.

- DP412** Best baked cheese in a container. Any variety. Judged and cooked on Friday 22nd October 2021. **OPEN TO UK AND NON UK PRODUCERS.**
- DP413** Cheese on Toast. Any cheese suitable. Judged and cooked on Friday 22nd October 2021 by Consumers Panel. **OPEN TO UK AND NON UK PRODUCERS.**

CHEESE LOVERS' TROPHY

- DP414** To be judged on Friday 22nd October 2021 by a Celebrity. The winning cheese to be the cheese the Celebrity would choose to serve to family or friends. This class is **OPEN TO UK AND NON UK PRODUCERS** and the exhibit must be commercially available, evidence of this may be required. Only one entry per exhibitor. State variety on entry form.