



JUDGING

Wednesday 24 June 2026

RESULTS

Thursday 25 June 2026

LOCATION

Bingley Hall, Weston Road, Stafford, UK

ENTRIES CLOSE

OVERSEAS ENTRANTS – Wednesday 6th May 2026

UK ENTRANTS – Friday 29th May 2026

EXHIBITION REFERRALS AND QUERIES TO

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HOW TO USE THIS GUIDE

- Identify your product or business type.
- Match it with the most relevant category above.
- Refer to the **detailed class listings** for specific entry numbers and eligibility.
- For help selecting the right class, contact the ICDA team at adrian@internationalcheesedairyexpo.com

TIP FOR ENTRANTS

Entering across multiple relevant categories increases visibility and the opportunity to be awarded a Gold.

Many producers submit the same cheese into both a style-based and market-based class.

HOW TO ENTER THE AWARDS | STEP-BY-STEP GUIDE

STEP 1 – SELECT YOUR CLASSES

Review the full ICDA Schedule and identify the classes that best match your products.

Each product may be entered into one or more relevant classes - from traditional cheese categories to speciality, functional, or innovation-based sections.

Check each class description to confirm eligibility before submitting. (e.g. open to UK only, Non-UK, or all producers) before submitting.

STEP 2 – COMPLETE YOUR ENTRY FORM

Complete the official **Entry Form** via the online portal available on the ICDA website from January 2026

STEP 3 – SUBMIT ENTRY FEES

Entry fees must be paid in full at the time of submission. Some classes - such as People & Talent Awards or specific heritage categories - may be free to enter (as indicated in the schedule).

STEP 4 – PREPARE AND SEND YOUR SAMPLES

All products entered must be delivered to the official judging venue by the date specified in your confirmation email.

Each sample should be:

Clearly labelled with class number and product name

Packaged securely and appropriately for transport

Submitted in the specified format (e.g. plain carton, branded pack, or display-ready)

STEP 5 – CONFIRMATION AND JUDGING

Once received, your entries will be catalogued and prepared for **blind judging** by panels of industry experts.

Each product is assessed on **flavour, texture, aroma, presentation, and technical merit** in accordance with ICDA judging criteria.

STEP 6 – RESULTS AND RECOGNITION

Gold, Silver, and Bronze medals are awarded in each class.

All Gold-winning products become eligible for consideration in the **Supreme Champion** and **Special Trophy** categories and other major honours.

Winners are featured in ICDA's official results listings, industry communications, and post-event media coverage.

KEY DEADLINES AND CONTACTS

Full entry deadlines, sample delivery dates, and class-specific requirements will be available on the **ICDA 2026 Entry Portal**.

For assistance with entries or classification queries, contact the team at:

adrian@internationalcheesedairyexpo.com

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THE INTERNATIONAL CHEESE & DAIRY AWARDS 2026

CELEBRATING EXCELLENCE, CRAFT AND INNOVATION IN GLOBAL CHEESEMAKING

The **International Cheese & Dairy Awards (ICDA)** stand as one of the world's most respected and inclusive celebrations of cheese and dairy excellence - honouring the skills, traditions and innovations that continue to shape the global cheese and dairy industry.

For over a century, the ICDA has provided a unique platform for producers to benchmark their products against the very best - from heritage farmhouse makers to global creamery brands. In 2026, the Awards return with an expanded structure that reflects the **evolution of modern cheese making**, embracing new technologies, shifting consumer preferences, and the growing importance of sustainability and wellbeing across the dairy sector.

Each section of the Awards has been carefully designed to recognise excellence across every aspect of the industry - from traditional territorials and farmhouse production to plant-based innovation, functional nutrition, packaging design, and export achievement.

Whether small artisan producer or international dairy group, every entrant is judged with the same rigour, expertise, and fairness that define the ICDA's reputation for integrity and precision.

The 2026 Awards also introduce enhanced classifications across **Health, Wellbeing & Nutrition, Functional Dairy & Performance Nutrition, Plant-Based & Future Dairy**, and **Pairing Awards**, ensuring the event continues to reflect both heritage and the cutting edge of dairy innovation.

Above all, the ICDA celebrates a shared commitment - to quality, craft, and excellence, that connects the entire cheese and dairy community worldwide.

ENTRY FEES:

ALL ENTRY FEES ARE PLUS VAT (20%)

ALL OPEN ICDA CLASSES	General cheese classes	£45.00 plus per entry per class
SPECIALIST/ARTISAN CHEESEMAKERS SECTION	Classes DP197 – DP219	£20.00 plus per entry per class.
US DAIRY COUNCIL CLASSES	Classes DP401 – DP416	Classes are exempt from entry fee.
DAIRY PRODUCE CLASSES – NON-CHEESE	Classes DP443 – DP481	£25.00 plus per entry per class.
IFF CHEDDAR GRAND-PRIX	Class DP489	Class is exempt from entry fee.
PEOPLE & TALENT AWARDS	Classes DP561 – DP563	Classes are exempt from entry fee.
THE PAIRING AWARDS	Classes CB1 – CB39	£15.00 plus per entry per class.
RETAILER CLASSES	Classes RC1 – RC126	£45.00 plus per entry per class. Maximum 1 entry per class.

FARMHOUSE/TRADITIONAL CHEESE DP2 -DP20

SPONSORS OF CLASSES WITHIN THIS SECTION



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BUTLERS
FARMHOUSE CHEESES

This section provides an opportunity to showcase the **heritage, skill, and authenticity** of traditional cheesemaking. These awards recognise cheeses produced using **handcrafted methods**, including **open vat production** and **open draining table techniques**, where time, touch, and tradition define quality.

Entries in this section embody the essence of farmhouse production - **minimal intervention, natural maturation, and a commitment to craftsmanship** that connects today's makers to centuries of cheesemaking excellence.

The category also includes a special recognition:

Best Show-Dressed / Bandaged Cheese in Show - awarded automatically to the finest traditionally dressed or bandaged cheese presented for judging. There is **no entry fee** for this class; all eligible entries are **automatically considered**.

- DP2** Farmhouse/Traditional Cheshire Cheese – White. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheshire.
- DP3** Farmhouse/Traditional Cheshire Cheese – Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheshire.
- DP4** Farmhouse/Traditional Mild Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheddar Cheese.
- DP5** Farmhouse/Traditional Medium Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheddar Cheese.
- DP6** Farmhouse/Traditional Mature Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheddar Cheese.
- DP7** Farmhouse/Traditional Extra Matured Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheddar Cheese.
- DP8** Farmhouse/Traditional Vintage Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Cheddar Cheese.
- DP9** Farmhouse/Traditional Crumbly Lancashire Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Lancashire kindly sponsored by Butlers Farmhouse Cheese.
- DP10** Farmhouse/Traditional Creamy Lancashire Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Lancashire kindly sponsored by Butlers Farmhouse Cheese.
- DP11** Farmhouse/Traditional Tasty Lancashire. Any weight. **OPEN TO UK PRODUCERS ONLY.**
The winner of this class will go forward to the Champion Farmhouse/Traditional Lancashire kindly sponsored by Butlers Farmhouse Cheese.
- 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.**
The winner of this class will go forward to the Champion Double Gloucester kindly sponsored by Novonesis.
- 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 entrant's own farm from own herd. Entrants must have West Country Farmhouse Cheddar PDO accreditation. **OPEN TO UK PRODUCERS ONLY.**
Entrants in this class may not enter classes DP24 or DP33.
This class is kindly sponsored by Barber's 1833 and Sainsbury's Supermarkets Ltd.
- DP19** Farmhouse Mature Traditional (Shape) Cheddar Cheese. Minimum age of 12 months. Percentage of milk used in manufacture must be produced on entrant's own farm from own herd. Entrants must have West Country Farmhouse Cheddar PDO accreditation. **OPEN TO UK PRODUCERS ONLY.**
- 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 DP24-DP42

SPONSORS OF CLASSES WITHIN THIS SECTION



This section celebrates the depth, diversity, and technical mastery of Cheddar production across both block-made and traditionally crafted styles. It recognises the expertise of creamery producers who combine precision, consistency, and innovation with respect for Cheddar's enduring heritage.

Entries in this category represent the full spectrum of Cheddar - from large-scale creamery production to traditionally matured truckles - judged on flavour development, texture integrity, and authenticity of make.

The awards honour those producers who maintain the distinctive regional and sensory characteristics that define world-class Cheddar while embracing advances in technology, sustainability, and quality control that continue to shape the modern dairy industry.

- DP24** Irish Cheddar. White or Coloured. **OPEN TO REPUBLIC OF IRELAND AND NORTHERN IRELAND PRODUCERS ONLY.** This Class kindly sponsored by Ornua Foods.

Classes 25 to 32 are open to UK PRODUCERS ONLY.

- DP25** Mild Cheddar Cheese – White. This Class kindly sponsored by DSM.
- DP26** Mild Cheddar Cheese – Coloured. This Class kindly sponsored by DSM.
- DP27** Medium Cheddar Cheese – White.
- DP28** Medium Cheddar Cheese – Coloured.
- DP29** Mature Cheddar Cheese – White. This Class kindly sponsored by JKM Foods
- DP30** Mature Cheddar Cheese – Coloured. This Class kindly sponsored by JKM Foods
- DP31** Extra Mature Cheddar Cheese – White or Coloured. This class is kindly sponsored by Tetra Pak Processing UK.
- DP32** Vintage Cheddar Cheese – White or Coloured exceeding 18 months of age. Any weight. This Class kindly sponsored by DSM.

Classes 33 to 37 open to NON-UK PRODUCERS ONLY

- DP33** Mild Cheddar Cheese – White or Coloured. This Class kindly sponsored by DSM.
- DP34** Medium Cheddar Cheese – White or Coloured
- DP35** Mature Cheddar Cheese – White or Coloured. This Class kindly sponsored by JKM Foods

- DP36** Extra Mature Cheddar Cheese – White or Coloured.
This class is kindly sponsored by Tetra Pak Processing UK.
- DP37** Vintage Cheddar Cheese – White or Coloured exceeding 18 months of age. Any weight.
Classes 38 to 41 open to ALL PRODUCERS
- DP38** Mild Cheddar Cheese – White or Coloured. Any weight.
- DP39** Mature Cheddar Cheese – White or Coloured. Any weight.
This Class kindly sponsored by JKM Foods
- DP40** Extra Mature Cheddar Cheese – White or Coloured. Any weight
This class is kindly sponsored by Tetra Pak Processing UK.
- DP41** Vintage Cheddar Cheese – White or Coloured exceeding 18 months of age. Any weight.

Classes 42 open to ENGLISH PRODUCERS ONLY

- DP42** Best English Creamery Cheddar.
This class is kindly sponsored by KALT.

DP43 Unused

CREAMERY/ BLOCK CHEESE TERRITORIALS - DP44-DP57

SPONSORS OF CLASSES WITHIN THIS SECTION



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THE WINNER OF THIS SECTION WILL WIN THE SUPREME CREAMERY/BLOCK TERRITORIAL CHEESE KINDLY SPONSORED BY



This section provides an opportunity to showcase the **regional diversity and enduring craftsmanship** of Britain's great territorial cheeses - from Red Leicester and Double Gloucester to Cheshire, Lancashire, Wensleydale, and beyond.

The **Creamery / Block Cheese – Territorials** category recognises producers who combine **technical precision, consistency, and efficiency** with a respect for regional tradition and flavour integrity. These cheeses represent the backbone of Britain's cheesemaking heritage, sustaining consumer trust through **authentic recipes, refined processes, and distinctive local character**.

Entries will be recognised for **flavour definition, body, texture, and authenticity**, with particular emphasis on **how well creamery-made territorials preserve the sensory qualities** of their traditional farmhouse counterparts while meeting the evolving demands of the modern market.

OPEN TO UK PRODUCERS ONLY

- DP44** Cheshire Cheese – Coloured. Block.
Winner of this class goes forward to the Champion Creamery Cheshire Cheese kindly sponsored by Joseph Heler Ltd.
- DP45** Cheshire Cheese – White. Block.
Winner of this class goes forward to the Champion Creamery Cheshire Cheese kindly sponsored by Joseph Heler Ltd.
- DP46** Cheshire Cheese – White or Coloured. Traditional.
Winner of this class goes forward to the Champion Creamery Cheshire Cheese kindly sponsored by Joseph Heler Ltd.
- DP47** Crumbly Lancashire. Block.
Winner of this class goes forward to the Bob Kitching Champion Creamery Lancashire Cheese Trophy
- DP48** Creamy Lancashire. Block.
Winner of this class goes forward to the Bob Kitching Champion Creamery Lancashire Cheese Trophy

- DP49** Tasty Lancashire. Block.
Winner of this class goes forward to the Bob Kitching Champion Creamery Lancashire Cheese Trophy
- DP50** Double Gloucester. Block.
The winner of this class will go forward to the Champion Double Gloucester kindly sponsored by Novonesis
- DP51** Mature Double Gloucester exceeding 6 months of age. Block.
The winner of this class will go forward to the Champion Double Gloucester kindly sponsored by Novonesis
- DP52** Caerphilly. Block.
- DP53** Wensleydale. Block.
- DP54** Derby. Block.
- DP55** Red Leicester. Block.
This class is kindly sponsored by Tesco
- DP56** Mature Red Leicester exceeding 6 months of age. Block.
This class is kindly sponsored by Tesco
- DP57** Territorial Cheese – any type. State variety on entry form

DP58-63 Unused

MODERN BRITISH/IRISH CHEESE - DP64-DP72

KINDLY SPONSORED BY



Open to **UK and Republic of Ireland producers**, this section celebrates the **innovation, diversity, and evolving creativity** that define the new generation of British and Irish cheesemaking.

The **Modern British & Irish Cheese** classes recognise producers who are reinterpreting tradition - crafting original recipes, hybrid styles, and contemporary flavour expressions that reflect today's dynamic market and consumer expectations.

Entries may include **newly developed cheeses, experimental affinage techniques, mixed-milk varieties, or modern mould-ripened and washed-rind styles**. 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** - is eligible for inclusion in this section.

Judging will focus on **originality, technical excellence, and flavour balance**, rewarding producers who demonstrate **innovation grounded in craftsmanship**, contributing to the ongoing evolution of British and Irish cheesemaking.

OPEN TO UK PRODUCERS AND ROI ONLY

- DP64** Cheddar type. Open to any cheese "Cheddar type" which does not exhibit traditional body, texture or flavour characteristics.
- DP65** Territorial type. Open to any cheese "Regional/Territorial type" which does not exhibit traditional body, texture or flavour characteristics.
- DP66** Blue Cheese. Open to any cheese "Blue type" which does not exhibit traditional body, texture or flavour characteristics.
- DP67** Soft Cheese. Open to any cheese "Soft type" which does not exhibit traditional body, texture or flavour characteristics.
- DP68** Additive Cheese. Open to any cheese "Additive type" which does not exhibit traditional body, texture or flavour characteristics.
- DP69** Smoked Cheese – any variety modern British Cheese. State variety on entry form.
- DP70** Other type. Open to any cheese "Other type" which does not exhibit traditional body, texture or flavour characteristics.
- DP71** Other Artisan Cheese. Open to any cheese "Artisan type" which does not exhibit traditional body, texture or flavour characteristics.
- DP72** Branded Packaging. To be judged on presentation only.

STILTON | OPEN TO UK PRODUCERS ONLY - DP73-DP76

KINDLY SPONSORED BY



Open to **UK producers only**, this section honours one of Britain's most iconic and protected cheeses - **Stilton**, the "King of English Cheeses."

Renowned for its rich, mellow flavour, distinctive blue veining, and creamy-yet-crumbly texture, Stilton remains a benchmark for excellence in traditional cheesemaking. These awards celebrate the producers who uphold the **Protected Designation of Origin (PDO)** status of Stilton through unwavering quality, precision, and respect for tradition.

Entries will be recognised for **flavour balance, texture consistency, aroma, and uniformity of veining**, with emphasis on how well the cheese expresses the **authentic characteristics** that have made Stilton a cornerstone of British cheese making heritage.

THE WINNER OF THIS SECTION WILL WIN - CHAMPION STILTON CHEESE

- DP73** Whole Blue Stilton.
- DP74** Two Halves Standard Blue Stilton.
- DP75** Two Halves Mature Blue Stilton.
- DP76** Plain White Stilton.

DP77-79 Unused

OTHER BLUE CHEESE - DP80-DP85

KINDLY SPONSORED BY

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ANDREW
LAMBERTON

This class celebrates the diversity and innovation within contemporary blue cheesemaking.

It recognises cheeses that expand the boundaries of the category - whether through new cultures, mixed milk types, creative affinage, or experimental flavour development.

Any blue cheese which does not fall within the traditional Stilton PDO specification may be entered here, including semi-soft, creamy, crumbly, or hybrid-style blues.

THE WINNER OF THIS SECTION WILL WIN - CHAMPION OTHER BLUE CHEESE

Classes DP80 to DP83 open to UK PRODUCERS ONLY

- DP80** Shropshire Blue.
- DP81** Cheshire Blue. Any Blue Cheshire, or Cheshire Green Fade, or any Blue cheese named after a place in Cheshire. Winner of this class receives the Champion Cheshire Blue Trophy kindly sponsored by Andrew Lamberton.
- DP82** Blue Vein Cheese - Hard. Entrant may enter more than one variety.
- DP83** Blue Vein Cheese - Soft. Entrant may enter more than one variety.

Classes DP84 to DP85 open to NON UK PRODUCERS ONLY

- DP84** Blue Vein Cheese - Hard. Entrant may enter more than one variety.
- DP85** Blue Vein Cheese - Soft. Entrant may enter more than one variety.

DP86-88 Unused

CHEESE WITH ADDITIVES - DP89-DP110

Open to UK and Non-UK producers, this section celebrates the creativity and innovation of cheesemakers who enhance their products with natural flavourings, herbs, spices, fruit, alcohol, or other complementary ingredients.

The Cheese with Additives classes recognise how flavour infusion - when executed with skill and balance - can elevate traditional cheese styles and create new market opportunities. Entries should demonstrate technical precision, harmony of flavour, and respect for the underlying character of the cheese, ensuring that additives enhance rather than overpower the base product.

Classes DP89 to DP96 open to UK PRODUCERS ONLY

- DP89** Cheese – Any variety that contains Savoury Additives – with onion and or chives – Cheddar.
- DP90** Cheese – Any variety that contains **Pepper Based Savoury Additives** – Cheddar. State variety on entry form.
- DP91** Cheese – Any variety that contains **Savoury Additives** – any other savoury additive- Cheddar. State variety on entry form.
- DP92** Cheese – Any variety that contains **Savoury Additives** – Hard cheese other than Cheddar. State variety on entry form.
- DP93** Cheese – Any variety that contains **Sweet Additives – with fruit.** Hard Cheese. State variety on entry form.
- DP94** Cheese – Any variety that contains **Sweet Additives – any other sweet additive.** Hard Cheese. State variety on entry form.
- DP95** Cheese – Any variety that contains **Savoury Additives.** Soft Cheese. State variety on entry form.
- DP96** Cheese – Any variety that contains **Sweet Additives.** Soft Cheese. State variety on entry form.

Classes DP97 to DP101 open to NON-UK PRODUCERS ONLY

- DP97** Cheese – Any variety that contains Savoury Additives – with chilli. Hard and Semi Hard Cheese. State variety on entry form.
- DP98** Cheese – Any variety that contains **Savoury Additives – any other savoury additive.** Hard and Semi Hard Cheese. State variety on entry form.
- DP99** Cheese – Any variety that contains **Sweet Additives.** Hard and Semi Hard Cheese. State variety on entry form.
- DP100** Cheese – Any variety that contains **Savoury Additives.** Soft Cheese. State variety on entry form.
- DP101** Cheese – Any variety that contains **Sweet Additives.** Soft Cheese. State variety on entry form.

Classes DP102-DP110 are open to OPEN TO UK AND NON-UK PRODUCERS

- DP102** Speciality Soft or Cream Cheese with Additives – other than Blue Veined Cheese. State variety on entry form.
- DP103** Carton of Cottage Cheese with Additives. State variety on entry form.
- DP104** Cheese any variety produced by Small Producers who are producing 2 tonnes or less per week. State variety on entry form.
- DP105** Feta or Feta type with Additives.
- DP106** Best Truffle Hard Cheese.
- DP107** Best Truffle Soft Cheese.
- DP108** Best Truffle Infused or Oil - Hard Cheese.
- DP109** Best Truffle Infused or Oil - Soft Cheese.
- DP110** Best Cheese with Alcohol.
- DP111** Unused

GOATS CHEESE - DP112-DP129

KINDLY SPONSORED BY



Open to UK and Non-UK producers, this section celebrates the distinctive artistry and diversity of goats' milk cheesemaking - from fresh, delicate styles to mature, full-bodied varieties.

Goats' cheese continues to play a leading role in both traditional and contemporary dairy markets, valued for its clean flavour profile, digestibility, and versatility. This category recognises producers who achieve excellence in texture, flavour balance, and maturation, reflecting the unique character of goats' milk through both classic and innovative techniques.

Entries may include fresh, soft, semi-hard, and hard cheeses, as well as those with natural rinds, coatings, or flavoured infusions.

Cheeses will be assessed on technical precision, sensory quality, and overall expression of goats' milk character - from freshness and aroma to finish and mouthfeel.

Classes DP112 to DP115 open to UK PRODUCERS ONLY

DP112 Goats Milk Cheese. Hard Pressed – No Additives. State variety on entry form.

DP113 Goats Milk Cheese – Mould Ripened, Soft – No Additives. State variety on entry form.

DP114 Goats Milk Cheese – Other – No Additives. State variety on entry form.

DP115 Goats Milk Blue Cheese. State variety on entry form.

Classes DP116 to DP118 open to NON-UK PRODUCERS ONLY

DP116 Goats Milk Cheese. Hard Pressed – No Additives. State variety on entry form.

DP117 Goats Milk Cheese – Mould Ripened, Soft. State variety on entry form.

DP118 Goats Milk Cheese – Other – No additive. State variety on entry form.

DP119 Goats Milk Blue Cheese. State variety on entry form.

Classes DP120-DP128 are open to ALL UK AND NON-UK PRODUCERS

DP120 Goats Milk Cheese with Additives – **fruit**. State variety on entry form.

DP121 Goats Milk Cheese with Additives – **garlic**. State variety on entry form.

DP122 Goats Milk Cheese with Savoury Additives – **any other variety**. State variety on entry form.

DP123 Goats Milk Cheese with Sweet Additives – **any other variety**. State variety on entry form.

DP124 Goats Milk Cheese – Bloomy rind Lactic Cheese. Any size or weight. State variety on entry form.

DP125 Goats Milk Cheese – Bloomy Rind Soft Cheese. Any size or weight. State variety on entry form.

DP126 Goats Milk Cheese – Blue Veined Cheese. Any size or weight. State variety on entry form.

DP127 Goats Milk Cheese – Wash Rind Soft Cheese. Any size or weight. State variety on entry form.

DP128 Goats Milk Cheese – Hard Pressed uncooked cheese. Any size or weight. State variety on entry form

Classes DP129 open to FRENCH PRODUCERS ONLY

DP129 Goats Milk Cheese – French. Any size or weight. State Variety on entry form

SHEEPS CHEESE - DP130-DP140

KINDLY SPONSORED BY



Open to **UK and Non-UK producers**, this section provides an opportunity to showcase the **craftsmanship, richness, and diversity** of cheeses made from sheep's milk. Long revered for their distinctive character and luxurious texture, sheep's milk cheeses represent a vital part of the world's cheesemaking heritage - from Mediterranean classics to new British and northern European styles.

The **Sheep's Cheese Awards** recognise producers who demonstrate exceptional **technical skill, flavour refinement, and respect for milk quality**, whether through traditional or innovative production methods. Entries may include **fresh, soft, semi-hard, and hard cheeses**, as well as washed-rind or mould-ripened styles that highlight the natural sweetness and complexity of sheep's milk.

Judging will focus on **flavour depth, balance, and texture integrity**, rewarding cheeses that express both the **purity of sheep's milk and the craftsmanship of the cheesemaker**.

Classes DP130 to DP134 open to UK PRODUCERS ONLY - Winners of these classes go forward to the Champion UK Sheep Milk Cheese – Judy Bell Trophy kindly sponsored by Shepherd's Purse Cheeses

DP130 Sheep Milk Cheese – Hard Pressed. No additive State variety on entry form.

DP131 Sheep Milk Cheese – Mould Ripened, Soft. State variety on entry form.

DP132 Sheep Milk Cheese – Other. State variety on entry form.

DP133 Sheep Milk Cheese with Additives. State variety on entry form.

DP134 Sheep Milk Blue Cheese. State variety on entry form.

Classes DP135 to DP139 open to NON-UK PRODUCERS ONLY

DP135 Sheep Milk Blue Cheese. State variety on entry form.

DP136 Sheep Milk Cheese Hard Pressed No Additive. State variety on entry form.

DP137 Sheep Milk Cheese – Mould Ripened, Soft. State variety on entry form.

DP138 Sheep Milk Cheese – Other - No additive. State variety on entry form.

DP139 Sheep Milk Cheese with Additives. State variety on entry form.

Class DP140 OPEN TO UK AND NON-UK PRODUCERS

DP140 Sheep Milk Cheese. Other than Hard Pressed – No additive. State variety on entry form.

SPECIALITY CHEESE - DP141-DP166

KINDLY SPONSORED BY



SPONSORS OF CLASSES WITHIN THIS SECTION



Open to **UK and Non-UK producers**, this section provides an opportunity to showcase the **distinctiveness, creativity, and technical mastery** behind speciality cheesemaking. These awards recognise cheeses that fall outside traditional classifications - those defined by **unique techniques, unusual ingredients, innovative formats, or exceptional presentation**.

The **Speciality Cheese** category showcases the evolving artistry of the global dairy sector - from experimental small-batch production to refined creamery innovation - uniting craftsmanship with originality and market appeal.

Entries may include cheeses that are **blended, smoked, marinated, coated, infused**, or presented in non-traditional forms, as well as limited editions, seasonal releases, or other creative interpretations.

Judging will focus on flavour balance, innovation, technical precision, and presentation quality, rewarding producers who demonstrate both creativity and control in pushing the boundaries of contemporary cheesemaking.

- DP141** Whole Cheese – Truckle or Wheel – White or Coloured. Cheddar Type (Cheddar, Red Leicester, D/Gloucest, Derby). **OPEN TO UK AND NON-UK PRODUCERS.**
- DP142** Whole Cheese – Truckle or Wheel – White or Coloured. Acid Type (Cheshire, Wensleydale, Caerphilly, Lancashire). **OPEN TO UK AND NON-UK PRODUCERS.**
- DP143** Whole Cheese – Truckle or Wheel – White or Coloured. **OPEN TO UK AND NON-UK PRODUCERS.**
- DP144** Speciality Cheese – Hard pressed. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP145** Speciality Cheese – Hard pressed - Gruyere AOP. **OPEN TO NON-UK PRODUCERS ONLY.**
- DP146** Speciality Cheese – Hard pressed – Grano Padano PDO. Cheese produced by PDO producers only. **OPEN TO NON-UK PRODUCERS ONLY.**
- DP147** Speciality Cheese – Hard pressed – any other variety. **OPEN TO NON-UK PRODUCERS ONLY.** State variety on entry form.
- DP148** Speciality Cheese – Semi Hard. **OPEN TO ALL PRODUCERS.** State variety on entry form.
- DP149** Rind Washed Cheese. Any variety. **OPEN TO ALL PRODUCERS.** State variety on entry form.
- DP150** Brine Dipped Cheese. Any variety. **OPEN TO ALL PRODUCERS.** State variety on entry form.
- DP151** Traditional Mozzarella. Made from either cows or buffalo. **OPEN TO ALL PRODUCERS.**
- DP152** Block Mozzarella. **OPEN TO ALL PRODUCERS.**
- DP153** Cheese Mixed Milk. Made from more than one type of milk. **OPEN TO ALL PRODUCERS.**
- DP154** Feta type White Cheese. **OPEN TO ALL PRODUCERS.**
- DP155** Cheese made with Thermised Milk. **OPEN TO ALL PRODUCERS.**
- DP156** Hard Cheese made with unpasteurised raw milk – **Gruyere AOP. OPEN TO NON-UK PRODUCERS ONLY.** Winner of this class goes forward to the Champion Cheese made with unpasteurised raw milk kindly sponsored by John Webb.
- DP157** Hard Cheese made with unpasteurised raw milk – Parmigiano Reggiano PDO. **OPEN TO PDO PRODUCERS ONLY.** Winner of this class goes forward to the Champion Cheese made with unpasteurised raw milk kindly sponsored by John Webb.

- DP158** Hard Cheese made with unpasteurised raw milk – any other variety. **OPEN TO UK AND NON-UK PRODUCERS.** Winner of this class goes forward to the Champion Cheese made with unpasteurised raw milk kindly sponsored by John Webb.
- DP159** Soft Cheese made with unpasteurised raw milk. **OPEN TO UK AND NON-UK PRODUCERS.** Winner of this class goes forward to the Champion Cheese made with unpasteurised raw milk kindly sponsored by John Webb.
- DP160** Buffalo Milk – Any Cheese – soft or hard. **OPEN TO UK AND NON-UK PRODUCERS.**
- DP161** Best Waxed Cheese – Any variety - Plain. State variety on entry form. **OPEN TO UK AND NON-UK PRODUCERS.**
- DP162** Best Waxed Cheese – Any variety with additives. State variety on entry form. **OPEN TO UK AND NON-UK PRODUCERS.**
- DP163** Salad Cheese – Any variety – With additives. State variety on entry form. **OPEN TO UK AND NON-UK PRODUCERS.**
- DP164** Best Ash Rind Cheese **OPEN TO UK AND NON-UK PRODUCERS.** Any size or weight. State variety on entry form.
- DP165** Best Mountain Cheese – cheese produced in any mountain region above 300m. **OPEN TO UK AND NON-UK PRODUCERS.** Any size or weight. State variety on entry form. This class is kindly sponsored by Eurilait
- DP166** Raclette Cheese – any type of milk. **OPEN TO UK AND NON-UK PRODUCERS.** Any size or weight. State variety on entry form.

DP167 Unused

SOFT, SEMI-SOFT, OR CREAM CHEESE - DP168-DP177

KINDLY SPONSORED BY



Open to **UK and Non-UK producers**, this section celebrates the **art and precision** of soft, semi-soft, and cream cheesemaking - from classic mould-ripened styles to contemporary spreadable and fresh formats.

These cheeses represent the **most expressive and diverse** of dairy categories, requiring delicacy of handling, microbiological balance, and technical control to achieve their distinctive textures and flavours. The awards recognise producers who combine **craftsmanship and innovation**, delivering exceptional sensory quality while responding to evolving consumer preferences for **freshness, indulgence, and versatility**.

Entries may include **bloomy-rind, washed-rind, soft blue, brined, or spreadable cheeses**, as well as **triple-cream or blended variants**. Products will be assessed on **flavour balance, texture, aroma, and surface integrity**, with emphasis on how the cheese reflects both **technical skill and aesthetic refinement**.

Classes DP168 to DP171 open to UK PRODUCERS ONLY

- DP168** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **With Rind**. State variety on entry form. Winner of this class goes forward to the Champion Soft/Semi Soft/Cream Cheese from UK kindly sponsored by Orchard Valley Foods
- DP169** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **Without Rind**. Winner of this class goes forward to the Champion Soft/Semi Soft/Cream Cheese from UK kindly sponsored by Orchard Valley Foods
- DP170** Soft, Semi Soft, or Cream Cheese with Additives – other than Blue Veined Cheese. State variety on entry form. Winner of this class goes forward to the Champion Soft/Semi Soft/Cream Cheese from UK kindly sponsored by Orchard Valley Foods
- DP171** Soft, Semi Soft, or Cream Cheese - Blue Veined. State variety on entry form. Winner of this class goes forward to the Champion Soft/Semi Soft/Cream Cheese from UK kindly sponsored by Orchard Valley Foods

Classes DP172 to DP175 open to NON-UK PRODUCERS ONLY

- DP172** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **With Rind**. State variety on entry form.
- DP173** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **Without Rind**. State variety on entry form.
- DP174** Soft, Semi Soft, or Cream Cheese with Additives – other than Blue Veined Cheese. State variety on entry form.
- DP175** Soft, Semi Soft, or Cream Cheese - Blue Veined. State variety on entry form.

Classes DP176-DP177 are OPEN TO UK AND NON-UK PRODUCERS

- DP176** Carton of Cottage Cheese – plain.
- DP177** Carton of Cottage Cheese with Additives. State variety on entry form.

SMOKED CHEESE - DP178-DP186

Open to **UK and Non-UK producers**, this section celebrates the **craft and complexity** of smoked cheesemaking - from traditional wood-smoking techniques to contemporary smoke-infused innovations.

The **Smoked Cheese Awards** recognise producers who achieve **balance, authenticity, and technical excellence** in creating cheeses where smoke enhances - rather than masks - the underlying character of the base cheese. Entries may include **naturally smoked, cold-smoked, or flavoured cheeses** produced using recognised smoking methods or smoke-infused ingredients.

Judging will focus on how the smoking process complements the cheese's intrinsic qualities - its texture, aroma, and flavour development - while maintaining integrity of make and finish. Entries should demonstrate **clarity of flavour, evenness of colouration, and authenticity of smoke character**, with all products **commercially available** in retail or foodservice formats.

Classes DP178 to DP180 open to UK PRODUCERS ONLY

- DP178** **Naturally** Smoked Cheese - **Hard**. State variety on entry form.
- DP179** **Naturally** Smoked Cheese – **Semi Hard**. State variety on entry form.
- DP180** **Naturally** Smoked Cheese – Semi Soft/Soft. State variety on entry form.

Classes DP181 to DP183 open to NON-UK PRODUCERS ONLY

- DP181** **Naturally** Smoked Cheese - **Hard**. State variety on entry form.
- DP182** **Naturally** Smoked Cheese – Semi Hard. State variety on entry form.
- DP183** **Naturally** Smoked Cheese – Semi Soft/Soft. State variety on entry form.

Classes DP184-DP186 are OPEN TO UK AND NON-UK PRODUCERS.

- DP184** Smoked Flavour Added Cheese - Hard. OPEN TO UK AND NON-UK PRODUCERS. State variety on entry form.
- DP185** Smoked Flavour Added Cheese – Semi Hard. OPEN TO UK AND NON-UK PRODUCERS. State variety on entry form.
- DP186** Smoked Flavour Added Cheese – Semi Soft/Soft. OPEN TO UK AND NON-UK PRODUCERS. State variety on entry form.

SPECIALIST/ARTISAN CHEESEMAKERS - DP197-DP219

Open to **UK and Non-UK producers**, this section celebrates the **craftsmanship, creativity, and provenance** that define specialist and artisan cheesemaking.

The **Specialist & Artisan Cheesemakers Awards** recognise those who make cheese in **small batches**, often by hand, using **traditional methods, high-quality milk, and local terroir** to create products with a distinctive sense of place and individuality. These awards honour producers who prioritise **integrity of process, sustainability of production, and expression of character**, delivering cheeses that capture the artistry and dedication behind truly handcrafted dairy.

Entries may include **farmhouse, raw milk, small-creamery, or micro-producer cheeses**, made using time-honoured techniques or thoughtful innovation that reflects the maker's personal style and regional identity.

Judging will focus on **flavour development, texture, balance, authenticity, and craftsmanship**, rewarding producers whose cheeses embody both **tradition and originality**.

Classes DP197 to DP219 - Open to producers who are producing 8 tonnes or less per week per Company

Classes DP197 to DP211 - OPEN TO SPECIALIST/ARTISAN UK PRODUCERS ONLY

- DP197** Cheddar/Cheddar style.
- DP198** Territorial Cheese – Hard.
- DP199** Territorial Cheese – Acid.
- DP200** Other Hard-Pressed Cheese.
- DP201** Soft Cheese with rind (non-Blue & non-Smoked).
- DP202** Soft Cheese without rind (non-Blue & non-Smoked).
- DP203** Semi Soft Cheese. Any variety.
- DP204** Cheese with Additives from Cows Milk.
- DP205** Cheese with Additives from non-Cow's Milk.
- DP206** Organic Cheese. Open to any cheese made with organic milk.
- DP207** Blue Cheese – Soft (except Stilton).
- DP208** Blue Cheese – Hard (except Stilton).
- DP209** Cheese made with 100% Goats Milk.
- DP210** Cheese made with 100% Sheep's Milk.
- DP211** Naturally Smoked Cheese.

Classes DP212 to DP219 OPEN TO SPECIALIST/ARTISAN NON-UK PRODUCERS ONLY.

- DP212** Hard Pressed Cheese.
- DP213** Soft Cheese with rind or without rind.
- DP214** Semi Soft Cheese. Any variety.
- DP215** Blue Cheese – Hard or Soft.
- DP216** Cheese made with 100% Goats Milk.
- DP217** Cheese made with 100% Sheep's Milk.
- DP218** Cheese with Additives.
- DP219** Naturally Smoked Cheese.

HEALTH, WELLBEING & NUTRITION

Open to **UK and Non-UK producers**, this section celebrates the **next generation of functional and performance-focused dairy innovation** - products designed to fuel active lifestyles, aid recovery, and support long-term health.

The **Functional Dairy, Sports & Performance Nutrition Awards** recognise producers who combine **scientific precision, nutritional credibility, and sensory appeal**, creating dairy products that align with the rapidly expanding performance and wellness markets.

Entries must demonstrate a clear **functional purpose** - such as energy support, muscle recovery, hydration, endurance, or nutritional enhancement - while maintaining **quality, flavour, and authenticity** of dairy ingredients.

Judging will focus on **nutritional composition, functional benefit, innovation, and sensory quality**, rewarding products that embody the **future of performance nutrition in dairy**.

Products must be **commercially available** and demonstrate both **nutritional efficacy and consumer appeal**. **BRANDED PACKAGING IS ALLOWED**.

HIGH-PROTEIN & FUNCTIONAL DAIRY SNACKS - DP187-DP192

For dairy snacks and formats designed to deliver **high-protein or functional nutrition** - including yoghurts, bars, pouches, puddings, or hybrid snack formats combining dairy with other nutrient-rich ingredients.

OPEN TO UK AND NON-UK PRODUCERS.

DP187 Low Fat Cheese. Below 3% Fat. State variety on entry form.

DP188 Half Fat Cheese. Below 17% Fat. State variety on entry form.

DP189 Lighter Cheese. Between 17% & 24% Fat. State variety on entry form.

DP190 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.

DP191 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.

DP192 Drinks with health benefits which contains dairy ingredients. Supply two samples one in plain packaging to be used for judging the other to be put on display in its normal packaging after judging

SPORTS & PERFORMANCE NUTRITION – DP193-DP195

For ready-to-drink or powdered dairy-based beverages formulated to support **pre-, intra-, or post-exercise performance and recovery**.

Eligible products include **whey-based drinks, high-protein milks, fermented recovery blends, or electrolyte-enriched dairy beverages**. Entries should demonstrate measurable functional benefits and market-ready formulation.

DP193 High-Protein Dairy Product containing at least or equal to 10g of protein per 100g (yoghurt, quark, snacks). Supply two samples one in plain packaging to be used for judging the branded version to be displayed after judging.

DP194 Gut Health Dairy Product any yoghurt, kefir, fermented milk, cultured cheese, or dairy-based drink that contains live or added cultures, prebiotics, or other functional ingredients designed to support digestive health and microbiome balance. Supply two samples one in plain packaging to be used for judging the branded version to be displayed after judging.

DP195 For high-protein, flavoured milk-based beverages formulated with added whey protein or milk protein concentrate, designed to deliver enhanced nutritional or performance benefits. Products may include ready-to-drink protein milks, recovery blends, or fortified dairy beverages positioned for sports, active lifestyle, or wellbeing markets.

Eligible entries must provide ≥ 5 g of protein per 100 ml (liquid) and be formulated or marketed to support satiety, muscle health, or active nutrition in accordance with UK and EU "source of protein" and "high protein" claim regulations (Regulation (EC) No 1924/2006).

Entrants must state the flavour variety on the entry form. One plain-pack sample must be submitted for judging; the branded version will be displayed post-judging.

DP196 Unused

ORGANIC CHEESE – DP220-DP232

Open to **UK and Non-UK producers**, this section recognises and celebrates the **excellence, authenticity, and sustainability** of cheeses made from certified organic milk.

The **Organic Cheese Awards** honour producers who demonstrate a commitment to **ethical farming practices, environmental stewardship, and uncompromising product quality**, ensuring that every stage - from pasture to plate - meets recognised organic certification standards.

Entries may include **any style or variety of cheese** made from certified organic cows', goat's, or sheep's milk. Judging will focus on **flavour quality, texture, and consistency**, alongside the integrity of organic production and the ability to communicate a clear sense of **origin, purity, and craftsmanship**.

These awards highlight the growing consumer demand for cheeses that combine **natural production, nutritional quality, and environmental responsibility**, reflecting the leading role organic producers play in shaping the future of sustainable dairy.

Classes DP220 to DP224 open to UK PRODUCERS ONLY

DP220 Best Organic Cheese - **Cheddar**. Open to any cheese made from organic milk. State variety on entry form.

DP221 Best Organic Cheese – **Territorial Hard**. Open to any cheese made from organic milk. State variety on entry form.

DP222 Best Organic Cheese – **Territorial Acid**. Open to any cheese made from organic milk. State variety on entry form.

DP223 Best Organic Cheese – **Soft**. Open to any cheese made from organic milk. State variety on entry form.

DP224 Best Organic Cheese - **Speciality**. Open to any cheese made from organic milk. State variety on entry form.

Classes DP225 to DP229 open to NON-UK PRODUCERS ONLY

DP225 Best Organic Cheese - **Cheddar**. Open to any cheese made from organic milk. State variety on entry form.

DP226 Best Organic Cheese – **Territorial Hard**. Open to any cheese made from organic milk. State variety on entry form.

DP227 Best Organic Cheese – **Territorial Acid**. Open to any cheese made from organic milk. State variety on entry form.

DP228 Best Organic Cheese – **Soft**. Open to any cheese made from organic milk. State variety on entry form.

DP229 Best Organic Cheese - **Speciality**. Open to any cheese made from organic milk. State variety on entry form.

Classes DP230-DP232 are OPEN TO ALL UK AND NON-UK PRODUCERS.

DP230 Best Organic Pre-Packed Cheese (any variety). Presented in branded packaging.

DP231 Best Organic Cheese – Goat Cheese. Any size or weight. State variety on entry form.

DP232 Best Organic Cheese – Sheep Cheese. Any size or weight. State variety on entry form.

VEGETARIAN CHEESE – DP233-DP243

KINDLY SPONSORED BY



Open to UK and Non-UK producers, this section celebrates the innovation, inclusivity, and technical excellence of cheeses made using vegetarian-approved rennet.

The Vegetarian Cheese Awards recognise producers who uphold the craft and integrity of traditional cheesemaking while adapting their processes to meet the growing consumer demand for ethical and vegetarian-friendly dairy products.

Entries may include any style or variety of cheese - from soft and mould-ripened to hard, aged, or flavoured - provided that production complies with recognised vegetarian standards. These cheeses should demonstrate the same depth of flavour, texture quality, and maturity balance expected of traditionally made products, showcasing how vegetarian cheesemaking can achieve both authenticity and excellence.

Judging will focus on technical consistency, flavour development, and texture integrity, as well as clarity of labelling and compliance with vegetarian certification or equivalent assurance.

Classes DP233 to DP237 open to UK PRODUCERS ONLY

DP233 Best Vegetarian Cheese - Cheddar.

DP234 Best Vegetarian Cheese – **Territorial Hard**. State variety on entry form.

DP235 Best Vegetarian Cheese – **Territorial Acid**. State variety on entry form.

DP236 Best Vegetarian Cheese – **Soft**. State variety on entry form.

DP237 Best Vegetarian Cheese - **Speciality**. State variety on entry form.

Classes DP238 to DP242 open to NON-UK PRODUCERS ONLY

DP238 Best Vegetarian Cheese - Cheddar.

DP239 Best Vegetarian Cheese – **Territorial Hard**. State variety on entry form.

DP240 Best Vegetarian Cheese – **Territorial Acid**. State variety on entry form.

DP241 Best Vegetarian Cheese – **Soft**. State variety on entry form.

DP242 Best Vegetarian Cheese - **Speciality**. State variety on entry form.

Class DP243 open to ALL PRODUCERS

DP243 Best Vegetarian Cheese – Blue Cheese.

THE 'ALPMA GB LTD' HOME INTERNATIONALS

KINDLY SPONSORED BY

novonesis



This prestigious award celebrates the finest cheeses representing the four nations of the British Isles - England, Ireland, Scotland, and Wales.

The Home Internationals recognise outstanding achievement in cheesemaking across regional and national traditions, honouring the producers who embody technical excellence, authenticity, and a deep sense of provenance.

Each nation's winning cheese reflects the unique heritage, milk character, and craft techniques that define its cheesemaking identity - from England's farmhouse legacy to the innovation of modern Irish dairies, the depth of Scottish creamery production, and the artisan vibrancy of Wales.

Judging will focus on flavour, texture, body, and consistency, rewarding cheeses that express both exceptional quality and clear national character.

Winners from each country will compete for the overall '**ALPMA GB Ltd Home Internationals Trophy**', awarded to the single best cheese representing the spirit and standard of excellence across the British Isles.

BEST ENGLISH CHEESE – DP244-DP246

OPEN TO ENGLISH PRODUCERS ONLY

DP244 Cheese – Cheddar. State variety on entry form

DP245 Cheese – Territorial. State variety on entry form

DP246 Cheese – Any other type. State variety on entry form

BEST IRISH CHEESE – DP247

OPEN TO IRISH PRODUCERS ONLY.

DP247 Cheese – any type or variety. State variety on entry form

BEST SCOTTISH CHEESE – DP248

OPEN TO SCOTTISH PRODUCERS ONLY.

DP248 Cheese – any type or variety. State variety on entry form

BEST WELSH CHEESE – DP249

OPEN TO WELSH PRODUCERS ONLY

DP249 Cheese – any type or variety. State variety on entry form

The winner of each section will go forward for judging for overall "Champion Home International Cheese" which is kindly sponsored by ALPMA GB LTD

EXPORT AWARD – DP437-DP442

KINDLY SPONSORED BY



Open to UK producers, the Export Award celebrates outstanding achievement in bringing British cheese and dairy products to international markets. It recognises producers who demonstrate exceptional product quality, export growth, and brand excellence, contributing to the global reputation of the UK dairy industry.

Judging will consider packaging and presentation and quality of the exported product.

Classes DP381 to DP386 open to UK PRODUCERS ONLY

- DP437** Export Award – Cheese produced in the UK that is exported. To be judged on packaging presentation only
- DP438** Export Award – Hard Cheese produced in the UK that is exported - any variety.
- DP439** Export Award – Soft Cheese produced in the UK that is exported. any variety.
- DP440** Export Award – Blue Cheese produced in the UK that is exported, any variety.
- DP441** Export Award – Any other dairy product produced in the UK that is exported.
- DP442** Export Award – Any new dairy product which must have been launched from 1st August 2025 to 30th June 2026.

INTERNATIONAL CHEESES

OVERALL SECTION KINDLY SPONSORED BY



Open to **global producers**, this section provides an opportunity to showcase the **excellence, diversity, and cultural heritage** of cheesemaking from across the world.

The **International Cheese Awards** recognise the outstanding craftsmanship and innovation that define the global dairy industry - bringing together exceptional cheeses from **France, Holland, Italy, Switzerland, Germany, Scandinavia, Belgium, Greece, Spain, Portugal, Australia, the USA, New Zealand, and Canada.**

This section reflects the **international scope and prestige** of the Awards, providing a platform for world-class cheesemakers to showcase their artistry and technical mastery alongside the best of British and Irish production.

Entries may include **any style or variety of cheese**, from traditional PDO and regional specialties to modern interpretations and creamery innovations. Judging will assess **flavour, texture, maturity, and authenticity**, as well as **faithfulness to regional style** and excellence in make and presentation.

These awards celebrate not only the diversity of the global cheese landscape but also the shared commitment to **quality, heritage, and continuous innovation** that unites cheesemakers worldwide.

FRANCE – DP250-DP262

OPEN TO CHEESE PRODUCED IN FRANCE ONLY.

CHAMPION FRENCH CHEESE KINDLY SPONSORED BY



ALSO SPONSOR OF CLASSES WITHIN THIS SECTION



- DP250** Best French Cheese – Hard Cheese PDO, any variety. Any size or weight. State variety on entry form.
- DP251** Best French Cheese – Hard Cheese NON PDO, any variety. Any size or weight. State variety on entry form.
- DP252** Best French Cheese – Camembert PDO. Any size or weight. State variety on entry form.
- DP253** Best French Cheese – Camembert non PDO. Any size or weight. State variety on entry form.
- DP254** Best French Cheese – Brie PDO. Any size or weight. State variety on entry form.
- DP255** Best French Cheese – Brie non PDO. Any size or weight. State variety on entry form.
- DP256** Best French Cheese – Blue Cheese PDO – any milk. Any size or weight. State variety on entry form.
This Class kindly sponsored by Eurilait
- DP257** Best French Cheese – Blue Cheese NON PDO – any milk. Any size or weight. State variety on entry form.
This Class kindly sponsored by Eurilait
- DP258** Best French Cheese – Rind Washed PDO. Any size or weight. State variety on entry form.
- DP259** Best French Cheese – Goat Cheese. Any size or weight. State variety on entry form.
- DP260** Best French Cheese – Comte. Any size or weight. State variety on entry form.
- DP261** Best French Cheese – Morbier. Any size or weight. State variety on entry form.
- DP262** Best French Cheese – Pressed Cheese. Any size or weight. State variety on entry form.

HOLLAND – DP263-DP269

OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.

- DP263** Best Dutch Cheese – Gouda – Less than 6 months age. Any size or weight.
- DP264** Best Dutch Cheese – Gouda – 6 - 18 months age. Any size or weight.
- DP265** Best Dutch Cheese – Gouda – Over 18 months age. Any size or weight.
- DP266** Best Dutch Cheese – Edam. Any size or weight.
- DP267** Best Dutch Cheese – Sheep Milk. Any size or weight. State variety on entry form.
- DP268** Best Dutch Cheese – Goat Milk. Any size or weight. State variety on entry form.
- DP269** Best Dutch Cheese – any other variety. Any size or weight. State variety on entry form.

ITALY – DP270-DP373

OPEN TO CHEESE PRODUCED IN ITALY ONLY.

KINDLY SPONSORED BY



- DP270** Traditional Parmigiano Reggiano 12 - 16 months delicate
- DP271** Traditional Parmigiano Reggiano 17 - 20 months harmonious first level
- DP272** Traditional Parmigiano Reggiano 21 - 23 months harmonious second level
- DP273** Traditional Parmigiano Reggiano 24 - 26 months harmonious third level
- DP274** Traditional Parmigiano Reggiano 27 - 29 months aromatic first level
- DP275** Traditional Parmigiano Reggiano 30 - 34 months aromatic second level
- DP276** Traditional Parmigiano Reggiano 34 - 39 months intense first level
- DP277** Traditional Parmigiano Reggiano 40 - 50 months intense Flavour
- DP278** Traditional Parmigiano Reggiano + 50 months extra intense Flavour
- DP279** Mountain Parmigiano Reggiano 12 - 19 months delicate
- DP280** Mountain Parmigiano Reggiano 20 - 23 months harmonious first level
- DP281** Mountain Parmigiano Reggiano 24 - 26 harmonious second level
- DP282** Mountain Parmigiano Reggiano 27 – 30 months aromatic
- DP283** Mountain Parmigiano Reggiano 30 - 39 months intense
- DP284** Mountain Parmigiano Reggiano + 40 months intense flavour.
- DP285** Organic Parmigiano Reggiano 12 - 23 months
- DP286** Organic Parmigiano Reggiano more 24 months
- DP287** Parmigiano Reggiano Brown Cows any age and flavour intensity
- DP288** Parmigiano Reggiano Red cows any age and flavour intensity
- DP289** Parmigiano Reggiano Bianca Modense Val Padana

- DP290** Parmigiano Reggiano Red cow's type
- DP291** Parmigiano Reggiano Hallal
- DP292** Parmigiano Kosher
- DP293** Grana Padano 9 - 14 months
- DP294** Grana Padano matured of 16 months
- DP295** Grana Padano matured more of 18 months
- DP296** Grana Padano "Riserva" more of 20 months
- DP297** Grana Padano "Riserva" more of 24 months
- DP298** Grana Padano "Riserva" more of 30 months
- DP299** Grana Padano "Riserva" more of 36 months
- DP300** Italian Asiago 3 - 10 months
- DP301** Italian Asiago more of 10 months
- DP302** Pecorino Toscano Dop fresh more of 15 days
- DP303** Pecorino Toscano Dop, Semi-mature for at least 45 days
- DP304** Pecorino Toscano Dop over 3 months
- DP305** Pecorino Romano table cheese minimum 5 months
- DP306** Pecorino Romano grating cheese over 8 months
- DP307** Pecorino Romano Riserva Cheese over 18 months
- DP308** Pecorino Sardo Dop, sweet until 2 months
- DP309** Pecorino Sardo Dop, mature over 2 months
- DP310** Pecorino Sardo Dop, Reserve over 12 months
- DP311** Any other Pecorino semi-hard aged up to 2 months
- DP312** Any other Pecorino hard over 2 months
- DP313** Pecorino Dop 1 - 3 months
- DP314** Pecorino Dop more of 3 months
- DP315** Any other Italian traditional cheese soft or semi soft
- DP316** Cow Stracchino
- DP317** Buffalo Milk Stracchino
- DP318** Sheep's Milk Stracchino
- DP319** Goat's Milk Stracchino
- DP320** Casatella Dop
- DP321** Cow's Milk Robiola
- DP322** Goat's Milk Robiola
- DP323** Sheep's Milk Robiola
- DP324** Buffalo Milk Robiola
- DP325** Any other Italian traditional cheese Hard
- DP326** Italian traditional cheese made from goat's milk

- DP327** Italian traditional cheese made from sheep's milk
- DP328** Italian other soft blue cheese any size.
- DP329** Gorgonzola PDO sweet (50-150 days)
- DP330** Gorgonzola PDO small spicy (60-200 days)
- DP331** Gorgonzola PDO spicy (80-270 days)
- DP332** Gorgonzola PDO extremely creamy
- DP333** Goat Blue Cheese
- DP334** Sheep's Blue Cheese
- DP335** Italian Semi soft blue cheese
- DP336** Mozzarella Fior de Latte (Cow's milk) braided
- DP337** Mozzarella Fior de Latte (Cow's milk) in bite size pieces, cherries, beads, ovolini
- DP338** Mozzarella Fior de Latte (Cow's milk) in knots
- DP339** Mozzarella (Cow's milk) in blocks
- DP340** Buffalo Mozzarella Campania PDO braided
- DP341** Buffalo Mozzarella from Campania in bite size pieces, cherries, beads, ovolini
- DP342** Buffalo Mozzarella from Campania in knots
- DP343** Buffalo Mozzarella from Campania Aversana/Zizzona up to 5kg
- DP344** Mozzarella di Gioia del Colle PDO
- DP345** Organic Buffalo Mozzarella from Campania PDO
- DP346** Goat Mozzarella – all varieties
- DP347** Sheep Mozzarella – all varieties
- DP348** Cow's Milk Burrata
- DP349** Smoked Cow's Milk Burrata
- DP350** Cow's Milk Burrata with truffle
- DP351** Lactose free Cow's Milk Burrata
- DP352** Buffalo Milk Burrata
- DP353** Smoked Buffalo Milk Burrata
- DP354** Buffalo Milk Burrata with truffle
- DP355** Lactose free Buffalo Milk Burrata
- DP356** Organic Burrata – all varieties
- DP357** Goat's Milk Burrata - all varieties
- DP358** Sheep's Milk Burrata - all varieties
- DP359** Burrato di Andria IGP
- DP360** Cow's Milk Stacciatella
- DP361** Buffalo Milk Stacciatella
- DP362** Sheep's Milk Stacciatella
- DP363** Goat's Milk Stacciatella

- DP364** Lactose free Stacciatella
- DP365** Any other stretched curd cheese not mentioned above - any size state variety
- DP366** Any cheese soft, semi, hard with additives.
- DP367** Any other Italian traditional cheese matured until 3 months any size state variety
- DP368** Any other Italian traditional PDO or PGI cheese matured until 3 months any size state variety
- DP369** Any other Italian traditional cheese matured until 4 - 9 months any size state variety
- DP370** Any other Italian traditional PDO or PGI cheese matured until 4 - 9 months any size state variety
- DP371** Any other Italian traditional cheese matured more of 10 months any size, state variety
- DP372** Any other Italian traditional PDO or PGI cheese matured more of 10 months any size state variety
- DP373** European Italian cheese confetonated in Italy with European milk.

SWITZERLAND – DP374-DP377

OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.

- DP374** Best Swiss Cheese - Gruyere AOP. Any size or weight.
- DP375** Best Swiss Cheese - Emmental. Any size or weight.
- DP376** Best Swiss Cheese made with raw milk. Any size or weight. State variety on entry form.
- DP377** Best Swiss Cheese any other variety. Any size or weight. State variety on entry form.

GERMANY – DP378

OPEN TO CHEESE PRODUCED IN GERMANY ONLY.

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- DP378** Best German Cheese. OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN GERMANY ONLY. Any size or weight. State variety on entry form.

SCANDINAVIA – DP379

OPEN TO CHEESE PRODUCED IN SCANDINAVIA ONLY.

- DP379** 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 – DP380

OPEN TO CHEESE PRODUCED IN BELGIUM ONLY.

- DP380** Best Belgian Cheese. OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN BELGIUM ONLY. Any size or weight. State variety on entry form.

GREECE – DP381-DP383

OPEN TO CHEESE PRODUCED IN GREECE ONLY.

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- DP381** Best Greek Hard Cheese. **OPEN TO ALL VARIETIES OF CHEESE (NOT FETA)**. Any size or weight. State variety on entry form.
- DP382** Best Greek Soft Cheese. **OPEN TO ALL VARIETIES OF CHEESE (NOT FETA)**. Any size or weight. State variety on entry form.
- DP383** Best Greek Feta Cheese. Any size or weight. State variety on entry form.

SPAIN – DP384-DP391

OPEN TO CHEESE PRODUCED IN SPAIN ONLY.

- DP384** Best Spanish Cheese – Manchego PDO. Any size or weight.
- DP385** Best Spanish Cheese – Cheese produced by mixed milk. Any size or weight. State variety on entry form.
- DP386** Best Spanish Cheese with Truffle. Any size or weight. State variety on entry form.
- DP387** Best Spanish Cheese – Soft Cheese. Any size or weight. State variety on entry form.
- DP388** Best Spanish Cheese – with Alcohol. Any size or weight. State variety on entry form.
- DP389** Best Spanish Cheese – with fruit. Any size or weight. State variety on entry form.
- DP390** Best Spanish Cheese - all other varieties of cheese. Any size or weight. State variety on entry form.
- DP391** Best Spanish Tapas. Any size or weight. State variety on entry form.

AUSTRALIA – DP393-DP400

OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY.

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- DP393** Best Australian Cheese – Cheddar – Mild. Any size or weight.
- DP394** Best Australian Cheese – Cheddar – Mature. Any size or weight.
- DP395** Best Australian Cheese – Cheddar – Extra Mature/Vintage. Any size or weight.
- DP396** Best Australian Cheese – Goat. Any size or weight. State variety on entry form.
- DP397** Best Australian Cheese – Sheep. Any size or weight. State variety on entry form.
- DP398** Best Australian Cheese – Blue – any milk. Any size or weight. State variety on entry form.
- DP399** Best Australian Cheese – Any cheese with additives. Any size or weight. State variety on entry form.
- DP400** Best Australian Cheese - Any variety not in the above classes. Any size or weight. State variety on entry form.

USA – DP401-DP422

OPEN TO CHEESE PRODUCED IN USA ONLY.

BEST USA CHEESE MADE USING COW'S MILK OR MIXED MILK WHICH INCLUDES COW'S MILK.

CHEESE GUILD TROPHY KINDLY SPONSORED BY



- DP401** Best USA Cheese - Cheddar – Mild – No additive. Any size or weight.
- DP402** Best USA Cheese - Cheddar – Mature – No additive. Any size or weight.
- DP403** Best USA Cheese - Cheddar - Extra Mature/Vintage – No additive. Any size or weight.
- DP404** Best USA Cheese – Mixed Milk – Cow and Goat – No additive. Any size or weight. State variety on entry form.
- DP405** Best USA Cheese – Mixed Milk – Cow and Sheep – No additive. Any size or weight. State variety on entry form.
- DP406** Best USA Cheese - Washed Rind – No additive. Any size or weight. State variety on entry form.
- DP407** Best USA Cheese - Soft/semi-soft – No additive. Any size or weight. State variety on entry form.
- DP408** Best USA Cheese – Blue. Any size or weight. State variety on entry form.
- DP409** Best USA Cheese - Any cheese with sweet additives. Any size or weight. State variety on entry form.
- DP410** Best USA Cheese - Any cheese with savoury additives. Any size or weight. State variety on entry form.
- DP411** Best USA Cheese – Fresh Hispanic Cheeses (Quesos Frescos). Any size or weight. State variety on entry form.
- DP412** Best USA Cheese – Hispanic Melting Cheeses (Quesos Para Fundir). Any size or weight. State variety on entry form.
- DP413** Best USA Cheese – Hard Hispanic Cheeses. Any size or weight. State variety on entry form.
- DP414** Best USA Cheese – Alpine Style Cheese. Any size or weight. State variety on entry form.
- DP415** Best USA Cheese – Soft Ripened Cheese. Any size or weight. State variety on entry form.
- DP416** Best USA Cheese - Any variety not in the above classes. Any size or weight. State variety on entry form.

BEST USA CHEESE MADE USING ANY MILK OR MIXED SOURCED MILK.

REEFERS TROPHY KINDLY SPONSORED BY



- DP417** Best USA Cheese – Goat milk. Any size or weight. State variety on entry form.
- DP418** Best USA Cheese – Sheep milk. Any size or weight. State variety on entry form.
- DP419** Best USA Cheese - Washed Rind. Any size or weight. State variety on entry form.
- DP420** Best USA Cheese - Soft/semi-soft. Any size or weight. State variety on entry form.
- DP421** Best USA Cheese – Blue. Any size or weight. State variety on entry form.
- DP422** Best USA Cheese - Any cheese with additives. Any size or weight. State variety on entry form.
- DP423** Best USA Cheese - Any variety not in the above classes. Any size or weight. State variety on entry form.

CANADA – DP424-DP429

OPEN TO CHEESE PRODUCED IN CANADA ONLY.

KINDLY SPONSORED BY



- DP424** Best Canadian Cheese - Cheddar – Mild. Any size or weight.
- DP425** Best Canadian Cheese - Cheddar - Mature. Any size or weight.
- DP426** Best Canadian Cheese - Cheddar - Extra Mature/Vintage. Any size or weight.
- DP427** Best Canadian Cheese – Goat. Any size or weight. State variety on entry form.
- DP428** Best Canadian Cheese – Sheep. Any size or weight. State variety on entry form.
- DP429** Best Canadian Cheese - Any variety not in the above classes. Any size or weight. State variety on entry form.

NEW ZEALAND – DP430-DP435

OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.

KINDLY SPONSORED BY



- DP430** Best New Zealand Cheese – Cheddar – Vintage/Ex Mature. Any size or weight.
- DP431** Best New Zealand Cheese – Cheddar – Mature. Any size or weight.
- DP432** Best New Zealand Cheese – Cheddar – Medium. Any size or weight.
- DP433** Best New Zealand Cheese – Cheddar – Mild. Any size or weight.
- DP434** Best New Zealand Cheese – Semi Soft/Soft. Any size or weight. State variety on entry form.
- DP435** Best New Zealand Cheese - Any variety not in the above classes. Any size or weight. State variety on entry form.

PORTUGAL – DP392

OPEN TO CHEESE PRODUCED IN PORTUGAL ONLY.

- DP392** Best Portuguese Cheese. Any size or weight. State variety on entry form.

ANY OTHER COUNTRY – DP436

OPEN TO CHEESE PRODUCED IN ANY OVERSEAS COUNTRY OTHER THAN CLASSES DP250 – DP435.

- DP436** Best Any Other Overseas Cheese. OPEN TO ALL VARIETIES OF CHEESE. Any size or weight. State variety on entry form.

DAIRY

BUTTER – DP443-DP450

OPEN TO UK AND NON-UK ENTRANTS

These awards are open to **UK and Non-UK producers** of butter, dairy spreads, and ghee. They recognise outstanding quality, innovation, and craftsmanship in products derived from cream, cultured milk, or dairy fat.

Entries should demonstrate **superior flavour, texture, provenance, and presentation**, as well as excellence in traditional or modern production methods.

- DP443** Pack of Whey Butter. For butter produced from whey cream separated during cheese manufacture. Entries should represent the finest examples of this distinctive, richly flavoured butter style.
- DP444** Pack of Salted Butter. For salted butter made from fresh or cultured cream. Entries may include block or tub formats, suitable for retail or foodservice.
- DP445** Pack of Unsalted Butter. For unsalted butter made from fresh or cultured cream. Entries may include block or tub formats, suitable for retail or professional use.
- DP446** Pack of Organic Butter. For butter produced using certified organic milk or cream. Entries must comply with recognised UK or international organic standards.
- DP447** Dairy or Butter Spread. Open class for spreads containing dairy ingredients or blended butters designed for ease of use or enhanced functionality. May include reduced-fat, whipped, or blended dairy-oil products.
- DP448** Flavoured Butter. For butter enhanced with herbs, spices, fruits, or other flavourings. Entrants must state the variety on the entry form.
- DP449** Pure Butter Ghee (Canned). For clarified butter produced from 100% pure dairy fat and packaged in a can for retail, foodservice, or export markets.
- DP450** Organic Butter Ghee (Glass Jar). For clarified butter produced from certified organic dairy sources and presented in a glass jar.

CREAM – DP451-DP456

OPEN TO UK AND NON-UK PRODUCERS.

These awards are open to UK and Non-UK producers of cream products. They recognise excellence in flavour, texture, consistency, and innovation across traditional and speciality cream categories.

Entries must be provided in plain commercial cartons of any size currently available for retail or foodservice sale. A branded pot or pack may be submitted for display purposes only following judging.

Products will be assessed on freshness, flavour balance, textural integrity, and presentation suitability for their market category

- DP451** Carton of Single Cream. For fresh single cream of standard commercial composition, suitable for pouring or use in cooking.
- DP452** Carton of Double Cream. For rich, full-bodied double cream designed for whipping, pouring, or cooking.
- DP453** Carton of Whipping Cream. For cream formulated specifically for whipping performance in domestic or professional applications.
- DP454** Carton of Extra Thick/Clotted Cream. For extra thick or clotted cream produced by concentration or surface heating. Entries should exhibit the traditional texture and richness associated with premium clotted or spoonable cream.
- DP455** Carton of Soured Cream. For soured or cultured cream produced through controlled fermentation. Entries may include traditional or lightly cultured styles.
- DP456** Carton of Flavoured Cream. For cream products enhanced with natural or added flavourings (e.g. vanilla, fruit, alcohol, or herbs). Entrants must state the flavour variety on the entry form.

YOGHURT – DP457-DP467

These awards are open to UK and Non-UK producers of yoghurts and cultured dairy products.

They celebrate excellence in flavour, texture, innovation, and authenticity across natural, flavoured, functional, and indulgent yoghurt categories.

Entries must be provided in plain commercial cartons or pots of any size currently available for retail or foodservice sale. A branded pot may be sent for display purposes only following judging.

Products will be assessed on flavour balance, mouthfeel, consistency, innovation, and alignment with consumer expectations for their category.

- DP457** Natural Yoghurt (Cow's Milk). For plain natural yoghurt made exclusively from cow's milk. Entries may be set or stirred styles.
- DP458** Fruit/Flavoured Yoghurt (Cow's Milk). For yoghurts made from cow's milk and containing added fruit, flavourings, or inclusions. Entrants must state the flavour variety on the entry form.
- DP459** Low Fat Fruit/Flavoured Yoghurt (Less than 3% Fat). For fruit or flavoured yoghurts made from cow's milk containing less than 3% fat. Entrants must state the flavour variety on the entry form.
- DP460** Group of Four Yoghurts (any type, variety or flavour). For a group of four yoghurts - any combination of type, variety, or flavour - judged as a complete range or family. Entrants must state all flavours and styles on the entry form.
- DP461** Organic Yoghurt (any type, variety or flavour). For yoghurts made from certified organic milk, in any style or flavour. Entrants must state the variety on the entry form and hold valid organic certification
- DP462** Goats Milk Yoghurt (any type, variety or flavour). For yoghurts produced from goats' milk in any flavour, style, or fat level. Entrants must state the variety on the entry form.
- DP463** Drinking Yoghurt. Any type, variety or flavour. For drinkable yoghurts made from any milk type or flavour profile. Entrants must state the variety on the entry form.
- DP464** Luxury Indulgent Yoghurt (Any type, variety or flavour). For premium or indulgent yoghurts featuring high cream content, rich inclusions, or dessert-style formulations. Entrants must state the variety on the entry form.
- DP465** Skyr (Plain). For plain skyr - a high-protein cultured dairy product originating from Icelandic tradition - produced in any country.
- DP466** Skyr (any variety other than plain). For flavoured or fruit-based skyr products. Entrants must state the flavour or variety on the entry form.
- DP467** Frozen Yoghurt (any type, variety or flavour). For frozen yoghurt products produced in any style or flavour, including dairy or hybrid formulations. Entrants must state the variety on the entry form.

QUARK, FROMAGE FRAIS OR CRÈME FRAÎCHE – DP468-DP470

These awards are open to UK and Non-UK producers of quark, fromage frais, or crème fraîche. They recognise excellence in texture, flavour, innovation, and authenticity across plain, fruited, and savoury variants.

Entries must be provided in plain commercial cartons or pots of any size that are currently available for retail or foodservice sale. A branded pot may be submitted for display purposes only after judging.

Products will be judged on flavour balance, consistency, smoothness, innovation, and quality of presentation relative to their style and market.

- DP468** Plain Quark, Fromage Frais or Crème Frais. For unflavoured quark, fromage frais, or crème fraîche in plain form, produced from any milk type. Entries may include natural or cultured variants
- DP469** Fruited Quark, Fromage Frais or Crème Frais. For quark, fromage frais, or crème fraîche containing added fruit or flavourings. Entrants must state the variety on the entry form.
- DP470** Savoury Quark, Fromage Frais or Crème Frais. For quark, fromage frais, or crème fraîche flavoured with herbs, spices, vegetables, or savoury seasonings. Entrants must state the variety on the entry form.

MILK – DP471-DP477

These awards are open to UK and Non-UK producers of fresh and processed milk products. They recognise excellence in quality, freshness, innovation, and nutritional integrity across traditional, organic, flavoured, and functional milk categories.

Entries must be supplied in plain commercial cartons or bottles of any size currently available for retail or foodservice sale. A branded pack may be submitted for display purposes only following judging.

Products will be assessed on flavour purity, freshness, mouthfeel, innovation, and alignment with their intended market use.

- DP471** Flavoured Milk (Any type, variety or flavour). For milk-based drinks enhanced with natural or added flavourings. Entrants must state the flavour variety on the entry form
- DP472** Pasteurised Whole Milk. For pasteurised whole milk with a fat content typically around 3.5%, produced for retail or catering markets.
- DP473** Pasteurised Semi Skimmed Milk. For pasteurised semi-skimmed milk with a fat content of approximately 1.5–1.8%.
- DP474** Pasteurised Skimmed Milk. For pasteurised skimmed milk containing less than 0.5% fat.
- DP475** Raw Milk. For unpasteurised milk produced under hygienic and legally compliant conditions.
- DP476** Organic Milk. For milk produced from certified organic herds, compliant with recognised organic standards.
- DP477** UHT. For ultra-heat-treated milk in any fat level or format.

ICE CREAM – DP478-DP481

These awards are open to UK and Non-UK producers of ice cream made from milk derived from any animal. They recognise outstanding quality, flavour innovation, and technical excellence in ice cream production - celebrating products that balance taste, texture, and craftsmanship while reflecting consumer trends in indulgence and authenticity.

Entries must be supplied in plain commercial cartons or tubs of any size currently available for retail or foodservice sale. A branded pot may be submitted for display purposes only following judging.

Products will be evaluated on flavour clarity, smoothness, richness, texture, and overall sensory experience.

- DP478** Ice Cream: Plain Vanilla. For vanilla ice cream made from milk or cream sourced from any animal. Entries should demonstrate purity of flavour and balance between dairy richness and vanilla character.
- DP479** Ice Cream: Brown flavours. For ice creams featuring brown flavour profiles such as chocolate, caramel, toffee, coffee, or malt. Entrants must state the flavour variety on the entry form.
- DP480** Ice Cream: Fruit flavour. For ice creams containing fruit purées, pieces, or flavourings derived from natural or added sources. Entrants must state the flavour variety on the entry form.
- DP481** Ice Cream: Other Flavours or Styles. For any ice cream not covered by the previous classes, including innovative flavours, dairy-alternative bases, or speciality styles (e.g. savoury, floral, spiced, or functional). Entrants must state the variety on the entry form

CHEESE BOARD DISPLAY – DP482-DP483

DP482 Cheese Board Display (Open Class). For a creative display of cheeses presented on a board measuring no larger than 45 cm x 30 cm. Entrants may include any variety or combination of cheeses. Both the quality of the cheeses and the overall visual presentation will be judged.

DP483 Cheese Board Display (Producer Made Only). For a display of cheeses created solely by the producer. The board (maximum 45 cm x 30 cm) should feature cheeses made exclusively by the entrant.

GRAZING PLATTER – DP484

OPEN TO UK ENTRANTS ONLY

DP484 Grazing Platter with Cheese and Accompaniments. For a grazing-style board or platter measuring no larger than 45 cm x 45 cm, featuring cheese as the central element complemented by suitable accompaniments such as charcuterie, fruit, chutneys, nuts, or bread.

CHEESECAKE – DP485

OPEN TO UK AND NON-UK PRODUCERS

DP485 A display of Cheese in the form of a **Cheesecake**. For a decorative or tiered display presented in the style of a cheesecake, featuring multiple cheeses. The display must fit within a 45 cm x 45 cm base. Both the cheeses and the overall construction will be judged.

SINGLE BITE FINGER FOOD – DP486-DP488

DP486 Single bite finger food (UK Producers). For a single-bite piece of finger food in which cheese is a key component. Entries may be sweet or savoury, of any size or weight. Entrants must state the cheese variety on the entry form.

DP487 Single bite finger food must include cheese (non-UK Producers). For a single-bite piece of finger food featuring cheese, created by Non-UK producers. Entries may be sweet or savoury, of any size or weight. Entrants must state the cheese variety on the entry form.

DP488 A Dessert Cheesecake (cheese or dairy based). For a dessert-style cheesecake made primarily with cheese or dairy products, combined with other complementary ingredients or flavours. Open to UK and Non-UK ENTRANTS.

THE IFF CHEDDAR GRAND PRIX – DP489

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OPEN TO UK PRODUCERS ONLY

DP489 Single mature Cheddar Cheese. Any weight or size. Only 1 entry per production site. NO ENTRY FEE FOR THIS CLASS. ALL CHEESE ENTERED MUST BE DONATED TO THE SHOW.

This is a qualifying round for the IFF Cheddar Grand Prix for the most consistent maker of fine quality Mature Cheddar Cheese. Further qualifying rounds are held at:

British Cheese Awards; The Devon County Show; Royal Cheshire Show; Royal Highland Show; The Great Yorkshire Show; Royal Welsh Show; Royal Bath & West Show; The Mid Somerset Show; The Frome Cheese Show/Global Cheese Awards. The winners and entrants in the class at each show will accrue Grand Prix points which count towards overall victory, which will be announced at the Frome Cheese Show/Global Cheese Awards.

In addition to the Grand Prix Cup, IFF will award a £150 voucher to one individual within the company entering the winning cheese in September 2026.

PAST MASTERS.

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DP490 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.

If you are amongst this elite number of cheesemakers we look forward to your entry.

WINNERS OVER THE YEARS

1984	Sturminster Newton	1985	Anchor Foods, Egmont
1986	Sturminster Newton	1987	Sorbie Cheese
1988	Goodwin's Whitchurch	1989	J M Nuttall Group, Dairy Crest
1990	Dew Lay Products Ltd	1991	No record
1992	Longridge	1993	V J Hares & Son
1994	V J Hares & Son	1995	Taw Valley Creamery
1996	V J Hares & Son	1997	V J Hares & Son
1998	Butler Farmhouse Cheeses	1999	Taw Valley Creamery
2000	V J Hares & Son	2001	No Show
2002	Wensleydale Creameries	2003	Taw Valley Creamery
2004	Belton Cheese	2005	Tuxford & Tebbett
2006	Bettine Cheese	2007	Dairy Crest - Davidstow
2008	Dairy Crest – Davidstow	2009	Cropwell Bishop Creamery
2010	Ferrari Formaggi	2011	Ford Farm
2012	Kaserei Champignon	2013	Long Clawson Dairy
2014	Colston Bassett Dairy	2015	Greenfields Dairy Products
2016	Treur Kaas	2017	Papillon
2018	Belton Farm	2019	Bath Soft Cheese
2020	No Show	2021	MAAZ Cheese BV
2022	Long Clawson Dairy	2023	First Milk UK – Haverfordwest
2024	Long Clawson	2025	Belton Farm

PROCESSED CHEESE – DP491-DP502

OPEN TO UK AND NON-UK ENTRANTS

This section recognises excellence in processed cheese manufacture - celebrating the technical precision, flavour consistency, and functional versatility that define this important category within both retail and foodservice markets.

The Processed Cheese Awards highlight products that demonstrate superior texture, flavour balance, and melt performance, achieved through meticulous formulation and process control. Entries may include sliced, block, spreadable, or portioned formats, as well as processed cheese foods or preparations designed for a wide range of culinary and commercial applications.

Producers are encouraged to enter both standard formulations and specialised variants - including reduced-fat, high-protein, fortified, or flavoured styles - reflecting the sector's growing alignment with modern nutrition and convenience trends.

- DP491** Processed Cheese Spread – Filled in plastic cup/tub. Any shape: Open to all varieties of flavours. Any weight.
- DP492** Squeezable Processed Cheese filled in Squeezable Tube. Any shape. Open to all varieties of flavours. Any weight.
- DP493** Processed Cheese Triangle wrapped in Foil. Any shape. Open to all varieties of flavours. Any weight.
- DP494** Processed Cheese Kids Snack. Any shape; Open to all varieties of flavours; Any weight
- DP495** Processed Cheese Block/Loaf with Quick/Easy Melt. Open to all varieties of flavours. Any weight.
- DP496** Processed Cheese Block/Loaf with No Melt. Open to all varieties of flavours. Any weight.
- DP497** Processed Cheese filled in Can. Any shape. Open to all varieties of flavours. Any weight.
- DP498** Smoked Processed Cheese filled in Casing/Baton. Any shape. Open to all varieties of flavours. Any weight.
- DP499** Processed Cheese Slices Individually Wrapped Slices (IWS). Any shape. Open to all varieties of flavours. Any weight.
- DP500** Processed Cheese Slices – Slice on Slice (SOS). Any shape. Open to all varieties of flavours. Any weight.
- DP501** Processed Cheese – Sticks; Strings; Ropes. Any shape. Open to all varieties of flavours. Any weight.
- DP502** Processed Cheese – made from plant protein (non-dairy). Any shape. Open to all varieties of flavours. Any weight.

CHEESE FOR CHILDREN – DP503

Open to UK and Non-UK producers, this award recognises cheese products developed specifically to appeal to children.

It celebrates innovation in flavour, format, and nutrition, rewarding producers who successfully combine great taste with health-conscious formulation and family-friendly presentation.

Entries must be commercially available and may be presented in branded or non-branded packaging.

- DP503** Cheese for Children. For any cheese product designed to appeal to children through its flavour, texture, portioning, or visual presentation. Entries may include mild-flavoured cheeses, snackable cubes, fun formats, or fortified dairy products aimed at supporting children's nutrition.

DP504 Unused

CHEESE LOVERS' TROPHY – DP505

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- DP505** 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 entry must be commercially available, evidence of this may be required. Only one entry per entrant. State variety on entry form.

ONLINE CHEESE BOX – DP506

OPEN TO UK AND NON-UK ENTRANTS

Open to UK and Non-UK producers, cheesemongers, and online retailers, this award recognises excellence and innovation in digitally driven cheese retail and subscription models. It reflects the growing influence of e-commerce, direct-to-consumer delivery, and digital storytelling in shaping how consumers discover and enjoy cheese.

Entries must be commercially available through an online purchase platform or subscription service and presented in branded packaging suitable for home delivery.

Products will be evaluated on how effectively they combine curation, convenience, packaging quality, and digital consumer experience to meet the expectations of today's online shopper.

DP506 Online Cheese Box. For curated cheese boxes or subscription packs available for purchase via e-commerce or online retail platforms. Entries may feature single-origin collections, mixed selections, or themed assortments designed for home delivery. Entrants must state the cheese varieties included on the entry form.

CONSUMER CHEESE CHOICE – DP507

OPEN TO UK AND NON-UK ENTRANTS

This award celebrates the **cheese that captures the hearts and palates of consumers** - recognising the product that best combines flavour, texture, presentation, and accessibility for the everyday cheese lover.

The **Consumer Cheese Choice Award** offers a unique perspective within the ICDA framework, judged not by technical experts but by a **panel of consumers** representing a cross-section of cheese buyers.

It rewards the cheese that delivers **broad appeal, recognisable quality, and genuine enjoyment**, balancing craftsmanship with commercial success.

DP507 Consumer Cheese Choice. Any type or variety to appeal to the Consumer. Cheese must be commercially available and can be in branded or non-branded packaging. Will be judged by a panel of consumers.

DAIRY IN SKINCARE – DP508-DP512

OPEN TO ALL PRODUCERS

New Dairy Contest Class Proposal – Dairy in Skincare

Celebrating creativity and craftsmanship where dairy meets skincare. These classes highlight innovation in skincare products made with any dairy ingredient, including milk, cream, whey, lactose, casein, and milk-derived proteins or peptides.

Entry Notes: Entry must be submitted in full size unopened packaging. Dairy ingredients must be declared in the ingredients list. Packaging will be labeled clearly with ingredients and intended use. All products entered must comply with country of origins cosmetic laws for judges' safety.

DP508 Soap (No Additives) Liquid or Solid Form
Soaps using dairy ingredient(s) as an element. No fragrances, colorants, exfoliants, or botanical additives may be included. Judged on visual appearance, uniformity, cleansing ability, stability, and sensory feel.

DP509 Soap (With Additives) Liquid or Solid Form
Soaps that include dairy ingredient(s) plus permitted additives such as herbs, essential oils, colorants, exfoliants, or fragrances. Judged on visual appearance, uniformity, fragrance, cleansing ability, stability, and sensory feel.

DP510 Body Lotion (Plain or With Additives)
Body lotions, milks, or creams using dairy ingredient(s) as part of the moisturizing or conditioning system. Additives such as plant extracts, vitamins, fragrances, SPF are permitted. Judged on visual appearance, uniformity, fragrance, hydration, stability, and sensory feel.

DP511 Face Mask (Plain or With Additives)
Cream, gel, powder, or sheet masks formulated with dairy-based ingredients (yogurt, milk, milk proteins, etc.) for skin nourishment, hydration, or exfoliation. Additives such as botanicals or clays are permitted. Judged on visual appearance, uniformity, fragrance, hydration, stability, and sensory feel.

DP512 Lip Balm (Plain or With Additives)
Lip care products featuring dairy ingredient(s) plus permitted additives such as herbs, essential oils, colorants, exfoliants, fragrances, or SPF. Judged on visual appearance, uniformity, fragrance, hydration, stability, and sensory feel.

CONVENIENCE CHEESE

OPEN TO UK AND NON-UK ENTRANTS

The **Convenience Cheese Awards** recognise excellence in **ready-to-use, pre-prepared cheese formats** designed to meet the needs of both retail and foodservice markets.

This section celebrates the producers who combine **efficiency, quality, and consistency** with the flavour integrity and craftsmanship expected of premium cheese.

From grated blends that deliver perfect melt performance to precision-cut slices designed for speed and portion control, these classes reward innovation that enhances **usability, freshness, and consumer appeal**.

Entries must be **commercially available** and presented in **branded packaging** suitable for retail or catering sale.

Judging will focus on **flavour retention, texture, melt performance, and presentation quality**, reflecting how well the product balances **functionality and sensory excellence**.

GRATED CHEESE – DP538-DP540

For grated or shredded cheese products of any variety or blend, produced for retail or foodservice use. Entries should demonstrate freshness, even cut, and clean melt characteristics.

DP538 Grated 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.**

DP539 Grated 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.**

DP540 Grated 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 NON-UK PRODUCERS ONLY.**

SLICED CHEESE – DP541-DP543

For sliced cheese products, including **slice-on-slice or individually wrapped formats (SOS or IWS)**, suitable for sandwiches, burgers, or foodservice applications. Entries may include single-variety or blended cheeses.

DP541 Sliced 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.**

DP542 Sliced 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.**

DP543 Sliced 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 NON-UK PRODUCERS ONLY.**

OTHER – DP544-DP545

DP544 Best Sandwich Cheese –Ready prepared for a Sandwich. **OPEN TO UK AND NON-UK PRODUCERS.**

DP545 Best Pizza Cheese –Ready prepared for a Pizza. **OPEN TO UK AND NON-UK PRODUCERS.**

PACKAGING & PRESENTATION CLASSES – DP546-DP550

These classes are open to all producers, manufacturers, and brand owners showcasing excellence and innovation in cheese and dairy packaging. They recognise the critical role of design, functionality, and sustainability in enhancing product value, shelf appeal, and user experience - across retail, foodservice, and commercial environments.

Entries should demonstrate originality in pack structure, material choice, usability, and visual communication, as well as alignment with evolving consumer and retailer priorities around sustainability and waste reduction.

- DP546** Branded Retail Cheese Pack Innovation (Rigid Format). For branded cheese or dairy products featuring new or improved rigid retail packaging, including tubs, trays, pots, or clamshell formats. Entries should reflect innovation in structure, protection, and presentation for consumer retail.
- DP547** Branded Retail Cheese Pack Innovation (Flexible Format). For branded cheese or dairy products presented in flexible retail packaging, such as flow-wraps, pouches, or resealable bags. Innovation may include new materials, enhanced freshness systems, or improved ease of opening and recycling.
- DP548** General Pack Innovation (Open Format). For any cheese or dairy product - branded or unbranded - showcasing outstanding innovation in pack design, format, or presentation not covered by other packaging classes. This includes hybrid materials, novel portioning systems, or disruptive design thinking.
- DP549** Foodservice Pack Innovation. For cheese or dairy products developed for the foodservice, catering, or hospitality sectors that introduce improved efficiency, hygiene, or usability in professional environments.
- DP550** Branded New Sustainable Pack Innovation. For any cheese or dairy packaging innovation designed with environmental responsibility at its core. Eligible entries include recyclable, compostable, reusable, or low-carbon packs, as well as designs that reduce material usage or extend product shelf life.

BEST NEW DAIRY PRODUCT – DP551-DP552

These awards celebrate **innovation, creativity, and commercial success** in new cheese and dairy product development. They are open to producers who have **commercially launched a new product within the last 18 months**, demonstrating originality, market relevance, and excellence in formulation, presentation, and branding.

Entries should highlight **product innovation, quality, and consumer appeal**, showing how they respond to emerging trends in taste, nutrition, sustainability, or convenience.

- DP551** Best New Dairy Product (UK Producers Only). For any new cheese or dairy product commercially launched and currently on sale in the UK. Entries may include branded or own-label products across retail, foodservice, or direct-to-consumer channels. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS.**
- DP552** Best New Dairy Product (Non-UK Producers Only). For any new cheese or dairy product commercially launched and currently on sale outside the United Kingdom. Entries may include branded or own-label products sold in retail or foodservice markets internationally. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS.**

CHEESE SNACKS – DP533

OPEN TO UK AND NON-UK ENTRANTS

This award recognises innovation in snackable cheese and dairy formats that combine convenience, creativity, and high-quality ingredients.

It highlights products that make cheese accessible for on-the-go, lunchbox, or grazing occasions, balancing indulgence with health and functionality.

All entries must be commercially available and presented in branded packaging.

- DP553** Packaged Fresh Cheese Snacks. For cheese-based snack products where cheese is the primary and identifiable component, optionally combined with other elements such as fruit, crackers, breadsticks, or dips. Products should demonstrate convenience, freshness, and broad market appeal.

PLANT BASED AND FUTURE DAIRY – DP554-DP560

OPEN TO UK AND NON-UK ENTRANTS

These awards are about innovative, non-dairy products that emulate the taste, texture, and functionality of traditional cheese and dairy. They celebrate excellence in **plant-based formulation, sensory quality, and technological innovation**, recognising producers driving the next generation of dairy alternatives and hybrid formats.

All entries must be made from **plant-based or non-dairy proteins**. The use of **melting salts, cultures, and approved additives** is permitted. Entries may be presented in **any format, flavour, or weight**, provided they are commercially available or representative of a market-ready product.

Products will be judged on **taste, mouthfeel, appearance, melt behaviour, innovation, and alignment with consumer expectations** for dairy-style products.

- DP554** Plant-Based Pizza Cheese. For plant-based products designed as pizza-style cheese alternatives, intended to melt, stretch, and brown under heat.
- DP555** Plant-Based Cream Cheese. For soft, spreadable vegan or plant-based products designed to replicate cream cheese in texture and taste.
- DP556** Plant-Based Cream Spread. For vegan or plant-based spreads derived from plant protein, suitable for use as savoury or sweet toppings.
- DP557** Plant-Based Feta. For plant-based cheese alternatives replicating the crumbly texture and tangy profile of traditional feta.
- DP558** Plant-Based Cheese Slices (Individually Wrapped Slices – IWS). For individually wrapped vegan or plant-based cheese slices designed for convenience and portion control in retail or foodservice.
- DP559** Plant-Based Cheese Slices (Slice-on-Slice – SOS). For unwrapped, stacked vegan or plant-based slices presented in slice-on-slice format for retail or catering applications.
- DP560** Plant-Based Fondue. For plant-based or non-dairy fondue-style products designed for melting and dipping, replicating traditional fondue characteristics.

FOODSERVICE EXCELLENCE AWARDS

KINDLY SPONSORED BY



The world's first major cheese and dairy awards judged entirely through the lens of professional foodservice performance.

Unlike traditional awards, which evaluate products for retail or consumer appeal, the **ICDA Foodservice Excellence Awards** recognise products built for **real operational environments** - where melt speed, stability under heat, serving consistency, portion control and efficiency under pressure matter just as much as flavour.

This category celebrates the producers, innovators and brands who are **engineering the future of dairy for chefs, operators, wholesalers, QSR and global hospitality markets** - and rewards true **culinary functionality, commercial credibility and service impact**, not just aesthetics or packaging.

It is the first awards platform to assess **live kitchen performance, operational practicality and environmental readiness** as judging priorities.

PRODUCT PERFORMANCE - COOKING CHEESE – DP513-DP521

Recognising dairy products engineered for professional kitchen use, judged on real-world functional performance.

DP513 Grated or Shredded Cheese (UK Cheese)

Foodservice-format shredded or grated cheese produced in the UK. 2 × 1kg maximum for judging.

DP514 Grated or Shredded Cheese (Non-UK Cheese)

Foodservice-format shredded or grated cheese produced outside the UK. 2 × 1kg maximum for judging.

DP515 Best Baked Cheese in a Container

Cheese specifically developed for oven-ready or bake-and-serve applications in hospitality.

DP516 Cheese on Toast

Designed for rapid melt and flavour impact in QSR, casual dining or café service.

DP517 Halloumi – plain - **OPEN TO PRODUCERS FROM CYPRUS ONLY**. 2 samples to be provided. One for display and one for cooking.

DP518 Halloumi – with additives - **OPEN TO PRODUCERS FROM CYPRUS ONLY**. 2 samples to be provided. One for display and one for cooking.

DP519 Grilling Cheese – Plain

Non-Cypriot cheese optimised for grilling and pan-sear performance.

DP520 Grilling Cheese – With Additives

Flavoured or seasoned grilling cheese developed for culinary innovation.

DP521 Cheese Fondue

Presented hot using the applicant's own fondue set; assessed on texture, flavour and service suitability.

LONGEST CHEESE STRETCH – DP552

This class celebrates the **art and science of cheese functionality**, recognising the producer who achieves the **longest measurable cheese stretch** under controlled cooking conditions on the day of judging.

The **Longest Cheese Stretch Award** showcases the craftsmanship, formulation expertise, and melt performance that define the most technically advanced cooking cheeses.

It highlights the balance between **protein structure, moisture, and elasticity**, rewarding products that deliver exceptional stretch length without compromising flavour or texture.

DP522 Longest Cheese Stretch - Cooked and stretched on the day by a judge recorded in metres. Made from one or more types of cheese; Melting salts and Additives permitted; Any packaging presentation; Open to all varieties of flavours; Minimum 5kg weight.

CHEESE FONDUE – DP523

This class celebrates the **craft and precision of fondue-making**, recognising the producer who best demonstrates **melt performance, flavour balance, and texture stability** when cheese is heated and served in its traditional form.

Entries may be made from **one or more cheese types**, with **melting salts and permitted additives** allowed. All flavour profiles and varieties are eligible. Each entrant must provide a **complete fondue set**, which will be used to heat and serve the product under controlled judging conditions on the day.

DP523 Cheese Fondue - Made from one or more types of cheese; Melting salts and Additives permitted; Applicant provides the complete fondue set; Open to all varieties of flavours; Any weight.

FOODSERVICE INNOVATION – DP524-DP529

Recognising strategic impact, collaboration and commercial leadership within the foodservice ecosystem.

DP524 Best Bulk or Catering Format Cheese

Large-format or foodservice-packaged cheese designed for professional kitchen efficiency.

DP525 Best Cheese for QSR or Fast Casual Menus

Specifically formulated for speed, consistency and menu integration in high-throughput environments.

DP526 Best Plant-Based or Hybrid Cheese for Foodservice

Plant-based or hybrid format engineered for operator adoption and culinary credibility.

DP527 Best Ready-to-Heat Cheese or Dairy Solution

Cheese or dairy solution pre-prepared for oven, grill or rapid regeneration.

DP528 Best Sustainable Foodservice Format

Recognising innovation in waste reduction, low-impact packaging or ESG-led service delivery.

DP529 Best New-to-Foodservice Brand Launch

Recognising first-time entry into professional channels with genuine operator traction or launch impact. Awarded to an entrant who has shown measurable impact in the foodservice sector. **All foodservice entries are automatically entered into this class.**

FOODSERVICE & B2B CULINARY USAGE – DP530-DP537

Open to producers supplying the hospitality, catering, and food manufacturing sectors with cheeses specifically developed for professional use. Entries may include products designed for consistent melt, flavour stability, or reduced waste across high-volume service settings. Entries for Cheese used in public catering outlets, i.e. Bars, Restaurants, Pubs etc. Can be an ingredient component or cheese board.

DP530 Cheddar Cheese for Foodservice. **For UK-produced Cheddar** designed for professional kitchens or large-scale catering. Entries may include block, sliced, or pre-packed formats optimised for consistency, meltability, and shelf life.

DP531 Territorial Cheese for Foodservice. **For UK-produced Territorial cheeses** (e.g. Red Leicester, Double Gloucester, Cheshire, Lancashire) supplied into catering or hospitality markets. Products should balance flavour authenticity with practicality in service.

DP532 Cheese with additives for Catering. **For UK-produced cheeses** containing herbs, spices, fruit, alcohol, or other flavour inclusions developed for foodservice or manufacturing applications.

DP533 Continental Cheese for Foodservice. For continental cheeses manufactured **outside the UK** and supplied to catering, hospitality, or food manufacturing. Includes semi-hard, hard, and processed continental varieties.

DP534 Blue Cheese for Foodservice. For any UK or international blue cheese designed for catering, hospitality, or manufacturing use. Entries should demonstrate flavour impact, visual appeal, and practical portioning.

DP535 Butter for Catering & Professional Use. For salted, unsalted, cultured, or blended butters used in foodservice, bakery, or manufacturing settings.

DP536 Tapas or Grazing Selection Pack. For multi-component packs designed for hospitality, retail, or travel, which include at least one natural cheese. Entries must be in branded, commercially available packaging.

DP537 Travel and On-the-Go Cheese and Dairy format. For cheese and dairy products specifically developed for the travel industry (air, rail, sea), where cheese forms the predominant component of the pack. Entries may include snack packs, portioned cheese, or ambient-stable dairy innovations.

PEOPLE AND TALENT AWARDS

The People & Talent Awards celebrate the **next generation of excellence in cheesemaking and dairy craftsmanship** - recognising emerging skills, technical ability, and dedication to the craft.

Open to both **UK and Non-UK entrants**, these classes honour individuals at different stages of their professional journey, from students and novices to early-career specialists.

All entries must clearly **state the entrant's name** and include a **brief description of the cheese** entered. There is **no entry fee** for these classes.

NOVICE CHEESEMAKERS CLASS – DP561

KINDLY SPONSORED BY



DP561 For the best cheese made by a novice cheesemaker with less than five years' cheesemaking experience. Entrants should demonstrate emerging technical skill, creativity, and understanding of their chosen style.

Judging emphasis: Quality and consistency of the cheese, originality of approach, and potential for future mastery.

Entry notes: Entrants must state the cheesemaker's name and provide a short description of the cheese.

Award: Outright trophy awarded to the winner.

BEST STUDENT CHEESEMAKER – DP562

KINDLY SPONSORED BY



DP562 For the best cheese made by a student currently enrolled in a recognised dairy or food technology course. The award recognises technical promise, understanding of dairy science, and the application of classroom knowledge to practical cheesemaking.

Judging emphasis: Technical accuracy, flavour development, and evidence of innovation or learning.

Entry notes: Entrants must state the cheesemaker's name and include a short description of the cheese.

Award: Outright trophy awarded to the winner.

BEST CHEESE GRADER UNDER 30 – DP563

DP563 For individuals aged under 30 who demonstrate outstanding skill, sensory accuracy, and consistency in cheese grading - whether working in production, retail, or wholesale. The award recognises emerging professional expertise in evaluating cheese quality, maturity, and flavour development.

Judging emphasis: Sensory precision, understanding of grading criteria, and professionalism in approach.

Entry notes: Entrants must provide their name, role, and a short statement outlining their experience and grading background.

Award: Outright award presented to the top-graded entrant.

RETAILER DAIRY AWARDS

This award represents the **pinnacle of achievement** within the Retail Cheese Classes, recognising the finest cheese available to consumers through retail channels.

It celebrates **excellence in craftsmanship, flavour, texture, and presentation**, identifying the cheese that most exemplifies quality, consistency, and consumer appeal across all retail categories.

Each cheese entered within the Retail Cheese Classes (RC1–RC92) is eligible for consideration. The Supreme title is awarded to the **best overall Gold-winning cheese**, selected through a final judging round by an expert panel.

CHAMPION RETAILER FOR THE RETAILER ACCUMULATING MOST POINTS IN THE COMPETITION.

SPONSORS OF CLASSES WITHIN THIS SECTION



The ICDA Retailer Award for the most points accumulated during the competition across Gold, Silver and Bronze positions awarded. This award is a recognition and measure of consistency of quality of a specific retailer, across all classes.

Entries are limited to 1 entry per class.

Classes **RC1** to **RC126** are open to Retailer Own Label Products Only.

SUPREME RETAIL CHEESE AWARD – RY1-RY9

SPONSORED BY



Awarded to the **highest-scoring retail cheese** across all Gold-winning entries from **classes RC1-RC92**. The winner will demonstrate exceptional technical quality, flavour balance, and market relevance, representing the very best of contemporary retail cheesemaking.

The WIPAK Trophy - awarded to the **Supreme Retail Cheese of the Year**, kindly sponsored by **WIPAK**.

- RY1** Retail Cheddar Cheese 2026
Gold Winners from Classes **RC1 – RC10** go forward for this award
This section kindly sponsored by FONTERRA
- RY2** Retail Territorial Cheese 2026
Gold Winners from Classes **RC12 – RC20** go forward for this award
This section kindly sponsored by Eurolait
- RY3** Retail Blue Cheese 2026
Gold Winners from Classes **RC21 – RC28** go forward for this award
- RY4** Retail Goat Cheese 2026
Gold Winners from Classes **RC29 – RC30** go forward for this award
- RY5** Retail Sheep Cheese 2026
Gold Winners from Classes **RC31 – RC32** go forward for this award
- RY6** Retail Soft Cheese 2026
Gold Winners from Classes **RC33 – RC42** go forward for this award
- RY7** Retail Continental Cheese 2026
Gold Winners from Classes **RC45 – RC64** go forward for this award
This section kindly sponsored by Granarolo
- RY8** Retail Additive and Smoked Cheese 2026
Gold Winners from Classes **RC67 – RC72** go forward for this award
- RY9** Retail Convenience Cheese 2026
Gold Winners from Classes **RC83 – RC91** go forward for this award

SUPREME RETAIL DAIRY PRODUCE OF THE YEAR AWARD – RY10-RY14

SPONSORED BY



Taken from non-cheese classes RC93 – RC126. The Supreme Retail 'Dairy Produce' of the year, will be awarded to the **best overall gold winning dairy produce from RY10 to RY14**, judged on their individual merits. The IFF Trophy for the overall Supreme Retail 'Dairy Produce' of the year, kindly sponsored by IFF.

- RY10** Retail Milk 2026
Gold Winners from Classes **RC93 – RC98** go forward for this award
- RY11** Retail Butter 2026
Gold Winners from Classes **RC100 – RC104** go forward for this award
- RY12** Retail Cream 2026
Gold Winners from Classes **RC105 – RC112** go forward for this award
- RY13** Retail Yogurt 2026
Gold Winners from Classes **RC113 – RC123** go forward for this award
- RY14** Retail Ice Cream 2026
Gold Winners from Classes **RC124 – RC126** go forward for this award

GUIDE FOR RETAIL COMPETITORS

- Own label Pre-Packed, Grab and Go, Counter or deli products (including random weight products) may be entered, but must carry the Retailer branding.
- Disqualification at any stage of the competition or afterwards can be applied at the discretion of the Organiser.
- Entrants must nominate which classes and varieties they wish to enter and then the samples will be purchased from retailer stores by an independent organisation.
- Please note we cannot accept seasonal products being entered; all entries must be available in store and must be available for purchase commercially at least 6 months prior to the date of judging and/or up to 6 months after the date of judging.
- Entries cannot be submitted on day of the Awards or prior by entrants. Late entries can be allocated, by exception, and by prior arrangement of the Organiser.
- The Organiser reserves the right to move entries into the correct class if products have been incorrectly entered and to exclude any product unavailable for purchase prior to the Awards.

FREQUENTLY ASKED QUESTIONS:

Are supplier brands acceptable for entry into any class?	Any product entered must carry the Retailer's name. It is possible for a brand to be entered, only if it has the retailers name on it.
Are the supplier branded cheese entries, freshly cut from the Counter, grab & go products and own label prepack all permissible and will they carry equal weight for each class?	Supplier branded entries must carry the Retailers branding. All cheese will be judged on their own merit and ultimately the winning cheese in its category will go through to the next judging stage, as is the case for the rest of the competition. It is possible for any entered product, to win if it's the best product of its type.
Is the intention for the nominated independent organisation to purchase <u>two</u> samples of each cheese entry from store (the same as this year)?	Yes, the purchase of the cheese will be identical to previous years.
Will the stewards ensure that all forms of identification are removed prior to judging?	The process will remain the same as in previous years. The sample for judging will be in plain wrap and the product for consumer and award display after announcement of results, will carry the label details.

CHEESE CLASSES – RC1-RC92

- RC1** Best Retailer Mild Cheddar
- RC2** Best Retailer Medium Cheddar
- RC3** Best Retailer Mature Cheddar (Open to UK & ROI Producers)
- RC4** Best Retailer Mature Cheddar (Open to Non-UK & ROI Producers)
- RC5** Best Retailer Extra Mature Cheddar
- RC6** Best Retailer Vintage Cheddar
- RC7** Best Retailer Farmhouse Mature Cheddar
- RC8** Best Retailer Farmhouse Extra Mature Cheddar
- RC9** Best Retailer Farmhouse Vintage Cheddar
- RC10** Best Retailer Unpasteurised Cheddar
- RY1** **Retail Cheddar Cheese 2026**
Gold Winners from Classes RC1 – RC10 go forward for this award
- RC11** Best Retailer Unpasteurised any other UK Hard Cheese
- RC12** Best Retailer Cheshire
- RC13** Best Retailer Crumbly Lancashire
- RC14** Best Retailer Creamy or Matured Lancashire
- RC15** Best Retailer Tasty Lancashire
- RC16** Best Retailer Wensleydale
- RC17** Best Retailer Crumbly Territorial any other variety (Excluding; Lancashire, Cheshire & Wensleydale)
- RC18** Best Retailer Red Leicester
- RC19** Best Retailer Double Gloucester
- RC20** Best Retailer Hard Territorial any other variety (Excluding; Lancashire, Cheshire, Wensleydale, Red Leicester and Double Gloucester)
- RY2** **Retail Territorial Cheese 2026**
Gold Winners from Classes RC12 – RC20 go forward for this award
- RC21** Best Retailer Blue Stilton
- RC22** Best Retailer UK Regional Blue Cheese (not Stilton)
- RC23** Best Retailer Roquefort Blue Cheese
- RC24** Best Retailer French Ossau Iraty
- RC25** Best Retailer Gorgonzola Dolce Cheese
- RC26** Best Retailer Gorgonzola Piccante Cheese
- RC27** Best Retailer Danish Blue Cheese
- RC28** Best Retailer Any Other Blue Vein cheese – Produced outside UK
- RY3** **Retail Blue Cheese 2026**
Gold Winners from Classes RC21 – RC28 go forward for this award
- RC29** Best Retailer Hard Goats Cheese
- RC30** Best Retailer Semi Soft/Soft Goats Cheese
- RY4** **Retail Goats' Cheese 2026**
Gold Winners from Classes RC29 – RC30 go forward for this award

- RC31** Best Retailer Hard Sheep's Milk Cheese
- RC32** Best Retailer Semi Soft/Soft Sheep's Cheese
- RY5** **Retail Sheep's Cheese 2026**
Gold Winners from Classes RC31 – RC32 go forward for this award
- RC33** Best Retailer British Brie (pasteurised)
- RC34** Best Retailer French Brie (pasteurised)
- RC35** Best Retailer Unpasteurised Brie
- RC36** Best Retailer Pasteurised Camembert
- RC37** Best Retailer Unpasteurised Camembert
- RC38** Best Retailer Unpasteurised Soft Cheese (excluding Brie or Camembert)
- RC39** Best Retailer Any Other Semi Soft Cheese (excluding Brie or Camembert)
- RC40** Best Retailer Any Other Soft Cheese
- RC41** Best Retailer Any Other Mould Ripened Cheese (excluding Brie or Camembert)
- RC42** Best Retailer Organic Soft Cheese
- RY6** **Retail Soft Cheese 2026**
Gold Winners from Classes RC33 – RC42 go forward for this award
- RC43** Best Retailer Reduced Fat Cheese (14% - 23% fat)
- RC44** Best Retailer Organic Hard Cheese
- RC45** Best Retailer Parmigiano Reggiano PDO
- RC46** Best Retailer Grana Padano PDO
- RC47** Best Retailer Comte AOC
- RC48** Best Retailer Fresh Mozzarella (Cow's Milk/with Brine in Whole form or Pearls)
- RC49** Best Retailer Fresh Mozzarella (Buffalo Milk/with Brine in Whole form or Pearls/Bocconcini)
- RC50** Best Retailer Mozzarella (Block/Grated Mozzarella)
- RC51** Best Retailer Fresh/Stretched Curd Cheese (Burrata/Stacciatella)
- RC52** Best Retailer Feta PDO
- RC53** Best Retailer Mascarpone
- RC54** Best Retailer Ricotta
- RC55** Best Retailer Washed Rind Cheese
- RC56** Best Retailer PDO Halloumi – entries will be cooked in grill/oven
- RC57** Best Retailer Reduced Fat Cypriot Cheese (not PDO) - entries will be cooked in grill/oven
- RC58** Best Retailer Swiss Emmental
- RC59** Best Retailer Swiss Gruyere AOP
- RC60** Best Retailer Dutch Edam
- RC61** Best Retailer Dutch Gouda
- RC62** Best Retailer Matured Dutch Gouda
- RC63** Best Retailer Any other Gouda Cheese other than Dutch
- RC64** Best Retailer Manchego

RY7 Retail Continental Cheese 2026
Gold Winners from Classes RC45 – RC64 go forward for this award

- RC65** Best Retailer Salad Cheese (non-Feta)
- RC66** Best Retailer Waxed Cheese
- RC67** Best Retailer Naturally Smoked Cheese
- RC68** Best Retailer Wensleydale with Cranberry
- RC69** Best Retailer Sweet Blended Cheese (other than Wensleydale with Cranberry)
- RC70** Best Retailer Chilli Blended Cheese
- RC71** Best Retailer Garlic Blended Cheese
- RC72** Best Retailer Savoury Blended Cheese (other than entered RC70 – RC71)

RY8 Retail Additive & Smoked Cheese 2026
Gold Winners from Classes RC67 – RC72 go forward for this award

- RC73** Best Retailer 'Free From' Cheese made from non-Dairy Sources – Cheddar Style
- RC74** Best Retailer 'Free From' Cheese made from non-Dairy Sources – Flavoured or Additive
- RC75** Best Retailer Cheese Snack
Packaged cheese snacks, Cheese of any variety or type can be combined with other components or ingredients but cheese should be the identifiable major component
- RC76** Best Retailer Processed Cheese Spread
- RC77** Best Retailer Cream Cheese
- RC78** Best Retailer Cottage Cheese with Additive
- RC79** Best Retailer Cottage Cheese
- RC80** Best Retailer Quark
- RC81** Best Retailer Fresh Soft White Cheese – Plain
- RC82** Best Retailer Fresh Soft White Cheese - Flavoured
- RC83** Best Retailer Processed Cheese Slices
- RC84** Best Retailer Grated Cheese
- RC85** Best Retailer Cubed Cheese
- RC86** Best Retailer Cooking Cheese Pots – entries will be cooked in oven
- RC87** Best Retailer Grilling Cheese Plain – entries will be cooked under grill or frying pan
- RC88** Best Retailer Grilling Cheese with additives – entries will be cooked under grill or frying pan
- RC89** Best Retailer Baking Camembert Plain – entries will be cooked
- RC90** Best Retailer Baking Camembert Flavoured – entries will be cooked
- RC91** Best Retailer Grated Cheese

RY9 Retail Convenience Cheese 2026
Gold Winners from Classes RC83 – RC91 go forward for this award

- RC92** Best Retailer Cheese Board/Grazing Board/Cheese Selection Pack

DAIRY – RC93-RC126

- RC93** Best Retailer Full Fat Milk
- RC94** Best Retailer Semi Skimmed Milk
- RC95** Best Retailer Skimmed Milk
- RC96** Best Retailer Jersey or Channel Island Milk
- RC97** Best Retailer Flavoured Milk - Chocolate
- RC98** Best Retailer Flavoured Milk – Any other variety
- RY10** **Retail Milk 2026**
Gold Winners from Classes RC93 – RC98 go forward for this award
- RC99** Best Retailer Free From alternative to Milk – any variety (Coconut, Soya, Oat etc)
- RC100** Best Retailer Salted Butter
- RC101** Best Retailer Unsalted Butter
- RC102** Best Retailer Whey Butter
- RC103** Best Retailer Dairy Spread
- RC104** Best Retailer Flavoured Butter
- RY11** **Retail Butter 2026**
Gold Winners from Classes RC100 – RC104 go forward for this award
- RC105** Best Retailer Single Cream
- RC106** Best Retailer Double Cream
- RC107** Best Retailer Whipping Cream
- RC108** Best Retailer Extra Thick/Clotted Cream
- RC109** Best Retailer Soured Cream
- RC110** Best Retailer Flavoured Cream
- RC111** Best Retailer Crème Fraiche (Full Fat)
- RC112** Best Retailer Reduced Fat Crème Fraiche
- RY12** **Retail Cream 2026**
Gold Winners from Classes RC105 – RC112 go forward for this award
- RC113** Best Retailer Fromage Frais - Plain
- RC114** Best Retailer Fromage Frais – Any flavour
- RC115** Best Retailer Natural Yogurt
- RC116** Best Retailer Berry Flavoured Yogurt
- RC117** Best Retailer Fruit Flavoured Yogurt (excluding Berry yogurts)
- RC118** Best Retailer Stone Fruit Flavoured Yogurt (Not entered in RC116)
- RC119** Best Retailer Indulgence Yogurt with fruit
- RC120** Best Retailer Indulgence Yogurt – any other variety
- RC121** Best Retailer Carton of Drinking Yogurt – any type, variety or flavour
- RC122** Best Retailer Skyr or High Protein Yogurt – Plain.
- RC123** Best Retailer Skyr or High Protein Yogurt – any variety other than plain.

RY13 Retail Yogurt 2026
Gold Winners from Classes RC113 – RC123 go forward for this award

RC124 Best Retailer Ice Cream – Vanilla

RC125 Best Retailer Ice Cream – Chocolate or Chocolate inclusions

RC126 Best Retailer Ice Cream – Fruit or Any Other Variety (Not entered in RC124 or RC126)

RY14 Retail Ice Cream 2025
Gold Winners from Classes RC124 – RC126 go forward for this award



THE PAIRING AWARDS

OPEN TO UK AND NON-UK ENTRANTS

The Pairing Awards celebrate the products, producers, and artisans who elevate cheese through exceptional pairings.

From classic chutneys and biscuits to new-generation ferments, charcuterie, and craft drinks, these classes honour the growing ecosystem of foods and beverages that complement, enhance, or contrast the character of great cheese.

Entries must be commercially available and presented in branded packaging. Products will be judged on flavour harmony, quality, authenticity, innovation, and suitability as a cheese accompaniment.

CHUTNEYS, PICKLES & FERMENTS – CB1-CB11

- CB1** Chutney/Relish (Mixed fruit or vegetable). For chutneys or relishes made from mixed fruit or vegetable ingredients.
- CB2** Chutney/Relish (Single fruit or vegetable). For chutneys or relishes made from a single main ingredient.
- CB3** Hot Chutney, Relish or Pickle. For spicy or chilli-enhanced chutneys and relishes.
- CB4** Pickle. For traditional pickles made with vegetables or fruits preserved in vinegar or brine.
- CB5** Cold Brined Pickle. For pickles made using cold brining or lacto-fermentation.
- CB6** Other Ferments (e.g. Sauerkraut, Kimchi, other vegetables etc.). For naturally fermented products designed to accompany cheese, including global and modern styles
- CB7** Savoury Jelly. For savoury jellies suitable for cheese pairing.
- CB8** Savoury jellies and sauces (including chilli jam). For savoury jams, sauces, and chutney hybrids presented in branded retail packaging.
- CB9** Piccalilli. For traditional or modern piccalilli in branded packaging.
- CB10** Marmalade. For citrus-based marmalade suitable for pairing with cheese.
- CB11** Savoury marmalade. For savoury marmalades using onion or other vegetables.

SWEET ACCOMPANIMENTS – CB12-CB14

- CB12** Lemon Curd. or traditional or flavoured lemon curds suitable as cheese accompaniments.
- CB13** Honey (Plain). For natural, unflavoured honey presented in branded retail packaging.
- CB14** Honey (Flavoured or Infused). For flavoured or infused honey varieties.

CONDIMENTS & OILS – CB15-CB18

- CB15** Balsamic Vinegar. For traditional balsamic vinegars presented in branded packaging.
- CB16** Flavoured or Glazed Balsamic Vinegar. For balsamic vinegars infused or flavoured with additional ingredients.
- CB17** Extra Virgin Olive Oil. For high-quality extra virgin olive oil suitable for cheese pairing or tasting.
- CB18** Flavoured Olive Oil Flavoured. For flavoured or infused olive oils presented in branded packaging.

CHARCUTERIE PAIRINGS – CB19-CB23

- CB19** Charcuterie: Cured, Air-Dried & Ready-to-Eat Meats. For sliced or whole cured meats suitable for pairing with cheese.
- CB20** Charcuterie: Cured and Cooked Meats. For cooked or partially cured meat products such as hams or terrines.
- CB21** Charcuterie – Charcuterie: Cured, Fermented & Air-Dried Sausages For fermented and air-dried sausage styles (e.g. salami, chorizo).
- CB22** Charcuterie: Soft & Spreadable (Pâtés, Parfaits, Potted Meats). For soft or spreadable charcuterie products.
- CB23** Charcuterie: Snacking Formats. For charcuterie products designed as on-the-go or snacking portions.

SAVOURY ACCOMPANIMENTS – CB24-CB25

- CB24** Olives. For whole, stuffed, or mixed olives presented in branded packaging.
- CB25** Stuffed Peppers. For cheese-compatible stuffed peppers or similar preserved vegetables.

BAKERY & BISCUITS – CB26-CB29

- CB26** Biscuits, Crackers or Crispbreads. or traditional or contemporary biscuits, crackers, or crispbreads made to accompany cheese.
- CB27** Gluten-Free Biscuits, Crackers or Crispbreads. For gluten-free alternatives designed for cheese pairing.
- CB28** Fruitcake. For fruitcake varieties traditionally served with cheese.
- CB29** Gluten-Free Cake for Cheese Pairing. For gluten-free cakes formulated to complement cheese.

WINE PAIRINGS – CB30-CB31

- CB30** White Wine Pairing. For white wines demonstrating exceptional pairing quality with cheese.
- CB31** Red Wine Pairing. For red wines best suited to accompany cheese.

BEER PAIRINGS - CB32-CB35

For beers in branded packaging demonstrating complementary pairing with specific cheese styles.

- CB32** Best beer with crumbly territorial cheese.
- CB33** Best beer with cheddar.
- CB34** Best beer with blue cheese.
- CB35** Best beer with soft cheese.

CIDER PAIRINGS – CB36-CB39

For ciders designed or recognised as exceptional pairings with cheese.

- CB36** Best cider with crumbly territorial cheese.
- CB37** Best cider with cheddar.
- CB38** Best cider with blue cheese.
- CB39** Best cider with soft cheese.

ICDA COMPETITION RULES 2026

- 1. All entries must be staged between 10:00 and 18:00 on Tuesday 23rd June 2026. 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 12:00hrs on Monday 22nd June 2026.**

Please state on entry form whether you will or will not be staging your own entries. If you wish the Organiser to stage your entries then product entries must be delivered to GS Davies & Son (as above), and must have the outer carton of each entry marked with the following:

International Cheese Awards; Class No; Entrant No; Name of Entrant

The small white label supplied by the ICDA, stating Class and Entrant number must be placed on the TOP of the entries.

EU EXHIBITS/PRODUCERS – Please see additional information on entry page of website

REST OF THE WORLD EXHIBITS/PRODUCERS – Please see additional information on entry page of website.

- 2. No exhibits to be removed from Show before 15:00hrs on Thursday 26th June 2026 but any exhibits remaining in Cheese Judging Area after 16:00hrs will be deemed to have been left for the Organiser to dispose of, whether they display a label, or not. Please state on entry form whether you wish the Organiser to remove and dispose of the entry 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.**

NOTE: Failure to remove exhibits at specified times will result in the Organiser disposing of the entry and retaining any proceeds. No unauthorised removal of entries will be allowed. Any entrant nominating a third party to remove his entries must provide written authorisation giving Class and Entry numbers to the Chief Steward before any Entry is removed.

- 3. If not exhibited by the manufacturer/producer all entries must state maker and country of origin.**
- 4. All entrants undertake to abide by the Organiser's general Rules and Regulations and will not hold the Organiser responsible in the event of any accident, loss or damage from whatever cause arising or to any article or entry or of mis-delivery of the same. Entrants are advised to have sufficient insurance cover for any items of value that may form part of an entry.**
- 5. 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, entrants must endeavour to have this removed or the entry may be covered or disqualified at the Judges' or Organisers' discretion. UNLESS THE CLASS SAYS BRANDED PACKAGING ALLOWED.**
- 6. The Organiser reserves the right to cancel or alter classes without notification.**
- 7. ADVERTISING:** Advertising material may be placed on the entry after judging. Any entrant wishing advertising material to be fixed to his entry may send it with his entry, clearly marked with the entry and class numbers. The size of advertising material shall not exceed 380 x 300mm (15 x 12ins) and all advertising material must be submitted to the Organiser for inspection and approval before attaching to the entry. The Organiser's decision is final.

NB. Intention is to let the entrants display their normal trademarks and labels on the product after judging.

USE OF MARKETING MATERIAL: The ICDA supports entrants who may wish to place marketing or branding material on their entries subject to the following conditions:

- 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 for not following these rules will be the responsibility of the Show Referee, whose decision will be full and final.
- 8. No cheese entry must have been ironed or bored more than once, or it will be disqualified.**
 - 9. A cool display area will be provided for Classes as deemed appropriate by the Organiser.**
 - 10. All exhibits must be commercially available in the UK, Country of Origin or Country in which they are marketed, during the 6 months before or 6 months after the competition date, excepting Class DP465.**
 - 11. The sale of entries or other dairy products is not permitted without the prior consent of the Organiser.**
 - 12. The Organiser will dispose of entries, at the request of the entrants, in such way as to maintain the integrity and reputation of all Cheesemakers in compliance with current Food Legislation.**

13. SC Winners (Section Gold Winners - see Trophy lists) will go forward to the Supreme Championships.
14. All classes will be awarding 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.
15. 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>
16. The International Cheese and Dairy Awards (ICDA) provide an undertaking to meet the costs of movement from its specific designated consolidation points to the UK and onwards to the showground for competition. The ICDA is not responsible for the value or associated costs of any entries which are not delivered to the showground by missed departure or error, at any point in the journey, by rejection prior to arrival, Government action or any other issue resulting in entries unable to be staged onto tables ahead of competition. Such events are outside of our control and entering the competition assumes these risks are accepted by the competitor when entries are made.