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FARMHOUSE/TRADITIONAL CHEESE

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

- DP2** Farmhouse/Traditional Cheshire Cheese – White. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP3** Farmhouse/Traditional Cheshire Cheese – Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP4** Farmhouse/Traditional Mild Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP5** Farmhouse/Traditional Medium Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP6** Farmhouse/Traditional Mature Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP7** Farmhouse/Traditional Extra Matured Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP8** Farmhouse/Traditional Vintage Cheddar – White or Coloured. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP9** Farmhouse/Traditional Crumbly Lancashire Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP10** Farmhouse/Traditional Creamy Lancashire Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP11** Farmhouse/Traditional Tasty Lancashire. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP12** Farmhouse/Traditional Red Leicester Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP13** Farmhouse/Traditional Double Gloucester Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP14** Farmhouse/Traditional Derby Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**

- DP15** Farmhouse/Traditional Caerphilly Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP16** Farmhouse/Traditional Wensleydale Cheese. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP17** Farmhouse/Traditional Bandaged Cheese. Any variety. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP18** Farmhouse Mature Cheddar Block. White or Coloured. Minimum age of 12 months. Percentage of milk used in manufacture must be produced on exhibitor's own farm from own herd. Exhibitors must have West Country Farmhouse Cheddar PDO accreditation. **OPEN TO UK PRODUCERS ONLY.**
Exhibitors in this class may not enter classes DP24 or DP33.
- DP19** Farmhouse Mature Traditional (Shape) Cheddar Cheese. Minimum age of 12 months. Percentage of milk used in manufacture must be produced on exhibitor's own farm from own herd. Exhibitors must have West Country Farmhouse Cheddar PDO accreditation. **OPEN TO UK PRODUCERS ONLY.**
Exhibitors in this class may not enter classes DP24 or DP33.
- DP20** Best English Farmhouse/Traditional Cheddar. **OPEN TO UK PRODUCERS ONLY.**

DP21-23 unused

CREAMERY – BLOCK/TRADITIONAL CHEESE CHEDDAR

Block or Traditional shaped cheese manufactured on any Creamery system.

Classes 24 to 32 are open to UK PRODUCERS ONLY.

DP24 Irish Cheddar. White or Coloured. **OPEN TO REPUBLIC OF IRELAND AND NORTHERN IRELAND PRODUCERS ONLY.**

DP25 Mild Cheddar Cheese – White. **OPEN TO UK PRODUCERS ONLY.**

DP26 Mild Cheddar Cheese – Coloured. **OPEN TO UK PRODUCERS ONLY.**

DP27 Medium Cheddar Cheese – White. **OPEN TO UK PRODUCERS ONLY.**

DP28 Medium Cheddar Cheese – Coloured. **OPEN TO UK PRODUCERS ONLY.**

DP29 Mature Cheddar Cheese – White. **OPEN TO UK PRODUCERS ONLY.**

DP30 Mature Cheddar Cheese – Coloured. **OPEN TO UK PRODUCERS ONLY.**

DP31 Extra Mature Cheddar Cheese – White or Coloured. **OPEN TO UK PRODUCERS ONLY.**

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

Classes 33 to 37 open to NON UK PRODUCERS ONLY

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

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

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

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

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

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

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

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

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

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

DP43 Unused

CREAMERY/BLOCK CHEESE TERRITORIALS

- DP44** Cheshire Cheese – Coloured. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP45** Cheshire Cheese – White. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP46** Cheshire Cheese – White or Coloured. Traditional or Block. Any weight. **OPEN TO UK PRODUCERS ONLY.**
- DP47** Crumbly Lancashire. Block, **OPEN TO UK PRODUCERS ONLY.**
- DP48** Creamy Lancashire. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP49** Tasty Lancashire. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP50** Double Gloucester. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP51** Mature Double Gloucester exceeding 6 months of age. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP52** Caerphilly. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP53** Wensleydale. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP54** Derby. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP55** Red Leicester. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP56** Mature Red Leicester exceeding 6 months of age. Block. **OPEN TO UK PRODUCERS ONLY.**
- DP57** Territorial Cheese – any type. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form
- DP58-63 Unused**

MODERN BRITISH/IRISH CHEESE

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

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

BLUE CHEESE

STILTON

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

DP77–79 Unused

OTHER BLUE CHEESE

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

DP85-88 Unused

CHEESE WITH ADDITIVES

Classes DP89 to DP95 open to UK PRODUCERS ONLY

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

Classes DP96 to DP100 open to NON UK PRODUCERS ONLY

- DP96** Cheese – Any variety that contains **Savoury Additives – with chilli.** Hard and Semi Hard Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP97** Cheese – Any variety that contains **Savoury Additives – any other savoury additive.** Hard and Semi Hard Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP98** Cheese – Any variety that contains **Sweet Additives.** Hard and Semi Hard Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

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

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

The following classes are open to ALL PRODUCERS

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

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

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

DP104 Feta or Feta type with Additives.

DP105-107 Unused

GOATS CHEESE SECTION

DP108 Goats Milk Cheese. Hard Pressed. **OPEN TO UK PRODUCERS ONLY**. State variety on entry form.

DP109 Goats Milk Cheese – Mould Ripened, Soft. **OPEN TO UK PRODUCERS ONLY**. State variety on entry form.

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

DP111 Goats Milk Cheese. Hard Pressed. **OPEN TO NON UK PRODUCERS ONLY**. State variety on entry form.

DP112 Goats Milk Cheese – Mould Ripened, Soft. **OPEN TO NON UK PRODUCERS ONLY**. State variety on entry form.

DP113 Goats Milk Cheese – Other. **OPEN TO NON UK PRODUCERS ONLY**. State variety on entry form.

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

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

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

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

DP118 Goats Milk Blue Cheese. **OPEN TO NON UK PRODUCERS ONLY**. State variety on entry form.

DP119 Goats Milk Cheese – French. Open to French Producers only. State Variety on entry form

DP120 Goats Milk Cheese – Bloomy rind Lactic Cheese. **OPEN TO UK AND NON UK PRODUCERS**. Any size or weight. State variety on entry form.

DP121 Goats Milk Cheese – Bloomy Rind Soft Cheese. **OPEN TO UK AND NON UK PRODUCERS**. Any size or weight. State variety on entry form.

DP122 Goats Milk Cheese – Blue Veined Cheese. **OPEN TO UK AND NON UK PRODUCERS**. Any size or weight. State variety on entry form.

DP123 Goats Milk Cheese – Wash Rind Soft Cheese. **OPEN TO UK AND NON UK PRODUCERS**. Any size or weight. State variety on entry form.

DP124 Goats Milk Cheese – Hard Pressed uncooked cheese. **OPEN TO UK AND NON UK PRODUCERS**. Any size or weight. State variety on entry form

SHEEP CHEESE SECTION

- DP125** Sheep Milk Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form. **Hard Pressed**
- DP126** Sheep Milk Cheese – Mould Ripened, Soft. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP127** Sheep Milk Cheese – Other. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP128** Sheep Milk Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form. **Hard Pressed**
- DP129** Sheep Milk Cheese – Mould Ripened, Soft. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP130** Sheep Milk Cheese – Other. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP131** Sheep Milk Cheese. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form. **Other than Hard Pressed**
- DP132** Sheep Milk Cheese with Additives. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP133** Sheep Milk Cheese with Additives. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP134** Sheep Milk Blue Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP135** Sheep Milk Blue Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

SPECIALITY CHEESE

- DP136** Whole Cheese – **Truckle or Wheel** – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS.**
Cheddar Type (Cheddar, Red Leicester, D/Gloucester, Derby)
- DP137** Whole Cheese – **Truckle or Wheel** – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS.**
Acid Type (Cheshire, Wensleydale, Caerphilly, Lancashire)
- DP138** Whole Cheese – **Truckle or Wheel** – White or Coloured. **OPEN TO UK AND NON UK PRODUCERS.**
Speciality (Declare variety)
- DP139** Speciality Cheese – Hard pressed. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP140** Speciality Cheese – Hard pressed - **Gruyere AOP.** **OPEN TO NON UK PRODUCERS ONLY.**
- DP141** Speciality Cheese – Hard pressed – **Grano Padano PDO.** Cheese produced by PDO producers only. **OPEN TO NON UK PRODUCERS ONLY.**
- DP142** Speciality Cheese – Hard pressed – **any other variety.** **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP143** Speciality Cheese – Semi Hard. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP144** Rind Washed Cheese. Any variety. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP145** Brine Dipped Cheese. Any variety. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP146** Traditional Mozzarella. Made from either cows or buffalo milk with a minimum moisture content of 60%. **OPEN TO UK AND NON UK PRODUCERS.**
- DP147** Block Mozzarella. Maximum moisture content of 52%. **OPEN TO UK AND NON UK PRODUCERS.**
- DP148** Cheese Mixed Milk. Made from more than one type of milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP149** Feta type White Cheese. **OPEN TO UK AND NON UK PRODUCERS.**
- DP150** Cheese made with Thermised Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP151** Export Award – Cheese produced in the UK that is exported. **OPEN TO UK PRODUCERS ONLY.**
- DP152** Hard Cheese made with unpasteurised raw milk – **Gruyere AOP.** **OPEN TO NON UK PRODUCERS.**
- DP153** Hard Cheese made with unpasteurised raw milk – **Parmigiano Reggiano PDO.** **OPEN TO PDO PRODUCERS ONLY.**
- DP154** Hard Cheese made with unpasteurised raw milk – **any other variety.** **OPEN TO UK AND NON UK PRODUCERS.**

- DP155** Soft Cheese made with unpasteurised raw milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP156** Buffalo Milk – Any Cheese – soft or hard. **OPEN TO UK AND NON UK PRODUCERS.**
- DP157** Best Waxed Cheese – Any Variety. State variety on entry form. **OPEN TO UK AND NON UK PRODUCERS.**
- DP158** Salad Cheese – any variety. State variety on entry form. **OPEN TO UK AND NON UK PRODUCERS.**
- DP159** Best Truffle Hard Cheese. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP160** Best Truffle Soft Cheese. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP161** Best Truffle infused or oil – Hard Cheese. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP162** Best Truffle infused or oil – Soft Cheese. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP163** Best Ash Rind Cheese PDO. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP164** Best Ash Rind Cheese Non PDO. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP165** Best Cheese with Alcohol. **OPEN TO UK AND NON UK PRODUCERS.**
Any size or weight. State variety on entry form.
- DP166** 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.
- DP167** Raclette Cheese – any type of milk. **OPEN TO UK AND NON UK PRODUCERS.** Any size or weight. State variety on entry form.

SOFT, SEMI SOFT, OR CREAM CHEESE

- DP168** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **With Rind. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP169** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **With Rind. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP170** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **Without Rind. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP171** Soft, Semi Soft, or Cream Cheese without Additives – other than Blue Veined Cheese - **Without Rind. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP172** Soft, Semi Soft, or Cream Cheese with Additives – other than Blue Veined Cheese. **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP173** Soft, Semi Soft, or Cream Cheese with Additives – other than Blue Veined Cheese. **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP174** Soft, Semi Soft, or Cream Cheese - Blue Veined. State variety on entry form - **OPEN TO UK PRODUCERS ONLY.**
- DP175** Soft, Semi Soft, or Cream Cheese - Blue Veined. State variety on entry form – **OPEN TO NON UK PRODUCERS ONLY.**
- DP176** Carton of Cottage Cheese – plain. **OPEN TO UK AND NON UK PRODUCERS.**
- DP177** Carton of Cottage Cheese with Additives. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP178** Cheese Spread – any variety. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

SMOKED CHEESE SECTION

- DP179** Naturally Smoked Cheese - **Hard. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP180** Naturally Smoked Cheese – **Semi Hard. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP181** Naturally Smoked Cheese – **Semi Soft/Soft. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP182** Naturally Smoked Cheese - **Hard. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP183** Naturally Smoked Cheese – **Semi Hard. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP184** Naturally Smoked Cheese – **Semi Soft/Soft. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP185** Smoked **Flavour Added** Cheese - **Hard. OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP186** Smoked **Flavour Added** Cheese – **Semi Hard. OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP187** Smoked **Flavour Added** Cheese – **Semi Soft/Soft. OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.

HEALTH BENEFITS

CHEESE WITH HEALTH BENEFITS

- DP188** Low Fat Cheese. **Below 3% Fat. OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP189** Half Fat Cheese. **Below 17% Fat. OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP190** Lighter Cheese. **Between 17% & 24% Fat. OPEN TO UK PRODUCERS ONLY.** State variety on entry form.
- DP191** Lighter Cheese. **Between 17% & 24% Fat. OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.
- DP192** 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. OPEN TO UK AND NON UK PRODUCERS.
- DP193** 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. OPEN TO UK AND NON UK PRODUCERS.

HEALTH DRINKS

- DP194** Drinks with health benefits which contain dairy ingredients. One in plain packaging to be used for judging the other to be put on display in its normal packaging after judging. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. OPEN TO UK AND NON UK PRODUCERS.**

SPECIALIST/ARTISAN CHEESEMAKERS SECTION

Classes DP195-DP217 Open to producers who are producing 8 tonnes or less per week **per Company**

UK PRODUCERS

- DP195** Cheddar/Cheeddar style. **OPEN TO UK PRODUCERS ONLY.**
- DP196** Territorial Cheese – Hard. **OPEN TO UK PRODUCERS ONLY.**
- DP197** Territorial Cheese – Acid. **OPEN TO UK PRODUCERS ONLY.**
- DP198** Other Hard Pressed Cheese. **OPEN TO UK PRODUCERS ONLY.**
- DP199** Soft Cheese with rind (non-Blue & non Smoked). **OPEN TO UK PRODUCERS ONLY.**

- DP200** Soft Cheese without rind (non-Blue & non Smoked). **OPEN TO UK PRODUCERS ONLY.**
- DP201** Semi Soft Cheese. Any variety. **OPEN TO UK PRODUCERS ONLY.**
- DP202** Cheese with Additives from Cows Milk. **OPEN TO UK PRODUCERS ONLY.**
- DP203** Cheese with Additives from non-Cow's Milk. **OPEN TO UK PRODUCERS ONLY.**
- DP204** Organic Cheese. Open to any cheese made with organic milk. **OPEN TO UK PRODUCERS ONLY.**
- DP205** Blue Cheese – **Soft** (except Stilton). **OPEN TO UK PRODUCERS ONLY.**
- DP206** Blue Cheese – **Hard** (except Stilton). **OPEN TO UK PRODUCERS ONLY.**
- DP207** Cheese made with 100% Goats Milk. **OPEN TO UK PRODUCERS ONLY.**
- DP208** Cheese made with 100% Sheep's Milk. **OPEN TO UK PRODUCERS ONLY.**
- DP209** Naturally Smoked Cheese. **OPEN TO UK PRODUCERS ONLY.**

NON UK PRODUCERS

- DP210** Hard Pressed Cheese. **OPEN TO NON UK PRODUCERS ONLY.**
- DP211** Soft Cheese with rind or without rind. **OPEN TO NON UK PRODUCERS ONLY.**
- DP212** Semi Soft Cheese. Any variety. **OPEN TO NON UK PRODUCERS ONLY.**
- DP213** Blue Cheese – Hard or Soft. **OPEN TO NON UK PRODUCERS ONLY.**
- DP214** Cheese made with 100% Goats Milk. **OPEN TO NON UK PRODUCERS ONLY.**
- DP215** Cheese made with 100% Sheep's Milk. **OPEN TO NON UK PRODUCERS ONLY.**
- DP216** Cheese with Additives. **OPEN TO NON UK PRODUCERS ONLY.**
- DP217** Naturally Smoked Cheese. **OPEN TO NON UK PRODUCERS ONLY.**

ORGANIC CHEESE

- DP218** Best Organic Cheese - **Cheddar**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP219** Best Organic Cheese – **Territorial Hard**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP220** Best Organic Cheese – **Territorial Acid**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP221** Best Organic Cheese – **Soft**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP222** Best Organic Cheese - **Speciality**. **OPEN TO UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP223** Best Organic Cheese - **Cheddar**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP224** Best Organic Cheese – **Territorial Hard**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP225** Best Organic Cheese – **Territorial Acid**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP226** Best Organic Cheese – **Soft**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP227** Best Organic Cheese - **Speciality**. **OPEN TO NON UK PRODUCERS ONLY.** Open to any cheese made from organic milk. State variety on entry form.
- DP228** Best Organic Pre-Packed Cheese (any variety). **Presented in branded packaging. OPEN TO UK AND NON UK PRODUCERS.**

DP229 Best Organic Cheese – Goat Cheese. **OPEN TO UK AND NON UK PRODUCERS.** Any size or weight. State variety on entry form.

VEGETARIAN CHEESE

DP230 Best Vegetarian Cheese - **Cheddar.** **OPEN TO UK PRODUCERS ONLY.**

DP231 Best Vegetarian Cheese – **Territorial Hard.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP232 Best Vegetarian Cheese – **Territorial Acid.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP233 Best Vegetarian Cheese – **Soft.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP234 Best Vegetarian Cheese - **Speciality.** **OPEN TO UK PRODUCERS ONLY.** State variety on entry form.

DP235 Best Vegetarian Cheese - **Cheddar.** **OPEN TO NON UK PRODUCERS ONLY.**

DP236 Best Vegetarian Cheese – **Territorial Hard.** **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP237 Best Vegetarian Cheese – **Territorial Acid.** **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP238 Best Vegetarian Cheese – **Soft.** **OPEN TO NON UK PRODUCERS ONLY..** State variety on entry form.

DP239 Best Vegetarian Cheese - **Speciality.** **OPEN TO NON UK PRODUCERS ONLY.** State variety on entry form.

DP240 Best Vegetarian Cheese – **Blue Cheese.** **OPEN TO UK AND NON UK PRODUCERS.**

THE 'ALPMA GB LTD' HOME INTERNATIONALS

BEST ENGLISH CHEESE

DP241 Cheese – Cheddar. **OPEN TO ENGLISH PRODUCERS ONLY.**
State variety on entry form

DP242 Cheese – Territorial. **OPEN TO ENGLISH PRODUCERS ONLY.**
State variety on entry form

DP243 Cheese – Any other type. **OPEN TO ENGLISH PRODUCERS ONLY.**
State variety on entry form

BEST IRISH CHEESE

DP244 Cheese – any type or variety. **OPEN TO IRISH PRODUCERS ONLY.**
State variety on entry form

BEST SCOTTISH CHEESE

DP245 Cheese – any type or variety. **OPEN TO SCOTTISH PRODUCERS ONLY.**
State variety on entry form

BEST WELSH CHEESE

DP246 Cheese – any type or variety. **OPEN TO WELSH PRODUCERS ONLY.**
State variety on entry form

INTERNATIONAL CHEESES

FRANCE

- DP247** Best French Cheese – Hard Cheese PDO, any variety.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP248** Best French Cheese – Hard Cheese NON PDO, any variety.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP249** Best French Cheese – Camembert PDO.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP250** Best French Cheese – Camembert non PDO.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP251** Best French Cheese – Brie PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP252** Best French Cheese – Brie non PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP253** Best French Cheese – Blue Cheese PDO – any milk,
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP254** Best French Cheese – Blue Cheese NON PDO – any milk,
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP255** Best French Cheese – Rind Washed PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP256** Best French Cheese – Rind Washed NON PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP257** Best French Cheese – Cheese from the Savoie.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP258** Best French Cheese – Raw Milk Cheese from the Savoie.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP259** Best French Cheese – Goat Cheese PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP260** Best French Cheese – Goat Cheese Non PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP261** Best French Cheese – Lactic Cheese PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP262** Best French Cheese – Lactic Cheese Non PDO
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP263** Best French Cheese – Comte
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP264** Best French Cheese – Morbier
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP265** Best French Cheese – Ash Rind Cheese
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP266** Best French Cheese – Goat Ash Rind Cheese
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP267** Best French Cheese – Pressed Cheese
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP268** Best French Cheese – Hand Made Cheese
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.
- DP269** Best French Cheese – Raw Milk Hand Made Cheese
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.

- DP270** Best French Cheese – Any variety not in the above classes.
OPEN TO CHEESE PRODUCED IN FRANCE ONLY. Any size or weight. State variety on entry form.

HOLLAND

- DP271** Best Dutch Cheese – **Gouda** – Less than 6 months age. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP272** Best Dutch Cheese – **Gouda** – 6 - 18 months age. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP273** Best Dutch Cheese – **Gouda** – Over 18 months age. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP274** Best Dutch Cheese – **Edam.** **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight.
- DP275** Best Dutch Cheese – Sheep Milk. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight. State variety on entry form.
- DP276** Best Dutch Cheese – Goat Milk. **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight. State variety on entry form.
- DP277** Best Dutch Cheese – **any other variety.** **OPEN TO CHEESE PRODUCED IN HOLLAND ONLY.** Any size or weight. State variety on entry form.

ITALY

- DP278** Best Italian Cheese – Parmigiano Reggiano PDO 24 months or older. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP279** Best Italian Cheese – Parmigiano Reggiano PDO 12 months or older. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP280** Best Italian Cheese – Grana Padano PDO. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP281** Best Italian Cheese – Any other hard varieties of cheese produced in Italy. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP282** Best Italian Cheese – Semi Soft. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP283** Best Italian Cheese - Soft. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP284** Best Italian Cheese – Gorgonzola Dolce
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP285** Best Italian Cheese – Gorgonzola Picante
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP286** Best Italian Cheese – Blue (non Gorgonzola)
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP287** Best Italian Cheese – with fruit
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP288** Best Italian Cheese – with alcohol
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP289** Best Italian Cheese – Buffalo cheese hard
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**
- DP290** Best Italian Cheese – Buffalo cheese soft
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN ITALY ONLY.**

SWITZERLAND

- DP291** Best Swiss Cheese - Gruyere AOP. Any size or weight. **OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.**
- DP292** Best Swiss Cheese - Emmental. Any size or weight. **OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.**
- DP293** Best Swiss Cheese made with raw milk. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN SWITZERLAND ONLY.**
- DP294** Best Swiss Cheese any other variety. Any size or weight. State variety on entry form. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN SWITZERLAND ONLY.**

GERMANY

- DP295** Best German Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN GERMANY ONLY.** Any size or weight. State variety on entry form.

SCANDINAVIA

- DP296** 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

- DP297** Best Belgian Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN BELGIUM ONLY.** Any size or weight. State variety on entry form.

GREECE

- DP298** Best Greek Hard Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN GREECE ONLY.** Any size or weight. State variety on entry form.
- DP299** Best Greek Soft Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN GREECE ONLY.** Any size or weight. State variety on entry form.
- DP300** Best Greek Feta Cheese. **PRODUCED IN GREECE ONLY.** Any size or weight. State variety on entry form.

SPAIN

- DP301** Best Spanish Cheese – **Manchego PDO** - **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.** Any size or weight.
- DP302** Best Spanish Cheese – **Cheese produced by mixed milk** - **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.** Any size or weight. State variety on entry form.
- DP303** Best Spanish Cheese with Truffle
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.**
- DP304** Best Spanish Cheese – Soft Cheese
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.**
- DP305** Best Spanish Cheese – with Alcohol
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.**
- DP306** Best Spanish Cheese – with fruit
Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.**
- DP307** Best Spanish Cheese - **all other varieties of cheese** - **OPEN TO CHEESE PRODUCED IN SPAIN ONLY.** Any size or weight. State variety on entry form.
- DP308** Best Spanish Tapas
Any size or weight. State variety on entry form. **OPEN TO PRODUCTS PRODUCED IN SPAIN ONLY.**

PORTUGAL

DP309 Best Portuguese Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN PORTUGAL ONLY.** Any size or weight. State variety on entry form.

AUSTRALIA

DP310 Best Australian Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

DP311 Best Australian Cheese – Soft/semi-soft
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

DP312 Best Australian Cheese – Cheddar – Mild
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight.

DP313 Best Australian Cheese – Cheddar – Mature
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight.

DP314 Best Australian Cheese – Cheddar – Extra Mature/Vintage
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight.

DP315 Best Australian Cheese – Goat
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

DP316 Best Australian Cheese – Sheep
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

DP317 Best Australian Cheese – Blue – any milk
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

DP318 Best Australian Cheese – Any cheese with additives
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

DP319 Best Australian Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN AUSTRALIA ONLY. Any size or weight. State variety on entry form.

Classes DP320-DP332 unused

USA CLASSES – please see Classes DP455-479

CANADA

DP333 Best Canadian Cheese - Cheddar – Mild
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight.

DP334 Best Canadian Cheese - Cheddar - Mature
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight.

DP335 Best Canadian Cheese - Cheddar - Extra Mature/Vintage
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight.

DP336 Best Canadian Cheese - Goat
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP337 Best Canadian Cheese - Sheep
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP338 Best Canadian Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP339 Best Canadian Cheese - Soft/semi-soft
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP340 Best Canadian Cheese - Blue
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

DP341 Best Canadian Cheese - Any cheese with additives
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

- DP342** Best Canadian Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN CANADA ONLY. Any size or weight. State variety on entry form.

NEW ZEALAND

- DP343** Best New Zealand Cheese – Cheddar – Vintage/Ex Mature. Any size or weight. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**
- DP344** Best New Zealand Cheese – Cheddar – Mature. Any size or weight. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**
- DP345** Best New Zealand Cheese – Cheddar – Medium. Any size or weight. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**
- DP346** Best New Zealand Cheese – Cheddar – Mild. Any size or weight. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**
- DP347** Best New Zealand Cheese – Semi Soft/Soft. Any size or weight. State variety on entry form. **OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY.**
- DP348** Best New Zealand Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN NEW ZEALAND ONLY. Any size or weight. State variety on entry form.

ANY OTHER COUNTRY

- DP349** Best Any Other Overseas Cheese. **OPEN TO ALL VARIETIES OF CHEESE PRODUCED IN ANY OVERSEAS COUNTRY OTHER THAN CLASSES DP247 – DP348 and DP455 – DP479.** Any size or weight. State variety on entry form.

CONVENIENCE CHEESE

- DP350** Grated Cheese - **UK Exhibitors/UK Cheese.** 2 x 1kg maximum. To be exhibited in plain bags. One bag to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS ONLY.**
- DP351** Grated Cheese - **UK Exhibitors/Non UK Cheese.** 2 x 1kg maximum. To be exhibited in plain bags. One bag to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS ONLY AND NON UK CHEESE.**
- DP352** Grated Cheese – **Non UK Exhibitors.** 2 x 1kg maximum. To be exhibited in plain bags. One bag to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO NON UK PRODUCERS ONLY.**
- DP353** Sliced Cheese - **UK Exhibitors/UK Cheese.** To be exhibited in plain packs. One pack to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS ONLY.**
- DP354** Sliced Cheese - **UK Exhibitors/Non UK Cheese.** To be exhibited in plain packs. One pack to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO UK PRODUCERS AND NON UK CHEESE.**
- DP355** Sliced Cheese – **Non UK Exhibitors.** To be exhibited in plain packs. One pack to be judged on appearance and the other on flavour. Please state variety on entry form. **OPEN TO NON UK PRODUCERS ONLY.**
- DP356** Best Sandwich Cheese – UK Exhibitors/Non UK Exhibitors. Ready prepared for a Sandwich. **OPEN TO UK AND NON UK PRODUCERS.**
- DP357** Best Pizza Cheese – UK Exhibitors/Non UK Exhibitors. Ready prepared for a Pizza. **OPEN TO UK AND NON UK PRODUCERS.**
- DP358** Branded New Retail Pack Innovation – new pack design, presentations, new size and layout of any natural cheese product for consumer purchase.
Pack new to the market in **2023/24 Branded packaging only.** **OPEN TO UK AND NON UK PRODUCERS.**

BUTTER

- DP359** Pack of Whey Butter. **OPEN TO UK AND NON UK PRODUCERS.**
- DP360** Pack of Salted Butter. **OPEN TO UK PRODUCERS ONLY.**
- DP361** Pack of Salted Butter. **OPEN TO NON UK PRODUCERS ONLY.**
- DP362** Pack of Unsalted Butter. **OPEN TO UK PRODUCERS ONLY.**
- DP363** Pack of Unsalted Butter. **OPEN TO NON UK PRODUCERS ONLY.**
- DP364** Pack of Organic Butter. **OPEN TO UK AND NON UK PRODUCERS.**
- DP365** Dairy/Butter Spread. Open class to any spread which contains dairy products. **OPEN TO UK AND NON UK PRODUCERS.**
- DP366** Flavoured Butter. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form.
- DP367** Pure Butter Ghee. **OPEN TO UK AND NON UK PRODUCERS.** Packaged in a can
- DP368** Organic Butter Ghee. **OPEN TO UK AND NON UK PRODUCERS.** Packaged in a glass jar.

CREAM

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

- DP369** Carton of Single Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP370** Carton of Double Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP371** Carton of Whipping Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP372** Carton of Extra Thick/Clotted Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP373** Carton of Soured Cream. **OPEN TO UK AND NON UK PRODUCERS.**
- DP374** Carton of Flavoured Cream. **OPEN TO UK AND NON UK PRODUCERS.**

YOGHURT

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

- DP375** Carton of Natural Yoghurt – Cow's Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP376** Carton of Fruit/Flavoured Yoghurt – Cow's Milk. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP377** Carton Low Fat Fruit/Flavoured Yoghurt – Less than 3% Fat. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form.
- DP378** Group of Four Yoghurts – any type, variety or flavour. To be judged as a whole. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP379** Carton of Organic Yoghurt – any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP380** Carton of Yoghurt – Goats Milk – any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP381** Carton of Drinking Yoghurt. Any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP382** Carton of Luxury Indulgent Yoghurt. Any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP383** Carton of Skyr – Plain. **OPEN TO UK AND NON UK PRODUCERS.**
- DP384** Carton of Skyr – any variety other than plain. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form

- DP385** Frozen Yoghurt – any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form

QUARK

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

- DP386** Carton of Quark, Fromage Frais or Crème Frais – Plain. **OPEN TO UK AND NON UK PRODUCERS.**
- DP387** Carton of Quark, Fromage Frais or Crème Frais – Fruited. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP388** Carton of Quark, Fromage Frais or Crème Frais – Savoury. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form

MILK

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

- DP389** Bottle/Carton of Flavoured Milk. Any type, variety or flavour. **OPEN TO UK AND NON UK PRODUCERS.**
State variety on entry form
- DP390** Bottle/Carton of Pasteurised Whole Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP391** Bottle/Carton of Pasteurised Semi Skimmed Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP392** Bottle/Carton of Pasteurised Skimmed Milk. **OPEN TO UK AND NON UK PRODUCERS.**
- DP393** Bottle/Carton of Raw Milk. **OPEN TO UK PRODUCERS ONLY.**
- DP394** **Bottle/Carton of Organic Milk. OPEN TO UK AND NON UK PRODUCERS.**
- DP395** Bottle/Carton of Flavoured Milk made with Whey Protein ingredient – BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. **OPEN TO UK AND NON UK PRODUCERS.** State variety on entry form
- DP396** UHT. **OPEN TO UK AND NON UK PRODUCERS.**

ICE CREAM

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

- DP397** Ice Cream – Plain Vanilla. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
- DP398** Ice Cream – with 'Brown' flavours. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
State variety on entry form
- DP399** Ice Cream – Fruit flavour. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
State variety on entry form
- DP400** Ice Cream – Other type to classes above. **OPEN TO UK AND NON UK PRODUCERS** using milk from any animal.
State variety on entry form

NOVICE CHEESEMAKERS CLASS

- DP401** Best cheese made by a Novice Cheesemaker with less than five years cheesemaking experience. Please state Cheesemaker's name on entry form and a brief description of the cheese. **OPEN TO UK AND NON UK PRODUCERS. NO ENTRY FEE FOR THIS CLASS.**

STUDENT CHEESEMAKERS CLASS

- DP402** Best cheese made by a student CURRENTLY attending a recognised Dairy or Food Technology Course. Please state Cheesemaker's name on entry form and a brief description of the cheese. **OPEN TO UK AND NON UK PRODUCERS. NO ENTRY FEE FOR THIS CLASS.**

BEST NEW DAIRY PRODUCT

- DP403** Best New Dairy Product. For any new product commercially launched in the retail market between 1st July 2023 and 30th June 2024. **Must be currently on sale in UK. BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. OPEN TO UK PRODUCERS ONLY.**
- DP404** Best New Dairy Product. For any new product commercially launched in the retail market between 1st July 2023 and 30th June 2024. **Must be currently on sale in Non UK country. BRANDED PACKAGING IS ALLOWED FOR THIS CLASS. OPEN TO NON UK PRODUCERS ONLY.**

CHEESE BOARD

- DP405** A display of Cheese on a **Cheese Board**. Any varieties of cheese on a Cheese Board no larger than 45cm by 30cm. Both the cheese and the overall presentation of the board to be judged. **OPEN TO UK AND NON UK EXHIBITORS.**
- DP406** A display of Cheese on a **Cheese Board**. Any varieties of cheese on a Cheese Board no larger than 45cm by 30cm. Both the cheese and the overall presentation of the board to be judged. **CHEESE DISPLAYED TO BE MADE BY THE PRODUCER ONLY - OPEN TO UK AND NON UK PRODUCERS.**

GRAZING PLATTER

- DP407** Grazing Platter – any combination of cheese and accompaniments on a Board no larger than 45cm by 45cm. **OPEN TO UK EXHIBITORS ONLY.**

CHEESE CAKE

- DP408** A display of Cheese in the form of a **Cheese Cake**. Any varieties of cheese can be used no larger than 45cm by 45cm. Both the cheese and the overall presentation of the board to be judged. **OPEN TO UK AND NON UK EXHIBITORS.**
- DP409** A Dessert Cheesecake – **using cheese/dairy products, combined with any other components or ingredients. OPEN TO UK AND NON UK EXHIBITORS.**

The DuPont Danisco Cheddar Grand Prix

- DP410** Single mature Cheddar Cheese. Any weight or size. **OPEN TO UK PRODUCERS ONLY.** Only 1 entry per production site. **NO ENTRY FEE FOR THIS CLASS. ALL CHEESE ENTERED MUST BE DONATED TO THE SHOW.**

PACKAGING CLASSES

- DP411** Branded Retail Prepack Flexible Packing. **To be judged on presentation only.** Open to Producers, Packers and Retailers. **Branded packaging allowed. OPEN TO UK AND NON UK PRODUCERS.**
- DP412** Branded Retail Prepack Semi Rigid Packaging. **To be judged on presentation only.** Open to Producers, Packers and Retailers. **Branded packaging allowed. OPEN TO UK AND NON UK PRODUCERS.**

LABEL CLASS

- DP413** **Best Label design presented on a Branded Pack. To be judged on presentation only. OPEN TO UK AND NON UK PRODUCERS AND PACKERS.**

PAST MASTERS CLASS

DP414 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

FREE FROM CHEESE TYPE

DP415 Dairy free cheese alternative that contains no milk or milk products. **OPEN TO UK AND NON UK PRODUCERS.**

CATERING & FOOD SERVICE SECTION

Entries for Cheese used in public catering outlets, i.e. Bars, Restaurants, Pubs etc. Can be an ingredient component or cheese board.

DP416 Cheddar – Mild – **OPEN TO UK PRODUCERS ONLY.**

DP417 Cheddar – Mature – **OPEN TO UK PRODUCERS ONLY.**

DP418 Territorial – **OPEN TO UK PRODUCERS ONLY.**

DP419 Blue - **OPEN TO UK AND NON UK PRODUCERS.**

DP420 Continental – **OPEN TO NON UK PRODUCERS ONLY.**

DP421 Speciality – **OPEN TO UK PRODUCERS ONLY.**

DP422 Butter- **OPEN TO UK AND NON UK PRODUCERS.**

DP423 Cheese product designed for the Travel industry – open to any products specifically designed for the travel (Air, Rail, Sea) industry where cheese is predominantly available in the pack. **OPEN TO UK AND NON UK PRODUCERS.**

PROCESSED CHEESE SECTION

DP424 Processed Cheese Spread filled in Plastic Cup/Tub - OPEN TO UK AND NON UK PRODUCERS.
Made from one or more types of cheese; Malting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP425 Processed Cheese Spread filled in Glass Jar - OPEN TO UK AND NON UK PRODUCERS.
Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP426 Squeezable Processed Cheese filled in Squeezable Tube - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP427 Processed Cheese Triangle wrapped in Foil - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Single serve; Open to all varieties of flavours; Any weight.

DP428 Processed Cheese Cube/Mini Cube/Brick wrapped in Foil - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Single serve; Open to all varieties of flavours; Any weight.

DP429 Processed Cheese Kids Snack - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Any size; Any packaging presentation; Open to all varieties of flavours

DP430 Processed Cheese Block/Loaf with Quick/Easy Melt - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP431 Processed Cheese Block/Loaf with No Melt - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP432 Processed Cheese filled in Can - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP433 Smoked Processed Cheese filled in Casing/Baton - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP434 Processed Cheese Slices Individually Wrapped Slices (IWS) - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP435 Processed Cheese Slices – Slice On Slice (SOS) - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Open to all varieties of flavours; Any weight.

DP436 Processed Cheese Sticks/Strings/Ropes - OPEN TO UK AND NON UK PRODUCERS.

Made from one or more types of cheese; Melting salts and Additives permitted; Single serve; Open to all varieties of flavours; Any weight.

DP437 Vegan Pizza Cheese - OPEN TO UK AND NON UK PRODUCERS.

Made from plant protein (non-dairy) only; Melting salts and Additives permitted; Any shape: Any packaging presentation; Open to all varieties of flavours; Any weight

DP438 Vegan Cream Cheese - OPEN TO UK AND NON UK PRODUCERS.

Made from plant protein (non-dairy) only; Melting salts and Additives permitted; Any shape: Any packaging presentation; Open to all varieties of flavours; Any weight

DP439 Vegan Cream Spread - OPEN TO UK AND NON UK PRODUCERS.

Made from plant protein (non-dairy) only; Melting salts and Additives permitted; Any shape: Any packaging presentation; Open to all varieties of flavours; Any weight

DP440 Vegan Feta - OPEN TO UK AND NON UK PRODUCERS.

Made from plant protein (non-dairy) only; Melting salts and Additives permitted; Any shape: Any packaging presentation; Any weight

DP441 Vegan Slices Individually Wrapped Slices (IWS)- OPEN TO UK AND NON UK PRODUCERS.

Made from plant protein (non-dairy) only; Melting salts and Additives permitted; Any shape: Open to all varieties of flavours; Any weight

DP442 Vegan Slices - Slice on Slice (SOS)- OPEN TO UK AND NON UK PRODUCERS.

Made from plant protein (non-dairy) only; Melting salts and Additives permitted; Any shape: Open to all varieties of flavours; Any weight

COOKING CHEESE

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

- DP443** Best baked cheese in a container. Any variety. **OPEN TO UK AND NON UK PRODUCERS.**
- DP444** Cheese on Toast. Any cheese suitable for cooking on toast. **OPEN TO UK AND NON UK PRODUCERS.**
- DP445** Halloumi – plain - **OPEN TO PRODUCERS FROM CYPRUS ONLY.** 2 samples to be provided. One for display and one for cooking.
- DP446** Halloumi – with additives - **OPEN TO PRODUCERS FROM CYPRUS ONLY.** 2 samples to be provided. One for display and one for cooking.
- DP447** Grilling Cheese - plain. **OPEN TO NON CYPRIOT PRODUCERS ONLY.** 2 samples to be provided. One for display and one for cooking.
- DP448** Grilling Cheese – with additives. **OPEN TO NON CYPRIOT PRODUCERS ONLY.** 2 samples to be provided. One for display and one for cooking.

SINGLE BITE FINGER FOOD

- DP449** **Single bite finger food must inc cheese. OPEN TO UK PRODUCERS.** Any size or weight. State variety on entry form.
- DP450** **Single bite finger food must inc cheese. OPEN TO NON UK PRODUCERS.** Any size or weight. State variety on entry form.

LONGEST CHEESE STRETCH

- DP451** **Longest Cheese Stretch - Cooked and stretched on the day by a judge recorded in metres - OPEN TO UK AND NON UK PRODUCERS.**
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.
- DP452** **Longest Vegan Cheese Stretch - Cooked and stretched on the day by a judge recorded in metres - OPEN TO UK AND NON UK PRODUCERS.**
Processed with plant protein (non dairy) only; Melting salts and Additives permitted; Any packaging presentation; Open to all varieties of flavours; Minimum 5kg weight.

CHEESE FONDUE

Heated in fondue set provided by the applicant and judged by a judge on the day

- DP453** **Cheese Fondue - OPEN TO UK AND NON UK PRODUCERS.**
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.
- DP454** **Vegan Fondue - OPEN TO UK AND NON UK PRODUCERS.**
Processed with plant protein (non dairy) only; Melting salts and Additives permitted; Applicant provides the complete fondue set; Open to all varieties of flavours; Any weight.

U.S.A. Cheese Guild Trophy

For the best USA Cheese made using Cow's milk or mixed milk which includes Cow's milk

- DP455** Best USA Cheese - Cheddar – Mild
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight.
- DP456** Best USA Cheese - Cheddar - Mature
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight.
- DP457** Best USA Cheese - Cheddar - Extra Mature/Vintage
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight.

- DP458** Best USA Cheese – Mixed Milk – Cow and Goat.
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP459** Best USA Cheese – Mixed Milk – Cow and Sheep
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP460** Best USA Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP461** Best USA Cheese - Soft/semi-soft
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP462** Best USA Cheese - Blue
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP463** Best USA Cheese - Any cheese with additives
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP464** Best USA Cheese – Fresh Hispanic Cheeses (Quesos Frescos)
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP465** Best USA Cheese – Hispanic Melting Cheeses (Quesos Para Fundir)
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP466** Best USA Cheese – Hard Hispanic Cheeses
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP467** Best USA Cheese – Alpine Style Cheese
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP468** Best USA Cheese – Soft Ripened Cheese
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP469** Best USA Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.

U.S.A.

For the best USA Cheese made using any milk or mixed sourced milk

- DP470** Best USA Cheese – Goat milk
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP471** Best USA Cheese – Sheep milk
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP472** Best USA Cheese - Washed Rind
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP473** Best USA Cheese - Soft/semi-soft
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP474** Best USA Cheese - Blue
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP475** Best USA Cheese - Any cheese with additives
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP476** Best USA Cheese – Fresh Hispanic Cheeses (Quesos Frescos)
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP477** Best USA Cheese – Hispanic Melting Cheeses (Quesos Para Fundir)
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP478** Best USA Cheese – Hard Hispanic Cheeses
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.
- DP479** Best USA Cheese - Any variety not in the above classes
OPEN TO CHEESE PRODUCED IN AMERICA ONLY. Any size or weight. State variety on entry form.

CHEESE FOR CHILDREN

- DP480** Any type or variety to appeal to Children. This class will be judged on Friday 28th June 2024 by a panel of children. Cheese must be commercially available **and can be in branded or non-branded packaging. OPEN TO UK AND NON UK PRODUCERS.**

CHEESE SNACKS

- DP481** Packaged fresh cheese snacks. Cheese of any variety or type can be combined with other components or ingredients, but cheese should be the identifiable major component of the snack. **Branded packaging** and must be commercially available. **OPEN TO UK AND NON UK PRODUCERS.**
- DP482** Tapas Selection Pack – any variety which includes natural cheese. **Branded packaging** and must be commercially available. **OPEN TO UK AND NON UK PRODUCERS.**

CHEESE LOVERS' TROPHY

- DP483** To be judged on Friday 28th June 2024 by a Celebrity. The winning cheese to be the cheese the Celebrity would choose to serve to family or friends. This class is **OPEN TO UK AND NON UK PRODUCERS** and the exhibit must be commercially available, evidence of this may be required. Only one entry per exhibitor. State variety on entry form.

ON-LINE CHEESE BOX

- DP484 On-line Cheese Box.** Must be available for consumer purchase via E-commerce purchase site on-line. This class is **OPEN TO UK AND NON UK EXHIBITORS.** State varieties on entry form. Branded Packaging. Entries to be judged on website navigation, range and pricing 50%. At Show the boxes are to be judged on packaging, range and presentation to the consumer 50%