



**2020**  
MARCH 3-5



WORLD CHAMPIONSHIP  
**CHEESE**  
CONTEST

MONONA TERRACE  
CONVENTION  
CENTER

MADISON,  
WISCONSIN,  
USA

[WORLDCHAMPIONCHEESE.ORG](http://WORLDCHAMPIONCHEESE.ORG)

# WORLD CHAMPIONSHIP CHEESE CONTEST

## JOIN THE WORLD'S PREMIER CHEESE CONTEST: THE WORLD CHAMPIONSHIP CHEESE CONTEST

*2020 marks the 33rd biennial World Championship Cheese Contest®, the world's long respected and honored technical cheese and butter competition, hosted by the Wisconsin Cheese Makers Association!*

*We invite you to submit your best quality cheese, butter, yogurt and dry dairy ingredients to the contest for expert technical evaluation and to compete for prestigious awards and global recognition.*



**ENTER NOW -**  
[worldchampioncheese.org](http://worldchampioncheese.org)



## ENTER YOUR BEST CHEESE, BUTTER, YOGURT AND DRY DAIRY PRODUCTS!

- Every manufacturer of cheese, butter, yogurt, and dry dairy ingredients in the world is eligible to compete.
- Products must be shipped to arrive no later than February 19, 2020 (February 26, 2020 for fresh cheese and yogurt).
- On March 3-5, experts from around the globe will evaluate contest entries in Madison, Wisconsin.
- Contest results will be posted during the competition on our website, [worldchampioncheese.org](http://worldchampioncheese.org).
- The announcement of the World Champion will be at Cheese Champion, the Contest's culminating event in Madison, March 5.
- Winners will be honored April 16 at a gala Awards Banquet during CheeseExpo in Milwaukee, Wisconsin.
- Winners receive elegant handmade plaques showcasing the World Championship Cheese Contest medallion.
- Contest winners receive access to contest logo artwork for use in promoting their success
- Entries submitted online with MyEntries are \$70 per entry. Mailed, paper entry from submissions are \$80 per entry.

Visit our website at [worldchampioncheese.org](http://worldchampioncheese.org) for more information and to enter the contest online.

For further inquiries, contact the contest organizer, Kirsten Strohmenger, Wisconsin Cheese Makers Association at (608) 286-1001 or [kstrohmenger@wischeesemakers.org](mailto:kstrohmenger@wischeesemakers.org).



# CONTEST OVERVIEW

## FIRST ROUND OF JUDGING

Entries are evaluated by a team of skilled technical dairy product judges selected from around the world.

Starting from a maximum possible 100 points, deductions are made for various defects found by each judge.

Defects are noted in the areas of flavor, body and texture, salt, color, finish, packaging and other appropriate attributes.

A Gold medal, Silver medal and Bronze medal are awarded to the three highest scoring entries in each class.

## THE WORLD CHAMPION ROUND

Our expert panel of judges evaluates the gold medal cheeses a second time to determine a World Champion Cheese. Scores from all judges are averaged and the cheese which earns the highest average score is named the World Champion. The next two highest scores are awarded First and Second Runner-Up.

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

## PRIZES AND AWARDS

On April 16, during CheeseExpo in Milwaukee, Wisconsin, 24 karat gold medals will be awarded to Best of Class winners. Silver and bronze medals are awarded to second and third place entrants. In addition, blue ribbons are given to gold medalists, red ribbons to silver medalists and white ribbons to bronze winners. Exclusive hand-crafted trophies and ribbons are presented to the World Champion, First Runner-Up and Second Runner-Up.

## IMPORTANT DATES:

**ENTRY OPENS:** November 12, 2019

**ENTRY DEADLINE:** January 31, 2020

**ENTRIES DELIVERED:**

February 19, 2020

(February 26, 2020 for fresh products)

**CONTEST JUDGING:** March 3-5, 2020

**AWARDS BANQUET:** April 16, 2020



# ENTRY RULES

## WHO CAN ENTER

- Any cheesemaker, buttermaker or manufacturer of real cheese, butter, yogurt or dried dairy ingredients may enter the Contest. Each entry must be entered in the name of a person, team or group directly involved in making the product.
- Marketers or processors that further market or process (cut or package cheese) cheese, butter, yogurt, or dried dairy ingredients may enter products on behalf of the manufacturer, with proper attribution given to the original manufacturer. The marketer/processor would be noted in secondary position to the cheesemaker. Processors that cut and package products applicable to the Sliced and Shredded Cheese Classes may directly enter these classes.



## ABOUT YOUR ENTRIES

- A person, team or group may enter more than one class. A person or group may be named on multiple entries within the same class. The class descriptions explain the limit on entries allowed per each class.
- A product can only be entered in one, best-fitting class. A product may not be entered in more than one class. Entries in the open classes are intended for products that do not fit in a product-specific class.
- Each entry must consist of at least 3 pounds of product in its original form, unless otherwise noted in the class.
- Entries must be sent in their original, manufactured form. **DO NOT CUT YOUR CHEESE!** Cheese received that is cut or trimmed from its original form will be eliminated from the competition. Exceptions to this rule:
  - Cheese cut during manufacture, such as feta in brine and Swiss blocks, may be entered.
  - Some large form cheeses may be cut into the following allowed sizes:
    - Cheeses weighing 30–60 kg (66–132 lbs) may be cut and sent as a half of its original, fully matured size.
    - Cheeses weighing over 60 kg (133 lbs +) may be cut and sent in as a quarter of its original, fully matured size.
    - 640-pound block cheeses may be cut and sent as 40-pound blocks
  - Smoked cheeses may be entered in the form it was smoked as (cut prior to smoking); they may not be entered when cut after the smoking process.
  - Cheeses processed/converted for the Sliced, Shredded Cheese and Prepared Cheese Foods Classes may be entered in their processed form.

**ENTER ONLINE  
WITH MYENTRIES®** —

Save time and money!  
[worldchampioncheese.org](http://worldchampioncheese.org)



# ENTRY RULES (CONTINUED)

- Entries with a trier hole will be disqualified; except entries sent in their complete, original form in the Swiss Style Classes, which may have one trier hole.
- Each whole, original entry sent to the contest weighing more than 65 pounds shall be reimbursed after the conclusion of the contest at \$2.50 per pound over 65 pounds.
- Entries made from raw milk must be held for a minimum of 60 days before contest evaluation. Entries should have a cure normally associated with their variety.
- Butter entries shall be creamery butter and shall contain not less than 80 percent butterfat. Butter entries may be bulk butter (bag-in-box or tub) or print butter.

## ADDITIONAL INFORMATION

- Entries must be natural or processed dairy products
- Any cheese containing vegetable oils will be disqualified from the competition. The only exception to this rule is products entered in the Cheese Based Spread class.
- Products may be sent with or without normal branded packaging and labels.
- All samples submitted to Championship Cheese Contests should be carefully examined for contamination or excessive cheese mites. Samples deemed unsafe for consumption will be removed from the contest at the discretion of the chief judge.
- The chief judge will determine if classes have sufficient entries for competition. If a class is deemed too small, existing entries will be moved to an alternative, appropriate class.
- Contest staff reserves the right to place entries into the class deemed most appropriate by the chief judge.
- Products entered in the competition become the property of the Wisconsin Cheese Makers Association. The Association may request replacement products if award-winning cheeses or butters become unrepresentable for showcase at CheeseExpo in April 2020.





# HOW TO ENTER

## ENTER ONLINE WITH MYENTRIES®

MyEntries, our unique online entry system, is your personal, secure contest worksite for the Championship Cheese Contests of the Wisconsin Cheese Makers Association.

### MYENTRIES® ALLOWS YOU TO:

- Enter the contest online
- Review your entry data from previous years as you enter
- Save time with automatic data entry
- Print pre-filled Entry Identification tags for entry shipment
- Instantly view your contest scores
- Instantly view and print your official judge's scoresheets on the day of judging!

Online entry is \$70 per entry.

## YOUR MYENTRIES® ACCOUNT

If you created a MyEntries account for a previous United States OR World Championship Cheese Contest, use the same login and password to access your MyEntries account.

If you have not previously created an account, go to [worldchampioncheese.org](http://worldchampioncheese.org) and click on MyEntries to get started. From your account, you can submit your entries or save them in your cart and return later to enter the contest.

## ENTERING BY MAIL

To enter the contest by mail, fill out a Product Entry Form for each entry. Payment should be included with your entry forms. Entries received by mail are \$80 per entry.

## SHIPPING YOUR ENTRIES

- Each contest entry, carefully packaged, must arrive at our shipping destination by Wednesday, February 19, 2020 (Wednesday, February 26 for fresh products).
- Each entry should be individually boxed. Multiple entry boxes may be sent together in a larger shipping container.
- Shipping Tags (Contest Product Identification Tags) should be completed, with one tag secured to the exterior of the entry box, and the matching tag placed inside with your product. Each individual entry box should be labeled with the Contest Shipping Tags. MyEntries users can print auto-filled tags from their account.
- Wisconsin Cheese Makers Association has partnered with WOW Logistics to receive all contest entries and hold them for judging. Wisconsin Aging and Grading Cheese, Inc. also assists the Contest by sorting and labeling entries.
- All products must be sent PREPAID. Shipments with freight charges due will not be accepted. All product entries must be received at WOW Logistics in Little Chute, WI, no later than Wednesday, February 19 (Wednesday, February 26 for fresh products). **Allow sufficient time for shipment to meet this deadline.**
- **SHIP ENTRIES TO:**  
**WORLD CHAMPIONSHIP CHEESE CONTEST**  
c/o WOW Logistics  
2101 Bohm Drive, Door 18  
Little Chute, WI 54140 USA  
ATTN: Ken Neumeier, WI Aging & Grading Cheese, Inc.  
TEL: 920-687-0889\*

*\*This telephone number is listed for use on shipping forms only. Please direct all inquiries to Wisconsin Cheese Makers Association at 1-608-286-1001 or [contest@wischeesemakers.org](mailto:contest@wischeesemakers.org).*



# INFORMATION FOR INTERNATIONAL ENTRANTS

**IMPORTANT INSTRUCTIONS -- PLEASE READ CAREFULLY!**

## CLEARING CUSTOMS

International entries for the 2020 World Championship Cheese Contest must clear through United States Customs.

Your company may work with a national dairy export corporation or through a United States customs broker.

We strongly suggest that companies without the assistance of an export corporation or a U.S. customs broker contact Transgroup Worldwide Logistics, a transport and customs brokerage company located in the U.S. Their contact information is below:

### TRANSGROUP WORLDWIDE LOGISTICS

**ATTN:** Malene Sorensen – Import Manager

860 Devon Avenue

Bensenville, IL 60106, USA

**TEL:** 1-630-521-9801 | **FAX:** 1-630-521-9880

**EMAIL:** Ord.Import@transgroup.com

**WEB:** www.transgroup.com

Without exception, all duty payments and clearance fees must be paid prior to the delivery of goods to the contest.

Listed below are suggestions you may find helpful when preparing to ship your cheese to the contest.

1. If your country is listed on the reverse side of this page, contact the agency to learn more—they may have specific information for you about procedures, documentation and shipping.
2. U.S. Customs will need the following documents in order to release your cargo:
  - Commercial invoice—including:
    - i. Type(s) of cheese
    - ii. Value for Customs Purposes Only. For each item indicate a small value amount
  - Packing list—listing gross and net weight of each item shipped.
  - Health certificate—issued by specific country government agency responsible for food exports.
  - United States Food and Drug Administration Prior Notice Requirement. See instructions on this page.
3. Mark your product as **“SAMPLES ONLY, NO COMMERCIAL VALUE. FOR EXHIBIT & TASTING.”**
4. Some countries require additional documentation when exporting products; check with your government, broker, dairy association or transporting company to learn what documentation is required for your country.
5. Some countries have exporting quotas for sample products; check with your government, broker, dairy association or transporting company to learn if there are quotas for the product you will be shipping.
6. If cooling packs will be used, use liquid cooling packs rather than dry ice; most transporting companies will not accept packages containing dry ice.
7. Choose a courier with the shortest transit time. **It is strongly recommended to use Chicago, Illinois as your port of entry.**

8. Ship your products to arrive at the **shipping deadline of February 19, 2020.**
9. Please be sure your **customs broker has a Power of Attorney for your company on file. Wisconsin Cheese Makers Association will not act as the importer of record for any shipment.**
10. Refer to: [http://www.aphis.usda.gov/import\\_export/plants/manuals/ports/downloads/apm\\_pdf/03\\_14milk%20products.pdf](http://www.aphis.usda.gov/import_export/plants/manuals/ports/downloads/apm_pdf/03_14milk%20products.pdf) for **USDA regulations regarding importing of cheese and documentation required.**

## REGISTRATION & PRIOR NOTICE

In 2002, the United States Congress passed the Bioterrorism Act. This Act, effective January 1, 2004 includes two requirements for foods (including contest entries) imported into the United States. These two requirements are Food Facility Registration and Prior Notice of Shipment.

**Please Note:** These requirements were initiated in 2004 and your company may have completed the Food Facility Registration.

Also, your broker or import/export partner likely routinely executes the Prior Notice requirement. The instructions below apply only to companies that have not met these requirements to date.

## FOOD FACILITY REGISTRATION

If your company imports cheese or butter to the United States, you may have already fulfilled this requirement. If not, your facility is asked to visit the website for the U.S Food and Drug Administration (FDA) at [www.access.fda.gov](http://www.access.fda.gov) and register your facility in the Food Facility Registration Module.

## PRIOR NOTICE OF SHIPMENT

Companies, brokers and importing firms that ship food into the United States must give the U.S. government Prior Notice of each incoming shipment. A Prior Notice is a notification to the US Food and Drug Administration (FDA) of imported shipments of articles of food prior to their arrival in the United States. It includes information about the product, quantity, and packaging, and related facilities, such as the manufacturer, shipper, owner, and ultimate consignee.

This practice is routinely handled by import associations and brokers. Companies that do not have support from an importer or broker can directly give prior notice of shipment on the website of the U.S. Food and Drug Administration. The number of days before arrival that a Prior Notice can be submitted was revised to state that PN is to be submitted no more than 15 calendar days before arrival if using PNSI and no more than 30 calendar days before arrival if submitting via ABI/ACS.

## ACCESSING THE PRIOR NOTICE SYSTEM INTERFACE

To give Prior Notice, log into the FDA Industry Access page at [www.access.fda.gov](http://www.access.fda.gov) and click on the Login” button below Prior Notice System Interface. Instructions are available in the PNSI Help section.

# CONTEST CLASSES

## COW'S MILK CHEESES

1	<b>Cheddar, Mild (0 to 3 Months)</b>	Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between November 21, 2019 & February 19, 2020. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
2	<b>Cheddar, Medium (3 to 6 months)</b>	Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days. Made between August 23, 2019 & November 20, 2019. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
3	<b>Cheddar, Sharp (6 months to 1 year)</b>	Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days. Made between February 19, 2019 & August 22, 2019. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
4	<b>Cheddar, Aged One to Two Years</b>	Natural, unflavored, rindless, cow's milk cheddar aged 366 days to 730 days. Made between February 18, 2019 & February 19, 2018. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
5	<b>Cheddar, Aged Two Years or Longer</b>	Natural, unflavored, rindless, cow's milk cheddar aged 731 days or longer. Made on or before February 18, 2018. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
6	<b>Traditional Waxed Cheddar, Mild to Medium</b>	Traditional cheddar styles, uncut and coated in paraffin or wax or paracoat prior to or early in curing. This is natural cheddar, unflavored, and cured 1 to 180 days. Made between February 19, 2020 & August 23, 2019. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
7	<b>Traditional Waxed Cheddar, Sharp to Aged</b>	Traditional cheddar styles, uncut and coated in paraffin or wax or paracoat prior to or early in curing. This is natural cheddar, unflavored, and cured 181 days or longer. Made on or before August 22, 2019. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
8	<b>Natural Rinded Cheddar</b>	Traditional natural cow's milk cheddar styles, unflavored, and cured to form a natural rind. [21 CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
9	<b>Colby</b>	Natural, unflavored colby made from cow's milk. [21 CFR 133.118]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
10	<b>Monterey Jack</b>	Natural, unflavored monterey jack made from cow's milk. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
11	<b>Marbled Curd Cheese</b>	Natural cow's milk cheese marbled with colored and uncolored curd, commonly colby and/or jack and/or cheddar and/or mozzarella curd.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
12	<b>Baby Swiss Style</b>	Natural, unflavored cow's milk Baby Swiss style cheeses. Maximum moisture 43%; minimum fat 45%; eye development throughout.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
13	<b>Rinded Swiss Style</b>	Natural, unflavored, rinded cow's milk Swiss style cheeses, for example, Emmentaler, Swiss. Aged 60 days or more. Made on or before December 21, 2019.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site



14	<b>Rindless Swiss Style</b>	Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before December 21, 2019. [21 CFR 133.195]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
15	<b>Mozzarella</b>	Natural, unflavored "whole milk" mozzarella made from cow's milk, described as mozzarella cheese and low moisture mozzarella cheese. [21 CFR 133.155 & 133.156]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
16	<b>Mozzarella, Part Skim</b>	Natural, unflavored part skim mozzarella and low moisture, part skim mozzarella made from cow's milk. [21 CFR 133.157 & 133.158]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
17	<b>Fresh Mozzarella</b>	Offered in varieties cilegine, bocconcini, ovoline, burrata, etc.; fresh mozzarella is unflavored, high moisture, usually full fat, often packed in water and made from cow's milk and/or buffalo milk. Note: All sizes & shapes of Fresh Mozzarella will be considered a single cheese variety, thus only 4 entries can be accepted from each manufacturing site.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
18	<b>Burrata</b>	Burrata, unflavored made from cow or water buffalo milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
19	<b>Provolone, Mild</b>	Natural, unflavored cow's milk provolone aged 1-180 days. Made between August 23, 2019 and February 19, 2020. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
20	<b>Provolone, Aged</b>	Natural, unflavored, cow's milk provolone aged 181 days or longer. Made on or before August 22, 2019. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
21	<b>Provolone, Smoked</b>	Natural provolone, made with cow's milk with smoke flavor added or naturally smoked.. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
22	<b>String Cheese</b>	Natural, unflavored string cheese made from cow's milk; includes blended curd styles.	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
23	<b>String Cheese, Flavored</b>	Natural, flavored string cheese made from cow's milk; with added condiments including herbs, spices, vegetables, meats, peppercorns.	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
24	<b>Cottage Cheese</b>	Natural, cow's milk, unflavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 3 lbs. (1.5 kg). Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
25	<b>Cottage Cheese, Flavored</b>	Natural, cow's milk, flavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 3 lbs. (1.5 kg). Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
26	<b>Ricotta</b>	Natural, unflavored ricotta made from cow's milk and/or whey.	Send a minimum total of 3 lbs. (1.5 kg).	Up to 4 entries per manufacturing site
27	<b>Asiago, Fresh</b>	Natural, unflavored asiago made from cow's milk, Maximum moisture 45%, aged 1 to 180 days. Made between August 23, 2019 and February 19, 2020. [21 CFR 133.102]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
28	<b>Asiago, Aged (over 6 mos.)</b>	Natural, unflavored asiago made from cow's milk, not more than 35% moisture, aged 181 days or longer. Made on or before August 22, 2019. [21 CFR 133.103 & 133.104]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
29	<b>Parmesan</b>	Natural, unflavored parmesan made from cow's milk. [21 CFR 113.165]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
30	<b>Feta</b>	Natural, unflavored feta made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site

31	<b>Feta, Flavored</b>	Natural feta made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
32	<b>Brick &amp; Muenster</b>	Natural, unflavored cow's milk brick cheese and muenster cheese. Aged 30 days or longer; not surface (smear) ripened. Made on or before January 20, 2020. [21 CFR 133.108 & 133.160]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
33	<b>Havarti</b>	Natural, unflavored havarti made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
34	<b>Havarti, Flavored</b>	Natural havarti made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
35	<b>Gorgonzola</b>	Natural, unflavored gorgonzola made from cow's milk. [21 CFR 133.141]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
36	<b>Blue Veined Cheeses</b>	Natural, unflavored cow's milk cheeses veined with blue molds and no surface mold development (rindless). [21 CFR 133.106]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
37	<b>Blue Veined Cheeses with Exterior Molding</b>	Natural, unflavored blue vein cheeses with exterior molding made from cow's milk. [21 CFR 133.106]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
38	<b>Edam</b>	Natural, unflavored Edam made from cow's milk. [21 CFR 133.138]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
39	<b>Gouda, Young (0 to 4 months)</b>	Natural, unflavored gouda made from cow's milk aged 1-120 days. Made between October 23, 2019 and February 19, 2020. Does not include smoked gouda; smoked gouda competes in Class 43. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
40	<b>Gouda, Mature (4 to 10 months)</b>	Natural, unflavored gouda made from cow's milk aged 121-300 Days. Made between October 22, 2019 and April 25, 2019. Does not include smoked gouda; smoked gouda competes in Class 43. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
41	<b>Gouda, Extra Aged (10+ months)</b>	Natural, unflavored gouda made from cow's milk aged 301 days or longer. Made on or before April 24, 2019. Does not include smoked gouda; smoked gouda competes in Class 43. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
42	<b>Gouda, Flavored</b>	Natural gouda made from cow's milk and flavored with added condiments. Does not include smoked gouda; smoked gouda competes in Class 43. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
43	<b>Gouda, Smoked</b>	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
44	<b>Brie</b>	Natural, unflavored brie made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
45	<b>Camembert</b>	Natural, unflavored camembert made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
46	<b>Open Class: Soft Ripened Cheeses</b>	Natural, unflavored surface ripened cheeses (bloomy rind). [21 CFR 133.182]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
47	<b>Open Class: Soft Ripened Cheeses, Flavored</b>	Natural surface ripened cheeses (bloomy rind) with added flavor or condiments. [21 CFR 133.182]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site

48	<b>Latin American Style Fresh Cheeses</b>	Natural, fresh, non-melting, unflavored cow's milk Hispanic cheeses, for example queso fresco, para frier, ranchero, queso blanco, panela.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
49	<b>Latin American Style Melting Cheeses</b>	Natural, unflavored, cow's milk Hispanic cheeses melted for cooking, for example queso para fundir, queso quesadilla, asadero, oaxaca, and other sliceable, meltable Hispanic cheeses.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
50	<b>Latin American Style Hard Cheeses</b>	Natural, unflavored hard Hispanic cheeses made from cow's milk and used for grating, for example: queso seco, queso nica, queso duro, cotija.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
51	<b>Gruyere</b>	Natural, unflavored, smear-ripened gruyere produced from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
52	<b>Appenzeller</b>	Natural, cow's-milk cheese produced in the Appenzell region of northeast Switzerland. Includes all varieties: classic, surchoix and extra.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries per manufacturing site
53	<b>Open Class: Alpine Cheeses</b>	Natural cow's milk cheeses made at altitudes above 600 meters (1969 ft). Only milk from cows fed on Alpine pastures is used.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
54	<b>Washed Rind/Smear Ripened Soft Cheeses</b>	Natural, flavored or unflavored cow's milk cheeses (46% or higher moisture), smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
55	<b>Washed Rind/Smear Ripened Semi-soft (Semi-hard) Cheeses (0 to 6 months)</b>	Natural, flavored or unflavored cow's milk cheeses (40% to 45% moisture), smeared or washed with bacterial cultures during ripening, aged 1-180 days. Made between August 23, 2019 & February 19, 2020. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
56	<b>Washed Rind/Smear Ripened Semi-soft (Semi-hard) Cheeses (6 months and longer)</b>	Natural, flavored or unflavored cow's milk cheeses (40% to 45% moisture), smeared or washed with bacterial cultures during ripening, aged 181 days or longer. Made on or before August 22, 2019. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
57	<b>Washed Rind/Smear Ripened Hard Cheeses (0 to 9 months)</b>	Natural, flavored or unflavored cow's milk cheeses (39% or lower moisture), smeared or washed with bacterial cultures during ripening, aged 1 to 270 days. Made between May 25, 2019 & February 19, 2020. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
58	<b>Washed Rind/Smear Ripened Hard Cheeses (9 months and longer)</b>	Natural, flavored or unflavored cow's milk cheeses (39% or lower moisture), smeared or washed with bacterial cultures during ripening, aged 271 days or longer. Made on or before May 24, 2019. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
59	<b>Pepper Flavored Monterey Jack, Mild Heat</b>	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with mild heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
60	<b>Pepper Flavored Monterey Jack, Medium Heat</b>	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with medium heat intensity.[21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
61	<b>Pepper Flavored Monterey Jack, High Heat</b>	Natural Monterey Jack, made from cow's milk with added hot chile peppers. Cheese with high heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
62	<b>Open Class: Pepper Flavored Cheese, Mild Heat</b>	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with mild heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site



63	<b>Open Class: Pepper Flavored Cheese, Medium Heat</b>	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with medium heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
64	<b>Open Class: Pepper Flavored Cheese, High Heat</b>	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with high heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
65	<b>Open Class: Soft Cheeses</b>	Natural, unflavored cow's milk cheeses with 51% or higher moisture. For example, mascarpone, teleme.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
66	<b>Open Class: Semi-soft Cheeses</b>	Natural, unflavored cow's milk cheeses with 40% to 50% moisture. For example, farmers, tomme, bel paese, yogurt cheese. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
67	<b>Open Class: Hard Cheeses</b>	Natural, unflavored cow's milk cheeses with 39% moisture or lower. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
68	<b>Open Class: Hard Cheeses with Natural Rind</b>	Natural, unflavored cow's milk cheeses with 39% moisture or lower. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
69	<b>Open Class: Soft Cheeses, Flavored</b>	Natural, cow's milk soft cheeses (51% or higher moisture) flavored with added condiment.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
70	<b>Open Class: Semi-soft Cheeses, Flavored</b>	Natural, cow's milk semi-soft (semi-hard) cheeses (40% to 50% moisture) flavored with added condiment. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
71	<b>Open Class: Hard Cheeses, Flavored</b>	Natural, cow's milk hard cheeses (39% or lower moisture) flavored with added condiment. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
72	<b>Open Class: Smoked Soft and Semi-soft Cheeses</b>	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 40% or higher) Note: Does NOT include smoked provolone (Class 21) or smoked gouda (Class 43).	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
73	<b>Open Class: Smoked Hard Cheeses</b>	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 39% or lower) Note: Does NOT include smoked provolone (Class 21) or smoked gouda (Class 43).	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
74	<b>Reduced Fat Soft &amp; Semi-soft Cheeses</b>	A reduced fat version of a soft or semi-soft cheese normally containing 40% moisture or higher. Natural, cow's milk cheese, flavored or unflavored. Reduced fat soft or semi-soft cheese has a minimum 25% reduction in fat compared to a similar or reference cheese. For example, reduced fat provolone.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
75	<b>Reduced Fat Hard Cheeses</b>	Reduced fat version of a hard cheese normally containing 39% moisture or lower. Natural cow's milk cheese, flavored or unflavored. Reduced fat hard cheese has a minimum 25% reduction in fat compared to a similar or reference cheese. For example, reduced fat cheddar cheese.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
76	<b>Lowfat Cheeses</b>	Natural, cow's milk cheese, flavored or unflavored. U.S. standard of identity cheeses containing 3 grams or less fat per 50 grams of product. [21 CFR 101.62 (b)(2)]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
77	<b>Reduced Sodium Cheeses</b>	Natural cow's milk cheese, flavored or unflavored, with a minimum of 25% sodium reduction compared to a similar, reference cheese. [21 CFR 101.61 (6)]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
78	<b>Cold Pack Cheese, Cheese Food</b>	Cold pack cheese and cold pack cheese food as described in U.S. Standards of Identity (CFR 21 parts 133.23 and 133.24). Flavored or unflavored. Entry label must state "Cold Pack Cheese" or "Cold Pack Cheese Food". [21 CFR 133.123 & 133.124]	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site

79	<b>Cold Pack Cheese Spreads</b>	Cold pack style cheese as described in U.S. Standards of Identity (CFR 21 parts 133.23 and 133.24), with an exception for higher moisture content (maximum moisture 54%). Flavored or unflavored. Entry label must indicate that product is “Cold Pack Cheese Spread”. [21 CFR 133.123 & 133.124, with an exception for higher moisture content (maximum moisture 54%).]	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
80	<b>Spreadable Natural Cheeses</b>	Natural cheeses heated to inhibit ripening and containing no added condiments.	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
81	<b>Spreadable Natural Cheeses, Flavored</b>	Natural cheeses heated to inhibit ripening and containing added condiments.	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
82	<b>Pasteurized Process Cheeses</b>	Unflavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 84. [21 CFR 133.169 & 133.173]	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
83	<b>Pasteurized Process Cheeses, Flavored</b>	Flavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 84. [21 CFR 133.170 & 133.174]	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
84	<b>Pasteurized Process Cheese Slices</b>	Pasteurized Process Cheese and cheese food can be chill roll extruded or cut from a process block as slices (2 ounces or less), flavored or unflavored. [21 CFR 133.169 , 133.170, 133.171, 133.173, & 133.174]	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
85	<b>Pasteurized Process Cheese Spread</b>	Pasteurized process cheese spread, flavored or unflavored. [21 CFR 133.179 & 133.180]	Send a minimum total weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site

## GOAT'S MILK CHEESES

86	<b>Soft Goat's Milk Cheeses</b>	Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors, and containing 51% or higher moisture.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
87	<b>Soft Goat's Milk Cheeses, Flavored</b>	Natural cheeses made from goat's milk (51% or higher moisture) and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goat's milk cheeses with added flavors.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
88	<b>Soft Goat's Milk Cheeses, Flavored with Sweet Condiments</b>	Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
89	<b>Semi-soft (Semi-hard) Goat's Milk Cheeses</b>	Natural, unflavored cheeses made from goat's milk containing 40%–50% moisture. Includes feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
90	<b>Semi-soft Goat's Milk Cheeses, Flavored</b>	Natural cheeses made from goat's milk flavored with added condiments, smoke or marinade and containing 40% - 50% moisture. Includes flavored feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
91	<b>Hard Goat's Milk Cheeses</b>	Natural, flavored or unflavored cheeses made from goat's milk. Includes all aged, hard goat's milk cheeses containing 39% or lower moisture. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
92	<b>Surface (Mold) Ripened Goat's Milk Cheeses</b>	Natural surface mold ripened cheeses, flavored or unflavored, made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
93	<b>Washed Rind/Smear Ripened Goat's Milk Cheeses</b>	Natural, unflavored cheese smeared or washed with bacterial cultures during ripening; made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site

## SHEEP MILK CHEESES

94	<b>Soft Sheep's Milk Cheeses</b>	Natural, unflavored cheeses with 50% or higher moisture made from sheep's milk. Includes all rindless, unripened cheeses with no added flavors.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
95	<b>Semi-soft (Semi-hard) Sheep's Milk Cheeses</b>	Natural, unflavored cheeses with 40-50% moisture made from sheep's milk. Includes all rindless, unripened cheeses with no added flavors. [21 CFR 133.187]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
96	<b>Sheep's Milk Cheeses, Flavored</b>	Natural, flavored cheeses made from sheep's milk. Includes all rindless, unripened cheeses with added flavors. Includes flavored feta, mozzarella, jack, blue or any original soft or semi-soft cheese made from sheep's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
97	<b>Hard Sheep's Milk Cheeses (0 to 3 Months)</b>	Natural unflavored cheeses made from sheep's milk, aged 1 to 90 days. Made between November 21, 2019 & February 19, 2020. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
98	<b>Hard Sheep's Milk Cheeses (3 to 9 months)</b>	Natural unflavored cheeses made from sheep's milk, aged 91 to 270 days. Made between November 20, 2019 & May 25, 2019. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
99	<b>Hard Sheep's Milk Cheeses (9 months or longer)</b>	Natural unflavored cheeses made from sheep's milk, aged 271 days or longer. Made on or before May 24, 2019. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
100	<b>Surface (Mold) Ripened Sheep's Milk Cheeses</b>	Natural surface mold ripened cheeses, flavored or unflavored, made from sheep's milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site

## MIXED AND OTHER MILK CHEESES

101	<b>Soft &amp; Semi-soft Mixed Milk Cheeses</b>	Natural, unflavored cheeses with 40% or higher moisture made from mixed milk (blended cow, goat, sheep and/or buffalo milks). Includes all rindless, unripened cheeses as well as feta, mozzarella, jack, blue or any original soft or semi-soft cheese made from mixed milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
102	<b>Soft &amp; Semi-soft Mixed Milk Cheeses, Flavored</b>	Natural cheeses with 40% or higher moisture flavored with added condiments, smoke or marinade and made from mixed milk (blended cow, goat, sheep and/or buffalo milks). Includes flavored feta, mozzarella, jack, blue or any original soft or semi-soft cheese made from mixed milk.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
103	<b>Surface (Mold) Ripened Mixed Milk Cheeses</b>	Natural surface mold ripened cheeses, flavored or unflavored, made from mixed milk (blended cow, sheep, goat and/or buffalo milks)	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
104	<b>Hard Mixed Milk Cheeses (0-6 months)</b>	Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or buffalo milks) containing 39% or lower moisture, aged 1-180 days. Made between August 23, 2019 & February 19, 2020. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
105	<b>Hard Mixed Milk Cheeses (6 months or longer)</b>	Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or buffalo milks) containing 39% or lower moisture, aged 181 days or longer. Made on or before August 22, 2019. [21 CFR 133.150]	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
106	<b>Open Class: All Other Milk Cheese</b>	Natural, flavored or unflavored cheeses made of milk from hooved or camelid animals (other than goat, sheep or cow). For example: water buffalo, camel, llama, and alpaca.	Send, whole, uncut cheeses to reach a minimum weight of 3 lbs (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site



## BUTTER CLASSES

107	<b>Butter, Salted</b>	Creamery butter, salted minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 3 lbs. (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
108	<b>Butter, Unsalted</b>	Creamery butter, unsalted, minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 3 lbs. (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site
109	<b>Butter, Flavored</b>	Flavored, salted or unsalted creamery butter, minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 3 lbs. (1.5 kg).	Up to 4 entries of each unique variety per manufacturing site

## YOGURT

110	<b>Lowfat Yogurt, Cow's Milk</b>	Lowfat yogurt, flavored and unflavored made from cow's milk. [21 CFR 131.203 & 131.206]	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
111	<b>Yogurt, Cow's Milk (&gt;3.25% milkfat)</b>	Unflavored yogurt made from cow's milk. [21 CFR 131.200]	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
112	<b>Yogurt, Cow's Milk, Flavored (&gt;3.25% milkfat)</b>	Yogurt made from cow's milk with added flavors. [21 CFR 131.200 (3)]	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
113	<b>High Protein Yogurt: Cow's Milk</b>	Unflavored yogurt made from cow's milk concentrated by straining, membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt. For example, Greek or Greek-style.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
114	<b>High Protein Yogurt: Cow's Milk, Flavored</b>	Yogurt made from cow's milk with added flavors and concentrated by straining, membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt. For example, Greek or Greek-style.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
115	<b>Yogurt: All Other Milks</b>	Yogurt made from goat, sheep, buffalo or mixed milk; flavored and unflavored. [21 CFR 131.200]	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
116	<b>Drinkable Cultured Products</b>	Drinkable cultured products made from cow, goat, sheep or mixed milk; unflavored. For example, kefir, drinkable yogurt.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site

## DEMONSTRATION CLASSES

117	<b>Open Class: Shredded Cheeses, Flavored &amp; Unflavored</b>	A natural cheese, flavored or unflavored, and converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, shredded, matchstick, or shaved cheese.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
118	<b>Open Class: Shredded Cheese Blends, Flavored &amp; Unflavored</b>	A blend of two or more natural cheeses, flavored or unflavored, and converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, shredded, matchstick, or shaved cheese.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
119	<b>Prepared Cheese Foods</b>	A natural or pasteurized process cheese further processed to become a prepared food. These may be cheeses with other prepared foods such as meats or jams applied to or rolled onto the surface; or cheeses that have been baked or breaded. (Cheese must comprise more than 50 percent of this prepared food by weight or volume.) Prepared cheese foods are distinct from flavored cheeses which incorporate natural ingredients or condiments during the make procedure or curing. Examples for this class include: fresh mozzarella rolled in prosciutto, juustoleipa, brie en croute. These entries will be prepared for judging per package instructions.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site

120	<b>Natural Snack Cheese</b>	Natural cheese, flavored or unflavored, produced or prepared for immediate and convenient consumer consumption (piece weight is 4 ounces or smaller). Includes all natural cheese sticks, cheese crisps, cheese wedges, cheese whips, and cheese in decorative shapes. May be packaged as individual servings or multiple- serving packages. Excludes string cheese (see classes 22 and 23) and cheese curds (class 121).	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
121	<b>Natural Snack Cheese, Cheese Curds</b>	Natural cheese curds, flavored or unflavored, produced or prepared for immediate and convenient consumer consumption (piece weight is 4 ounces or smaller).May be packaged as individual servings or multiple- serving packages.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
122	<b>Natural Sliced Cheese</b>	Natural cheese, flavored or unflavored, converted into slices (2 ounces or less) for use by consumers and foodservice operators.	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
123	<b>Cheese Based Spreads</b>	Cold-pack cheese style spreads, with an exception for higher moisture content (maximum moisture 54%). The weight of the cheese ingredient constitutes not less than 51% of the weight of the finished product and may be a combination of natural and/or process cheese. May include non-dairy ingredients such as vegetable oil, starches, stabilizers, emulsifiers, spices, natural and/or artificial flavor and color. [ 21 CFR 133.123 and 133.125]	Send a minimum total of 2 lbs. (1 kg).	Up to 4 entries of each unique variety per manufacturing site
124	<b>Dry Whey</b>	Dry whey, obtained by the removal of water from whey with all other constituents remaining in the same relative proportions as in whey. [21 CFR 184.1979 (a)(3)]	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
125	<b>Whey Protein Concentrate 34</b>	Whey Protein Concentrate (WPC) 34, finished dry product contains protein content between 33.5% - 36%, maximum fat content of 5%, and maximum moisture of 6%. Produced by physical separation techniques such as precipitation, filtration, or dialysis. [21 CFR 184.1979 c(a)]	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
126	<b>Whey Protein Concentrate 80</b>	Whey Protein Concentrate (WPC) 80, finished dry product contains protein content between 79.5% - 82%, maximum fat content of 10%, and maximum moisture of 6%. Produced by physical separation techniques such as precipitation, filtration, or dialysis. [21 CFR 184.1979 c(a)]	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
127	<b>Whey Protein Isolate 90</b>	Whey Protein Isolate (WPI) 90, finished dry product contains minimum 89.5% protein content, maximum 1.5% fat, and maximum 6% moisture. Produced by precipitation, membrane filtration and/or ion exchange.	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
128	<b>Whey Permeate</b>	Whey Permeate, produced by the removal of protein and other solids from whey. The separation is accomplished by ultrafiltration and/or diafiltration. Maximum 7% protein, minimum 76% lactose, maximum 1.5% fat, maximum 5% moisture.	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
129	<b>Non-Fat Dry Milk &amp; Skim Milk Powder</b>	Nonfat Dry Milk (NDM): Product obtained by removal of water only from pasteurized skim milk. Contains not more than 5% moisture, and maximum milkfat 1.5% milkfat. Skim Milk Powder (SMP): Product obtained by removal of water from pasteurized skim milk. Contains maximum 5% moisture and maximum 1.5% milkfat and minimum milk protein content of 34%. [21 CFR 131.125]	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
130	<b>Whole Milk Powder</b>	Whole Milk Powder (WMP), obtained by the removal of water from pasteurized milk. Contains minimum 34% protein, 26% to 42% fat, and a maximum moisture content of 4.5%. [Reference: Codex Alimentarius Standard 207-1999]	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
131	<b>Milk Protein Concentrate</b>	Milk Protein Concentrate (MPC), produced by filtration methods such as ultrafiltration and diafiltration which capture essentially all the casein and whey proteins contained in the raw material stream in the finished product, resulting in a casein-to-whey protein ratio equivalent to that of the original milk, generally a value of 80:20. Protein content between 40-89.5%.	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site
132	<b>Milk Protein Isolate</b>	Milk Protein Isolate (MPI), produced by filtration methods such as ultrafiltration and diafiltration which capture essentially all the casein and whey proteins contained in the raw material stream in the finished product, resulting in a casein-to-whey protein ratio equivalent to that of the original milk, generally a value of 80:20. Minimum protein content of 89.5%, maximum fat content of 2.5%, maximum moisture of 6%, maximum lactose content of 5%.	Send a total of 1 lb. (.5 kg) per sample	Up to 2 entries per manufacturing site

# WORLD CHEESE CHAMPIONS

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





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