

## World Championship Cheese Classes At A Glance

Class 1:	Cheddar "Mild"
Class 2:	Cheddar "Medium"
Class 3:	Cheddar "Sharp"
Class 4:	Cheddar "Aged" 1 -2 years
Class 5:	Cheddar "Aged" 2+ years
Class 6:	Bandaged Cheddar, Mild
Class 7:	Bandaged Cheddar, Aged
Class 8:	Colby
Class 9:	Monterey Jack
Class 10:	Marbled Curd
Class 11:	Rindless Swiss Style
Class 12:	Rindless Swiss Style
Class 13:	Mozzarella
Class 14:	Mozzarella, Part Skim
Class 15:	Mild Provolone
Class 16:	Aged Provolone
Class 17:	Ricotta
Class 18:	Parmesan
Class 19:	Baby Swiss Style
Class 20:	Feta
Class 21:	Flavored Feta
Class 22:	Havarti
Class 23:	Flavored Havarti
Class 24:	Gorgonzola
Class 25:	Gruyere
Class 26:	String Cheese
Class 27:	Cottage Cheese
Class 28:	Flavored Cottage Cheese
Class 29:	Fresh Mozzarella
Class 30:	Blue Veined, Exterior Molding
Class 31:	Blue Veined
Class 32:	Brick, Muenster
Class 33:	Brie
Class 34:	Camembert, Surface Ripened
Class 35:	Edam
Class 36:	Gouda
Class 37:	Aged Gouda
Class 38:	Flavored Gouda
Class 39:	Quesos Frescos
Class 40:	Quesos para Fundir
Class 41:	Smear Ripened Soft
Class 42:	Smear Ripened Semi Soft
Class 43:	Smear Ripened Hard
Class 44:	Pepper Flavored "American"
Class 45:	Pepper Flavored
Class 46:	Flavored Soft
Class 47:	Flavored Semi Soft
Class 48:	Flavored Hard
Class 49:	Flavored-Sweet Condiments
Class 50:	Smoked
Class 51:	Open Class Soft
Class 52:	Open Class Semi Soft
Class 53:	Open Class Hard
Class 54:	Reduced Fat, Hard
Class 55:	Reduced Fat, Soft & Semi Soft
Class 56:	Lowfat
Class 57:	Reduced Sodium
Class 58:	Cold Pack, Cheese Food
Class 59:	Cold Pack, Cheese Spread
Class 60:	Spreadable Cheese
Class 61:	Flavored Spreadable Cheese
Class 62:	Pasteurized Process
Class 63:	Flavored Pasteurized Process
Class 64:	Soft Goat's Milk
Class 65:	Flavored Soft Goat's Milk
Class 66:	Mold Ripened Goat's Milk
Class 67:	Semi Soft Goat's Milk
Class 68:	Flavored Semi Soft Goat's Milk
Class 69:	Hard Goat's Milk
Class 70:	Soft, Semi Soft Sheep's Milk
Class 71:	Flavored Sheep's Milk
Class 72:	Mold Ripened Sheep's Milk
Class 73:	Hard Sheep's Milk
Class 74:	Soft, Semi Soft Mixed Milk
Class 75:	Flavored Mixed Milk
Class 76:	Mold Ripened Mixed Milk
Class 77:	Hard Mixed Milk
Class 78:	Salted Butter
Class 79:	Unsalted Butter
Class 80:	Open Class, Shredded

## World Championship Cheese Contest Entry Kits Available; New Classes, Rules Featured

### Entry Forms & Fees Due Feb. 18 For 'World's Largest Cheese Contest'

Madison—Entry forms and fees for the 2010 World Championship Cheese Contest, to be held here March 16-18 at the Monona Terrace Convention Center, are due Feb. 18.

More than 1,300 entry kits were mailed this week to cheese and butter makers around the world.

The event will include more than 30 expert judges from the US and worldwide, evaluating more than 2,000 anticipated entries.

The contest features a total of 80 classes, including the following four new classes: Reduced Sodium Cheese, Flavored Cottage Cheese, Cold Pack Cheese & Cheese Food, and Cold Pack Cheese Spread.

Teams of judges will evaluate entries and choose gold, silver and bronze medalists in each class on March 16-17. Judges work in teams of two to evaluate entries in a class. Starting with 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.

Deductions are made in 0.1 point increments. Thus, each entry is judged on its own merits against what the judge considers perfection for that product.

On Thursday, March 18, gold medal winners in each class will be evaluated once again by the entire team of judges to choose the World Champion, First and Second Runners Up. A trophy, ribbon and cash prize of \$1,000 will be awarded to the World Champion cheese maker.

"Contest entry kits were mailed to six continents this week in anticipation of our largest competition ever," said John Umhoefer, executive director of the Wisconsin Cheese Makers Association (WCMA), contest host.

"We look forward to a fair, impartial examination of cheeses and butters, and global media and recognition for the finest craftsmen," Umhoefer continued.

### New Rules, Key Points To Remember

For the first time, a person, team or group can be named on multiple entries within the same class, WCMA noted. Contest entries must be linked on the entry form to the originating cheese or butter manufacturer, and marketers or processors that further market or process cheese or butter may be noted in a secondary position if requested.

WCMA also noted a number of key points for entrants to remember.

■ The contest requires at least 10 pounds of product for each entry. If each fully formed piece of cheese in an entry is 8 ounces or less,

manufacturers may send at least two pounds.

■ Cheese entries cannot be pieces cut from larger cheeses. There are some exceptions, including: cheese formed from 640-pound blocks; cheese normally cut during manufacture such as Feta in brine and Swiss blocks; cheese in the Smoked class and cheese processed for the Shredded class may be cut.

■ Select a winner. Look at your entry in a well-lit room and check for defects, specks of material under the wrap or an unattractive surface. A well-crafted cheese should not be lopsided, covered with wrinkles or dented.

The contest is open to any cheese maker, butter maker or manufacturer of real cheese or butter in the world. Each entry should be sent in normal company packaging, and entries with a trier hole will be disqualified. However, entries in the Rindless Style Swiss and Rindless Swiss Style classes may have one trier hole.

All cheese must be made from pasteurized milk, or be held at least

60 days prior to shipping. Any cheese containing vegetable oils will be disqualified and will receive a complimentary score.

For butter entries, they should be creamery butter contain no less than 80 percent milkfat.

There are three ways to enter the contest: by mail, fax or the Internet. The entry deadline is Thursday, Feb.

18. Each entry must be accompanied by a payment of \$60.

WCMA has partnered with WOW Logistics of Little Chute, WI, to receive all contest entries and hold them for judging. Wisconsin Aging & Grading Cheese, Inc. will assist by sorting and labeling entries.

All products must be sent prepaid and must be received at WOW Logistics no later than Wednesday, March 10.

All entry information is also available in five languages on the new contest website: [www.world-championcheese.org](http://www.world-championcheese.org). A new feature for online entries is "MyEntries," which allows entrants to create an account to store all entry information and retrieve it any time.

For more details, contact WCMA at (608) 828-4550. r



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