



MARCH 6-8
2018

WORLD CHAMPIONSHIP
CHEESE
CONTEST

MONONA TERRACE CONVENTION CENTER
MADISON, WISCONSIN, USA



CONTEST ENTRIES ACCEPTED:
NOVEMBER 1, 2017 - JANUARY 31, 2018

WORLDCHAMPIONCHEESE.ORG

WORLD CHAMPIONSHIP CHEESE CONTEST

WELCOME TO GLOBAL COMPETITION

The World Championship Cheese Contest[®], is the world's premiere technical cheese, butter, and yogurt competition. 2018 marks the 32nd biennial edition, hosted by the Wisconsin Cheese Makers Association. We invite you to submit your quality cheeses, butters, and yogurts to the contest to compete for global recognition.

Visit worldchampioncheese.org to learn more.

ENTER YOUR BEST CHEESE, BUTTER AND YOGURT

- Every maker of cheese, butter, or yogurt in the world is eligible to compete.
- The Contest must receive your products no later than February 20, 2018 (February 27 arrival is acceptable for fresh products only).
- On March 6-8, cheese, butter, and yogurt experts from all around the globe will evaluate products at the Monona Terrace Convention Center in Madison, Wisconsin, USA.
- Winners will be honored April 19 at a gala Awards Banquet during the International Cheese Technology Exposition in Milwaukee, Wisconsin, USA.
- Contest results will be posted during the competition on our website.



CONTEST OVERVIEW

FIRST ROUND OF JUDGING

Entries are evaluated by a team of skilled technical judges from all over 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 United States. Previous medal winners have built rewarding marketing campaigns around their success.

PRIZES AND AWARDS

On April 19, during the International Cheese Technology Expo 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. In addition, the World Champion cheesemaker earns \$1,000 USD.

Contact WCMA with any questions and find updated information on our website at worldchampioncheese.org.

Phone: 1 (608) 828-4550 Email: khenning@wischeesemakers.org



ENTER ONLINE
WITH MYENTRIES[®]

WORLDCHAMPIONCHEESE.ORG

CONTEST ENTRY RULES & REGULATIONS

- Each entry must be include in the name of a person, team or group directly involved in making the product.
- 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 listing provides specific details on entry limitations.
- A particular product may only be entered in one best fitting 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 4 pounds (2 kg) of product
- Products may be sent with or without normal packaging and labels



- 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.
- 40-pound (18kg) blocks cut from 640-pound (290 kg) blocks may be entered.
- Cheeses entered in the Smoked Cheese classes are allowed to be entered as cut when sent in the form it was smoked.
- Cheeses processed for the Shredded Cheese Class and the Prepared Cheese Foods Class may be entered.
- Entries with a trier hole will be disqualified; except entries in the Swiss Style Classes, which may have one trier hole.
- 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.
- 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.
- Each entry weighing in excess of 65 pounds (30 kg) shall be reimbursed within a reasonable time after the conclusion of the contest at US\$2.50 per pound. (\$2.50 per .45kg)
- 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 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 occasionally may request replacement products if award-winning cheeses or butters become unrepresentable for showcase at the International Cheese Technology Exposition. Substituted products retain all recognition due to the manufacturer.

HOW TO ENTER

ONLINE ENTRY | \$65 USD



Enter the 2018 World Championship Cheese Contest using MyEntries®, our exclusive online entry system. MyEntries is your personal and secure worksite to manage all of your contest and entry information.

MyEntries® allows you to:

- Enter the Championship Cheese Contests online
- Review your entry data from previous Contests
- Save time with automatic data entry
- Allows users the ability to add, save, and edit entry information to complete at any time
- Print auto-filled entry shipping tags for easy shipment
- Instantly view your contest scores
- Instantly view and print your official judge's scoresheets on the day of judging!

YOUR MYENTRIES® ACCOUNT

Login by clicking on the MyEntries menu tab on the contest homepage, www.worldchampioncheese.org.

Account login information is the same for both the United States and the World Championship Cheese Contests. Your personal entry data from each year's contest is stored and accessible in your MyEntries account.

If you have not previously created an account, simply sign-up using your email address. After logging in, you're immediately able to enter the Contest!

PAPER ENTRY | \$80 USD

To enter the contest by mail, completely fill out a Product Entry Form for each product entered and include a check payable to Wisconsin Cheese Makers Association.

Entries sent by mail can also be accompanied by a completed, signed Credit Card Payment Form.

Paper entry forms will be available on November 1, 2017.

SHIPPING YOUR ENTRIES

Each contest entry, carefully packaged, must arrive at our shipping destination by February 21, 2018 (February 27 for fresh cheeses).

The Contest partners 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 or paid by the Contest.

All product entries must be received at WOW Logistics in Little Chute, WI, no later than Wednesday, February 21, 2018.

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 by phone at 1-608-828-4550 or by email, khenning@wischeesemakers.org.

INFORMATION FOR INTERNATIONAL ENTRANTS

CLEARING CUSTOMS

International entries for the 2018 World Championship Cheese Contest must clear through United States Customs.

Your company may find it most helpful to 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

1400 N. Mittel Blvd., Ste. A
Wood Dale, IL 60191 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 21, 2018.
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 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 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 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	Cheddar, 'Mild' (0-3 Months)	Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between December 2, 2017 & February 29, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
2	Cheddar, 'Medium' (3 to 6 months)	Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days. Made between September 3, 2017 & December 1, 2017.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
3	Cheddar, 'Sharp' (6 months to 1 year)	Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days. Made between March 2, 2017 & September 2, 2017.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
4	Cheddar, Aged One to Two Years	Natural, unflavored, rindless, cow's milk cheddar aged 366 days to 730 days. Made between March 1, 2017 & March 2, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
5	Cheddar, Aged Two Years or Longer	Natural, unflavored, rindless, cow's milk cheddar aged 731 days or longer. Made on or before March 1, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
6	Traditional Waxed Cheddar, Mild to Medium	Traditional cheddar styles, uncut and coated in paraffin, wax, paracoat, or a petroleum based coating prior to or early in curing. This is natural cheddar, unflavored, and cured 1 to 180 days.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
7	Traditional Waxed Cheddar, Sharp to Aged	Traditional cheddar styles, uncut and coated in paraffin, wax, paracoat, or a petroleum based coating prior to or early in curing. This is natural cheddar, unflavored, and cured 181 days or longer.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
8	Natural Rinded Cheddar, Mild to Medium	Traditional cheddar styles, uncut and cured to form a natural rind. This is natural cheddar, unflavored, and cured 1 to 180 days.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
9	Natural Rinded Cheddar, Sharp to Aged	Traditional cheddar styles, uncut and cured to form a natural rind. This is natural cheddar, unflavored, and cured 181 days or longer.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
10	Colby	Natural, unflavored colby made from cow's milk.	Send, whole, uncut cheeses Do not cut your cheeses.	Up to 4 entries per manufacturing site
11	Monterey Jack	Natural, unflavored monterey jack made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
12	Marbled Curd Cheese	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
13	Rinded Swiss Style Cheese	Natural, unflavored, rinded cow's milk Swiss style cheeses, for example, Emmentaler, Swiss. Aged 60 days or more. Made on or before January 1, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site

COW'S MILK CHEESES (CONTINUED)

14	Rindless Swiss Style Cheese	Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before January 1, 2018	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
15	Mozzarella	Natural, unflavored "whole milk" mozzarella made from cow's milk, described as mozzarella cheese and low moisture mozzarella cheese in U.S. CFR1 Title 21 Part 133.155 and 133.156	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
16	Mozzarella, Part Skim	Natural, unflavored part skim mozzarella and low moisture, part skim mozzarella made from cow's milk, described in U.S. CFR1 Title 21 Part 133.157 and 133.158.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
17	Provolone, Mild	Natural, unflavored cow's milk provolone aged 1-180 days. Made between September 1, 2017 and February 29, 2017. Does not include smoked provolone; smoked provolone competes in Class 17.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
18	Provolone, Aged	Natural, unflavored, cow's milk provolone aged 181 days or longer. Made on or before August 29, 2017. Does not include smoked provolone; smoked provolone competes in Class 17.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
19	Provolone, Smoked	Natural provolone, made with cow's milk with smoke flavor added or naturally smoked.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
20	Ricotta	Natural, unflavored ricotta made from cow's milk and/or whey.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
21	Parmesan	Natural, unflavored parmesan made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
22	Romano	Natural, unflavored romano cheese made from cow's milk, containing not more than 34 percent of moisture. Five months and older.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg).	Up to 4 entries per manufacturing site
23	Parmeggiano Reggiano	Parmigiano Reggiano PDO, aged 12+ months	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg).	Up to 4 entries per manufacturing site
24	Grana Padano	Grana Padano DOP, aged 9 months+	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg).	Up to 4 entries per manufacturing site
25	Fresh Asiago	Natural, unflavored asiago made from cow's milk, Maximum moisture 45%, aged 1 to 180 days. Made between September 3, 2017 and February 29, 2018	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
26	Aged Asiago (over 6 months)	Natural, unflavored asiago made from cow's milk, not more than 35% moisture, aged 181 days or longer. Made on or before September 2, 2017.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
27	Baby Swiss Style	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
28	Feta	Natural, unflavored feta made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
29	Feta, Flavored	Natural feta made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site

COW'S MILK CHEESES (CONTINUED)

30	Brick, Muenster	Natural, unflavored cow's milk brick cheese and muenster cheese. Aged 30 days or longer; not surface (smear) ripened. Made on or before January 31, 2017.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
31	Havarti	Natural, unflavored havarti made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
32	Havarti, Flavored	Natural havarti made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
33	String Cheese	Natural, unflavored cheese made from cow's milk; includes blended curd styles.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
34	String Cheese, Flavored	Natural cheese made from cow's milk; with added condiments including herbs, spices, vegetables, meats, peppercorns.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
35	Cottage Cheese	Natural, cow's milk, flavored or unflavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages).	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
36	Fresh Mozzarella	Offered in varieties ciliegine, 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 3 entries can be accepted from each manufacturing site.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
37	Blue Veined Cheeses	Natural, unflavored cow's milk cheeses veined with blue molds and no surface mold development (rindless).	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
38	Blue Veined Cheeses, Exterior Molding	Natural, unflavored cow's milk cheeses veined with blue molds and ripened to develop surface mold.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
39	Gorgonzola	Natural, unflavored gorgonzola made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
40	Edam	Natural, unflavored Edam made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
41	Gouda, Mild	Natural, unflavored gouda made from cow's milk aged 1-180 days. Made between September 3, 2017 and February 29, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
42	Gouda, Aged	Natural, unflavored gouda made from cow's milk aged 181 days or longer. Made on or before September 2, 2017.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
43	Gouda, Flavored	Natural gouda made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site

COW'S MILK CHEESES (CONTINUED)

44	Smoked Gouda	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
45	Brie	Natural, unflavored brie made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
46	Camembert	Natural, unflavored camembert made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
47	Open Class: Soft Ripened Cheeses	Natural, unflavored surface ripened cheeses (bloomy rind).	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
48	Open Class: Flavored Soft Ripened Cheeses	Natural surface ripened cheeses (bloomy rind) with added flavor or condiments.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
49	Gruyere	Natural, unflavored, smear-ripened produced from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
50	Appenzeller	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
51	Open Class: Alpine Cheeses	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
52	Washed Rind/Smear Ripened Soft Cheeses	Natural, unflavored cow's milk cheeses (45% or higher moisture), smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
53	Washed Rind/Smear Ripened Semi-soft (Semi-hard) Cheeses	Natural, unflavored cow's milk cheeses (40% to 45% moisture), smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
54	Washed Rind/Smear Ripened Hard Cheeses	Natural, unflavored cow's milk cheeses (39% or lower moisture), smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
55	Pepper Flavored Monterey Jack, Mild Heat	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with mild heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
56	Pepper Flavored Monterey Jack, Medium Heat	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with medium heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
57	Pepper Flavored Monterey Jack, High Heat	Natural Monterey Jack, made from cow's milk with added hot chile peppers. Cheese with high heat intensity.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
58	Open Class: Pepper Flavored Cheeses, Mild Heat	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site

COW'S MILK CHEESES (CONTINUED)

59	Open Class: Pepper Flavored Cheeses, Medium Heat	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
60	Open Class: Pepper Flavored Cheeses, High Heat	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
61	Latin American Style Fresh Cheeses	Natural, fresh, non-melting, unflavored cow's milk Latin American-style cheeses, for example queso fresco, para frier, ranchero, queso blanco, panela and other crumbly fresh cheeses.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
62	Latin American Style Melting Cheeses	Natural, unflavored, cow's milk Latin American-style 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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries per manufacturing site
63	Hard Latin American Style Cheeses	Natural, unflavored hard Latin American-style 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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
64	Paneer	Natural, unflavored Paneer made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
65	Open Class: Soft Cheeses	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
66	Open Class: Semi-soft (Semi-hard) Cheeses	Natural, unflavored cow's milk cheeses with 40% to 50% moisture. For example, farmers, bel paese, yogurt cheese.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
67	Open Class: Hard Cheeses	Natural, unflavored cow's milk cheeses with 39% moisture or lower.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
68	Open Class: Hard Cheeses with Natural Rind	Natural, unflavored cow's milk cheeses with 39% moisture or lower; uncut and cured to form a natural rind. (Not smear ripened/ washed rind and not Hard Latin American Cheeses)	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
69	Open class: Flavored Soft Cheeses	Natural, cow's milk soft cheeses (51% or higher moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, peppercorns, oil marinades.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
70	Open Class: Flavored Semi-soft (Semi-hard) Cheeses	Natural, cow's milk semi-soft cheeses (40% to 50% moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, peppercorns, oil marinades.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
71	Open Class: Flavored Cheeses with Sweet or 'Dessert' Condiments	Natural, cow's milk cheeses with added sweet or dessert condiments including fruit, nuts, syrup, wine, liqueur.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
72	Open Class: Flavored Hard Cheeses	Natural, cow's milk hard cheeses (39% or lower moisture) with added (non-sweet) condiments including herbs, spices, vegetables, meats, peppercorns, oil marinades.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
73	Open Class: Smoked Soft & Semi-soft (Semi-hard) Cheeses	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 40% or higher) Note: Does NOT include smoked provolone or smoked gouda.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site

COW'S MILK CHEESES (CONTINUED)

74	Open Class: Smoked Hard Cheeses	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 39% or lower) Note: Does NOT include smoked provolone (or smoked gouda).	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (1 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
75	Reduced Fat Soft & Semi-soft (Semi-hard) Cheeses	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 percent 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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
76	Reduced Fat Hard Cheeses	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 percent 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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
77	Lowfat Cheeses	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. See U.S. CFR1 Title 21 Part 101.62 (b)(2)	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
78	Reduced Sodium Cheeses	Natural cow's milk cheese, flavored or unflavored, with a minimum of 25% sodium reduction compared to a similar, reference cheese as defined in U.S. Standards of Identity (CFR1 21 part 101.61 (6)).	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
79	Cold Pack Cheese, Cheese Food	Cold pack cheese and cold pack cheese food as described in U.S. Standards of Identity (CFR1 21 parts 133.23 and 133.24). Flavored or unflavored.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
80	Cold Pack Cheese Spread	Cold pack style cheese as described in U.S. Standards of Identity (CFR1 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". Must not contain oils.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
81	Spreadable Natural Cheeses	Natural cheeses heated to inhibit ripening and containing no added condiments. For example, cream cheeses, gourmet spreadable cheeses. Not pasteurized process cheeses as defined in the U.S. CFR1	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs (2 kg).	Up to 4 entries of each unique variety per manufacturing site
82	Spreadable Natural Cheeses, Flavored	Natural cheeses heated to inhibit ripening and containing added condiments. Not pasteurized process cheeses as defined in the U.S. CFR1.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
83	Pasteurized Process Cheeses	Unflavored pasteurized process cheese and cheese food as defined in U.S. standards of identity (U.S. CFR1 Title 21 Part 133.169 and 133.173). Entries may be loaves or slices (except spreads). For example, American, Swiss, Gouda, and other pasteurized process cheeses.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
84	Pasteurized Process Cheeses, Flavored	Flavored pasteurized process cheese, cheese food or cheese spreads as defined in U.S. standards of identity (U.S. CFR1 Title 21 Part 133.170, 133.174). Entries may be loaves or slices (except spreads). For example, American, Swiss, Gouda, and other pasteurized process cheeses.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
85	Pasteurized Process Cheese Slices	Pasteurized process cheese and cheese food, extruded as slices (2 ounces or less), flavored or unflavored, as defined in U.S. standards of identity (U.S. CFR1 Title 21 Part 133.169 , 133.170, 133.171, 133.172, 133.173, & 133.174)	Send a total of at least 4 lbs (2 kg).	Up to 4 entries of each unique variety per manufacturing site
86	Pasteurized Process Cheese Spread	Pasteurized process cheese spread, flavored or unflavored, as defined in U.S. standards of identity (U.S. CFR1 Title 21 Part 133.179 and 133.180)	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs (2 kg).	Up to 4 entries of each unique variety per manufacturing site

GOAT'S MILK CHEESES

87	Soft Goat's Milk Cheeses	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 4 lbs (2 kg).	Up to 4 entries of each unique variety per manufacturing site
88	Flavored Soft Goat's Milk Cheeses	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
89	Flavored Soft Goat's Milk Cheeses with Sweet Condiments	Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
90	Surface (Mold) Ripened Goat's Milk Cheeses	Natural surface mold ripened cheeses, flavored or unflavored, made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
91	Washed Rind/Smear Ripened Goat's Milk Cheeses	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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
92	Semi-soft (Semi-hard) Goat's Milk Cheeses	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.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
93	Flavored Semi-Soft (Semi-hard) Goat's Milk Cheeses	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.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
94	Hard Goat's Milk Cheeses	Natural, flavored or unflavored cheeses made from goat's milk. Includes all aged, hard goat's milk cheeses containing 39% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site

SHEEP MILK CHEESES

95	Open Class: Soft and Semi-soft (Semi-hard) Sheep's Milk Cheeses	Natural, unflavored cheeses with 40% 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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
96	Flavored Soft & Semi-soft (Semi-hard) Sheep's Milk Cheeses	Natural, flavored cheeses with 40% or higher moisture 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 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
97	Surface (Mold) Ripened Sheep's Milk Cheeses	Natural surface mold ripened cheeses, flavored or unflavored, made from sheep's milk.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
98	Washed Rind/Smear Ripened Sheep's Milk Cheeses	Natural, unflavored sheep milk cheeses smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
99	Hard Sheep's Milk Cheeses (3-9 Months)	Natural unflavored cheeses made from sheep's milk, aged 30 to 90 days. Made between December 2, 2017 and January 31, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (2 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
100	Hard Sheep's Milk Cheeses (9 Months or longer)	Natural unflavored cheeses made from sheep's milk, aged 91 days and longer. Made on or before December 1, 2018.	Send, whole, uncut cheeses to reach a minimum weight of 4lbs (2 kg) Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site

MIXED AND OTHER MILK CHEESES

101	Soft & Semi-soft (Semi-hard) Mixed Milk Cheeses	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 4 lbs. (1 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
102	Flavored Soft & Semi-soft (Semi-hard) Mixed Milk Cheeses	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 4 lbs. (1 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
103	Surface (Mold) Ripened Mixed Milk Cheeses	Natural surface mold ripened cheeses, flavored or unflavored, made from mixed milk (blended cow, goat, sheep and/or buffalo milks).	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (1 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
104	Hard Mixed Milk Cheeses	Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or buffalo milks) containing 39% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 4 lbs. (1 kg). Do not cut your cheeses.	Up to 4 entries of each unique variety per manufacturing site
105	Open Class: all other milk cheeses	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 a total of at least 3 lbs. (whole uncut pieces)	Up to 4 entries of each unique variety per manufacturing site

BUTTER CLASSES

106	Salted Butter	Creamery butter, salted minimum 80% milkfat.	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
107	Unsalted Butter	Creamery butter, unsalted, minimum 80% milkfat.	Send a minimum of 4lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
108	Flavored Butter	Flavored, salted or unsalted creamery butter, minimum 80% milkfat	Send a minimum of 4 bs. (2 g).	Up to 4 entries of each unique variety per manufacturing site

YOGURT

109	Yogurt- cow's milk	Unflavored yogurt made from cow's milk as defined in the U.S. Standards of Identity 131.200	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
110	Flavored Yogurt- cow's milk	Yogurt made from cow's milk with added flavors as defined in the U.S. Standards of Identity 131.201	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
111	Lowfat Yogurt- cow's milk	Unflavored yogurt made from cow's milk as defined in the U.S. Standards of Identity 131.203	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
112	Flavored Lowfat Yogurt- Cow's Milk	Yogurt made from cow's milk with added flavors as defined in the U.S. Standards of Identity 131.203 (3).	Send a minimum of 4 bs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
113	High Protein Yogurt- Cow's Milk	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 of 4l bs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site

YOGURT (CONTINUED)

114	Flavored High Protein - Cow's Milk	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 of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
115	Yogurt - All Other Milks	Yogurt made from goat, sheep or mixed milk; unflavored or with flavors added.	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
116	Drinkable Cultured Products - All flavors/all Milks	Drinkable cultured products made from cow, goat, sheep or mixed milk; unflavored or with flavors added. For example, kefir, drinkable yogurt.	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
<p>DEMONSTRATION CLASSES</p> <p>The Demonstration Class features technical evaluation of, and medals awarded to, products produced from natural cheese, pasteurized process cheese and butter. These products compete for gold, silver and bronze medals, but do not compete in the Championship Round of judging. In the Demonstration Classes, you may send up to three entries of each unique variety you produce at each manufacturing site.</p>				
117	Open Class Shredded Cheese, Flavored & Unflavored	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 of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
118	Open Class Shredded Cheese Blends, Flavored & Unflavored	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 of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
119	Prepared Cheese Foods	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 of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
120	Natural Snack Cheese	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 curds, cheese wedges, cheese whips, cracker-sized slices, and cheese in decorative shapes. May be packaged as individual servings or multiple-serving packages. Excludes string cheese and flavored string cheese.	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site
121	Cheese Based Spreads	Cold-pack style cheese spreads as described in U.S. Standards of Identity (CFR 121 parts 133.123 and 133.125), 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.	Send a minimum of 4 lbs. (2 kg).	Up to 4 entries of each unique variety per manufacturing site