World Championship Cheese Contest Announces Top 20 Cheeses


The Wisconsin Cheese Makers Association, which proudly hosts the biennial competition, is now pleased to announce – in order of class number – the names and makers of the cheeses being judged for the top prize.

Class 5: Cheddar, Aged Two Years or Longer
Cheese Name: Agropur Grand Cheddar 3 Years
Maker: Agropur
Company: Agropur
Location: Saint-Hubert, Quebec, Canada

Class 7: Traditional Waxed Cheddar, Sharp to Aged
Cheese Name: English Hollow Cheddar
Maker: Maple Leaf Cheesemaking Team
Company: Maple Leaf Cheesemakers, Inc.
Location: Monroe, Wisconsin, United States

Class 29: Parmesan
Cheese Name: Parmigiano-Reggiano
Maker: Team Il Re
Company: Royal A-ware (Netherlands)
Location: Italy

Class 35: Gorgonzola
Cheese Name: Roth Gorgonzola Cheese
Maker: Team Emmi Roth-Seymour
Company: Emmi Roth
Location: Seymour, Wisconsin, United States

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Class 37: Blue Veined Cheeses with Exterior Molding
Cheese Name: Cambozola Black
Maker: Champignon North America, Inc.
Company: Käserei Champignon
Location: Lauben, Bavaria, Germany

Class 39: Gouda, Young (0-4 months)
Cheese Name: Holland Master, North-Holland Gouda Mild, PGI
Maker: Team Lutjewiinkel
Company: Royal FrieslandCampina-Export
Location: Lutjewiinkel, Netherlands

Class 40: Gouda, Mature (4-10 months)
Cheese Name: Lutjewiinkel Noord Hollandse Gouda PDO
Maker: Team Lutjewiinkel
Company: Royal FrieslandCampina-Export
Location: Lutjewiinkel, Netherlands

Class 43: Gouda, Smoked
Cheese Name: Marieke Gouda Smoked Cumin
Maker: Marieke Gouda Team
Company: Marieke Gouda
Location: Thorp, Wisconsin, United States

Class 47: Open Class: Soft Ripened Cheeses, Flavored
Cheese Name: Lait Bloomer
Maker: Murray’s Cheese & Jasper Hill
Company: Murray’s Cheese & Jasper Hill;
Location: Long Island City, New York, United States

Class 48: Latin American Style Fresh Cheeses
Cheese Name: Queso Panela
Maker: El Mexicano
Company: Marquez Brothers International, INC
Location: Hanford, California, United States

Class 51: Gruyere
Cheese Name: Gourmino Le Gruyère AOP
Maker: Michael Spycher, Mountain Dairy Fritzenhaus
Company: Gourmino AG
Location: Urtenen-Schoenbuehl, Bern, Switzerland

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Class 53: Open Class: Alpine Cheeses  
Cheese Name: Le Maréchal  
Maker: Fromagerie Le Maréchal SA  
Company: Fromagerie Le Maréchal SA  
Location: Granges-Marnard, Vaud, Switzerland

Class 56: Washed Rind/Smear Ripened Semi-soft (Semi-hard) Cheeses (6 months and longer)  
Cheese Name: Alter Fritz  
Maker: Hardegger Käse AG  
Company: Hardegger Käse AG  
Location: Jonschwil, St. Gallen, Switzerland

Class 67: Open Class: Hard Cheeses  
Cheese Name: Gallus Grand CRU  
Maker: Hardegger Käse AG  
Company: Hardegger Käse AG  
Location: Jonschwil, St. Gallen, Switzerland

Class 68: Open Class: Hard Cheeses with Natural Rind  
Cheese Name: St. Malachi Reserves  
Maker: Team Doe Run  
Company: The Farm at Doe Run  
Location: Coatesville, Pennsylvania, United States

Class 74: Reduced Fat Soft & Semi-soft Cheeses  
Cheese Name: Milner 30+ Extra Matured  
Maker: Team Steenderen  
Company: Royal FrieslandCampina-Export  
Location: Steenderen, Netherlands

Class 75: Reduced Fat Hard Cheeses  
Cheese Name: Beemster Lite Old 30+  
Company: Beemster  
Location: Westbeemster, Netherlands

Class 91: Hard Goat’s Milk Cheeses  
Cheese Name: Old Amsterdam Aged Goat Gouda  
Maker: Old Amsterdam  
Company: Westland Kaasexport BV  
Location: Huizen, Netherlands

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Class 93: Washed Rind/Smear Ripened Goat’s Milk Cheeses
Cheese Name: Highlander
Maker: Jasper Hill Farm
Company: Cellars at Jasper Hill
Location: Greensboro, Vermont, United States

Class 104: Hard Mixed Milk Cheeses (0-6 months)
Cheese Name: Iberico Mixed Milk Hard Cheese
Maker: Miguel Angel García-Baquero
Company: Lacteas García Baquero, S. A.
Location: Alcazar De San Juan, Spain

The 2020 World Champion Cheese will be named on Thursday night at Cheese Champion, the Contest’s crowning event, at the Monona Terrace Convention Center in Madison, Wisconsin. The event is sold out, but the announcement can be viewed via Facebook Live on the World Championship Cheese Contest page at 8:15 p.m. (CT).

The World Championship Cheese Contest, initiated in 1957, is the largest technical cheese, butter, yogurt, and dry dairy ingredient competition in the world. For more information, including complete results for all entry classes, visit www.WorldChampionCheese.org.

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