



For more information, please contact:
Rebekah Sweeney, 608-386-3012 or rsweeney@wischeesemakers.org

NEWS RELEASE

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World Championship Cheese Contest Announces Top 20 Cheeses

Madison, Wisconsin – Out of a record-breaking 3,667 entries in the 2020 World Championship Cheese Contest, just 20 cheeses remain in the hunt for the title: World Champion Cheese.

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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WORLD CHAMPIONSHIP **CHEESE** CONTEST

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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WORLD CHAMPIONSHIP **CHEESE** CONTEST

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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