

UNITED STATES CHAMPIONSHIP

CHEESE 2019 CONTEST

— 20TH BIENNIAL —



USCHAMPIONCHEESE.ORG

March 5–7, 2019

Lambeau Field Atrium
Green Bay, WI

JOIN THE NATION'S PREMIER CHEESE CONTEST

THE UNITED STATES CHAMPIONSHIP CHEESE CONTEST

2019 marks the 20th biennial United States Championship Cheese Contest®, the nation's most respected and honored cheese and butter competition, hosted by the Wisconsin Cheese Makers Association! We invite you to submit your quality cheeses, butters and yogurt to the contest for expert technical evaluation and to compete for prestigious awards in 107 classes.



ENTER YOUR BEST CHEESE, BUTTER AND YOGURT!

- Every maker of cheese, butter or yogurt manufactured in the United States is eligible to compete.
- Products must be shipped to arrive no later than February 20, 2019 (February 26, 2019 for fresh cheese and yogurt).
- On March 5 - 6, experts from across the nation will evaluate contest entries in Green Bay, Wisconsin.
- Contest results will be posted during the competition on our website, uschampioncheese.org.
- The announcement of the United States Champion will be at Cheese Champion, the Contest's culminating event on March 7 in Green Bay.
- Winners will be honored April 18 at a gala Awards Banquet during the Cheese Industry Conference in Madison, Wisconsin.
- Winners receive elegant handmade plaques showcasing the United States Championship Cheese Contest medallion. Each plaque is accompanied by a blue, red, or white ribbon.
- Contest winners receive access to contest logo artwork for use in promoting their success

Entries submitted online with MyEntries are \$65 per entry. Mailed, paper entry submissions are \$75 per entry. Visit our website at uschampioncheese.org for complete information and to enter the contest online.

Contact Wisconsin Cheese Makers Association's contest organizer, Kirsten Strohmenger, at (608) 286-1001 or kstrohmenger@wischeesemakers.org.

IMPORTANT DATES

Entry Opens: November 12, 2018

Entry Deadline: January 31, 2019

Entries Delivered: February 20, 2019
(February 26, 2019 for fresh products)

Contest Judging: March 5-7, 2019

Awards Banquet: April 18, 2019

GOOD LUCK! IN THE 2019 UNITED STATES CHAMPIONSHIP CHEESE CONTEST

CONTEST OVERVIEW

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

JUDGING PROCESS

- Entries are evaluated by a team of skilled technical judges selected from across the U.S. 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.
- Our expert panel of judges evaluates the gold medal cheeses a second time to determine a United States Champion. Scores from all judges are averaged and the cheese which earns the highest average score is named the U.S. Champion. The next two highest scores are awarded First and Second Runner-Up. The top 3 winners will be announced at Cheese Champion, the culminating event of the Contest.

PRIZES AND AWARDS

- Plaques and ribbons are presented April 18, during a gala banquet at the Cheese Industry Conference in Madison, Wisconsin.
- 24 karat gold medals and blue ribbons will be awarded to Best of Class winners.
- Silver medals and red ribbons are awarded to second place winners.
- Bronze medals and white ribbons are awarded to third place winners.
- Exclusive hand-crafted trophies and ribbons are presented to the U.S. Champion, First Runner-Up and Second Runner-Up.
- Entrants will find real-time results in our website, uschampioncheese.org. Winners will be contacted following the contest on award and banquet details.



RULES

WHO CAN ENTER

- Any cheesemaker, buttermaker or manufacturer of real cheese, butter or yogurt 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, processors and affineurs that further market, process or age cheese or butter may enter products on behalf of the manufacturer, with proper attribution to the original manufacturer. The marketer/ processor/ affineur would be noted in secondary position to the cheesemaker. Processors that cut and package products applicable to the Open Class for Shredded Cheese may directly enter these classes.
- 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. This 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, unless otherwise noted in the class. Do not send cut pieces.
- 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 blocks cut from 640-pound blocks may be entered.
 - Cheeses entered in the Smoked Cheese classes can be entered as cut when sent in the form it was smoked.
 - Demonstration classes, including Shredded Cheese, Prepared Cheese Foods, Natural Snack Cheese and Natural Sliced Cheese may be entered in their processed form.
- 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.
- 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 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.
- Each entry weighing more than 65 pounds shall be reimbursed after the conclusion of the contest at \$2.50 per pound.
- 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 the Cheese Industry Conference.

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 includes online entry; permanent storage of each year's entry data; instant product scores and scoresheets and more! Online entry is \$65 per entry.

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 shipping tags for entry shipment
- Instantly view your contest scores
- Instantly view and print your official judge's scoresheets on the day of judging!

YOUR MYENTRIES® ACCOUNT

If you created a **MyEntries** account for a previous United States OR World Championship Cheese Contest, use that same unique login and password to access your MyEntries account. After login, you'll see your entries stored from previous contests.

If you have not previously created an account, go to www.uschampioncheese.org and click on Online Entry with MyEntries to get started. From there, you can submit your entries or return later to enter the contest.

ENTERING BY MAIL

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

Entries sent by mail can also be accompanied by a completed, signed Credit Card Payment Form in this kit. Entries received by mail are \$ 75 each.

Mail your Product Entry Forms and payment to:

U.S. Championship Cheese Contest
c/o Wisconsin Cheese Makers Association
5117 West Terrace Drive, Suite 402
Madison, WI 53718 USA



ENTRY SHIPPING

- Contest entries must arrive at our shipping destination by **Wednesday, February 20, 2019**. (Feb. 26 for fresh products).
- **Each entry needs to be sent in its own box.** Multiple entries may be sent together in one shipping container, but each entry should be individually boxed and marked with the Contest Shipping Tags.
- Shipping Tags (Contest Product Identification Tags) should be completed, with one tag secure to the exterior of the entry box, and the matching tag placed inside with your product. MyEntries users can print auto-filled shipping 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.
- Ship entries to:
U.S. Championship Cheese Contest
c/o WOW Logistics
2101 Bohm Drive, Door 18
Little Chute, WI 54140 USA
Contact: Ken Neumeier, WI Aging & Grading Cheese
Telephone: 920-687-0889*
*This number is listed for use on shipping forms only.
Direct inquiries to WCMA at 608-286-1001
or contest@wischeesemakers.org.

CONTEST CLASSES

COW'S MILK CLASSES

1	Cheddar, Mild (0 to 3 Months)	Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days. Made between 2/19/2019 & 11/22/2018. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	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 11/21/2018 & 8/24/2018. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	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 8/23/2018 & 2/20/2018. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
4	Cheddar, Aged One to Two Years	Natural, unflavored, rindless, cow's milk cheddar aged 366 to 731 days. Made between 8/22/2018 & 2/20/2017. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	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 2/19/2017. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
6	Traditional Waxed Cheddar, Mild to Medium	Traditional cheddar styles, uncut and coated in paraffin or wax or paracoat prior to or early in curing. This is natural cow's milk cheddar, unflavored, and cured 1 to 180 days. Made between 2/19/2019 & 8/24/2018. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
7	Traditional Waxed Cheddar, Sharp to Aged	Traditional cheddar styles, uncut and coated in paraffin or wax or paracoat prior to or early in curing. This is natural cheddar cow's milk, unflavored, and cured 181 days or longer. Made on or before 8/23/2018. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
8	Natural Rinded Cheddar	Traditional cheddar styles, made with cow's milk, uncut and cured to form a natural rind. This is natural cheddar, made from cow's milk, unflavored. [21 CFR 133.113]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
9	Colby	Natural, unflavored colby made from cow's milk. [21 CFR 133.118]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
10	Monterey Jack	Natural, unflavored monterey jack made from cow's milk. [21 CFR 133.153]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
11	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 cheese at least 3 lbs.	Up to 4 entries per manufacturing site
12	Swiss Style Cheese	Natural, unflavored, rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before 12/22/2018. [21 CFR 133.195]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
13	Baby Swiss Style	Natural, unflavored cow's milk Baby Swiss style cheeses. Maximum moisture 43%; minimum fat 45%; eye development throughout.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site

14	Mozzarella	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 cheese at least 3 lbs.	Up to 4 entries per manufacturing site
15	Mozzarella, Part Skim	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 cheese at least 3 lbs.	Up to 4 entries per manufacturing site
16	Fresh Mozzarella	Fresh mozzarella is unflavored, high moisture, usually full fat, often packed in water and made from cow's milk and/or water buffalo milk. Offered in varieties ciliegine, bocconcini, ovoline, etc.	Send a total of at least 3 lbs.	Up to 4 entries per manufacturing site
17	Burrata	Burrata, unflavored made from cow or water buffalo milk.	Send a total of at least 3 lbs.	Up to 4 entries per manufacturing site
18	Provolone, Mild	Natural, unflavored cow's milk provolone aged 1-180 days. Made between 2/19/2019 & 8/24/2018. Does not include smoked provolone; smoked provolone competes in Class 20. [21 CFR 133.181]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
19	Provolone, Aged	Natural, unflavored, cow's milk provolone aged 181 days or longer. Made on or before 8/23/2018. Does not include smoked provolone; smoked provolone competes in Class 20. [21 CFR 133.181]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
20	Smoked Provolone	Natural provolone, made with cow's milk with smoke flavor added or naturally smoked. [21 CFR 133.181]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
21	Parmesan	Natural, unflavored parmesan made from cow's milk. [21 CFR 113.165]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
22	Fresh Asiago	Natural, unflavored asiago made from cow's milk, Maximum moisture 45%, aged 1 to 180 days. Made between 2/19/2019 & 8/24/2018. [21 CFR 133.102]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
23	Aged Asiago	Natural, unflavored asiago made from cow's milk, not more than 35% moisture, aged 181 days or longer. Made on or before 8/23/2018. [21 CFR 133.103 & 133.104]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
24	Feta	Natural, unflavored feta made from cow's milk.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
25	Feta, Flavored	Natural feta made from cow's milk and flavored with added condiments.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
26	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 1/21/2019. [21 CFR 133.108 & 133.160]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site

27	Havarti	Natural, unflavored havarti made from cow's milk.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
28	Havarti, Flavored	Natural havarti made from cow's milk and flavored with added condiments.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
29	String Cheese	Natural, unflavored string cheese made from cow's milk; includes blended curd styles.	Send a total of at least 3 lbs.	Up to 4 entries per manufacturing site
30	Flavored String Cheese	Natural string cheese made from cow's milk; with added condiments including herbs, spices, vegetables, meats, peppercorns.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
31	Cottage Cheese	Natural, cow's milk, flavored or unflavored cottage cheese of any curd size with 1% or higher milkfat content. [21 CFR 133.128]	Send a total of at least 3 lbs. (24 oz. or smaller)	Up to 4 entries of each unique variety per manufacturing site
32	Ricotta	Natural, unflavored ricotta made from cow's milk and/or whey. [21 CFR 133.141]	Send a total of at least 3 lbs.	Up to 4 entries per manufacturing site
33	Gorgonzola	Natural, unflavored gorgonzola made from cow's milk.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
34	Blue Veined Cheeses with Exterior Molding	Natural, unflavored cow's milk cheeses veined with blue molds and ripened to develop surface mold. [21 CFR 133.106]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
35	Blue Veined Cheeses	Natural, unflavored cow's milk cheeses veined with blue molds and no surface mold development (rindless). [21 CFR 133.106]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
36	Brie & Camembert	Natural, unflavored brie & camembert made from cow's milk.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
37	Open Class: Soft Ripened Cheeses	Natural, flavored and unflavored surface ripened cheeses (bloomy rind) made from cow's milk. [21 CFR 133.182]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
38	Edam & Gouda	Natural, unflavored Edam and mild gouda made from cow's milk aged 1-180 days. Made between 2/19/2019 & 8/24/2018. (Excludes smoked gouda, see class 41.) [21 CFR 133.138 & 133.142]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
39	Gouda, Aged	Natural, unflavored gouda made from cow's milk aged 181 days or longer. Made on or before 8/23/2018. (Excludes smoked gouda, see class 41.) [21 CFR 133.142]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries per manufacturing site
40	Gouda, Flavored	Natural gouda made from cow's milk and flavored with added condiments. (Excludes smoked gouda, see class 41.) [21 CFR 133.142]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

41	Smoked Gouda	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked. [21 CFR 133.142]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
42	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, and panela.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
43	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, and oxaca.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
44	Latin American Style Hard 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, and cotija.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
45	Washed Rind/Smear Ripened Soft Cheeses	Natural, unflavored cow's milk cheeses (46% or higher moisture), smeared or washed with bacterial cultures during ripening.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
46	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
47	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
48	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
49	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
50	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
51	Open Class: Pepper Flavored Cheese, Mild Heat	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with mild heat intensity.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
52	Open Class: Pepper Flavored Cheese, Medium Heat	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with medium heat intensity.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
53	Open Class: Pepper Flavored Cheese, High Heat	Natural, cow's milk cheeses (other than Monterey Jack) with added chile peppers. Cheese with high heat intensity.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

54	Open Class: Soft Cheeses	Natural, unflavored cow's milk cheeses with 51% or higher moisture. For example, mascarpone, teleme.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
55	Open Class: Semi-soft Cheeses	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
56	Open Class: Hard Cheeses	Natural, unflavored cow's milk cheeses with 39% moisture or lower. For example, romano. [21 CFR 133.150]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
57	Open Class: Hard Cheeses with Natural Rind	Natural, unflavored cow's milk cheeses with 39% moisture or lower. [21 CFR 133.150]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
58	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
59	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. [21 CFR 133.187]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
60	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. [21 CFR 133.150]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
61	Open Class: Flavored Cheeses with Sweet Condiments	Natural, cow's milk cheeses with added sweet or dessert condiments including fruit, nuts, syrup, wine, liqueur.	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
62	Open Class: Smoked Soft and Semi-soft Cheeses	Natural cow's milk cheeses, with smoke flavor added or naturally smoked (moisture 40% or higher) Note: Does NOT include smoked provolone (Class 20) or smoked gouda (Class 41).	Send a total of at least 3 lbs. (Cheese cut during manufacture allowed)	Up to 4 entries of each unique variety per manufacturing site
63	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 (Class 20) or smoked gouda (Class 41).	Send a total of at least 3 lbs. (Cheese cut during manufacture allowed)	Up to 4 entries of each unique variety per manufacturing site
64	Reduced Fat Soft & Semi-soft 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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

65	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
66	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. [21 CFR 101.62 (b)(2)]	Send whole, uncut cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
67	Reduced Sodium Cheeses	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 cheese at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
68	Cold Pack Cheese, Cheese Food	Cold pack cheese and cold pack cheese food, flavored or unflavored. Entry label must state "Cold Pack Cheese" or "Cold Pack Cheese Food". [21 CFR 133.123 & 133.124]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
69	Cold Pack Cheese Spreads	Cold pack cheese, with an exception for higher moisture content (maximum moisture 54%). Flavored or unflavored. Entry label must indicate that product is "Cold Pack Cheese Spread". Entries CANNOT include oils see Class 107, Cheese Based Spreads. [21 CFR 133.123 & 133.124, with an exception for higher moisture content (maximum moisture 54%).]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
70	Spreadable Natural Cheeses	Natural cheeses heated to inhibit ripening and containing no added condiments. For example, cream cheeses, gourmet spreadable cheeses.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
71	Flavored Spreadable Natural Cheeses	Natural cheeses heated to inhibit ripening and containing added condiments. For example, cream cheeses, gourmet spreadable cheeses.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
72	Pasteurized Process Cheeses	Unflavored pasteurized process cheese and cheese food. Entries may only be loaves. [21 CFR 133.169 & 133.173]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
73	Flavored Pasteurized Process Cheeses	Flavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 74. [21 CFR 133.170 & 133.174]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
74	Pasteurized Process Cheese Slices	Pasteurized process cheese and cheese food, slices (2 ounces or less), flavored or unflavored. [21 CFR 133.169 , 133.170, 133.171, 133.173, & 133.174]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
75	Pasteurized Process Cheese Spread	Pasteurized process cheese spread, flavored or unflavored. [21 CFR 133.179 & 133.180]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

GOAT'S MILK CLASSES

76	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 a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
77	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 a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
78	Flavored Soft Goat's Milk Cheeses with Sweet Condiments	Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur.	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
79	Surface (Mold) Ripened Goat's Milk Cheeses	Natural surface mold ripened cheeses, flavored or unflavored, made from goat's milk.	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
80	Semi-soft 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. [21 CFR 133.187]	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
81	Flavored Semi-soft 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. [21 CFR 133.187]	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
82	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. [21 CFR 133.150]	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site

SHEEP'S MILK CLASSES

83	Soft Sheep's Milk Cheeses	Natural, unflavored cheeses with 50% or higher moisture made from sheep's milk. Includes all rindless, unripened cheeses with no added flavors.	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
84	Semi-soft/ Semi-hard Sheep's Milk Cheeses	Natural, unflavored cheeses with 40% or higher moisture made from sheep's milk. Includes all rindless, washed rind and unripened cheeses with no added flavors.	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
85	Flavored Soft & Semi-soft Sheep's Milk Cheeses	Natural, flavored cheeses with 40% or higher moisture made from sheep's milk. Includes all rindless, washed rind and 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 a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
86	Surface (Mold) Ripened Sheep's Milk Cheeses	Natural surface mold ripened cheeses, flavored or unflavored, made from sheep's milk.	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
87	Hard Sheep's Milk Cheeses	Natural, flavored or unflavored cheeses made from sheep's milk containing 39% or lower moisture. [21 CFR 133.150]	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site

MIXED MILK & OTHER MILK CLASSES

88	Soft & Semi-soft 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 a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
89	Surface (Mold) Ripened Mixed Milk Cheeses	Natural surface mold ripened cheeses, flavored or unflavored, made from mixed milk (blended cow, sheep, goat and/or buffalo milks)	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
90	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. [21 CFR 133.150]	Send a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site
91	Flavored Soft & Semi-soft 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 a total of at least 3 lbs. (whole, uncut pieces)	Up to 4 entries of each unique variety per manufacturing site

BUTTER CLASSES

92	Butter	Creamery butter, salted minimum 80% milkfat.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
93	Unsalted Butter	Creamery butter, unsalted, minimum 80% milkfat.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
94	Flavored Butter	Flavored, salted or unsalted creamery butter, minimum 80% milkfat	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

YOGURT CLASSES

95	Lowfat Yogurt - Cow's Milk	Lowfat yogurt, flavored and unflavored made from cow's milk. [21 CFR 131.203 & 131.206]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
96	Yogurt- Cow's Milk	Unflavored yogurt made from cow's milk. [21 CFR 131.200]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
97	Yogurt, Flavored - Cow's Milk	Yogurt made from cow's milk with added flavors. [21 CFR 131.200 (3)]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
98	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 total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
99	High Protein Yogurt, Flavored - 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 total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
100	Yogurt - All Other Milks	Yogurt made from goat, sheep, buffalo or mixed milk; flavored and unflavored. [21 CFR 131.200]	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
101	Drinkable Cultured Products	Drinkable cultured products made from cow, goat, sheep or mixed milk; flavored and unflavored. For example, kefir, drinkable yogurt.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

DEMONSTRATION CLASSES

102	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 total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
103	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 total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
104	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 total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
105	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, and cheese in decorative shapes. May be packaged as individual servings or multiple-serving packages. Excludes string cheese, see classes 29 and 30.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
106	Natural Sliced Cheese	Natural cheese, flavored or unflavored, converted into slices (2 ounces or less) for use by consumers and foodservice operators.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site
107	Cheese Based Spreads	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.	Send a total of at least 3 lbs.	Up to 4 entries of each unique variety per manufacturing site

DRY DAIRY INGREDIENTS

108	Dry Whey	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. per sample	Up to 2 entries per manufacturing site
109	Whey Protein Concentrate 34	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. per sample	Up to 2 entries per manufacturing site
110	Whey Protein Concentrate 80	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. per sample	Up to 2 entries per manufacturing site
111	Whey Protein Isolate 90	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. per sample	Up to 2 entries per manufacturing site
112	Whey Permeate	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. per sample	Up to 2 entries per manufacturing site
113	Non-Fat Dry Milk & Skim Milk Powder	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. [21 CFR 131.125] 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%.	Send a total of 1 lb. per sample	Up to 2 entries per manufacturing site
114	Whole Milk Powder	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. per sample	Up to 2 entries per manufacturing site
115	Milk Protein Concentrate	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. per sample	Up to 2 entries per manufacturing site
116	Milk Protein Isolate	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. per sample	Up to 2 entries per manufacturing site

UNITED STATES CHAMPIONS



2017 | **Mike Matucheski**
Sartori Cheese Company
Antigo, WI

2015 | **Guggisberg Cheese**
Millersburg, OH

2013 | **Holland's Family Cheese Team**
Holland's Family Cheese
Thorp, WI

2011 | **Katie Hedrich**
LaClare Farms
Chilton, Wisconsin

2009 | **John Griffiths**
Sartori Foods
Antigo, Wisconsin

2007 | **Ken Root**
McCadam Cheese Company
Chateaugay, New York

2005 | **Randy Krahenbuhl**
Fair Oaks Dairy Products
Fair Oaks, Indiana

2003 | **Michael Gingrich**
Uplands Cheese Company, Inc.
Dodgeville, Wisconsin

2001 | **Christine Farrell**
Old Chatham Shepherding Co.
Old Chatham, New York

1999 | **Milfred Severson**
Klondike Cheese Company
Monroe, Wisconsin

1997 | **Rick Rufer**
Kolb Lena Bresse Bleu Inc.
Watertown, Wisconsin

1995 | **Charles Malkassian**
Vella Cheese Company of California
Sonoma, California

1993 | **Mike Brennenstuhl**
Land O' Lakes Inc.
Denmark, Wisconsin

1991 | **Gianni Toffolon**
Belgioioso Cheese Inc.
Denmark, Wisconsin

1989 | **Larry Marten**
Cloverleaf Cheese Company
Stanley, Wisconsin

1987 | **Todd Jakobi**
Sorrento Lactalis Inc.
Arpin, Wisconsin

1985 | **Fritz Kopp**
Deppeler Cheese Factory
Monroe, Wisconsin

1983 | **James Meives**
Valley View Cheese Factory
South Wayne, Wisconsin

1981 | **Louis Luykx**
Land O' Lakes Inc.
Kiel, Wisconsin

