

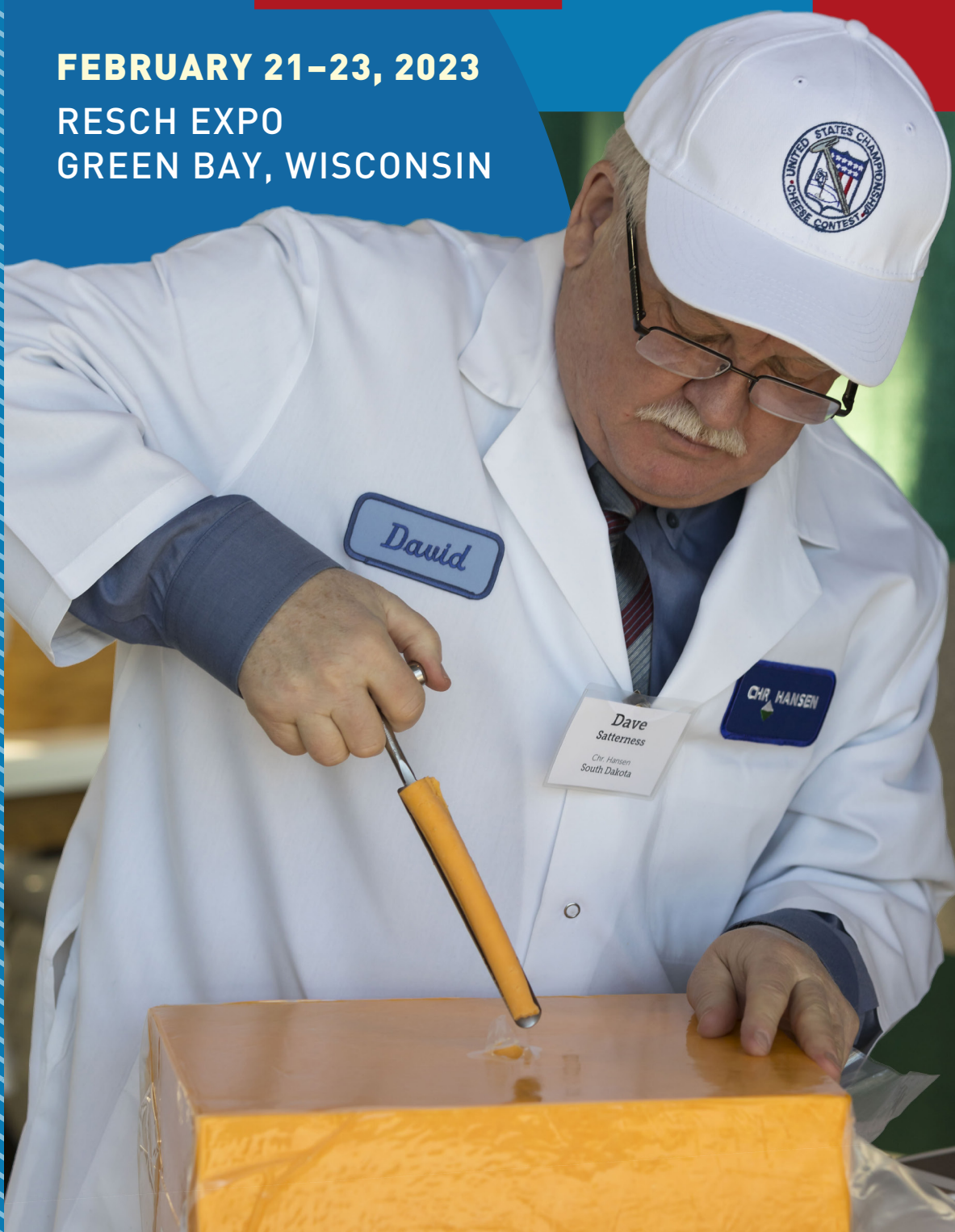
2023 UNITED STATES CHAMPIONSHIP CHEESE CONTEST

21st BIENNIAL

FEBRUARY 21-23, 2023
RESCH EXPO
GREEN BAY, WISCONSIN



**USCHAMPION
CHEESE.ORG**



Join The Nation's Premier Cheese Contest

2023 UNITED STATES CHAMPIONSHIP CHEESE CONTEST

21st BIENNIAL



2023 marks the 21st 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 cheese, butter, yogurt, and dry dairy ingredients to the contest for expert technical evaluation and to compete for prestigious awards in 113 classes.

Enter your best cheese, butter, yogurt, and dry dairy ingredients!

- Every maker of cheese, butter, yogurt, and dry dairy ingredients manufactured in the United States is eligible to compete.
- Contest entry submissions through MyEntries will be open from October 19, 2022, to January 18, 2023.
 - Early Entry Rate: \$75 – October 19, 2022 – December 1, 2022
 - Entry Rate: \$85 – December 2, 2022 – January 18, 2023
- Products must be shipped to arrive no later than February 8, 2023 (February 15, 2023, for fresh cheese and yogurt).
- On February 21-23, 2023, 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 U.S. Champion will be on February 23, 2023.
- Winners will be honored April 6 at a gala Awards Banquet during CheeseCon in Madison, Wisconsin.
- Winners receive elegant handmade plaques showcasing the United States Championship Cheese Contest medallion.
- Contest winners receive access to contest logo artwork for use in promoting their success.

IMPORTANT DATES

Entry Opens:

Wednesday, October 19, 2022

Early Entry Deadline:

Thursday, December 1, 2022
(\$75 per entry)

Final Entry Deadline:

Wednesday, January 18, 2023
(\$85 per entry)

Entry Receiving Deadline:

Wednesday, February 8, 2023

Fresh Product Receiving Deadline:

Wednesday, February 15, 2023

Contest Judging:

February 21-23, 2023

Awards Banquet:

Thursday, April 6, 2023

Visit our website at uschampioncheese.org for complete information and to enter the contest online.

Contact the contest manager, Kirsten Strohmenger, Wisconsin Cheese Makers Association at (608) 673-5245 or kstrohmenger@wischeesemakers.org.

Contest Overview

FIRST ROUND OF JUDGING

Entries are evaluated by a team of skilled technical judges selected from across the United States. 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 CHAMPIONSHIP ROUND

Our expert panel of judges evaluate the eligible gold medal cheeses a second time to determine the 20 finalist cheeses that will move onto the final round of judging. During the final round, scores from all judges are averaged and the cheese which earns the highest average score is named the United States Champion. The next two highest scores are awarded First and Second Runner-Up.

PRIZES AND AWARDS

On April 6, during the United States Contest Awards Banquet in Madison, Wisconsin, medallions electroplated in 24 karat gold 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 United States Champion, First Runner-Up, and Second Runner-Up.



Contest Rules

WHO CAN ENTER

- Any cheesemaker, buttermaker, or manufacturer of real cheese, butter, yogurt or dried dairy ingredients in the United States 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 or processors that further market or process cheese or butter may enter products on behalf of the manufacturer, with proper attribution to the original manufacturer. The marketer/processor would be noted in a secondary position to the cheesemaker. Processors that cut and prepare products applicable to the Demonstration Classes may directly enter these classes.



ENTRY SUBMISSION

- 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 class.**
- If the chief judge determines that identical products are entered in different classes, the chief judge will move the entries to the most appropriate class.
- Limits on the number of entries per class from a manufacturer are noted in the Contest Classes pages.

PRODUCT REQUIREMENTS

- Entries must be natural or processed dairy products.
- 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.
- 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.
- Cheese moisture content definitions:
 - Soft: >51%
 - Semi-soft: 50%-40%
 - Hard: <39%
 - Note exceptions for Classes 44 and 45.
- 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.
- Entries with a trier hole will be disqualified; except entries sent in their complete original form in the Swiss Style Classes, which may have one trier hole. Cut products with a trier hole will be disqualified.
- Products may be sent with or without normal, branded packaging and labels.

SIZE & WEIGHT REQUIREMENTS

- Each entry should consist of at least 2 pounds (1 kilogram) of product in its original, manufactured form unless otherwise noted in the class. If a product is less than 2 pounds, enough product should be sent to total 2 pounds.
- 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:
 - ◊ Colby horns
 - ◊ Feta
 - ◊ Swiss blocks
- Some large form cheeses may be cut into the following allowed sizes:
 - ◊ Cheeses weighing 66 – 132 pounds may be cut and sent as a half of its original, fully matured size.
 - ◊ Cheeses weighing over 133 pounds may be cut and sent in as a quarter of its original, fully matured size.
 - ◊ 640-pound block cheeses may be cut and sent as 40-pound blocks.
- Smoked cheeses may be entered in the form it was smoked (cut prior to smoking); they may not be entered as cut when cut after the smoking process.
- Cheeses processed/converted may be entered in the following classes:
 - ◊ Natural Sliced Cheese
 - ◊ Natural Snack Cheese
 - ◊ Open Class: Shredded Cheese
 - ◊ Open Class: Shredded Cheese Blends
 - ◊ Open Class: Crumbled Cheese
 - ◊ Open Class: Grated Cheese
 - ◊ Prepared Cheese Foods Class

Contest Rules cont.



BUTTER ENTRIES

- Butter entries shall be creamery butter and shall contain not less than 80% butterfat. Butter entries may be bulk butter (bag-in-box or tub) or print butter.

CLASSIFICATION

- A class has sufficient entries for competition if there are entries from three different companies. If a class does not meet this requirement, the entries will be moved to an alternative, appropriate class for competition.
- 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 products become unrepresentable for showcase at CheeseCon, April 4-6 2023, in Madison, Wisconsin.

Entries withdrawn prior to January 18, 2023 will receive a 50% refund. Any entries withdrawn after January 18 will not receive a refund. No refund is offered for entries that fail to arrive at the contest site.



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 ongoing access to your product scoresheets.

Early Entry Deadline: December 1, 2022 - \$75 per entry

Final Deadline: January 18, 2023 - \$85 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 uschampioncheese.org and click on MyEntries® to get started. From there, you can submit your entries or save and return later to enter the contest.



ENTRY SHIPPING & DELIVERY

Each contest entry, carefully packaged, must arrive at our shipping destination by Wednesday, February 8, 2023 (Wednesday, February 15 for fresh products).

Packing Your Entries

- 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. (Reminder: send whole cheeses, in their original form unless otherwise noted).
- Contest Shipping Tags (Product Identification Tags):
 1. Print the auto-filled shipping tags from your MyEntries® account.
 2. Secure one tag on the exterior of the product's box.
 3. Place the matching tag inside with the product.

Shipping Your Entries

- 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 organizing entries.
- All products must be sent PREPAID. Shipments with freight charges due will not be accepted.
- All product entries must be received at WOW Logistics in Little Chute, WI, no later than Wednesday, February 8 (Wednesday, February 15 for fresh products). Allow sufficient time for the shipment to meet this deadline.
 - Ship entries to:
United States Championship Cheese Contest
c/o WOW Logistics
2101 Bohm Drive, Door 18
Little Chute, WI 54140 USA
Contact: Randy Swensen, WI Aging & Grading Cheese, Inc.
Telephone: (920) 687-0416*

*This telephone number is listed for use on shipping forms only.

Please direct all inquiries to Wisconsin Cheese Makers Association at 608-673-5245 or kstrohmenger@wischeesemakers.org.

Refund Deadline

Entries withdrawn prior to January 18, 2023 will receive a 50% refund. Any entries withdrawn after January 18 will not receive a refund. No refund is offered for entries that fail to arrive at the contest site.

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 February 20, 2023 & November 23, 2022. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 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 November 22, 2022 & August 25, 2022. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 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 August 24, 2022 & February 21, 2022. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	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 February 20, 2022 & February 21, 2021. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 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 February 20, 2021. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 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 cheddar, unflavored, and cured 1 to 180 days. Made between February 20, 2023 & August 25, 2022. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 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, unflavored, and cured 181 days or longer. Made on or before August 24, 2022. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
8	Natural Rinded Cheddar	Traditional natural cow's milk cheddar styles, unflavored, and cured to form a natural rind. [CFR 133.113]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
9	Colby	Natural, unflavored colby made from cow's milk. [CFR 133.118]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
10	Monterey Jack	Natural, unflavored monterey jack made from cow's milk. [CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
12	Baby Swiss Style	Natural, unflavored cow's milk Baby Swiss style cheeses. Maximum moisture 43%; minimum fat 45%; eye development throughout.	*see rule exemption for cheeses over 66 lbs (30kg)	Up to 4 entries per manufacturing site
13	Swiss Style Cheese	Natural, unflavored, rinded or rindless cow's milk Swiss style cheeses. Aged 60 days or more. Made on or before December 23, 2022.	*see rule exemption for cheeses over 66 lbs (30kg)	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 cheeses to reach a minimum weight of 2 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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site

Contest Classes cont.

16	Fresh Mozzarella	Offered in varieties ciliigine, 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 water buffalo milk. Note: All sizes & shapes of Fresh Mozzarella will be considered a single cheese variety, thus only 4 entries can be accepted from each manufacturing site.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
17	Burrata	Burrata, unflavored made from cow or water buffalo milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
18	String Cheese	Natural, unflavored string cheese made from cow's milk; includes blended curd styles.	Send a minimum total weight of 2 lbs.	Up to 4 entries per manufacturing site
19	Provolone, Mild	Natural, unflavored cow's milk provolone aged 1-60 days. Made between February 20, 2023 & December 23, 2022. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
20	Provolone, Aged	Natural, unflavored, cow's milk provolone aged 61 days or longer. Made on or before December 22, 2022. Does not include smoked provolone; smoked provolone competes in Class 21. [21 CFR 133.181]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
21	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 2 lbs.	Up to 4 entries per manufacturing site
22	Asiago	Natural, unflavored asiago made from cow's milk. [21 CFR 133.102, 133.103 & 133.104]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
23	Parmesan	Natural, unflavored parmesan made from cow's milk. [21 CFR 113.165]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
24	Cottage Cheese	Natural, cow's milk, unflavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 2 lbs.. Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
25	Cottage Cheese, Flavored	Natural, cow's milk, flavored cottage cheese of any curd size with 1% or higher milkfat content, in retail packaging (24 oz. or smaller packages). [21 CFR 133.128]	Send a minimum total of 2 lbs.. Send in 24 oz. or smaller packages.	Up to 4 entries of each unique variety per manufacturing site
26	Ricotta	Natural, unflavored ricotta made from cow's milk and/or whey.	Send a minimum total of 2 lbs..	Up to 4 entries per manufacturing site
27	Feta	Natural, unflavored feta made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
29	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 22, 2023. [21 CFR 133.108 & 133.160]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
30	Havarti	Natural, unflavored havarti made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
31	Havarti, Flavored	Natural havarti made from cow's milk and flavored with added condiments.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

Contest Classes cont.

32	Gorgonzola	Natural, unflavored gorgonzola made from cow's milk. [21 CFR 133.141]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
33	Blue Veined Cheeses	Natural, unflavored cow's milk cheeses veined with blue mold (Penicillium roqueforti) [21 CFR 133.106] and no surface mold development (rindless). Includes rindless cheese finished with a wax coating.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
34	Open Class: Cheeses with Blue Molding	Natural, unflavored cow's milk cheeses ripened with blue mold (Penicillium roqueforti). Blue mold development may be internal and/or external. This class captures cheeses other than traditional blue styles, i.e. other than described in 21 CFR 133.106, and captures traditional blue cheeses with distinctive surface treatments other than wax or surface mold, such as herbs or leaves.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
35	Brie & Camembert	Natural, unflavored brie & camembert made from cow's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
36	Open Class: Soft-Ripened Cheeses	Natural, flavored and unflavored soft mold-ripened cheeses (bloomy rind), made from cow's milk. [21 CFR 133.182]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
37	Edam & Gouda	Natural, unflavored Edam and mild gouda made from cow's milk aged 1-180 days. Made between February 20, 2023 & August 25, 2022. Does not include smoked gouda; smoked gouda competes in Class 40. [21 CFR 133.138 & 133.142]	Send whole, uncut cheese at least 2 lbs.	Up to 4 entries per manufacturing site
38	Gouda, Aged	Natural, unflavored gouda made from cow's milk aged 181 days or longer. Made on or before August 24, 2022. Does not include smoked gouda; smoked gouda competes in Class 40. [21 CFR 133.142]	Send whole, uncut cheese at least 2 lbs.	Up to 4 entries per manufacturing site
39	Gouda, Flavored	Natural gouda made from cow's milk and flavored with added condiments. Does not include smoked gouda; smoked gouda competes in Class 40. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
40	Gouda, Smoked	Natural gouda made from cow's milk, with smoke flavor added or naturally smoked. [21 CFR 133.142]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
41	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.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
42	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 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
43	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, cotija.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
44	Washed Rind/Smear Ripened Soft Cheeses	Natural, flavored or unflavored cow's milk cheeses (46% or higher moisture), smeared or washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

Contest Classes cont.

45	Washed Rind/ Smear Ripened Semi-soft Cheeses	Natural, flavored or 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 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
46	Washed Rind/ Smear Ripened Hard Cheeses	Natural, flavored or 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 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
47	Pepper Flavored Monterey Jack, Mild Heat	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with mild heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
48	Pepper Flavored Monterey Jack, Medium Heat	Natural Monterey Jack, made from cow's milk with added chile peppers. Cheese with medium heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
49	Pepper Flavored Monterey Jack, High Heat	Natural Monterey Jack, made from cow's milk with added hot chile peppers. Cheese with high heat intensity. [21 CFR 133.153]	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
50	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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
51	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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
52	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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
53	Open Class: Soft Cheeses	Natural, unflavored cow's milk cheeses with 51% or higher moisture. For example, mascarpone, teleme. Note: Soft-ripened (bloomy rind) cheeses enter in Class 36.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
54	Open Class: Semi- soft Cheeses	Natural, unflavored cow's milk cheeses with 40% to 50% moisture. For example, farmers, tomme, bel paese, yogurt cheese.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
55	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 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
56	Open Class: Cheeses with Natural Rind	Natural, unflavored cow's milk cheeses cured to form a natural rind (excludes washed rind/smear-ripened cheeses, enter in classes 44, 45, & 46.)	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
57	Open Class: Soft Cheeses, Flavored	Natural, cow's milk soft cheeses (51% or higher moisture) flavored with added condiment. Soft-ripened (bloomy rind) cheeses with added condiment/flavor enter in Class 36.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
58	Open Class: Semi- soft Cheeses, Flavored	Natural, cow's milk semi-soft (semi-hard) cheeses (40% to 50% moisture) flavored with added condiment.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
59	Open Class: Hard Cheeses, Flavored	Natural, cow's milk hard cheeses (39% or lower moisture) flavored with added condiment.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

Contest Classes cont.

60	Open Class: Smoked Soft & 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 21) or smoked gouda (Class 40).	Send, whole cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
61	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 21) or smoked gouda (Class 40).	Send, whole cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
62	Reduced Fat Cheeses	A reduced fat version of a natural, cow's milk cheese, flavored or unflavored. Reduced fat cheeses have a minimum 25% reduction in fat compared to a similar or reference cheese. For example, reduced fat provolone or reduced fat cheddar.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
63	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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
64	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 cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
65	Cold Pack Cheese	Cold pack cheese food and cold pack style cheese spreads, unflavored, as described in U.S. Standards of Identity (CFR 21 parts 133.123 and 133.124), with an exception for higher moisture content (maximum moisture 54%).	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
66	Cold Pack Cheese, Flavored	Cold pack cheese food and cold pack style cheese spreads with added flavoring/condiments as described in U.S. Standards of Identity (CFR 21 parts 133.123 and 133.124), with an exception for higher moisture content (maximum moisture 54%).	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
67	Cream Cheese	Natural, flavored and unflavored cream cheese, as described in U.S. Standards of Identity [21 CFR 133.133 and 21 CFR 133.134]	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
68	Spreadable Natural Cheeses	Natural cheeses, flavored and unflavored, heated to inhibit ripening and with/without added condiments. Use of stabilizer is permitted. (Cream Cheeses enter in Class 67).	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
69	Pasteurized Process Cheeses	Unflavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 71. [21 CFR 133.169 & 133.173]	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
70	Pasteurized Process Cheeses, Flavored	Flavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 71. [21 CFR 133.170 & 133.174]	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
71	Pasteurized Process Cheese Slices	Pasteurized process cheese and cheese food can be chill roll extruded or cut from a process block as slices (2 ounces or less), flavored or unflavored. [21 CFR 133.169, 133.170, 133.171, 133.173, & 133.174]	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
72	Pasteurized Process Cheese Spread	Pasteurized process cheese spread, flavored or unflavored. [21 CFR 133.179 & 133.180]	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

Contest Classes cont.

GOAT'S MILK CLASSES

73	Soft Goat's Milk Cheeses	Natural, unflavored cheeses made from goat's milk. Includes all rindless, spreadable, 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 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
74	Soft Goat's Milk Cheeses, Flavored	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 excluding sweet condiments.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
75	Soft Goat's Milk Cheeses, Flavored with Sweet Condiments	Natural, goat's milk cheeses with added sweet condiments including fruit, syrup, wine, liqueur, and containing 51% or higher moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
76	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.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
77	Hard Goat's Milk Cheeses	Natural, 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 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
78	Semi-soft & Hard Goat's Milk Cheeses, Flavored	Natural cheeses made from goat's milk flavored with added condiments, smoke or marinade and containing 50% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
79	Soft-Ripened Goat's Milk Cheeses (Mold)	Natural surface mold, soft-ripened cheeses (bloomy rind) flavored or unflavored, made from goat's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

SHEEP'S MILK CLASSES

81	Soft Sheep's Milk Cheeses	Natural, unflavored cheeses with 51% or higher moisture made from sheep's milk. Includes all rindless, spreadable, unripened cheeses with no added flavors.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
82	Semi-soft Sheep's Milk Cheeses	Natural, unflavored cheeses containing 40% to 50% moisture, made from sheep's milk.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
83	Hard Sheep's Milk Cheeses	Natural, unflavored cheeses made from sheep's milk containing 39% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
84	Surface Ripened Sheep's Milk Cheeses	Natural, unflavored, surface-ripened cheeses made from sheep's milk. Includes cheeses with natural rinds, soft-ripened cheeses, and cheeses smeared/washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
85	Sheep's Milk Cheeses, Flavored	Natural cheese made from sheep's milk with added flavor or condiment. Includes all cheeses and all moistures.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

MIXED MILK CLASSES

86	Soft & Semi-soft Mixed Milk Cheeses	Natural, flavored or unflavored cheeses with 40% or higher moisture made from mixed milk (blended cow, goat, sheep and/or water buffalo milks).	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
87	Surface Ripened Mixed Milk Cheeses	Natural, surface ripened cheeses, flavored or unflavored, made from mixed milk (blended cow, sheep, goat and/or water buffalo milks). Includes cheeses with natural rinds, soft-ripened cheeses, and cheeses smeared/washed with bacterial cultures during ripening.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
88	Hard Mixed Milk Cheeses	Natural, flavored or unflavored cheeses made from mixed milk (blended cow, goat, sheep and/or water buffalo milks) containing 39% or lower moisture.	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

BUTTER CLASSES

89	Butter, Unsalted	Creamery butter, unsalted, minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
90	Butter, Salted	Creamery butter, salted minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
91	Butter, Flavored	Flavored, salted or unsalted creamery butter, minimum 80% milkfat. [7 CFR 58.345]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

YOGURT CLASSES

92	Lowfat Yogurt, Cow's Milk	Lowfat yogurt, flavored and unflavored made from cow's milk.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
93	Yogurt, Cow's Milk	Unflavored yogurt made from cow's milk, containing at least 3.25% milkfat. [21 CFR 131.200]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
94	Yogurt, Cow's Milk, Flavored	Yogurt made from cow's milk, containing at least 3.25% milkfat, with added flavors. [21 CFR 131.200 (3)]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
95	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 total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
96	High Protein Yogurt, Cow's Milk, Flavored	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 total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
97	Drinkable Cultured Products	Drinkable cultured products, made from cow, goat, sheep, water buffalo or mixed milk; flavored or unflavored. For example, kefir, drinkable yogurt.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

Contest Classes cont.

DEMONSTRATION CLASSES

98	Open Class: Shredded Cheeses	A natural cheese, flavored or unflavored, 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 total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
99	Open Class: Shredded Cheese Blends	A blend of two or more natural cheeses, flavored or unflavored, 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 total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
100	Open Class: Crumbled Cheeses	Natural, flavored and unflavored cheese crumbles. Examples include feta, goat cheese, and blue cheese crumbles with or without added condiment and flavorings.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
102	Open Class: Grated Cheeses	Natural, unflavored hard style cheese ground/grated into fine particles.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
103	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% 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 total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
104	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, dried cheese crisps, cheese wedges, cheese cubes, cracker cuts, cheese whips, and cheese in decorative shapes. May be packaged as individual servings or multiple-serving packages. Excludes string cheese (see class 18), crumbles (Classes 100 and 101), and cheese curds (Classes 105 and 106).	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
105	Cheese Curds	Natural cheese curds, unflavored.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
106	Cheese Curds, Flavored	Natural cheese curds, flavored with added condiment.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
107	Natural Sliced Cheese	Natural cheese, flavored or unflavored, converted into slices (2 ounces or less) for use by consumers and foodservice operators.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
108	Cheese Based Spreads	Cold-pack cheese style spreads, the weight of the cheese shall be the primary ingredient of the finished product and maybe 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 total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

DRY DAIRY INGREDIENTS CLASSES

109	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
111	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. Not instantized product. [21 CFR 184.1979 (a)(3)]	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site
112	Whey Protein Concentrate 80, Instantized	Instantized 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 (a)(3)]	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site
113	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. Not instantized product.	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site
114	Whey Protein Isolate 90, Instantized	Instantized 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
115	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
116	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. 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%. [21 CFR 131.125]	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site
118	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

United States Champions

2019

Team Doughty Valley
Guggisberg Cheese
Millersburg, OH

2017

Mike Matucheski
Sartori Cheese Company
Antigo, WI

2015

Team Sugarcreek
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



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