

UNITED STATES CHAMPIONSHIP CHEESE CONTEST

MARCH 9-11, 2027

RESCH EXPO, GREEN BAY, WISCONSIN

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USCHAMPIONCHEESE.ORG



JOIN THE 23RD BIENNIAL

UNITED STATES CHAMPIONSHIP CHEESE CONTEST

MARCH 9-11, 2027 | THE NATION'S PREMIER CHEESE CONTEST

RESCH EXPO, GREEN BAY, WISCONSIN

We invite you to submit your quality cheese, butter, cultured products, and dry dairy ingredients to the contest for expert technical evaluation and to compete for prestigious awards in 122 classes.

- Every maker of real dairy products in the United States is eligible to compete!
- Enter online using MyEntries©, our unique online entry system and your personal, secure contest worksite for the Championship Cheese Contests
- Experts from across the nation will evaluate contest entries in Green Bay, Wisconsin.
- One Gold Medal, one Silver Medal, and one Bronze Medal are awarded to the three highest-scoring entries in each class.
- Contest results will be posted during the competition on our website, uschampioncheese.org.
- Winners will be honored 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 are granted access to contest logo artwork for use in promoting their success.

- **VISIT** our website at uschampioncheese.org for complete information and to enter the contest online.
- **CONTACT** the contest director, Kirsten Strohmenger, Wisconsin Cheese Makers Association at **(608) 673-5245** or **kstrohmenger@wischeesemakers.org.**

IMPORTANT DATES

ENTRY OPENS
Wednesday, November 11, 2026

EARLY ENTRY DEADLINE ($85 PER ENTRY)
Friday, December 11, 2026

FINAL ENTRY DEADLINE ($100 PER ENTRY)
Friday, February 5, 2027

ENTRY RECEIVING DEADLINE
Wednesday, February 24, 2027

FRESH PRODUCT RECEIVING DEADLINE
Wednesday, March 3, 2027

CONTEST JUDGING
March 9–11, 2027

AWARDS BANQUET
Thursday, April 22, 2027



2027 marks the 23rd biennial United States Championship Cheese Contest®, the nation's long respected and honored technical dairy product competition, hosted by the Wisconsin Cheese Makers Association!

CONTEST OVERVIEW

FIRST ROUND OF JUDGING

Entries are evaluated by a panel of skilled technical judges selected from around the nation.

A pair of expert judges examine, sniff and taste each entry in a class. 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.

The top three highest-scoring entries are named Best of Class, Second, and Third place.

CHAMPIONSHIP ROUND

Our expert panel of judges evaluates the Best of Class Gold Medal cheeses in a final round of judging to determine a United States Champion Cheese.

Each qualifying Gold Medalist is examined, and 20 Finalists advance to the Championship Round.

During the Championship Round, scores from the entire panel of judges are averaged to yield a final score for each finalist. 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.

PRIZES AND AWARDS

On April 22, 2027, during the 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. Exclusive hand-crafted trophies and ribbons are presented to the United States Champion, First Runner-Up, and Second Runner-Up.

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

WHO CAN ENTER:

- Any manufacturer of real dairy cheese, butter, cultured products 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.
- Second-party marketers, processors or retailers may enter products co-packed by a manufacturer specifically for that second party, with approval from the original manufacturer. The second party and manufacturer will decide upon the entry name, entrant name and company name used for the entry. Second parties are allowed to enter up to two entries in a class

  Exception: Second parties may enter Demonstration Classes directly and with no inherent restrictions.

ENTRY SUBMISSION

- A product can only be entered in one class.
- 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.
- The limit on entries per class noted in the class descriptions (pp. 6-13) applies to manufacturers. Entries from a second party in a particular class are limited to two, or in classes with limits based on flavor or variety types, two per flavor or variety. Entries from a second party do not affect entry limits for the co-packing manufacturer entering the same class.
- 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.
- The Chief Judge is empowered to move any entry to the most appropriate Contest class.

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 exceptions to this rule are products entered in the Cheese Based Spreads and Pasteurized Process Cheese Product classes.
- Products may be sent with or without standard, branded packaging and labels.
- Cheese moisture content definitions:
  - Soft: >51%
  - Semi-soft: 50%-40%
  - Hard: <39%

  Exception: Moistures are slightly different for Classes 43 and 44.
- Entries with a trier hole will be disqualified.
  Exception: In the Swiss Style Classes, entries sent in their complete original form may have one trier hole.
- All samples submitted to the Championship Cheese Contests should be carefully examined for contamination, including excessive cheese mite presence.
- Samples deemed unsafe for consumption will be removed from the contest at the discretion of the Chief Judge.
- All entries must be produced in compliance with applicable state and federal food safety regulations.
- The Contest organizers and the Chief Judge reserve the right to disqualify an entry due to concerns regarding food safety and consumption risk.

SIZE & WEIGHT REQUIREMENTS

- Entries must be sent in their original, manufactured form. Each entry should consist of at least 2 pounds 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.
- DO NOT CUT YOUR CHEESE! Cheese received that is cut or trimmed from its original form will be eliminated from the competition and receive only a complimentary scoring.

Exceptions:

- 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 half of its original, fully matured size.
  - Cheeses weighing more than 132 pounds may be cut and sent in as a quarter of its original, fully matured size.
  - 640-pound block natural cheeses may be cut and sent as 40-pound blocks.
- Smoked cheeses may be entered in the form it was cold smoked (i.e., it may be cut prior to smoking). But note: a cheese entry that is cut after the smoking process will be eliminated from competition.
- Cheeses that are cut after manufacture and then coated or submersed in a condiment or flavoring may be entered, provided that the entire exterior of the finished product is fully covered with the coating.
- Cheeses processed/converted may be entered in the following classes:
  - Snack Cheese
  - Open Class: Shredded Cheese
  - Open Class: Shredded Italian Style Cheese
  - Open Class: Shredded Cheese Blends
  - Open Class: Crumbled Cheese
  - Open Class: Grated Cheese
  - Natural Sliced Cheese
  - Prepared Cheese Foods

BUTTER ENTRIES

- 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.

CONTEST EXECUTION

- The United States Championship Cheese Contest® is owned and operated by the Wisconsin Cheese Makers Association. The event name and logo are registered federal trademarks and can be used with permission from the Wisconsin Cheese Makers Association.
- The following categories are eligible to compete in the final round of judging to determine the U.S. Champion Cheese and Runners-Up: Cow's Milk Classes, Goat's Milk Classes, Sheep's Milk Classes, and Mixed Milk & Other Milk Classes.

- Entries in the Contest must be paid in full at the time of entry submission. Entries cancelled prior to February 5, 2027, will receive a 50 percent refund of the entry fee paid. Any entries cancelled by the entrant after February 5, 2027, will not receive a refund of entry fees. Entrants are responsible for shipping costs. No refund is offered for paid entries that fail to arrive at the Contest site.
- Products received by the Contest become the property of the Wisconsin Cheese Makers Association. The Association may request replacement products if award-winning products become unpresentable for showcase at CheeseCon, April 20-22, 2027, in Madison, Wisconsin.

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. Visit MyEntries.org to enter.

EARLY ENTRY DEADLINE:

December 11, 2026 - $85 per entry

FINAL DEADLINE:

February 5, 2027 - $100 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
- Print identification tags for entry shipment.
- 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 World or United States 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.

PLEASE DIRECT ALL INQUIRIES TO WISCONSIN CHEESE MAKERS ASSOCIATION AT **(608) 673-5245** OR **CONTEST@WISCHEESEMAKERS.ORG**.

ENTRY SHIPPING & DELIVERY

Each contest entry, carefully packaged, must arrive at our shipping destination by Wednesday, February 24, 2027 (Wednesday, March 3 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/Identification Tags. (Reminder: send whole cheeses, in their original form unless otherwise noted)
- To ensure safe transport, carefully pack your products using appropriate shipping materials. Entrants are encouraged to use insulated containers, bubble wrap, packing paper, and leak-proof ice packs to maintain product integrity throughout transit.
- Contest Shipping Tags (Contest 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 individual box.
  3. Place the matching tag inside with the product.

SHIPPING YOUR ENTRIES

- Wisconsin Cheese Makers Association has partnered with Holland Cold Storage 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 Holland Cold Storage in Kaukauna, Wisconsin, no later than Wednesday, February 24 (Wednesday, March 3 for fresh products). **Allow sufficient time for the shipment to meet this deadline.**

SHIP ENTRIES TO:

Ship entries to: U.S. Championship Cheese Contest
c/o Holland Cold Storage
3600 Electric City Blvd, Door 5
Kaukauna, WI 54130
Contact: Randy Swensen, WI Aging & Grading Cheese, Inc.
Telephone: (920) 268-7422*
**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 contest@wischeesemakers.org.*

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 23, 2027 & November 26, 2026. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	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 25, 2026 & August 28, 2026. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	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 27, 2026 & February 24, 2026. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	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 23, 2026 & February 24, 2025. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	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 23, 2025. [CFR 133.113]	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
6	OPEN CLASS: CHEDDAR STYLE	Natural, unflavored, cow's milk cheddar style cheeses, including additional cultures not typically used in standard cheddar production to achieve unique flavor profiles.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
7	TRADITIONAL WAXED CHEDDAR	Traditional, natural cow's milk cheddar styles, unflavored, uncut and coated in paraffin or wax or paracoat prior to or early in curing.	Send whole, uncut cheese in its original manufactured form.*	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, cave aged rind (excludes cheeses aged in hermetically sealed packaging).	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
9	COLBY	Natural, unflavored colby made from cow's milk. [CFR 133.118]	Send whole, uncut cheese in its original manufactured form.*	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 cheese in its original manufactured form.*	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 in its original manufactured form.*	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.	Send whole, uncut cheese in its original manufactured form.*	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 26, 2026.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries of each unique variety 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 in its original manufactured form.	Up to 4 entries per manufacturing site

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

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 in its original manufactured form.	Up to 4 entries per manufacturing site
16	**FRESH MOZZARELLA**	Offered in varieties ciliegine, bocconcini, ovoline, burrata, etc.; fresh mozzarella is unflavored, high moisture, usually full fat, often packed in water and made from cow's milk and/or 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 a minimum total weight of 2 lbs.	Up to 4 entries per manufacturing site
18	**PROVOLONE, MILD**	Natural, unflavored cow's milk provolone aged 1-60 days. Made between February 23, 2027 & December 26, 2026. [21 CFR 133.181] *Note: Does not include smoked provolone; smoked provolone competes in Class 20*	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
19	**PROVOLONE, AGED**	Natural, unflavored, cow's milk provolone aged 61 days or longer. Made on or before December 25, 2026. [21 CFR 133.181] *Note: Does not include smoked provolone; smoked provolone competes in Class 20*	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
20	**PROVOLONE, SMOKED**	Natural provolone, made with cow's milk with smoke flavor added or naturally smoked.	Send whole, uncut cheese in its original manufactured form.*	Up to 4 entries per manufacturing site
21	**ASIAGO**	Natural, unflavored asiago made from cow's milk. [21 CFR 133.102, 133.103 & 133.104]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
22	**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
23	**PARMESAN**	Natural, unflavored parmesan made from cow's milk. [21 CFR 133.165]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
24	**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
25	**COTTAGE CHEESE**	Natural, cow's milk, unflavored cottage cheese of any curd size with 4% 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	**COTTAGE CHEESE, REDUCED OR LOW FAT**	Natural, cow's milk, unflavored cottage cheese of any curd size with milkfat content between .5% and less than 4%, in retail packaging (24 oz. or smaller packages). Products must qualify as reduced fat, containing at least 25% less fat than the reference full-fat cottage cheese [21 CFR 101.62(b)(4)] or low fat, containing 3 grams or less fat per 50 grams of product [21 CFR 101.62(b)(2)]. [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
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
28	**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 25, 2027. [21 CFR 133.108 & 133.160]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

29	**HAVARTI**	Natural, unflavored havarti made from cow's milk.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
30	**HAVARTI, FLAVORED**	Natural havarti made from cow's milk and flavored with added condiments.	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
31	**GORGONZOLA**	Natural, unflavored gorgonzola made from cow's milk. [21 CFR 133.141]	Send whole, uncut cheese in its original manufactured form.	Up to 4 entries per manufacturing site
32	**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 cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
33	**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 cheese in its original manufactured form.	Up to 4 entries of each unique variety per manufacturing site
34	**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
35	**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
36	**EDAM & GOUDA**	Natural, unflavored Edam and mild gouda made from cow's milk aged 1-180 days. Made between February 23, 2027 & August 28, 2026. [21 CFR 133.138 & 133.142] *Note: Does not include smoked gouda; smoked gouda competes in Class 39.*	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.*	Up to 4 entries of each unique variety per manufacturing site
37	**GOUDA, AGED**	Natural, unflavored gouda made from cow's milk aged 181 days or longer. Made on or before August 27, 2026. [21 CFR 133.142] *Note: Does not include smoked gouda; smoked gouda competes in Class 39.*	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
38	**GOUDA, FLAVORED**	Natural gouda made from cow's milk and flavored with added condiments. [21 CFR 133.142] *Note: Does not include smoked gouda; smoked gouda competes in Class 39.*	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.*	Up to 4 entries of each unique variety per manufacturing site
39	**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
40	**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

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

41	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 Latin American-style cheeses.	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 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
43	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
44	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
45	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
46	RACLETTE	Natural, flavored or unflavored raclette style cow's milk cheeses, smeared or washed with bacterial cultures during ripening, and intended for melting. These entries will be melted during evaluation.	Send whole, uncut cheese in its original manufactured form.	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 cheese in its original manufactured form.*	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 cheese in its original manufactured form.*	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 cheese in its original manufactured form.*	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 cheese in its original manufactured form.*	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 cheese in its original manufactured form.*	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 cheese in its original manufactured form.*	Up to 4 entries of each unique variety per manufacturing site

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

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 35.*	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: SOFT CHEESES, FLAVORED**	Natural, cow's milk soft cheeses (51% or higher moisture) flavored with added condiment. *Note: Soft-ripened (bloomy rind) cheeses enter IN Class 35.*	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: 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
56	**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
57	**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
58	**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
59	**OPEN CLASS: CHEESES WITH NATURAL RIND**	Natural, unflavored cow's milk cheeses cured to form a natural, cave aged rind (excludes cheeses aged in hermetically sealed packaging and washed rind/smear-ripened cheeses, enter in classes 43, 44, & 45.)	Send, whole, uncut cheeses to reach a minimum weight of 2 lbs.	Up to 4 entries per manufacturing site
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 20) or smoked gouda (Class 39).*	Send cheese in its whole, uncut smoked form 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 20) or smoked gouda (Class 39).*	Send cheese in its whole, uncut smoked form to reach a minimum weight of 2 lbs.*	Up to 4 entries of each unique variety per manufacturing site
62	**CHEESE CURDS**	Natural cheese curds, unflavored.	Send a minimum total of 2 lbs.	Up to 1 entry of each unique variety per manufacturing site
63	**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
64	**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

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

65	**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
66	**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
67	**CREAM CHEESE**	Natural, unflavored cream cheese, as described in U.S. Standards of Identity [21 CFR 133.133].	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
68	**CREAM CHEESE SPREADS**	Natural cream cheese spreads, unflavored or flavored with added flavor and/or condiment.	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
69	**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 Classes 67 and 68).	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
70	**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
71	**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
72	**PASTEURIZED PROCESS CHEESES**	Unflavored pasteurized process cheese and cheese food. Entries may only be loaves, sliced product should be entered in Class 74. [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
73	**PASTEURIZED PROCESS CHEESES, FLAVORED**	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 minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
74	**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
75	**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
76	**PASTEURIZED PROCESS CHEESE PRODUCT**	Flavored or unflavored pasteurized process cheese products must contain cheese as the primary ingredient by weight. May be produced using various natural cheeses and other dairy ingredients and non-dairy emulsifiers. May contain oils and ingredients not described in U.S. Standard of Identity definitions for pasteurized process cheese, cheese food and cheese spread.	Send a minimum total weight of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

GOAT'S MILK CLASSES

77	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
78	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
79	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
80	SEMI-SOFT GOAT'S MILK CHEESES	Natural, flavored and 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
81	HARD GOAT'S MILK CHEESES	Natural, flavored and 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
82	SOFT-RIPENED GOAT'S MILK CHEESES	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

83	SOFT & SEMI-SOFT SHEEP'S MILK CHEESES	Natural, unflavored cheeses made from sheep's milk containing 40% 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
84	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
85	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
86	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

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

MIXED MILK CLASSES

87	SOFT & SEMI-SOFT MIXED MILK CHEESES	Natural, flavored or unflavored cheeses with 40% or higher moisture made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals).	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 milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals) 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
89	SURFACE RIPENED MIXED MILK CHEESES	Natural, surface ripened cheeses, flavored or unflavored, made from mixed milk (blended milks from cow, goat, sheep, water buffalo, camelid animals or other hooved mammals). Includes cheeses with natural rinds, mold 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

BUTTER CLASSES

90	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
91	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
92	BUTTER, CULTURED	Creamery butter, cultured, with 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
93	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

CULTURED DAIRY PRODUCTS

94	SOUR CREAM	Natural, unflavored sour cream, as described in U.S. Standards of Identity [21 CFR 131.160 & 131.162].	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
95	CULTURED DAIRY DIPS	Natural, flavored dairy dips made with a primary base ingredient of sour cream or yogurt.	Send a minimum total of 2 lbs.	Up to 2 entries of each unique variety per manufacturing site
96	OPEN CLASS: CULTURED PRODUCTS	Natural cultured dairy products, flavored and unflavored. For example, crème fraiche and crema.	Send a minimum total of 2 lbs.	Up to 2 entries of each unique variety per manufacturing site
97	LOWFAT YOGURT	Lowfat yogurt, made from cow, goat, sheep, water buffalo or mixed milk; flavored and unflavored.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
98	YOGURT	Yogurt, unflavored, containing at least 3.25% milkfat, made from cow, goat, sheep, water buffalo or mixed milk. [21 CFR 131.200]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

**See rule exemptions for cut cheeses in the Contest Rules on page four.*

99	YOGURT, FLAVORED	Yogurt, with added flavors and condiment, containing at least 3.25% milkfat, made from cow, goat, sheep, water buffalo or mixed milk. [21 CFR 131.200 (3)]	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
100	HIGH PROTEIN YOGURT	Yogurt, unflavored, made from cow, goat, sheep, water buffalo or mixed 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, Greek-style or Labneh.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
101	HIGH PROTEIN YOGURT, FLAVORED	Yogurt with added flavors or condiment, made from cow, goat, sheep, water buffalo or mixed 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, Greek-style.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
102	LABNEH	Labneh, flavored or unflavored. Entries may be spreadable or marinated in oil.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
103	DRINKABLE CULTURED PRODUCTS	Drinkable cultured products, flavored or unflavored, made from cow, goat, sheep, water buffalo or mixed milk. For example, kefir, drinkable yogurt.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

DEMONSTRATION CLASSES

104	SNACK CHEESE	Snack cheese, flavored or unflavored, produced or prepared for immediate and convenient consumer consumption (piece weight is 4 ounces or smaller). Includes all 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 (Class 22) and cheese curds (Classes 62 and 63).	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
105	OPEN CLASS: SHREDDED CHEESE	Natural cheese, flavored or unflavored, converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, shredded, matchsticked, or shaved cheese. Excludes Italian style shredded cheeses (Class 106).	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
106	OPEN CLASS: SHREDDED ITALIAN STYLE CHEESE	Natural, Italian-style cheeses, flavored or unflavored, converted by cutting to produce cheese for ingredient use by consumers and foodservice operators. Includes diced, cubed, shredded, matchsticked, or shaved cheese. For example, mozzarella, provolone, parmesan and romano cheeses.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
107	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, matchsticked, or shaved cheese.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
108	OPEN CLASS: CRUMBLED CHEESES	Natural cheese crumbles, unflavored or flavored with added condiment. Examples include crumbled feta, goat cheese, queso fresco and blue cheese.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
109	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
110	NATURAL SLICED CHEESE	Natural cheese, flavored or unflavored, converted into slices (2 ounces or less) for use by consumers and food service operators.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site
111	CHEESE BASED SPREADS	Cold-pack cheese style spreads, the weight of the cheese shall be the primary ingredient of the finished product and may be a combination of natural and/or process cheese. May include non-dairy ingredients such as vegetable oil, starches, stabilizers, emulsifiers, spices, natural and/or artificial flavor and color.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

112	**PREPARED CHEESE FOODS**	A natural or pasteurized process cheese further processed to become a prepared food. These may be cheeses with other prepared foods such as meats or jams applied to or rolled onto the surface; or cheeses that have been baked or breaded. (Cheese must comprise more than 50 percent of this prepared food by weight or volume.) Prepared cheese foods are distinct from flavored cheeses which incorporate natural ingredients or condiments during the make procedure or curing. Examples for this class include: fresh mozzarella rolled in prosciutto, juustoleipa, brie en croute. These entries will be prepared for judging per package instructions.	Send a minimum total of 2 lbs.	Up to 4 entries of each unique variety per manufacturing site

DRY DAIRY INGREDIENTS CLASSES

113	**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
114	**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
115	**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
116	**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
117	**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
118	**WHEY PROTEIN ISOLATE, ACIDIFIED**	Whey protein isolate (WPI) that has been acidified to a pH between 3.2-3.4. The 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
119	**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
120	**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
121	**MILK PROTEIN CONCENTRATE**	Milk Protein Concentrate (MPC), produced by filtration methods such as ultrafiltration and diafiltration which captures 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
122	**COLOSTRUM POWDER**	Colostrum powder, produced by drying bovine colostrum collected following calving.	Send a total of 1 lb per sample.	Up to 2 entries per manufacturing site

UNITED STATES CHAMPIONS

2025 — **Arethusa Cheese Team**
ARETHUSA FARM DAIRY
BANTAM, CT

2023 — **Arethusa Cheese Team**
ARETHUSA FARM DAIRY
BANTAM, CT

2019 — **Team Doughty Valley**
GUGGISBERG CHEESE
MILLERSBURG, OH

2017 — **Mike Matucheski**
SARTORI CHEESE COMPANY
ANTIGO, WI

2015 — **Team Doughty Valley**
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 SHEEPHERDING 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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