



GLOBAL  
CHEESE AWARDS  
FROME • Est 1861

# SCHEDULE 2023



## KEY DATES:

**CLOSING DATE - MONDAY 21ST AUGUST**

**JUDGING - THURSDAY 7TH SEPTEMBER**

**SHOW DAY - SATURDAY 9TH SEPTEMBER**

**WEST WOODLANDS SHOWGROUND, SOMERSET**

**ENTER ONLINE: [WWW.GLOBALCHEESEAWARDS.COM](http://WWW.GLOBALCHEESEAWARDS.COM)**

# LEAK DETECTOR®

The Leak Detector® was developed in response to the needs of our customers, who need a reliable system to check for leaking vacuum on sealed cheese blocks.



## **Detection**

The Leak Detector® has a Servo driven sensor head, that calibrates for the height of every individual block. The flawless design allows for continuous checking without having to stop the product flow. The system is recipe driven for different cheese types and allows operator calibration through touch screen technology.

## **Capacity**

The Leak Detector® can check a maximum of fifteen 20kg/44lb cheese blocks per minute.

## **Rejection**

The Leak Detector® has an integrated rejection station. This station can reject under and oversized cheese blocks, removing them from the product line. The system provides real-time analytics of rejection rates, helping your line detect problems faster and with better accuracy.



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# **WELCOME TO THE 2023** **GLOBAL CHEESE AWARDS**

*Thank you for showing an interest in entering this year's Competition. We are hugely grateful for the support we receive from exhibitors across the world and hope any successes you achieve help enhance your marketing strategies and sales.*

*May we take this opportunity to firstly say thank you to all our existing sponsors for their generous support & thank you to all the potential sponsors who may be thinking about becoming involved with our event.*

*The Artisan section is as large as ever. We have retained the production classes from previous years and we have added over 20 new classes aimed specifically at artisan producers. We hope that we now really do offer something for all cheesemakers, large and small, from the United Kingdom and from abroad.*

*This year sees a significant addition to our portfolio, recognising the considerable growth in plant-based products we have introduced a Plant Based Alternative Category. We believe this is a UK 'first' and demonstrates our wish to reflect market trends.*

*We will also see the return of the Global Cheese Awards Dinner on the Thursday evening. We very much look forward to welcoming you back for an evening of awards, food, entertainment and of course cheese!*

*Please do read the schedule carefully to make sure you do not miss out.  
We very much look forward to meeting many of you at this years  
Competition and Good Luck!*

*Tim Sharp & Chris Stilton - Joint GCA Chairmen*

## **The Competition**

2022 saw entries from across the world with many exhibitors in attendance. We pride ourselves on having classes for everyone from artisan to large scale producers.

## **Network**

Our afternoon of judging is the perfect chance to showcase your products to our sponsors, guests & trade delegates. Take trade space, put out literature or just mingle in the Cheese Bar!

## **Public Show Day**

Exhibits are left on display for the Saturday show which attracts over 20,000 visitors.

# **EXHIBITOR INFORMATION**

Please see back page for entry terms & conditions

## **CHEESE DETAILS & ADVERTISING MATERIAL**

Please ensure to put details on your entry form so consumers can find & buy it! Leaflets or other small literature may be placed on the exhibits after judging and before 10am on the show morning of Saturday 9th September.

## **EXHIBIT PREPARATION**

Exhibit labels containing class and exhibit numbers will be forwarded to each exhibitor. These must be visibly attached. A white bandage is permitted on the sides of cylindrical cheese to within 1in of the top and bottom. The right is reserved for the committee to remove or cover any mark or name indicating who the manufacturer might be, this may extend to removing the exhibit from competition except in classes which specifically permit branded packaging.

## **DELIVERY OF EXHIBITS**

Please ensure your exhibits are adequately packaged to prevent transit damage. Damaged exhibits often cannot be judged.

All exhibits to be staged and delivered to The WestWoodlands Showground, Bunns lane, West Woodlands, BA11 5ES between 1.00pm and 5.00pm on Wednesday 6th September 2023. If exhibits need to be delivered outside these times contact 01373 463600 to arrange a prior appointment.

Exhibits can also be delivered to Peter Green Chilled Leighton Lane, Evercreech, Nr Shepton Mallet, Somerset, BA4 6LQ on Monday 4th September or Tuesday 5th September 2023 and the show will stage the exhibits for you. Each outer carton must be marked with the following: Global Cheese Awards, Frome. The small white label supplied by the show stating the class number and exhibit number must be visibly attached to each cheese.

The position where each lot is to occupy will be pointed out to exhibitors by members of the committee.

**Late deliveries or deliveries with missing labels may not be displayed.**

## **THE AWARDS**

There will be a First, Second and Third awarded to each class and the winners of the classes will then compete against other winners within the same section. From this a Best in Category will be awarded and then all the Best in Categories will compete to win the Global Champion and the UK Supreme Champion, the latter of which is only available to our UK entries.

## **COLLECTION OF EXHIBITS**

No produce is to be withdrawn from the exhibition before 6.00pm on Saturday 9th September 2023.

Each exhibitor wishing to collect their exhibits must have a person in attendance at the close of the exhibition to collect their produce and to see its removal. No other parties will be admitted into the show after the close of the exhibition. Any produce not collected before 7.00pm will become the property of the show.

## **CHEESE AUCTION**

The committee reserve the right to use the Global Champion, Reserve Global Champion, UK Champion, Reserve UK Champion, and Best Traditional Cheese for cutting in the Cheese Pavilion for sale to the public at the cheese auction.

# **PRODUCTION CLASSES**

Open to ALL production exhibitors (unless otherwise stated)

**Entry Fee:** £25.00 inc. VAT

## **TERRITORIAL CHEESES (A)**

- A600 - Double Gloucester
- A601 - Aged Double Gloucester – more than 6 months old
- A602 - Red Leicester
- A603 - Aged Red Leicester – more than 6 months old
- A604 - Lancashire - Crumbly
- A605 - Lancashire - Creamy
- A606 - Lancashire - Tasty
- A607 - Cheshire
- A608 - Caerphilly
- A609 - Wensleydale

## **SPECIALITY SOFT CHEESES (B)**

- B610 - Single Speciality Soft Cheese including washed rind
- B611 - Soft Buffalo Milk Cheese
- B612 - Soft Cheese Snacks

## **SPECIALITY HARD CHEESES (C)**

- C613 - Hard Cheese from Raw Milk
- C614 - Hard Buffalo Milk Cheese
- C615 - Cheddar Truckle – any Cheddar in whole truckle format, min 2kg
- C616 - Rind Washed or Brine Dipped Cheese – state variety on entry form
- C617 - Waxed Cheese

## **SPECIALITY CHEESES WITH ADDITIVES (D)**

- D618 - Cheddar Cheese with savoury additives
- D619 - Cheese with savoury additives- cows milk
- D620- Cheese with savoury additives-other milk
- D621 - Cheese with sweet additives

## **SMOKED CHEESES (E)**

- E622 - Smoked Cheese - Natural
- E623 - Smoked Cheese - Flavoured

## **REDUCED FAT/HEALTH BENEFITS CHEESES (F)**

- F624 - Reduced Fat Cheese - mild
- F625 - Reduced Fat Cheese - mature
- F626 - Low Fat Cheese (under 17% fat)
- F627 - Lighter Cheese (between 17-24% fat)
- F628 - Cheese with health benefits - State the benefit on entry form

## **VEGETARIAN CHEESES (G)**

- G629 - Vegetarian Cheese - Cheddar
- G630 - Vegetarian Cheese - other hard pressed variety
- G631 - Vegetarian Cheese - blue
- G632 - Vegetarian Cheese - soft

## **ORGANIC CHEESES (H)**

- H633 - Organic Cheddar
- H634 - Organic Cheese



***ALPMA supply equipment for  
the manufacture and handling  
of cheese as well as cutting  
and packaging equipment***



**ALPMA**

**ALPMA GB Limited**

**ALPMA GB Limited**

Telephone: 01256 467177

Email: [info@alpma.co.uk](mailto:info@alpma.co.uk)

[www.alpma.co.uk](http://www.alpma.co.uk)

# **PRODUCTION CLASSES CONT.**

Open to ALL production exhibitors (unless otherwise stated)

**Entry Fee:** £25.00 inc. VAT

## **SHEEP MILK CHEESES (J)**

- J635 - Sheep milk cheese - Hard Pressed
- J636 - Sheep milk cheese - Other than Hard Pressed
- J637 - Sheep milk cheese - With Additives

## **GOAT MILK CHEESES (K)**

- K638 - Goat milk cheese - Hard Pressed
- K639 - Goat milk cheese - Other than Hard Pressed
- K640 - Goat milk cheese - With Additives

## **BLUE CHEESES (L)**

- L641 - Blue Vein Cheese – hard
- L642 - Blue Vein Cheese – soft (UK producers only)
- L643 - Blue Vein Cheese - soft (Non UK producers)
- L644 - Whole Blue Stilton
- L645 - 2x Stilton halves
- L646 - Shropshire Blue

## **PDO DESIGNATION SPECIFIC TYPE CHEESES (M)**

- M647 - Feta
- M648 - Parmigiano Reggiano
- M649 - Grana Padano
- M650 - Any other PDO Cheese

## **EUROPEAN TYPE CHEESES (N)**

- N651 - Mozzarella
- N652 - Ricotta
- N653 - Halloumi
- N654 - Gouda
- N655 - White mould ripened

## **EUROPEAN SOFT CHEESES EXCLUDING UK (P)**

- P656 - French Cheese
- P657 - Dutch Cheese
- P658 - Swiss Cheese
- P659 - Greek Cheese
- P660 - Spanish Cheese
- P661 - Italian Cheese
- P662 - Other EU

## **EUROPEAN HARD CHEESES EXCLUDING UK (Q)**

- Q663 - French Cheese
- Q664 - Dutch Cheese
- Q665 - Swiss Cheese
- Q666 - Greek Cheese
- Q667 - Spanish Cheese
- Q668 - Italian Cheese
- Q669 - Other EU

## **LOCAL CHEESES (R)**

- R670 - Somerset Cheddar
- R671 - West Country Cheddar - *from Cornwall, Devon, Somerset or Dorset*
- R672 - West Country Cheese - *from Cornwall, Devon, Somerset or Dorset*

## **PRODUCTION CLASSES CONT.**

Open to ALL production exhibitors (unless otherwise stated)

**Entry Fee:** £25.00 inc. VAT

### **UK CHEESES (S)**

S673 - English Cheddar  
S674 - Scottish Cheddar  
S675 - Welsh Cheddar  
S676 - Irish Cheddar  
S677 - English Cheese  
S678 - Scottish Cheese  
S679 - Welsh Cheese  
S680 - Irish Cheese



### **UK FARMHOUSE CHEDDARS (T)**

T681 - Medium Farmhouse Cheddar  
T682 - Traditional Farmhouse Mature Cheddar  
T683 - Block Farmhouse Mature Cheddar  
  
T684 - Traditional Farmhouse Extra Mature Cheddar  
T685 - Block Farmhouse Extra Mature Cheddar  
T686 - Vintage Farmhouse Cheddar – Traditional  
T687 - Vintage Farmhouse Cheddar – Block



### **UK CREAMERY CHEDDARS (U)**

U688 - Mild Cheddar - White  
U689 - Mild Cheddar - Coloured  
U690 - Medium Cheddar  
U691 - Mature Cheddar - White  
  
U692 - Mature Cheddar - Coloured  
U693 - Extra Mature Cheddar - White  
U694 - Extra Mature Cheddar - Coloured  
U695 - Vintage Cheddar



### **OPEN CREAMERY CHEDDARS (V)**

V696 - Open Mild Cheddar  
V697 - Open Medium Cheddar  
V698 - Open Mature Cheddar  
V699 - Open Extra Mature Cheddar  
V700 - Open Vintage Cheddar

### **INTERNATIONAL CHEESES EXCLUDING UK & EUROPE (W)**

W701 - Mild Cheddar  
W702 - Medium Cheddar  
W703 - Mature Cheddar  
W704 - Extra Mature Cheddar  
W705 - Soft Cheese  
W706 - Hard Cheese  
W707 - Other



# **ARTISAN CLASSES**

Open to producers making less than 5 tonnes per week. Total farm output.

**Entry Fee:** £15.00 inc. VAT

## **ARTISAN CHEESES (X)**

- X708 - Cheddar
- X709 - British Territorial hard
- X710 - Hard cheese (not Cheddar or Territorials)
- X711 - Soft cheese - with rind
- X712 - Blue - soft (not Stilton or Shropshire Blue)

- X713 - Organic - hard
- X714 - Organic - soft

- X715 - Vegetarian - hard
- X716 - Vegetarian - soft

- X717 - Raw Milk - hard
- X718 - Raw Milk - soft

- X719 - Pasteurised Milk - blue
- X720 - Pasteurised Milk - hard
- X721 - Pasteurised Milk - soft

- X722 - Rind-washed - [brine or alcohol] - hard
- X723 - Rind-washed - [brine or alcohol] - soft

- X724 - 100% Goat's Milk Cheese
- X725 - 100% Sheep's Milk Cheese
- X726 - 100% Buffalo Milk Cheese

X727- Fresh Cheese

- X728 - Any cheese with additives/flavours - any milk
- X729 - Any smoked cheese (natural or flavour added)

X730 - New cheese marketed and launched in 2023

- X731 - Novice - any cheese less than 5 years experience - free to enter
- X732 - SCA Member - £10 to enter

# **PRESENTATION CLASSES**

**Entry Fee:** £25.00 inc. VAT

## **PRESENTATION (Y)**

- Y733 - David Brewer Salver for the Best Presented Cheese
- Y734 - Cheese in Commercial/ Branded Packaging
- Y735 - Best Cheese as judged by the General Public at the Saturday show
- Y736 - Best Children's Cheese as judged by Children at the Saturday show
- Y737 - Best Cheese as judged by a chosen celebrity at the Saturday show
- Y738 - Best Display Cheese [including Wedding cake]



# **THE IFF GRAND PRIX**

**Entry Fee:** Free to enter. All entries must be donated to the Cheese auction.

## **IFF GRAND PRIX (Y)**

- Y739 - Finest Mature Cheddar (UK entries only)

## **OTHER DAIRY CLASSES**

**Entry Fee:** £25.00 inc. VAT

### **BUTTER & YOGHURT (Z)**

- Z740 - Butter - Salted
- Z741 - Butter - Unsalted
- Z742 - Butter - Salted Whey Cream
- Z743 - Butter - Salted in branded packaging (250gm)
- Z744 - Yoghurt Natural/ Flavoured

## **PLANT - BASED ALTERNATIVE CLASSES**

**Entry Fee:** £25.00 inc. VAT

### **PLANT-BASED ALTERNATIVES (Z)**

- Z745 - Any Soft Plant-Based Alternative
- Z746 - Any Hard Plant-Based Alternative

## **NEWCOMER CLASS**

**Entry Fee:** £25.00 inc. VAT

### **NEWCOMER (Z)**

- Z747 - Commercially available new product and/or producer since

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# SYCAMORE

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P R O C E S S   E N G I N E E R I N G



# GLOBAL CHEESE AWARDS RULES AND CONDITIONS

## CONDITIONS OF ENTRY

All exhibitors must familiarise themselves with the rules outlined in this document & abide by these rules and regulations. They will not hold the Society responsible in the event of any loss, damage or accident

All entries made on the printed entry form within the schedule must be returned to the secretary, together with the entry fees. The name and address of the exhibitor must be clearly stated on the printed entry form.

No produce will be admitted into the competition that has not been entered in due time.

The Society reserves the right to amend and add to these rules and empowers the cheese committee chairman with the final and absolute right to interpret all rules and regulations and arbitrarily settle and determine all matters, questions and differences in regard there to.

The judge's decision is final.

Exhibits made by the exhibitor or by a trader can be entered. In the latter case the name of the original maker must not be specified, except classes which specifically allow branded packaging.

The committee, aided by security, will have charge of the pavilion, and all possible precautions will be taken to prevent interference with the produce. No person, not even the owner (except in the presence of one of the committee) will be allowed to bore any of the produce, and any person cutting, or wilfully defacing or damaging any of the cheese, will be ejected.

The committee reserves the right to disqualify, in each and every class of the cheese exhibition, any exhibitor who may make any false declaration, and the entrance fees will be forfeitable at the discretion of the committee.

For classes allowing different varieties, the exhibit variety must be specified.

No person shall be with the judges (while executing their duty) except the president, the Show Managers, stewards and two impartial members of the committee. This rule will be strictly adhered to.

The entry must be of a suitable size to be judged on three separate occasions. The committee reserves the right to disqualify any entry that fails to meet this requirement. This does not apply to classes C615, L644 & L645.

## The IFF Grand Prix Rules:

Open to all cheese makers in the UK with free entry to all cheese makers at each show.

1. One block of mature cheddar cheese
2. One entry only in each qualifying round per dairy, per site
3. No identification marks allowed on the cheese
4. All blocks will be retained by the shows
5. Points available for winning by dairies in qualifying rounds
  - 5 points for each entry
  - 25 points for 1st place
  - 18 points for 2nd place
  - 15 points for 3rd place



## ENTRY FEES (INC.VAT):

**Production Classes** - £25

**Artisan Classes** - £15

**IFF Grand Prix** - Free to enter

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