



GLOBAL
CHEESE AWARDS
FROME • Est 1861

SCHEDULE 2025



KEY DATES:

CLOSING DATE - MONDAY 18TH AUGUST

JUDGING - THURSDAY 11TH SEPTEMBER

SHOW DAY - SATURDAY 13TH SEPTEMBER

WEST WOODLANDS SHOWGROUND, FROME

ENTER ONLINE: 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 GLOBAL CHEESE AWARDS 2025

Thank you for expressing an interest in entering the 2025 Frome Cheese Show which incorporates the Global Cheese Awards. Our aim is simply to promote cheese by staging what is reputed to be one of the finest cheese shows in the country and arguably the oldest, now in its 165th year. Last year, we received some superb entries from all across the UK, Europe and North America and welcomed personal visits from cheesemakers from Spain, Greece, Ireland and the Netherlands. The general standard of the cheeses was impressively high according to the judges on the day.

The number of visitors to our show last year was the largest ever recorded and the general consensus was one of enjoyment, buoyant trade and a good day out for all the family which was so welcome after some very difficult post-covid years. That said we're acutely aware of the on-going difficulties we all face in one form or another which is why we're so grateful to our sponsors, old and new alike, and to entrants both newcomers and stalwart competitors, thank you.

We welcome entries from the smallest artisan cheesemaker to the largest volume producer without prejudice, our judges are renowned for selecting only the finest cheeses for the coveted awards. However, this year could see the Global Cheese Award being won by Zuivelfabriek De Graafstroom from the Netherlands for an unprecedented third consecutive year. The top awards also include the British & Irish Supreme, Best Artisan and Best Traditional Cheddar. We expect the quality to be high and the competition to be intense but the atmosphere to be as warm and friendly as ever which is our hallmark.

There are a few changes to the format, we plan to invite you to send us a QR code with your entries. This will be displayed by your cheese (after judging is complete) and should be the gateway for interested members of the public to access information about your cheeses and in particular, from where it can be purchased.

The competition is to be held on Thursday 11th September and proceedings will conclude with lunch and the awards in the afternoon, lunch being available from 1.30pm in the Member's Pavillion.

Finally, we have our own cafe next to the competition cheese, it's a great place to meet like-minded people passionate about cheese and don't forget there's an opportunity to acquire trade space to advertise your products and to sell to the public on show day.

Tim Sharp - GCA Chairman

**SCA
CLASS**

**NEWCOMER
CLASS**

**ARTISAN
CLASSES**

**TRADITIONAL
PRODUCTION
CLASSES**



EXHIBITOR INFORMATION

Please see back page for entry terms & conditions

CHEESE DETAILS & ADVERTISING MATERIAL

We aim to promote your cheese to the general public, if you enclose a QR Code with your entries clearly marked, we will do our utmost to place the code adjacent to your cheeses after the judging has been completed.

EXHIBIT PREPARATION

Exhibit labels containing class and exhibit numbers will be forwarded to each competitor. The correct label must be attached to each individual entry and must be clearly visible. 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. It may not be possible to display and judge a damaged cheese.

All exhibits to be staged and delivered to West Woodlands Showground, Bunns Lane, Frome, BA11 5ES between 9.00am and 5.00pm on Wednesday 10th September 2025. 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 8th September or Tuesday 9th September 2025 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 Gold, Silver & Bronze awarded to each class and the winners of the classes will then compete against other winners within the same category. 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 British and Irish Supreme Champion, the latter of which is only available to our British and Irish entries. In addition, there will be an award for the Best Traditional Cheddar, the Best Artisan Cheese and the Best Plant-Based Alternative.

COLLECTION OF EXHIBITS

No produce is to be withdrawn from the exhibition before 6.00pm on Saturday 13th September 2025.

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 6.00pm will become the property of the show.

CHEESE AUCTION

The committee reserve the right to use the Global Champion, Reserve Global Champion, British and Irish Champion, Reserve British and Irish 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: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

TERRITORIAL CHEESES (A)

- A600 - Double Gloucester
- A601 - Red Leicester
- A602 - Aged Red Leicester – more than 6 months old
- A603 - Lancashire
- A604 - Cheshire
- A605 - Caerphilly
- A606 - Wensleydale

SPECIALITY SOFT CHEESES (B)

- B607 - Speciality Soft Cheese including washed rind

SPECIALITY HARD CHEESES (C)

- C608 - Any Hard Cheese- please state if from Raw Milk
- C609 - Cheddar Truckle – any Cheddar in whole truckle format
- C610 - Rind Washed or Brine Dipped Cheese – state variety on entry form
- C611 - Waxed Cheese

** Automatic entry into the “Best Traditional Cheddar” award.*

SPECIALITY CHEESES WITH ADDITIVES (D)

- D612 - Cheddar Cheese with savoury additives
- D613 - Cheese with savoury additives - cows milk
- D614 - Cheese with savoury additives - other milk
- D615 - Cheese with sweet additives

SMOKED CHEESES (E)

- E616 - Smoked Cheese

REDUCED FAT CHEESES (F)

- F617 - Reduced Fat Cheese - mild
- F618 - Reduced Fat Cheese - mature
- F619 - Low Fat Cheese (under 17% fat)
- F620 - Lighter Cheese (between 17-24% fat)

VEGETARIAN CHEESES (G)

- G621 - Vegetarian Cheese - Cheddar
- G622 - Vegetarian Cheese - Other hard pressed variety
- G623 - Vegetarian Cheese - Blue
- G624 - Vegetarian Cheese - Soft

PRODUCTION CLASSES

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ORGANIC CHEESES (H)

H625 - Organic Cheese - Hard

H626 - Organic Cheese - Soft

BUFFALO MILK CHEESES (J)

J627 - Buffalo Milk Cheese

SHEEP MILK CHEESES (K)

K628 - Sheep milk cheese - With Additives

K629 - Sheep milk cheese - Without Additives

GOAT MILK CHEESES (L)

L630 - Goat milk cheese - Hard Pressed

L631 - Goat milk cheese - Other than Hard Pressed

L632 - Goat milk cheese - With Additives

BLUE CHEESES (M)

M633 - Blue Vein Cheese – Hard

M634 - Blue Vein Cheese – Soft (British and Irish producers only)

M635 - Blue Vein Cheese - Soft (Non British and Irish producers only)

M636 - Whole Blue Stilton

M637 - Two Stilton halves

M638 - Shropshire Blue

PDO DESIGNATION SPECIFIC TYPE CHEESES (N)

N639 - Feta

N640 - Parmigiano Reggiano

N641 - Grana Padano

N642 - Any other PDO Cheese

EUROPEAN TYPE CHEESES (P)

P643 - Mozzarella

P644 - Ricotta

P645 - Halloumi

P646 - Gouda

P647 - White Mould Ripened

EUROPEAN CHEESES EXCLUDING BRITAIN & IRELAND (Q)

Q648 - European Hard Cheese

Q649 - European Soft Cheese

WEST COUNTRY CHEESES (R)

R650 - Local Cheese - from Wiltshire, Somerset or Dorset

R651 - West Country Cheddar - from Cornwall, Devon, Wiltshire, Somerset or Dorset

R652 - West Country Cheese - from Cornwall, Devon, Wiltshire, Somerset or Dorset

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

BRITISH & IRISH CHEESES (S)

S653 - Cheddar - English
S654 - Cheddar - Scottish
S655 - Cheddar - Welsh
S656 - Cheddar - Irish
S657 - Cheese - English
S658 - Cheese - Scottish
S659 - Cheese - Welsh
S660 - Cheese - Irish

BRITISH & IRISH FARMHOUSE CHEDDARS (T)

T661 - Farmhouse Cheddar - Medium
T662 - Farmhouse Cheddar - Mature, Traditional *
T663 - Farmhouse Cheddar - Mature, Block
T664 - Farmhouse Cheddar - Extra Mature, Traditional *
T665 - Farmhouse Cheddar - Extra Mature, Block
T666 - Farmhouse Cheddar - Vintage, Traditional *
T667 - Farmhouse Cheddar - Vintage, Block

** Automatic entry into the "Best Traditional Cheddar" award.*

BRITISH & IRISH CREAMERY CHEDDARS (U)

U668 - Cheddar - Mild
U669 - Cheddar - Medium
U670 - Cheddar - Mature
U671 - Cheddar - Extra Mature
U672 - Cheddar - Coloured
U673 - Cheddar - Vintage

OPEN CREAMERY CHEDDARS (V)

V674 - Open Cheddar - Mild
V675 - Open Cheddar - Medium
V676 - Open Cheddar - Mature
V677 - Open Cheddar - Extra Mature
V678 - Open Cheddar - Vintage

INTERNATIONAL CHEESES EXCLUDING EUROPE (W)

W679 - Soft Cheese
W680 - Hard Cheese

ARTISAN CLASSES

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

Entry Fee: Enter by 30th June at the reduced rate of £15 (inc. VAT). From 1st July, the fee will increase to £20 (inc. VAT).

ARTISAN CHEESES (X)

X681 - Cheddar
X682 - British Territorial - Hard
X683 - Hard Cheese (not Cheddar or Territorials)
X684 - Soft Cheese - with rind
X685 - Blue - Soft (not Stilton or Shropshire Blue)

X686 - Vegetarian - Hard
X687 - Vegetarian - Soft

X688 - Raw Milk - Hard
X689 - Raw Milk - Soft

X690 - Pasteurised Milk - Blue
X691 - Pasteurised Milk - Hard
X692 - Pasteurised Milk - Soft

X693 - Rind-washed - [brine or alcohol] - Hard
X694 - Rind-washed - [brine or alcohol] - Soft

X695 - 100% Goat's Milk Cheese
X696 - 100% Sheep's Milk Cheese
X697 - 100% Buffalo Milk Cheese

X698 - Fresh Cheese

X699 - Any cheese with additives/flavours - any milk
X700 - Any smoked cheese (natural or flavour added)

X701 - New cheese marketed and launched in 2024

X702 - Novice - any cheese from any cheesemaker with less than 5 years experience -
Free to enter

X703 - SCA Member - £10 to enter

PRESENTATION CLASSES

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

PRESENTATION (Y)

Y704 - Best Presented Cheese - David Brewer Salver award *
Y705 - Best Presented Cheese in Commercial/ Branded Packaging *
Y706 - Best Cheese Display [including Wedding cake] *
Y707 - Best Cheese as judged by Children

** Not judged by taste*



Your Corrugated Packaging Experts

IFF GRAND PRIX

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

IFF GRAND PRIX (Z)

Z708 - Finest Mature Cheddar (British & Irish Entries Only)



OTHER DAIRY CLASSES

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

BUTTER (ZA)

ZA709 - Butter - Salted
ZA710 - Butter - Unsalted
ZA711 - Butter - Salted Whey Cream
ZA712 - Butter - Flavoured

PLANT-BASED ALTERNATIVE CLASSES

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

PLANT-BASED ALTERNATIVES (ZB)

ZB713 - **Every Day Enjoyment** - Cheese consumed in high frequency throughout the week or widely available, e.g Cheddar, Mozzarella, Feta, Cream Cheese etc.
ZB714 - **Artisanal** - Elevated Enjoyment: High quality, hand made, mould ripened, fermented or small batch cheeses, e.g Blue, Brie, Goats Cheese etc.

NEWCOMER CLASS

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

NEWCOMER (ZC)

ZC715 - Commercially available new product and/or producer since 1st January 2024



HARVEY & BROCKLESS
the fine food co



novonesis

RULES & CONDITIONS

1. All exhibitors must familiarise themselves with the rules outlined in this document and abide by these rules and regulations. They will not hold the Society responsible in the event of any loss, damage or accident.
2. All entries made on the printed entry form must be returned to the Show Managers, together with the entry fees. The name and address of the exhibitor must be clearly stated on the entry form.
3. No cheese 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.
4. The judge's decision is final.
5. Exhibits made by the exhibitor or by a trader can be entered. In the latter case the relevant name of the original maker must not be specified, except classes which specifically allow branded packaging.
6. 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 escorted off the premises by security.
7. 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.
8. For classes allowing different varieties, the variety of cheese must be specified.
9. 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.
10. 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.
11. It is the responsibility of the entrant, to organise the delivery of exhibits to either the Showground or Peter Green Chilled at no cost to the Society.
12. **The IFF Grand Prix Rules:**
 - Open to all cheese makers in Britain and Ireland, with free entry to all cheese makers at each show.
 - One block of mature cheddar cheese
 - One entry only in each qualifying round per dairy, per site
 - No identification marks allowed on the cheese
 - All blocks will be retained by the shows
 - 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

PETER GREEN CHILLED



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