



**GLOBAL  
CHEESE AWARDS**  
FROME • Est 1861

# SCHEDULE



## **KEY DATES:**

**CLOSING DATE - MONDAY 30TH AUGUST**

**JUDGING - THURSDAY 9TH SEPTEMBER**

**SHOW DATE - SATURDAY 11TH SEPTEMBER**

**WEST WOODLANDS SHOWGROUND, SOMERSET**

**ENTER ONLINE: [WWW.CHEESESHOWENTRIES.COM](http://WWW.CHEESESHOWENTRIES.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 2021** **GLOBAL CHEESE AWARDS**

*Thank you for showing an interest in entering this year's Global Cheese Awards. The past eighteen months have been difficult for cheesemakers everywhere. I know this from personal experience, so I am delighted that the Awards are back for 2021. We hope that any successes you have will bring your cheeses greater recognition and help to boost your sales.*

*I'd like to thank all of our existing sponsors for their generous support, much of which has been kindly rolled over from 2020. A heartfelt thank you, too, to any potential sponsors who may be thinking about becoming involved. I'd also like to recognise the enormous contribution that Chris Stilton made as Chairman of the Awards over the past thirteen years. I am honoured to be taking over from him: they are big shoes to fill.*

*This year's schedule has been hugely expanded. We have retained the production classes from previous years, but we have added over 40 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. Please do read the schedule carefully to make sure you do not miss out.*

*I am looking forward to meeting many of you at this year's Awards. Good luck!*

*Marcus Fergusson – GCA Chairman*

## **The Competition**

2019 saw over 700 entries from across the world with many exhibitors in attendance. We pride ourselves on having classes for everyone from local artisans to large scale producers & retailers

## **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 18 000 visitors. Trade stand options are available but make sure we also have your product information to display

## **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 Sat 11th 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 judge to remove

Any mark indicating ownership or maker's name on, or attached to, any cheese will disqualify the exhibit for competition, except classes which specifically allow 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 Showground, Bunn's lane, West Woodlands, BA11 5ES between 1.00pm and 5.00pm on Wednesday 8th September 2021. If exhibits need to be delivered outside these times contact +44 (0) 1373 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 6th September or Tuesday 7th September 2021 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. The position which each lot is to occupy will be pointed out to exhibitors by members of the committee. **Late deliveries or deliveries with missing labels will not be displayed.**

### **THE AWARDS**

There will be a First, Second and Third awarded to of 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 Supreme Champion which is only available to our UK entries. Within the Artisan Section a Gold Standard for cheese may also be given where judges see fit.

### **COLLECTION OF EXHIBITS**

No produce is to be withdrawn from the exhibition before 6.00pm on Saturday 11th September 2021.

Each exhibitor wishing to collect their exhibits must have a person in attendance at the close of the exhibition to collect his 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 - Soft Cheese 100% Channel Island Milk
- B611 - Single Speciality Soft Cheese
- B612 - Soft Buffalo Milk Cheese
- B613 - Mixed Milk Soft Cheese - state milk type and cheese variety on entry
- B614 - Spreadable Cheese - Plain
- B615 - Soft Cheese Snacks
- B616 - Washed Rind

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

- C617 - Hard Cheese from Raw Milk
- C618 - Single Speciality Hard Cheese
- C619 - Hard Buffalo Milk Cheese
- C620 - Cheddar Truckle – any Cheddar in whole truckle format, max 3kg
- C621 - Rind Washed or Brine Dripped Cheese – state variety on entry form
- C622 - Waxed Cheese
- C623 - Sliced cheese – judged on presentation, appearance and cheese quality

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

- D624 - Cheddar Cheese with savoury additives
- D625 - Cheese with savoury additives- cows milk
- D626 - Cheese with savoury additives-other milk
- D627 - Cheese with sweet additives

## **SMOKED CHEESES (E)**

- E628 - Smoked Cheese - Natural
- E629 - Smoked Cheese - Flavoured

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

- F630 - Reduced Fat Cheese - mild
- F631 - Reduced Fat Cheese - mature
- F632 - Low Fat Cheese (under 17% fat)
- F633 - Lighter Cheese (between 17-24% fat)
- F634 - Cheese with health benefits - State the benefit on entry form

## **VEGETARIAN CHEESES (G)**

- G635 - Vegetarian Cheese - Cheddar
- G636 - Vegetarian Cheese - other hard pressed variety
- G637 - Vegetarian Cheese - blue
- G638 - Vegetarian Cheese - soft





– FARMHOUSE

CHEESEMAKERS –



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# **PRODUCTION CLASSES CONT.**

Open to ALL production exhibitors (unless otherwise stated)

**Entry Fee:** £25.00 inc. VAT

## **ORGANIC CHEESES (H)**

H639 - Organic Cheddar (UK producers only)

H640 - Organic Cheese - overseas producers

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

J641 - Sheep milk cheese - Hard Pressed

J642 - Sheep milk cheese - Other than Hard Pressed

J643 - Sheep milk cheese - Speciality

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

K644 - Goat milk cheese - Hard Pressed

K645 - Goat milk cheese - Other than Hard Pressed

K646 - Goat milk cheese - With Additives

## **BLUE CHEESES (L)**

L647 - Blue Vein Cheese – hard

L648 - Blue Vein Cheese – soft (UK producers only)

L649 - Blue Vein Cheese - soft (Non UK producers)

L650 - Whole Blue Stilton -

L651 - 2x Stilton halves

L652 - Shropshire Blue

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

M653 - Feta

M654 - Parmigiano Reggiano

M655 - Granna Padano

M656 - Gorgonzola

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

N657 - Mozzarella

N658 - Ricotta

N659 - Halloumi

## **CONTINENTAL CHEESES (P)**

P660 - Italian Style Hard Cheese

P661 - Continental Hard Cheese

P662 - Continental Soft Cheese

## **LOCAL CHEESES (Q)**

Q663 - Somerset Cheddar

Q664 - West Country Cheddar - *from Cornwall, Devon, Somerset or Dorset*

Q665 - West Country Cheese - *from Cornwall, Devon, Somerset or Dorset*

## **UK & IRISH CHEESES (R)**

R666 - English Cheddar

R667 - Scottish Cheddar

R668 - Welsh Cheddar

R669 - Irish Cheddar

R670 - English Cheese

R671 - Scottish Cheese

R672 - Welsh Cheese

R673 - Irish Cheese



# **PRODUCTION CLASSES CONT.**

**Entry Fee:** £25.00 inc. VAT

## **EUROPEAN CHEESES (S)**

S674 - European Cheese  
S675 - French Cheese  
S676 - Dutch Cheese  
S677 - Italian Cheese – hard  
S678 - Italian Cheese – soft  
S679 - Swiss cheese  
S680 - Greek Cheese  
S681 - Spanish Cheese

## **INTERNATIONAL CHEESES (T)**

T682 - USA Cheddar  
T683 - USA Cheese - Speciality  
T684 - USA Cheese - Other  
T685 - Canadian Cheddar  
T686 - Any Other Non-EU Cheese

## **UK FARMHOUSE CHEDDARS (U)**

U687 - Medium Farmhouse Cheddar (UK entries only)  
U688 - Traditional Farmhouse Mature Cheddar (UK entries only)  
U689 - Block Farmhouse Mature Cheddar (UK entries only)  
Sponsored by CHR Hansen  
U690 - Traditional Farmhouse Extra Mature Cheddar (UK entries only)  
U691 - Block Farmhouse Extra Mature Cheddar (UK entries only)  
U692 - Vintage Farmhouse Cheddar – Traditional (UK entries only)  
U693 - Vintage Farmhouse Cheddar – Block (UK entries only)

**CHR. HANSEN**

*improving food & health*

## **UK CREAMERY CHEDDARS (V)**

V694 - Mild Cheddar - White (UK entries only)  
V695 - Mild Cheddar - Coloured (UK entries only)  
V696 - Medium Cheddar (UK entries only)  
V697 - Mature Cheddar - White (UK entries only)  
Sponsored by CHR Hansen  
V698 - Mature Cheddar - Coloured (UK entries only)  
V699 - Extra Mature Cheddar - White (UK entries only) Sponsored by Able Box  
V700 - Extra Mature Cheddar - Coloured (UK entries only)  
V701 - Vintage Cheddar (UK entries only)

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## **OPEN CREAMERY CHEDDARS (W)**

W702 - Open Mild Cheddar  
W703 - Open Medium Cheddar  
W704 - Open Mature Cheddar  
W705 - Open Extra Mature Cheddar  
W706 - Open Vintage Cheddar

## **INTERNATIONAL CHEDDARS (X)**

X707 - Mild Cheddar (Non UK entries only)  
X708 - Medium Cheddar (Non UK entries only)  
X709 - Mature Cheddar (Non UK entries only)  
X710 - Extra Mature Cheddar (Non UK entries only)



# **TENDRING**pacitic



**ARTISAN CLASSES** - Open to producers making less than 5 tonnes per week. Total farm output.

**Entry Fee:** £15.00 inc. VAT

## **ARTISAN CHEESES (Y)**

Y711- Cheddar

Y712 -British Territorial hard

Y713 -Hard cheese (not Cheddar or Territorials)

Y714 -Soft cheese - with rind

Y715 -Soft cheese - without rind

Y716 -Blue - hard (not Stilton or Shropshire Blue)

Y717 -Blue - soft (not Stilton or Shropshire Blue)

Y718 -Organic - blue

Y719 -Organic - hard

Y720 -Organic - soft

Y721 -Vegetarian - blue

Y722 -Vegetarian - hard

Y723 -Vegetarian - soft

Y724 -Raw Milk - blue

Y725 -Raw Milk - hard

Y726 -Raw Milk - soft

Y727 -Pasteurised Milk - blue

Y728 -Pasteurised Milk - hard

Y729 -Pasteurised Milk - soft

Y730 -Rind-washed - [brine or alcohol] - hard

Y731 -Rind-washed - [brine or alcohol] - soft

Y732 -100% Goat's Milk Cheese

Y733 -100% Sheep's Milk Cheese

Y734- 100% Buffalo Milk Cheese

Y735- Fresh Cheese

Y736 -Any cheese made with more than one type of milk

Y737 -Any cheese with additives/flavours - any milk

Y738 -Any smoked cheese (natural or flavour added)

Y739 -Any cheese that can't go in any other class

Y740 -New cheese marketed and launched since 31.12.20 - blue

Y741 -New cheese marketed and launched since since 31.12.20 - hard

Y742 -New cheese marketed and launched since since 31.12.20 - soft

Y743 -New cheese marketed and launched since since 31.12.20 - with additives/  
flavours/smoked

Y744 -New cheese marketed and launched since since 31.12.20 - any other type

Y745 -Best Packaging/Branding/Labelling - hard

Y746 -Best Packaging/Branding/Labelling - soft

Y747 -Best Packaging/Branding/Labelling - blue

## **ARTISAN CLASSES CONT**

Y748 -Novice - any cheese less than 5 years experience - free to enter

Y749 -Student - any cheese from student on recognised dairy technology course - free to enter

Y750- SCA Member - £10 to enter

## **PRESENTATION CLASSES**

**Entry Fee:** £25.00 inc. VAT

### **PRESENTATION (Z)**

Z750 - David Brewer Salver for the Best Presented Cheese

Z751 - Cheese in Commercial/ Branded Packaging

Z752 - Best Cheese as judged by the General Public at the Saturday show

Z753 - Best Children's Cheese as judged by Children at the Saturday show

Z754 - Best Cheese as judged by a chosen celebrity at the Saturday show

Z755 - Best Display Cheese [including Wedding cake]

## **OTHER DAIRY CLASSES**

**Entry Fee:** £25.00 inc. VAT

### **BUTTER & YOGHURT (ZA)**

ZA757 - Butter - Salted

ZA758 - Butter - Unsalted

ZA759 - Butter - Salted Whey Cream

ZA760 - Butter - Salted in branded packaging (250gm)

ZA761 - Yoghurt Natural/ Flavoured



For your chance to WIN some Cheddar  
every week follow us on  &   
**#FreeCheeseFriday®**

# 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 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 prosecuted.

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 secretary and two disinterested members of the committee. This rule will be strictly adhered to.

All cheese must be whole except when stated otherwise

Overseas cheese entries can be a 1 kilo piece.

Fees (inc.VAT): Artisan Classes (118-125) £15,  
Production Classes £25

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Peter Green Chilled, Leighton Lane,  
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