

Cheese Classes

All classes are open to all milks. Please remember that cheeses are judged on individual merit. Classes may be reorganized in the best interest of judging at the discretion of competition management.

- Class 1** **Cheddar**
Class 1A **Cheddar:** aged up to 12 months – all milks – no flavored cheese.
Class 1B **Cheddar:** aged between 13 and 24 months – no flavored cheese.
Class 1C **Cheddar:** aged over 24 months - no flavored cheese.
- Class 2** **Flavored Cheddar:** all ages, all milks.
- Class 3** **American Originals:** Colby, Monterey Jack, Colby Jack, Brick Muenster, and Brick Cheese – all milks.
- Class 4** **Swiss and Alpine Styles**
Class 4A **Swiss Style:** Emmental, Baby Swiss all milks – no flavored cheese.
Class 4B **Alpine Style:** Including but not limited to: Raclette, Gruyere, Sbrinz, Appenzeller, Abondance, Beaufort styles, etc. – all milks, no flavored cheese.
- Class 5** **Italian**
Class 5A **Italian Hard & Firm Style:** Including but not limited to: Provolone, Parmesan, Romano, Asiago, Montasio, Caciotta, etc. – all milks, no flavored cheese.
Class 5B **Italian Soft Style:** Including but not limited to: Fresh Mozzarella, Fiore di Latte, Burrata, Robiola Style, etc. – all milks, no flavored cheese.
- Class 6** **Hispanic Style Cheese:** Including but not limited to: Cotija, Para Frier, Queso Blanco, Queso Fresca, Azoreans, Chihuahua, Quesadilla, etc. – all milks, no flavored cheese.
- Class 7** **Traditional International Cheese Styles:** Including but not limited to: Manchego, St. Jorge, Bom Petisco, Edam, Gouda, Havarti, Caerphilly, Juusto Leipa (Bread Cheese), Monastery Style, Danish Fontina, etc. All milks, no flavored cheese.
Excluded: Blue Cheeses, Italian Cheeses, Cheddar, Hispanic Cheeses, Swiss Styles, Feta.
- Class 8** **Blue Cheese:** Exterior Only Blue, Full Rinded Blue, Rindless Blue. Gorgonzola style, Roqueforti Style, Soft Ripened Blue, etc. – all milks, no flavored cheese.
- Class 9** **Goat Cheese**
Class 9A **Fresh Goat Cheese:** All shapes, all sizes, no flavored cheese.
Class 9B **Ripened Goat Cheese:** Soft ripened, aged over 31 days, all shapes, all sizes, no flavored cheese.
Class 9C **Flavor Added Goat Cheese:** All sizes, all shapes.
- Class 10** **Flavor Added Cheese – Open Category:** hard cheeses with less than 39% moisture - all milks
Excluded: all Cheddars, all Fresh and aged Goat Cheese, all Flavored Dips and Spreads, all Cultured Dairy Products, all Unripened Dairy Products, All Feta
- Class 11** **Washed/Smear Ripened Cheese:** includes all cheese washed or rubbed with natural agents including alcohol, brine, B-linens, grape must, etc. All milks – including Flavor added cheeses. Examples include Limburger, Beer Cheese, French Muenster style.
EXCLUDED – Gruyere, Raclette, Brick Cheese.
- Class 12** **Soft Ripened White Mold Cheese**
Class 12A **Soft Ripened White Mold Cheese:** Including but not limited to: Brie, Camembert, Triple Crème styles – all milks.
Class 12B **Flavored Soft Ripened White Mold Cheese:** Including but not limited to: Brie, Camembert, Triple Crème styles – all milks.
- Class 13** **Dips and Spreads**
Class 13A **Dips and Spreads:** must contain at least 55% Dairy Milk Cheese - all milks.
Class 13B **Flavored Dips and Spreads:** must contain at least 55% Dairy Milk Cheese – all milks.
- Class 14** **Smoked Cheese – Open Category:** All smoked cheeses should be entered here – all milks, all sizes.

Class 15 **Feta Cheese**
Class 15A **Feta Cheese:** all milks, all sizes.
Class 15B **Flavored Feta Cheese:** all milks, all sizes.

Class 16 **Cultured Dairy Products**
Class 16A **Other Cultured Dairy Products:** includes all yogurt drinks (Kefir, Labneh, etc.) Buttermilk, Crème Fraiche, Sour Cream, all milks.
Class 16B **Flavored Cultured Dairy Products:** includes all yogurt drinks (Kefir, Labneh, etc.) Buttermilk, Crème Fraiche, Sour Cream - all milks.
Class 16C **Open Class- All Yogurts:** all milks
Class 16D **Open Class- All Flavored Yogurts:** all milks

Class 17 **Unripened Dairy Products**
Class 17A **Unripened Dairy Products:** includes Cheese Curds, Cottage Cheese, Fromage Blanc, Quark, Mascarpone, Ricotta, Crescenza, Stracchino – all milks.
Class 17B **Flavored Unripened Dairy Products:** includes Cheese Curds, Cottage Cheese, Fromage Blanc, Quark, Mascarpone, Ricotta, Crescenza, Stracchino – all milks.

Class 18 **Butter**
Class 18A **Butter:** includes salted and unsalted styles. Includes cultured butters - all milks.
Class 18B **Flavored Butter:** includes salted and unsalted styles. Includes cultured butters - all milks.
Class 18C **Ghee:** Made from whole milk or cream with no milk solids remaining after being clarified (clear color).