

..... EASTERN STATES EXPOSITION PRESENTS

THE BIG E NORTHEAST GOLD MEDAL CHEESE COMPETITION

CLASS 1 – CHEDDAR

1A – Cheddar (Aged up to 12 months)

No flavored cheese. All milks.

1B – Cheddar (Aged 13–24 months)

No flavored cheese. All milks.

1C – Cheddar (Aged over 24 months)

No flavored cheese. All milks.

1D – Cheddar (Bandaged or Linen Wrapped)

All milks.

1E – Flavored Cheddar

All ages. All milks.

CLASS 2 – EASTERN STATES ORIGINALS

2A – Eastern States Originals

Cheeses made with original recipes that display qualities beyond the definitions of listed classes.

All milks. All flavors.

Entries must describe what makes the cheese unique.

CLASS 3 – AMERICAN ORIGINALS

3A – American Originals

Includes: Colby, Monterey Jack, Colby Jack, Brick, Muenster, Dry Jack, Teleme.

All milks. Limited to cheeses listed.

CLASS 4 – SWISS & ALPINE STYLES

4A – Swiss Style

Includes: Emmental, Baby Swiss.

No flavored cheese. All milks.

4B – Alpine Style

Examples include: Raclette, Gruyère, Sbrinz, Appenzeller, Abondance, Beaufort.

All milks. No flavored cheese.

CLASS 5 – ITALIAN STYLES

5A – Italian Hard & Firm Style

Examples include: Provolone, Parmesan, Romano, Asiago, Montasio, Caciotta.

All milks. No flavored cheese.

5B – Italian Soft Style

Examples include: Fresh Mozzarella, Fiore di Latte, Burrata, Robiola.

All milks. No flavored cheese.

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CLASS 6 – HISPANIC STYLES

6A – Hispanic Style Cheese

Examples include: Cotija, Queso para Freír, Queso Blanco, Queso Fresco, Azorean styles, Chihuahua, Quesadilla.
All milks. No flavored cheese.

CLASS 7 – TRADITIONAL INTERNATIONAL STYLES

7A – Traditional International Cheese Styles

Examples include: Manchego, São Jorge, Edam, Gouda, Havarti, Caerphilly, Juustoleipä (Bread Cheese), Monastery styles, Danish Fontina.

All milks. No flavored cheese.

EXCLUDED – Blue cheeses, Italian styles, Cheddar, Hispanic styles, Swiss styles, Feta.

CLASS 8 – BLUE CHEESE

8A – Exterior-Rinded Blue Cheese

Includes: Soft ripened, white mold, leaf wrapped, washed rind, rubbed rind, alcohol-brined rind styles (e.g., Gorgonzola, Roquefort styles).

All milks. No flavored cheese.

8B – Interior Veined (Rindless) Blue Cheese

All milks. No flavored cheese.

8C – Flavored Blue Cheese

All milks.

CLASS 9 – GOAT CHEESE

9A – Fresh Goat Cheese

All shapes and sizes. No flavored cheese.

9B – Ripened Goat Cheese

Includes: Soft ripened, ash-covered, aged over 31 days.

All shapes and sizes. No flavored cheese.

9C – Flavored Goat Cheese

All shapes and sizes.

CLASS 10 – FLAVORED CHEESE (OPEN)

10A – Flavored Hard Cheese

Hard cheeses with less than 39% moisture. All milks.

10B – Flavored Fresh Cheese

Soft and semi-soft high moisture cheeses, including washed rind and international styles. All milks.

EXCLUDED – Cheeses with an existing flavored class, all Cheddar, all goat cheeses, dips and spreads, cultured dairy products, unripened dairy products, Feta.

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CLASS 11 – WASHED RIND CHEESE

11A – Washed/Smear Ripened Cheese

Includes cheeses washed or rubbed with natural agents (alcohol, brine, B. linens, grape must).

All milks. No flavored ingredients beyond listed treatments.

EXCLUDED – Gruyère, Raclette, Brick.

CLASS 12 – SOFT RIPENED WHITE MOLD

12A – Soft Ripened White Mold Cheese

Examples include: Brie, Camembert, Triple Crème.

All milks.

12B – Flavored Soft Ripened White Mold Cheese

All milks.

CLASS 13 – DIPS & SPREADS

13A – Dips and Spreads

Must contain at least 55% dairy cheese. All milks.

13B – Flavored Dips and Spreads

Must contain at least 55% dairy cheese. All milks.

CLASS 14 – SMOKED CHEESE

14A – Smoked Cheese

Open category. All milks, sizes.

14B – Flavored Smoked Cheese

All milks, sizes.

CLASS 15 – FETA

15A – Feta (Cow Milk)

All sizes.

15B – Flavored Feta

All milks, sizes.

15C – Feta (Goat, Sheep, or Mixed Milks)

All sizes.

CLASS 16 – CULTURED DAIRY PRODUCTS

16A – Cultured Dairy Products

Includes: Kefir, Labneh, Buttermilk, Crème Fraîche, Sour Cream. All milks.

THE BIG E NORTHEAST GOLD MEDAL CHEESE COMPETITION

16B – Flavored Cultured Dairy Products

All milks.

EXCLUDED – Yogurt (see below).

16C – Yogurt

All milks.

16D – Flavored Yogurt

All milks.

CLASS 17 – UNRIPENED DAIRY PRODUCTS

17A – Unripened Dairy Products

Includes: Cottage Cheese, Fromage Blanc, Quark, Mascarpone, Ricotta, Crescenza, Stracchino.

All milks.

17B – Flavored Unripened Dairy Products

All milks.

17C – Cheese Curds

All milks. No flavored cheese.

17D – Flavored Cheese Curds

All milks.

CLASS 18 – BUTTER

18A – Salted Butter

All milks. No flavored butter.

18B – Flavored Butter

Includes salted and unsalted, cultured styles. All milks.

18C – Ghee

Clarified butter with no remaining milk solids.

18D – Unsalted Butter

All milks. No flavored butter.

18E – Cultured Butter

Made from fermented cream. All milks. No flavored butter.

CLASS 19 – SHEEPMILK CHEESE

19A – Fresh Sheepmilk Cheese (Under 61 Days)

Examples include: Brin d'Amour, Pérail de Brebis, Brousse.

19B – Aged Sheepmilk Cheese (Over 61 Days)

Examples include: Pecorino, Manchego, Caciotta, Petit Basque.

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CLASS 20 – MIXED MILK CHEESE

20A – Mixed Milk Cheese

Cheese made from two or more dairy animal milks (cow, goat, sheep, buffalo, camel, yak).

EXCLUDED – Plant-based or non-dairy milks.