

# ENTRY CLASSES

## Goats' milk

- 5001 Soft goats' milk cheese plain – fresh
- 5002 Soft goats' milk cheese plain – mouldripened
- 5003 Semi-hard goats' milk cheese plain
- 5004 Hard goats' milk cheese plain
- 5005 Goats' milk cheese with additives
- 5006 Goats' milk cheese blue
- 5007 Goats' milk cheese smoked
- 5008 Ricotta made with goats' milk
- 5009 Any other goats' milk cheese not in any other class

## Ewes' milk

- 5101 Soft ewes' milk cheese plain
- 5102 Semi-hard ewes' milk cheese plain
- 5103 Hard ewes' milk cheese plain
- 5104 Ewes' milk cheese smoked
- 5105 Ewes' milk cheese with additives
- 5106 Ewes' milk cheese blue
- 5107 Manchego – semi-curado
- 5108 Manchego – curado
- 5109 Idiazabal
- 5110 Pecorino
- 5111 Ricotta made with ewes' milk
- 5112 Any other ewes' milk cheese not in any other class

## Cows' Milk: semi-hard, hard & very hard

- 5201 Mild Cheddar made after 31/07/19 – traditional flavour
- 5202 Mild Cheddar made after 31/07/19 – sweeter flavour
- 5203 Medium Cheddar made between 31/01/19 and 31/07/19 – traditional flavour
- 5204 Medium Cheddar made between 31/01/19 and 31/07/19 – sweeter flavour
- 5205 Medium block creamery Cheddar made between 31/01/19 and 31/07/19 – traditional flavour
- 5206 Medium block creamery Cheddar made between 31/01/19 and 31/07/19 – sweeter flavour
- 5207 Medium block farmhouse Cheddar made between 31/01/19 and 31/07/19 – traditional flavour

- 5208 Medium block farmhouse Cheddar made between 31/01/19 and 31/07/19 – sweeter flavour
- 5209 Mature traditional Cheddar made between 01/10/18 and 30/01/19 – traditional flavour
- 5210 Mature traditional Cheddar made between 01/10/18 and 30/01/19 – sweeter flavour
- 5211 Mature block creamery Cheddar made between 01/10/18 and 30/01/19 – traditional flavour
- 5212 Mature block creamery Cheddar made between 01/10/18 and 30/01/19 – sweeter flavour
- 5213 Mature block farmhouse Cheddar made between 01/10/18 and 30/01/19 – traditional flavour
- 5214 Mature block farmhouse Cheddar made between 01/10/18 and 30/01/19 – sweeter flavour
- 5215 Extra Mature traditional Cheddar made between 01/06/18 and 30/09/18 – traditional flavour
- 5216 Extra Mature traditional Cheddar made between 01/06/18 and 30/09/18 – sweeter flavour
- 5217 Extra Mature creamery Cheddar made between 01/06/18 and 30/09/18 – traditional flavour
- 5218 Extra Mature creamery Cheddar made between 01/06/18 and 30/09/18 – sweeter flavour
- 5219 Extra Mature block farmhouse Cheddar made between 01/06/18 and 30/09/18 – traditional flavour
- 5220 Extra Mature block farmhouse Cheddar made between 01/06/18 and 30/09/18 – sweeter flavour
- 5221 Any farmhouse Cheddar made on or before 31/05/18 – traditional flavour
- 5222 Any farmhouse Cheddar made on or before 31/05/18 – sweeter flavour
- 5223 Any creamery Cheddar made on or before 31/05/18 – traditional flavour
- 5224 Any creamery Cheddar made on or before 31/05/18 – sweeter flavour
- 5225 Double Gloucester
- 5226 Leicester
- 5227 Caerphilly

- 5228 Lancashire – tasty
- 5229 Lancashire – creamy
- 5230 Wensleydale
- 5231 Cheshire
- 5232 Parmigiano Reggiano 18-23 months. Made between 01/11/2017 and 31/03/2018
- 5233 Parmigiano Reggiano 24-29 months. Made between 01/05/2017 and 31/10/2017
- 5234 Parmigiano Reggiano 30-39 months. Made between 01/07/2016 and 30/04/2017
- 5235 Parmigiano Reggiano over 40 months. Made before 30/06/2016
- 5236 Grana Padano made on or after 31/07/18
- 5237 Grana Padano made before 31/07/18
- 5238 Provolone – mild
- 5239 Provolone – aged
- 5240 Emmental produced on or after 01/12/18
- 5241 Emmental produced before 01/12/18
- 5242 Gruyère produced on or after 01/12/18
- 5243 Gruyère produced before 01/12/18
- 5244 Edam
- 5245 Gouda – made on or after 01/12/18
- 5246 Gouda – made before 01/12/18
- 5247 Any other semi – hard cows' milk cheese not in any other class
- 5248 Any other hard cows' milk cheese not in any other class
- 5249 Any other very hard cows' milk cheese not in any other class
- 5250 Smoked Cheddar
- 5251 Smoked cheese – semi-hard
- 5252 Smoked cheese – hard

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# CLASSES

## Cows' Milk: semi-soft & soft

- 5301 Cottage cheese fine
- 5302 Fresh/cream cheese cows' milk plain
- 5303 Ricotta
- 5304 Mascarpone
- 5305 Quark plain or with additives
- 5306 Mozzarella, fresh, cows' milk in ball (large or small)
- 5307 Mozzarella, cows' milk in block, slices or string
- 5308 Brie made from unpasteurised milk
- 5309 Brie made from pasteurised milk
- 5310 Camembert made from unpasteurised milk
- 5311 Camembert made from pasteurised milk
- 5312 Any other mould ripened, soft or unpressed cows' milk cheese – plain
- 5313 Pont l'Évêque/Livarot/Reblochon
- 5314 Taleggio
- 5315 Rind washed cheese not in any other class
- 5316 Smoked cheese – soft/semi soft cheese not in any other class
- 5317 Any other semi-soft cows' milk cheese not in any other class
- 5318 Any other soft cows' milk cheese not in any other class

## Cows' milk: Blue Cheese

- 5401 A single Stilton – uncut mature
- 5402 A single Stilton – uncut extra mature
- 5403 A single Stilton – cut mature
- 5404 A single Stilton – cut extra mature
- 5405 Gorgonzola – Dolce/creamy
- 5406 Gorgonzola – Piccante
- 5407 Blue vein cheese any variety, uncut, natural rind
- 5408 Blue vein cheese any variety, uncut, foil wrapped
- 5409 Any other cows' milk blue cheese not in any other class

## Specialist classes

- 5501 Cheese made with the milk of more than one animal
- 5502 Soft cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5503 Semi-hard produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5504 Hard cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5505 Blue cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5506 Any hard cheese that has been awarded a Denomination of Origin (PDO/PGI/AOC)
- 5507 Any blue cheese that has been awarded a Denomination of Origin (PDO/PGI/AOC)
- 5508 Any other cheese that has been awarded a Denomination of Origin (PDO/PGI/AOC)
- 5509 New Cheese – hard or semi-hard. Open to any new cheese first marketed after 01/12/18
- 5510 New Cheese – blue. Open to any new cheese first marketed after 01/12/18
- 5511 New Cheese – with additives. Open to any new cheese first marketed after 01/12/18
- 5512 All other new cheeses. Open to any new cheese first marketed after 01/12/18
- 5513 Specialist Cheesemakers Association. Open to members of SCA. One cheese per member
- 5514 Any cheese that has been awarded Supreme Champion (or its equivalent) in a national or international cheese awards in any country<sup>1</sup>
- 5515 Feta plain without oil or additives
- 5516 Feta plain in oil or with additives
- 5517 Halloumi for cooking
- 5518 Any cheese that cannot be placed in any other class

## Other cheeses inc. cheeses with additives

- 5601 Reduced fat cheese hard pressed<sup>2</sup>
- 5602 Reduced fat cheese unpressed<sup>2</sup>
- 5603 Processed cheese or processed cheese spread plain
- 5604 Processed cheese or processed cheese spread with additives
- 5605 Hard pressed or repressed Cheddar with savoury additives
- 5606 Other hard pressed or repressed cheese with savoury additives
- 5607 Hard pressed or repressed cheese with sweet style additives
- 5608 White mould ripened soft or unpressed cheese with savoury additives
- 5609 Soft or unpressed cheese with savoury additives
- 5610 Soft or unpressed cheese with sweet style additives
- 5611 Cream or fresh cheese with savoury additives
- 5612 Cream or fresh cheese with sweet additives
- 5613 String Cheese
- 5614 Shredded or grated cheese
- 5615 Sliced processed cheese

## Buffalo's Milk

- 5701 Mozzarella di Bufala
- 5702 Soft buffalo's milk cheese plain - fresh
- 5703 Soft buffalo's milk cheese plain - mouldripened
- 5704 Semi-hard buffalo's milk cheese plain
- 5705 Hard buffalo's milk cheese plain
- 5706 Buffalo's milk cheese with additives
- 5707 Buffalo's milk cheese blue
- 5708 Buffalo's milk cheese smoked
- 5709 Ricotta made with buffalo's milk
- 5710 Any other buffalo's milk cheese not in any other class

<sup>1</sup>World Cheese organisers will require verification of accreditation

<sup>2</sup>Referring to a cheese with a fat in dry matter less than 45%