

## Goats' milk

- 5001 Soft goats' milk cheese plain – fresh
- 5002 Soft goats' milk cheese plain – mould-ripened
- 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 31/07/22 – traditional flavour
- 5202 Mild Cheddar made after 31/07/22 – sweeter flavour
- 5203 Medium Cheddar made between 31/01/22 and 31/07/22 – traditional flavour
- 5204 Medium Cheddar made between 31/01/22 and 31/07/22 – sweeter flavour
- 5205 Medium block creamery Cheddar made between 31/01/22 and 31/07/22 – traditional flavour
- 5206 Medium block creamery Cheddar made between 31/01/22 and 31/07/22 – sweeter flavour
- 5207 Medium block farmhouse Cheddar made between 31/01/22 and 31/07/22 – traditional flavour

5208 Medium block farmhouse Cheddar made between 31/01/22 and 31/07/22 – sweeter flavour

5209 Mature traditional Cheddar made between 01/10/21 and 30/01/22 – traditional flavour

5210 Mature traditional Cheddar made between 01/10/21 and 30/01/22 – sweeter flavour

5211 Mature block creamery Cheddar made between 01/10/21 and 30/01/22 – traditional flavour

5212 Mature block creamery Cheddar made between 01/10/21 and 30/01/22 – sweeter flavour

5213 Mature block farmhouse Cheddar made between 01/10/21 and 30/01/22 – traditional flavour

5214 Mature block farmhouse Cheddar made between 01/10/21 and 30/01/22 – sweeter flavour

5215 Extra Mature traditional Cheddar made between 01/06/21 and 30/09/21 – traditional flavour

5216 Extra Mature traditional Cheddar made between 01/06/21 and 30/09/21 – sweeter flavour

5217 Extra Mature creamery Cheddar made between 01/06/21 and 30/09/21 – traditional flavour

5218 Extra Mature creamery Cheddar made between 01/06/21 and 30/09/21 – sweeter flavour

5219 Extra Mature block farmhouse Cheddar made between 01/06/21 and 30/09/21 – traditional flavour

5220 Extra Mature block farmhouse Cheddar made between 01/06/21 and 30/09/21 – sweeter flavour

5221 Any farmhouse Cheddar made on or before 31/05/21 – traditional flavour

5222 Any farmhouse Cheddar made on or before 31/05/21 – sweeter flavour

5223 Any creamery Cheddar made on or before 31/05/21 – traditional flavour

5224 Any creamery Cheddar made on or before 31/05/21 – 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 01/11/20 and 31/03/21 (PDO)

5233 Parmigiano Reggiano 24-29 months. Made between 01/05/20 and 31/10/20 (PDO)

5234 Parmigiano Reggiano 30-39 months. Made between 01/07/19 and 30/04/20 (PDO)

5235 Parmigiano Reggiano over 40 months. Made before 30/06/19 (PDO)

5236 Grana Padano made on or after 31/07/21

5237 Grana Padano made before 31/07/21

5238 Provolone – mild

5239 Provolone – aged

5240 Emmental produced on or after 01/12/21

5241 Emmental produced before 01/12/21

5242 Gruyère produced on or after 01/12/21 (AOP)

5243 Gruyère produced before 01/12/21 (AOP)

5244 Edam

5245 Gouda – made on or after 01/12/21

5246 Gouda – made before 01/12/21

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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## 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 01/12/21
- 5510 New Cheese – blue. Open to any new cheese first marketed after 01/12/21
- 5511 New Cheese – with additives. Open to any new cheese first marketed after 01/12/21
- 5512 All other new cheeses. Open to any new cheese first marketed after 01/12/21
- 5515 Feta plain without oil or additives (PDO)
- 5516 Feta plain in oil or with additives (PDO)
- 5517 Halloumi\* (PDO)
- 5518 Any cheese that cannot be placed in any other class

## Other cheeses inc. cheeses with additives

- 5601 Reduced fat cheese hard pressed\*\*
- 5602 Reduced fat cheese unpressed\*\*
- 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 – mould-ripened
- 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

\* Will be served uncooked - the organisers cannot offer cooking or grilling of cheeses

\*\* Referring to a cheese with a fat in dry matter less than 45%

### IMPORTANT NOTE:

Cheeses that are produced in a 'style of' should not be entered into PDO/PGI categories and should instead be entered into the general category most closely related to the type of cheese.