



Please note this is a sample form to give guidance to entrants on what will be required in the online World Cheese awards entry form. It is not possible to enter offline using this form. Both options for companies registered in the UK and overseas are shown on this form, as are all allergens questions. Ensure you refer to the full Terms & Conditions on www.gff.co.uk/worldcheese before entering

Add a new entry into World Cheese 2026 for Guild of Fine Food

Please read [Terms and Conditions](#) before you start, to make sure your product is eligible and you can meet the delivery requirements.

Please note:

- A product may only be entered once per year and cannot be entered in multiple categories. However, it is permitted to enter the same cheese more than once, provided the age profiles are different.
- Products entered must be available in a retail environment at the point of entering.
- No cheeses can be accepted into World Cheese Awards that require specialist equipment or that require cooking to taste.
- Entries must be made in English.
- **Any award granted for this entry will be valid for a period of three years.**

Refunds will not be given for ineligible products.

Product details

*required field

Product name:*

Name

If applicable, please give your product name with age included, e.g. Parmigiano Reggiano 24 months. Please note this is how your product will appear on your certificate if it achieves an award.

Alternate names:

Alternate names

0 / 150

If the exact same product named above is sold under any other brand names, please list them as a comma separated list (e.g. brand1, brand2, brand3). If there are no other brand names, please ensure you leave this field blank. 150 character limit (including spaces).

Judges will see the following information only

Category:*

Please Select

[Full category list for reference](#)

Description:*

0 / 350

Along with the "Category" title, pasteurisation details and type of milk, this is the only information the judges will see about your product. Only include brief, factual information about the product. Be concise and tell the judges as much as you can about flavour, additions, ingredients or any uniqueness in production. Please make sure no brand or company names are included. 350 character limit (including spaces).

Two examples:

Description: "Washed curd sheep cheese, matured 5 months and coated in seaweed."

Description: "Raw goat's milk, drained overnight, dry salted. Ripened for 2-6 weeks."

What type of rennet is this cheese made from?:

Please Select

How long will your product last from date of delivery*:

Please Select

Please tell us how long this cheese will have been aged for when it is delivered?*

Please Select

Producer/ manufacturer*:

This is a required field, for internal use only.

Product RRP (in GBP):

RRP example £4.99

If you don't have your Recommended Retail Price in GBP, please provide your local retail price and ensure you include the relevant ISO currency code, e.g. EUR 3.59, USD 4.99.

Where is your product stocked?

Select Some Options

To add stockists, start typing the name, town or postcode of the stockist you would like to add, then select from the drop down list. We encourage you to add all your main stockists here, as this data may be used when results are published to help potential customers find your product. If you cannot find your stockist on the list, please complete the [new stockist form](#) with your stockist's details (name of retailer and website) and we will add them to our database. Please note: You will be able to return to this section after you have completed your entry, so you do not need to wait for a new stockist to be added to complete and pay for your entry.

When did you first start producing this product?*

YYYY

Please ensure you give the year that your company first developed and made this product, not the date this batch was produced.

Was this cheese first produced in the last two years?

How many kilos of this cheese are produced per year?*

In Kilos

Kilos (kg)

Ingredients

Please include all ingredients as listed on your packaging.

Ingredients*:

0 / 1500

Ingredients

Please exclude any brand names of producers specific to certain ingredients, as this may compromise the blind-tasting element of the judging process. 1500 character limit (including spaces).

Ingredients country of origin*:

Please Select

Which country are the majority of ingredients from? If your product contains ingredients from several different countries, select the country of origin for the majority of the ingredients.

Product country of origin*:

Please Select

Please select where your product is made. Please choose United Kingdom for England, Scotland, Wales, Northern Ireland, Guernsey, Jersey, Isle of Man and you will be asked to specify further details after this is selected.

Pasteurisation & heat treatment*:

Please Select

Type of milk*:

Please Select

Is this product made to the criteria of a Protected Food Name scheme?:

0 / 250

Please give the full name & type of Protected Food Name scheme, e.g. Asiago DOP, New Pannage Forest Ham PGI etc.

Allergens declaration

We need to know about any allergens your entry may contain.



Contains allergens?

Does your product contain any of the ingredients mentioned in the allergy advice guide? [allergy advice guide](#)

- Celery
- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Lupin
- Molluscs
- Mustard
- Tree nuts
- Peanuts
- Sesame seeds
- Soybeans
- Sulphur dioxide and sulphites
- Milk

Food & Drink Safety

Are the premises that produce your product based in the UK or outside the UK*?

- UK
- Outside UK



Registered food or drink business?

Are you registered with the correct authority for the product you produce? If you are producing food, then by ticking this box you are confirming that you are registered as a Food Business with the Food Standards Agency. If you are producing a product that is a Food Standards Agency approved exception, for example gin, then by ticking this box you are confirming that you have local authority approval.

More information on registration can be found on the Food Standards Agency website. Your business must be registered with the relevant authority in order to be able to enter. [Food Standards Agency website](#).



Are you registered for SALSA? [SALSA?](#)



Are you registered for BRCGS? [BRCGS?](#)



Does your business have a documented HACCP plan (or equivalent) that could be provided on request?

More information on registration can be found on the Food Standards Agency website. [Food Standards Agency website](#).

Other accreditation?

Please detail any other food safety accreditation here (e.g. ISO22000)

Supermarkets

We need to know if your product is available to purchase in a supermarket, or if it's a supermarket own brand. Please select the options below that apply.

- Is your product a supermarket own brand product?
- Is your product available in supermarkets?

Complete your entry

Claire Powell will be the user who receives correspondence about this entry, including delivery instructions.

If you wish to change the user who receives award correspondence, please adjust the Main contact via the [Edit company menu option](#)

Ensure you have read the entry notes and eligibility list at the top of this form before proceeding with your entry.

Do not send any products until you are contacted by the Guild of Fine Food with your delivery instructions.

Please tick to confirm you have read and agreed to the [Terms & Conditions of entry*](#).

Submit

Cancel

EXAMPLE ENTRY FORM