



**GLOBAL
CHEESE AWARDS**
FROME • Est 1861

SCHEDULE 2022



KEY DATES:

UK CLOSING DATE - FRIDAY 26TH AUGUST

INTERNATIONAL CLOSING DATE - FRIDAY 12TH AUGUST

JUDGING - THURSDAY 8TH SEPTEMBER

SHOW DAY - SATURDAY 10TH SEPTEMBER

WEST WOODLANDS SHOWGROUND, SOMERSET

ENTER ONLINE: WWW.FROMECHEESESHOW.CO.UK

LEAK DETECTOR®

The Leak Detector® was developed in response to the needs of our customers, who need a reliable system to check for leaking vacuum on sealed cheese blocks.



Detection

The Leak Detector® has a Servo driven sensor head, that calibrates for the height of every individual block. The flawless design allows for continuous checking without having to stop the product flow. The system is recipe driven for different cheese types and allows operator calibration through touch screen technology.

Capacity

The Leak Detector® can check a maximum of fifteen 20kg/44lb cheese blocks per minute.

Rejection

The Leak Detector® has an integrated rejection station. This station can reject under and oversized cheese blocks, removing them from the product line. The system provides real-time analytics of rejection rates, helping your line detect problems faster and with better accuracy.



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POWER FOOD TECHNOLOGY LTD
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WELCOME TO THE 2022 **GLOBAL CHEESE AWARDS**

Thank you for showing an interest in entering this year's Competition. We are hugely grateful for the support we receive from exhibitors across the world and hope any successes you achieve help enhance your marketing strategies and sales.

May we take this opportunity to firstly say thank you to all our existing sponsors for their generous support & thank you to all the potential sponsors who may be thinking about becoming involved with our event.

The Artisan section is as large as ever. We have retained the production classes from previous years and we have added over 40 new classes aimed specifically at artisan producers. We hope that we now really do offer something for all cheesemakers, large and small, from the United Kingdom and from abroad.

We will also see the return of the Global Cheese Awards Dinner on the Thursday evening. We very much look forward to welcoming you back for an evening of awards, food, entertainment and of course cheese!

Please do read the schedule carefully to make sure you do not miss out.

*We very much look forward to meeting many of you at this years
Competition and Good Luck!*

Tim Sharp & Chris Stilton - Joint GCA Chairmen

The Competition

2021 saw entries from across the world with many exhibitors in attendance. We pride ourselves on having classes for everyone from artisan to large scale producers.

Network

Our afternoon of judging is the perfect chance to showcase your products to our sponsors, guests & trade delegates. Take trade space, put out literature or just mingle in the Cheese Bar!

Public Show Day

Exhibits are left on display for the Saturday show which attracts over 20 000 visitors.

EXHIBITOR INFORMATION

Please see back page for entry terms & conditions

CHEESE DETAILS & ADVERTISING MATERIAL

Please ensure to put details on your entry form so consumers can find & buy it! Leaflets or other small literature may be placed on the exhibits after judging and before 10am on the show morning of Sat 10th September.

EXHIBIT PREPARATION

Exhibit labels containing class and exhibit numbers will be forwarded to each exhibitor. These must be visibly attached

A white bandage is permitted on the sides of cylindrical cheese to within 1in of the top and bottom. The right is reserved for the judge to remove

Any mark indicating ownership or maker's name on, or attached to, any cheese will disqualify the exhibit from competition, except classes which specifically allow branded packaging.

DELIVERY OF EXHIBITS

Please ensure your exhibits are adequately packaged to prevent transit damage. Damaged exhibits often cannot be judged.

All exhibits to be staged and delivered to The Showground, Bunn's lane, West Woodlands, BA11 5ES between 1.00pm and 5.00pm on Wednesday 7th September 2022. If exhibits need to be delivered outside these times contact +44 (0) 1373 463600 to arrange a prior appointment.

Exhibits can also be delivered to Peter Green Chilled Leighton Lane, Evercreech, Nr Shepton Mallet, Somerset. BA4 6LQ on Monday 5th September or Tuesday 6th September 2022 and the show will stage the exhibits for you. Each outer carton must be marked with the following: Global Cheese Awards Frome. The small white label supplied by the show stating the class number and exhibit number must be visibly attached to each cheese.

The position which each lot is to occupy will be pointed out to exhibitors by members of the committee. **Late deliveries or deliveries with missing labels will not be displayed.**

THE AWARDS

There will be a First, Second and Third awarded to each class and the winners of the classes will then compete against other winners within the same section. From this a Best in Category will be awarded and then all the Best in Categories will compete to win the Global Champion and the Supreme Champion which is only available to our UK entries. Within the Artisan Section a Gold Standard for cheese may also be given where judges see fit.

COLLECTION OF EXHIBITS

No produce is to be withdrawn from the exhibition before 6.00pm on Saturday 10th September 2022.

Each exhibitor wishing to collect their exhibits must have a person in attendance at the close of the exhibition to collect his produce and to see its removal. No other parties will be admitted into the show after the close of the exhibition. Any produce not collected before 7.00pm will become the property of the show.

CHEESE AUCTION

The committee reserve the right to use the Global Champion, Reserve Global Champion, UK Champion, Reserve UK Champion, and Best Traditional Cheese for cutting in the Cheese Pavilion for sale to the public at the cheese auction.

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: £25.00 inc. VAT

TERRITORIAL CHEESES (A)

- A600 - Double Gloucester
- A601 - Aged Double Gloucester – more than 6 months old
- A602 - Red Leicester
- A603 - Aged Red Leicester – more than 6 months old
- A604 - Lancashire - Crumbly
- A605 - Lancashire - Creamy
- A606 - Lancashire - Tasty
- A607 - Cheshire
- A608 - Caerphilly
- A609 - Wensleydale

SPECIALITY SOFT CHEESES (B)

- B610 - Soft Cheese 100% Channel Island Milk
- B611 - Single Speciality Soft Cheese
- B612 - Soft Buffalo Milk Cheese
- B613 - Mixed Milk Soft Cheese - state milk type and cheese variety on entry
- B614 - Spreadable Cheese - Plain
- B615 - Soft Cheese Snacks
- B616 - Washed Rind

SPECIALITY HARD CHEESES (C)

- C617 - Hard Cheese from Raw Milk
- C618 - Single Speciality Hard Cheese
- C619 - Hard Buffalo Milk Cheese
- C620 - Cheddar Truckle – any Cheddar in whole truckle format, max 3kg
- C621 - Rind Washed or Brine Dripped Cheese – state variety on entry form
- C622 - Waxed Cheese
- C623 - Sliced cheese – judged on presentation, appearance and cheese quality

SPECIALITY CHEESES WITH ADDITIVES (D)

- D624 - Cheddar Cheese with savoury additives
- D625 - Cheese with savoury additives- cows milk
- D626 - Cheese with savoury additives-other milk
- D627 - Cheese with sweet additives

SMOKED CHEESES (E)

- E628 - Smoked Cheese - Natural
- E629 - Smoked Cheese - Flavoured

REDUCED FAT/HEALTH BENEFITS CHEESES (F)

- F630 - Reduced Fat Cheese - mild
- F631 - Reduced Fat Cheese - mature
- F632 - Low Fat Cheese (under 17% fat)
- F633 - Lighter Cheese (between 17-24% fat)
- F634 - Cheese with health benefits - State the benefit on entry form

VEGETARIAN CHEESES (G)

- G635 - Vegetarian Cheese - Cheddar
- G636 - Vegetarian Cheese - other hard pressed variety
- G637 - Vegetarian Cheese - blue
- G638 - Vegetarian Cheese - soft



– FARMHOUSE

CHEESEMAKERS –



***ALPMA supply equipment for
the manufacture and handling
of cheese as well as cutting
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PRODUCTION CLASSES CONT.

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: £25.00 inc. VAT

ORGANIC CHEESES (H)

H639 - Organic Cheddar (UK producers only)

H640 - Organic Cheese - overseas producers

SHEEP MILK CHEESES (J)

J641 - Sheep milk cheese - Hard Pressed

J642 - Sheep milk cheese - Other than Hard Pressed

J643 - Sheep milk cheese - Speciality

GOAT MILK CHEESES (K)

K644 - Goat milk cheese - Hard Pressed

K645 - Goat milk cheese - Other than Hard Pressed

K646 - Goat milk cheese - With Additives

BLUE CHEESES (L)

L647 - Blue Vein Cheese – hard

L648 - Blue Vein Cheese – soft (UK producers only)

L649 - Blue Vein Cheese - soft (Non UK producers)

L650 - Whole Blue Stilton -

L651 - 2x Stilton halves

L652 - Shropshire Blue

PDO DESIGNATION SPECIFIC TYPE CHEESES (M)

M653 - Feta

M654 - Parmigiano Reggiano

M655 - Granna Padano

M656 - Gorgonzola

EUROPEAN TYPE CHEESES (N)

N657 - Mozzarella

N658 - Ricotta

N659 - Halloumi

CONTINENTAL CHEESES (P)

P660 - Italian Style Hard Cheese

P661 - Continental Hard Cheese

P662 - Continental Soft Cheese

LOCAL CHEESES (Q)

Q663 - Somerset Cheddar

Q664 - West Country Cheddar - *from Cornwall, Devon, Somerset or Dorset*

Q665 - West Country Cheese - *from Cornwall, Devon, Somerset or Dorset*

UK & IRISH CHEESES (R)

R666 - English Cheddar

R667 - Scottish Cheddar

R668 - Welsh Cheddar

R669 - Irish Cheddar

R670 - English Cheese

R671 - Scottish Cheese

R672 - Welsh Cheese

R673 - Irish Cheese



PRODUCTION CLASSES CONT.

Entry Fee: £25.00 inc. VAT

EUROPEAN CHEESES (S)

S674 - European Cheese
S675 - French Cheese
S676 - Dutch Cheese
S677 - Italian Cheese – hard
S678 - Italian Cheese – soft
S679 - Swiss cheese
S680 - Greek Cheese
S681 - Spanish Cheese

INTERNATIONAL CHEESES (T)

T682 - USA Cheddar
T683 - USA Cheese - Speciality
T684 - USA Cheese - Other
T685 - Canadian Cheddar
T686 - Any Other Non-EU Cheese

UK FARMHOUSE CHEDDARS (U)

U687 - Medium Farmhouse Cheddar (UK entries only)
U688 - Traditional Farmhouse Mature Cheddar (UK entries only)
U689 - Block Farmhouse Mature Cheddar (UK entries only)
Sponsored by CHR Hansen
U690 - Traditional Farmhouse Extra Mature Cheddar (UK entries only)
U691 - Block Farmhouse Extra Mature Cheddar (UK entries only)
U692 - Vintage Farmhouse Cheddar – Traditional (UK entries only)
U693 - Vintage Farmhouse Cheddar – Block (UK entries only)

CHR. HANSEN

improving food & health

UK CREAMERY CHEDDARS (V)

V694 - Mild Cheddar - White (UK entries only)
V695 - Mild Cheddar - Coloured (UK entries only)
V696 - Medium Cheddar (UK entries only)
V697 - Mature Cheddar - White (UK entries only)
Sponsored by CHR Hansen
V698 - Mature Cheddar - Coloured (UK entries only)
V699 - Extra Mature Cheddar - White (UK entries only) Sponsored by Able Box
V700 - Extra Mature Cheddar - Coloured (UK entries only)
V701 - Vintage Cheddar (UK entries only)

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OPEN CREAMERY CHEDDARS (W)

W702 - Open Mild Cheddar
W703 - Open Medium Cheddar
W704 - Open Mature Cheddar
W705 - Open Extra Mature Cheddar
W706 - Open Vintage Cheddar

INTERNATIONAL CHEDDARS (X)

X707 - Mild Cheddar (Non UK entries only)
X708 - Medium Cheddar (Non UK entries only)
X709 - Mature Cheddar (Non UK entries only)
X710 - Extra Mature Cheddar (Non UK entries only)

ARTISAN CLASSES - Open to producers making less than 5 tonnes per week. Total farm output.

Entry Fee: £15.00 inc. VAT

ARTISAN CHEESES (Y)

Y711- Cheddar

Y712 -British Territorial hard

Y713 -Hard cheese (not Cheddar or Territorials)

Y714 -Soft cheese - with rind

Y715 -Soft cheese - without rind

Y716 -Blue - hard (not Stilton or Shropshire Blue)

Y717 -Blue - soft (not Stilton or Shropshire Blue)

Y718 -Organic - blue

Y719 -Organic - hard

Y720 -Organic - soft

Y721 -Vegetarian - blue

Y722 -Vegetarian - hard

Y723 -Vegetarian - soft

Y724 -Raw Milk - blue

Y725 -Raw Milk - hard

Y726 -Raw Milk - soft

Y727 -Pasteurised Milk - blue

Y728 -Pasteurised Milk - hard

Y729 -Pasteurised Milk - soft

Y730 -Rind-washed - [brine or alcohol] - hard

Y731 -Rind-washed - [brine or alcohol] - soft

Y732 -100% Goat's Milk Cheese

Y733 -100% Sheep's Milk Cheese

Y734- 100% Buffalo Milk Cheese

Y735- Fresh Cheese

Y736 -Any cheese made with more than one type of milk

Y737 -Any cheese with additives/flavours - any milk

Y738 -Any smoked cheese (natural or flavour added)

Y739 -Any cheese that can't go in any other class

Y740 -New cheese marketed and launched in 2022 - blue

Y741 -New cheese marketed and launched in 2022 - hard

Y742 -New cheese marketed and launched in 2022 - soft

Y743 -New cheese marketed and launched in 2022 - with additives/
flavours/smoked

Y744 -New cheese marketed and launched in 2022 - any other type

Y745 -Best Packaging/Branding/Labelling - hard

Y746 -Best Packaging/Branding/Labelling - soft

Y747 -Best Packaging/Branding/Labelling - blue

Y748 -Novice - any cheese less than 5 years experience - free to enter

Y749 -Student - any cheese from student on recognised dairy technology course (FOC)

Y750- SCA Member - £10 to enter

PRESENTATION CLASSES

Entry Fee: £25.00 inc. VAT

PRESENTATION (Z)

- Z750 - David Brewer Salver for the Best Presented Cheese
- Z751 - Cheese in Commercial/ Branded Packaging
- Z752 - Best Cheese as judged by the General Public at the Saturday show
- Z753 - Best Children's Cheese as judged by Children at the Saturday show
- Z754 - Best Cheese as judged by a chosen celebrity at the Saturday show
- Z755 - Best Display Cheese [including Wedding cake]

DANISCO/DU PONT GRAND PRIX

Entry Fee: Free to enter. All entries must be donated to the Cheese auction
Z756 - Finest Mature Cheddar (UK entries only)

OTHER DAIRY CLASSES

Entry Fee: £25.00 inc. VAT

BUTTER & YOGHURT (ZA)

- ZA757 - Butter - Salted
- ZA758 - Butter - Unsalted
- ZA759 - Butter - Salted Whey Cream
- ZA760 - Butter - Salted in branded packaging (250gm)
- ZA761 - Yoghurt Natural/ Flavoured



For your chance to WIN some Cheddar
every week follow us on  & 
#FreeCheeseFriday®

GLOBAL CHEESE AWARDS RULES AND CONDITIONS

CONDITIONS OF ENTRY

All exhibitors must familiarise themselves with the rules outlined in this document & abide by these rules and regulations. They will not hold the Society responsible in the event of any loss, damage or accident

All entries made on the printed entry form within the schedule must be returned to the secretary, together with the entry fees. The name and address of the exhibitor must be clearly stated on the printed entry form.

No produce will be admitted into the competition that has not been entered in due time.

The Society reserves the right to amend and add to these rules and empowers the cheese committee chairman with the final and absolute right to interpret all rules and regulations and arbitrarily settle and determine all matters, questions and differences in regard there to.

The judge's decision is final.

Exhibits made by the exhibitor or by a trader can be entered. In the latter case the name of the original maker must not be specified, except classes which specifically allow branded packaging.

The committee, aided by security, will have charge of the pavilion, and all possible precautions will be taken to prevent interference with the produce. No person, not even the owner (except in the presence of one of the committee) will be allowed to bore any of the produce, and any person cutting, or wilfully defacing or damaging any of the cheese, will be ejected.

The committee reserves the right to disqualify, in each and every class of the cheese exhibition, any exhibitor who may make any false declaration, and the entrance fees will be forfeitable at the discretion of the committee.

For classes allowing different varieties, the exhibit variety must be specified.

No person shall be with the judges (while executing their duty) except the president, the secretary and two impartial members of the committee. This rule will be strictly adhered to.

All cheese must be whole except when stated otherwise

Overseas cheese entries can be a 1 kg piece.

Danisco/ DuPont rules: Open to all cheese makers in the UK with free entry to all cheese makers at each show. 1. One block of mature cheddar cheese, 2. One entry only in each qualifying round per dairy per site, 3. No identification marks allowed on the cheese 4. All blocks will be retained by the shows, 5. Points available for winning by dairies in qualifying rounds

- 5 points for each entry
- 25 points for 1st place
- 18 points for 2nd place
- 15 points for 3rd place

Fees (inc.VAT): Artisan Classes - £15,

Production Classes - £25

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Peter Green Chilled, Leighton Lane,
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