



GLOBAL
CHEESE AWARDS
FROME • Est 1861

SCHEDULE 2024



KEY DATES:

CLOSING DATE - MONDAY 26TH AUGUST

JUDGING - THURSDAY 12TH SEPTEMBER

SHOW DAY - SATURDAY 14TH SEPTEMBER

WEST WOODLANDS SHOWGROUND, FROME

ENTER ONLINE: WWW.GLOBALCHEESEAWARDS.COM

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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WELCOME TO THE GLOBAL CHEESE AWARDS 2024

Thank you for expressing an interest in entering the 2024 Frome Cheese Show which includes the Global Cheese Awards. This year will see the show which is believed to be one of the longest-running in the country, celebrate its 164th year.

Rural agricultural shows like ours have not been immune from the economic difficulties faced by us all in recent years. These wonderful shows, which form an intrinsic part of British life, are the cheesemaker's opportunity to collectively showcase their worthy profession to the public on a grand scale assisted by our generous sponsors.

I take this opportunity to specifically thank those sponsors for their ongoing support in such difficult times and welcome onboard our new sponsors. And in anticipation, I thank all those who enter the competition, both newcomers and stalwart competitors alike!

The cheese show is renowned to be 'one of the best' having managed to retain its unique relaxed happy-family atmosphere with many visitors renewing acquaintances year after year. We pride ourselves on treating the large producers and artisan makers alike. It was only two years ago in 2022 that the Supreme Champion award was between the largest cheesemaker in the country and an artisan maker with a dozen sheep and it took the judges an age to make their decision!

There are a few subtle changes to the schedule but generally, we have tried to retain the format of previous years including the plant-based category which was introduced for the first time last year. One particular aim is to make it easier for the public to gain information about your cheese and from where it can be purchased.

The all-important awards will form part of the luncheon which will be held after the judging on Thursday 12th September in the Member's Pavilion and we would welcome your company.

We have our own café next to the competition cheese, it's a great place to meet like-minded people passionate about cheese and don't forget there's an opportunity to acquire trade space to advertise your products and to sell to the public on show day (Sat 14th Sept).

My introduction would not be complete without mention of Chris Stilton, the retiring Cheese Committee Chairman. Chris has been associated with Frome Cheese Show for several decades and I'm pleased to say he continues to advise the committee. Many of you will know Chris personally and I know you will want to 'catch-up' with him on the day.

Tim Sharp - GCA Chairman

SCA
CLASS

NEWCOMER
CLASS

ARTISAN
CLASSES

TRADITIONAL
PRODUCTION
CLASSES

EXHIBITOR INFORMATION

Please see back page for entry terms & conditions



CHEESE DETAILS & ADVERTISING MATERIAL

We aim to promote your cheese to the general public, if you enclose small literature with your entries with the relevant entry number(s) clearly marked on the literature, we will do our utmost to place the literature adjacent to the cheese after the judging has been completed.

EXHIBIT PREPARATION

Exhibit labels containing class and exhibit numbers will be forwarded to each competitor. The correct label must be attached to each individual entry and must be clearly visible. The right is reserved for the committee to remove or cover any mark or name indicating who the manufacturer might be, this may extend to removing the exhibit from competition except in classes which specifically permit branded packaging.

DELIVERY OF EXHIBITS

Please ensure your exhibits are adequately packaged to prevent transit damage. It may not be possible to display and judge a damaged cheese.

All exhibits to be staged and delivered to West Woodlands Showground, Bunns Lane, Frome, BA11 5ES between 1.00pm and 5.00pm on Wednesday 11th September 2024. If exhibits need to be delivered outside these times contact 01373 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 9th September or Tuesday 10th September 2024 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 where each lot is to occupy will be pointed out to exhibitors by members of the committee.

Late deliveries or deliveries with missing labels may not be displayed.

THE AWARDS

There will be a Gold, Silver & Bronze awarded to each class and the winners of the classes will then compete against other winners within the same category. 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 UK Supreme Champion, the latter of which is only available to our UK entries. In addition, there will be an award for the Best Traditional Cheddar, the Best Artisan Cheese and the Best Plant-Based Alternative.

COLLECTION OF EXHIBITS

No produce is to be withdrawn from the exhibition before 6.00pm on Saturday 14th September 2024.

Each exhibitor wishing to collect their exhibits must have a person in attendance at the close of the exhibition to collect their 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 - Cheshire
A607 - Caerphilly
A608 - Wensleydale

SPECIALITY SOFT CHEESES (B)

B609 - Speciality Soft Cheese including washed rind
B610 - Soft Cheese Snacks

SPECIALITY HARD CHEESES (C)

C611 - Hard Cheese from Raw Milk
C612 - Cheddar Truckle – any Cheddar in whole truckle format, min 2kg *
C613 - Rind Washed or Brine Dipped Cheese – state variety on entry form
C614 - Waxed Cheese

** Automatic entry into the “Best Traditional Cheddar” award.*

SPECIALITY CHEESES WITH ADDITIVES (D)

D615 - Cheddar Cheese with savoury additives
D616 - Cheese with savoury additives - cows milk
D617 - Cheese with savoury additives - other milk
D618 - Cheese with sweet additives

SMOKED CHEESES (E)

E619 - Smoked Cheese

REDUCED FAT CHEESES (F)

F620 - Reduced Fat Cheese - mild
F621 - Reduced Fat Cheese - mature
F622 - Low Fat Cheese (under 17% fat)
F623 - Lighter Cheese (between 17-24% fat)

VEGETARIAN CHEESES (G)

G624 - Vegetarian Cheese - Cheddar
G625 - Vegetarian Cheese - Other hard pressed variety
G626 - Vegetarian Cheese - Blue
G627 - Vegetarian Cheese - Soft

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: £25.00 inc. VAT

ORGANIC CHEESES (H)

H628 - Organic Cheddar
H629 - Organic Cheese - Hard
H630 - Organic Cheese - Soft

BUFFALO MILK CHEESES (J)

J631 - Buffalo Milk Cheese

SHEEP MILK CHEESES (K)

K632 - Sheep milk cheese - With Additives
K633 - Sheep milk cheese - Without Additives

GOAT MILK CHEESES (L)

L634 - Goat milk cheese - Hard Pressed
L635 - Goat milk cheese - Other than Hard Pressed
L636 - Goat milk cheese - With Additives

BLUE CHEESES (M)

M637 - Blue Vein Cheese – Hard
M638 - Blue Vein Cheese – Soft (UK producers only)
M639 - Blue Vein Cheese - Soft (Non UK producers)
M640 - Whole Blue Stilton
M641 - Two Stilton halves
M642 - Shropshire Blue

PDO DESIGNATION SPECIFIC TYPE CHEESES (N)

N643 - Feta
N644 - Parmigiano Reggiano
N645 - Grana Padano
N646 - Any other PDO Cheese

EUROPEAN TYPE CHEESES (P)

P647 - Mozzarella
P648 - Ricotta
P649 - Halloumi
P650 - Gouda
P651 - White Mould Ripened

EUROPEAN CHEESES EXCLUDING UK (Q)

Q652 - European Hard Cheeses
Q653 - European Soft Cheeses

LOCAL CHEESES (R)

R654 - Somerset Cheddar
R655 - West Country Cheddar - *from Cornwall, Devon, Somerset or Dorset*
R656 - West Country Cheese - *from Cornwall, Devon, Somerset or Dorset*

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: £25.00 inc. VAT

UK CHEESES (S)

S657 - Cheddar - English
S658 - Cheddar - Scottish
S659 - Cheddar - Welsh
S660 - Cheddar - Irish
S661 - Cheese - English
S662 - Cheese - Scottish
S663 - Cheese - Welsh
S664 - Cheese - Irish

UK FARMHOUSE CHEDDARS (T)

T665 - Farmhouse Cheddar - Medium
T666 - Farmhouse Cheddar - Mature, Traditional *
T667 - Farmhouse Cheddar - Mature, Block
T668 - Farmhouse Cheddar - Extra Mature, Traditional *
T669 - Farmhouse Cheddar - Extra Mature, Block
T670 - Farmhouse Cheddar - Vintage, Traditional *
T671 - Farmhouse Cheddar - Vintage, Block

** Automatic entry into the "Best Traditional Cheddar" award.*

UK CREAMERY CHEDDARS (U)

U672 - Cheddar - Mild, White
U673 - Cheddar - Mild, Coloured
U674 - Cheddar - Medium
U675 - Cheddar - Mature, White
U676 - Cheddar - Mature, Coloured
U677 - Cheddar - Extra Mature, White
U678 - Cheddar - Extra Mature, Coloured
U679 - Cheddar - Vintage

OPEN CREAMERY CHEDDARS (V)

V680 - Open Cheddar - Mild
V681 - Open Cheddar - Medium
V682 - Open Cheddar - Mature
V683 - Open Cheddar - Extra Mature
V684 - Open Cheddar - Vintage

INTERNATIONAL CHEESES EXCLUDING UK & EUROPE (W)

W685 - Cheddar
W686 - Soft Cheese
W687 - Hard Cheese
W688 - Other

ARTISAN CLASSES

Open to producers making less than 5 tonnes per week, total farm output.

Entry Fee: £15.00 inc. VAT

ARTISAN CHEESES (X)

X689 - Cheddar
X690 - British Territorial hard
X691 - Hard cheese (not Cheddar or Territorials)
X692 - Soft cheese - with rind
X693 - Blue - soft (not Stilton or Shropshire Blue)

X694 - Vegetarian - hard
X695 - Vegetarian - soft

X696 - Raw Milk - hard
X697 - Raw Milk - soft

X698 - Pasteurised Milk - blue
X699 - Pasteurised Milk - hard
X700 - Pasteurised Milk - soft

X701 - Rind-washed - [brine or alcohol] - hard
X702 - Rind-washed - [brine or alcohol] - soft

X703 - 100% Goat's Milk Cheese
X704 - 100% Sheep's Milk Cheese
X705 - 100% Buffalo Milk Cheese

X706 - Fresh Cheese

X707 - Any cheese with additives/flavours - any milk
X708 - Any smoked cheese (natural or flavour added)

X709 - New cheese marketed and launched in 2023

X710 - Novice - any cheese from any cheesemaker with less than 5 years experience - free to enter
X711 - SCA Member - £10 to enter

PRESENTATION CLASSES

Entry Fee: £25.00 inc. VAT

PRESENTATION (Y)

Y712 - Best Presented Cheese - David Brewer Salver award *
Y713 - Best Presented Cheese in Commercial/ Branded Packaging *
Y714 - Best Cheese Display [including Wedding cake] *
Y715 - Best Cheese as judged by Children after the Saturday show (UK entries only)

** Not judged by taste*

IFF GRAND PRIX

Entry Fee: Free to enter. All entries must be donated to the Cheese auction.

IFF GRAND PRIX (Z)

Z716 - Finest Mature Cheddar (UK entries only)



OTHER DAIRY CLASSES

Entry Fee: £25.00 inc. VAT

BUTTER (ZA)

ZA717 - Butter - Salted
ZA718 - Butter - Unsalted
ZA719 - Butter - Salted Whey Cream
ZA720 - Butter - Salted in branded packaging (250gm)

PLANT-BASED ALTERNATIVE CLASSES

Entry Fee: £25.00 inc. VAT

PLANT-BASED ALTERNATIVES (ZB)

ZB721 - **Every Day Enjoyment** - Cheese consumed in high frequency throughout the week or widely available, e.g Cheddar, Mozzarella, Feta, Cream Cheese etc.
ZB722 - **Artisanal** - Elevated Enjoyment: High quality, hand made, mould ripened, fermented or small batch cheeses, e.g Blue, Brie, Goats Cheese etc.
ZB723 - **Special Occasion/ Limited Edition** - Exceptional Experience for special occasions: Seasonal cheeses (e.g Christmas), limited edition runs, e.g Camembert, Wensleydale & Cranberry, Cheese Fondue

NEWCOMER CLASS

Entry Fee: £25.00 inc. VAT

NEWCOMER (ZC)

ZC724 - Commercially available new product and/or producer since 1st January 2023

RULES & CONDITIONS

1. All exhibitors must familiarise themselves with the rules outlined in this document and abide by these rules and regulations. They will not hold the Society responsible in the event of any loss, damage or accident.
2. All entries made on the printed entry form must be returned to the Show Managers, together with the entry fees. The name and address of the exhibitor must be clearly stated on the entry form.
3. No cheese 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.
4. The judge's decision is final.
5. Exhibits made by the exhibitor or by a trader can be entered. In the latter case the relevant name of the original maker must not be specified, except classes which specifically allow branded packaging.
6. 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 escorted of the premises by security.
7. 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.
8. For classes allowing different varieties, the variety of cheese must be specified.
9. No person shall be with the judges (while executing their duty) except the president, the Show Managers, stewards and two impartial members of the committee. This rule will be strictly adhered to.
10. The entry must be of a suitable size to be judged on three separate occasions. The committee reserves the right to disqualify any entry that fails to meet this requirement.
11. It is the responsibility of the entrant (UK and International), to organise the delivery of exhibits to either the Showground or Peter Green Chilled at no cost to the Society.
12. **The IFF Grand Prix Rules:**
 - Open to all cheese makers in the UK with free entry to all cheese makers at each show.
 - One block of mature cheddar cheese
 - One entry only in each qualifying round per dairy, per site
 - No identification marks allowed on the cheese
 - All blocks will be retained by the shows
 - 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

AWARD WINNING CHEDDAR
SINCE 1861



HARVEY & BROCKLESS
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PETER GREEN CHILLED

TEMPERATURE CONTROLLED LOGISTICS

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Call 44 (0)1749 830824 or email
sales@petergreenchilled.co.uk

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