



GLOBAL
CHEESE AWARDS
FROME • Est 1861

SCHEDULE 2026



KEY DATES:

CLOSING DATE - MONDAY 17TH AUGUST
JUDGING - THURSDAY 10TH SEPTEMBER
SHOW DAY - SATURDAY 12TH 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 2026

A very warm welcome.

And thank you for expressing an interest in entering the 2026 Frome Agricultural Cheese Show which incorporates the Global Cheese Awards. Our aim is to support the cheese industry by staging what is reputed to be one of the finest cheese shows in the country and believed to be the oldest, now in its 166th year!

We recognise trading conditions are difficult with many of you looking to reduce operating costs but a good quality, well-attended cheese show remains an excellent opportunity to showcase your products and services to the trade and public alike. It was extraordinary just how many cheese traders sold out long before the show ended last year with one cheesemaker stating "It's the best cheese show we've ever attended, can we book a trade stand for next year please?!"

Regarding the competition, we welcome entries from all over the world, from the smallest artisan cheesemaker to the largest volume producer without prejudice, our judges are renowned for selecting only the finest cheeses for the coveted awards. Last year, the Global Champion 'came home' and was secured by Lynher Dairies from Cornwall with their Kern cheese. The top awards also include the British & Irish Supreme, Best Artisan and Best Traditional and Best Block Cheddar. We expect the quality to be high and the competition to be intense but the atmosphere to be as warm and friendly as ever, which is our proud hallmark.

We try to adapt and improve the show from year to year and 2026 will be no exception. To honour one of the founding objectives of the society, we now visit a local school by arrangement on the Friday between competition day and show day. At least two competent cheesemakers, both with a wealth of experience will explain cheesemaking to the children and encourage them to taste the many different cheese types. If you would like your cheese to be considered for this purpose, please enter Class Y707.

The competition is to be held on Thursday 10th September in the Cheese Pavillion where we have our own café serving breakfast, teas and coffees, it's a great place to meet like-minded people passionate about cheese. Proceedings will conclude with lunch and the awards in the afternoon, lunch being available from 1.30pm in the Member's Pavillion.

Show Day is on Saturday 12th September, with the opportunity to acquire trade space to advertise your products and sell to the public.

Lastly, and most important of all is to say thank you to our sponsors, old and new alike, and to entrants both newcomers and stalwart competitors, without whom the show would not be staged.

Thank you.

Tim Sharp - GCA Chairman



EXHIBITOR INFORMATION

PLEASE SEE BACK PAGE FOR ENTRY TERMS & CONDITIONS

CHEESE DETAILS & ADVERTISING MATERIAL

We aim to promote exhibitors' cheeses to the general public. Exhibitors may enclose small promotional literature with their entries, provided the relevant entry number(s) are clearly marked on the material. The organisers will endeavour to display the literature adjacent to the corresponding cheese once 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 9.00am and 5.00pm on Wednesday 9th September 2026. 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 7th September or Tuesday 8th September 2026 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 visible and securely 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 British and Irish Supreme Champion, the latter of which is only available to our British and Irish entries. In addition, there will be an award for the Best Traditional Cheddar, Best Block Cheddar, Best Artisan Cheese and Best Plant-Based Alternative.

COLLECTION OF EXHIBITS

No produce is to be withdrawn from the exhibition before 6.00pm on Saturday 12th September 2026.

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. Should you wish to collect your cheese, you must make this clear on the entry form, otherwise it will be considered a donation to the show and may be auctioned.

CHEESE AUCTION

The committee reserves the right to auction any of the eight award-winning cheeses.

QUANTITY TO ENTER

Cheese exhibits must be of sufficient size and condition to allow sampling on at least three occasions.

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

TERRITORIAL CHEESES (A)

- A600 - Double Gloucester
- A601 - Red Leicester
- A602 - Aged Red Leicester – more than 6 months old
- A603 - Lancashire
- A604 - Cheshire
- A605 - Caerphilly
- A606 - Wensleydale

SPECIALITY SOFT CHEESES (B)

- B607 - Speciality Soft Cheese including washed rind

SPECIALITY HARD CHEESES (C)

- C608 - Any Hard Cheese- please state if from Raw Milk
- C609 - Cheddar Truckle – any Cheddar in whole truckle format *
- C610 - Rind Washed or Brine Dipped Cheese – state variety on entry form
- C611 - Waxed Cheese

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

SPECIALITY CHEESES WITH ADDITIVES (D)

- D612 - Cheddar Cheese with savoury additives
- D613 - Cheese with savoury additives - cows milk
- D614 - Cheese with savoury additives - other milk
- D615 - Cheese with sweet additives

SMOKED CHEESES (E)

- E616 - Smoked Cheese

REDUCED FAT CHEESES (F)

- F617 - Reduced Fat Cheese - mild
- F618 - Reduced Fat Cheese - mature
- F619 - Low Fat Cheese (under 17% fat)
- F620 - Lighter Cheese (between 17-24% fat)

VEGETARIAN CHEESES (G)

- G621 - Vegetarian Cheese - Cheddar
- G622 - Vegetarian Cheese - Other hard pressed variety
- G623 - Vegetarian Cheese - Blue
- G624 - Vegetarian Cheese - Soft

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

ORGANIC CHEESES (H)

H625 - Organic Cheese - Hard

H626 - Organic Cheese - Soft

BUFFALO MILK CHEESES (J)

J627 - Buffalo Milk Cheese

SHEEP MILK CHEESES (K)

K628 - Sheep milk cheese - With Additives

K629 - Sheep milk cheese - Without Additives

GOAT MILK CHEESES (L)

L630 - Goat milk cheese - Hard Pressed

L631 - Goat milk cheese - Other than Hard Pressed

L632 - Goat milk cheese - With Additives

BLUE CHEESES (M)

M633 - Blue Vein Cheese – Hard

M634 - Blue Vein Cheese – Soft (British and Irish producers only)

M635 - Blue Vein Cheese - Soft (Non British and Irish producers only)

M636 - Whole Blue Stilton

M637 - Two Stilton halves

M638 - Shropshire Blue

PDO DESIGNATION SPECIFIC TYPE CHEESES (N)

N639 - Feta

N640 - Parmigiano Reggiano

N641 - Grana Padano

N642 - Any other PDO Cheese

EUROPEAN TYPE CHEESES (P)

P643 - Mozzarella

P644 - Ricotta

P645 - Halloumi

P646 - Gouda

P647 - White Mould Ripened

EUROPEAN CHEESES EXCLUDING BRITAIN & IRELAND (Q)

Q648 - European Hard Cheese

Q649 - European Soft Cheese

WEST COUNTRY CHEESES (R)

R650 - Local Cheese - from Wiltshire, Somerset or Dorset

R651 - West Country Cheddar - from Cornwall, Devon, Wiltshire, Somerset or Dorset

R652 - West Country Cheese - from Cornwall, Devon, Wiltshire, Somerset or Dorset

PRODUCTION CLASSES

Open to ALL production exhibitors (unless otherwise stated)

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

BRITISH & IRISH CHEESES (S)

S653 - Cheddar - English
S654 - Cheddar - Scottish
S655 - Cheddar - Welsh
S656 - Cheddar - Irish
S657 - Cheese - English
S658 - Cheese - Scottish
S659 - Cheese - Welsh
S660 - Cheese - Irish

BRITISH & IRISH FARMHOUSE CHEDDARS (T)

T661 - Farmhouse Cheddar - Medium
T662 - Farmhouse Cheddar - Mature, Traditional *
T663 - Farmhouse Cheddar - Mature, Block**
T664 - Farmhouse Cheddar - Extra Mature, Traditional *
T665 - Farmhouse Cheddar - Extra Mature, Block**
T666 - Farmhouse Cheddar - Vintage, Traditional *
T667 - Farmhouse Cheddar - Vintage, Block**

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

** *Automatic entry into the Brian Eddy Memorial Trophy for the "Best Block Cheddar" award.*

BRITISH & IRISH CREAMERY CHEDDARS (U)

U668 - Cheddar - Mild **
U669 - Cheddar - Medium **
U670 - Cheddar - Mature **
U671 - Cheddar - Extra Mature **
U672 - Cheddar - Coloured **
U673 - Cheddar - Vintage **

** *Automatic entry into the Brian Eddy Memorial Trophy for the "Best Block Cheddar" award.*

OPEN CREAMERY CHEDDARS (V)

V674 - Open Cheddar - Mild **
V675 - Open Cheddar - Medium **
V676 - Open Cheddar - Mature **
V677 - Open Cheddar - Extra Mature **
V678 - Open Cheddar - Vintage **

** *Automatic entry into the Brian Eddy Memorial Trophy for the "Best Block Cheddar" award.*

INTERNATIONAL CHEESES EXCLUDING EUROPE (W)

W679 - Hard Cheese
W680 - Soft Cheese

CHEESE FOR EXPORT

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

EXPORT (X)

X681 - Cheese for export. To be judged in commercial packaging.
Open to all countries.



ARTISAN CLASSES

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

Entry Fee: Enter by 30th June at the reduced rate of £15 (inc. VAT). From 1st July, the fee will increase to £20 (inc. VAT).

ARTISAN CHEESES (Y)

Y682 - Cheddar
Y683 - British Territorial - Hard
Y684 - Hard Cheese (not Cheddar or Territorials)
Y685 - Soft Cheese - with rind
Y686 - Blue - Soft

Y687 - Vegetarian - Hard
Y688 - Vegetarian - Soft

Y689 - Raw Milk - Hard
Y690 - Raw Milk - Soft

Y691 - Pasteurised Milk - Blue
Y692 - Pasteurised Milk - Hard
Y693 - Pasteurised Milk - Soft

Y694 - Rind-washed - [brine or alcohol] - Hard
Y695 - Rind-washed - [brine or alcohol] - Soft

Y696 - 100% Goat's Milk Cheese
Y697 - 100% Sheep's Milk Cheese
Y698 - 100% Buffalo Milk Cheese

Y699 - Fresh Cheese

Y700 - Any cheese with additives/flavours - any milk
Y701 - Any smoked cheese (natural or flavour added)

Y702 - New cheese marketed and launched in 2025

Y703 - Novice - any cheese from any cheesemaker with less than 5 years experience - Free to enter

Y704 - SCA Member - £10 to enter

PRESENTATION CLASSES

Entry Fee: Enter by 30th June at the reduced rate of £15 (inc. VAT). From 1st July, the fee will increase to £20 (inc. VAT).

PRESENTATION (Z)

Z705 - Best Presented Cheese - David Brewer Salver award *
Z706 - Best Presented Cheese in Commercial/ Branded Packaging *
Z707 - Best Cheese Display [including Wedding cake] *
Z708 - Best Cheese as judged by Children from a local school (British & Irish 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 (ZA)

ZA709 - Finest Mature Cheddar (British & Irish Entries Only)



OTHER DAIRY CLASSES

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

BUTTER (ZB)

- ZB710 - Butter - Salted
- ZB711 - Butter - Unsalted
- ZB712 - Butter - Salted Whey Cream
- ZB713 - Butter - Flavoured

YOGHURT (ZC)

- ZC714 - Natural Yogurt
- ZC715 - Fruit/Flavoured Yoghurt (Please state the flavour variety on the entry form)

PLANT-BASED ALTERNATIVES

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

PLANT-BASED ALTERNATIVES (ZD)

- ZD716 - **Every Day Enjoyment** - Cheese consumed in high frequency throughout the week or widely available, e.g Cheddar, Mozzarella, Feta, Cream Cheese etc.
- ZD717 - **Artisanal** - Elevated Enjoyment: High quality, hand made, mould ripened, fermented or small batch cheeses, e.g Blue, Brie, Goats Cheese etc.

NEWCOMER CLASS

Entry Fee: Enter by 30th June at the reduced rate of £25 (inc. VAT). From 1st July, the fee will increase to £30 (inc. VAT).

NEWCOMER (ZE)

- ZE718 - Commercially available new product and/or producer since 1st January 2025



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HARVEY & BROCKLESS
the fine food c^o

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 off 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, to organise the delivery of exhibits to either the Showground or Peter Green Chilled at no cost to the Society.
12. The Global Cheese Awards is not responsible for the value, associated costs or refund of entries that are not delivered to the showground due to: Missed departure or handling errors, rejection prior to arrival, government action or any other issue preventing entries from being staged for judging. Such circumstances are beyond the Society's control. By entering, exhibitors acknowledge and accept these risks.
13. If an international exhibitor enters at a time when there are no import restrictions in place and DEFRA subsequently changes its guidance preventing import, a full refund will be issued.

12. The IFF Grand Prix Rules:

- Open to all cheese makers in Britain and Ireland, 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



PETER GREEN CHILLED



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