



NZ Champion of Cheese Awards 2021

ENTRY INFORMATION



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WHY ENTER?

Every year the NZ Champions of Cheese Awards celebrate and champion the country's best specialty cheese, yoghurt and butter. It is the only national cheese competition in New Zealand and represents a unique opportunity to evaluate and benchmark cheese making excellence and the very highest of standards.

Cheese and dairy producers throughout New Zealand are encouraged to submit their goods for consideration with the assurance that judging is objective and transparent and conducted by an independent panel of local and international experts.

Brand exposure and awareness

Excellent publicity for medal and trophy winners, supported by www.nzsca.org.nz; www.cheeseloversnz.co.nz, social media marketing (Cheese Lovers NZ Facebook and Instagram pages owned by NZSCA to promote NZ cheese), digital marketing and by the family of NZ Champions of Cheese Awards sponsors.

'A money can't buy' quality endorsement

These awards provide a quality endorsement to support marketing. Medal and champion product logos and product stickers are available for use on products which reach judging benchmarks.

Content marketing opportunity

All medalists and trophy winners will have a strong message to share with distributors, store owners and customers using one-on-one discussions, newsletters, social media and publicity.

Authoritative judging process

Created for the New Zealand cheese industry by the industry, these independent awards are professionally run and managed. Cheese is entered without any identifying marks or labelling to assure independence and expert judging.

Feedback

All entrants will receive feedback on their entries. This feedback will be provided to you at the same time as you are advised of your medals.

IMPORTANT DATES

December 2020

- Online entries open through <https://nzzca.org.nz>
- Entry Information added to <https://nzzca.org.nz>

(Note entries processed and labels with judging codes sent out as entries are received)

2021

January

Announcement to media about 2021 Awards

Wednesday 3 February

Entries close

Wednesday 17 and Thursday 18 February

Judging samples to arrive at: Ignite Colleges, 98 Kerrs Road, Wiri, Auckland 2104

Samples may be delivered between 8am and 4pm on these days.

Friday 19 February

NZSCA Team set up for Judging.

Saturday 20 and Sunday 21 February

Judging at Ignite Colleges, 98 Kerrs Rd, Wiri, Auckland 2104

Monday 22 February to Wednesday 24 February

Audit of results

Tuesday 9 March

Individual medal results sent to entrants via email

Tuesday 16 March

Medal results announced to media

Wednesday 5 May

- AGM at Sky City Hamilton 2.00 to 4.00 pm
- Gala Awards Dinner at Sky City Hamilton 6 pm to 11 pm
- \$135.00 or tables of 10 \$1250.00 (including GST)
- Accommodation may be booked at the Novotel Tainui or IBIS Hamilton

Thursday 6 May

Cheesemakers Seminar 9.30am to 3.00 pm at Sky City Hamilton

WHAT'S NEW IN 2021

- The Aspiring Cheesemaker will be judged in 2021 (this award is judged every two years).
- In addition to the Champion of each category second and third place winners will receive a certificate.

IMPORTANT NOTES

- There will again be three overall Champion of Champions and each will carry equal status.
 - Less than 10 tonnes (Boutique)
 - 10-100 tonnes (Mid-sized)
 - 100+tonnes (Commercial)
- NO DUPLICATE entries permitted in categories previously exempted, Original or New.
- Duplicate entries are permitted for the Export category.
- GREEK/CYPRIOT CHEESE category replaced the Feta category in 2020 (includes Feta and Halloumi).
- The Farmhouse Category will be again be a category where exhibitors enter and send in cheese(s) to be judged by a panel.
- The Champion Cheesemaker will be a category where cheeses are entered and SENT for judging for this category. Each cheesemaker to enter 3 styles of cheese. These 3 cheeses represent one single entry. There will be no medals, simply one winner. The judges will consider all 3 products and score each of the 3 products with the highest total score being the winner. **DUPLICATES ARE PERMITTED**
- The Chefs Choice will be judged by a panel of chefs with one winner chosen. There are no medals or scores assigned in this category. In this Category, duplicates ARE permitted as it is judged by chefs under different criteria, reflecting use of the cheese in their restaurants. **Note there is an entry fee in 2021 to enter this category.**
- Ewe's milk and goats milk apart from their respective categories, may be entered in the Export, Chefs' Choice, Farmhouse, and Champion Cheesemakers award.

ENTRY INSTRUCTIONS 2021

Congratulations on your decision to enter the 2021 NZ Champions of Cheese Awards. If you make great New Zealand specialty cheese this is your opportunity to present it to our expert judging panel for assessment.

All the important dates, and competition details are contained in this document, so please read this carefully before entering.

Please check the NZSCA website for the most up to date information www.nzsca.org.nz

Please contact Carmel Clark admin@nzsca.co.nz if you are entering in the Home Crafted category – otherwise **all entries must be completed online.**

Good luck!

The entry fee is \$75 + GST (\$86.25) for members and \$150 +GST (\$172.50) per entry for non-members. Entry fees are non-refundable.

To enter, your cheese, butter and yoghurt must be produced in New Zealand.

Commercial products entered must meet the requirements of the Australia New Zealand Food Standards Code, the FairTrading Act 1986, and either the Animal Products Act 1999 or the Food Act 2014. All entrants – both commercial and non-commercial – must make safe and suitable food."

1. For specific rules around entry please refer to Entry Conditions www.nzsca.org.nz and in the entry information.
2. Note you must complete a separate online form for each entry. This year we have configured the online entry process to allow to you to partially complete and save and return to the form, allowing you more time to enter all the information required.
3. Home Crafted Cheese Category DO NOT ENTER ONLINE please email admin@nzsca.co.nz for your entry information. Entry fee is \$35+ GST (\$40.25)

When you click Submit you will be taken to our secure DPS payment page where you can pay the \$75+GST entry fee using your credit card. You will be returned to this website after completing payment. Entries without the accompanying payment will not be accepted.

When filling out the online entry form, complete an answer in ALL boxes. If the question is not relevant put 'not applicable'. If you are unsure of which category your product should be entered under, please write TBC (to be confirmed) and we will categorize it for you.

Please note that all entries become the property of NZSCA. When submitting an entry, you are giving permission for your details to be shared with NZ Champions of Cheese Awards partners.

4. Entry ID numbers will be sent to you electronically when all entries have been processed. Please ensure that each product you send for judging is labelled with the correct ID number.

5. You may enter any number of different cheeses, but each cheese, butter and yoghurt can only be entered in a class and category once (apart from Chefs' Choice, Export and Champion Cheesemaker categories).

6. It is not permitted to enter a cheese that has been bored or sampled with a cheese trier. Any such cheeses will be judged and given a complimentary score but will be ineligible for any medals or awards.

7. All producers agree not to hold the organisers responsible in the event of any accident, loss or damage from whatever cause, arising to any article or exhibit or non-delivery of the same.
8. The judges reserve the right to cancel or alter categories/classes without notification.
9. All entries become the property of NZSCA.
10. The Master Judge may elect to transfer an entry from one category to another if it is considered to be in the wrong category.
11. Product Size

The following is a recommendation on the amount of cheese to send:

Small cheesemakers (Boutique Cheese Producer category)

Enough product must be entered to judge over 2-3 rounds, firstly the medal judging, then assuming it is a high gold medal or wins the category, it will then be judged again for the Champion of Champions where 12-15 judges will judge the entry. If an insufficient sample is submitted, it may not be possible to be judged for the final Champion of Champions award.

A suggested minimum of 1 kg should be submitted from the same production batch. All cheeses under 1 kg should be entered whole and uncut without any brand identity.

Medium and Large cheesemakers

Whole cheeses are preferred but if this is not possible the recommended minimum is 5kg without any brand identity.

If a whole cheese is 1kg or under, a minimum of 1kg should be submitted from the same production batch. All cheeses under 1kg should be entered whole and uncut without any brand identity unless the conditions state otherwise. (see Retail Cheddar category)

Yoghurt – greater than 2 litres – 1 pack required, 500ml to 2L – 2 packs required, less than 500ml 4 packs required.

Butter – greater than 600g – one pack required, 200g - 600g – 2 packs required.

12. The judging consists of two rounds

Medals Round: where the gold, silver and bronze medals and category champions are decided by panels of three judges.

Championship Rounds: where all the judges and a senior panel are given the opportunity to judge the highest scoring medal winners to decide the three Champion of Champions Awards (0-9.99 tonnes, 10-100 tonnes, 100+tonnes).

In the Yoghurt, Butter and Packaging Categories, a Category Champion will be selected but entries from these categories are not included in the selection of the three Champion of Champions Awards (Small Cheese Producer & Commercial)

13. On arrival all cheeses will be held in chilled storage. On the day prior to judging, exhibits will be dealt with in the following manner: The cheeses will be brought to as close as 10 -12°C as possible overnight and be at 12 – 14°C for judging.

14. The judges' decision is final. No correspondence will be entered into.

The cheeses will be re-wrapped after their category has been judged with re-labelling of the unique entry number if necessary. The cheeses will be kept together as a category throughout their movement from storage to judging room and back to storage.

15. All cheese must be delivered to TBC Auckland and must be received on Wednesday 17 or Thursday 18 February between 9am and 4pm.

16. Use of NZ Champions of Cheese Medal and Award labels

The official NZ Champions of Cheese Award logo and award medal labels gold, silver, bronze, and trophy medal awards stickers are the property of the NZSCA.

No person or entity has the right to reproduce this award sticker other than the official supplier, Kiwi Labels. (exceptions below)

For practical application reasons with large volume sales, the award label image can be incorporated into a product label if it forms part of a single label on a product pack. ALL artwork for on package medals must be approved by NZSCA before printing. We have a Brand Manual available which provides all the correct uses, colours, sizes etc. Please contact Carmel Clark to receive this manual.

Stickers may be purchased from Kiwi Labels. Authorisation for this and use of a label supplier other than Kiwi Labels is required in writing from the NZSCA.

The official artwork of the award logo and labels remain the exclusive property of the NZSCA. It cannot be reproduced off existing labels or logos, reproduced directly on pack or as part of general packaging without permission.

Any producer found using NZ Champions of Cheese Awards medals on any cheese other than that which received the medal, will risk disqualification from future entry. This applies to cheeses which are renamed post awards i.e. the medal awarded applies only to the cheese named and entered into the competition.

The price charged by the official label supplier includes a copyright fee that is paid to the NZSCA. Order forms for labels will be sent to all medal and champion trophy winners on 1 March 2021

Any questions relating to the use and reproduction of labels must be addressed in writing to Carmel Clark, Secretary, NZSCA Inc.

CATEGORIES DEFINED

A. Fresh Unripened Cheese (Cow's milk)

Prepared for consumption without the flavour enhancement of ripening or curing or the addition of moulds. Usually not brined or washed and not stored at specific humidity or temperatures for the purpose of added flavour or character development; Fresh cheese ranging between mild to high acidity, e.g. Fromage Frais, Quark, Paneer, Labna.

B. Blue Cheese (Cow's milk)

Mild blue cheeses inoculated with *Penicillium Roqueforti* or *Penicillium Glaucum* and finished with a coating of *Penicillium Candidum*.

Brined, Brushed, Pressed or Natural Rind cheeses that display interior veining achieved through inoculation with *Penicillium Roqueforti* or *Penicillium Glaucum*, natural curing, and/or cave-ripening methods.

C. Bulk or Large Block Cheddar

Cheeses that are traditionally milled and 'cheddared' to achieve correct Cheddar acidity, moisture and texture or stirred curd cheddar which is unable to be separated from the original. MUST be a whole cheese of 5kg to 20kg nominal size.

D. Dutch Style Cheese (Cow's milk)

Entries that generally follow the original recipe for those cheeses internationally recognized as originating from The Netherlands: Edam, Gouda, Leyden, Maasdammer, Leerdammer, Smoked Gouda etc.

E. European Style Cheese (Cow's milk)

Entries that generally follow the original recipes for those cheeses internationally recognized as originating from Old World/European countries.

Exempt: Feta, Halloumi Dutch styles, Cheddars, Blue Veined, Fresh Unripened, Soft Ripened/White Mould and Washed Rind Cheeses.

F. Greek/Cypriot Style Cheese (Cow's milk) NEW CATEGORY introduced in 2020

Fresh cheeses prepared for consumption with flavour enhancement through minimal curing / ripening and brining. Typically, Feta and Halloumi but may include other varieties.

G. Goat Milk Cheese

Any style of cheeses made from Goat milk only.

H. Ewe Milk Cheese

Any style of cheeses made from Ewe milk only.

J. Flavour Added Cheese (Cow's milk)

Cheeses with flavouring ingredients added, e.g. nuts, herbs, seeds etc.

K. Farmhouse Cheese (all milks) NEW METHOD OF SELECTION introduced in 2020

Cheese must be entered and sent for judging specifically for this category. It is NOT a tick the box as in previous years.

To be eligible for the Champion Farmhouse Cheese you must source milk from your own farm animals and produce and market your own cheese.

Cheeses entered here must NOT be entered elsewhere.

L. Fresh Italian (Cow's milk)

All Ricotta, Mozzarella, Mascarpone and fresh Italian cheeses must be entered in this category.

M. New Cheese (all species milks)

NEW RULE introduced in 2020 Cheeses entered here must **NOT** be entered elsewhere.

Cheeses released on the market within the past 12 months.

N. Original Cheese (All species milks)

NEW RULE introduced in 2020 Cheeses entered here must **NOT** be entered elsewhere.

This category is open to any New Zealand cheese that complies with three criteria:

1. Of an original NZ recipe or process. Explain why or how this is unique.
2. The cheese must display a local character or unique local quality that is distinctly New Zealand.
3. The cheese must be distinguished with a unique name.

Examples of New Zealand original cheese from past competitions are Egmont, Ahjette, Kikorangi, Mirandale, Arani, Sting, Mt. Hector.

Should a situation arise whereby agreement between cheese maker and the NZ Champions of Cheese Awards secretary cannot be reached regarding the eligibility of entry into this category, the Master Judge will be called upon to make a full and final decision.

R. Cheddar - Retail (cow's milk) NEW CATEGORY in 2020

Cheeses entered here must **NOT** be entered elsewhere.

Cheeses submitted **in retail branded packaging**. Stewards will remove packaging prior to judging. Includes Cheddar and Cheddar styles: Cheddar, Colby, Red Leicester, Gloucester, Cheshire etc

S. Soft Ripened Cheese – White Mould Rind (Cow's milk)

From moulds such as Penicillium Candidum and Geotrichum Candidum. Ripening occurs from the rind toward the centre.

T. Chefs Choice Award. (All species milks) NEW CATEGORY in 2020

This category will be judged by a panel of chefs and as such cheeses entered here **MAY** be entered elsewhere. Note that duplicates are specifically permitted in this category.

U. Champion Cheesemaker (All species milks) NEW METHOD OF SELECTION introduced 2020

One exhibit consists of 3 separate cheeses. The winner is the cheesemaker that made the 3 cheeses submitted.

Entrants MUST submit **three cheeses of different styles** which will be judged, and the three scores added to decide the highest score. To assist the judges, identification of the styles of the 3 cheeses must be specified and accompany the cheese.

No medals will be awarded, only the title of Champion Cheesemaker.

W. Washed Rind Cheese (Cow's milk)

Cheeses rubbed, brushed or washed in a liquid while curing. Liquid can be brine, whey, wine or spirits and may contain surface colonising bacteria such as *Brevibacterium linens*.

X. Export Cheese

Cheeses entered here may be entered elsewhere. Limited to cheeses produced for and sold internationally.

Y. Yoghurt Classes

All exhibits must be presented in retail ready packaging

Pack volume & quantity requirements:

Greater than 2 litres - 1 pack required

500ml – 2 litres - 2 packs required

Less than 500ml - 4 packs required

Z. Butter Classes

All exhibits must be presented in retail ready packaging

Pack volume & quantity requirements:

greater than 600g - 1pack required

200g – 600g - 2 packs required

Categories	Class	Class Code
A. Fresh Un-ripened [in brine or wrapped but not in oil]	Cottage Cheese	AA
	Crème Fraiche	AB
	Paneer	AC
	Lactic curd	AH
	Labna	AS
B. Blue Veined Cheese	Natural Rind Blue – cow’s milk	BA
	White Mould Rind Blue– cow’s milk	BB
	Blue Cheese – added cream	BC
	Open Class – blue cheese from mixed milks or buffalo milk	BW
C. Bulk or Large Block Cheddar Cheese No retail branding to be associated with these products. Retail brands to be entered into category R	American Originals – cheddar -style: Colby, Monterey Jack etc	CN
	Mild Cheddars aged less than 6 months	CA
	Cow’s Milk Cheddars aged less than 12 months	CB
	Cheddars aged up to 19 months	CE
	Cheddars aged up to 25 months	CG
	Cheddars aged between 26 and 36 months	CH
	Mature Cheddars aged over 37 months	CM
D. NZ Made Cheeses – Dutch Style	Gouda Cheese aged over 9 months	DA
These entries may be full or part wheel or retail packs. 3 retail portions of a minimum of 1kg, wheels also accepted but not required	Edam cheese aged over 9 months	DB
	Edam Cheese – cow’s milk	DE
	Flavour added Dutch style cheese, includes Leyden	DF
	Gouda Cheese – cow’s milk	DG
E. NZ Made Cheeses -European		
[exempt – Feta, Halloumi Dutch styles, Cheddars, Blue Veined, Fresh Unripened, Soft Ripened/White Mould and Washed Rind Cheeses]	British Style – Cheshire, territorials	EB
	Danish Style – Havarti	ED
	French Style – Comte, Tomme de Savoie,	EF
	Grana Style – Parmesan, Aged Asiago, Montasio	EG
	Mediterranean Style – Spanish Manchego, Italian Asiago Style	EM
	Pasta Filata Style – Provolone, String Cheese	EP
	Swiss Style – Raclette, Emmental, Sbrinz, Gruyere etc.	ES

F. Greek/Cypriot Cheese	Feta – cow’s milk	FC
	Feta – Low salt open class all milks	FL
	Feta – made by ultra-filtration	FU
	Feta – mixed milk or buffalo milk	FW
	Halloumi - cow’s milk	FM
	Halloumi Flavoured	FF
	Other (specify type)	FT
G. Goat Cheese	All fresh goat cheeses, all shapes, aged up to 10 weeks	GA
	Mature, aged Goat cheeses – all cheeses aged over 10 weeks	GM
	Feta – Goat’s Milk	GF
	Goat’s Milk Cheddars aged less than 12 months	GC
	White Mould Rind Blue – Goat’s milk	GB
	Goat’s Milk Cheese Marinated in Oil	GO
	Smoked Goats’ Milk Cheese	GS
	Natural Rind Blue Cheese – Goat’s Milk	GN
	Halloumi – Goat’s Milk	GH
	Washed Rind Cheese – Goat’s Milk	GW
	Other Goat’s Milk Cheese	GX
H. Ewe Milk Cheese	All Fresh Ewe’s Milk Cheeses	HA
	All Aged Ewe’s Milk Cheese – Romano, Pecorino, Manchego Styles	HE
	Feta – Ewe’s milk	HF
	Ewe’s Milk Cheddars aged less than 12 months	HC
	Natural Rind Blue Cheese -Ewe’s Milk	HB
	Halloumi – Ewe’s Milk	HH
	White Mould Rind Blue-Ewe’s Milk	HM
	Ewe’s Milk Cheese Marinated in Oil	HO
	Smoked Ewe’s Milk Cheese	HS
	Washed Rind Cheese – Ewe’s Milk	HW
	Ewe’s Milk Other	HZ
K. Flavour added cheeses	Cheeses Flavoured with Peppercorns or Seeds	KA
[including flavour-added Feta]	Cheeses Flavoured with Capsicums, Chilli Peppers and Garlic	KB
	Cheeses Flavoured with Herbs, Flowers or Fruits	KC

	Cow's Milk Cheese Flavoured with Herbs and Garlic	KD
	Feta with Flavour Added – all milks or milk blends	KG
	Firm Cheese with Flavour added e.g. Cheddar with Port Wine, Beer or Whisky	KH
	Open Class for all soft white mould ripened cheeses with added flavours	KS
	Open Class for all Un-ripened Cheeses with Added Flavours	KU
	Open Class for all Smoked Cow's Milk Cheese	KT
	Cow's Milk Cheese Marinated in Oil	KV
	Buffalo or Mixed Milk Cheese Marinated in Oil	KW
L. Farmhouse Cheese	Cow's Milk Cheese	LA
	Ewe's Milk Cheese	LB
	Goat's Milk Cheese	LC
	Buffalo Milk Cheese	LD
M. Fresh Italian Cheese	Mozzarella – Fresh in Brine	MA
	Mozzarella -Burrata Style	MB
	Mozzarella – Fresh in Brine Buffalo milk	MM
	Pasta Filata – Mozzarella (pizza type)	MC
	Ricotta	MD
	Ricotta Buffalo Milk	MR
	Mascarpone	ME
	Stracchino	MF
	Scarmorze	MG
	Squacarone	MH
	Italian-Style Smoked Cheese – Scarmorza, Stracchiarella, Mozzarella etc.	MI
	Stracchiarella	MJ
N. New Cheese	New Unripened Fresh cheese	NA
	New Blue Cheese	NB
	New Cheddar	NC
	New Cheddar Aged Over 13 Months	ND
	New Ewe's Milk Cheese	NE
	New Flavoured Cheese – All Milks	NF
	New Goat's Milk Cheeses	NG
	New Firm Cheese – All Milks	NH
	Open Class – All Milks or Milk Blends	NI

	New Soft Ripened Cheese – White Mould Rind	NW
	New other (specify type)	NZ
O. Original New Zealand Cheese	Original Blue Style Cheese	OB
	Original Cow's Milk Cheese	OC
	Original Ewe's Milk Cheese	OE
	Original Goat's Milk Cheese	OG
	Original Buffalo or Mixed Milk Cheese	OH
	Original Cheese with Added Flavours -All Milks	OK
	Original Soft Ripened Cheese [white mould rind]	OS
	Original Washed Rind Cheese	OW
	Original Fresh Un-Ripened Cheese	OA
	Original Other (specify type)	OZ
R. Retail Cheddar		
	Mild Cheddars Aged Less Than 6 Months	RA
	Cow's Milk Cheddars Aged Less Than 12 Months	RB
	Cheddars Aged Up to 19 Months	RC
	Cheddars Aged Up to 25 Months	RD
	Cheddars Aged Between 26 and 36 Months	RE
	Mature Cheddars Aged Over 37 Months	RO
	Flavour Added	RF
	Smoked	RS
	American Originals – Cheddar-Style: Colby, Red Leicester, Gloucester, Cheshire etc	RU
S. Soft Ripened Cheese:	Camembert Style – Cow's Milk	SC
White Mould Rind	Open Class for Cream Added Cheeses	SD
(excluding Soft Ripened Blue Cheeses	Open Class for Milk Blends (specify blend)	SF
T. Chef's Choice	Open Class for all Milks and Cheese Types	TA
U. Champion Cheesemaker	Open Class for All milks And Cheese Types – enter 3 individual cheeses	UA

W. Washed Rind Cheese	Washed Rind Cheese – Cow’s milk	WC
	Open Class – all milk blends (specify blend)	WO
X. Export Cheeses	Blue Style Cheeses	XB
[cheeses made for export]	Cheddar Style Cheeses	XC
	Dutch Style Cheeses	XD
	European Style Cheeses	XE
	Feta Style Cheeses	XF
	Goat’s Milk Cheeses	XG
	Ewe’s Milk Cheeses	XH
	Flavour-added Cheeses	XK
	Buffalo or Mixed Milk Cheeses	XM
	NZ Original Cheese	XO
	Soft Ripened – White Mould Rind Cheese	XS
	Washed Rind Cheese	XW
	Fresh Un-ripened Cheese	XA
HC. Home Crafted (Hobbyist) Category	Blue Cheese	HCB
	Feta Style	HCF
	Flavour added Cheese	HCK
	Firm Cheese	HCO
	Soft Ripened White Mould Rind	HCS
	Semi Soft Cheese	HCY
Y. Yoghurt	Yoghurt Natural Set	YA
	Yoghurt Natural Set Low Fat	YB
	Yoghurt Natural Greek Style	YC
	Yoghurt Natural Stirred	YD
	Yoghurt Greek Style Flavoured (not stirred)	YE
	Yoghurt Flavoured Stirred	YF
	Yoghurt Flavoured Stirred Low Fat	YG
Z. Butter	Butter Salted	ZA
Artisan Butter is defined by production in a batch churn.	Butter Unsalted	ZB
	Butter Cultured and Unsalted	ZC
	Butter Flavoured	ZD
	Butter Artisan	ZE
	Butter Artisan Flavoured	ZF