



# DAIRY CLASSES 2019

## CLASS 1 - BUTTER

### Four Packets

- 1.1 Unsalted Butter
- 1.2 Salted Butter
- 1.3 Flavoured Butter - any flavour
- 1.4 Goat's milk Butter
- 1.5 Butter Spread

## COW'S MILK CLASSES

### CLASS 2 - GOUDA CHEESE

- 2.1 **Round Gouda Cheese** – 3 mths max  
One round cheese
- 2.2 **Baby Gouda Cheese** - 3 mths max  
Two cheeses
- 2.3 **Rindless Gouda** - 3 mths max  
One cheese ± 3kg
- 2.4 **Matured Gouda** - 12 months  
One cheese ± 3kg  
Cryovac Rindless Gouda Floating Trophy
- 2.5 **Independent Manufacturer's Class (PD's)**  
Gouda manufactured on premises with a productive capacity of less than 50t per month - min mass 3kg

### CLASS 3 - CHEDDAR CHEESE

- 3.1 **Rindless Cheddar** - 3 mths max  
One cheese ± 3kg  
Cryovac Rindless Cheddar Floating Trophy
- 3.2 **Mild Cheddar** - 0 - 5 months  
One cheese ± 3 kg
- 3.3 **Matured Cheddar** - 6 - 9 months  
One cheese ± 3 kg
- 3.4 **Extra Matured Cheddar** - 10 - 18 months  
One cheese ± 3 kg
- 3.5 **Independent Manufacturer's Class (PD's)**  
Cheddar manufactured on premises with a productive capacity of less than 50t per month - min mass 3kg

### CLASS 4 - SPECIAL CHEESE

#### Mention kind of cheese on wrapping

- 4.1 **Extra Hard Cheeses**  
Min mass of 3 kg - min age 12 mths
- 4.2 **Hard Cheeses**  
Min mass of 3 kg - min age 12 mths
- 4.3 **Semi Hard Cheeses**  
Min mass of 3 kg - min age 6 mths
- 4.4 **Semi Soft Cheeses**  
Min mass of 3 kg

### CLASS 5 - EXOTIC CHEESE

- 5.1 **Feta Cheese without condiments**  
Min two containers, any packaging
- 5.2 **Feta Cheese with condiments**  
Min two containers, any packaging
- 5.3 **Danish Style Feta - without condiments**
- 5.4 **Surface Ripened White Mouldy Cheese**  
Camembert with added flavour ingredients - 500g
- 5.5 **Surface Ripened White Mouldy Cheese**  
Camembert without added flavour ingredients - 500g
- 5.6 **Surface Ripened White Mouldy Cheese -**  
Brie with added flavour ingredients - 500g

### 5.7 Surface Ripened White Mouldy Cheese

Brie without added flavour ingredients - 500g

### 5.8 Blue Veined Cheese i.e. Roquefort type

Any packaging with a min mass of 500g

### 5.9 Mozzarella

Minimum 3 kg, any packaging

### 5.10 Halloumi from Cow's Milk

Two containers or 150g per entry

### 5.11 Halloumi from Goat's Milk

Two containers or 150g per entry

### 5.12 Halloumi from Sheep's Milk

Two containers or 150g per entry

Floating Trophy donated by the late

Fred van Zyl for the best entry

## CLASS 6 - PROCESSED CHEESE

### 6.1 1 Loaf processed cheese without added

ingredients - cheese spread excluded 1x1  
(Min mass)

### 6.2 1 Loaf processed cheese with added

ingredients - cheese spread excluded 1x1  
(Min mass)

### 6.3 Processed cheese slices - Cheddar

4 packets - IWS

### 6.4 Processed cheese slices - Gouda

4 packets - IWS

### 6.5 Processed cheese slices - Flavoured

4 packets - IWS

### 6.6 Processed cheese slices - Cheddar

4 packets - slice on slice

### 6.7 Processed cheese slices - Gouda

4 packets - slice on slice

### 6.8 Processed cheese slices - Flavoured

4 packets - slice on slice

### 6.9 Cheese spread - any flavour

Two containers

## CLASS 7 - GOAT'S MILK

### CHEESE

### 7.1 Fresh Cheese Plain - Two containers of 125g each per entry

### 7.2 Fresh Cheese with condiments - Savoury

Two containers of 125g each per entry

### 7.3 Fresh Cheese with condiments - Sweet

Two containers of 125g each per entry

### 7.4 Soft/Semi Soft Cheese Plain

Two containers of 125g each per entry

### 7.5 Soft/Semi Soft Cheese with condiments

Two containers of 125g each per entry

### 7.6 Mould-ripened cheese - Part of a cheese,

e.g. 500g, vacuum packed and the kind of clearly marked on wrapping

### 7.7 Semi-Hard Cheese - Part of a cheese, e.g.

500g, vacuum packed and the kind of cheese clearly marked on wrapping

### 7.8 Hard Cheese - Part of a cheese, e.g. 500g,

vacuum packed and the kind of cheese clearly marked on wrapping

### 7.9 Feta - Two containers or 150g per entry

### 7.10 Goat's Milk Yogurt - Two containers

## SHEEP'S MILK CHEESE

### 7.11 Soft Cheese (includes Fresh, Soft, Semi Soft & Feta)

Two containers of 125g each per entry

### 7.12 Hard Cheese (includes Semi-Hard and Hard cheese)

Part of a cheese, e.g. 500g, vacuum packed and the kind of cheese marked clearly on the wrapping.

### 7.13 Sheeps Yoghurt

Two containers

## CLASS 8 - COTTAGE CHEESE

Clover SA Floating trophy - Most point in class

Participants must enter 8.2, 8.3, 8.4 to qualify

### 8.1 Low Fat Smooth Cottage Cheese

Without added ingredients - Two containers

### 8.2 Low Fat Smooth Cottage Cheese

With added ingredients - Two containers

### 8.3 Smooth Cream Cottage Cheese

Two containers

### 8.4 Low Fat Chunky Cottage Cheese - with cream

sauce without added ingredients - Two containers

### 8.5 Fat Free Smooth Cottage Cheese

Without added ingredients - Two containers

### 8.6 Fat Free Smooth Cottage Cheese

With added ingredients - Two containers

### 8.7 Fat Free Chunky Cottage Cheese

Without added ingredients - Two containers

### 8.8 Fat Free Chunky Cottage Cheese

With added ingredients - Two containers

## CLASS 9 - CREAM CHEESE

Containers to be supplied with class numbers

### 9.1 Low Fat Flavoured Cream Cheese - Two containers

### 9.2 Low Fat Plain Cream Cheese - Two containers

### 9.3 Full-cream Flavoured Cream Cheese - Two containers

### 9.4 Full-cream Un-flavoured Cream Cheese - Two containers

## MILK PRODUCTS

### CLASS 10 - YOGHURT

Containers to be supplied with class numbers

Quantity - Enough yoghurt for 10 judges. If large, one

container will suffice, otherwise 1 small tubs.

Dairy Belle Floating trophy - Must enter 10.1 - 10.4

to qualify and will be calculated by average.

### 10.1 Low Fat Plain Yoghurt - 1.5% - 2.5%

### 10.2 Low Fat Flavoured Yoghurt - 1.5% - 2.5%

\*Strawberry and/or apricot and/or mixed fruit

### 10.3 Low Fat Fruit Yoghurt - 1.5% - 2.5%

\*Strawberry yoghurt and/or stewed fruit and custard and/or fruit cocktail

### 10.4 Drinking Yoghurt smooth (without fruit)

Strawberry and/or Apricot

### 10.5 Drinking Yoghurt with fruit

Strawberry and/or Apricot

### 10.6 Drinking Yoghurt with added ingredients

\*Any flavour

### 10.7 Fat Free Flavoured Yoghurt - not more than 0,5%

Strawberry and/or Peach and/or vanilla and/or tropical

### 10.8 Full Cream Plain Yoghurt - at least 3.0%

### 10.9 Full Cream Yoghurt with added ingredients - at least 3.0%

### 10.10 Double Cream Plain Yoghurt - at least 4.5%

### 10.11 Double Cream Yoghurt with added ingredients

- at least 4.5%

- 10.12 Full Cream Plain Yoghurt from Goat's Milk
- 10.13 Full Cream Plain Yoghurt from Sheep's Milk
- 10.14 Full Cream Yoghurt from Goat's Milk with added ingredients
- 10.15 Full Cream Yoghurt from Sheep's Milk with added ingredients

**CLASS 11- ACIDIFIED/FLAVOURED/FRESH MILK**

Containers to be supplied with class numbers

- 11.1 Acidified Full Cream Milk (Amazi) Two containers
- 11.2 Low Fat Flavoured Milk (Any flavour) Four bottles
- 11.3 Fresh full cream milk - Two large containers

**CLASS 12- CREAM**

Containers to be supplied with class numbers

- 12.1 Fresh cream - Four containers

**CLASS 13- DAIRY BLENDS**

Containers to be supplied with class numbers

- 13.1 Dairy fruit juice blend - Two large containers

**CLASS 14- READY TO SERVE CUSTARD**

Containers to be supplied with class numbers

- 14.1 Custard - Two large containers

**Important information:**

Complete entry and submit before the closing date.

Information available on the website [www.bloemshow.co.za](http://www.bloemshow.co.za)

Entry Fee R60 per entry

**Apply labels or stickers with name of entrants to entries – each product must be labelled**

Closing date for entries **Friday 22 February 2019**

Cheques made payable to Central Agricultural Society

Banking details for deposits:

ABSA

Acc no 0470740256

Branch Code 334 134

Products for judging to be delivered at the Dairy Hall, Bloem Show, Curie Avenue, Bloemfontein – **Friday 1 March 2019 before 16:00**

Judging will take place on **Wednesday 6 March 2019**

Results will be made available at the prize giving on 23 April 2019 (date may change)

# BLOEM SHOW DAIRY COMPETITION ~ 2019

## CONTACT DETAILS:

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