



DAIRY COMPETITION

Competition Rules & Information

1. NUMBER OF SAMPLES TO SUBMIT PER ENTRY

Sample sizes differ for different products. Kindly refer to the quantities specified under each class.

2. SAME PRODUCT – MULTIPLE ENTRIES

The same product may not be entered more than once in the same class or in different classes.

3. SUFFICIENT ENTRIES PER CLASS

Position prizes will only be awarded if a minimum of three products have been entered in a class. However, products will be judged and can be awarded in such a class if a product qualifies for it.

4. PRODUCTS ENTERED IN INCORRECT CLASSES

It is the responsibility of the exhibitor to enter each product in the correct class. Contact Bloem Show at time of entry if unsure of correct classes.

5. PROMOTION OF BLOEM SHOW AWARDS CHEESES

Exhibitors of cheese which are awarded a Bloem Show Award agree to donate a maximum of 12 kilograms for promotions during the ensuing Bloem Show Shoprite Cheese & Wine Expo.

6. JUDGES' COMMENTS

Exhibitors requiring judges' comments should indicate this on the entry form.

- Contact Monique van Vuuren at 051 448 9894 or monique@bloemskou.co.za for more information.

Important information:

- This competition is open to all dairy manufacturers.
- Complete the online application form
<https://www.bloemskou.co.za/online-registrations/#dairy-application-form>
- **Entry Fee R65 per entry** – proof of payment to be emailed to monique@bloemskou.co.za
- **All products to be labelled with the following:**
 1. **Name of Manufacturer**
 2. **Class no. i.e. 2.1 Round Gouda**
 3. **Flavour i.e. Strawberry**
- Closing date for entries **Friday 21 February 2020**
- Cheques made payable to
Banking details for deposits:
Central Agricultural Society
ABSA
Account no 0470740256
Branch Code 334 134
- Products for judging to be delivered at the Pavilion Hall, Bloem Show, Entrance at Vodacom Gate, Curie Avenue, Bloemfontein – **Friday 28 February 2020 before 16:00**
- Judging will take place on **Wednesday 4 March 2020**
- Results will be made available at the prize giving on 30 April 2020 (date may change)

Guidelines

FRESH CHEESE

Lactic dominated coagulation

No cut and stir, only draining

Texture: Soft, dense, compact & slightly chalky

Flavour: Lactic, mild and milky

Examples: Mascarpone, Fromage Blanc, Chèvre, Labneh

Moisture: 70 – 80%

SOFT CHEESE

Rennet dominated coagulation

Cut, no stirring and no pressing

Texture: Chalky when young, soft to runny with age, some small holes

Flavour: Creamy, flavourful when ripe

Examples: Brie, Livarot, Camembert

Moisture: 45 – 50%

SEMI-SOFT CHEESE

Rennet dominated coagulation

Cut, stirring and pressing

Texture: Chalky, later soft to runny, some small holes

Flavour: Rich, creamy, more flavourful

Examples: Reblochon, Port Salut

Moisture: 45 – 50%

SEMI-HARD CHEESE

Rennet dominated coagulation

Cut, stirring, heating and pressing

Texture: Pliable, some eyes

Flavour: Mild

Examples: Gouda, Edam, Young Boerenkaas

Moisture: 42 – 45%

HARD CHEESE

Rennet dominated coagulation

Cut, stirring, heating and pressing

Texture: Firm, with or without eyes

Flavour: Rich, flavourful, strong

Examples: Cheddar, Pecorino

Moisture: 37 – 38%

EXTRA HARD CHEESE

Rennet dominated coagulation

Cut, stirring, cooking and pressing

Texture: Hard, brittle, no eyes, crystals

Flavour: Rich, flavourful, strong

Examples: Parmesan, Grana, Sbrinz

Moisture: 33 – 36%

YOGHURT

A category of fermented milk made with *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *Bulgaricus* culture.

CONCENTRATED YOGHURT

A category of fermented milk with increased protein content to 5.6%. **Examples:** Strained yoghurt, Ymer.

SNACK YOGHURT

Composite milk product based on fermented milk containing 50% non-dairy products such as chocolate, nuts, fruit and spices.