



DAIRY | SUIWEL

COMPETITION | KOMPETISIE

CLASS LIST



2027

INTRODUCTION

Bloem Show hosts an annual combined trade and agricultural exhibition, offering a platform for showcasing and selling high-quality products, services, and livestock. The event takes place in a relaxed, safe environment that promotes quality family time, entertainment, and fun.

In the lead-up to this annual event, Bloem Show presents a **Dairy Competition**, open to all dairy manufacturers — big and small. The goal of the competition is to recognise exceptional products and to promote excellence and innovation in the dairy industry.

In 2026, we were proud to receive 374 entries from manufacturers across South Africa. These included both large-scale producers and passionate individuals dedicated to the craft of dairy production. We extend our sincere gratitude to all participants for their continued support and outstanding products.

As we look ahead to the **2027** competition, we embrace a year of growth, change, and innovation. A heartfelt thank you to our main sponsor, Novonesis, for their ongoing support and invaluable assistance.

We invite you to be part of this exciting 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 still be judged and can receive awards in such a class if they qualify.

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 the time of entry if unsure about the correct class.

5. PROMOTION OF BLOEM SHOW AWARD-WINNING PRODUCTS

Results of champion products will be displayed during Bloem Show for public viewing.

6. JUDGES' COMMENTS

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

7. JUDGING PROCESS

Products will be decanted to eliminate identification and ensure 100% anonymity.

Products will be judged on:

Appearance (3)

Texture (6)

Flavour (11)

Total: 20 points

For more information, contact: 051 448 9894 or agri@bloemshow.co.za

GUIDELINES

FRESH CHEESE:

Coagulation: Lactic-dominated

No cutting or stirring, only draining

Texture: Soft, dense, creamy, compact, slightly chalky

Flavour: Lactic, mild, delicate, milky

Optimum: 5 – 10 days

Examples: Mascarpone, Fromage Blanc, Chèvre, Labneh

Moisture: 70 – 80%

SOFT CHEESE:

Coagulation: Rennet-dominated

Cut, no stirring, no pressing

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

Flavour: Creamy, earthy, mushrooms, spicy; flavourful when ripe

Optimum: 4 – 6 weeks

Examples: Brie, Livarot, Camembert

Moisture: 45 – 50%

SEMI-SOFT CHEESE:

Coagulation: Rennet-dominated

Cut, stirring, pressing

Texture: Chalky; later soft to runny; bouncy; some small holes

Flavour: Rich, creamy, nutty, herbal; more flavourful

Optimum: 4 – 8 months

Examples: Reblochon, Port Salut

Moisture: 45 – 50%

SEMI-HARD CHEESE:

Coagulation: Rennet-dominated

Cut, stirring, heating, pressing

Texture: Pliable; some eyes

Flavour: Mild peanut; fruity; creamy

Optimum: 1 – 6 months

Examples: Gouda, Edam, Young Boerenkaas

Moisture: 42 – 45%

HARD CHEESE:

Coagulation: Rennet-dominated

Cut, stirring, heating, pressing

Texture: Firm, with or without eyes

Flavour: Rich, flavourful, strong, savoury, fruity, lactic

Optimum: 3 – 12 months

Examples: Cheddar, Pecorino

Moisture: 37 – 38%

EXTRA HARD CHEESE:

Coagulation: Rennet-dominated

Cut, stirring, cooking, pressing

Texture: Hard, brittle, no eyes; crystals; dense

Flavour: Rich, flavourful, strong, complex, fruity, herbal, tangy

Optimum: 6 – 24 months

Examples: Parmesan, Grana, Sbrinz

Moisture: 33 – 36%

YOGHURT:

A category of fermented milk made with *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* cultures.

CONCENTRATED YOGHURT:

A category of fermented milk with increased protein content to 5.6%.

Examples: Strained yoghurt, Ymer

SNACK YOGHURT:

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

IMPORTANT INFORMATION

- This competition is open to **all dairy manufacturers**.
- Complete the online application form here:
<https://www.bloemskou.co.za/online-registrations/#dairy-application-form>
- **Entry fee: R80 per entry**

Product Label Requirements:

All products must be clearly labelled with the following:

- Name of Manufacturer
- Entry Number (provided upon digital confirmation of entry)
- Class Number (e.g. 2.1 Round Gouda)
- Flavour (e.g. Strawberry)

Key Dates:

- **Closing date for entries:** Wednesday, **17 February 2027**
- **Product delivery for judging:**
All products must be delivered to the Pavilion Hall, Bloem Show, via Gate 5 (WIRULink tower), Curie Avenue, Bloemfontein
- **Delivery date:** Friday, **26 February 2027**, before **15:00**
- **Fresh milk or cream may be submitted on Monday, 01 March 2027, before 12:00**
(by prior arrangement only)
- **Judging date:** Wednesday, **03 March 2027**
- **Prizegiving and results announcement:** Wednesday, **28 April 2027** (*subject to change*)

Banking Details for Deposits:

Kindly make payment as soon as you receive your invoice. Use the **unique reference number** provided on the invoice.

- **Account Name:** Central Agricultural Society
- **Bank:** ABSA
- **Account Number:** 0470740256
- **Branch Code:** 334 134

Note: If a Purchase Order number is required to reflect on your invoice, please supply it when entering the competition.

Send proof of payment to agri@bloemshow.co.za

PRODUCT CLASSES

CLASS 1 | BUTTER

State name of butter-maker in each class

1.1 Unsalted Butter

Four packets

1.2 Salted Butter

Four packets

1.3 Flavoured Butter

Four packets – any flavour

1.4 Butter Spread

Four packets

CLASS 2 | GOUDA CHEESE

State name of cheese-maker in each class

2.1 Round Gouda or Baby Gouda Cheese | 3 months maximum

One round cheese or two baby cheeses

2.2 Rindless Gouda | 3 months maximum

One cheese $\pm$ 3 kg

The *CRYOVAC Rindless Gouda Floating Trophy* will be awarded to the cheese-maker of the winning cheese factory.

2.3 Matured Gouda | Maximum age 12 months

One cheese $\pm$ 3 kg

CLASS 3 | CHEDDAR CHEESE

State name of cheese-maker in each class

3.1 Rindless Cheddar | Min 5 weeks - max 5 months

One cheese $\pm$ 3 kg

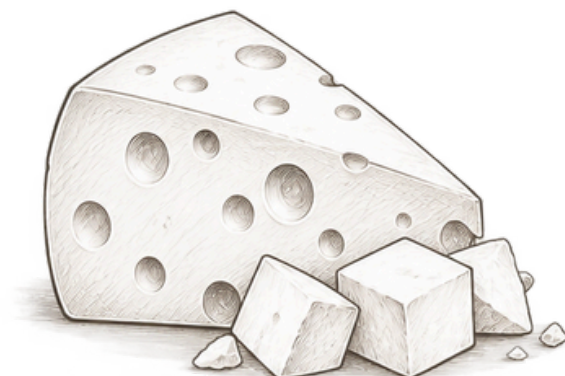
The *CRYOVAC Rindless Cheddar Floating Trophy* will be awarded to the cheese-maker of the winning cheese factory.

3.2 Matured Cheddar | 6 to 9 months

One cheese $\pm$ 3 kg

3.3 Extra Matured Cheddar | 10 to 18 months

One cheese $\pm$ 3 kg



CLASS 4 | CONTINENTAL CHEESE

State name of cheese-maker in each class

Mention kind of cheese & flavour on wrapping.

4.1 Hard Cheeses | Maximum age 12 months

Minimum mass 3 kg

4.2 Semi Hard Cheeses | Maximum age 6 months

Minimum mass 3 kg

CLASS 5 | SPECIALTY CHEESE

State name of cheese-maker in each class

5.1 Feta Cheese | Without condiments

Minimum of two containers, any packaging

5.2 Feta Cheese | With condiments

Minimum of two containers, any packaging

5.3 Danish Style Feta | With or without condiments

5.4 Surface Ripened White Mouldy Cheese | With condiments

Camembert or Brie – 500 g

5.5 Surface Ripened White Mouldy Cheese | Without condiments

Camembert or Brie – 500 g

5.6 Blue Veined Cheese e.g. Roquefort types

Any packaging with a minimum mass of 500 g

5.7 Mozzarella

Minimum 3 kg, any packaging

5.8 Plain Halloumi from Cow's Milk

Two containers or 150g per entry

5.9 Flavoured Halloumi from Cow's Milk

Two containers or 150g per entry

5.10 Mascarpone | Plain

Two containers or 150g per entry

5.11 Mascarpone | Flavoured

Two containers or 150g per entry

5.12 Ricotta | Milk and/or whey-based

Two containers or 150g per entry

Floating Trophy donated by the late Fred van Zyl for the best entry

CLASS 6 | PROCESSED CHEESE

State name of cheese-maker in each class

6.1 1 Loaf Processed Cheese | Without added ingredients

6.2 1 Loaf Processed Cheese | With added ingredients

6.3 Processed Cheese Slices | Cheddar

Four packets

6.4 Processed Cheese Slices | Gouda

Four packets

6.5 Processed Cheese Slices | Sweetmilk

Four packets

6.6 Processed Cheese Spread | Flavoured

Two containers (Name flavour)

6.7 Processed Cheese Spread | Plain

Two containers

6.8 Cheese Sauce | Cheese based

Two containers (Name flavour)

6.9 Cheese Wedges | Plain

Two containers

6.10 Cheese Wedges | Flavoured

Two containers (Name flavour)

6.11 Dairy Based Dips

Two containers (Name flavour)

CLASS 7 | GOAT'S MILK PRODUCTS

State name of cheese-maker in each class

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 cheese marked clearly on the wrapping.

7.7 Semi Hard Cheese

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

7.8 Hard Cheese

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

7.9 Feta | Plain

Two containers or 150g per entry

7.10 Feta | With condiments

Two containers or 150g per entry

7.11 Goat's Milk Yoghurt | Plain

Two containers

7.12 Goat's Milk Yoghurt | Flavoured or with added ingredients

Two containers (Name flavour)

7.13 Goat's Milk

7.14 Goat's Milk Butter | Plain

7.15 Goat's Milk Butter | Flavoured (Name flavour)

7.16 Goat's Milk Halloumi | Plain

7.17 Goat's Milk Halloumi | Flavoured (Name flavour)

CLASS 8 | COTTAGE CHEESE

State name of cheese-maker in each class

A floating trophy donated by **Clover SA** will be awarded for most points in class 8. Participants must enter in any **3** of the below classes to qualify for the trophy.

8.1 Fat Free Smooth Cottage Cheese | Without added ingredients

Two containers

8.2 Fat Free Chunky Cottage Cheese | Without added ingredients

Two containers

8.3 Fat Free or Low Fat Chunky Cottage Cheese | With added ingredients

Two containers

8.4 Low Fat Smooth Cottage Cheese | Without added ingredients

Two containers

8.5 Low Fat Smooth Cottage Cheese | With added ingredients

Two containers

8.6 Low Fat Chunky Cottage Cheese | Without added ingredients

Two containers

8.7 Medium Fat Smooth Cottage Cheese | Without added ingredients

Two containers

8.8 Medium Fat Smooth Cottage Cheese | With added ingredients

Two containers

8.9 Medium Fat Chunky Cottage Cheese | Without added ingredients

Two containers

8.10 Full Cream or Creamed Smooth Cottage Cheese | Without added ingredients

Two containers

8.11 Full Cream Chunky Cottage Cheese | With added ingredients

Two containers

8.12 Full Cream Chunky Cottage Cheese | Without added ingredients

Two containers - (Name flavour)

CLASS 9 | CREAM CHEESE

State name of cheese-maker & flavour in each class

9.1 Medium Fat Cream Cheese | With condiments

Two containers

9.2 Medium Fat Cream Cheese | Plain

Two containers

9.3 Full Fat Cream Cheese | With condiments

Two containers

9.4 Full Fat Cream Cheese | Plain

Two containers

CLASS 10 | YOGHURT

State name of maker in each class

Entry Limits per Sub-Class:

Each company may enter a maximum of three(3) products in any given sub-class. If a company supplies products for multiple brands, each brand is treated as a separate entrant.

Example: If Company X supplies products under its own brand (Company X) as well as for Brand A and Brand B, each of these brands (Company X, Brand A, Brand B) may enter up to three (3) products per sub-class.

Quantities depend on the size of the containers – enough yoghurt must be available for ten judges. If large containers are used, one container will be sufficient, otherwise six smaller containers per class/flavour. Kindly indicate flavour.

10.1 Fat Free Yoghurt | Plain

Not more than 0.5%

10.2 Fat Free Fruited Yoghurt | Fruited variants

Not more than 0.5%

10.3 Fat Free Smooth Yoghurt | Flavoured

Not more than 0.5%

- 10.4 Low Fat Yoghurt | Plain**
0.5% to 1.5%
- 10.5 Low Fat Smooth Yoghurt | Flavoured**
0.5% to 1.5%
- 10.6 Low Fat Fruited Yoghurt | Fruited variants**
0.5% to 1.5%
- 10.7 Low Fat Yoghurt | With condiments**
0.5% to 1.5%
- 10.8 Medium Fat Yoghurt | Plain**
1.5% to 2.5%
- 10.9 Medium Fat Smooth Yoghurt | Flavoured**
1.5% to 2.5%
- 10.10 Medium Fat Fruited Yoghurt | Fruited variants**
1.5% to 2.5%
- 10.11 Medium Fat Yoghurt | With condiments**
1.5% to 2.5%
- 10.12 Full Cream Yoghurt | Plain**
At least 3.0%
- 10.13 Full Cream Smooth Yoghurt | Flavoured**
At least 3.0%
- 10.14 Full Cream Fruited Yoghurt | Fruited variants**
At least 3.0%
- 10.15 Full Cream Yoghurt | With condiments**
At least 3.0%
- 10.16 Double Cream Yoghurt | Plain**
At least 4.5%
- 10.17 Double Cream Greek Style Yoghurt | Plain**
At least 4.5%
- 10.18 Double Cream Smooth Yoghurt | Flavoured**
At least 4.5%
- 10.19 Double Cream Fruited Yoghurt | Fruited variants**
At least 4.5%
- 10.20 Double Cream Yoghurt | With condiments**
At least 4.5%
- 10.21 Low Fat Smooth Drinking Yoghurt | Flavoured**
- 10.22 Low Fat Drinking Yoghurt | Fruited or with condiments**
- 10.23 Medium Fat Smooth Drinking Yoghurt | Flavoured**



10.24 Medium Fat Drinking Yoghurt | Fruited or with condiments

10.25 Full Cream Drinking Yoghurt | With condiments or fruit

CLASS 11 | ACIDIFIED | FLAVOURED | FRESH MILK

State name of maker in each class

Containers to be supplied with class numbers & flavour if applicable

11.1 Full Cream Amasi

Two containers

11.2 Medium Fat Amasi

Two containers

11.3 Cultured Buttermilk

Two containers

11.4 Flavoured Milk | Full fat, pasteurised, sterilised or UHT

Two containers

11.5 Flavoured Milk | Medium fat, pasteurised, sterilised or UHT

Two containers

11.6 Flavoured Milk | Low fat, pasteurised, sterilised or UHT

Two containers

11.7 Protein Flavoured Milk

Two containers

11.8 Pasteurised Milk | Full cream

Two large containers

11.9 Pasteurised Milk | Low fat

Two large containers

11.10 Pasteurised Milk | Fat Free

Two large containers

11.11 UHT Milk | Full cream

Two large containers

11.12 UHT Milk | Low fat

Two large containers

11.13 UHT Milk | Fat Free

Two large containers

CLASS 12 | CONDENSED MILK

State name of maker in each class

Containers to be supplied with class numbers

12.1 Full Cream Sweetened Condensed Milk

Two containers

CLASS 13 | CREAM

State name of maker in each class

Containers to be supplied with class numbers

13.1 Fresh Pouring Cream

Four containers

13.2 Fresh Whipping Cream (Excluding Spray Cans)

Four containers

13.3 Cultured/Sour Cream

Four containers

13.4 Double Thick Cream

Four containers

13.5 UHT Pouring Cream

13.6 UHT Whipping Cream

CLASS 14 | DAIRY BLENDS

State name of maker & flavour in each class

Entry Limits per Sub-Class:

Each company may enter a **maximum of three(3)** products.

If a company supplies products for multiple brands, each brand is treated as a separate entrant.

Example: If Company X supplies products under its own brand (Company X) as well as for Brand A and Brand B, each of these brands (Company X, Brand A, Brand B) may enter up to three (3) products.

Containers to be supplied with class number

14.1 Dairy Fruit Juice Blend

Two large containers

CLASS 15 | READY TO SERVE CUSTARD

State name of maker & flavour in each class

Containers to be supplied with class numbers

15.1 Custard | Vanilla

Two large containers

15.2 Custard | Other Flavours (Excluding Vanilla)

Two large containers

CLASS 16 | LACTOSE FREE

State name of maker & flavour in each class

- 16.1 Rindless Gouda**
± 3 kg
- 16.2 Rindless Cheddar**
± 3 kg
- 16.3 Medium Fat Cream Cheese | Plain**
Two containers
- 16.4 Cultured/Sour Cream**
Four containers
- 16.5 Low Fat Smooth Cottage Cheese | Without added ingredients**
Two containers
- 16.6 UHT Milk | Full cream**
Two large containers
- 16.7 UHT Milk | Low fat**
Two large containers
- 16.8 Pasteurised Milk | Full cream**
Two large containers
- 16.9 Pasteurised Milk | Low fat**
Two large containers
- 16.10 Flavoured Milk | Low fat**
Two containers
- 16.11 Double Cream Yoghurt | Plain**
- 16.12 Double Cream Fruited Yoghurt | Fruited variants**
- 16.13 Double Cream Yoghurt | With condiments**
- 16.14 Full Cream Yoghurt | Plain**
- 16.15 Full Cream Yoghurt | Flavoured**
- 16.16 Low Fat Yoghurt | Plain**
- 16.17 Low Fat Smooth Yoghurt | Flavoured**
- 16.18 Low Fat Smooth Drinking Yoghurt | Flavoured**



CLASS 17 | ORGANIC

State name of maker & flavour in each class

Containers to be supplied with class numbers

17.1 Any Organic Cheese

Two blocks

17.2 Any Organic Yoghurt

Two large containers

CLASS 18 | NEW INNOVATIVE PRODUCT

Innovative

- ADJECTIVE

(of a product, idea, etc.) featuring new methods; advanced and original.

State name of maker & flavour in each class

Containers to be supplied with class numbers

18.1 Any original dairy product launched after January 2026

Two large containers

CLASS 19 | DAIRY DESSERT

Dairy dessert – shall consist of either a single primary dairy product, or a mixture of two or more primary dairy products with or without added foodstuff and/or fruit: Provided that the primary dairy product(s) used shall at least be the main ingredient(s) in the final product concerned.

State name of maker & flavour in each class

Containers to be supplied with class numbers

19.1 Dairy Desserts

Two large containers

CLASS 20 | NOVICE (NONE-FACTORY MANUFACTURER)

First-time entry, non-commercial manufacturers may enter in this category.

State name of maker & flavour in each class

Containers to be supplied with class numbers.

20.1 Gouda Cheese

Minimum mass 3 kg

20.2 Cheddar Cheese

Minimum mass 3 kg

20.3 Fresh Cheese
Minimum mass 3 kg

20.4 Plain Yoghurt
Two containers

20.5 Flavoured Yoghurt
Two containers

20.6 Drinking Yoghurt
Two containers

CLASS 21 | SMOOTHIES

State name of maker & flavour in each class

Containers to be supplied with class numbers.

21.1 Any Smoothie containing cow's milk

CLASS 22 | ICE CREAM & FROZEN YOGHURT

State name of maker & flavour in each class

Containers to be supplied with class numbers.

22.1 Dairy Ice Cream | Vanilla

22.2 Dairy Ice Cream | With condiments, fruit or flavoured

22.3 Dairy Ice Cream Lollies | With condiments, fruit or flavoured

22.4 Frozen Yoghurt | With condiments, fruit or flavoured

22.5 Frozen Yoghurt Lollies | With condiments, fruit or flavoured

(Quantities depend on the size of the containers/product – enough must be available for ten judges. If large containers are used, one container will be sufficient. Kindly always indicate flavour.)



Bloem Show | 22 April - 01 May 2027

051 448 9894 | www.bloemshow.co.za | agri@bloemshow.co.za