

Irish Cheese Awards 2019



Important Dates

- **Judging on 9th October**
Cheese can be accepted from Monday-Tuesday, 7th -8th October by 5pm to Bord Bia, Clanwilliam Court, Lower Mount St., Dublin 2.
- **Closing date for receipt of applications is Thursday 26th September.**
- **Awards Ceremony & Gala Dinner, Thursday 7th November at The Metropole Hotel, MacCurtain Street, Cork.**

CAIS presents the 2019 Irish Cheese Awards

CAIS, the Association of Irish Farmhouse Cheesemakers, is thrilled to present the 2019 Irish Cheese Awards! The Awards ceremony will take place in Cork at The Metropole Hotel on November 7th.

Judging will take place on Wednesday 9th October in Bord Bia, Dublin and entry deadline is 26th September.

The Irish Cheese Awards is now in its eighth year and is the only competition dedicated entirely to Irish cheese. The awards are a biennial event and entries are open to all cheese producers on the 32 counties of the island of Ireland.

For 2019 two new categories have been introduced; Best new Cheesemaker to have entered the market since 2016 and Best Raw Milk Cheese.

“The Irish Cheese Awards recognises the achievements within our community and are a chance for all of us cheesemakers to come together to promote and celebrate this vibrant sector as a whole. The success and recognition of the outstanding quality of Irish cheese both at home and abroad is possibly one of the most important achievements in Irish food and agriculture in our country over the last 50 years”

Louis Grubb, Chairperson

HOW TO ENTER

- Fill in the entry form below, selecting the appropriate class for your cheese.
- As your cheese may fit in to more than one category, please contact us prior to entry if you need assistance selecting the appropriate classes.
- Review the entry criteria and categories fully and take special note of delivery time & locations.
- Submit your application to awards@irishcheese.ie no later than Thursday 26th September 2019.



In Association with:

Bord Bia
Irish Food Board



Ornua
THE HOME OF IRISH DAIRY

IRISH CHEESE AWARDS 2019 CLASSES

CLASS NO:	ENTRY CLASS DESCRIPTION	Important Class Rules/Notes	Amount for Submission	Labelling Notes
1	CREAMERY CHEDDAR AGED UP TO 6 MONTHS	Block Cheddar. Retailer own brands ARE permitted in this class	Maximum 5kg	No Branding to be included - Labelled with entry number only
2	CREAMERY CHEDDAR AGED 6 MONTHS PLUS	Block Cheddar. Retailer own brands ARE permitted in this class	Maximum 5kg	No Branding to be included - Labelled with entry number only
3	RETAILERS CLASS: SOFT TO SEMI-SOFT CHEESES, ALL MILK TYPES	All types of softer textured cheeses in retailers own branded / private label packaging	500g minimum plus 1 piece which will remain in packaging for judging	Cheese should be submitted in its packaging as class includes marks for packaging and branding
4	RETAILERS CLASS: SEMI-HARD TO HARD CHEESES, ALL MILK TYPES	All types of firm textured cheeses in retailers own branded / private label packaging	500g minimum plus 1 piece which will remain in packaging for judging	Cheese should be submitted in its packaging as class includes marks for packaging and branding
5	FRESH / SOFT CHEESE, ALL MILK TYPES	Any milk type permitted	500g minimum	No Branding to be included - Labelled with entry number only
6	GOAT'S MILK CHEESE, AGED UNDER 2 MTHS	Goat's milk cheese, any type aged under 2 months	500g minimum	No Branding to be included - Labelled with entry number only
7	GOATS MILK CHEESE, AGED OVER 2 MTHS	Goat's milk cheese, any type, aged 2 months plus	500g minimum	No Branding to be included - Labelled with entry number only
8	SHEEP'S MILK CHEESE	Sheep's Milk Cheeses - all cheese types	500g minimum	No Branding to be included - Labelled with entry number only
9	WHITE (BLOOMY) RINDED CHEESE, ALL MILK TYPES	Any milk type permitted. Soft / semi-soft	500g minimum	No Branding to be included - Labelled with entry number only
10	WASHED RIND CHEESE (SEMI-SOFT) ALL MILK TYPES	Any milk type permitted	500g minimum	No Branding to be included - Labelled with entry number only
11	BLUE CHEESE, ALL MILK TYPES	Please use this class for all blue cheese entered*	500g minimum	No Branding to be included - Labelled with entry number only
12	HARD / SEMI-HARD CHEESE, AGED UNDER 6 MTHS, ALL MILK TYPES	Hard / semi-hard / pressed	500g minimum	No Branding to be included - Labelled with entry number only
13	HARD / SEMI-HARD CHEESE, AGED OVER 6 MTHS, ALL MILK TYPES	Hard / semi-hard / pressed	500g minimum	No Branding to be included - Labelled with entry number only
14	FRESH / SOFT / SEMI-SOFT, FLAVOUR ADDED, ALL MILK TYPES		500g minimum	No Branding to be included - Labelled with entry number only

CLASS NO:	ENTRY CLASS DESCRIPTION	Important Class Rules/Notes	Amount for Submission	Labelling Notes
15	HARD / SEMI-HARD, FLAVOUR ADDED CHEESE, ALL MILK TYPES		500g minimum	No Branding to be included - Labelled with entry number only
16	SMOKED CHEESE, ALL MILK TYPES	All cheese types	500g minimum	No Branding to be included - Labelled with entry number only
17	BEST NEW CHEESE IN LAST 24 MTHS, ALL MILKS	Cheese must be currently available on the market and must have only been available on the market after 1st October 2017	500g minimum	No Branding to be included - Labelled with entry number only
NEW FOR 2019				
18	RAW MILK CHEESE, ALL MILK TYPES	All cheese types	500g minimum	No Branding to be included - Labelled with entry number only
19	BEST NEW CHEESEMAKER, NEW ENTRANT TO CHEESEMAKING SINCE 2016	All, milk types, all cheese types. The company must have only commenced commercial sales of cheese produced by them since 1st January 2016.	500g minimum	Branding and marketing material should be submitted for this category along with unbranded labelled cheeses. Organisers will request a brief description of your business.

Please read full rules of entry carefully, but some key points for review when selecting appropriate categories as follows:

Cheeses cannot be entered more than once in different categories with 3 exceptions which are Classes 17, 18 and 19.

Whilst some categories allow for any milk type, it is strongly advised that classes 6 and 7 are most appropriate for goat's cheeses and class 8 for sheep's milk cheese (blue cheeses however should be entered in class 11).

Any Retailer own branded / private label cheeses should be entered only in classes 1 - 4

Note that the organisers reserve the right to switch your cheese to the most appropriate category on judging day and that for category judging to proceed a minimum of 5 cheeses must have been entered.

Please contact us if you are unsure of which category to enter your cheese in, we will be happy to advise which category is the most appropriate for your cheese. Please send your query to: awards@irishcheese.ie



IRISH CHEESE AWARDS 2019

If you are a registered cheese producer operating within the 32 counties of Ireland, you may enter the Irish Cheese Awards. Simply identify the relevant class for your product and complete the entry form - you will find the list of the classes and entry form enclosed in this pack. There is no restriction on the number of cheeses you can enter, but each cheese may only be entered in one class (with the exception of the New cheese, New Cheesemaker and Raw Milk Cheese classes). The entry fee is €30 for the first cheese entered and €25 for any additional cheeses entered. Cais members receive a discount. Any special storage instructions should be notified in advance and should be marked on the packaging containing the entry.

TERMS & CONDITIONS:

- The Irish Cheese Awards are organised by CAIS – The Association of Irish Farmhouse Cheesemakers in association with Bord Bia and our sponsors.
- Cheese will not be accepted for the competition after 5pm, Tuesday 8th October 2019. Late arrivals will not be included in the judging process, and you will forgo fees paid.
- The organisers cannot be held responsible for the non-arrival of cheese nor for return delivery.
- It is the competitor's responsibility to ensure that cheeses carry the official code(s) provided and comply with the labelling notes provided in the category descriptions. No other visible branding or identification marks permitted. Exhibits bearing such marks will be disqualified. *
- All outer (delivery box) packaging should be clearly labelled with Producer name and contents.
- All cheese entered must be produced in Ireland (32 counties).
- The judges may withhold awards at their discretion. The judges' decision is final.
- Minimum weight for all categories is 500g per entry. * Maximum weight for entry for creamery cheddar classes is 5kg blocks.
- Any cheese left over after the judging, will be given away unless instructions to the contrary are received.

*RETAILER & NEW CHEESEMAKERS CLASSES

- Cheese entry to be sent in retail packaging and weight as it appears on the retailer shelf. The cheese will be decanted ahead of the judging. For New cheesemaker class, if retail version is not available, branding information can be sent to accompany.
- Weight dependent - 3 pieces per entry are required as judging criteria include appearance and packing for these classes.

Please read category rules carefully. As your cheese may fit into more than one category, please clarify with us prior to entry if you need assistance.

THE JUDGING:

- The competition will be judged by an acknowledged panel of independent experts on Wednesday 9th October 2019. Entries will be graded out of 100 based on the following criteria:
 - o Flavour, aroma, balance - 60 points
 - o body and texture - 30 points
 - o overall appearance - 10 points
- The awards will be presented to winners at a Gala Dinner in the Metropole Hotel, Cork on Thursday 7th November. [View Details on Eventbrite](#)
- A full listing of winners will be available after the awards ceremony on the [CAIS website](#)
- Judging guidelines and rules are available for review on the Cais website.
- Feedback including scores and comments where provided will be available to entrants on request following the awards ceremony.

THE PRIZES:

- Class winners will receive a trophy and certificate plus artwork.
- **The Sheila Broderick Memorial Trophy:** a cheese selected from the Producers' Gold Winner cheeses will be presented with the prestigious Sheila Broderick Memorial Trophy and declared Supreme Champion.

DELIVERY OF PRODUCT FOR JUDGING:

Cheeses must be delivered by 5pm, Tuesday 8th October to Bord Bia, Clanwilliam Court, Mount Street Lower, Dublin 2

Outer Boxes must be Clearly labelled: Irish Cheese Awards
Approximately one week prior to the deadline for delivering your cheese, you will receive an email with your entry codes(s). You **Must** affix a label displaying the notified code(s) to all cheeses submitted. The cheeses should not have any other identifiable branding. Cheeses not labeled correctly cannot be accepted for entry. If you have not received your entry numbers by Wednesday 1st October, please contact us.

Queries to: awards@irishcheese.ie / 086 394 9270

ENTRY FORM 2019 IRISH CHEESE AWARDS

Completed entry form should be sent to: awards@irishcheese.ie Deadline for entries: 26th September 2019

Company Name:

Address:

Telephone:

Email:

Contact Person:

Are you a Fully Paid up Cais member? Yes No

FEES:

The entry fee is €30 to enter one cheese, and €25 per each additional cheese.

Paid Up Cais members qualify for a reduced price of €25 for one cheese and €20 for each additional cheese.

You will receive an online invoice after your entry has been submitted.

Confirmation of Entry I will pay the provided invoice within 3 working days of receipt and agree to abide by the terms and conditions of the competition and accept the judges' decision as final. I understand that entries are not confirmed until payment has been received.

DELIVERY OF CHEESE FOR JUDGING:

Please ensure that you have read the terms and conditions including detailed instructions regarding the labelling packaging and delivery of your entries to Bord Bia no later than 5pm on Tuesday 8th October.

Agreed & Confirmed by:

*note that if there are any difficulties with this payment method, you can get in touch to organise an alternative

CLASS No.	NAME OF CHEESE	MILK c [cows], g [goats], s [sheep], b [buffalo]	NAME OF PRODUCER	ENTERED BY (COMPANY NAME)

PLEASE DUPLICATE THIS FORM PAGE IF YOU REQUIRE SPACE FOR MORE ENTRIES. [A FILLABLE WORD DOCUMENT IS AVAILABLE TO DOWNLOAD ON CAIS WEBSITE](#)