

CÁIS presents the 2021 Irish Cheese Awards



CÁIS, the Association of Irish Farmhouse Cheesemakers, is delighted to present the 2021 Irish Cheese Awards! The Awards ceremony will take place on Wednesday 10th November in the beautiful surroundings of Killruddery House in Bray, Co. Wicklow, hosted by MC Rory O'Connell.

This is the ninth Irish Cheese Awards, 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.

- **Deadline to submit entry form is 6th October**
- **Cheeses should be delivered on Thursday 4th - Friday 5th November by 3pm to Traditional Cheese Co. in Dublin 12**
- **Judging will take place on Tuesday 9th November**
- **Awards Ceremony & Gala Dinner, Wednesday 10th November at Killruddery House, Bray, Co. Wicklow**

With Thanks to our Partners for their support



Cáis was established in 1983 as a community of Irish Cheesemakers to collaborate on a variety of issues important to the farmhouse cheesemaking sector. The association is proud to be the organiser of The Irish Cheese Awards since its inception in 2010. The purpose of the competition is to highlight the achievements of Ireland's cheesemakers, continue to increase quality in our sector and celebrate our achievements together.

The awards are a key method of promoting Irish Cheese to a wider audience.



ENTRY PROCESS

- Fill in the entry form shown below, selecting the appropriate class for your cheese. Preferably submit in excel version as linked to in the form, a word format is also available, If needed this can also be submitted as a scanned handwritten version or filled PDF.
- Please contact us prior to submitting entry if you need assistance selecting the appropriate classes.
- You will then receive an invoice. Your entry will not be valid until payment has been made by EFT.
- You will receive communications in advance of physical submission of your cheese entry in November with assigned entry numbers as well as further details of entry submission and packaging labelling requirements.

Submit your application form
to: awards@irishcheese.ie

By Wednesday 6th October
2021

NOTE FOR RETAILERS

For Retailers entering private label cheeses, the organisers will purchase the cheese entries directly in-store.

IRISH CHEESE AWARDS 2021 ENTRY CLASSES

CLASS	Entry Class Description	Extra Category Notes	Labelling & Quantity
1	FRESH / SOFT CHEESE: Buffalo, Cow, Sheep, Mixed Milk	Includes curd, stretched, feta style, cooking cheeses. (Note: surface ripened cheeses should be entered in soft white or washed rind classes as appropriate)	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted
2	FRESH / SOFT CHEESE: Goat Milk	Includes curd, feta style, cooking cheeses. (Note: surface ripened cheeses should be entered in soft white or washed rind classes as appropriate)	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted
3	SOFT CHEESE: Flavour Added	Fresh / soft / semi-soft with flavour added. All milk types permitted.	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted
4	SOFT WHITE CHEESE: All Milk Types	Soft / semi-soft. Surface mould ripened. Includes ash and geotrichum rind types.	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted
5	BLUE CHEESE: All Milk Types	Please use this class for all blue cheese entered	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted
6	SMOKED CHEESE: All Milk Types	All cheese types and milk types permitted. Naturally smoked cheeses only.	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted
7	HARD CHEESE: Flavour Added	Semi-hard / hard. All milk types permitted.	No Branding to be included. Labelled with entry number only. 500g minimum to be submitted

CLASS	Entry Class Description	Extra Category Notes	Labelling & Quantity
8	HARD / SEMI-HARD CHEESE UNDER 6 MTHS: Goat, Sheep, Buffalo Milk	Hard / semi-hard / pressed. All rind types acceptable.	No Branding to be included. Labeled with entry number only. 500g minimum to be submitted
9	HARD / SEMI-HARD CHEESE UNDER 6 MTHS: Cow Milk	Hard / semi-hard / pressed. All rind types acceptable.	No Branding to be included. Labeled with entry number only. 500g minimum to be submitted
10	MATURE HARD CHEESE AGED OVER 6 MTHS: All Milk Types KINDLY SPONSORED BY GLENEELY FOODS	Hard / semi-hard / pressed	No Branding to be included. Labeled with entry number only. 500g minimum to be submitted
11	WASHED RIND CHEESE (SEMI-SOFT): All Milk Types KINDLY SPONSORED BY ARTISAN CHEESE AWARDS UK	Rind washed cheeses of semi-soft texture.	No Branding to be included. Labeled with entry number only. 500g minimum to be submitted
12	RAW MILK CHEESE: All Types KINDLY SPONSORED BY ARTISAN FOODS	All cheese types and milk types permitted.	No Branding to be included. Labeled with entry number only. 500g minimum to be submitted
13	NEW CHEESE: All Types KINDLY SPONSORED BY IRISH CHEESE DIRECT	Cheese must be currently available on the market and must have only been commercially available after 1st October 2019. All cheese types and milk types permitted.	No Branding to be included. Labeled with entry number only. 500g minimum to be submitted
14	RETAILER CLASS: Cheddar	All cheddar type cheeses including flavoured. Judged in retailers own branded / private label packaging.	N/A. Cheese will be purchased in-store by organisers
15	RETAILER Class: Soft / Semi-Soft	All types of softer textured cheeses. Judged in retailers own branded / private label packaging.	N/A. Cheese will be purchased in-store by organisers
16	RETAILER CLASS: Semi-Hard / Hard	All types of firm textured cheeses. Judged in retailers own branded / private label packaging	N/A. Cheese will be purchased in-store by organisers

Some key points for review when selecting appropriate categories as follows:

Cheeses cannot be entered more than once in different categories with 2 exceptions which are Class 12: Raw Milk Cheese and Class 13: New Cheese.

Any Retailer own branded/private label cheeses should be entered only in classes 14 - 16.

The organisers reserve the right to amend entries to most appropriate category and to amend or combine categories where less than 5 cheeses have been entered in to one or more categories.

IRISH CHEESE AWARDS 2021

The Irish Cheese Awards are organised by CAIS – The Association of Irish Farmhouse Cheesemakers. If you are a registered cheese producer operating within the 32 counties of Ireland, you may enter the Irish Cheese Awards. 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 and Raw Milk Cheese classes). The entry fee is €35 for each cheese entered. Cáis members receive a discounted price of €25 per entry. Retailer entries are €100 for first entry and €75 per subsequent entry.

RULES OF ENTRY / TERMS & CONDITIONS:

- Cheese must arrive by 3pm on Friday 5th November. 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 labelling codes 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. *
- Minimum weight for all categories is 500g per entry.
- All outer (delivery box) packaging should be clearly labelled with Producer name and contents as instructed.
- Any special storage instructions should be notified in advance and should be marked on the packaging containing the entry.
- All cheese entered must be entirely produced in Ireland (32 counties) and must be commercially available at time of judging.
- The judges may withhold awards at their discretion. The judges' decision is final.
- Any cheese left over after the judging, will be used or given away.

*RETAILER CLASSES

- The organisers will purchase the cheese entries in-store.
- Cheese entry will be evaluated in retail packaging and format as it appears on the retailer shelf. The cheese for tasting will be decanted ahead of the judging.
- 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. Send all queries on entries and deliveries to: awards@irishcheese.ie or call Elisabeth Ryan on 086 394 9270

THE JUDGING:

- The competition will be judged by a panel of independent experts on Tuesday 9th November 2021. 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 Killruddery House, Bray, Co. Wicklow on Wednesday 10th November. Booking details will be available on the Cáis Website by the last week in September.
- 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 3pm on Friday 5th November to:
Traditional Cheese Co.

244 Holly Road, Western Industrial Estate, Dublin, D12 FY23

Outer Boxes must be Clearly labelled: Irish Cheese Awards

At least one week prior to the deadline for delivering your cheese, you will receive your entry codes. You **Must** affix 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 Friday 29th October, please contact us.

