

ADGA Cheese Competition 2019 Classes

<https://convention.adga.org/goat-milk-cheese-competition>

Goat Milk Products Competition Classes (Commercial)

1. Unflavored Soft Cheese **Bulk or Tub**-Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat milk cheeses with no added flavors.

2. Unflavored Soft Cheese **Molded or Formed**-Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat milk cheeses with no added flavors.

3. Flavored Soft Cheese **Bulk or Tub**– Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goats' milk cheeses with added flavors.

a. Sweet b. Savory

4. Flavored Soft Cheese **Molded or Formed**– Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goats' milk cheeses with added flavors.

a. Sweet b. Savory

5. Unflavored Surface **Penicillium Candidum Mold Ripened** Cheese – Natural surface mold ripened cheeses, made from goat's milk.

6. Unflavored Surface **all other (i.e. geotrichum, etc) Mold Ripened** Cheese – Natural surface mold ripened cheeses, made from goat's milk.

7. Flavored Surface **Penicillium Candidum Mold Ripened** Cheese – Natural surface mold ripened cheeses, ash coated or layered cheeses, with additional flavoring(s), made from goat's milk.

8. Flavored Surface **all other (i.e. geotrichum, etc) Mold Ripened** Cheese – Natural surface mold ripened cheeses, ash coated layered cheeses, with additional flavoring(s), made from goat's milk.

9. Blue Veined Cheese exterior molding – Natural, unflavored goat's milk cheeses veined with blue molds and ripened to develop surface mold.

10. Unflavored Feta Cheese.

11. Flavored Feta Cheese.

12. Unflavored Semi-Soft Cheese – Natural, unflavored cheeses made from goat's milk containing 40% or higher moisture, other than cheeses included in categories 1, 3, 5, 7, 9, 11, 13.

13. Flavored Semi-Soft Cheese – Natural cheeses made from goat's milk containing 40% or higher moisture

flavored with added condiments, smoke or marinade other than cheeses included in categories 2, 4, 6, 10, 12.

14. Unflavored Hard Cheese – Natural, unflavored cheeses containing less than 39% moisture made from goat's milk.

15. Flavored Hard Cheese – Natural, unflavored cheeses containing less than 39% moisture made from goat's milk flavored with added condiments, smoke or marinade.

16. Unflavored Yogurt.

17. Flavored Yogurt.

18. Unflavored fermented milk – Other than yogurt.

19. Flavored fermented milk – Other than yogurt.

20. Confections.

21. Gift Basket – These baskets will be up for auction at the Products Reception proceeds from this auction benefit the ADGA Youth Convention. **Sorry no amateur entries.**

22. Miscellaneous – Any commercial cheeses made from goat's milk that does not fit in the other classes.

Goat Milk Products Competition Classes (Amateur)

1. Unflavored Soft Cheese -Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors.

2. Flavored Soft Cheese Molded or Formed- Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goats' milk cheeses with added flavors.

a. Sweet b. Savory

3. Confections.

4. Miscellaneous - Any amateur cheeses made from goat's milk that does not fit in the Soft Cheese or Confections classes.