

## 2022 Goat Milk Products Competition

### American Dairy Goat Association

The American Dairy Goat Association welcomes your participation in the 2022 Goat Milk Products Competition. The competition will be held at the ADGA Annual Convention in Syracuse NY , October 3<sup>rd</sup> and 4<sup>th</sup> . This competition will be open to all cheese makers, commercial and amateur. Our judges this year are Dr. Kerry Kaylegian of Penn State and Brian Schlatter of Hudson, NY.

A cheese or product may be entered in only one class. If in doubt about a class, enter in the class your cheese or product most closely resembles.

Please enter each cheese or product separately.

Amateur products will not be served at the Products Reception at the 2022 Syracuse Convention.

A cheese maker will be considered commercial if they have been legally selling their product for a minimum of six months at the time of entry.

Minimum scores are required to earn awards. Cheeses do not compete “against” each other for ribbons within categories. Standards of excellence apply to all entries. Assuming minimum scores are met, the three highest scores in each category will place 1st, 2nd, and 3rd. However, it is possible that awards are not earned within a category if no entry achieves a minimum number of points. Ties are allowed only for 2nd and 3rd Place finishers. No ties for 1st Place. (We allow half-point scoring to help reduce the number of ties.)

Please send promotional material or placards in the shipping container(s) along with your product. (Commercial entries only).

Please send one commercial entry without its packaging or any other identifying material.

Commercial Soft Cheese/Yogurt/Kefir/Butter/Confections/Frozen – Please send three packages of soft cheeses or product in the form in which it is commercially sold. For example, three logs, three pyramids, or three jars. One will be labeled for competition and the other two will be displayed at the products reception. Any entry containing less than required amount of product will be disqualified.

Commercial Hard cheeses – Please send hard cheeses as one entire, uncut, unplugged wheel or block, minimum weight 1.5 pounds. Any cheese appearing to have been tampered with will be disqualified from judging.

Amateurs entering product or cheese need to send only one item per entry.

#### **Entry Deadline**

**Entries must be received by September 15<sup>th</sup>, 2022. Email entries are encouraged.**

**Entries for the Goat Milk Products Competition must be onsite by 3 PM Sunday October 2<sup>nd</sup> 2022.** Please time your packages to arrive on Wednesday September 28<sup>th</sup> or Thursday September 29<sup>th</sup> 2022. Arrangements must be made with the chair for hand delivery. Those shipping cheese to the hotel must prominently mark packages “ADGA Goat Milk Pkwy, Liverpool, NY 13088. Please mark the package(s) “Perishable” in large lettering in several spots if possible.

Packages must contain a packing slip stating the number of boxes shipped, names and number of items shipped. Please include your unique name of the products and any relevant information about the make and flavoring on the entry form, especially when you have more than one entry in a category.

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#### Goat Milk Cheese Competition Classes (Commercial)

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

A. Unflavored

xx. Bulk or Tub

yy. Molded or Formed

B. Flavored

xx. Bulk or Tub

p. Sweet

q. Savory

yy. Molded or Formed

p. Sweet

q. Savory

2. Surface Ripened Cheese-Natural surface mold ripened cheeses, made from goat's milk.

A. Unflavored

DD. Penicillium Candidum Mold Ripened

FF. All other (i.e. geotrichum, etc) Mold Ripened

B. Flavored, ash coated, or layered cheeses, with additional flavoring(s)

DD. Penicillium Candidum Mold Ripened

FF. All other (i.e. geotrichum, etc) Mold Ripened

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

4. Feta Cheese

a. Unflavored

b. Flavored

5. Semi-Soft Cheese Natural, unflavored cheeses made from goat's milk containing 40% or higher moisture

a. Unflavored Other than cheeses in 1a and 2a

b. Flavored Other than cheeses in 1b and 2b

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6. Hard Cheese-Natural cheeses containing less than 39% moisture made from goat's milk.

- a. Unflavored
- b. Flavored With added condiments, smoke or marinade

7. Yogurt

- a. Unflavored
- b. Flavored

8. Fermented Milk – Other than Yogurt

- a. Unflavored
- b. Flavored

9. Confections

10. Gift Baskets

These baskets will be auctioned at the Products Reception. Proceeds from this auction benefit the ADGA Youth Convention. Sorry no amateur entries

### **Goat Milk Products Competition Classes (Amateur)**

11. Soft Cheese

Natural, made from goat's milk. Includes all rindless, unripened goat's milk.

- a. Unflavored
- b. Flavored Cheeses
  - p. Sweet
  - q. Savory

12. Confections

13. All Other Goat Milk Cheeses

Please send entries to: Terri Coleman [buteos27@gmail.com](mailto:buteos27@gmail.com) or mail to 4376 Italy Hill Road Branchport New York 14418 by September 15th, 2022

Name

Address

Phone Number

ADGA #

Category

Subcategory

Description