

2026 Goat Milk Products Competition
American Dairy Goat Association

COMMERCIAL GOAT MILK CHEESE PRODUCTS COMPETITION CLASSES

All products to be made solely from GOAT MILK
(no other milks/products allowed)

1. Soft Cheese – Natural, unflavored cheese, all rindless, unripened cheeses. This category has two sub categories.
 - A. Unflavored
 - B. Flavored (sweet, savory, or other)
2. Surface Ripened Cheese – Natural surface mold ripened cheese, with or without other flavorings.
3. Blue Veined Cheese - Cheese veined with blue molds and ripened to develop surface mold, with or without other flavorings.
4. Feta Cheese – Feta style cheese, with or without other flavorings.
5. Semi-Soft Cheese – Cheese containing 40% or higher moisture, with or without flavorings.
6. Hard Cheese - Cheese containing less than 39% moisture, with or without flavorings.
7. All Other Cheeses – Includes Cheeses that do not fit in any of the categories above. This category also includes Yogurts and Fermented Milk Products
8. Confection - Candy like product made using goats milk.

AMATEUR GOAT MILK CHEESE PRODUCTS COMPETITION CLASSES

All products to be made solely from GOAT MILK

(no other milks/products allowed).

**Entries must be made from pasteurized goat milk and must follow
BEST PRACTICES FOR SAFE CHEESE PRODUCTION**

9. Soft Cheese – Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat milk cheeses.

A. Unflavored

B. Flavored

a) Sweet

b) Savory

10. Confections

11. All Other Goat Milk Cheeses