



LOS ANGELES INTERNATIONAL DAIRY COMPETITION

\$50.00 per entry. Entry deadline Friday, February 17
One sample per entry

AWARDS OFFERED

Gold Medal	98 – 100pts	An outstanding product of superior character
Silver Medal	95 – 97pts	A very good product with special qualities
Bronze Medal	92 – 94pts	A well-made product

1. All samples must meet the standards of the California State Food and Agriculture Code and are subject to testing at the discretion of the Fair management and/or judges.
2. One sample must be submitted when in consumer size packages. One empty container of each product is encouraged to be submitted when available for display purposes. (If empty container is unavailable, please send additional sample for display.)
3. Samples for judging: Samples for judging must be delivered to the Dairy Products Department located in Avalon on the Fairgrounds. Enter Gate 1 off McKinley Ave. deliveries must be made on Wednesday, March 1 and Thursday, March 2, 2017 between 9am – 4pm. Samples may also be delivered on March 3 by appointment only. Shipments must be prepaid and packed in a proper container with an **adequate** amount of proper refrigerant (dry ice for ice cream and ice or “blue ice” for all others) to insure samples are received at the proper temperature. **Warning: Don’t short this!** Damaged or warm samples will not be judged.
4. If you are entering more than 10 samples, please call (909) 865-4043 for an appointment time slot to deliver your samples.
5. Copies of official results will be mailed to all dairies. Results will not be given by telephone, but can be found on the Fair’s website at www.ladairycomp.com no later than March 31, 2017.
6. Closed judging begins on Saturday, March 4, 2017.

Our thanks to the following dairy processors for their participation in 2016: Arla Foods, Bertozzi America, Birgit Halbreiter, Cacique, California Dairies Inc., Carr Valley Cheese, Dairy Goddess Farms, Dr. Bobs Ice Creams, Foremost Farms USA, Foremost Marshfield, Formaggio Italian Cheese, Grassland Dairy Products, Inc., Joseph Farms Cheese, Karoun Dairies Inc., Kelley Country Creamery, P.A. Bowen Farmstead, Ralphs Grocery Company, Sheep Milk, Straus Family Creamery, Summerhill Dairy, Thrifty Ice Creams, Top O The Morn Farms, Inc., Toscana Cheese Company, Turner Dairy Farms, Vella Cheese, West Point Dairy (Nebraska), West Point Dairy (Utah), and Yuengling’s Ice Cream.

Mail products, entry forms, and fees to:

Los Angeles International Dairy Competition
1101 W. McKinley Ave.
Pomona, CA 91768

If you have any questions or require additional information, please contact
Amy Pond-Cirelli at (909) 865-4043, apond@fairplex.com
Fax (909) 629-2067

WWW.LADAIRYCOMP.COM

FLUID, MILK, AND CREAM

Fluid Milk, Cream, and Flavored Milk Score Card

Flavor and Odor	40%
Bacteria.....	40%
Composition	20%
Total	100%

DIVISION 1505

Special Note: Ultra-pasteurized or UHT products may be substituted or added as a second entry in this division. Please note type of heat treatment on the entry form.

Class

- 1- Grade A Pasteurized Milk
- 2- Grade A Pasteurized 2% Reduced Fat Milk
- 3- Grade A Pasteurized Fresh Acidophilus, Low Fat
- 4- Grade A Pasteurized 1% Low Fat Milk
- 5- Grade A Pasteurized Nonfat/Fat Free Milk
- 6- Grade A Pasteurized Goat Milk
- 7- Grade A Pasteurized Light/Table Cream 18% Milk Fat
- 8- Grade A Pasteurized Cream 30% Milk Fat
- 9- Grade A Pasteurized Heavy Cream 36% Milk Fat
- 10- Manufacturing Cream 36% Milk Fat
- 11- Latin American/Hispanic Style Cream (Crema)
- 12- Grade A Half and Half
- 13- Pasteurized Pressurized Cream, Cans
- 14- Grade A Pasteurized Chocolate Flavored Milk
- 15- Grade A Pasteurized Chocolate Flavored Reduced Fat Milk
- 16- Grade A Pasteurized Chocolate Flavored Low Fat Milk
- 17- Grade A Pasteurized Chocolate Flavored Nonfat Milk
- 18- Other, Grade A Pasteurized Flavored Milk
- 19- Other, Grade A Pasteurized Flavored Reduced Fat
- 20- Other, Grade A Pasteurized Flavored Low Fat Milk
- 21- Other, Grade A Pasteurized Flavored Nonfat Milk
- 22- Pasteurized Dairy Beverage
- 23- Other

CULTURED LIQUID PRODUCTS

Cultured Liquid Products Score Card

Flavor	40%
Texture and Body	40%
Appearance and Color	20%
Total.....	100%

DIVISION 1510

Class

- 1- Grade A Cultured Buttermilk
- 2- Grade A Cultured Latin American/Hispanic Style Buttermilk
- 3- Grade A Pasteurized Liquid Kefir
- 4- Grade A Pasteurized Liquid Flavored Kefir
- 5- Grade A Liquid Yogurt, Plain
- 6- Grade A Liquid Yogurt, Flavored

SOUR CREAM

Sour Cream Score Card

Flavor	40%
Texture and Body	30%
Appearance and Color	20%
Adjustment	10%
Total	100%

DIVISION 1515

Class

- 1- Grade A Sour Cream
- 2- Grade A Light Sour Cream/Sour Half and Half
- 3- Grade A Nonfat Sour Cream
- 4- Grade A Latin American/Hispanic Style Sour Cream (Crema)
- 5- Grade A Flavored Sour Cream
- 6- Other

YOGURT

Yogurt Score Card

Flavor	40%
Texture and Body	30%
Appearance and Color	20%
Adjustment	10%
Total	100%

DIVISION 1520

Class

- 1- Plain, Unflavored, Nonfat
- 2- Plain, Unflavored, Low Fat
- 3- Plain, Unflavored, Whole Milk
- 4- Plain, Unflavored with Fruit on the Bottom, Whole Milk
- 5- Plain, Unflavored with Fruit on the Bottom, Low Fat
- 6- Plain, Unflavored with Fruit on the Bottom, Nonfat
- 7- Flavored with Fruit on the Bottom, Whole Milk
- 8- Flavored with Fruit on the Bottom, Low Fat
- 9- Flavored with Fruit on the Bottom, Nonfat
- 10- Pre-stirred Flavored or Bulky Blended, Whole Milk
- 11- Pre-stirred Flavored or Bulky Blended, Low Fat
- 12- Pre-stirred Flavored or Bulky Blended, Nonfat
- 13- Greek Style Plain
- 14- Greek Style Flavored
- 15- Other

BUTTER

Butter Score Card

Flavor	40%
Body and Texture	40%
Color	10%
Salt... ..	10%
Total	100%

DIVISION 1525

Include variety or flavor on entry form

Class

- 1- Butter, Salted
- 2- Butter, Sweet (unsalted)
- 3- Butter, Whipped
- 4- Butter, Flavored (spice, garlic, herb, etc.)
- 5- Butter, Cultured
- 6- Other

CHEESE

Cheese Score Card

Flavor.....	40%
Texture and Body	30%
Finish	15%
Color	15%
Total	100%

DIVISION 1530

Class

- 1- Baby Swiss Style
- 2- Bandaged Cheddar, Aged
- 3- Bandaged Cheddar, Mild to Medium
- 4- Bandaged Cheddar, Sharp
- 5- Blue Veined
- 6- Blue Veined, Exterior Molding
- 7- Brick, Muenster
- 8- Brie
- 9- Camembert & Other Surface (Mold) Ripened Cheeses
- 10- Cheddar, Aged (1-2 years)
- 11- Cheddar, Aged (2 years or longer)
- 12- Cheddar, Medium (3-6 months)
- 13- Cheddar, Mild (0-3 months)
- 14- Cheddar, Sharp (6 months to 1 year)
- 15- Colby
- 16- Cold Pack Cheese
- 17- Cottage Cheese
- 18- Edam
- 19- Feta
- 20- Feta, Flavored
- 21- Flavored Cheeses with Sweet or Dessert Condiments
- 22- Flavored Hard Cheeses
- 23- Flavored Pasteurized Process Cheeses
- 24- Flavored Semi-Soft Cheeses
- 25- Flavored Soft Cheeses
- 26- Flavored Spreadable Cheeses
- 27- Fresh Mozzarella
- 28- Gorgonzola
- 29- Gouda
- 30- Gouda, Aged
- 31- Gouda, Flavored
- 32- Gruyere
- 33- Havarti
- 34- Havarti, Flavored
- 35- Low Fat Cheese
- 36- Marbled Curd Cheese
- 37- Monterey Jack
- 38- Mozzarella
- 39- Mozzarella, Part Skim
- 40- Open Class Hard Cheeses

Cheese Continued

- 41- Open Class Semi-Soft Cheeses
- 42- Open Class Soft Cheeses
- 43- Parmesan
- 44- Pasteurized Process Cheeses
- 45- Pepper Flavored American Style Cheeses (Cheddar, Colby, Jack)
- 46- Pepper Flavored Cheeses (Other Natural Styles)
- 47- Provolone, Aged
- 48- Provolone, Mild
- 49- Queso Asadero
- 50- Queso Cotija
- 51- Queso Oaxaca
- 52- Queso Panela
- 53- Queso Quesadilla
- 54- Queso Frescos
- 55- Queso para Fundir
- 56- Reduced Fat Cheese
- 57- Ricotta
- 58- Rinded Swiss Style Cheese
- 59- Rindless Swiss Style Cheese
- 60- Smear Ripened Hard Cheeses
- 61- Smear Ripened Soft & Semi-Soft Cheeses
- 62- Smoked Cheeses
- 63- Spreadable Cheeses
- 64- String Cheese

GOAT'S MILK CHEESES

- 65- Flavored Semi-Soft Goat's Milk Cheeses
- 66- Flavored Soft Goat's Milk Cheeses
- 67- Hard Goat's Milk Cheeses
- 68- Semi-Soft Goat's Milk Cheeses
- 69- Soft Goat's Milk Cheeses
- 70- Surface (Mold) Ripened Goat's Milk Cheeses

SHEEP & MIXED MILK CHEESES

- 71- Flavored Semi-Soft Sheep's Milk & Mixed Milk Cheeses
- 72- Flavored Soft Sheep's Milk & Mixed Milk Cheeses
- 73- Hard Mixed Milk Cheeses
- 74- Hard Sheep's Milk Cheeses
- 75- Semi-Soft Sheep's Milk & Mixed Milk Cheeses
- 76- Soft Sheep's Milk & Mixed Milk Cheeses
- 77- Surface (Mold) Ripened Sheep's Milk & Mixed Milk Cheeses

FROZEN DAIRY DESSERT

Frozen Yogurt and Frozen Dairy Score Card

Flavor.....	40%
Texture and Body	30%
Melting Quality.....	5%
Color	10%
Adjustment.....	15%
Total	100%

DIVISION 1545

Category I – All Natural Flavoring

Category II – Natural Flavor Predominated with Artificial Flavor

Category III – Artificial Flavor Predominated

Plain Sweet Cream or Unflavored Ice Cream

Class

- 1- Nonfat
- 2- Low Fat
- 3- Light
- 4- Reduced Fat
- 5- Italian Gelato
- 6- Ice Cream (full fat)
- 7- Premium Ice Cream, greater than 12% fat

Vanilla Ice Cream

- 8- Nonfat, Category I
- 9- Low Fat, Category I
- 10- Light, Category I
- 11- Reduced Fat, Category I
- 12- Italian Gelato, Category I
- 13- Vanilla Ice Cream, 10% Butterfat, Category I
- 14- Premium Vanilla Ice Cream, greater than 12% fat, Category I
- 15- Nonfat, Category II
- 16- Low Fat, Category II
- 17- Light, Category II
- 18- Reduced Fat, Category II
- 19- Italian Gelato, Category II
- 20- Vanilla Ice Cream, 10% Butterfat, Category II
- 21- Vanilla Ice Cream, greater than 12% fat, Category II
- 22- Nonfat, Category III
- 23- Low Fat, Category III
- 24- Light, Category III
- 25- Reduced Fat, Category III
- 26- Italian Gelato, Category III
- 27- Vanilla Ice Cream, 10% Butterfat, Category III
- 28- Vanilla Ice Cream, greater than 12% fat, Category III

Note: For class 29 - 31, include butterfat % and category on entry form.

For classes 33 – 39, use simple description on entry form (example; Strawberry Vanilla, Almond, and Pralines, etc.). Unflavored base may be in place of Vanilla. Do not enter Chocolate/Fudge Marbles, unique or strong flavors in these classes. For unique or strong flavors see classes 109 - 117.

- 29- Custard or French Vanilla Ice Cream, Category I, II or III
- 30- Plain White Base or Vanilla Ice Cream, sweetened with fruit juice
- 31- Plain White Base or Vanilla Ice Cream, sweetened with honey
- 32- Frozen Yogurt, Vanilla
- 33- Nonfat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 34- Low fat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 35- Light. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 36- Reduced Fat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 37- Italian Gelato. Plain White Base or Vanilla, with nuts, candy, cookies, or fruit
- 38- Plain White Base or Vanilla Ice Cream (full fat), with nuts, candy, cookies, or fruit
- 39- Sherbet with Vanilla Ice Cream (ripple, checkerboard, etc.)

Strawberry Ice Cream

- 40- Nonfat Strawberry, Category I
- 41- Low Fat Strawberry, Category I
- 42- Light Strawberry, Category I
- 43- Reduced Fat Strawberry, Category I
- 44- Strawberry Italian Gelato, Category I
- 45- Strawberry Ice Cream, Category I
- 46- Premium Strawberry Ice Cream, greater than 12% fat, Category I
- 47- Nonfat, Category II
- 48- Low Fat, Category II
- 49- Light, Category II
- 50- Reduced Fat, Category II
- 51- Italian Gelato, Category II
- 52- Strawberry Ice Cream, Category II
- 53- Strawberry Ice Cream, greater than 12% fat, Category II
- 54- Nonfat Strawberry, Category III
- 55- Low Fat Strawberry, Category III
- 56- Light Strawberry, Category III
- 57- Reduced Fat Strawberry, Category III
- 58- Strawberry Italian Gelato, Category III
- 59- Strawberry Ice Cream, Category III
- 60- Strawberry Ice Cream, greater than 12% fat, Category III

Fruit Flavors other than Strawberry

(See classes 110 – 118 mixed for flavors such as Neapolitan, Spumoni, or strong flavors such as Mint, Candy Cane, Tea, etc). Use simple description on entry form (example; Apple Pie, Cherry with Nuts, etc).

- 61- Nonfat Ice Cream, other fruit flavors
- 62- Low Fat Ice Cream, other fruit flavors
- 63- Light Ice Cream, other fruit flavors
- 64- Reduced Fat Ice Cream, other fruit flavors
- 65- Italian Gelato, other fruit flavors
- 66- Ice Cream (full fat), other fruit flavors
- 67- Premium Ice Cream, greater than 12% fat, other fruit flavors
- 68- Fruit Flavored Ice Cream, with honey
- 69- Frozen Yogurt Low Fat, fruit flavored (no fruit added)
- 70- Frozen Yogurt Nonfat, bulky fruit flavored (with fruit)
- 71- Frozen Yogurt Low Fat, bulky fruit flavored (with fruit)

- 72- Frozen Yogurt, fruit flavored (no fruit added)
- 73- Frozen Yogurt, bulky fruit flavored (with fruit)
- 74- Sherbet
- 75- Fruit Sorbet
- 76- Organic

Chocolate Ice Cream

- 77- Chocolate Nonfat, Category I
- 78- Chocolate Low Fat, Category I
- 79- Chocolate Light, Category I
- 80- Chocolate Reduced Fat, Category I
- 81- Chocolate Italian Gelato, Category I
- 82- Chocolate Ice Cream (full fat), Category I
- 83- Premium Chocolate Ice Cream, greater than 12% fat, Category I
- 84- Chocolate Nonfat, Category II
- 85- Chocolate Low Fat, Category II
- 86- Chocolate Light, Category II
- 87- Chocolate Reduced Fat, Category II
- 88- Chocolate Italian Gelato, Category II
- 89- Chocolate Ice Cream (full fat), Category II
- 90- Premium Chocolate Ice Cream, greater than 12% fat, Category II
- 91- Chocolate Nonfat, Category III
- 92- Chocolate Low Fat, Category III
- 93- Chocolate Light, Category III
- 94- Chocolate Reduced Fat, Category III
- 95- Chocolate Italian Gelato, Category III
- 96- Chocolate Ice Cream (full fat), Category III
- 97- Premium Chocolate Ice Cream, greater than 12% fat, Category III
- 98- Nonfat Frozen Yogurt, chocolate
- 99- Low Fat Frozen Yogurt, chocolate
- 100- Frozen Yogurt, chocolate

Note: Use simple descriptions on entry form (example; Chocolate Almond, etc.). Do not enter unique or strong flavors in these classes. For unique or strong flavors see classes 110 - 117.

- 101- Nonfat Chocolate Ice Cream, with nuts, candy, cookies, or fruit
- 102- Low Fat Chocolate Ice Cream, with nuts, candy, cookies or fruit
- 103- Light Chocolate Ice Cream, with nuts, candy, cookies, or fruit
- 104- Reduced Fat Chocolate Ice Cream, with nuts, candy, cookies, or fruit
- 105- Italian Gelato Chocolate, with nuts, candy, cookies, or fruit
- 106- Chocolate Ice Cream (full fat), with nuts, candy, cookies, or fruit
- 107- Nonfat Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit
- 108- Low Fat Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit
- 109- Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit

Other flavors, not previously described. Use simple description on entry form (example; Coffee, Mint, Chocolate/Fudge Marbles, Swirls, Neapolitan, Spumoni, etc.).

- 110- Nonfat
- 111- Low Fat
- 112- Light
- 113- Reduced Fat
- 114- Italian Gelato
- 115- Ice Cream (full fat)
- 116- Nonfat Frozen Yogurt
- 117- Frozen Yogurt
- 118- Ice Cream Novelties, Bars, and Sandwiches



LOS ANGELES INTERNATIONAL DAIRY COMPETITION ENTRY FORM

Exhibitor #: _____
(office use only)

\$50.00 per entry
Entry form due February 17, 2017

Leave Blank	Division Number	Class Number	Brand/Trademark Name of Product	Name of Dairy as it should appear on Awards List (only if different from below)	Simple Item Description	Flavor

Total number of entries _____ x \$ 50 = \$ _____ Total amount enclosed _____ Please make checks payable to Fairplex

Credit card # _____ Expiration _____ Name on card _____
(Visa, MasterCard, American Express, or Discover only)

Dairy/Company Name _____ Brand on Label (only if different) _____

Results will be listed under Dairy/Company Name unless otherwise indicated. Please provide an accurate e-mail address and attach business card if possible.

Mailing Address _____ City _____ State _____ Zip _____

Contact Person _____ Telephone _____ E-mail _____

Mail Dairy Entry Form and Products to: LA County Fair, Attn: Dairy Products, 1101 W. McKinley Ave., Pomona, CA 91768. For more information, please call Amy Pond-Cirelli, (909) 865-4043, apond@fairplex.com. **Entry form may be photocopied.**