



LOS ANGELES INTERNATIONAL DAIRY COMPETITION

CHEESE CATEGORIES

DIVISION 1530 – CHEESE

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
- 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



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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

Cheese Score Card

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