



# LOS ANGELES INTERNATIONAL DAIRY COMPETITION

## CHEESE CATEGORIES

### DIVISION 1040 – COW MILK CHEESES

#### *Categories:*

- 401- Baby Swiss Style
- 402- Bandaged Cheddar, Aged
- 403- Bandaged Cheddar, Mild to Medium
- 404- Bandaged Cheddar, Sharp
- 405- Blue Veined
- 406- Blue Veined, Exterior Molding
- 407- Brick, Muenster
- 408- Brie
- 409- Camembert & Other Surface (Mold) Ripened Cheeses
- 410- Cheddar, Aged (1-2 years)
- 411- Cheddar, Aged (2 years or longer)
- 412- Cheddar, Medium (3-6 months)
- 413- Cheddar, Mild (0-3 months)
- 414- Cheddar, Sharp (6 months to 1 year)
- 415- Colby
- 416- Cold Pack Cheese
- 417- Cottage Cheese
- 418- Edam
- 419- Feta
- 420- Feta, Flavored
- 421- Flavored Cheeses with Sweet or Dessert Condiments
- 422- Flavored Hard Cheeses
- 423- Flavored Pasteurized Process Cheeses
- 424- Flavored Semi-Soft Cheeses
- 425- Flavored Soft Cheeses
- 426- Flavored Spreadable Cheeses
- 427- Fresh Mozzarella
- 428- Gorgonzola
- 429- Gouda
- 430- Gouda, Aged
- 431- Gouda, Flavored
- 432- Gruyere
- 433- Havarti
- 434- Havarti, Flavored
- 435- Low Fat Cheese
- 436- Curd Cheese
- 437- Flavored Curd Cheeses
- 438- Monterey Jack
- 439- Mozzarella
- 440- Mozzarella, Part Skim
- 441- Open Class Hard Cheeses
- 442- Open Class Semi-Soft Cheeses
- 443- Open Class Soft Cheeses
- 444- Parmesan
- 445- Pasteurized Process Cheeses
- 446- Pepper Flavored American Style Cheeses (Cheddar, Colby, Jack)
- 447- Pepper Flavored Cheeses (Other Natural Styles)
- 448- Provolone, Aged
- 449- Provolone, Mild
- 450- Queso Asadero
- 451- Queso Cotija
- 452- Queso Oaxaca
- 453- Queso Panela
- 454- Queso Quesadilla
- 455- Queso Frescos
- 456- Queso para Fundir
- 457- Reduced Fat Cheese
- 458- Ricotta
- 459- Rinded Swiss Style Cheese
- 460- Rindless Swiss Style Cheese
- 461- Smear Ripened Hard Cheeses
- 462- Smear Ripened Soft & Semi-Soft Cheeses
- 463- Smoked Cheeses
- 464- Spreadable Cheeses
- 465- String Cheese



**DIVISION 1045 – GOAT’S MILK CHEESES**

*Categories:*

- 451- Flavored Semi-Soft Goat’s Milk Cheeses
- 452- Flavored Soft Goat’s Milk Cheeses
- 453- Hard Goat’s Milk Cheeses
- 454- Semi-Soft Goat’s Milk Cheeses
- 455- Soft Goat’s Milk Cheeses
- 456- Surface (Mold) Ripened Goat’s Milk Cheeses

**DIVISION 1050 – SHEEP & MIXED MILK CHEESES**

*Categories:*

- 501- Flavored Semi-Soft Sheep’s Milk & Mixed Milk Cheeses
- 502- Flavored Soft Sheep’s Milk & Mixed Milk Cheeses
- 503- Hard Mixed Milk Cheeses
- 504- Hard Sheep’s Milk Cheeses
- 505- Semi-Soft Sheep’s Milk & Mixed Milk Cheeses
- 506- Soft Sheep’s Milk & Mixed Milk Cheeses
- 507- Surface (Mold) Ripened Sheep’s Milk & Mixed Milk Cheeses

**Cheese Score Card**

Flavor .....	40%
Texture and Body .....	30%
Finish .....	15%
Color .....	15%
<b>Total .....</b>	<b>100%</b>