



LOS ANGELES INTERNATIONAL DAIRY COMPETITION

2025 CHEESE CATEGORIES

DIVISION 1040 – COW MILK CHEESES

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| 401- Alpine Style (Aged 3-10 months) | 431- Gouda, Flavored |
| 402- Alpine style (Aged 10+ months) | 432- Havarti |
| 403- Bandaged Cheddar | 433- Havarti, Flavored |
| 404- Blue Veined | 434- Low Fat Cheese |
| 405- Blue Veined, Exterior Molding | 435- Fresh Cheese Curds |
| 406- Washed Rind Cheese | 436- Flavored Cheese Curds |
| 407- Brie | 437- Monterey Jack |
| 408- Brick, Muenster | 438- Mozzarella |
| 409- Soft Ripened Cheeses | 439- Mozzarella, Part Skim |
| 410- Soft Ripened/Flavored Cheese | 440- Open Class Hard Cheeses |
| 411- Cheddar, Aged (2+ years) | 441- Open Class Semi-Soft Cheeses |
| 412- Cheddar, Aged (1-2 years) | 442- Parmesan |
| 413- Cheddar, Aged (6-12 months) | 443- Pasteurized Process Cheeses |
| 414- Cheddar, Mild (0-6 months) | 444- Provolone, Aged |
| 415- Cheddar, Flavored | 445- Provolone, Mild |
| 416- Colby, Colby Jack | 446- Queso Asadero |
| 417- Flavored Colby, Colby Jack | 447- Queso Cotija |
| 418- Cold Pack Cheese | 448- Queso Oaxaca |
| 419- Cottage Cheese | 449- Queso Panela |
| 420- Edam | 450- Queso Quesadilla |
| 421- Feta | 451- Queso Frescos |
| 422- Feta, Flavored | 452- Queso para Fundir |
| 423- Flavored Hard Cheeses | 453- Reduced Fat Cheese |
| 424- Flavored Cheeses/unpasteurized Milk | 454- Ricotta |
| 425- Flavored Semi-Soft Cheeses | 455- Smoked Cheeses Semi-Soft |
| 426- Flavored Spreadable Cheeses | 456- Smoked Cheeses Hard |
| 427- Fresh Mozzarella | 457- Spreadable Cheeses |
| 428- Gorgonzola | 458- String Cheese |
| 429- Gouda (Aged 3-10 months) | 459- Open Class Cow Milk Cheese |
| 430- Gouda (Aged 10+ months) | |

DIVISION 1045 – GOAT’S MILK CHEESES

- 451- Flavored Semi-Soft Goat’s Milk Cheeses
- 452- Flavored Spreadable 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
- 457- Open Class Goat’s Milk Cheese

DIVISION 1050 – SHEEP & MIXED MILK CHEESES

- 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 Ripened Sheep’s Milk & Mixed Milk Cheeses
- 507- Surface (Mold) Ripened Sheep’s Milk & Mixed Milk Cheeses
- 508- Open Class Sheep’s Milk Cheeses

Cheese Score Card	
Flavor.....	40%
Texture and Body.....	30%
Finish.....	15%
Appearance and Color.....	15%
Total.....	100%