



LOS ANGELES INTERNATIONAL DAIRY COMPETITION

CHEESE DIVISION & CATEGORIES

Judging Begins April 25, 2026

Early Bird Deadline Feb 9 | Entry Deadline Apr 10 | Shipping/Delivery Deadline Apr 24

- ❖ This is a special dairy competition open to commercial producers in selected categories.
- ❖ The award-winning Dairy winners will be displayed at the LA County Fair, May 7-31, 2026.
- ❖ Early Bird: \$45.00 per entry thru Feb 9, 2026 | \$60 per entry beginning February 10, 2026
- ❖ (2) whole, uncut cheese samples no smaller than 16oz or 1 lb. each, to total a weight of 2 lbs.

SPECIAL AWARDS

Best of Show: This award is presented to the Best of the Best in the Dairy Competition

Best of Division: An outstanding Best of Class dairy product that is superior in its class.

AWARDS OFFERED PER CATEGORY

Best of Class: An outstanding Gold Medal dairy product, superior in its class, scoring +94pts

Gold Medal: An outstanding product of superior character and style

Silver Medal: A very good product with special qualities

Bronze Medal: A well-made product

DIVISION 1040 – COW MILK CHEESES

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

DIVISION 1040 – COW MILK CHEESES Cont.

- 421- Feta
- 422- Feta, Flavored
- 423- Flavored Hard Cheeses
- 424- Flavored Cheeses/unpasteurized Milk
- 425- Flavored Semi-Soft Cheeses
- 426- Flavored Spreadable Cheeses
- 427- Fresh Mozzarella
- 428- Gorgonzola
- 429- Gouda (Aged 3-10 months)
- 430- Gouda (Aged 10+ months)

- 451- Queso Frescos
- 452- Queso para Fundir
- 453- Reduced Fat Cheese
- 454- Ricotta
- 455- Smoked Cheeses Semi-Soft
- 456- Smoked Cheeses Hard
- 457- Spreadable Cheeses
- 458- String Cheese
- 459- Open Class Cow Milk Cheese

DIVISION 1050 – GOAT'S MILK CHEESES

- 501- Flavored Semi-Soft Goat's Milk Cheeses
- 502- Flavored Spreadable Goat's Milk Cheeses
- 503- Hard Goat's Milk Cheeses
- 504- Semi-Soft Goat's Milk Cheeses
- 505- Soft Goat's Milk Cheeses
- 506- Surface (Mold) Ripened Goat's Milk Cheeses
- 507- Open Class Goat's Milk Cheese

DIVISION 1060 – SHEEP & MIXED MILK CHEESES

- 601- Flavored Semi-Soft Sheep's Milk & Mixed Milk Cheeses
- 602- Flavored Soft Sheep's Milk & Mixed Milk Cheeses
- 603- Hard Mixed Milk Cheeses
- 604- Hard Sheep's Milk Cheeses
- 605- Semi-Soft Sheep's Milk & Mixed Milk Cheeses
- 606- Soft Ripened Sheep's Milk & Mixed Milk Cheeses
- 607- Surface (Mold) Ripened Sheep's Milk & Mixed Milk Cheeses
- 608- Open Class Sheep's Milk Cheeses

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

For more information, please contact our International Competitions Dept., (909) 865-4538 or
e-mail Competitions@fairplex.com

www.LADairyComp.com