



2011 Classes

Goats' milk

- 5001 Soft goats' milk cheese plain – fresh
- 5002 Soft goats' milk cheese plain – mould-ripened
- 5003 Semi-hard goats' milk cheese plain
- 5004 Hard goats' milk cheese plain
- 5005 Goats' milk cheese with additives
- 5006 Goats' milk cheese blue
- 5007 Goats' milk cheese smoked

Ewes' milk

- 5101 Soft ewes' milk cheese plain
- 5102 Semi-hard ewes' milk cheese plain
- 5103 Manchego
- 5104 Idiazabal
- 5105 Pecorino
- 5106 Hard ewes' milk cheese plain
- 5107 Ewes' milk cheese smoked
- 5108 Ewes' milk cheese with additives
- 5109 Feta plain without oil or additives
- 5110 Feta plain in oil or with additives
- 5111 Roquefort
- 5112 Other ewes' milk cheese inc. blue

Cows' Milk: semi-hard, hard & very hard

- 5201 Mild Cheddar made after 31/07/11
- 5202 Medium traditional Cheddar made between 31/01/2011 and 31/07/2011
- 5203 Medium block creamery Cheddar made between 31/01/2011 and 31/07/2011
- 5204 Medium block farmhouse Cheddar made between 31/01/2011 and 31/07/2011
- 5205 Mature traditional Cheddar made between 01/10/2010 and 30/01/2011
- 5206 Mature block creamery Cheddar made between 01/10/2010 and 30/01/2011
- 5207 Mature block farmhouse Cheddar made between 01/10/2010 and 30/01/2011
- 5209 Extra Mature traditional Cheddar made between 01/06/2010 and 30/09/2010
- 5210 Extra Mature creamery Cheddar made between 01/06/2010 and 30/09/2010
- 5211 Extra Mature block farmhouse Cheddar made between 01/06/2010 and 30/09/2010
- 5212 Any farmhouse Cheddar made on or before 31/05/2010
- 5213 Any creamery Cheddar made on or before 31/05/2010
- 5214 Double Gloucester
- 5215 Leicester
- 5216 Caerphilly

- 5217 Lancashire
- 5218 Wensleydale
- 5219 Cheshire
- 5220 Parmigiano Reggiano made after 31/05/10
- 5221 Parmigiano Reggiano made before 31/05/10
- 5222 Grana Padano made after 31/05/10
- 5223 Grana Padano made before 31/05/10
- 5224 Provolone – mild
- 5225 Provolone – aged
- 5226 Emmental produced after 01/12/10
- 5227 Emmental produced before 01/12/10
- 5228 Gruyère produced after 01/12/10
- 5229 Gruyère produced before 01/12/10
- 5230 Edam – made after 01/12/10
- 5231 Edam – made before 01/12/10
- 5232 Gouda – made after 01/12/10
- 5233 Gouda – made before 01/12/10
- 5234 Any semi-hard cheese not in any other class
- 5235 Any hard pressed cheese not in any other class
- 5236 Any very hard cheese not in any other class
- 5237 Smoked Cheddar
- 5238 Smoked cheese – semi-hard
- 5239 Smoked cheese – hard

Cows' Milk: semi-soft & soft

- 5301 Cottage cheese fine
- 5302 Cottage cheese American style chunky
- 5303 Fresh/cream cheese cows' milk plain
- 5304 Ricotta
- 5305 Mascarpone
- 5306 Quark plain or with additives
- 5307 Mozzarella, fresh, cows' milk in ball (large or small)
- 5308 Mozzarella, block, slices or string
- 5309 Mozzarella di Bufala
- 5310 Brie made from unpasteurised milk
- 5311 Brie made from pasteurised milk
- 5312 Camembert made from unpasteurised milk
- 5313 Camembert made from pasteurised milk
- 5314 Any other mould ripened, soft or unpressed cows' milk cheese – plain
- 5315 Pont l'Évêque/Livarot/Reblochon
- 5316 Taleggio
- 5317 Rind washed cheese not in any other class
- 5318 Smoked cheese – soft/semi soft

Cows' milk: Blue Cheese

- 5401 A single Stilton – uncut
- 5402 A single Stilton – cut
- 5403 Gorgonzola
- 5404 Blue vein cheese any variety, uncut, natural rind
- 5405 Blue vein cheese any variety, uncut, foil wrapped

Specialist classes

- 5501 Cheese made with the milk of more than one animal

- 5502 Soft cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5503 Semi-hard produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5504 Hard cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5505 Blue cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.
- 5506 Any hard cheese that has been awarded a Denomination of Origin (PDO/PGI/AOC)
- 5507 Any blue cheese that has been awarded a Denomination of Origin (PDO/PGI/AOC)
- 5508 Any other cheese that has been awarded a Denomination of Origin (PDO/PGI/AOC)
- 5509 New Cheese – hard or semi-hard. Open to any new cheese first marketed after 01/11/10
- 5510 New Cheese – blue. Open to any new cheese first marketed after 01/11/10
- 5511 New Cheese – with additives. Open to any new cheese first marketed after 01/11/10
- 5512 All other new cheeses. Open to any new cheese first marketed after 01/11/10
- 5513 Specialist Cheesemakers Association. Open to members of SCA. One cheese per member

Other cheeses inc. cheeses with additives

- 5601 Reduced fat cheese hard pressed
- 5602 Reduced fat cheese unpressed
- 5603 Processed cheese or processed cheese spread plain
- 5604 Processed cheese or processed cheese spread with additives
- 5605 Hard pressed or repressed Cheddar with savoury additives
- 5606 Other hard pressed or repressed cows' milk cheese with savoury additives
- 5607 Hard pressed or repressed cows' milk cheese with sweet style additives
- 5608 White mould ripened soft or unpressed cows' milk cheese with savoury additives
- 5609 Soft or unpressed cows' milk cheese with savoury additives
- 5610 Soft or unpressed cows' milk cheese with sweet style additives
- 5611 Cream or fresh cheese with savoury additives
- 5612 Cream or fresh cheese with sweet additives
- 5613 String Cheese
- 5614 Shredded or grated cheese plain
- 5615 Shredded or grated cheese with additives
- 5616 Sliced processed cheese – plain
- 5617 Sliced processed cheese – with additives
- 5618 Cheese alternative – any type of cheese substitute