

## **CLASSES – 2021 ARTISAN CHEESE AWARDS**

- Class 1: Soft
- Class 2: Semi-Soft
- Class 3: Hard
- Class 4: Blue
- Class 5: Cow
- Class 6: Sheep
- Class 7: Goat
- Class 8: Vegetarian
- Class 9: Raw Milk
- Class 10: Organic
- Class 11: Farmhouse\*
- Class 12: Territorial\*\*
- Class 13: Protected Food Name\*\*\*
- Class 14: New Cheese\*\*\*\*
- Class 15: Washed Rind
- Class 16: Flavoured

\*Farmhouse: cheese made on the farm from the farmer's own milk.

\*\*Best British Territorial Cheese will include: Caerphilly, Cheddar, Cheshire, Derby, Dunlop, Gloucester, Lancashire, Red Leicester, Stilton, Wensleydale etc

\*\*\*Best Protected Food Name Cheese will include: Beacon Fell Lancashire, Dorset Blue, Dovedale, Traditional Ayrshire Dunlop, Exmoor Blue, Orkney Cheddar, Single Gloucester, Staffordshire, Stilton, Swaledale, West Country Farmhouse Cheddar, Yorkshire Wensleydale, Traditional Welsh Caerffili, Teviotdale Cheese, Buxton Blue, Bonchester Cheese.

\*\*\*\*Best New Cheese, cheese launched commercially within the last two years ie launched after 1st January 2019