



2024 World Championship **CHEESE** CONTEST



WINNERS, SCORES, HIGHLIGHTS

March 5-7, 2024 | Madison, Wisconsin, USA

presented by the **Cheese Reporter** and the **Wisconsin Cheese Makers Association**



WORLD CHEESE CONTEST CHAMPIONS

2024

MICHAEL SPYCHER
Gourmino AG
Switzerland

2022

MICHAEL SPYCHER
Gourmino AG
Switzerland

2020

MICHAEL SPYCHER
Gourmino AG
Switzerland

2018

MICHEL TOUYAROU
Savencia Cheese
France

2016

TEAM EMMI ROTH
Emmi Roth USA
Wisconsin, USA

2014

GERARD SINNESBERGER
Kaserei Sinnesberger
Switzerland

2012

TEAM STEENDEREN
FrieslandCampina
Netherlands

2010

CÉDRIC VUILLE
Switzerland

2008

MICHAEL SPYCHER
Switzerland

2006

CHRISTIAN WUTHRICH
Switzerland

2004

MEINT SCHEENSTRA
Netherlands

2002

CRAIG SCENEY
Australia

2000

KEVIN WALSH
Tasmania, Australia

1998

PER OLESEN
Denmark

1996

HANS DEKKERS
Netherlands

1994

JENS JENSEN
Denmark

1992

OLE BRANDER
Denmark

1990

JOSEF SCHROLL
Austria

1988

DALE OLSON
Wisconsin, USA

1986

REJEAN GALIPEAU
Ontario, Canada

1984

ROLAND TESS
Wisconsin, USA

1982

JULIE HOOK
Wisconsin, USA

1980

LEIF OLESEN
Denmark

1978

FRANZ HABERLANDER
Austria

1976

RYKELE SYTSEMA
Netherlands

1974

GLEN WARD
Wisconsin, USA

1972

DOMENICO ROCCA
Italy

1970

LARRY HARMS
Iowa, USA

1968

HARVEY SCHNEIDER
Wisconsin, USA

1966

LOUIS BIDDLE
Wisconsin, USA

1964

IRVING CUTT
Ontario, Canada

1962

VINCENT THOMPSON
Wisconsin, USA

1960

CARL HUBER
Wisconsin, USA

1958

RONALD E. JOHNSON
Wisconsin, USA

1957

JOHN C. REDISKE
Wisconsin, USA

CHEESE ENTHUSIASTS SWARMED THE WORLD CONTEST

The World Championship Cheese Contest once again opened its doors to the public and the results were wonderful. The competition, held March 5-7 in Madison, Wisconsin, welcomed more than 50 international cheese experts to examine, sniff and taste 3,302 cheese, butters and dairy ingredients. And our volunteer B-Team from the cheese industry broke records for Contest support.

But it was the crowds of cheese enthusiasts who stole the show in Madison, filling the Monona Terrace Convention Center and lining up 100-people long to taste competing cheese from the event and to watch our new judging demonstration stage. The energy in the room was exciting.

Contest entries rose 10 percent compared to 2022, making this the third-largest World Championship Cheese Contest. Twenty-five nations sent dairy products to the World Championship Cheese Contest and 32 states in the U.S. participated.

Fifty-four judges from 19 nations and 11 states in the U.S. gathered to sample cow's milk, goat's milk and sheep's milk cheeses, as well as butters, yogurts and dry dairy ingredients: 142 distinct Contest classes! New classes, such as a distinct category for raclette, were popular additions.

And in each class, the World Championship Cheese Contest awards only one Gold Medal. This event, born in 1957, and preceding all other dairy competitions, is a true competition. The cheese, butter, yogurt or dairy ingredient that displays characteristics closest to perfection in this careful, technical evaluation, is named best in the world. Gold Medal cheeses are judged again to select 20 Finalists. Then those Finalists are judged yet again, by the entire jury of judges, and one cheese is named World Champion.

And in a stunning achievement, following this intense scrutiny, Swiss cheesemaker Michael Spycher at Mountain Dairy Fritzenhaus, working with Gourmino, won the entire competition with his new Alpine cheese Hornbacher. Stunning because this is the fourth World Champion Cheese for Mr. Spycher! Hornbacher joins his three best-of-show wins in 2008, 2020 and 2022 with wheels of Le Gruyere AOP.

Kirsten Strohmenger at Wisconsin Cheese Makers Association and her teammates executed a flawless competition. The addition of a real-time, worldwide announcement of the competition winners is now a fixture for the event and it is a joy to see the winners learn of their achievements live.

The event is possible because of our leadership team of Red Hat judges, captained by Chief Judge Jim Mueller, and the hundreds of industry manufacturers, suppliers, marketers and enthusiasts – the B-Team! – who execute every detail of the event. Randy Swenson from Wisconsin Aging and Grading Cheese Inc. is the Director of Contest Logistics, and no one is more important to the Contest's success.

Congratulations to our global contest winners, and our sincere thanks to every manufacturer who enters the Contest, seeking to perfect their products. We eagerly await the next World Championship Cheese Contest in 2026!

John T. Umhoefer

WCMA Executive Director

WINNING RESULTS

2024 World Champion

Michael Spycher

Mountain Dairy Fritzenhaus

Gourmino AG

Fritzenhaus, Bern,
Switzerland

Hornbacher

**Champion Round Score:
98.976**

2024 First Runner Up

Dutch Cheese Makers

Heerenveen, Netherlands

Artikaas Vintage Lot 18

**Champion Round Score:
98.923**

2024 Second Runner Up

The Farm at Doe Run

Coatesville, Pennsylvania,
United States

Batch #17

**Champion Round Score:
98.914**

Complete Contest results are
available at:

worldchampioncheese.org

SPONSORS

2024 CONTEST GOLD LOGISTICS PARTNERS



Wisconsin Aging & Grading
cheese incorporated



2024 CONTEST SILVER SPONSORS



2024 CONTEST CONTRIBUTORS



CONTEST RESULTS

Class 1. Cheddar, Mild (0 to 3 Months)

BEST OF CLASS

Charlie Henn, Agropur, Weyauwega, WI, USA,
Cheddar | 98.83

SECOND AWARD

Panhandle Products, Dumas, TX, USA, *Mild
Cheddar* | 98.815

THIRD AWARD

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, USA, *Cabot Mild Cheddar C4* |
98.695

Team Middlebury, Cabot Creamery
Cooperative, Middlebury, VT, USA, *Cabot
Mild Cheddar 2* | 98.63

Team Handrich, Agropur, Weyauwega, WI,
USA, *Cheddar* | 98.625

Team MWC, MWC, Saint Johns, MI, USA,
Cheddar | 98.55

Manufactured by Panhandle Products for
Masters Gallery Foods, Inc., Masters Gallery
Foods, Inc., Dumas, TX, USA, *Mild Colored
Cheddar* | 98.54

Kiel Production Team, Land O'Lakes, Kiel, WI,
USA, *Mild Cheddar* | 98.54

Team Chateaugay, Cabot Creamery
Cooperative, Chateaugay, NY, USA, *Cabot
Mild Cheddar Ch4* | 98.51

Team Engel, Agropur, Weyauwega, WI, USA,
Cheddar | 98.50

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, USA, *Cabot Mild Cheddar C1*

Southwest Cheese Team, Southwest Cheese,
Clovis, NM, USA, *White Cheddar*

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, USA, *Cabot Mild Cheddar C2*

Team Cabot, Cabot Creamery Cooperative,
Cabot, VT, USA, *Cabot Mild Cheddar C3*

Team Middlebury, Cabot Creamery
Cooperative, Middlebury, VT, USA, *Cabot
Mild Cheddar 4*

Team MWC, MWC, Saint Johns, MI, USA,
Cheddar

Phill Barringer, Glanbia Nutritionals, Twin Falls,
ID, USA, *Color Cheddar*

Andy Follen, Lynn Dairy INC, Granton, WI, USA,
Mild Cheddar

Kiel Cheesemakers, Land O'Lakes, Kiel, WI,
USA, *Mild Cheddar*

Team Middlebury, Cabot Creamery
Cooperative, Middlebury, VT, USA, *Cabot
Mild Cheddar 1*

Thomas Chocker, Glanbia Nutritionals, Twin
Falls, ID, USA, *Color Cheddar*

Blair Cheese Team, Associated Milk Producers
Inc., Blair, WI, USA, *Cheddar*

Ryan Kober, Glanbia Nutritionals, Twin Falls, ID,
USA, *Color Cheddar*

Team MWC, MWC, Saint Johns, MI, USA,
Cheddar

Panhandle Products, Dumas, TX, USA, *Mild
Cheddar*

Team Stearns, Agropur, Weyauwega, WI, USA,
Cheddar

Team MWC, MWC, Saint Johns, MI, USA,
Cheddar

Southwest Cheese, Clovis, NM, USA, *White
Cheddar*

Team Middlebury, Cabot Creamery
Cooperative, Middlebury, VT, USA, *Cabot
Mild Cheddar 3*

Glanbia Blackfoot, Glanbia Nutritionals,
Blackfoot, ID, USA, *White Cheddar*

Team Chateaugay, Cabot Creamery
Cooperative, Chateaugay, NY, USA, *Cabot
Mild Cheddar Ch2*

Southwest Cheese, Clovis, NM, USA, *White
Cheddar*

Sanborn Team Spotted, AMPI Sanborn,
Sanborn, IA, USA, *Mild Cheddar*

Stanhope, Fonterra Brands (Australia),
Stanhope, Victoria, Australia, *Australia
Cheddar Cheese - NZMP*

Southwest Cheese, Clovis, NM, USA, *White
Cheddar*

Team Lake Norden, Agropur Inc., Lake Norden,
SD, USA, *Mild Cheddar*

Glanbia Blackfoot, Glanbia Nutritionals,
Blackfoot, ID, USA, *White Cheddar*

Panhandle Products, Dumas, TX, USA, *Mild
Cheddar*

Team 1, Agropur, Jerome, ID, USA, *Milk
Cheddar*

Meister Team 2, Meister Cheese, Muscoda, WI,
USA, *Mild Cheddar*

Quesos Navarro Team, Quesos Navarro,
Tepatitlan, Jalisco, Mexico, *Cheddar Navarro
Mild*



Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Mild Cheddar Ch3*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Mild Cheddar Ch1*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Mild Cheddar*

FDA, First District Association, Litchfield, MN, USA, *FDA Mild Cheddar Block*

Team Le Sueur, Agropur, Le Sueur, MN, USA, *40# White Cheddar*

Hilmar, Hilmar, CA, USA, *Mild Cheddar*

Team Le Sueur, Agropur, Le Sueur, MN, USA, *40# White Cheddar*

Levi Kent, Glanbia Nutritionals, Twin Falls, ID, USA, *White Cheddar*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Mild Cheddar*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Mild Cheddar*

Wayne Keim, Bunker Hill Cheese Co., Inc., Millersburg, OH, USA, *Bunker Hill 1935*

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Mild Raw Milk Cheddar*

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Eleanor's Farmhouse Cheddar*

Class 2. Cheddar, Medium (3 to 6 months)

BEST OF CLASS

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, USA, *Medium Cheddar* | 99.70

SECOND AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *White Cheddar* | 99.60

THIRD AWARD

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Medium Cheddar C1* | 99.55

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *White Cheddar* | 99.475

Charlie Henn, Agropur, Weyauwega, WI, USA, *Cheddar* | 99.45

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Medium Cheddar Ch4* | 99.425

Southwest Cheese, Clovis, NM, USA, *Colored Cheddar* | 99.325

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Medium Cheddar* | 99.20

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Medium Cheddar C2* | 99.075

Tillamook, Tillamook, OR, USA, *Tillamook Medium Cheddar* | 99.05

Lancaster Team, Foremost Farms USA, Lancaster, WI, USA, *241 Medium*

Dalibor Bampa, Glanbia Nutritionals, Twin Falls, ID, USA, *White Cheddar Medium*

Team Schroeder, Agropur, Weyauwega, WI, USA, *Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Medium Cheddar C3*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Medium Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Medium Cheddar Ch2*

Wynyard, Fonterra Brands (Australia), Wynyard, Tasmania, Australia, *Australia Cheddar Cheese - NZMP*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Medium Cheddar C4*

Team Stearns, Agropur, Weyauwega, WI, USA, *Cheddar*

Kelm Melissa, Glanbia Nutritionals, Twin Falls, ID, USA, *Cheddar Medium*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, USA, *Medium Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Medium Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Medium Cheddar M3*

Hilmar, Hilmar, CA, USA, *Cheddar*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *White Cheddar*

Blair Cheese Team, Associated Milk Producers Inc., Blair, WI, USA, *Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Medium Cheddar Ch1*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Natural Medium Cheddar Cheese*

Kiel Cheesemakers, Land O'Lakes, Kiel, WI, USA, *Medium Cheddar*

Agropur, Hull, IA, USA, *Cheddar*

Agropur, Jerome, ID, USA, *Medium Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Medium Cheddar M2*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Kiel Production Team, Land O'Lakes, Kiel, WI, USA, *Medium Cheddar*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Cheddar Navarro Medium*

Southwest Cheese, Clovis, NM, USA, *Colored Cheddar*

Natasa Bampa, Glanbia Nutritionals, Twin Falls, ID, USA, *Cheddar medium*

Cedar Grove Creamery, Milkhaus dairy, Fennimore, WI, USA, *Milkhaus Dairy Inc.*

Tillamook, Tillamook, OR, USA, *Tillamook Medium Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Medium Cheddar*

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Medium Cheddar Cheese*

FDA, First District Association, Litchfield, MN, USA, *FDA Medium Cheddar Block*

Mike DeMuth, Agropur, Weyauwega, WI, USA, *Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Medium Farmhouse Cheddar Cheese*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *White Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Medium Raw Milk Cheddar*

Black Taylor, Glanbia Nutritionals, Twin Falls, ID, USA, *Cheddar Medium*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Medium Cheddar M4*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Medium Cheddar Ch3*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Medium Cheddar M1*

Class 3. Cheddar, Sharp (6 months to 1 year)

BEST OF CLASS

Tillamook, Tillamook, OR, USA, *Tillamook Sharp Cheddar* | 99.85

SECOND AWARD

Tillamook, Tillamook, OR, USA, *Tillamook Sharp Cheddar* | 99.80

THIRD AWARD

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Sharp Cheddar Ch1* | 99.795

Tillamook, Tillamook, OR, USA, *Tillamook Sharp Cheddar* | 99.775

Tillamook, Tillamook, OR, USA, *Tillamook Sharp Cheddar* | 99.75

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar C3* | 99.70

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Sharp Cheddar Ch3* | 99.70

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar C1* | 99.65

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Sharp Cheddar Cheese* | 99.55

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Sharp Cheddar Ch2* | 99.50

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Sharp Cheddar Cheese*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Sharp Cheddar M2*

Matt Cotroneo, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Sharp*

Lancaster Team, Foremost Farms USA, Lancaster, WI, USA, *244 Sharp*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colored Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colored Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar C2*



Team 1, Agropur, Jerome, ID, USA, *Sharp Cheddar*

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Notre-Dame-du-Bon-Conseil, QC, Canada, *Agropur Grand Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar C4*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Sharp Cheddar 6 months to 1 year*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Sharp Cheddar 6 months to 1 year*

Wynyard, Fonterra Brands (Australia), Wynyard, Tasmania, Australia, *Australian Cheddar Cheese - NZMP*

Team Sartori, Sartori Company, Plymouth, WI, USA, *Old World Cheddar*

Kiel Production Team, Land O'Lakes, Kiel, WI, USA, *Sharp Cheddar*

Team Handrich, Agropur, Weyauwega, WI, USA, *Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Sharp Cheddar 6 months to 1 year*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Sharp Cheddar M3*

Lancaster Team, Foremost Farms USA, Lancaster, WI, USA, *221 Sharp*

Team Schroeder, Agropur, Weyauwega, WI, USA, *Cheddar*

Irineo Sanchez, Glanbia Nutritionals, Twin Falls, ID, USA, *White Cheddar Sharp*

John Metzger, Hoards Dairyman Farm Creamery, Berlin, WI, USA, *Governor's Select Aged Cheddar*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, USA, *Sharp Cheddar*

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Sharp Cheddar Cheese*

Agropur - Weyauwega, Lactalis Heritage Dairy, Weyauwega, WI, USA, *Cracker Barrel Extra Sharp Yellow Cheddar*

Team Sartori, Sartori Company, Plymouth, WI, USA, *Farmhouse Cheddar*

Blair Cheese Team, Associated Milk Producers Inc., Blair, WI, USA, *Cheddar*

Kiel Cheesemakers, Land O'Lakes, Kiel, WI, USA, *Sharp Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Sharp Cheddar 6 months to 1 year*

Team Engel, Agropur, Weyauwega, WI, USA, *Cheddar*

Carr Valley Cheese Company, Inc, La Valle, WI, USA, *Sharp Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colored Cheddar*

Charlie Henn, Agropur, Weyauwega, WI, USA, *Cheddar*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Matterhorn Alpine Cheddar*

Lagoon St Team, Bega Cheese, Bega, New South Wales, Australia, *Bega Rindless Cheddar*

Manufactured by AgriMark Middlebury, Lactalis Heritage Dairy, Middlebury, VT, USA, *Cracker Barrel Vermont Sharp White Cheddar*

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Sharp Cheddar Cheese*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Sharp Cheddar Ch4*

Chris LaVecque, Maple Dale Cheese, PlainField, ON, Canada, *Maple Dale Old*

Team Gibbsville, CROPP Cooperative/Organic Valley, Sheboygan Falls, WI, USA, *Organic Raw Sharp Cheddar Cheese*

Deitch Stephanie, Glanbia Nutritionals, Twin Falls, ID, USA, *Cheddar Sharp*

Gavin McKain, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Sharp*

Kylie and Ben, Pennland Pure, Hancock, MD, USA, *BKM Cheddar*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Sharp Cheddar M4*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team Pennland, Pennland Pure, Hancock, PA, USA, *Pennland Pure White Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *White Cheddar*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Cheddar Navarro Añejo*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *White Cheddar*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *White Cheddar*

Union Star Cheese, Fremont, WI, USA, *Sharp Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*



Congratulations

US Championship Cheese Contest Contestants!



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Oshkosh, WI 54901
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4385 County Road PP
Plymouth, WI 53073
920.449.5407

Class 4. Cheddar, Aged One to Two Years

BEST OF CLASS

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Notre-Dame-du-Bon-Conseil, QC, Canada, *Agropur Grand Cheddar* | 98.89

SECOND AWARD

Blair Cheese Team, Associated Milk Producers Inc., Blair, WI, USA, *Cheddar* | 98.615

THIRD AWARD

Chris LaVecque, Maple Dale Cheese, PlainField, ON, Canada, *Maple Dale 1 year old* | 98.405

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Extra Sharp Cheddar C1* | 98.35

Charlie Henn, Agropur, Weyauwega, WI, USA, *Cheddar* | 98.315

Kiel Cheesemakers, Land O'Lakes, Kiel, WI, USA, *Aged Cheddar* | 98.265

Team Stearns, Agropur, Weyauwega, WI, USA, *Cheddar* | 98.245

Team Pennland, Pennland Pure, Hancock, MD, USA, *Sharpsburg Cheddar* | 98.20

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Extra Sharp Cheddar Ch2* | 98.02

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Extra Sharp Cheddar Ch4* | 97.99

Stanhope, Fonterra Brands (Australia), Stanhope, Victoria, Australia, *Australia Cheddar Cheese - NZMP*

Kiel Production Team, Land O'Lakes, Kiel, WI, USA, *Aged Cheddar*

Team 1, Agropur, Jerome, ID, USA, *Aged White Cheddar - 13 months*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Private Stock Cheddar C4*

Tillamook, Tillamook, OR, USA, *Tillamook Extra Sharp Cheddar*

Sanborn Team Cheddar, AMPI Sanborn, Sanborn, IA, USA, *Aged Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Seriously Sharp Cheddar C2*

Manufactured by Land O' Lakes Kiel for Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Kiel, WI, USA, *Colored Sharp Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Extra Sharp Cheddar Ch1*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Aged One to Two Years*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Extra Sharp Cheddar M1*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Extra Sharp Cheddar M2*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Extra Sharp Cheddar Ch3*

Tillamook, Tillamook, OR, USA, *Tillamook Extra Sharp Cheddar*

Kulasevic Jadranka, Glanbia Nutritionals, Twin Falls, ID, USA, *White Cheddar Aged*

Tillamook, Tillamook, OR, USA, *Tillamook English Style Sweet Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook English Style Sweet Cheddar*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *White Cheddar Aged 1 Year*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged One to Two Years*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *White Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged One to Two Years*

Team Schroeder, Agropur, Weyauwega, WI, USA, *Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged One to Two Years*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Private Stock C3*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *White Cheddar Aged 1 Year*

Lagoon St Team, Bega Cheese, Bega, New South Wales, Australia, *Bega Rindless Cheddar*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *White Cheddar*

Yancey Rebekah, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Team 1, Agropur, Jerome, ID, USA, *Aged White Cheddar - 20 months*

Melissa Miller, Agropur, Weyauwega, WI, USA, *Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Old Croc, Trugman Nash, LLC, Victoria, Australia, *Old Croc Extra Sharp Cheddar Chunk 7oz*

Oberg Jeff, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Paul Connolly, Beston Global Foods, Murray Bridge, SA, Australia, *Farmers Tribute*

Dutt Zack, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Cheddar Navarro Extra añejo*

Lancaster Team, Foremost Farms USA, Lancaster, WI, USA, *244 Aged*

Team Pennland, Pennland Pure, Hancock, MD, USA, *Sharpsburg Cheddar*

Class 5. Cheddar, Aged Two Years or Longer

BEST OF CLASS

Kiel Cheesemakers, Land O'Lakes, Inc., Kiel, WI, USA, *Aged Cheddar* | 99.05

SECOND AWARD

Manufactured by Land O' Lakes Kiel for Masters Gallery Foods, Inc., Masters Gallery Foods, Inc., Kiel, WI, USA, *Colored Extra Sharp Cheddar* | 98.775

THIRD AWARD

Team Handrich, Agropur, Weyauwega, WI, USA, *Cheddar* | 98.75

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Notre-Dame-du-Bon-Conseil, QC, Canada, *Agropur Grand Cheddar* | 98.625

Nate Schuelke, Agropur, Weyauwega, WI, USA, *Cheddar* | 98.50

Team Engel, Agropur, Weyauwega, WI, USA, *Cheddar* | 98.40

Team Pennland, Pennland Pure, Hancock, MD, USA, *Sharpsburg Cheddar* | 98.40

Charlie Henn, Agropur, Weyauwega, WI, USA, *Cheddar* | 98.35

Kiel Production Team, Land O'Lakes, Kiel, WI, USA, *Aged Cheddar* | 98.30

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged Two Years or Longer* | 98.20

Tillamook, Tillamook, OR, USA, *Tillamook Makers Reserve Extra Sharp White Cheddar Cheese 2014*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot 3 Year Cheddar M4*

Hilmar, Hilmar Cheese, Hilmar, CA, USA, *Vintage Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged Two Years or Longer*

Tillamook, Tillamook, OR, USA, *Tillamook Makers Reserve Extra Sharp White Cheddar Cheese 2019*

Winchester Cheddar team, Lactalis Winchester, Canada, Win, ON, Canada, *Balderson 5 year old Heritage cheddar*

Old Quebec Cheddar / S. Clyde Weaver, Inc., Notre-Dame-du-Bon-Conseil, QC, Canada, *Old Quebec Vintage Cheddar*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged Two Years or Longer*

Adam Idris, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Gomez Juan, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot 3 Year Cheddar M3*

Black Creek, Saputo Cheese Inc USA, Black Creek, WI, USA, *Black Creek Aged Cheddar*

Agropur, Jerome, ID, USA, *Aged White Cheddar - 25 months*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 3 Year Cheddar C4*

Murray Bridge Team, Beston Global Foods, Murray Bridge, SA, Australia, *Farmers Tribute*

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Great Lakes Cheese of NY Aged Two Years or Longer*

Blair Cheese Team, Associated Milk Producers Inc., Blair, WI, USA, *Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Makers Reserve Extra Sharp White Cheddar Cheese 2021*

Fonterra Co-operative Group Limited, Lichfield, Waikato, New Zealand, *NZMP Vintage*

Paul Connolly, Beston Global Foods, Murray Bridge, SA, Australia, *Farmers Tribute*

Team Pennland, Pennland Pure, Hancock, MD, USA, *Sharpsburg Cheddar*

Old Quebec Cheddar / S. Clyde Weaver, Inc., Notre-Dame-du-Bon-Conseil, QC, Canada, *Old Quebec Vintage Cheddar*

Chris LaVecque, Maple Dale Cheese, Plainfield, ON, Canada, *Maple Dale 2 year old*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Vintage Choice Cheddar C1*

Old Quebec Cheddar / S. Clyde Weaver, Inc., Notre-Dame-du-Bon-Conseil, QC, Canada, *Old Quebec Private Stock Cheddar*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Vintage Choice Cheddar C2*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Adirondack Cheddar Ch2*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Cheddar Navarro Supremo*

Team 1, Agropur, Jerome, ID, USA, *Aged White Cheddar - 30 months*

Tillamook, Tillamook, OR, USA, *Tillamook Makers Reserve Extra Sharp White Cheddar Cheese 2020*

Winchester Cheddar team, Lactalis Winchester, Canada, Winchester, ON, Canada, *Balderson 5 year Old Heritage Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Foremost Farms USA, Foremost Farms USA - Marshfield, WI, Marshfield, WI, USA, *Aged Cheddar*

Ephraim Miller, Oasis Creamery, Ronks, PA, USA, *Reserve Aged Cheddar Cheese, Oasis Creamery*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Special Reserve Extra Sharp Cheddar Cheese*

Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, USA, *Cabot Vintage Cheddar M1*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Adirondack Cheddar Ch1*

Ali Izeldin, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Robert Wills, Cedar Grove Cheese Inc, Plain, WI, USA, *Extra-Aged Cheddar*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot NY Vintage Cheddar Ch2*

Southwest Cheese Team, Southwest, clovis, NM, USA, *White Cheddar Aged 3 Years and 9 months*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 3 Year Cheddar C3*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot NY Vintage Cheddar Ch1*

Lagoon St Team, Bega Cheese, Bega, New South Wales, Australia, *Bega Rindless Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team MWC, MWC, Saint Johns, MI, USA, *Cheddar*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth 1885 Reserve Cheddar*

Rivers Scott, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Aged*

Class 6. Traditional Waxed Cheddar, Mild to Medium

BEST OF CLASS

Gomez Santiago, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Medium* | 99.65

SECOND AWARD

Ferreira Brody, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Medium* | 99.25

THIRD AWARD

Devetak Dragan, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Medium* | 98.725

Anaya Juan, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Medium* | 98.65

Team Springside, Springside Cheese Corp, Oconto Falls, WI, USA, *Springside Mild Cheddar Daisy* | 98.60

Team Roelli Cheese, Roelli Cheese Company Inc., Shullsburg, WI, USA, *Roelli Haus Select Cheddar* | 98.50

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Hoop Cheddar* | 97.40

Class 7. Traditional Waxed Cheddar, Sharp to Aged

BEST OF CLASS

Joshua Henning, Henning Cheese Inc., Kiel, WI, USA, *Aged cheddar Midget* | 98.725

SECOND AWARD

Zachary Henning, Henning Cheese Inc., Kiel, WI, USA, *Aged Cheddar Midget* | 98.525

THIRD AWARD

Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Fawn* | 98.395

Joshua Henning, Henning Cheese Inc., Kiel, WI, USA, *Aged Cheddar Midget* | 98.34

Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Imperial Buck* | 98.22

Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Stag* | 98.02

Kerry Henning, Henning Cheese Inc., Kiel, WI, USA, *Sharp Cheddar Cheese* | 97.82

Martin Zach, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Sharp* | 97.685

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Sharp White Cheddar* | 97.52

Atkins Colby, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Sharp* | 97.455

Valencia Noe, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Sharp*

Rivas Loreto, Glanbia Nutritionals, Twin Falls, ID, USA, *Bandage Cheddar Sharp*

Class 8. Natural Rinded Cheddar

BEST OF CLASS

Beecher's Handmade Cheese, Seattle, WA, USA, *Flagship Reserve* | 98.925

SECOND AWARD

Cabot Cooperative Creamery & Cellars at Jasper Hill, Jasper Hill Farm, Greensboro, VT, USA, *Cabot Clothbound* | 98.90

THIRD AWARD

Looking Glass Crew, Looking Glass Creamery, Columbus, NC, USA, *Drovers Road* | 98.275

Old Chatham Creamery, Murray's Cheese, Long Island City, NY, USA, *Stockinghall* | 97.86

Door Artisan Cheese Team, Door Artisan Cheese, Egg Harbor, WI, USA, *Top Hat Aged Cheddar* | 97.40

St. Isidore's Dairy, Osseo, WI, USA, *St. Isidore's Farmstead Cheddar* | 97.23

Team Cheese, Redhead Creamery, Brooten, MN, USA, *Lucky Linda Clothbound Cheddar* | 97.075

Balfour Farm, Pittsfield, ME, USA, *Haymaker Farmstead Cheddar* | 97.05

St. Isidore's Dairy, Osseo, WI, USA, *St. Isidore's Farmstead Cheddar* | 96.375

Class 9. Colby

BEST OF CLASS

Team MWC, MWC, Saint Johns, MI, USA, *Colby* | 99.00

SECOND AWARD

Team MWC, MWC, Saint Johns, MI, USA, *Colby* | 98.79

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, USA, *Colby* | 98.75

Team #3, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Colby Longhorn* | 98.62

Zachary Henning, Henning Cheese Inc., Kiel, WI, USA, *Henning's Colby Cheese* | 98.54

Team Arena, Arena Cheese, Arena, WI, USA, *Traditional Colby Deli Longhorn* | 98.535

Team MWC, MWC, Saint Johns, MI, USA, *Colby* | 98.53

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...to the Participants of the 2024
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Celic Renata, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby* | 98.525

Team #2, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Colby Longhorn* | 98.405

Team Arena, Arena Cheese, Arena, WI, USA, *Traditional Colby Deli Longhorn* | 98.34

Sanborn Team Chocolate, AMPI Sanborn, Sanborn, IA, USA, *Colby Cheese*

Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Robin*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colby*

Pearl Valley Cheese, Fresno, OH, USA, *Pearl Valley Colby Longhorn*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colby*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colby*

Team #1, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Colby Longhorn*

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Colby*

Team Arena, Arena Cheese, Arena, WI, USA, *Traditional Colby Deli Longhorn*

Madrid Cheryl, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby*

Team Arena, Arena Cheese, Arena, WI, USA, *Traditional Colby Deli Longhorn*

Wynyard, Fonterra Brands (Australia), Wynyard, Tasmania, Australia, *Australia Colby Cheese - NZMP*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Colby*

Chavez Paty, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby*

Pearl Valley Cheese, Fresno, OH, USA, *Pearl Valley Colby Delihorn*

Madrid Derick, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby*

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Colby Cheese*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Natural Colby*

Class 10. Monterey Jack

BEST OF CLASS

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Monterey Jack* | 99.60

SECOND AWARD

Team Pennland, Pennland Pure, Hancock, MD, USA, *Pennland Pure Monterey Jack* | 99.525

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, USA, *MJ* | 99.325

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Monterey Jack* | 99.11

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Monterey Jack* | 98.95

Jim Falls Cheese Team, AMPI, Jim Falls, WI, USA, *Monterey Jack* | 98.85

Team #2, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Monterey Jack* | 98.575

Agropur - Hull, Agropur, Hull, IA, USA, *Monterey Jack* | 98.55

Tillamook, Tillamook, OR, USA, *Tillamook Monterey Jack* | 98.50

Team Pennland, Pennland Pure, Hancock, MD, USA, *Pennland Pure Monterey Jack* | 98.50

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Monterey Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Monterey Jack*

Team #1, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Monterey Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Monterey Jack*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Monterey Jack Cheese*

Richard Lechner, Lynn Dairy INC, Granton, WI, USA, *Monterey Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Monterey Jack*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Monterey Jack*

Team MWC, MWC, Saint Johns, MI, USA, *MJ Hilmar, Hilmar, CA, USA, Monterey Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Monterey Jack*

Team MWC, MWC, Saint Johns, MI, USA, *MJ*

Heat Joan, Glanbia Nutritionals, Twin Falls, ID, USA, *Monterey Jack*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Monterey Jack*

Team MWC, MWC, Saint Johns, MI, USA, *MJ*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Monterey Jack*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *Monterey Jack*

Beaza John, Glanbia Nutritionals, Twin Falls, ID, USA, *Monterey Jack*

Egan Boyd, Glanbia Nutritionals, Twin Falls, ID, USA, *Monterey Jack*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *Monterey Jack*

Sanborn Team Colby, AMPI Sanborn, Sanborn, IA, USA, *Monterey Jack*

Rico Marcos, Glanbia Nutritionals, Twin Falls, ID, USA, *Monterey Jack*

Class 11. Marbled Curd Cheese

BEST OF CLASS

Agropur, Hull, IA, USA, *Colby Jack* | 99.875

SECOND AWARD

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Colby Jack (Marble) Cheese* | 99.75

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, USA, *CJ* | 99.525

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colby Jack* | 99.475

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Colby Jack (Marble) Cheese* | 99.425

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Colby Jack* | 99.425

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colby Jack* | 99.30

Team MWC, MWC, Saint Johns, MI, USA, *CJ* | 99.25

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Notre-Dame-du-Bon-Conseil, QC, Canada, *Monsieur Gustav* | 99.15

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Montico* | 98.925

Dairy Farmers of America-Beaver, UT, Dairy Farmers of America, Inc., Beaver, UT, USA, *Colby Jack Cheese* | 98.925

Team MWC, MWC, Saint Johns, MI, USA, *CJ*

Ephraim Miller, Oasis Creamery, Ronks, PA, USA, *Colby Jack Cheese, Oasis Creamery*

Tillamook, Tillamook, OR, USA, *Tillamook Colby Jack*

Team MWC, MWC, Saint Johns, MI, USA, *CJ*

Team Arena, Arena Cheese, Arena, WI, USA, *Original Recipe Colby Jack Deli*

Tillamook, Tillamook, OR, USA, *Tillamook Colby Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Colby Jack*

Pearl Valley Cheese, Fresno, OH, USA, *Pearl Valley Marble Deli horn*

Jim Falls Cheese Team, AMPI, Jim Falls, WI, USA, *Colby Jack Cheese*

Zukic Sejad, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby Jack*

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Colby-Jack*

Team Arena, Arena Cheese, Arena, WI, USA, *Original Recipe Colby Jack Deli*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Colby Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Colby Jack*

Team Arena, Arena Cheese, Arena, WI, USA, *Original Recipe Colby Jack Deli*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Colby-Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Colby Jack*

Team Arena, Arena Cheese, Arena, WI, USA, *Original Recipe Colby Jack Deli*

Ferhatovic Sabahudin, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby Jack*

Alic Suljo, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby Jack*

Strbac Nikola, Glanbia Nutritionals, Twin Falls, ID, USA, *Colby Jack*

Class 12. Baby Swiss Style

BEST OF CLASS

Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, USA, *Ziller wheel with rind* | 99.45

SECOND AWARD

Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, USA, *Ziller wheel with rind* | 98.25

THIRD AWARD

Luana Plant, Prairie Farms Luana Plant,
Monona, IA, USA, *Baby Swiss* | 98.15

Team Doughty Valley, Guggisberg Cheese,
Millersburg, OH, USA, *rindless Ziller wheel*
| 97.95

Dutch Cheese Makers, Heerenveen,
Netherlands, *Artikaas Youngsters Baby
Swiss* | 97.90

Team Chalet Cheese, Chalet Cheese
Cooperative, Monroe, WI, USA, *Chalet
Cheese Baby Swiss* | 97.75

Team Doughty Valley, Guggisberg Cheese,
Millersburg, OH, USA, *rindless Ziller wheel*
| 97.60

Gary Sloan Jr., Rothenbuhler Cheesemakers,
Middlefield, OH, USA, *Aarafalls Baby Swiss*
| 97.40

James Yoder, Rothenbuhler Cheesemakers,
Middlefield, OH, USA, *Aarafalls Baby Swiss*
| 97.40

Ryan Shaheen, Rothenbuhler Cheesemakers,
Middlefield, OH, USA, *Aarafalls Baby Swiss*
| 97.30

Team Doughty Valley, Guggisberg Cheese,
Millersburg, OH, USA, *Guggisberg Baby
Swiss*

Team Doughty Valley, Guggisberg Cheese,
Millersburg, OH, USA, *Guggisberg Baby
Swiss*

Pearl Valley Cheese, Inc., Fresno, OH, USA,
Pearl Valley Cheese Baby Swiss

Donnie Hershberger, Rothenbuhler
Cheesemakers, Middlefield, OH, USA,
Aarafalls Baby Swiss

Team Prairie Farms Dairy - White Hill, CROP
Cooperative/Organic Valley, Shullsburg,
WI, USA, *Organic Pasteurized Baby Swiss
Cheese*

Class 13. Rinded Swiss Style

BEST OF CLASS

Beni Naef, Village Dairy Guntershausen,
Gourmino AG, Guntershausen, Thurgau,
Switzerland, *Gourmino Emmentaler AOP
surchoix Guntershausen 3528* | 98.25

SECOND AWARD

Ruedi Studerus, DORFKÄSEREI THUNDORF,
Thundorf, Schweiz, Switzerland,
Emmentaler Switzerland AOP | 98.245

THIRD AWARD

Markus Hengartner / Robin Straub, Village
Dairy Rohrenmoos, Gourmino AG,
Rohrenmoos, St. Gallen, Switzerland,
Gourmino Rahmtaler Rohrenmoos 3452 |
98.10

Silvio Schöpfer, Mifroma, Werthenstein,
Switzerland, *Emmentaler AOP Cavern* |
98.05

Beni Naef, village dairy Guntershausen,
Gourmino AG, Guntershausen, Thurgau,
Switzerland, *Gourmino Emmentaler AOP
Guntershausen 3528* | 97.90

Silvio Schöpfer, mountain dairy Kleinstei,
Gourmino AG, Kleinstei, Lucerne,
Switzerland, *Gourmino Emmentaler AOP
Kleinstei 3648* | 97.85

Stefan Haldner, village dairy Sommeri,
Gourmino AG, Sommeri, Thurgau,
Switzerland, *Gourmino Emmentaler AOP
Sommeri 3499* | 97.75

Robin Straub & Markus Hengartner, Gourmino
AG, Rohrenmoos, St. Gallen, Switzerland,
*Gourmino Emmentaler AOP Rohrenmoos
3452* | 97.70

Fritz Baumgartner, mountain dairy Trub,
Gourmino AG, Trub, Berne, Switzerland,
Gourmino Emmentaler AOP Trub 3214 | 97.65

Roland Rüegg, village dairy Wildberg,
Gourmino AG, Wildberg, Zurich, Switzerland,
Gourmino Emmentaler AOP Wildberg 3403
| 97.65

Christian Gerber, village dairy Neukirch an
der Thur, Gourmino AG, Neukirch an der
Thur, Thurgau, Switzerland, *Gourmino
Emmentaler AOP, village dairy Neukirch an
der Thur 3513* | 97.65

Anton Wyss, Käseerei Mutten, Signau, Bern,
Switzerland, *Emmentaler Switzerland AOP*
| 97.65

Hansruedi Gasser, mountain dairy Oberei,
Gourmino AG, Oberei, Berne, Switzerland,
Gourmino Rahmtaler Oberei 3218

Team Sugarcreek, Guggisberg Cheese, Inc.,
Sugarcreek, OH, USA, *Guggisberg Swiss
Wheel*

Team Sugarcreek, Guggisberg Cheese, Inc.,
Sugarcreek, OH, USA, *Guggisberg Swiss
Wheel*

Christian Gerber, Mifroma, Neukirch an der
Thur, Switzerland, *Emmentaler AOP Mild*

Team CONO, Beemster, Westbeemster,
Netherlands, *Beemster Swiss*

Team Sugarcreek, Guggisberg Cheese, Inc.,
Sugarcreek, OH, USA, *Guggisberg Swiss
Wheel*

Hr. Kroissl / Hr. Rosenauer, Berglandmilch
eGen, Aschbach, Austria, *Schärdinger
Moosbacher*

Team Sugarcreek, Guggisberg Cheese, Inc.,
Sugarcreek, OH, USA, *Guggisberg Swiss
Wheel*

Prairie Farms Dairy Caves of Faribault Team,
Prairie Farms Dairy, Shullsburg, WI, USA, *44°
North Natural Rinded Swiss*



Class 14. Rindless Swiss Style

BEST OF CLASS

Pearl Valley Cheese, Fresno, OH, USA, *Pearl Valley Swiss Cheese* | 98.50

SECOND AWARD

Pearl Valley Cheese, Fresno, OH, USA, *Pearl Valley Swiss Cheese* | 98.20

THIRD AWARD

Simmental Switzerland, Mifroma, Oey, Switzerland, *Grosslochkäse* | 98.00

Team Sugarcreek, Guggisberg Cheese, Inc., Sugarcreek, OH, USA, *Guggisberg Swiss* | 97.70

Team Sugarcreek, Guggisberg Cheese, Inc., Sugarcreek, OH, USA, *Guggisberg Swiss* | 97.45

Team Sugarcreek, Guggisberg Cheese, Inc., Sugarcreek, OH, USA, *Guggisberg Swiss* | 97.20

Fonterra Co-operative Group Limited, Lichfield, Waikato, New Zealand, *NZMP Swiss Style* | 97.20

Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Middlefield Cheese* | 97.10

Pearl Valley Cheese, Fresno, OH, USA, *Pearl Valley Swiss Cheese* | 97.05

James Yoder, Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Founder 56* | 96.95

Ryan Shaheen, Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Founder 56* | 96.95

Luana Plant, Prairie Farms Luana Plant, Monona, IA, USA, *Swiss*

Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Middlefield Cheese*

Team Chalet Cheese, Chalet Cheese Cooperative, Monroe, WI, USA, *Chalet Cheese Swiss*

Team Sugarcreek, Guggisberg Cheese, Inc., Sugarcreek, OH, USA, *Guggisberg Swiss*

Class 15. Mozzarella

BEST OF CLASS

Patrick Doell, Agropur, Luxemburg, WI, USA, *Low Moisture Mozzarella, Whole Milk* | 99.35

SECOND AWARD

Pat Doell, Agropur, Luxemburg, WI, USA, *Low Moisture Mozzarella, Whole Milk* | 99.00

THIRD AWARD

Jared Post, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Low Moisture Whole Milk Mozzarella Loaf* | 98.25

Mozz Make Team, Lactalis American Group, Nampa, ID, USA, *Premio* | 98.20

Jeremy Robinson, Agropur, Luxemburg, WI, USA, *Low Moisture Mozzarella, Whole Milk* | 98.15

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Whole Milk Mozzarella* | 98.10

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella* | 98.10

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, USA, *Low Moisture Whole Milk Mozzarella Cheese* | 98.05

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Whole Milk Mozzarella* | 98.00

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Whole Milk Low Moisture Mozzarella* | 97.95

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Whole Milk Mozzarella*

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Whole Milk Mozzarella*

Mozz Make Team, Lactalis American Group Nampa, Nampa, ID, USA, *Galbani*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella*

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Low Moisture Whole Milk Mozzarella*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Whole Milk Mozzarella*

Team Pennland, Pennland Pure, Hancock, MD, USA, *Vona Whole Milk Mozzarella*

Cedar Grove Creamery, Milkhaus dairy, Fennimore, WI, USA, *Milk Made From A2 Cows*

Team Pennland, Pennland Pure, Hancock, MD, USA, *Vona Whole Milk Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Whole Milk Mozzarella*

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Low Moisture Whole Milk Mozzarella*

Ezra Frater, Agropur, Luxemburg, WI, USA, *Low Moisture Mozzarella, Whole Milk*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *LMWM*

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Low Moisture Whole Milk Mozzarella*

Michael Noyes, BelGioioso Cheese Inc., Campbell, NY, USA, *Polly-O Perfect Pizza Loaf*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *LMWM*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Whole Milk Mozzarella*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, USA, *Low Moisture Whole Milk Mozzarella Cheese*

Team 1, Agropur, Jerome, ID, USA, *Low Moisture Whole Milk Mozzarella*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Whole Milk Mozzarella*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *LMWM*

Team 2, Agropur, Jerome, ID, USA, *Low Moisture Whole Milk Mozzarella*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Queso Mozzarella*

Gerry Gomez, Dairy Farmers of America - Turlock, Turlock, CA, USA, *California Gold Whole Milk Low Moisture Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Premio Whole Milk Low Moisture Mozzarella*

Cedar Valley 2nd shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Low Moisture Mozzarella*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Whole Milk Mozzarella*

Cedar Valley 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Low Moisture Mozzarella*

Teno Ramirez, Dairy Farmers of America - Turlock, Turlock, CA, USA, *California Gold Whole Milk Low Moisture Mozzarella*

Cascade Cheese Team 2, Cascade Cheese, Cascade, WI, USA, *Whole Milk Mozzarella*

Class 16. Mozzarella, Part Skim

BEST OF CLASS

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Part Skim Mozzarella* | 98.40

SECOND AWARD

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Part Skim Mozzarella* | 98.35

THIRD AWARD

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *LMPS* | 98.225

Team 2, Agropur, Jerome, ID, USA, *Low Moisture Part Skim Mozzarella* | 98.025

Team 1, Agropur, Jerome, ID, USA, *Low Moisture Part Skim Mozzarella* | 98.025

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *LMPS* | 97.90

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Part Skim Mozzarella* | 97.90

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Low Moisture Part Skim Mozzarella* | 97.875

GLC Cuba team, Great Lakes Cheese, Cuba, NY, USA, *Low Moisture Part Skim Mozzarella* | 97.875

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Premio Part Skim Low Moisture Mozzarella* | 97.825

Ezra Frater, Agropur, Luxemburg, WI, USA, *Low Moisture Part Skim Mozzarella*

Patrick Doell, Agropur, Luxemburg, WI, USA, *Low Moisture Part Skim Mozzarella*

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Part Skim Mozzarella*

Cedar Valley 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Part Skim Mozzarella*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Part Skim Mozzarella*

Team Pennland, Pennland Pure, Hancock, MD, USA, *Vona Part Skim Mozzarella*



Pat Doell, Agropur, Luxemburg, WI, USA, *Low Moisture Part Skim Mozzarella*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Low Moisture Part Skim Mozzarella*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Low Moisture Part Skim Mozzarella*

Jeremy Robinson, Agropur, Luxemburg, WI, USA, *Low Moisture Part Skim Mozzarella*

Mozzarella, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Part Skim Low Moisture Mozzarella*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Part Skim Mozzarella*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *LMPS*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Part Skim Milk Mozzarella*

GLC Cuba team, Great Lakes Cheese, Cuba, NY, USA, *Low Moisture Part Skim Mozzarella*

Gordon Troy, Glanbia Nutritionals, Twin Falls, ID, USA, *Mozzarella*

Chellino Cheese, Chellino Cheese Company, Joliet, IL, USA, *Chellino Cheese Mozzarella*

GLC Cuba team, Great Lakes Cheese, Cuba, NY, USA, *Low Moisture Part Skim Mozzarella*

Jordan Wilson, Glanbia Nutritionals, Twin Falls, ID, USA, *Mozzarella*

Cascade Cheese Team 2, Cascade Cheese, Cascade, WI, USA, *Lmps Mozz*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Low Moisture Part Skim Mozzarella*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Part Skim Mozzarella*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Part Skim Mozzarella*

Hrutanovic Ademir, Glanbia Nutritionals, Twin Falls, ID, USA, *Mozzarella*

Gabriel Jau, Dairy Farmers of America - Turlock, Turlock, CA, USA, *California Gold Low Moisture Part Skim Mozzarella*

Cascade Cheese Team 1, Cascade Cheese, Cascade, WI, USA, *LMPS Mozzarella*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Part Skim Mozzarella*

Stanhope, Fonterra Brands (Australia), Stanhope, Victoria, Australia, *Australia Mozzarella Cheese - NZMP*

Alex Origel, Dairy Farmers of America - Turlock, Turlock, CA, USA, *California Gold Low Moisture Part Skim Mozzarella*

Eric Fabian, Lactalis American Group, Nampa, ID, USA, *Galbani*

Cedar Valley 2nd shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Part Skim Mozzarella*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Part Skim Mozz*

Class 17. Fresh Mozzarella

BEST OF CLASS

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Nodini* | 98.825

SECOND AWARD

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Fresh Mozzarella-C* | 98.525

THIRD AWARD

Team Toscana, Toscana Cheese Company LLC, Secaucus, NJ, USA, *Ovoline* | 98.485

Team Toscana, Toscana Cheese Company LLC, Secaucus, NJ, USA, *8 oz Ball* | 98.45

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Bocconcini* | 98.425

Rene Benavidez, Lactalis American Group, Nampa, ID, USA, *Galbani Cilingine* | 98.275

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Fresh Mozzarella-A* | 98.225

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Fresh Mozzarella Slices* | 98.225

Daniel Wavrin & Ferndale Farmstead Team, Ferndale Farmstead, Ferndale, WA, USA, *Ferndale Farmstead Fior Di Latte Fresh Mozzarella* | 98.20

Edoardo La Torre, Lactalis American Group, Nampa, ID, USA, *Galbani 16oz Sliced Logs* | 98.175

Arvind Kumar, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Fresh Mozzarella 1 lb. Log Thermoform*

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Ovolini*

Philip Frater, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Fresh Mozzarella Ovolini Water Pack*

Team Toscana, Toscana Cheese Company LLC, Secaucus, NJ, USA, *1lb Log*

Drew Martinez, Lactalis American Group, Nampa, ID, USA, *Galbani Ovoline*

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Mozzarella di Bufala*

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Bella Casara Buffalo Mozzarella*

Arcangelo Esposito, Belfiore Cheese, Berkeley, CA, USA, *Fior di Latte Caprese*

Team Lioni, Lioni Latticini, Inc, UNION, NJ, USA, *Lioni Bocconcini in Water*

Michael Newman, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Fresh Mozzarella 8 oz. Ball Thermoform*

Team Dairy Maid, Aiello Dairy Farms, Manalapan, NJ, USA, *Dairy Maid 16oz Wrapped Mozzarella*

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Ovoline*

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Ciliegine*

Team Lioni, Lioni Latticini, Inc, UNION, NJ, USA, *Lioni Sliced Fresh Mozzarella*

Arcangelo Esposito, Belfiore Cheese, Berkeley, CA, USA, *Organic Fior di latte Caprese*

Team Toscana, Toscana Cheese Company LLC, Secaucus, NJ, USA, *Bocconcini*

Edoardo La Torre, Lactalis American Group, Nampa, ID, USA, *Galbani 8oz Ball*

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Fresh Mozzarella-B*

Masaaki Matsushita, Ushizuma cheese factory, aoi-ku, Shizuoka, Japan, *Jersey Mozzarella*

Team Dairy Maid, Aiello Dairy Farms, Manalapan, NJ, USA, *Dairy Maid Ovoline*

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Fresh Mozzarella Loaf*

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Bella Casara Fior di Latte*

Class 18. Burrata

BEST OF CLASS

Delizia S.p.A., La Mozzarella, Noci (BA), Puglia, Italy, *Deliziosa* | 99.65

SECOND AWARD

CheeseItaly - Nazionale italiana formaggi, D'Ambruoso Francesco s.r.l., Putignano (Bari), Puglia, Italy, *Burrata* | 99.50

THIRD AWARD

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Bella Casara Burrata* | 99.35

Maggie Harding, Lactalis American Group, Nampa, ID, USA, *Galbani* | 99.25

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Burrata* | 99.20

Arcangelo Esposito, Belfiore Cheese, Berkeley, CA, USA, *Burrata 4oz* | 99.15

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Burratini* | 99.00

Team Dairy Maid, Aiello Dairy Farms, Manalapan, NJ, USA, *Dairy Maid Burrata* | 98.95

Team Caputo, Caputo Cheese, Melrose Park, IL, USA, *Burrata* | 98.95

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Smoked Burrata* | 98.80

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Burrata con Tartufo* | 98.80

Robert W. Wheeler, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Burrata* | 98.70

Class 19. Provolone, Mild

BEST OF CLASS

Shigeru Uhtana, Kuzumaki Plateau Farm, Kuzumaki-cho, Iwate, Japan, *Petitir Caciocavallo* | 99.65

SECOND AWARD

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Mild Provolone* | 99.44

THIRD AWARD

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Mild Provolone* | 99.275

Team DFA New Wilmington, Dairy Farmers of America, New Wilmington, PA, USA, *Provolone* | 99.215

Team Pennland, Pennland Pure, Hancock, MD, USA, *Pennland Pure Provolone* | 99.15

Patrick Doell, Agropur, Luxemburg, WI, USA, *Provolone Cheese* | 99.125

Jeremy Robinson, Agropur, Luxemburg, WI, USA, *Provolone Cheese* | 99.05

Team Pennland, Pennland Pure, Hancock, PA, USA, *Pennland Pure Provolone X* | 99.05

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Mild Provolone Cheese* | 99.025

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Mild Provolone Cheese* | 99.00

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Mild Provolone Cheese*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Mild Provolone*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Mild Provolone*

Antonio Carvajal, Dairy Farmers of America - Turlock, Turlock, CA, USA, *California Gold Provolone*

Ezra Frater, Agropur, Luxemburg, WI, USA, *Provolone Cheese*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Non-Smoked Low-Moisture Part Skim Provolone*

Provolone, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Provolone*

Team DFA New Wilmington, Dairy Farmers of America, New Wilmington, PA, USA, *Provolone*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Non-Smoked Low-Moisture Part Skim Provolone*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Mild Provolone*

Provolone, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Provolone*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Mild Provolone*

Pat Doell, Agropur, Luxemburg, WI, USA, *Provolone Cheese*

Marvin Rodriguez, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Mild Provolone*

Provolone, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Provolone*

Cedar Valley 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *mild Provolone*

Provolone, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Provolone*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, USA, *Provolone*

Cedar Valley 2nd shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *mild Provolone*

Todd Park, Dairy Farmers of America - Turlock, Turlock, CA, USA, *California Gold Provolone*

Cascade Cheese Team 1, Cascade Cheese, Cascade, WI, USA, *Provolone*

Cascade Cheese Team 2, Cascade Cheese, Cascade, WI, USA, *Mild Provolone*

Foremost Farms Appleton, Foremost Farms USA, Appleton, WI, USA, *Provolone*

Philip Tousey, BelGioioso Cheese Inc., Denmark, WI, USA, *Polly-O Mild Provolone*

Class 20. Provolone, Aged

BEST OF CLASS

Kevin Benzell, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Sharp Provolone Mandarino* | 99.25

SECOND AWARD

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Aged Provolone* | 99.10

THIRD AWARD

Cedar Valley 2nd shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Aged Provolone* | 98.95

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Aged Provolone Cheese* | 98.45

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Aged Provolone* | 98.40

Cedar Valley 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Aged Provolone* | 98.35

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Sharp Provolone* | 97.85

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Aged Provolone Cheese* | 97.75

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Sharp Provolone* | 97.65

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Aged Provolone Cheese* | 96.60

Class 21. Provolone, Smoked

BEST OF CLASS

Ferndale Farmstead Team, Ferndale Farmstead, Ferndale, WA, USA, *Smoked Provolone* | 98.75

SECOND AWARD

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Smoked Provolone* | 98.185

THIRD AWARD

Ezra Frater, Agropur, Luxemburg, WI, USA, *Smoked Provolone* | 98.135

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Provolone* | 97.945

Cedar Valley 1st shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Smoked Mild Provolone* | 97.89

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Smoked Provolone* | 97.82

Hilmar, Hilmar, CA, USA, *Hickory Smoked Provolone* | 97.82

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Smoked Provolone Cheese* | 97.575

Jeremy Robinson, Agropur, Luxemburg, WI, USA, *Smoked Provolone* | 97.565

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Smoked Low-Moisture Part Skim Provolone* | 97.265

Cedar Valley 2nd shift Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Smoked Mild Provolone*

Narumitsu SAITO, Fromagerie TAKARA, Kimobetsu-cho, Hokkaido, Japan, *TAKARA no FUME*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Smoked Provolone*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Smoked Low-Moisture Part Skim Provolone*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Smoked Low-Moisture Part Skim Provolone*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Smoked Provolone*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Smoked Low-Moisture Part Skim Provolone*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Smoked Provolone*

Patrick Doell, Agropur, Luxemburg, WI, USA, *Smoked Provolone*

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Smoked Provolone Cheese*

Pat Doell, Agropur, Luxemburg, WI, USA, *Smoked Provolone*

Maia Donadze, Maia Cheese PVT LTD, Madipola, Matale, Sri Lanka, *Provolone*

GLC Cuba Team, Great Lakes Cheese, Cuba, NY, USA, *Smoked Provolone Cheese*

Class 22. String Cheese

BEST OF CLASS

Ken Carothers, Agropur, Little Chute, WI, USA, *string cheese* | 99.80

SECOND AWARD

Tom Blauert, Agropur, Little Chute, WI, USA, *string cheese* | 99.78

THIRD AWARD

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *LMPS Mozzarella String Cheese* | 99.39

Leprino Foods, Fort Morgan, CO, USA, *Leprino Low Moisture Part Skim String Cheese* | 99.35

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Farmers Rope String Cheese* | 99.315

Kevin Entringer, Sargento Cheese, Inc., St. Cloud, WI, USA, *String Cheese* | 99.285

Matt Lapre, Sargento Cheese, Inc., St. Cloud, WI, USA, *String Cheese* | 99.21

Brian Entringer, Sargento Cheese, Inc., St. Cloud, WI, USA, *String Cheese* | 99.15

Team Sargento, CROPP Cooperative/Organic Valley, St Cloud, WI, USA, *Organic String Cheese* | 99.135

Shawn Brown, Sargento Cheese, Inc., St. Cloud, WI, USA, *String Cheese* | 98.97

Leprino Foods, Fort Morgan, CO, USA, *Leprino Part Skim String Cheese #1*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Burnett Dairy String Cheese*

Joseph Darr, BelGioioso Cheese Inc., Campbell, NY, USA, *Polly-O Low Moisture Part Skim String Cheese*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Burnett Dairy String Cheese*

Alper Akdeniz, Lactalis American Group, Nampa, ID, USA, *Galbani Whole Milk String Cheese*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Burnett Dairy String Cheese*

Kenji Wakumoto, Hokkaido kateigakko butter cheese factory, Engaru-cho, Hokkaido, Japan, *Kateigakko no Maki*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Burnett Dairy String Cheese*

Terry Cooker, BelGioioso Cheese Inc., Campbell, NY, USA, *Polly-O Fresh Mozzarella String Cheese*

Cesar Luis, Cesar's Cheese, Milwaukee, WI, USA, *Hand Stretched String Cheese*

Dustin Becherer, Lactalis American Group, Nampa, ID, USA, *Galbani Part Skim String Cheese*

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *String Cheese*

Sam Sweeny, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *String Cheese*



Tim DeGroat, Lactalis American Group, Nampa, ID, USA, *Galbani Reduced Fat String Cheese*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese String Cheese*

Cesar Luis, Cesar's Cheese, Milwaukee, WI, USA, *Hand Stretched String Cheese*

Zach Hagen, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *String Cheese*

Dan Reed, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *String Cheese*

Shigeru Uttanai, Kuzumaki platesu farm, Kuzumaki-cho, Iwate, Japan, *Hotaru*

Nick Siedschlag, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *String Cheese*

Quesos Navarro Team, Quesos Navarro, Tepetitlan, Jalisco, Mexico, *Oaxaca Navarro*

Cesar Luis, Cesar's Cheese, Milwaukee, WI, USA, *Hand Stretched String Cheese*

Leprino Foods, Fort Morgan, CO, USA, *Leprino Part Skim String Cheese #2*

Class 23. Asiago

BEST OF CLASS

Team Lake Country Dairy, Lake Country Dairy Schuman Cheese, Turtle Lake, WI, USA, *Cello Artisan extra aged Asiago* | 98.65

SECOND AWARD

Mitch Borzych, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Asiago Fresco* | 98.475

THIRD AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Artisan Asiago* | 98.40

Team Sartori, Sartori Cheese, Plymouth, WI, USA, *Classic Asiago* | 98.20

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Artisan Asiago* | 98.025

Team Eau Galle Cheese, Eau Galle Cheese Factory, LLC, Durand, WI, USA, *Asiago* | 98.00

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Asiago for Slicing* | 97.975

Team Eau Galle Cheese, Eau Galle Cheese Factory, LLC, Durand, WI, USA, *Asiago* | 97.975

Almena, Saputo Cheese Inc USA, Almena, WI, USA, *Stella Aged Asiago* | 97.95

Cheeseltaly - Nazionale italiana formaggi, Latterie Vicentine sca, Vicenza, Veneto, Italy, *Asiago Dop Fresco Riserva "Latterie Vicentine"* | 97.90

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Fresh Asiago for Slicing*

Team Sartori, Sartori Company, Plymouth, WI, USA, *Classic Asiago*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Fresh Asiago for Slicing*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Asiago aged one year*

Almena, Saputo Cheese Inc USA, Almena, WI, USA, *Stella Fresh Asiago*

Class 24. Parmesan

BEST OF CLASS

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Artisan Copper Kettle Parmesan* | 99.35

SECOND AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Extra Aged Cello Artisan Copper Kettle Parmesan* | 99.05

THIRD AWARD

Martina Tonelli, Granarolo s.p.a., Castelfranco dell'Emilia, Italia, Italy, *Granarolo Parmigiano Reggiano DOP 12 mesi* | 98.75

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Organic Copper Kettle Parmesan* | 98.745

Nathan Rihn, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Parmesan* | 98.60

Cheeseltaly - Nazionale italiana formaggi, Ambrosi S.p.A., Parma, Emilia-Romagna, Italy, *Parmigiano Dop Reggiano 24 mesi "Ambrosi - White Gold La Traversetolese"* | 98.60

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Artisan Parmesan* | 98.50

Cheeseltaly - Nazionale italiana formaggi, Nuova Castelli S.p.A., Reggio Emilia, Emilia-Romagna, Italy, *Parmigiano Reggiano Dop 30 mesi "Nuova Castelli"* | 98.50

Cheeseltaly - Nazionale italiana formaggi, Bertozzi Corporation of America, Modena, Emilia-Romagna, Italy, *Parmigiano Reggiano Dop 24 mesi "Bertozzi"* | 98.35

Cheeseltaly - Nazionale italiana formaggi, Latteria Soresina S.C.A., Campegine (Reggio Emilia), Emilia-Romagna, Italy, *Parmigiano Reggiano Dop oltre 24 mesi "Soresina"* | 98.30

Eau Galle Cheese Team, Eau Galle Cheese, Durand, WI, USA, *Parmesan*

Door Artisan Cheese Team, Door Artisan Cheese, Egg Harbor, WI, USA, *Door Artisan Cheese Beladagio Parmesan*

Team Sartori, Sartori Company, Plymouth, WI, USA, *Classic Parmesan*

Cheeseltaly - Nazionale italiana formaggi, Caseificio Il Battistero, Varano de' Melegari (Parma), Emilia-Romagna, Italy, *Parmigiano Reggiano Dop 28 mesi "Caseificio Il Battistero"*

Bruce Turner, Saputo Dairy Australia, Burnie, Tasmania, Australia, *Mil LeI Parmesan*

Natural Team, Yancey's Fancy, Corfu, NY, USA, *Parmesan*

Fonterra Co-operative Group Limited, Lichfield, Waikato, New Zealand, *NZMP Parmesan*

Team Sartori, Sartori Company, Plymouth, WI, USA, *Classic Parmesan*

DFA Pollock Team 2, DFA, Pollock, WI, USA, *DFA Pollock Parmesan*

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Lethbridge, AB, Canada, *Parmesan*

Team Sartori, Sartori Company, Plymouth, WI, USA, *SarVecchio Parmesan*

Almena, Saputo Cheese Inc USA, Almena, WI, USA, *Stella Parmesan*

Team Eau Galle Cheese, Eau Galle Cheese, Durand, WI, USA, *Parmesan*

Scott Ahlswede, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso American Grana*

DFA Pollock Team 1, DFA, Pollock, SD, USA, *DFA Pollock Parmesan*

Cheeseltaly - Nazionale italiana formaggi, 4 Madonne Caseificio dell'Emilia sca, Modena, Emilia-Romagna, Italy, *Parmigiano Reggiano Dop 28 mesi "4 Madonne Caseificio dell'Emilia"*

Cheeseltaly - Nazionale italiana formaggi, Nuova Castelli S.p.A., Reggio Emilia, Emilia-Romagna, Italy, *Parmigiano Reggiano Dop Biologico 24 mesi "Nuova Castelli"*

Maia Donadze, Maia Cheese PVT LTD, Madipola, Matale, Sri Lanka, *MaiaJano / Maia Cheese*

Stanhope, Fonterra Brands (Australia), Stanhope, Victoria, Australia, *Australia Parmesan Cheese - NZMP*

Massimiliano Benassi, Caseificio Sociale Allegro S.c.a., Castelnovo Di Sotto, Italy, Italy, *Caseificio Sociale Allegro S.c.a. - Matricola 575*

DFA Zumbrota Team 1, DFA, Zumbrota, MN, USA, *DFA Zumbrota Parmesan*

Agropur, Hull, IA, USA, *Parmesan*

Class 25. Ricotta

BEST OF CLASS

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Bella Casara Ricotta* | 99.375

SECOND AWARD

Montena Taranto Foods, Ridgefield, NJ, USA, *old fashioned Montena Taranto* | 99.30

THIRD AWARD

Thomas Torpy, BelGioioso Cheese Inc., Campbell, NY, USA, *Polly-O New York Style Ricotta* | 99.00

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Double Cream Ricotta* | 98.90

Jonathan Danaher, BelGioioso Cheese Inc., Glenville, NY, USA, *BelGioioso Cappiello New York Style Whole Milk Ricotta* | 98.85

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Lactose Free Whole Milk Ricotta* | 98.825

Team Lioni, Lioni Latticini, Inc, UNION, NJ, USA, *Lioni Ricotta Di Bufala* | 98.60

Chellino Cheese, Chellino Cheese Company, Joliet, IL, USA, *Chellino Cheese Ricotta* | 98.325

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Made With Whole Milk Ricotta* | 98.20

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Ricotta di Bufala* | 98.175

Kim Fieck, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Ricotta con Latte Platinum*

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Whole Milk Ricotta*

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Hand Dipped Ricotta*

Montena Taranto Foods, Ridgefield, NJ, USA, *classic Montena Taranto*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Requeson*

Adamo Ida, Caseificio San Francesco, Kani, Gifu, Japan, *Ricotta di San Francesco*

Class 26. Cottage Cheese

BEST OF CLASS

West Seneca Cultured, Upstate Niagara Cooperative, West Seneca, NY, USA, *Bison 4% Small Curd Cottage Cheese* | 98.00

SECOND AWARD

Quincy team, Prairie Farms Dairy, Quincy, IL, USA, *4% Large Curd Cottage Cheese* | 97.95

THIRD AWARD

Quincy team, Prairie Farms Dairy, Quincy, IL, USA, *4% Cottage Cheese* | 97.945

Quincy team, Prairie Farms Dairy, Quincy, IL, USA, *2% Cottage Cheese* | 97.30

Walton Team, Lactalis Heritage Dairy, Walton, NY, USA, *Breakstone's 4% Large Curd Cottage Cheese* | 97.20

Carbondale Team, Prairie Farms Dairy, Carbondale, IL, USA, *Regular Small Curd Cottage Cheese/Prairie Farms Dairy* | 97.20

Carbondale Team, Prairie Farms Dairy, Carbondale, IL, USA, *2% Low Fat Cottage Cheese/Prairie Farms Dairy* | 97.05

Walton Team, Lactalis Heritage Dairy, Walton, NY, USA, *Breakstone's 4% Small Curd Cottage Cheese* | 97.00

WW Homestead Dairy, Waukon, IA, USA, *WW Homestead Dairy 4% Small Curd Cottage Cheese* | 96.95

Westby Cooperative Creamery, Westby Creamery, Westby, WI, USA, *4% Small Curd Cottage Cheese* | 96.90

Team Umpqua, Umpqua Dairy, Roseburg, OR, USA, *Umpqua Dairy Small Curd Cottage Cheese*

Walton Team, Lactalis Heritage Dairy, Walton, NY, USA, *Breakstone's 2% Large Curd Cottage Cheese*

Team Umpqua, Umpqua Dairy, Roseburg, OR, USA, *Umpqua Dairy Small Curd Cottage Cheese*

Walton Team, Lactalis Heritage Dairy, Walton, NY, USA, *Breakstone's 2% Small Curd Cottage Cheese*

Westby Cooperative Creamery, Westby Creamery, Westby, WI, USA, *2% Small Curd Cottage Cheese*

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, USA, *Knudsen 2% Small Curd Cottage Cheese*

Team Smith Dairy - Orrville, CROPP Cooperative/Organic Valley, Orrville, OH, USA, *Organic Cottage Cheese, 4%*

Tulare Team, Lactalis Heritage Dairy, Tulare, CA, USA, *Knudsen 4% Small Curd Cottage Cheese*

Class 28. Feta

BEST OF CLASS

Team Kruså, Arla Foods, Kruså, Denmark, Denmark, *Apetina 50+ plain* | 99.40

SECOND AWARD

Charles Krause, Tucumcari Mountain Cheese Factory, Inc., Tucumcari, NM, USA, *Ithaki Feta in Brine* | 98.75

THIRD AWARD

Steve Monacelli, Agropur, Weyauwega, WI, USA, *Feta* | 98.70

Charlie Henn, Agropur, Weyauwega, WI, USA, *Feta* | 98.30

Steve Webster, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Feta* | 98.20

Kristi Wuthrich, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Feta* | 97.95

Mike DeMuth, Agropur, Weyauwega, WI, USA, *Feta* | 97.60

Handcrafted Better Feta

Tucumcari Mountain Cheese Factory has nearly 30 years of making award-winning, hand-made cheese for foodservice and industrial use.

Feta Packaging

- 8 ounce • 2 pound
- 2 kilo loaf
- **Crumbled:** 20 pound • 4 x 5 pound
- **Pails:** 28 pound • 27 pound
- **Tubs:** 2 x 9 • 2 x 8 • 2 x 4 pound

Other Cheese Varieties

- Asiago • Kasseri



2024
Feta
2nd Place
Best in US Feta



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Nathan Forseth, Agropur, Weyauwega, WI, USA, *Feta* | 97.55

Team Kruså, Arla Foods, Kruså, Denmark, Denmark, *Apetina 50+ plain deep drawn* | 97.50

Steve Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Feta* | 97.45

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Feta in Brine*

Greek Mountain Dairy, Fantis Foods, Goshen, NY, USA, *Fantis Premium Feta*

ARVANITIS SA, Thessaloniki, Greece, *Feta Barrel Aged ARVANITI*

Saribek Yayloyan, Hay Americyan Foods, LLC, Kewaunee, WI, USA, *Armenian Feta*

Saribek Yayloyan, Hay Americyan Foods, LLC, Kewaunee, WI, USA, *Armenian Feta*

Arcangelo Esposito, Belfiore Cheese, Berkeley, CA, USA, *Feta Cheese in Brine*

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Feta in Brine*

Geovany Chavez, Tucumcari Mountain Cheese Factory, Inc., Tucumcari, NM, USA, *Ithaki Feta in Brine*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *Cow's Milk Feta*

Lactalis Belmont, lactalis USA, Belmont, WI, USA, *Boz Feta Président*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Feta Cheese / Helena*

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Café Olympia Feta Chunk*

Lactalis Belmont, lactalis USA, Belmont, WI, USA, *1.25 lbs feta slab Président*

Class 29. Feta, Flavored

BEST OF CLASS

Team Kruså, Arla Foods, Kruså, Denmark, Denmark, *Apetina 45+ with Sundried Tomatoes* | 99.90

SECOND AWARD

Amanda Gutzmer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Peppercorn Feta* | 99.55

THIRD AWARD

Tom Salzwedel, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Mediterranean Feta* | 99.50

Luke Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Mediterranean Feta* | 99.45

Team Kruså, Arla Foods, Kruså, Denmark, Denmark, *Apetina 45+ with spice mix* | 99.40

Steve Webster, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Peppercorn Feta* | 99.35

Matt Erdley, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Tomato & Basil Feta* | 99.30

Justin Lowery, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Tomato & Basil Feta* | 99.15

Drew Simonson, Agropur, Weyauwega, WI, USA, *Feta Cheese with Peppercorn* | 99.10

Nathan Forseth, Agropur, Weyauwega, WI, USA, *Feta Cheese with Jalapeno* | 99.05

Steve Monacelli, Agropur, Weyauwega, WI, USA, *Feta Cheese with Peppercorn*

Tim Kempf, Agropur, Weyauwega, WI, USA, *Mediterranean Feta*

Team Kruså, Arla Foods, Kruså, Denmark, Denmark, *Apetina 50+ with Garlic & Parsley*

Class 30. Brick & Muenster

BEST OF CLASS

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Brick* | 99.905

SECOND AWARD

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster* | 99.855

THIRD AWARD

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, USA, *Brick* | 99.71

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Brick* | 99.645

Brett Riese, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Brick* | 99.545

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster* | 99.365

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster* | 99.315

Steve Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Muenster* | 99.30

Team Decatur, CROPP Cooperative/Organic Valley, Brodhead, WI, USA, *Organic Muenster Cheese* | 99.055

Tylan Saglam, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Brick* | 99.035

Team 2, Zimmerman Cheese, South Wayne, WI, USA, *Muenster Loaf*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Muenster*

Dave Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Brick*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Wisconsin Brick*

Team 1, Zimmerman Cheese, South Wayne, WI, USA, *Brick Loaf*

Team 2, Zimmerman Cheese, South Wayne, WI, USA, *Muenster*

Tylan Saglam, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Muenster*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Red Rind Muenster*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Muenster*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Muenster Cheese*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Brick*

Team 2, Zimmerman Cheese, South Wayne, WI, USA, *Brick Loaf*

Tom Schultz, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Muenster*

Bruce Workman, Fair Oaks Farms, Monticello, WI, USA, *Fair Oaks Muenster*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Mild Brick*

Bruce Workman, Edelweiss Creamery, Monticello, WI, USA, *Edelweiss Muenster*

Class 31. Havarti

BEST OF CLASS

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Creamy Havarti* | 99.55

SECOND AWARD

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti* | 99.20

THIRD AWARD

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti* | 98.55

Nr. Vium., Arla Foods Nr. vium, Videbæk, Denmark, Denmark, *Gammel Knas* | 98.50

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti* | 98.35

Steve Bechtolt, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Havarti* | 98.30

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Havarti* | 98.105

Ron Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Havarti* | 98.05

Tylan Saglam, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Havarti* | 98.00

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Creamy Havarti Cheese* | 97.85

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Creamy Havarti*

Natural Team, Yancey's Fancy, Corfu, NY, USA, *Bergenost Havarti*

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Havarti*

Luana Plant, Prairie Farms Luana Plant, Monona, IA, USA, *Havarti*

Bruce Workman, Edelweiss Creamery, Monticello, WI, USA, *Edelweiss Havarti*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Creamy Havarti*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Creamy Havarti*

Bruce Workman, Fair Oaks Farms, Monticello, WI, USA, *Fair Oaks Farms*

Bridge Street, Eltham Cheese Team, FBNZ Bridge Street, Eltham, Eltham, Taranaki, New Zealand, *Kapiti Kanuka Havarti*

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Lethbridge, AB, Canada, *Agropur*

Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Havarti 55+ Sct. Clemens*

Class 32. Havarti, Flavored

BEST OF CLASS

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Dill Havarti* | 99.125

SECOND AWARD

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti Dill* | 99.05

THIRD AWARD

Dave Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Dill Havarti* | 98.925

Manufactured by Meister Cheese, Lactalis Heritage Dairy, Muscoda, WI, USA, *Cracker Barrel Dill Havarti* | 98.85

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti Dill* | 98.85

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti Dill* | 98.60

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Dill Havarti* | 98.55

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Dill Havarti* | 98.525

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth French Onion Havarti Cheese* | 98.45

Luke Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Dill Havarti* | 98.45

Tom Schultz, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Dill Havarti*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Dill Havarti*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Dill Havarti*

Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Havarti 55+ Dill. Sct. Clemens*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Tomato Basil Havarti Cheese*

Bruce Workman, Fair Oaks Farms, Monticello, WI, USA, *Fair Oaks Farms Dill Havarti*

Bruce Workman, Edelweiss Creamery, Monticello, WI, USA, *Dill Havarti*

Class 33. Gorgonzola

BEST OF CLASS

Martina Tonelli, Granarolo s.p.a., Novara, Italia, Italy, *Mario Costa Gorgonzola Piccante* | 99.25

SECOND AWARD

Martina Tonelli, Granarolo s.p.a., Novara, Bologna, Italy, *Mario Costa Gorgonzola PDO Dolcificato* | 99.20

THIRD AWARD

CheeseItaly - Nazionale italiana formaggi, Latteria Soresina S.C.A., Cavaglietto (Novara), Piemonte, Italy, *Gorgonzola Dop Soresina* | 98.80

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Hook's Gorgonzola* | 98.45

Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Bornzola 60+ Sct. Clemens* | 98.25

Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Mycella 60+ 3 kgs. Sct. Clemens* | 97.95

Stephen Mueller, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso CreamyGorg* | 97.95

Almena, Saputo Cheese Inc USA, Almena, WI, USA, *Gorgonzola Treasure Cave* | 97.70

Team Emmi Roth Seymour, Emmi Roth, Seymour, WI, USA, *Roth Gorgonzola Cheese* | 97.55

Tony Ellis, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Crumbly Gorgonzola* | 97.10

Team Kingston Cheese, Kingston Cheese Cooperative, Cambria, WI, USA, *Gorgonzola*

Prairie Farms Dairy Caves of Faribault Team, Prairie Farms, Faribault, MN, USA, *AmaGorg Gorgonzola*

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärdinger Österkron*

Team Mindoro, Prairie Farms, Mindoro, WI, USA, *Heat Treated Gorgonzola*

Team Mindoro, Prairie Farms, Mindoro, WI, USA, *Pasteurized Gorgonzola*

Class 34. Blue Veined Cheeses

BEST OF CLASS

Team Sct. Clemens, Bornholms Andelsmejeri, Rønne, Bornholm, Denmark, *Danish Blue cheese 60+ Sct. Clemens* | 99.50

SECOND AWARD

Käserei Champignon, Champignon North America, Lauben, Bavaria, Germany, *Grand Noir* | 99.25

THIRD AWARD

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *Castello Danablu round 60+* | 98.95

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *Castello Danablu 60+* | 98.70

Team Sct. Clemens, Bornholms Andelsmejeri, Rønne, Bornholm, Denmark, *Danish Blue cheese 60+ Sct. Clemens* | 98.70

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *Castello Danablu 60+* | 98.65

Team Sct. Clemens, Bornholms Andelsmejeri, Rønne, Bornholm, Denmark, *Danish Blue cheese 50+ Sct. Clemens* | 98.50

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Hook's Blue Paradise* | 98.45

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *Castello Danablu 50+* | 98.40

Almena, Saputo Cheese Inc USA, Almena, WI, USA, *Blue Cheese Treasure Cave* | 98.30

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *Castello Velvet Blue*

Team Mindoro, Prairie Farms, Mindoro, WI, USA, *Pasteurized Blue Cheese*

Team Sct. Clemens, Bornholms Andelsmejeri, Rønne, Bornholm, Denmark, *Danish Blue cheese 50+ Sct. Clemens*

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *Castello Danablu 50+*

Beauzac, Savencia Cheese USA, Beauzac, Auvergne, France, *St Agur*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Hook's Original Blue Cheese*

Team Emmi Roth Seymour, Emmi Roth, Seymour, WI, USA, *Roth Buttermilk Blue Cheese*

Prairie Farms Dairy Caves of Faribault Team, Prairie Farms, Faribault, MN, USA, *St. Pete's Select*

Team Kingston Cheese, Kingston Cheese Cooperative, Cambria, WI, USA, *Kingston Creamery Blue Cheese*

Team Mindoro, Prairie Farms, Mindoro, WI, USA, *Heat Treated Blue*

Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Danish Blue cheese 50+ 3 kg. Sct. Clemens*

Prairie Farms Dairy Caves of Faribault Team, Prairie Farms, Faribault, MN, USA, *AmaBlu Blue cheese*

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Point Reyes, CA, USA, *Point Reyes Original Blue*

Team Great Hill Blue, Great Hill Dairy Inc., Marion, MA, USA, *Great Hill Blue*

Maia Donadze, Maia Cheese PVT LTD, Madipola, Matale, Sri Lanka, *Queen Blue / Maia Cheese*

The King Island Cheese Makers, Saputo Dairy Australia, Loorana, Tasmania, Australia, *King Island Dairy - Roaring Forties Blue*

Shohei Ise, Blue cheese dreamer, Asahikawa, Hokkaido, Japan, *Etanbetsu Blue*

Prairie Farms Dairy, Inc., InterSource Inc., Davenport, IA, USA, *Over the Moon Blue*

Team Kingston Cheese, Kingston Cheese Cooperative, Cambria, WI, USA, *Kingston Creamery Organic Blue*

Maytag Dairy Farms, Newton, IA, USA, *Maytag Blue Cheese*

Team Kingston, CROPP Cooperative/Organic Valley, Cambria, WI, USA, *Organic Blue Cheese*

Class 35. Blue Veined Cheeses with Exterior Molding

BEST OF CLASS

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, USA, *Point Reyes Bay Blue* | 99.55

SECOND AWARD

Jasper Hill Creamery Team, Jasper Hill Farm, Greensboro, VT, USA, *Bayley Hazen Blue* | 99.545

THIRD AWARD

Berrys Creek Gourmet Cheese, Berrys Creek Cheese, Fish Creek, Victoria, Australia, *Tarwin Blue* | 99.325

Bridge Street Cheese Team, FBNZ Bridge Street, Eltham, Eltham, Taranaki, New Zealand, *Kapiti Kahurangi Creamy Blue* | 99.25

Käserei Champignon, Champignon North America, Lauben, Bavaria, Germany, *Cambozola Black Label* | 99.20

Team Hoegelund, Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, *ARLA UNIKA HOEGELUNDGAARD* | 99.20

Matt Scheizer, High Lawn Farm, Lee, MA, USA, *High Lawn Blue* | 99.10

Team Roelli Cheese, Roelli Cheese Company Inc., Shullsburg, WI, USA, *RedRock* | 98.95



Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Danish Blue cheese 50+*. Sct. Clemens | 98.85

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Albert's Leap Bella Blue* | 98.80

Bridge Street, Cheese Team, FBNZ Bridge Street, Eltham, Eltham, Taranaki, New Zealand, *Kapiti Awa Tangy Blue*

Bridge Street Cheese Team, FBNZ Bridge Street, Eltham, Eltham, Taranaki, New Zealand, *Kapiti Kikorangi Triple Cream Blue*

Berrys Creek Gourmet Cheese, Fish Creek, Victoria, Australia, *Oak Blue*

Käserei Champignon, Champignon North America, Bavaria, Lauben, Germany, *Briette Creamy & Blue*

Fromagerie Guilloteau, Pélussin, France, *FROMAGER D'AFFINOIS BLEU*

von Trapp Farmstead, Waitsfield, VT, USA, *Mad River Blue*

Käserei Champignon, Champignon North America, Lauben, Bavaria, Germany, *Cambozola*

Berrys Creek Gourmet Cheese, Fish Creek, Victoria, Australia, *Mossvale Blue*

Bridge Street Cheese Team, FBNZ Bridge Street, Eltham, Eltham, Taranaki, New Zealand, *Kapiti Artisan - Bridge Street Blue*

Fromagerie de Pont-la-Ville - Famille Uldry, Pont-la-Ville, Fribourg, Switzerland, *Le Bleu de la Gruyère*

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärdinger Dolce Bianca*

Class 36. Open Class: Cheeses with Blue Molding

BEST OF CLASS

Team St. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Sct. Clemens Aged Blue Flowers* | 98.95

SECOND AWARD

Michael Hanke, Village Dairy Combremont-le-Petit, Gourmino AG, Combremont-le-Petit, Vaud, Switzerland, *Gourmino Bleu de Combremont* | 97.925

THIRD AWARD

Team Roelli Cheese, Roelli Cheese Company Inc., Shullsburg, WI, USA, *Dunbarton* | 97.625

Shohei Ise, Blue cheese dreamer, Asahikawa, Hokkaido, Japan, *Etanbetsu Sakekasu Blue* | 96.775

Martina Tonelli, Granarolo, Novara, Italia, Italy, *Erborinato al tartufo Bruno Costa*

Class 37. Brie

BEST OF CLASS

Lactalis Belmont, Lactalis USA, Belmont, WI, USA, *2lbs Brie Double Cream Président* | 99.35

SECOND AWARD

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Brie Bonhomme Normand 270g* | 98.90

THIRD AWARD

The King Island Cheese Makers, Saputo Dairy Australia, Loorana, Tasmania, Australia, *King Island Dairy - Furneaux Double Cream* | 98.65

Lactalis Belmont, lactalis USA, Belmont, WI, USA, *8oz Brie Triple cream Président* | 98.60

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Saint-Hyacinthe, QC, Canada, *Extra* | 98.55

Old Europe Cheese Team, Old Europe Cheese Inc, Benton Harbor, MI, USA, *8oz St. Rocco Wheel* | 98.55

Lactalis Belmont, lactalis USA, Belmont, WI, USA, *18oz Triple cream Brie Président* | 98.50

Tim Gadischke, Coal River Farm, Hobart, Tasmania, Australia, *Coal River Farm, Triple Cream Brie* | 98.50

Lactalis Belmont, lactalis USA, Belmont, WI, USA, *8oz Brie Double cream Président* | 98.35

Jasper Hill Creamery Team, Jasper Hill Farm, Greensboro, VT, USA, *Moses Sleeper* | 98.30

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Double Cream Brie d'Isigny Brie 1kg*

Old Europe Cheese Team, Old Europe Cheese, Benton Harbor, MI, USA, *3KG Reny Picot Wheel*

The King Island Cheese Makers, Saputo Dairy Australia, Loorana, Tasmania, Australia, *King Island Dairy - Seal Bay Triple Cream*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Double Cream Brie d'Isigny 600g*

Emily Montgomery /Maggie Keller, Calkins Creamery, Honesdale, PA, USA, *Noblette*

Emily Montgomery /Maggie Keller, Calkins Creamery, Honesdale, PA, USA, *Noble Road*

Team Sutter, Natural Pastures Cheese Company Ltd., Courtenay, BC, Canada, *Comax Brie*

Willy Bridgham, FOUR FAT FOWL, Stephentown, NY, USA, *St. Stephen*

Team Quality, Quality Cheese Inc.,
Woodbridge, ON, Canada, *Albert's Leap
Belle Marie 6x200g*

Class 38. Camembert

BEST OF CLASS

Mitsuru Kato, baffi, Hidaka, Saitama, Japan,
Hidaka white | 98.85

SECOND AWARD

Masanobu Takahashi, Takanashi Milk Products
Co., Ltd., Yokohama, Kanagawa, Japan,
Brise de mer Camembert 250g | 98.55

THIRD AWARD

The Farm at Doe Run, Coatesville, PA, USA,
Mayfly | 98.45

Isigny Sainte Mère, Isigny Sur Mer, Normandy,
France, *Camembert d'Isigny 250g* | 98.40

Sofa Kosjima, Kyodogakusha Shintoku farm,
Shintoku-cho, Hokkaido, Japan, *Yuki* | 98.35

Matt Spiegler, Churchtown Dairy, Hudson, NY,
USA, *Peggy* | 98.30

Eriko Nakayama, CHEESEDOM, Setana-cho,
Hokkaido, Japan, *Setana* | 98.20

Willy Bridgham, FOUR FAT FOWL, Stephentown,
NY, USA, *CamemBertha* | 98.10

MouCo Cheese Company, Fort Collins, CO,
USA, *MouCo Camembert* | 98.10

John Metzger, Hoards Dairyman Farm
Creamery, Berlin, WI, USA, *St. Saviour* | 97.85

von Trapp Farmstead, Waitsfield, VT, USA, *Mt.
Alice*

Team Sutter, Natural Pastures Cheese
Company Ltd., Courtenay, BC, Canada,
Comox Camembert

Paul Sutter, Natural Pastures Cheese Company
Ltd., Courtenay, BC, Canada, *Comox
Camembert*

Class 39. Open Class: Soft-Ripened Cheeses

BEST OF CLASS

Jasper Hill Creamery Team, Jasper Hill Farm,
Greensboro, VT, USA, *Harbison* | 99.45

SECOND AWARD

Kazuki Tsumuga, Cheese no Monogatari,
Shobara, Hiroshima, Japan, *Yukiko* | 99.30

THIRD AWARD

Fons Smits, Tulip Tree Creamery LLC,
Indianapolis, IN, USA, *Trillium* | 99.15

CF&R, Savencia Cheese USA, Ducey,
Normandy, France, *St Andre 7 oz* | 99.05

Käserei Champignon, Champignon North
America, Lauben, Bavaria, Germany,
Rougette Bavarian Red | 98.90

The Farm at Doe Run, Coatesville, PA, USA,
Blow Horn | 98.90

Vermont Creamery Aged Cheese Team,
Vermont Creamery, Websterville, VT, USA, *St.
Albans* | 98.90

MouCo Cheese Company, Fort Collins, CO,
USA, *MouCo Ashley* | 98.80

Team Quality, Quality Cheese Inc.,
Woodbridge, ON, Canada, *Albert's Leap
Bel Haven Triple Cream* | 98.75

Kuba Hemmerling & Team, Point Reyes
Farmstead Cheese Company, Petaluma, CA,
USA, *Point Reyes Quinta* | 98.60

The Farm at Doe Run, Coatesville, PA, USA,
Hummingbird

CF&R, Savencia Cheese USA, Ducey,
Normandy, France, *St Andre*

Käserei Champignon, Champignon North
America, Lauben, Bavaria, Germany, *Briette
Creamy & Mild*

Käserei Champignon, Champignon North
America, Lauben, Bavaria, Germany,
Fiorella di Tomino

Käserei Champignon, Champignon North
America, Bavaria, Lauben, Germany, *Briette
Creamy & Buttery Red*

Cader, Cowgirl Creamery, Petaluma, CA, USA,
Mt Tam

Atsushi Nishiyama, Shintone cheese factory,
Inashiki, Ibaraki, Japan, *Shirogasumi*

Agropur Fine Cheese Business Unit, Agropur
Dairy Cooperative, Saint-Hyacinthe, QC,
Canada, *Monsieur Gustav*

Colin McGrath, Melissa Boscarino, McGrath
Cheese Company, Hudson, NY, USA, *Victoria*

Matt Spiegler, Churchtown Dairy, Hudson, NY,
USA, *Peggy*

Jasper Hill Creamery Team, Jasper Hill Farm,
Greensboro, VT, USA, *Little Hosmer*

Yoav Perry, Perrystead Dairy LLC, Philadelphia,
PA, USA, *Intergalactic*

Chiyo Shibata, sen Co., Ltd., Otakimachi,
Chiba, Japan, *Ubusuna*

Jillian Polis(maker), Jasper Mitchen(affinage),
(affinage)Eric Todd, (developer)John Reese,
Black Radish Creamery, Alexandria, OH,
USA, *Bankston*

Yukio Yamaguchi, IL FIORETTO, Suita, Osaka,
Japan, *No Name Cheese*

Class 40. Open Class: Soft- Ripened Cheeses, Flavored

BEST OF CLASS

Cader, Cowgirl Creamery, Petaluma, CA, USA,
Devil's Gulch | 98.05

SECOND AWARD

Team Nettle Meadow, Nettle Meadow, Lake
Luzerne, NY, USA, *Adironjack* | 97.80

THIRD AWARD

Yoav Perry, Perrystead Dairy LLC, Philadelphia,
PA, USA, *Atlantis* | 97.70

Käserei Champignon, Champignon North
America, Lauben, Bavaria, Germany, *Briette
Dulce de Leche* | 97.50

Fromagerie Guilloteau, Belley, France,
*FROMAGER D'AFFINOIS ROASTED PUMPKIN
SEEDS* | 97.50

Käserei Champignon, Champignon North
America, Lauben, Bavaria, Germany,
Champignon Mushroom Brie | 96.95

MouCo Cheese Company, Fort Collins, CO,
USA, *MouCo Truffello* | 96.30

Isigny Sainte Mère, Isigny Sur Mer, Normandy,
France, *Truffle Brie 1K* | 96.10

Cader, Cowgirl Creamery, Petaluma, CA, USA,
Pierce Point | 96.00

Tim Gadischke, Coal River Farm, Hobart,
Tasmania, Australia, *Coal River Farm, Ashed
Brie*

Fromagerie de Jurancon, Savencia Cheese
USA, Jurancon, Aquitaine, France, *St Albray*

Class 41. Edam

BEST OF CLASS

Royal FrieslandCampina, Marum, Netherlands,
Gayo Azul Edam Ball Mature | 99.20

SECOND AWARD

Royal FrieslandCampina, Marum, Netherlands,
Gayo Azul Edam Ball | 98.725

THIRD AWARD

Arla USA Team, Arla Foods, Kaukauna, WI, USA,
Castello Edam | 98.45

Arla USA Team, Arla Foods, Kaukauna, WI, USA,
Castello Edam | 98.20

Team MWC, MWC, Saint Johns, MI, USA, *Edam*
| 98.175

Arla USA Team, Arla Foods, Kaukauna, WI, USA,
Castello Edam | 98.10

Hr. Kroissl / Hr. Rosenauer, Berglandmilch
eGen, Aschbach, Austria, *Bon Alpi Edam ball*
| 98.075

Arla USA Team, Arla Foods, Kaukauna, WI, USA,
Castello Edam | 97.65

Team MWC, MWC, Saint Johns, MI, USA, *Edam*
| 97.60

Team MWC, MWC, Saint Johns, MI, USA, *Edam*
| 96.725

Team MWC, MWC, Saint Johns, MI, USA, *Edam*

Class 42. Gouda, Young (less than 4 months)

BEST OF CLASS

Marieke Gouda Team, Marieke Gouda, Thorp,
WI, USA, *Marieke Gouda Young 2-4 months*
| 99.60

SECOND AWARD

Royal FrieslandCampina, Lutjewinkel,
Netherlands, *Noord-Holland Gouda young
matured PDO* | 99.55

THIRD AWARD

Marieke Gouda Team, Marieke Gouda, Thorp,
WI, USA, *Marieke Gouda Young 2-4 months*
| 99.545

Arla USA Team, Arla Foods, Kaukauna, WI, USA,
Castello Gouda | 99.45

Goat Rodeo Team, Goat Rodeo Farm & Dairy,
Allison Park, PA, USA, *More Cowbell* | 99.40

Marieke Gouda Team, Marieke Gouda, Thorp,
WI, USA, *Marieke Gouda Young 2-4 months*
| 99.35

Marieke Gouda Team, Marieke Gouda, Thorp,
WI, USA, *Marieke Gouda Young 2-4 months*
| 99.35

Royal FrieslandCampina, Lutjewinkel,
Netherlands, *Noord-Hollandse Gouda
matured PDO* | 99.30

Royal FrieslandCampina, Lutjewinkel,
Netherlands, *Lutjewinkel Gouda Matured
PDO* | 99.25

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Gouda Big wheel matured PDO* | 99.25

Team Van der Heiden Kaas, Van der Heiden Kaas B.V., Bodegraven, Zuid-Holland, Netherlands, *Stolkse Boeren - Mild Gerijpt*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *Jong Belegen Farmstead Gouda*

Southwest Cheese, Clovis, NM, USA, *Euro Style Gouda*

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Organic Mild*

Steve Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Gouda*

Ron Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Gouda*

Team Arena, Arena Cheese, Arena, WI, USA, *Gouda Deli*

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Youngsters Double Cream Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Team MWC, MWC, Saint Johns, MI, USA, *Gouda*

Team Arena, Arena Cheese, Arena, WI, USA, *Gouda Deli*

Kasteelhoeve Diksmuide Belgium, Lebo, Diksmuide, West-Vlaanderen, Belgium, *Gouda Cheese Kasteelhoeve*

Team MWC, MWC, Saint Johns, MI, USA, *Gouda*

Team MWC, MWC, Saint Johns, MI, USA, *Gouda*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Euro Style Gouda*

Royal A-ware Team Heerenveen, Royal A-ware Food Group, Heerenveen, Friesland, Netherlands, *Schouten*

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Youngsters Red Wax Gouda*

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Gouda*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Gouda*

Team MWC, MWC, Saint Johns, MI, USA, *Gouda*

Adam Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Gouda*

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Gouda*

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Young Gouda*

Class 43. Gouda, Mature (4-10 months)

BEST OF CLASS

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Mature 6-9 months* | 99.50

SECOND AWARD

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Lutjewinkel Gouda Big Wheel Extra Matured PDO* | 99.40

THIRD AWARD

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Royaal* | 99.395

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Mature 6-9 months* | 99.30

Royal A-ware Team Heerenveen, Royal A-ware Food Group, Heerenveen, Friesland, Netherlands, *Anema* | 99.30

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Gouda extra matured PDO* | 99.25

Westland Cheese, Huiz, North Holland, Netherlands, *Old Amsterdam Signature* | 99.20

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Gouda matured PDO* | 99.15

Royal FrieslandCampina, Lutjewinkel, Netherlands, *A Dutch Masterpiece Vermeer PDO* | 99.15

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Flaskaas* | 99.10

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas PARÈGGIO*

Zijerveld, Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Gouda Big Wheel Matured PDO*

Royal A-ware Team Heerenveen, Royal A-ware Food Group, Heerenveen, Friesland, Netherlands, *AH Zaanlander*

Hoodammer, Heerenveen, Friesland, Netherlands, *Hoodammer Supreme*

Team Zijerveld, Zijerveld, Lutjewinkel, Netherlands, *De Rotterdamsche Oude 36wk*

Zijerveld, Lutjewinkel, Netherlands, *Lutjewinkel Gouda Extra Matured PDO*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Belegen 4-6 months*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Belegen 4-6 months*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Farmers Choice Gouda*

Westland Cheese, Huizen, Netherlands, *Old Amsterdam Classic*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *Extra Belegen Farmstead Gouda*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Euro Style Gouda*

A SINCERE THANK YOU TO ALL OUR JUDGES



VanderSterre Holland, Deurningen, Netherlands, *Boer'n Trots - Kaamps Estate caramel washed*

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Oka, QC, Canada, *Monsieur Gustav*

Robert Garves, Saxon Creamery, Malone, WI, USA, *Saxon Creamery Big Ed's Gouda*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Aged Gouda Cheese*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Team Arena, Arena Cheese, Arena, WI, USA, *Aged Gouda Deli*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Balfour Farm, Pittsfield, ME, USA, *Farmstead Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Prairie Farms Dairy Caves of Faribault Team, Prairie Farms, Shullsburg, WI, USA, *Grotto 222 Natural Rinded Gouda*

Team Lake Country Dairy, Lake Country Dairy Schuman Cheese, Turtle Lake, WI, USA, *Cello Gouda*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Euro Style Gouda*

Bruce Workman, Hoards Dairyman Farm Creamery, Monticello, WI, USA, *Gouda*

Sigma Alimentos Costa Rica, San Rafael de Oreamuno, Cartago, Costa Rica, *Gouda Classic*

Sigma Alimentos Costa Rica, San Rafael de Oreamuno, Cartago, Costa Rica, *Gouda Gold*

Class 44. Gouda, Extra Aged (over 10 months)

BEST OF CLASS

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Vintage Lot 18* | 99.50

SECOND AWARD

Team Zijerveld, Zijerveld, Lutjewinkel, Netherlands, *De Rotterdamse Oude 55wk* | 99.495

THIRD AWARD

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Lutjewinkel Gouda Aged PDO* | 99.40

Team Zijerveld, Zijerveld, Lutjewinkel, Netherlands, *Lutjewinkel Gouda Extra Aged PDO* | 99.05

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Gouda Aged PDO* | 99.05

Team Zijerveld, Zijerveld, Lutjewinkel, Netherlands, *Lutjewinkel Gouda Big wheel Extra Aged PDO* | 98.85

Royal FrieslandCampina, Lutjewinkel, Netherlands, *A Dutch Masterpiece Rembrandt PDO* | 98.85

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Vintage Lot 36* | 98.75

Adam Van Bergeijk, Mountainoak Cheese, New Hamburg, ON, Canada, *Mountainoak Cheese Farmstead 3 Year Old* | 98.75

Zuivelfabriek De Graafstroom, Bleskensgraaf, ZH, Netherlands, *Signature Gouda Extra Aged* | 98.60

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Vintage Lot 60* | 98.60

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster X-O-Royal A-ware Team Heerenveen, Royal A-ware Food Group, Heerenveen, Friesland, Netherlands, AH Zaanlander*

VanderSterre Holland, Bodegraven, Netherlands, *Landana Jersey Aged*

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Gouda*

Team Zijerveld, Zijerveld, Lutjewinkel, Netherlands, *De Rotterdamse Oude 100wk*

Zuivelfabriek De Graafstroom, Bleskensgraaf, ZH, Netherlands, *Signature Gouda Aged*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Royal Classic*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Reserve 1,000 days+*

Door Artisan Cheese Team, Door Artisan Cheese, Egg Harbor, WI, USA, *Door Artisan Cheese Aged Gouda*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Overjarige 2 yrs.+*

Westland Cheese, Huizen, Netherlands, *Old Amsterdam Reserve*

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Gouda*

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Oranic Gouda Aged*

Eiji Kawamoto, Kisuiki dairy Products Co., Ltd., Kisuiki-cho, Shimane, Japan, *Old Gouda*

Team Arena, Arena Cheese, Arena, WI, USA, *Aged Gouda Deli*

Hautapu, Fonterra Co-operative Group Limited, Hautapu, Waikato, New Zealand, *NZMP Extra Aged Gouda*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Premium 12-18 months*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Reserve 1,000 days+*

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Gouda*

Team Van der Heiden Kaas, Van der Heiden Kaas B.V., Bodegraven, Zuid-Holland, Netherlands, *Golden Roemer*

Koichi Hayashi, toit vert Fujita Corporation, Kuromatsunai-cho, Hokkaido, Japan, *Kuromatsunai Gouda aged*

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, USA, *Point Reyes Aged Gouda*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *1976 Reserve Gouda*

TEAM CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Classic Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Reserve Gouda*

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Gouda*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Signature Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Reserve Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Reserve Gouda*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Gouda*

Class 45. Gouda, Flavored

BEST OF CLASS

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Chipotle* | 99.70

SECOND AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Honey Clover* | 99.65

THIRD AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda "Holy Trinity"* | 99.60

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Truffle* | 99.20

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Oka, QC, Canada, *Monsieur Gustav* | 99.05

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Organic Truffle* | 99.00

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Cumin Gouda - Young* | 99.00

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Hot Honey Gouda Cheese* | 98.90

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Holland Gouda PDO Mild with Cumin* | 98.80

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Gouda Fenugreek* | 98.65

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Honey Clover*

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Holland Gouda PDO Matured with Cumin*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Truffle*

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Hay There Raw Milk Gouda with Truffle*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Spinach Artichoke Gouda Cheese*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Mustard*

Landgoed Kaamps, Saputo, Deurningen, Netherlands, *Kaamps Maple Syrup Whiskey Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Gouda*

Pittman Jacob, Glanbia Nutritionals, Twin Falls, ID, USA, *Green Olives & Pimento Gouda*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Truffle*

Landgoed Kaamps, Saputo, Deurningen, Netherlands, *Kaamps Pizza Gouda cheese*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda "Holy Trinity"*

Parlov Ben, Glanbia Nutritionals, Twin Falls, ID, USA, *Green Olives & Pimento Gouda*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Buffalo Ranch Gouda Cheese*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Garlic*

Class 46. Gouda, Smoked

BEST OF CLASS

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Smokey Gouda* | 99.65

SECOND AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Smoked Cumin* | 98.70

THIRD AWARD

Matt Erdley, Klondike Cheese Co., Monroe, WI, USA, *Buholzer Brothers Smoked Gouda* | 98.40

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Smoked Cracked Pepper Gouda* | 98.20

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Smoked* | 98.20

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Smoked Cracked Pepper Gouda* | 98.15

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Gouda* | 98.15

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Smoked Cumin* | 98.05

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Applewood Smoked Gouda - Young* | 97.80

Bruce Workman, Fair Oaks Farms, Monticello, WI, USA, *Fair Oaks Farms Smoked Gouda* | 97.60

Meister Team 1, Meister Cheese, Muscodia, WI, USA, *Smoked Gouda* | 97.60

Meister Team 2, Meister Cheese, Muscodia, WI, USA, *Smoked Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Smoked Cracked Pepper Gouda*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Smoked Cracked Pepper Gouda*

Team Arena, Arena Cheese, Arena, WI, USA, *Hardwood Smoked Gouda*

Team Sylvan Star, Sylvan Star, Red Deer County, AB, Canada, *Smoked gouda*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Smoked*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *Smoky Gouda*

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Youngsters Hickory Smoked Gouda*

Ryan LaGrander, Red Apple Cheese, Barron, WI, USA, *Red Apple Cheese™ Smoked Spicy Gouda*

Hilmar, Hilmar Cheese, Hilmar, CA, USA, *Hickory Smoked Colored Gouda*

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *Smoky Gouda*

Team Arena, Arena Cheese, Arena, WI, USA, *Smoked Gouda Deli*

Henk de Vor & Jackie Wood, De Vor Dairy Farm & Creamery LLC, Kalkaska, MI, USA, *De Vor Applewood Smoked Gouda - Aged*

Ryan LaGrander, Red Apple Cheese, Barron, WI, USA, *Red Apple Cheese™ Smoked Gouda*

Mriduraj Jose, Village Dairy (The Village Cheese), Armstrong, BC, Canada, *Smoked Gouda The Village Cheese*



Congratulations

Wisconsin won 129 medals at the 2024 World Contest. Well done to all who competed and placed.

We are proud to have been involved in the education and training for over 50% of the Best of Class winners and over 50% of all those who placed in the Top 3.



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Class 47. Latin American Style Fresh Cheeses

BEST OF CLASS

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Queso Fresco Cremoso* | 98.90

SECOND AWARD

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Queso Fresco Casero* | 98.80

THIRD AWARD

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Queso Freso* | 98.60

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Queso Fresco* | 98.55

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Queso Fresco / Del Valle* | 98.40

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Panela* | 98.40

Wisconsin Cheese Group, Sabrosura Foods, Monticello, WI, USA, *El Viajero Queso Panela* | 98.30

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Del Caribe Queso Blanco* | 98.15

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Queso Fresco Casero* | 98.15

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Queso Panela* | 98.15

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Panela Navarro*

Specialty Cheese Company Team, Specialty Cheese Company Inc., Reeseville, WI, USA, *Panela*

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Del Caribe Queso Blanco*

Lourdes Rivera, Yezreel Farm, Utuado, Puerto Rico, Puerto Rico, *Moolicioso*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Panela Supremo Navarro*

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Del Caribe Queso Blanco*

W&W Dairy, LLC, Monroe, WI, USA, *Fresco*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Queso Fresco Cremoso*

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Queso Freso*

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Queso Freso*

La Vaquita, Inc., Houston, TX, USA, *Dairy Farmers of America*

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *Queso Panela*

W&W Dairy, LLC, Monroe, WI, USA, *Blanco*

W&W Dairy, LLC, Monroe, WI, USA, *Queso Fresco*

W&W Dairy, LLC, Monroe, WI, USA, *Blanco*

W&W Dairy, LLC, Monroe, WI, USA, *para frier*

W&W Dairy, LLC, Monroe, WI, USA, *Blanco*

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Queso Blanco*

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Del Caribe Queso Blanco*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Panela Cheese / Karoun*

Wisconsin Cheese Group, Sabrosura Foods, Monticello, WI, USA, *El Viajero Queso Fresco Kilo*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Queso Blanco / Karoun*

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *8-lb Fresco Wheel*

Wisconsin Cheese Group, Sabrosura Foods, Monticello, WI, USA, *El Viajero Queso Blanco*

Planta Celaya, Sigma Alimentos, Celaya, Guanajuato, Mexico, *Panela Noche Buena*

Specialty Cheese Company Team, Specialty Cheese Company Inc., Reeseville, WI, USA, *Queso Fresco 6" Round*

Class 48. Latin American Style Melting Cheeses

BEST OF CLASS

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Cows Milk Manchego* | 99.875

SECOND AWARD

Team Toscana, Toscana Cheese Company LLC, Secaucus, NJ, USA, *Oaxaca Cheese* | 99.775

THIRD AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Cows Milk Manchego* | 99.715

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *Asadero* | 99.65

Scott Stienmetz, V&V Supremo Foods - Arena, Arena, WI, USA, *Queso Chihuahua Brand Natural Cheese* | 99.60

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *Asadero* | 99.50

Nick Siedschlag, V&V Supremo Foods - Browntown WI Plant, Browntown, WI, USA, *Queso Chihuahua Brand Natural Cheese* | 99.40

Team Arena, V&V Supremo Foods - Arena, Arena, WI, USA, *Queso Chihuahua Brand Natural Cheese* | 99.30

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Oaxaca* | 99.30

Mark Boelk, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Queso Oaxaca* | 99.25

Ben Workman, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Queso Chihuahua Brand Natural Cheese*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Adobera Navarro*

Justin Blazeski, V&V Supremo Foods - Browntown WI Plant, Browntown, WI, USA, *Queso Chihuahua Brand Natural Cheese*

Sam Sweeny, V&V Supremo Foods - Browntown WI Plant, Browntown, WI, USA, *Queso Chihuahua Brand Natural Cheese*

Team 2, Zimmerman Cheese, South Wayne, WI, USA, *Baby Jack Wheel*

Tom Dahmen, V&V Supremo Foods - Arena, Arena, WI, USA, *Queso Chihuahua Brand Natural Cheese*

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Oaxaca*

Zach Hagen, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Queso Oaxaca*

Dan Reed, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Queso Oaxaca*

Andy Rufener, V&V Supremo Foods - Arena, Arena, WI, USA, *Queso Chihuahua Brand Natural Cheese*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *Asadero*

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Oaxaca*

Familia del Norte Queseros, Familia del Norte, Ferndale, WA, USA, *Quesillo/Oaxaca*

Steve Middendorf, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Queso Oaxaca*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Oaxaca Cheese*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Mozzarella*

Team 1, Zimmerman Cheese, South Wayne, WI, USA, *Baby Jack Wheel*

W&W Dairy, LLC, Monroe, WI, USA, *Blanco*

Class 49. Latin American Style Hard Cheeses

BEST OF CLASS

Familia del Norte Queseros, Familia del Norte, Ferndale, WA, USA, *Panela* | 98.975

SECOND AWARD

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Sierra Brand Cotija* | 98.80

THIRD AWARD

W&W Dairy, LLC, Monroe, WI, USA, *Seco* | 98.70

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Sierra Brand Cotija* | 98.65

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Sierra Brand Cotija* | 98.575

Team Chicago, V&V Supremo Foods, Chicago, IL, USA, *Sierra Brand Cotija* | 98.45

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Cotija* | 98.45

W&W Dairy, LLC, Monroe, WI, USA, *Cotija* | 98.325

W&W Dairy, LLC, Monroe, WI, USA, *Cotija* | 98.30

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *Cotija Wheel* | 98.25

Familia del Norte Queseros, Familia del Norte, Ferndale, WA, USA, *Cotija*

W&W Dairy, LLC, Monroe, WI, USA, *Cotija*

Specialty Cheese Company Team, Specialty Cheese Company Inc., Reeseville, WI, USA, *Cotija*

Class 50. Gruyere

BEST OF CLASS

René Pernet, Fromagerie du Haut-Jorat, Peney-le-Jorat, Vaud, Switzerland, *Gruyère de la fromagerie du Haut-Jorat* | 99.875

SECOND AWARD

Fromagerie Spielhofer, Sonvilier, Berne, Switzerland, *Gruyère AOP* | 99.70

THIRD AWARD

Alexandre Tinguely, Mifroma, Ursy, Switzerland, *Mild Le Gruyère AOP* | 99.695

Fromagerie Villageoise Moudon, Jérôme Rossmann, Emmi Group, Kirchberg, Bern, Switzerland, *Le Gruyère AOP* | 99.65

Michael Spycher, mountain dairy Fritzenhaus, Gourmino AG, Fritzenhaus, Berne, Switzerland, *Gourmino Le Gruyère AOP Fritzenhaus 4035* | 99.65

Jean-Daniel Jäggi, Fromagerie de Grandcour, Grandcour, VAUD, Switzerland, *Gruyère AOP Suisse* | 99.60

STREIT CHRISTOPHE, Fromagerie d'Ussières, Ropraz, Vaud, Switzerland, *Gruyère AOP* | 99.55

Bruno Wüthrich, Käseerei Juchlishaus, Rosshäusern, Bern, Switzerland, *Le Gruyère AOP* | 99.50

Martin Götschi, Käseerei Götschi AG, Trubschachen, Bern, Switzerland, *Le Gruyère AOP* | 99.50

Fromagerie Villageoise La Brévine, Thierry Piller, Emmi Group, Kirchberg, Bern, Switzerland, *KALTBACH Le Gruyère AOP* | 99.45

Michael Hanke, village dairy Combremont-le-Petit, Gourmino AG, Combremont-le-Petit, Vaud, Switzerland, *Gourmino Le Gruyère AOP Combremont-le-Petit 4401* | 99.45

Vincent Guillet, Mifroma, Rossens, Switzerland, *Reserve of de Maître - Le Gruyère AOP* | 99.45

STREIT CHRISTOPHE, Fromagerie d'Ussières, Ropraz, Vaud, Switzerland, *Gruyère AOP*

Bruno Wüthrich, Käseerei Juchlishaus, Rosshäusern, Bern, Switzerland, *Le Gruyère AOP*

Fromagerie Villageoise Villaz-St-Pierre, Philippe Déneraud, Emmi Group, Kirchberg, Bern, Switzerland, *Le Gruyère AOP*

Frédéric Pasquier, Mifroma, Echarlens, Switzerland, *Cave d'Or Le Gruyère AOP*

Didier Bovet, Mifroma, Corcelles le Jorat, Switzerland, *Cavern Le Gruyère AOP*

Bruce Turner, Saputo Dairy Australia, Burnie, Tasmania, Australia, *Heidi Farm - Gruyere*

Fromagerie Villageoise Peney-le-Jorat, René Pernet, Emmi Group, Kirchberg, Bern, Switzerland, *KALTBACH Le Gruyère AOP*

Class 51. Appenzeller, Young

BEST OF CLASS

Marcel Gabriel, 5118 - Käseerei Schollrüti, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.455

SECOND AWARD

Philipp Messmer, 5134 - Käseerei Messmer, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.45

THIRD AWARD

Christian Fankhauser / Thomas Graf, 5133 - Käseerei Grub Riemen, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.445

Philipp Räss, 5127 - Käseerei Winzenberg, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.43

Christian Tschumper, 5085 - Käseerei Ifang, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.40

Dörig, Mifroma USA, Wittenbach, Switzerland, *Appenzeller Silver* | 99.30

Hans Spirig, 5057 - Käseerei Bergli, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.275

Norbert Eberle, 5110 - Käseerei Obersteinach, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.225

Martin & Alfred Kurmann, 5122 - Käseerei Tannen, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller@ Silver Label* | 99.225

Simon Rickenbach, 5102 - Käserie
Niederstetten, SO Appenzeller Käse GmbH,
Appenzell, Switzerland, Switzerland,
Appenzeller@ Silver Label | 99.15

Urs Buchegger, 5137 - Schaukäserei Appenzell,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Silver Label* | 99.15

Dörig, Mifroma, Wittenbach, Switzerland,
Appenzeller Gold

Josef Hardegger / Roman Engeli, 5086 -
Käserie Jonschwil, SO Appenzeller Käse
GmbH, Appenzell, Switzerland, Switzerland,
Appenzeller@ Silver Label

Johannes Eberle, 5098 - Käserie Muolen,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Silver Label*

Sämi Mani, 5138 - Käserie Wald-
Schönengrund, SO Appenzeller Käse
GmbH, Appenzell, Switzerland, Switzerland,
Appenzeller@ Silver Label

Toni Birrer / Matthias Thoma, 5051 - Käserie
Andwil, SO Appenzeller Käse GmbH,
Appenzell, Switzerland, Switzerland,
Appenzeller@ Silver Label

Lucas Meier, 5088 - Käserie Kirchberg, SO
Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Silver Label*

Toni Birrer / Martin Zimmermann, 5074 -
Käserie Engi, SO Appenzeller Käse GmbH,
Appenzell, Switzerland, Switzerland,
Appenzeller@ Silver Label

Marcel Tobler, 5135 - Käserie Reute-Schachen,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Silver Label*

Class 52. Appenzeller, Aged

BEST OF CLASS

Johannes Eberle, 5098 - Käserie Muolen,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Black Label* | 99.225

SECOND AWARD

Urs Buchegger, 5137 - Schaukäserei Appenzell,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Black Label* | 98.975

THIRD AWARD

Marcel Gabriel, 5118 - Käserie Schollrüti,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Black Label* | 98.925

Martin & Alfred Kurmann, 5122 - Käserie
Tannen, SO Appenzeller Käse GmbH,
Appenzell, Switzerland, Switzerland,
Appenzeller@ Black Label | 98.90

Norbert Eberle, 5110 - Käserie Obersteinach,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Black Label* | 98.825

Lucas Meier, 5088 - Käserie Kirchberg, SO
Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Black Label* | 98.75

Sämi Mani, 5138 - Käserie Wald-
Schönengrund, SO Appenzeller Käse
GmbH, Appenzell, Switzerland, Switzerland,
Appenzeller@ Black Label | 98.70

Christian Fankhauser / Thomas Graf, 5133 -
Käserie Grub Riemen, SO Appenzeller Käse

GmbH, Appenzell, Switzerland, Switzerland,
Appenzeller@ Black Label | 98.40

Anton Birrer / Matthias Thoma, 5051 - Käserie
Andwil, SO Appenzeller Käse GmbH,
Appenzell, Switzerland, Switzerland,
Appenzeller@ Black Label | 98.20

Sämi Mani, 5138 - Käserie Wald-
Schönengrund, SO Appenzeller Käse
GmbH, Appenzell, Switzerland, Switzerland,
Appenzeller@ Purple Label

Urs Buchegger, 5137 - Schaukäserei Appenzell,
SO Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Purple Label*

Hans Spirig, 5057 - Käserie Bergli, SO
Appenzeller Käse GmbH, Appenzell,
Switzerland, Switzerland, *Appenzeller@
Black Label*

Dörig, Mifroma, Wittenbach, Switzerland,
Appenzeller Black

Class 53. Open Class: Alpine Cheeses

BEST OF CLASS

François Raynaud - Les Chargiaux,
Coopérative des Producteurs de Fromages
d'Alpages L'Etivaz, L'Etivaz, Château-d'Oex,
Vaud, Switzerland, *L'Etivaz AOP* | 99.40

SECOND AWARD

Eric Bütikofer, Interprofession Tête de Moine,
Saignelégier, Switzerland, *Tête de Moine
AOP* | 99.35

THIRD AWARD

Othmar Pichler and Team, Obersteirische
Molkerei eGen, Knittelfeld, Styria, Austria,
Bio Jausenkäse | 99.345



Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Bio Almkäse* | 99.25

MALCO Käsemanufaktur, MALCO GmbH, Obervellach, Austria, *Venediger-Taler* | 99.25

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Bio Gipfelkäse* | 99.20

Martin Lutz, Alpkäserei Siez, Mels, St. Gallen, Switzerland, *Siezer Alpkäse* | 99.20

Paul Koller, Urnätscher Milchspezialitäten AG, Urnätsch, Appenzell Ausserrhoden, Switzerland, *Urnätscher Brauchtumskäse rezent* | 99.20

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Steirischer Bergkäse* | 99.15

Albin Grätzer Produktionsleiter. Werner Näf Geschäftsführer, Alpschaukäserei Schwägälp Genossenschaft, Hundwil, Appenzellerland, Switzerland, *Schwägälpkäse* | 99.15

Real Swiss Cheese, InterSource Inc., Bütschwil, Bütschwil-Ganterschwil, Switzerland, *Charmant*

Christof Schneider, Rehmer Sennhus GmbH, Au, Vorarlberg, Austria, *Alpine Cheese 4 months matured*

Franz von Büren, Villeret, Interprofession Tête de Moine, Villeret, Switzerland, *Tête de Moine AOP*

Florian & Cédric Spielhofer, St. Imier (BE), Interprofession Tête de Moine, St. Imier, Switzerland, *Tête de Moine AOP*

Marc-André Girardin, Corgémont, Interprofession Tête de Moine, Corgémont, Bern, Switzerland, *Tête de Moine AOP*

Jean-Philippe Tournier, Interprofession Tête de Moine, Le Noirmont, Switzerland, *Tête de Moine AOP*

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Almsenner Meisterstück Bergkäse 12 Monate*

Fromagerie Le Maréchal SA, Famille Rapin, Granges-Marnand, VAUD, Switzerland, *Le Maréchal SA*

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Almsenner Salzburger Meisterstück*

Fromagerie Le Maréchal, Famille Rapin, Granges-Marnand, VAUD, Switzerland, *Le Maréchal*

Bergkäserei Liechti, Bergkäserei Liechti Ricken SG, Ricken, St. Gallen, Switzerland, *Hochmoor Chäs, vollwürzig. delikat*

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Almsenner Meisterstück Glocknergold*

Imlig, Mifroma, Oberriet, Switzerland, *Mifroma Blumenkäse*

Fromagerie Le Maréchal SA, Granges-près-Marnand, Vaud, Switzerland, *Le Maréchal*

Menno Amstutz, Fornet-Dessous, Interprofession Tête de Moine, Fornet-Dessous, Switzerland, *Tête de Moine AOP*

MALCO Käsemanufaktur, MALCO GmbH, Obervellach, Austria, *GrossGlockner-Taler*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Bergkaese natur*

Dörig, Mifroma, Urnätsch, Switzerland, *Mifroma Alpenhorn*

Florin Bachmann, Chascharia Val Müstair, Müstair, Switzerland, *Il Jauer*

Jasper Hill Creamery Team, Jasper Hill Farm, Greensboro, VT, USA, *Alpha Tolman*

Käserei Tobler, Schachen bei Reute, Schweiz, Switzerland, *Milchmannechs 16.08.2023*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Ursteirer premium*

Christof Schneider, Rehmer Sennhus GmbH, Au, Vorarlberg, Austria, *Alpine Cheese 12 months matured*

Käserei Tufertschwil, Murray's Cheese, Long Island City, NY, USA, *Annelies*

Class 54. Washed Rind/ Smear Ripened Soft Cheeses

BEST OF CLASS

Jasper Hill Creamery Team, Jasper Hill Farm, Greensboro, VT, USA, *Willoughby* | 99.25

SECOND AWARD

Stefan Wilson, Woombye Cheese, Sunshine Coast, Queensland, Australia, *Woombye Cheese Blackall Gold Washed Rind* | 99.00

THIRD AWARD

Colin McGrath, Melissa Boscarino, McGrath Cheese Company, Hudson, NY, USA, *Bambino* | 98.70

Masanori Matsubara, Mirasaka fromage, Miyoshi, Hiroshima, Japan, *Ruddy Kingfisher* | 98.695

Wegmans Food Markets & Chimay, Wegmans Food Markets, Chimay, Belgium, *Hoppy and We Know It* | 98.675

St Antoine de Breuilh, Savencia Cheese USA, St Antoine de Breuilh, Aquitaine, France, *CHAUMES* | 98.65

Käserei Champignon, Champignon North America, Lauben, Bavaria, Germany, *St. Mang Bavarian Made Limburger* | 98.50

The Farm at Doe Run, Coatesville, PA, USA, *English Cream* | 98.50

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Saint-Hyacinthe, QC, Canada, *Champfleur* | 98.40

MouCo Cheese Company, Fort Collins, CO, USA, *MouCo ColoRouge* | 98.375

Jillian Polis(make), Jasper Mitchen(affinage), Eric Todd(affinage), John Reese(developer), Black Radish Creamery, Alexandria, OH, USA, *Pious*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Argentum*

Tim Gadischke, Coal River Farm, Hobart, Tasmania, Australia, *Coal River Farm, Washed Rind*

Willow Creek Creamery, Union Star Cheese, Fremont, WI, USA, *Red Willow*

Jasper Hill Creamery Team, Jasper Hill Farm, Greensboro, VT, USA, *Winnimere*

Jasper Hill Creamery, Murray's Cheese, Long Island City, NY, USA, *Greensward*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Pont l'Évêque 350g*

Fons Smits, Tulip Tree Creamery LLC, Zionsville, IN, USA, *Foxglove*

Team Cheese, Redhead Creamery, Brooten, MN, USA, *North Fork Munster*

Wegmans Food Markets & Fromagerie Berthaut, Wegmans Food Markets, Epoisses, France, *Sake 2 Me*

Yoav Perry, Perrystead Dairy, Philadelphia, PA, USA, *Treehug*

Yoav Perry, Perrystead Dairy LLC, Philadelphia, PA, USA, *Moonrise*

Matt Spiegler, Churchtown Dairy, Hudson, NY, USA, *Coperthwaite*

Cader, Cowgirl Creamery, Petaluma, CA, USA, *Red Hawk*

Class 55. Washed Rind/ Smear Ripened Semi-soft (Semi-hard) Cheeses, Young (less than 4 months)

BEST OF CLASS

Bruce Turner, Saputo Dairy Australia, Burnie, Tasmania, Australia, *Heidi Farm - Tilsit* | 99.80

SECOND AWARD

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Spielberger* | 99.75

THIRD AWARD

von Trapp Farmstead & Cellars at Jasper Hill, Jasper Hill Farm, Greensboro, VT, USA, *Oma* | 99.745

Andreas Hinterberger / Johannes Schefer, Berg-Käserei Gais AG, Gais, Appenzell, Switzerland, *Sántis Bergkäse* | 99.65

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Murtaler* | 99.65

Agropur Fine Cheese Business Unit, Agropur Dairy Cooperative, Oka, QC, Canada, *OKA* | 99.60

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Kurfürstin Sophie* | 99.60

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Rahmsteirer* | 99.60

Philipp und Patricia Piller, Team Nicolas Cotting, Chäs-König GmbH, Plasselb, Fribourg, Switzerland, *Vacherin Fribourgeois AOP* | 99.60

Stephan Flury, Chäuer Chäsi Selzach, Selzach, Solothurn, Switzerland, *Selzacher Chäuer Chäs* | 99.55

Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Switzerland, *Blüemli-Chäs* | 99.55

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländle Rahmkäse* | 99.55

Fromagerie des Sagnettes Sàrl, Les Sagnettes, Switzerland, *Le Forest*

Michael Heinzer, Heinzer Bergkäserei Au AG, Dussnang, Thurgau, Switzerland, *Pilgerkäse*

Manuel & Tony Müller, 5120 - Käseerei Müller-Thurgau, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller® White Label*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Ursteirer ripened less than 4 months*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Abbaye Sainte-Mère*

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Albert's Leap Le Bon Secret*

Florin Bachmann, Chascharia Val Müstair, Müstair, Switzerland, *Perla Zoppada*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Teichalmer ripened less than 4 months*

Johannes Eberle, Dorfkäseerei Muolen, Muolen, St.Gallen, Switzerland, *Eberle Junior*

Andreas Hinterberger / Johannes Schefer, Berg-Käseerei Gais AG, Gais, Appenzell, Switzerland, *BIO Schweizer Dorfkäse*

Menno Amstutz, Fromagerie Amstutz SA, Fornet-Dessous, Berne, Switzerland, *Moron-BIO*

Käseerei Schafer AG, Cressier, Fribourg, Switzerland, *Mont Vully Bio*

Andreas Hinterberger / Johannes Schefer, Berg-Käseerei Gais AG, Gais, Appenzell, Switzerland, *Alpstein Rahm Bergkäse*

Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Echter Thurgauer*

Roelli Cheese Haus, Murray's Cheese, Long Island City, NY, USA, *Treeline*

Johannes Schmid, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Gmundner Berg*

Godi Thönen, 5226 - Käseerei Wängi, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller® White Label*

Käseerei Schafer AG, Cressier, Fribourg, Switzerland, *Mont Vully Classique*

Güntensperger Käse AG, Bütschwil, St. Gallen, Switzerland, *Zirbenkönigin*

Herbert Ebner, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Atterseer würzig*

Cader, Cowgirl Creamery, Petaluma, CA, USA, *Wagon Wheel*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Aged Brick Cheese*

Senneria AG, Lenggenwil, St. Gallen, Switzerland, *Senneria Chilikäse*

Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Tilsiter*

Alp Senn AG, Jonschwil, St. Gallen, Switzerland, *St. Galler Rahmkäse*

Fons Smits, Tulip Tree Creamery, Indianapolis, IN, USA, *TigerLilly*

Lucas Meier, 5088 - Käseerei Kirchberg, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller® White Label*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Heulantscher*

Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Thurgauer Rahmkäse*

Senneria AG, Lenggenwil, St. Gallen, Switzerland, *Senneria Bärlauchkäse*

Team Bodensee, Bodensee Käse AG, Rossrüti, St. Gallen, Switzerland, *Junge Hexe/Young Witch*

Spring Brook Farm Cheese, Reading, VT, USA, *Ashbrook*

Bernhard Bittendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Atterseer würzig*

Cader, Cowgirl Creamery, Petaluma, CA, USA, *Hop Along*

Dominik Burgstaller, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Gmundner Berg*

Team Chalet Cheese, Chalet Cheese Cooperative, Monroe, WI, USA, *Chalet Cheese Foil Brick*

Stéphane Schneuwly, Laiterie-Fromagerie d'Arconciel, Arconciel, Fribourg, Switzerland, *Vacherin Fribourgeois AOP*

Kensuke Koremoto, Bosqueso Cheese Lab., Saku, Nagano, Japan, *KARAMATSU Mike*

Güntensperger Käse AG, Bütschwil, St. Gallen, Switzerland, *Trüffelperle*

Andreas Hinterberger / Johannes Schefer, Berg-Käseerei Gais AG, Gais, Appenzell, Switzerland, *Säntis Berggeist*

Senneria AG, Lenggenwil, St. Gallen, Switzerland, *Senneria Trüffelkäse*

Class 56. Washed Rind/ Smear Ripened Semi-soft (Semi-hard) Cheeses, Aged (over 4 months)

BEST OF CLASS

Michael Spycher, Mountain Dairy Fritzenhaus, Gourmino AG, Fritzenhaus, Berne, Switzerland, *Hornbacher Young* | 99.65

SECOND AWARD

Team Käseerei Gabriel, Käseerei Gabriel AG, Oberbüren, St.Gallen, Switzerland, *Stärnächäs* | 99.60

THIRD AWARD

Sämi Mani, Appenzeller Milchspezialitäten AG, Schönengrund, Schweiz, Switzerland, *Schweizer Traum* | 99.50

Silvio Schöpfer, mountain dairy Kleinstein, Gourmino AG, Kleinstein, Lucerne, Switzerland, *Luzerner Bergkäse* | 99.495

Fromagerie Moléson SA, Orsonnens, Fribourg, Switzerland, *Saveur des Alpes Moléson* | 99.45

Team Käseerei Gabriel, Käseerei Gabriel AG, Oberbüren, St.Gallen, Switzerland, *Erzengel Gabriel* | 99.40

Sämi Mani, Appenzeller Milchspezialitäten AG, Schönengrund, Schweiz, Switzerland, *Anton* | 99.35

Sämi Mani, Appenzeller Milchspezialitäten AG, Schönengrund, Schweiz, Switzerland, *Anna* | 99.35

Emmi Schweiz AG, 6032 Emmen, Emmi Group, Kirchberg, Bern, Switzerland, *KALTBACH Creamy* | 99.25

Florin Bachmann, Chascharia Val Müstair, Müstair, Switzerland, *Il Jauer* | 99.20

Alp Senn AG, Jonschwil, St. Gallen, Switzerland, *Gallus Grand Cru*

Sämi Mani, Appenzeller Milchspezialitäten AG, Schönengrund, Schweiz, Switzerland, *Schönengrunder Bergkäse*

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländle Räbkkäse*

Roland Rüegg, village dairy Wildberg, Gourmino AG, Wildberg, Zurich, Switzerland, *Wildberger Tilsiter black label*

Andreas Hinterberger / Johannes Schefer, Berg-Käseerei Gais AG, Gais, Appenzell, Switzerland, *BIO Senner Extra*

Alp Senn AG, Jonschwil, St. Gallen, Switzerland, *Meisterwerk 1956 Höhlenkäse*

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländler Arlberger*

Olivier Bongard, Käseerei Schweni, Schweni, Fribourg, Switzerland, *Vacherin Fribourgeois AOP*

Fromages Spielhofer, St-Imier, Berne, Switzerland, *L'Horloger*

Fritz Baumgartner, mountain dairy Trub, Gourmino AG, Trub, Berne, Switzerland, *Trueber Dorfkäse*

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Almsenner Salzburger Meisterstück*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Ursteirer ripened over 4 months*

Famille Pierre-Alain ULDRY, Fromagerie de Pont-la-Ville, Pont-la-Ville, Fribourg, Switzerland, *Vacherin Fribourgeois AOP*

Alois Pesendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Berg Premium*

Fromages Spielhofer, St-Imier, Berne, Switzerland, *Mont-Soleil*

Alp Senn AG, Jonschwil, St. Gallen, Switzerland, *Alter Fritz*

Blaise et Christelle Sallin, Fromagerie Sallin Sàrl, Villaraboud, Fribourg, Switzerland, *Vacherin Fribourgeois AOP*

Fromagerie Moléson SA, Orsonnens, Fribourg, Switzerland, *Vacherin Fribourgeois AOP Moléson Extra*

Senneria AG, Lenggenwil, St. Gallen, Switzerland, *Lenggenwiler*

Moritz Keferböck, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Atterseer extra würzig*

Fabian Spielhofer, Brülisauer Käse AG, Künten, Schweiz, Switzerland, *Aargauer*

Florin Bachmann, Chascharia Val Müstair, Müstair, Switzerland, *Perla Zoppada*

Frédéric Pasquier, Fromagerie d'Echarlens, Echarlens, Fribourg, Switzerland, *Vacherin Fribourgeois AOP*

Fromagerie des Sagnettes Sàrl, Les Sagnettes, Switzerland, *Le Monlesi*

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Teichalmer ripened over 4 months*

Milco SA, Vuisternens-en-Ogoz, Fribourg, Switzerland, *Armailli*

Benoît Déforel, FROMAGERIE DE SÂLES, Sâles, Fribourg, Switzerland, *Vacherin Fribourgeois AOP*

Team Käserei Gabriel, Käserei Gabriel AG, Oberbüren, St.Gallen, Switzerland, *Erzengel Gabriel*

Herbert Ebner, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Atterseer extra würzig*

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärddinger Dachsteiner*

Alois Pesendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Gmundner Berg Premium*

Bernhard Bittendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Bergkristall*

Dominik Burgstaller, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Bergkristall*

Pascal Zimmermann, Fromagerie La Chaux-d'Abel SA, La Ferrière, BE, Switzerland, *Chaux-d'Abel*

Team Chalet Cheese, Chalet Cheese Cooperative, Monroe, WI, USA, *Limburger*

Class 57. Washed Rind/ Smear Ripened Hard Cheeses, Mature (less than 9 months)

BEST OF CLASS

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Bio Berghüttenkäse* | 99.65

SECOND AWARD

Fromagerie Le Maréchal SA, Emmi Group, Kirchberg, Bern, Switzerland, *Emmi Le Maréchal* | 99.60

THIRD AWARD

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländle Bioberger* | 99.55

Paul Koller, Urnätscher Milchspezialitäten AG, Urnätsch, Appenzell Ausserrhoden, Switzerland, *Urnätscher Hornkühkäse* | 99.545

Hardegger, Mifroma, Jonschwil, Switzerland, *Swizzrocker* | 99.50

Silvio Schöpfer, mountain dairy Kleinstein, Gourmino AG, Kleinstein, Lucerne, Switzerland, *Gourmino Rockflower* | 99.35

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Kronprinz Rudolf* | 99.35

Franz Scheuber, Fläcke-Chäsi GmbH Beromünster CH, Beromünster, Switzerland, *Käser Franz* | 99.25

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Bio Alprahmkäse* | 99.25

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Erzherzog Johann* | 99.25

Team Käserei Gabriel, Käserei Gabriel AG, Oberbüren, St.Gallen, Switzerland, *Stärnächäs extra-würzig*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Grand Cru Original Wheel*

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländle Klostertaler 7 Mo*

Peter and Timon Vogel, Vogel Käsehandwerk GmbH, Schoenholzerswilen, Thurgau, Switzerland, *Schwiler Dorfchäs*

Simmental Switzerland, Mifroma, Oey, Switzerland, *Halbhartkäse Simmental*

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärddinger Bergfex*

Martin Götschi, Käserei Götschi AG, Trubschachen, Bern, Switzerland, *Trubschacher Bergkäse*

Fromagerie de Saignelégier SA, Emmi Group, Kirchberg, Bern, Switzerland, *Emmi Tête de Moine*

Käserei Schafer AG, Cressier, Fribourg, Switzerland, *Edel Suisse*

Saint-Cierges cheese dairy, Mifroma, Saint-Cierges, Switzerland, *Le Brigand du Jorat*

Silvio Schöpfer, mountain dairy Kleinstein, Gourmino AG, Kleinstein, Lucerne, Switzerland, *Pilatusblick*

Team Emmi Roth Platteville, Emmi Roth, Platteville, WI, USA, *Roth Grand Cru Reserve Block*

Käserei Schafer AG, Cressier, Fribourg, Switzerland, *Mont Vully Réserve*

Guentensperger Kaese AG, Güntensperger Käse AG, Bütschwil, St. Gallen, Switzerland, *Flat Mansh*

Fromages Spielhofer, St-Imier, Berne, Switzerland, *Cavalier*



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World Championship Cheese Contestants



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Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Raclette Nature*

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Almsenner Raclette Natur*

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländle Raclette*

Milco SA, Vuisternens-en-Ogoz, Fribourg, Switzerland, *Le Taslé*

Andreas Hinterberger / Johannes Schefer, Berg-Käserei Gais AG, Gais, Appenzell, Switzerland, *Gaiser Bergraclette*

Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Raclette Knoblauch*

Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Raclette Steinpilz*

Moritz Keferböck, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Traunkirchner Raclette*

Strähl Käse AG, Siegershausen, Thurgau, Switzerland, *Raclette Pfeffer*

Silvia Schöpfer, mountain dairy Kleinstein, Gourmino AG, Kleinstein, Lucerne, Switzerland, *Entlebucher Raclette*

Alexis Frey, village Dairy "Les Sagnettes", Margot Fromages SA, Sagnettes, Switzerland, *Raclette Les Sagnettes*

Andreas Hinterberger / Johannes Schefer, Berg-Käserei Gais AG, Gais, Appenzell, Switzerland, *Gaiser Bergraclette Extra*

Andreas Hinterberger / Johannes Schefer, Berg-Käserei Gais AG, Gais, Appenzell, Switzerland, *Rosalie - Raclette mit Rosa Pfefferbeeren*

Team Roelli Cheese, Roelli Cheese Company Inc., Shullsburg, WI, USA, *Roelli Raclette Aged*

Sämi Mani, 5138 - Käserei Wald-Schönengrund, SO Appenzeller Käse GmbH, Appenzell, Switzerland, Switzerland, *Appenzeller® for Raclette*

East Hill Creamery, Perry, NY, USA, *Underpass Cheese*

Fromagerie Moléson SA, Orsonnens, Fribourg, Switzerland, *Raclette Moléson Tradition*

Class 60. Wine/Spirits Washed Rind/Smear Ripened Cheeses

BEST OF CLASS

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Goesser Bierkaese* | 99.60

SECOND AWARD

Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, *Weinkäse* | 99.525

THIRD AWARD

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Leutschacher Sauvignonkaese* | 99.52

Ramon Eberle, Stonetown Artisan Cheese, St. Marys, ON, Canada, *Wildwood* | 99.475

Thomas Knestel, Vorarlberg Milch eGen, Feldkirch, Austria, Austria, *Ländle Weinkäse* | 99.30

Johannes Eberle, Dorfkäserei Muolen, Muolen, St.Gallen, Switzerland, *Nachtwächter mild* | 99.075

Roland Rüegg, village dairy Wildberg, Gourmino AG, Wildberg, Zurich, Switzerland, *Rostiger Ritter / rusty rider* | 99.075

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Bergkaese mit Rotwein* | 99.075

Johannes Eberle, Dorfkäserei Muolen, Muolen, St.Gallen, Switzerland, *Nachtwächter würzig* | 98.975

Christian Gerber, village dairy Neukirch an der Thur, Gourmino AG, Neukirch an der Thur, Thurgau, Switzerland, *Moschtrugeli* | 98.825

Atsushi Nishiyama, Shintone cheese factory, Inashiki, Ibaraki, Japan, *Tsukitone*

Colin McGrath, Melissa Boscarino, McGrath Cheese Company, Hudson, NY, USA, *Bambino- spirit washed*

Team Cheese, Redhead Creamery, Brooten, MN, USA, *St. Anthony*

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Almsenner Meisterstück Weinader*

Team Roelli Cheese, Roelli Cheese Company Inc., Shullsburg, WI, USA, *Kings Ransom*

Team Sutter, Natural Pastures Cheese Company Ltd., Courtenay, BC, Canada, *King's Peak*

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Tirol Milch Tiroler Weinzirler*

Rama Hoffpauir, Cosmic Wheel Creamery, Clear Lake, WI, USA, *Lyra*

Class 61. Pepper Flavored Monterey Jack, Mild Heat

BEST OF CLASS

Pacheco Jose, Glanbia Nutritionals, Twin Falls, ID, USA, *Pepper Jack* | 98.85

SECOND AWARD

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Red & Green Jalapenos* | 98.825

THIRD AWARD

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Pepper Jack* | 98.75

Atkins Riley, Glanbia Nutritionals, Twin Falls, ID, USA, *Pepper Jack* | 98.70

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Sweet Red Habeneros* | 98.60

Team Arena, Arena Cheese, Arena, WI, USA, *Pepper Jack Deli* | 98.59

Tillamook, Tillamook, OR, USA, *Tillamook Pepper Jack* | 98.55

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Red & Green Jalapenos* | 98.525

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Red & Green Jalapenos* | 98.525

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Pepper Jack* | 98.475

Tillamook, Tillamook, OR, USA, *Tillamook Pepper Jack*

Hilmar, Hilmar, CA, USA, *Monterey Jack with Jalapeno Pepper*

Jim Falls Cheese Team, AMPI, Jim Falls, WI, USA, *Pepper Jack Cheese*

Team MWC, MWC, Saint Johns, MI, USA, *PJ*

Tillamook, Tillamook, OR, USA, *Tillamook Pepper Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Pepper Jack*

Burnett Dairy Cady Team, Burnett Dairy Cooperative, Wilson, WI, USA, *Cady Creek Farms Hot Pepper Monterey Jack*

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Pepper Jack*

Team MWC, MWC, Saint Johns, MI, USA, *PJ*

Valley Queen Cheese, Milbank, SD, USA, *Jalapeno Pepper Jack*

Rojas Erik, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero MJ*

Team MWC, MWC, Saint Johns, MI, USA, *PJ*

Team MWC, MWC, Saint Johns, MI, USA, *PJ*

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Pepper Jack*

Hobson Lief, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero MJ*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Pepper Jack*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Hot Pepper Jack*

Team Arena, Arena Cheese, Arena, WI, USA, *Pepper Jack Deli*

Black Creek, Saputo Cheese Inc USA, Black Creek, WI, USA, *Black Creek Pepper Jack*

David Meyer, Lynn Dairy INC, Granton, WI, USA, *Pepper Jack*

Team Gibbsville, CROPP Cooperative/Organic Valley, Sheboygan Falls, WI, USA, *Organic Pepper Jack Cheese*

Pearl Valley Cheese, Inc., Fresno, OH, USA, *Pearl Valley Cheese*

Class 62. Pepper Flavored Monterey Jack, Medium Heat

BEST OF CLASS

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Pepper Jack 2* | 98.975

SECOND AWARD

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Pepper Jack 1* | 98.90

THIRD AWARD

Prcic Izudin, Glanbia Nutritionals, Twin Falls, ID, USA, *Pepper Jack* | 98.825

Hilmar, Hilmar Cheese, Hilmar, CA, USA, *Monterey Jack with Habanero Pepper* | 98.80

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Habanero Jack* | 98.70

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Sweet Red Habeneros* | 98.675

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Sweet Red Habeneros* | 98.65

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Habanero Jalapeno Pepper Jack* | 98.625

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Red & Green Habeneros* | 98.45

Joseph Farms Cheese, Joseph Gallo Farms, Maker of Joseph Farms Cheese, Atwater, CA, USA, *Pepper Jack Cheese* | 98.325

Team MWC, MWC, Saint Johns, MI, USA, *Hab Jack*

Team MWC, MWC, Saint Johns, MI, USA, *PJ*

Team MWC, MWC, Saint Johns, MI, USA, *Hab Jack*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Red & Green Jalapenos*

Arevalo Griselda, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero MJ*

Team MWC, MWC, Saint Johns, MI, USA, *PJ*

Gonzales Adan, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero MJ*

Sanchez Francisco, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero MJ*

Class 63. Pepper Flavored Monterey Jack, High Heat

BEST OF CLASS

Team MWC, MWC, Saint Johns, MI, USA, *Hab Jack* | 98.675

SECOND AWARD

Hopper Josh, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero MJ* | 98.55

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, USA, *Hab Jack* | 98.50

Mendoza Pablo, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero MJ* | 98.45

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Sweet Red Habeneros* | 98.425

Tillamook, Tillamook, OR, USA, *Tillamook Spicy Habanero Jack* | 98.375

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Sweet Fire Mango* | 98.375

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Smokey Ghost Pepper* | 98.35

Team MWC, MWC, Saint Johns, MI, USA, *Hab Jack* | 98.225

Tillamook, Tillamook, OR, USA, *Tillamook Spicy Habanero Jack* | 98.175

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Habenero Pepper Jack*

Team MWC, MWC, Saint Johns, MI, USA, *Hab Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Spicy Habanero Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Spicy Habanero Jack*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Habanero Ghost Jack*

Hukill Charles, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero MJ*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Habenero Pepper Jack*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Ghost Chili Pepper Jack*

Hidanovic Haris, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero MJ*

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Pepper Jack with Red and Green Habenero Peppers*

Class 64. Open Class: Pepper Flavored Cheese, Mild Heat

BEST OF CLASS

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Briney Red and Green Jalapeno White Cheddar* | 99.125

SECOND AWARD

Team Chalet Cheese, Chalet Cheese Cooperative, Monroe, WI, USA, *Chalet Cheese Pepper Havarti* | 99.05

THIRD AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Jalapeno* | 99.045

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Jalapeno* | 99.00

Team MWC, MWC, Saint Johns, MI, USA, *Chipotle cheddar* | 98.96

Aguilar Jesus, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Chipotle Peppers* | 98.95

Slone Kevin, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Sweet Heat Habanero* | 98.82

Neimeyer Brice, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Chipotle Peppers* | 98.775

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Hatch Pepper* | 98.70

Shullsburg Creamery Team, Shullsburg Creamery, Shullsburg, WI, USA, *Sweet Peppa Cheddar* | 98.70

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *White Cheddar with Briney Red and Green Jalapeno*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Chipotle Colby*

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig 4 seasons pepper*

Team MWC, MWC, Saint Johns, MI, USA, *Chipotle cheddar*

Team Greunke, Maple Grove Cheese, Inc., Milladore, WI, USA, *Chipotle Cheddar*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Jalapeno Havarti*

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *Fresco with Chipotle*

FDA, First District Association, Litchfield, MN, USA, *FDA Mild Cheddar Roasted Red Pepper*

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, USA, *Point Reyes TomaRashi*

Zagal Jesus, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Red & Green Habanero*

Team Greunke, Maple Grove Cheese, Inc., Milladore, WI, USA, *Chipotle Cheddar*

Shullsburg Creamery Team, Shullsburg Creamery, Shullsburg, WI, USA, *Cranberry Chipotle*

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Gouda Hatch Pepper*

Jerry Fredrick, Lynn Dairy INC, Granton, WI, USA, *Pepper Jack*

Ben Workman, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Michelle Ough, Lactalis American Group, Nampa, ID, USA, *Galbani Marinade - Calibirian Chili Spice*

Brandon Euler, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

FDA, First District Association, Litchfield, MN, USA, *FDA Mild Cheddar Devils Spit*

Team MWC, MWC, Saint Johns, MI, USA, *Chipotle cheddar*

Team Greunke, Maple Grove Cheese, Inc., Milladore, WI, USA, *Chipotle Cheddar*

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *Panela with Chipotle*

Team MWC, MWC, Saint Johns, MI, USA, *Chipotle cheddar*

Balfour Farm, Pittsfield, ME, USA, *Smokey Ghost Farmstead Cheddar*

Tom Dahmen, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Casey Berget, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Chihuahua Brand Quesadilla Cheese with Jalapeno*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Cranberry Jalapeno Jack*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Jalapeno Brick Cheese*

Tillamook, Tillamook, OR, USA, *Tillamook Smoked Black Pepper White Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Smoked Black Pepper White Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Smoked Black Pepper White Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Smoked Black Pepper White Cheddar*

Class 65. Open Class: Pepper Flavored Cheese, Medium Heat

BEST OF CLASS

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Smokey BBQ* | 99.925

SECOND AWARD

Team Brunkow, Brunkow Cheese Company, Darlington, WI, USA, *Brun-uusto - Brunkow's Baked Cheese with Jalapeno* | 99.865

THIRD AWARD

Team MWC, MWC, Saint Johns, MI, USA, *Habanero cheddar* | 99.835

Team MWC, MWC, Saint Johns, MI, USA, *Habanero cheddar* | 99.815

Team MWC, MWC, Saint Johns, MI, USA, *Habanero cheddar* | 99.715

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti Jalapeno Pepper* | 99.675

Brown Cody, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero Colby Jack* | 99.625

SouthWest Cheese Cheese Team, Southwest Cheese, Clovis, NM, USA, *Red & Green Briny Jalapeno White Cheddar* | 99.605

Alois Pesendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Chili-Paprika Käse* | 99.575

Rivas Jorge, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero Colby Jack* | 99.575

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti Jalapeno Pepper*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Hatch Pepper*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Jalapeno Havarti*

Team Arena, Arena Cheese, Arena, WI, USA, *Fuego Colby Jack*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Jalapeno Havarti*

Team MWC, MWC, Saint Johns, MI, USA, *Habanero cheddar*

Big Moo Team, Cheeses of Wisconsin, Cashton, WI, USA, *The Big Moo - Hoppin' Jalapeno*

Mike C., Henning Cheese Inc., Kiel, WI, USA, *Chipotle Cheddar Daisy*

Team Gibbsville, CROPP Cooperative/Organic Valley, Sheboygan Falls, WI, USA, *Organic Spicy Cheddar Cheese*

Meister Team 1, Meister Cheese, Muscodia, WI, USA, *3-Pepper Muscodia Mayhem*

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster with Jalapeno Pepper*

FDA, First District Association, Litchfield, MN, USA, *FDA Medium Jalapeno Cheddar W/ Spices*

South West Cheese Team, Southwest Cheese, Clovis, NM, USA, *Briny Red & Green Jalapeno White Cheddar*

Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth 3 Chile Gouda Cheese*

Matt Erdley, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Sweet Heat Feta*

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Farmhouse Jalapeno/Habanero Cheddar*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Castello Jalapeno Havarti*

Team Arena, Arena Cheese, Arena, WI, USA, *Colby Caliente*

Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Rattlesnake*

Buckley Martin, Glanbia Nutritionals, Twin Falls, ID, USA, *Color Cheddar Sweet Heat Habanero*

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Raw Milk Jalapeno Cheddar*

Pearl Valley Cheese, Inc., Fresno, OH, USA, *Pearl Valley Jumpin Jack*

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster with Jalapeno Pepper*

Tillamook, Tillamook, OR, USA, *Tillamook Garlic Chili Cheddar*

Tillamook, Tillamook, OR, USA, *Tillamook Garlic Chili Cheddar*

Bruce Workman, Edelweiss Creamery, Monticello, WI, USA, *Habanero Havarti*

Tillamook, Tillamook, OR, USA, *Tillamook Garlic Chili Cheddar*

Burnett Dairy Cady Team, Burnett Dairy Cooperative, Wilson, WI, USA, *Cady Creek Farms Triple Pepper Gold'n Jack*

Tillamook, Tillamook, OR, USA, *Tillamook Garlic Chili Cheddar*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Wood River Creamery Triple Pepper*

Carrera Josue, Glanbia Nutritionals, Twin Falls, ID, USA, *Mozzarella Sweet Heat Habanero*



Class 66. Open Class: Pepper Flavored Cheese, High Heat

BEST OF CLASS

Zachary Henning, Henning Cheese Inc., Kiel, WI, USA, *Dragon's Breath Cheddar* | 99.105

SECOND AWARD

Team MWC, MWC, Saint Johns, MI, USA, *Hab cheddar* | 98.475

THIRD AWARD

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Hot & Spicy Chili* | 98.025

Ramirez Christian, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero Colby Jack* | 98.00

Team MWC, MWC, Saint Johns, MI, USA, *Hab cheddar* | 97.90

Mohammadi Mohamad, Glanbia Nutritionals, Twin Falls, ID, USA, *Sweet Heat Habanero Colby Jack* | 97.875

Rillamas Joseph, Glanbia Nutritionals, Twin Falls, ID, USA, *Red & Green Habanero Color Cheddar* | 97.80

Team MWC, MWC, Saint Johns, MI, USA, *Hab cheddar* | 97.575

Team MWC, MWC, Saint Johns, MI, USA, *Hab cheddar* | 97.475

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Havarti with Jalapeno Reaper Pepper* | 97.35

Black Creek, Saputo Cheese Inc USA, Black Creek, WI, USA, *Black Creek 3 Pepper Colby Jack*

FDA, First District Association, Litchfield, MN, USA, *FDA Hot Ghost Cheddar*

Umarov Mikail, Glanbia Nutritionals, Twin Falls, ID, USA, *Mozzarella Red & Green Habanero*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Habanero Cheddar*

Class 67. Open Class: Soft Cheeses

BEST OF CLASS

Aaron Price, Lactalis American Group, Nampa, ID, USA, *Galbani Mascarpone* | 99.75

SECOND AWARD

Antonio Anguiano Jr, Lactalis American Group, Nampa, ID, USA, *Bella Gento Mascarpone* | 99.30

THIRD AWARD

Martina Tonelli, Granarolo, Soliera, Italia, Italy, *Granarolo Mascarpone UHT 42% fat* | 99.10

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Mascarpone* | 99.05

Tomo Matsuura, Cheese Factory NEEDS, Makubetsu-cho, Hokkaido, Japan, *The Shine of earth* | 99.00

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Bella Casara Stracciatella* | 98.70

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plain, WI, USA, *Quark* | 98.50

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Mascarpone* | 98.40

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Mascarpone* | 98.30

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Mascarpone* | 98.30

Vermont Creamery, Websterville, VT, USA, *Mascarpone* | 98.30

Team Lioni, Lioni Latticini, Inc, UNION, NJ, USA, *Lioni Stracciatella Panna Di Latte*

Macie Onesti, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Crema di Mascarpone*

Kim Fieck, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Stracciatella Burrata Filling*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Crème Fraîche AOP 40%*

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Bella Casara Mascarpone*

Vermont Creamery, Websterville, VT, USA, *Vermont Creamery Crème Fraîche*

Martina Tonelli, Granarolo s.p.a., New Haven, CT, USA, *Calabro Cheese Ciliegine*

Alex Jeske, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Mascarpone*

Narumitsu Saito, Fromagerie TAKARA, Kimobetsu-cho, Hokkaido, Japan, *TAKARA no RETARA*

Watari Ichinowatari, Tamayama onsen lab., Morioka, Iwate, Japan, *Cheese baby*

Class 68. Open Class: Soft Cheeses, Flavored

BEST OF CLASS

Vermont Creamery, Websterville, VT, USA, *Vermont Creamery Madagascar Vanilla Crème Fraîche* | 99.85

SECOND AWARD

Dominic Manzi, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Black Truffle Burrata* | 98.75

THIRD AWARD

Nick Jeske, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Fresh Mozzarella Marinated in Herbs & Oil* | 98.60

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Chocolate Mascarpone* | 98.05

Arcangelo Esposito, Belfiore Cheese, Berkeley, CA, USA, *Marinated Ciliegine* | 97.50

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *Jalapeno Honey Quark* | 97.50

Adnan Muminovic, Lactalis American Group, Nampa, ID, USA, *Galbani Garlic and Onion* | 96.35

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärddinger Weinkäse* | 96.10

Evelyn Geesen, Lactalis American Group, Nampa, ID, USA, *Galbani Marinade*

Cedar Grove Cheese Team, Cedar Grove Cheese, Plain, WI, USA, *Chutney Quark*

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Marinated Fresh Mozzarella*

Team Dairy Maid, Aiello Dairy Farms, Manalapan, NJ, USA, *Dairy Maid Marinated Jalapeño & Cilantro Fresh Mozzarella*

Class 69. Open Class: Semi-soft Cheeses

BEST OF CLASS

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Young 2-4 months* | 99.40

SECOND AWARD

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Butterkase Cheese* | 99.30

THIRD AWARD

Bill Sikorski, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Fontina* | 99.25

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Mature 6-9 months* | 99.15

Bruce Workman, Hoards Dairyman Farm Creamery, Monticello, WI, USA, *Belaire* | 99.15

Southwest Cheese Team, Southwest Cheese, Clovis, NM, USA, *Cows Milk Manchego Style* | 99.10

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Fontal* | 99.05

Bruce Workman, Fair Oaks Farms, Monticello, WI, USA, *Fair Oaks Butterkase* | 99.05

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Wood River Creamery Gouda Gruyere* | 98.90

Ephraim Miller, Oasis Creamery, Ronks, PA, USA, *Spring Frolic, Oasis Creamery* | 98.80

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Butterkase*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Gopi Paneer Cheese*

Planta Sabinas, Sigma Alimentos, Sabinas Hidalgo, Nuevo Leon, Mexico, *Manchego Noche Buena*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Wood River Creamery Gouda Gruyere*

Bruce Workman, Hoards Dairyman Farm Creamery, Monticello, WI, USA, *Sark*

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Fontal*

Black Creek, Saputo Cheese Inc USA, Black Creek, WI, USA, *Stella Fontina*

Bruce Workman, Edelweiss Creamery, Monticello, WI, USA, *Bel Paese*

Team Götene, Arlafoods Sweden, Götene, Sweden, *Dragon 33%*

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Manchego Mexicano Real Dairy*

Colin Worth, Nival Dairy Australia Proprietary Limited, Wauchope, New South Wales, Australia, *Hidden Valley FRESKO Cheese*

Class 70. Open Class: Semi-soft Cheeses, Flavored

BEST OF CLASS

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Black Pepper and Garlic Rubbed Fontal* | 99.255

SECOND AWARD

Fabian Spielhofer, Brülisauer Käse AG, Künten, Aargau, Switzerland, *Bio Urchrüter* | 99.25

THIRD AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Smoky Pepper Rubbed Fontal* | 99.205

Meister Team 5, Meister Cheese, Muscodia, WI, USA, *Garlic Pesto Jack* | 99.20

Team MWC, MWC, Saint Johns, MI, USA, *Sriracha Jack* | 99.20

Fromagerie des Sagnettes Sàrl, Les Sagnettes, Switzerland, *Le Monlesi Chambleau* | 99.15

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Tuscan Rubbed Fontal* | 99.10

Meister Team 4, Meister Cheese, Muscodia, WI, USA, *Cappuccino Jack* | 98.85

Manufactured by Glanbia - Blackfoot, Lactalis Heritage Dairy, Blackfoot, ID, USA, *Kraft Natural Cheese Buffalo Ranch Monterey Jack* | 98.80

Team MWC, MWC, Saint Johns, MI, USA, *Black pepper MJ* | 98.80

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Creamy Dill Rubbed Fontal*

Navarrete Abel, Glanbia Nutritionals, Twin Falls, ID, USA, *Green Olives & Pimento MJ*

Team MWC, MWC, Saint Johns, MI, USA, *Black pepper MJ*

Banjac Alex, Glanbia Nutritionals, Twin Falls, ID, USA, *Green Olives & Pimento MJ*

Team MWC, MWC, Saint Johns, MI, USA, *Sriracha Jack*

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Horseradish Jack Cheese*

Andreas Hinterberger / Johannes Schefer, Berg-Käserei Gais AG, Gais, Appenzell, Switzerland, *Kümmel Bergkäse*

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, USA, *Point Reyes TomaTruffle*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Pepperoni Marinara Antonella*

Paxton Joshua, Glanbia Nutritionals, Twin Falls, ID, USA, *Cracked Black Pepper MJ*

Carr Valley Cheese Company, Inc, Linden, WI, USA, *Wildfire Blue*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Butterkase with Chives*

Frias Jose, Glanbia Nutritionals, Twin Falls, ID, USA, *Green Olives & Pimento MJ*

Meister Team 3, Meister Cheese, Muscodia, WI, USA, *Banana Pepper Jack*

Burnett Dairy Cady Team, Burnett Dairy Cooperative, Wilson, WI, USA, *Cady Creek Farms Rosemary Gouda*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Roasted Garlic Antonella*

Team Menomonie, Ellsworth Cooperative Creamery, Menomonie, WI, USA, *Ellsworth Garden Vegetable Antonella*

Meister Team 2, Meister Cheese, Muscodia, WI, USA, *Bruschetta Jack*

Carr Valley Cheese for Deer Creek, Deer Creek, Linden, WI, USA, *Deer Creek The Blue Jay*

Meister Team 1, Meister Cheese, Muscodia, WI, USA, *Morel & Leek Jack*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Morel & Leek Jack*

Class 71. Open Class: Hard Cheeses

BEST OF CLASS

Royal FrieslandCampina, Steenderen, Netherlands, *Parrano Robusto* | 99.365

SECOND AWARD

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Premium 12-18 months* | 99.20

THIRD AWARD

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Royal Grand Cru* | 98.455

The Farm at Doe Run, Coatesville, PA, USA, *Aged Seven Sisters* | 98.45

Tone Grubešić, Vesna Lobarika, Lobarika, Istria, Croatia, *Rici* | 98.35

CheeseItaly - Nazionale italiana formaggi, Latteria Soresina S.C.A., Soresina (Cremona), Lombardia, Italy, *Grana Padano Dop 34 mesi "Gran Soresina"* | 98.295

Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Reserve 1,000 days+* | 98.10

Martina Tonelli, Granarolo, Castrovillari, Italia, Italy, *Caciocavallo Sillano DOP Croce di Magara* | 98.00

CheeseItaly - Nazionale italiana formaggi, Bertozzi Corporation of America, Castenedolo (Brescia), Lombardia, Italy,



- Grana Padano Dop 20 mesi "Riserva Ambrosi" | 98.00
- Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Reserve 1,000 days+* | 98.00
- Royal A-ware Team Heerenveen, Royal A-ware Food Group, Heerenveen, Friesland, Netherlands, *Royal Orange*
- Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Overjarige 2 yrs.+*
- Royal FrieslandCampina, Steenderen, Netherlands, *Parrano Originale*
- Team Emmi Roth Monroe, Emmi Roth, Monroe, WI, USA, *Roth Canela Cheese*
- The Farm at Doe Run, Coatesville, PA, USA, *Seven Sisters*
- Robert Garves, Saxon Creamery, Malone, WI, USA, *Saxon Creamery Saxony Cheese*
- Fabio Portella, Florida Cheese P L, Thomastown, VIC, Australia, *Florida Cheese P L Pecorino Hard*
- CheeseLand, Huizen, Noord Holland, Netherlands, *Isabella*
- Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Cottonwood River Reserve*
- Robert Garves, Saxon Creamery, Malone, WI, USA, *Saxon Creamery Snowfields Cheese*
- Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Premium 12-18 months*
- Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Reserve 1,000 days+*
- Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Paradiso Reserve*
- Martinez David, Glanbia Nutritionals, Twin Falls, ID, USA, *Gruyere*
- Tomo Matsuura, Cheese Factory NEEDS, Makubetsu-cho, Hokkaido, Japan, *Kashiwa Premium*
- Masahiro Yamakawa, Hand Made Cheese Nasu No Mori, Nasushiobara, Tochigi, Japan, *Nasu no Brown cheese*
- Team Lake Country Dairy, Lake Country Dairy Schuman Cheese, Turtle Lake, WI, USA, *Sbrizn Hard Alpine Cheese*
- Marieke Gouda Team, Marieke Gouda, Thorp, WI, USA, *Marieke Golden Overjarige 2 yrs.+*
- VanderSterre Holland, Bodegraven, Netherlands, *Prima Donna Matura*
- Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Romano*
- Team Eau Galle Cheese, Eau Galle Cheese Factory, LLC, Durand, WI, USA, *Creamy Italian*
- Team Eau Galle Cheese, Eau Galle Cheese Factory, LLC, Durand, WI, USA, *Eau Galle Italian*
- Team CONO, CONO Kaasmakers/ BEEMSTER KAAS, Westbeemster, Noordholland, Netherlands, *Beemster Classique*
- Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese New World Cheddar*
- Team Pennland, Pennland Pure, Hancock, MD, USA, *Braddocks Crossing*
- Maksic Mirjana, Glanbia Nutritionals, Twin Falls, ID, USA, *Gruyere*
- Ephraim Miller, Oasis Creamery, Ronks, PA, USA, *Flying Dutchman, Oasis Creamery*
- Atsuko Hitomi, Finnish Forest Cheese Factory METSA-NEITO, Nasumachi, Tochigi, Japan, *Brown Cheese Ruska*
- Gary Sloan Jr., Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Lacey Swiss*
- Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Wood River Creamery Cheddar Gruyere Original*
- Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek Vat 17 World Cheddar*
- Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Romano*
- Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Lacey Swiss*
- Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *Gruyere*
- Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *1795 Reserve Cheddar*
- Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *Gruyere*
- DFA Zumbrota Team 2, DFA, Zumbrota, MN, USA, *DFA Zumbrota Romano*
- Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Carawaybou*
- FDA, First District Association, Litchfield, MN, USA, *FDA Black Garlic and Truffle*
- Pacheco Jose, Glanbia Nutritionals, Twin Falls, ID, USA, *Chipotle Sun-Dry Tomato Color Cheddar*
- Johnson Brad, Glanbia Nutritionals, Twin Falls, ID, USA, *Bacon Chipotle Color Cheddar*
- FDA, First District Association, Litchfield, MN, USA, *FDA Rosemary Garlic Cheddar*
- Team MWC, MWC, Saint Johns, MI, USA, *Sriracha cheddar*
- Team MWC, MWC, Saint Johns, MI, USA, *Sriracha cheddar*
- Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Door County Cherry Cheddar*
- Team Sartori, Sartori Company, Plymouth, WI, USA, *Garlic and Herb BellaVitano*
- Fabio Portella, Florida Cheese P L, Thomastown, VIC, Australia, *Florida Cheese P L Pecorino Pepato Hard*
- Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The MoonRabbit*
- Joel Bretl, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Artigiano Blood Orange*
- Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Night Walker*
- Dillion Joyce, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Artigiano with Aged Balsamic & Cipollini Onion*
- Team Sartori, Sartori Company, Plymouth, WI, USA, *Tomato Basil BellaVitano*
- Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, USA, *Point Reyes TomaProvence*
- Team Sartori, Sartori Company, Plymouth, WI, USA, *Espresso BellaVitano*

Class 72. Open Class: Hard Cheeses, Flavored

BEST OF CLASS

Team MWC, MWC, Saint Johns, MI, USA, *Black pepper cheddar* | 99.45

SECOND AWARD

Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, USA, *Cello Artisan Black Pepper Roasted Garlic Hand Rubbed Asiago* | 99.445

THIRD AWARD

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Farmhouse Dill Weed Cheddar* | 99.20

Team MWC, MWC, Saint Johns, MI, USA, *Black pepper cheddar* | 99.15

Les Brown, Real Dairy Australia Proprietary Limited, Wauchope, New South Wales, Australia, *Riverside Dairy Bella Hastings Valley Premium Pepato* | 99.10

Canfield Will, Glanbia Nutritionals, Twin Falls, ID, USA, *Bacon Color Cheddar* | 99.10

Les Brown, Real Dairy Australia Proprietary Limited, Wauchope, New South Wales, Australia, *Riverside Dairy Bella Hastings Valley Premium Italian Herb* | 99.00

Henning's Cheese for Deer Creek, Deer Creek, Kiel, WI, USA, *Deer Creek The Wild Boar* | 98.85

Sam, Henning Cheese Inc., Kiel, WI, USA, *Blueberry Cobbler Cheddar* | 98.85

Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, USA, *Farmhouse Garlic & Herb Cheddar* | 98.85

Payton Egan, Glanbia Nutritionals, Twin Falls, ID, USA, *Cracked Black Pepper White Cheddar*

Fabio Portella, Florida Cheese P L, Melbourne, Victoria, Australia, *Florida Cheese P L Pecorino Red Chilli Hard*

Class 73. Open Class: Semi-soft Cheeses with Natural Rind

BEST OF CLASS

Fabian Spielhofer, Brülisauer Käse AG, Künten, Aargau, Switzerland, *Biocella* | 99.50

SECOND AWARD

Colin McGrath, Melissa Boscarino, McGrath Cheese Company, Hudson, NY, USA, *Hootenanny* | 98.70

THIRD AWARD

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärdinger St. Patron* | 98.60

Hiroshi Kondo, Niseko Cheese Factory, Niseko-cho, Hokkaido, Japan, *Niseko KAEDA* | 98.10

CheeseItaly - Nazionale italiana formaggi, D'Ambruoso Francesco s.r.l., Putignano (Bari), Puglia, Italy, *Caciocavallo Silano Dop* | 98.05

CheeseItaly - Nazionale italiana formaggi, D'Ambruoso Francesco s.r.l., Putignano (Bari), Puglia, Italy, *Caciocavallo testa piccola* | 97.975

Team Lioni, Lioni Latticini, Inc, UNION, NJ, USA, *Lioni Caciocavallo Cheese* | 97.10

Bridge Street Cheese Team, FBNZ Bridge Street, Eltham, Eltham, Taranaki, New Zealand, *Kapiti Artisan Tomme Style Cheese* | 96.50

Class 74. Open Class: Hard Cheeses with Natural Rind

BEST OF CLASS

The Farm at Doe Run, Coatesville, PA, USA, *St. Malachi Reserve* | 99.75

SECOND AWARD

Joshua Hall, Leelanau Cheese Co., Suttons Bay, MI, USA, *Leelanau Reserve* | 99.65

THIRD AWARD

Hr. Kroissl / Hr. Rosenauer, Berglandmilch eGen, Aschbach, Austria, *Schärddinger Asmonte* | 99.50

Ron Henningfeld, Hill Valley Dairy, Milwaukee, WI, USA, *Luna* | 99.49

Asuka Kitagawa, Asuka's cheese factory, Mukawa-cho, Hokkaido, Japan, *The First Cheese* | 99.25

Team Delizia S.p.A., La Mozzarella, Noci (BA), Puglia, Italy, *Caciocavallo di grotta/Deliziosa* | 99.25

Matt Scheizer, High Lawn Farm, Lee, MA, USA, *Wilde Field* | 99.20

Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, USA, *Point Reyes Toma* | 99.15

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Mimolette d'Isigny 6 months* | 99.05

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Belle Saison* | 98.95

Ron Henningfeld, Hill Valley Dairy, Milwaukee, WI, USA, *Alina*

The Farm at Doe Run, Coatesville, PA, USA, *St. Malachi*

Anna Landmark & Bruce Workman, Landmark Creamery, Monticello, WI, USA, *Tallgrass Reserve*

Team Götene, Arlafoods Sweden, Götene, Sweden, *Kata 35%*

Class 75. Open Class: Smoked Soft & Semi-soft Cheeses

BEST OF CLASS

Team Kingston Cheese, Kingston Cheese Cooperative, Cambria, WI, USA, *Kingston Creamery Smoked Blue* | 99.525

SECOND AWARD

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Edam Loaf Naturally Smoked With Hickory* | 99.425

THIRD AWARD

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Edam Loaf Naturally Smoked With Hickory* | 99.125

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Edam Loaf Naturally Smoked With Hickory* | 99.00

Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, USA, *Smoked Ziller* | 98.90

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Smoked String Cheese* | 98.90

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Smoked String Cheese* | 98.85

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Smoked String Cheese* | 98.80

Natasa Bampa, Glanbia Nutritionals, Twin Falls, ID, USA, *Smoked Monterey Jack* | 98.75

Käserer Champignon, Champignon North America, Lauben, Bavaria, Germany, *Briette Smoky*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Feta*

Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, USA, *Smoked Ziller*

Arla USA Team, Arla Foods, Kaukauna, WI, USA, *Edam Loaf Naturally Smoked With Hickory*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Smoked Butterkase*

Stan Woodworth, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Smoked Feta*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Smoked String Cheese / Karoun*

Shawn Mankovich, Shpoppy Shawn's Shmoked Cheese, Wilkes Barre, PA, USA, *Savory Onion/Gilman Savory Onion*

Team 1, Zimmerman Cheese, South Wayne, WI, USA, *Smoked Brick Loaf*

Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, USA, *Smoked Buttercheese*



Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Wood River Creamery Smoked Gouda Gruyere*

Andrew Koch, Glanbia Nutritionals, Twin Falls, ID, USA, *Smoked Monterey Jack*

Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, USA, *Smoked Buttercheese*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Smoked String Cheese*

Emilio Torres, BelGioioso Cheese Inc., Glenville, NY, USA, *BelGioioso Smoked Scamorzarella*

Team 2, Zimmerman Cheese, South Wayne, WI, USA, *Smoked Brick Loaf*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Wood River Creamery Smoked Gouda Gruyere*

Global Foods International Inc., Schiller Park, IL, USA, *Double-Smoked Natural Mozzarella*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Mozzarella*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Whole-Milk Mozzarella*

Shawn Mankovich, Shpoppy Shawn's Shmoked Cheese, Wilkes Barre, PA, USA, *Bruschetta/Gilman Bruschetta*

Shawn Mankovich, Shpoppy Shawn's Shmoked Cheese, Wilkes Barre, PA, USA, *Bacon Black Pepper*

Team Sutter, Natural Pastures Cheese Company Ltd., Courtenay, BC, Canada, *Smoked Boerenkaas*

Alois Pesendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Stoderer Rauchkäse*

Arcangelo Esposito, Belfiore Cheese, Berkeley, CA, USA, *Naturally Smoked Mozzarella*

Charlie Nelson, Bennett Valley Cheese, Gilmanton, WI, USA, *Smoked Pepper Jack*

Carr Valley Cheese Company, Inc, Linden, WI, USA, *Blue Spruce Blue*

Leslie Pittman, Glanbia Nutritionals, Twin Falls, ID, USA, *Smoked Monterey Jack*

Class 76. Open Class: Smoked Hard Cheeses

BEST OF CLASS

Team Sugarcreek, Guggisberg Cheese, Sugarcreek, OH, USA, *Guggisberg Smoked Swiss Cheese* | 99.45

SECOND AWARD

Tillamook, Tillamook, OR, USA, *Tillamook Hickory Smoked Cheddar* | 99.25

THIRD AWARD

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Smoked Cheddar* | 98.955

Tillamook, Tillamook, OR, USA, *Tillamook Hickory Smoked Cheddar* | 98.95

Logan Garza, Glanbia Nutritionals, Twin Falls, ID, USA, *Smoked Color Cheddar* | 98.95

Pearl Valley Cheese, Inc., Fresno, OH, USA, *Pearl Valley Smoked Swiss* | 98.90

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Sharp Cheddar* | 98.70

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Smoked Cheddar* | 98.60

Hilmar, Hilmar Cheese, Hilmar, CA, USA, *Hickory Smoked Cheddar* | 98.60

Tillamook, Tillamook, OR, USA, *Tillamook Hickory Smoked Extra Sharp White Cheddar* | 98.55

Cameron Melendrez, Glanbia Nutritionals, Twin Falls, ID, USA, *Smoked Color Cheddar* | 98.55

Mriduraj Jose, Village Dairy (The Village Cheese), Armstrong, BC, Canada, *Smokehouse Cheddar* | 98.55

The King Island Cheese Makers, Saputo Dairy Australia, Loorana, Tasmania, Australia, *King Island Dairy - Stokes Point Smoked Cheddar*

Team Gibbsville, CROPP Cooperative/Organic Valley, Sheboygan Falls, WI, USA, *Organic Smoky Cheddar Cheese*

Tillamook, Tillamook, OR, USA, *Tillamook Hickory Smoked Extra Sharp White Cheddar*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Colby Jack*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Cheddar*

Team Sartori, Sartori Company, Plymouth, WI, USA, *Cherrywood Smoked MontAmore*

Team Sugarcreek, Guggisberg Cheese, Sugarcreek, OH, USA, *Guggisberg Smoked Swiss cheese.*

Global Foods International Inc., Schiller Park, IL, USA, *Double-Smoked Natural Gruyere*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, USA, *Smoked Parmesan*

Billy Ray, Glanbia Nutritionals, Twin Falls, ID, USA, *Smoked Color Cheddar*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, USA, *Smoked Cheddar*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, USA, *Smoked Romano*

Class 77. Open Class: Cheese Curds

BEST OF CLASS

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster Curd* | 99.25

SECOND AWARD

Team Nasonville Dairy, Inc. North, Nasonville Dairy, Inc., Curtiss, WI, USA, *Cheese Curds* | 99.15

THIRD AWARD

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Cheddar Cheese Curds* | 99.025

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, USA, *Cheddar Cheese Curd* | 99.00

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Muenster Cheese Curds* | 98.975

Team #2, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's White Cheese Curds* | 98.865

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Cheese Curds* | 98.70

Joshua Henning, Henning Cheese Inc., Kiel, WI, USA, *Henning's Cheddar Cheese Curds* | 98.70

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plsin, WI, USA, *Cheddar Cheese Curds* | 98.675

Team Arena, Arena Cheese, Arena, WI, USA, *Cheese Curds* | 98.60

Carr Valley Cheese Company, Inc, La Valle, WI, USA, *Cheese Curds*

United Dairymen of Arizona, Tempe, AZ, USA, *United Dairymen of Arizona Cheese Curds*

Team #1, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Yellow Cheese Curds*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Cheese Curds*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Hook's Cheddar Cheese Curds*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Brick Cheese Curds*

Old Country Cheese Curd, Old Country Farms, Cashton, WI, USA, *Muenster Cheese Curd*

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Natural Cheddar Cheese Curds*

Dennis Trachte, Lynn Dairy INC, Granton, WI, USA, *Regular Cheese Curds*

Pleasant Lane Farms, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *Cheese Curds*

Shullsburg Creamery Team, Shullsburg Creamery, Shullsburg, WI, USA, *White Cheese Curds*

Team Springside, Springside Cheese Corp, Oconto Falls, WI, USA, *Springside Cheddar Cheese Curds*

WW Homestead Dairy, Waukon, IA, USA, *WW Homestead Dairy White Cheddar Cheese Curds*

Dairy Farmers of America-Beaver, UT, Dairy Farmers of America, Inc., Beaver, UT, USA, *Cheddar Style Cheese Curds*

Kayla Mensendike, Moore Family Farms Creamery, Maquoketa, IA, USA, *Moore Family Farms Mild Cheddar Cheese Curds*

Team MFD, Morning Fresh Dairy, Bellvue, CO, USA, *Morning Fresh Dairy Original Cheddar Curds*

Crave Brothers Team, Crave Brothers Farmstead Cheese, Waterloo, WI, USA, *Yellow Cheddar Cheese Curds*

Charlie Nelson, Bennett Valley Cheese, Gilmanton, WI, USA, *Bennett Valley Cheese Curds*

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *Cheese Curds*

MouCo Cheese Company, Fort Collins, CO, USA, *MouCo Cheddar Cheese Curds*

Class 78. Open Class: Cheese Curds, Flavored

BEST OF CLASS

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Hickory Bacon Cheddar Cheese Curd* | 99.55

SECOND AWARD

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Taco Cheddar Cheese Curds* | 99.50

THIRD AWARD

Robert Wills, Cedar Grove Cheese Inc, Plain, WI, USA, *Horseradish Cheddar Curds* | 99.25

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Garlic Cheddar Cheese Curd* | 99.245

Decatur Cheesemakers, Decatur Dairy Inc., Brodhead, WI, USA, *Dill and Garlic Flavored Cheese Curd* | 99.125

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Dill Pickle Cheddar Cheese Curds* | 99.10

Matt Henze, Decatur Dairy Inc., Brodhead, WI, USA, *Mediterranean Herb and Garlic Cheese Curd* | 98.65

Team #1, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Garlic and Herb Cheese Curds* | 98.50

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Pizza Cheddar Cheese Curds* | 98.45

Team Nasonville Dairy, Inc. North, Nasonville Dairy, Inc., Curtiss, WI, USA, *Garlic and Dill Cheese Curds* | 97.975

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Cajun Cheese Curds*

WW Homestead Dairy, Waukon, IA, USA, *WW Homestead Dairy Cranberry Herb Cheddar Cheese Curds*

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Tomato Bacon and Basil Cheese Curd*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Cajun Curds*

Team Arena, Arena Cheese, Arena, WI, USA, *Garlic Cheese Curds*

Team Pleasant Lane, Pleasant Lane Farms Creamery LLC, Latrobe, PA, USA, *Everything Bagel Cheese Curds*

WW Homestead Dairy, Waukon, IA, USA, *WW Homestead Dairy Apple Cinnamon Cheddar Cheese Curds*

Dairy Farmers of America-Beaver, UT, Dairy Farmers of America, Inc., Beaver, UT, USA, *Jalapeno Flavored Cheddar Style Cheese Curds*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Jalapeno Cheddar Curds*

Team #1, LaGrander's Hillside Dairy, Stanley, WI, USA, *LaGrander's Mango Habanero Cheese Curds*

Shullsburg Creamery Team, Shullsburg Creamery, Shullsburg, WI, USA, *Buffalo Wing Curd*

Shullsburg Creamery Team, Shullsburg Creamery, Shullsburg, WI, USA, *Garlic & Chive Curd*

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plsin, WI, USA, *Cowboy Curds*

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Garlic Dill Cheddar Cheese Curd*

Team Ellsworth, Ellsworth Cooperative Creamery, Ellsworth, WI, USA, *Ellsworth Hot Buffalo Cheddar Cheese Curds*

Dairy Farmers of America-Beaver, UT, Dairy Farmers of America, Inc., Beaver, UT, USA, *Salsa Flavored Cheddar Style Cheese Curds*

Dairy Farmers of America-Beaver, UT, Dairy Farmers of America, Inc., Beaver, UT, USA, *Green Onion Flavored Cheddar Style Cheese Curds*

United Dairymen of Arizona, Tempe, AZ, USA, *United Dairymen of Arizona Cheese Curds Flavored*

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *Garlic and Dill Cheese Curds*

Class 79. Reduced Fat Soft & Semi-soft Cheeses

BEST OF CLASS

Luana Plant, Prairie Farms Luana Plant, Monona, IA, USA, *Neufchatel* | 99.70

SECOND AWARD

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Lutjewinkel 35+ matured* | 99.60

THIRD AWARD

Mike DeMuth, Agropur, Weyauwega, WI, USA, *Reduced Fat Feta* | 99.595

Derrick Coates, Glanbia Nutritionals, Twin Falls, ID, USA, *Reduced Fat MJ* | 99.05

Justin Lowery, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Reduced Fat Peppercorn Feta* | 99.00

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *Reduced Fat Mozzarella NCMZ* | 98.85

Drew Simonson, Agropur, Weyauwega, WI, USA, *Reduced Fat Feta* | 98.75

Agropur, Hull, IA, USA, *Reduced Fat Monterey Jack* | 98.70



Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *50% Reduced Fat Color Cheddar* | 98.69

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Smoked Reduced Fat Provolone* | 98.65

Glanbia Blackfoot, Glanbia Nutritionals, Blackfoot, ID, USA, *50% Reduced Fat Color Cheddar*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Smoked Reduced Fat Provolone*

James Craigg, Glanbia Nutritionals, Twin Falls, ID, USA, *Reduced Fat MJ*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Reduced Fat Low Moisture Part Skim Mozzarella*

Steve Webster, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Reduced Fat Mediterranean Feta*

Kristi Wuthrich, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Reduced Fat Feta*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Farmers Cheese with Guacamole*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *Reduced Fat Mozzarella NCMZ*

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Slimkaas*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Non-Smoked Reduced Fat Provolone*

Foremost Farms USA-RC, Foremost Farms USA, Richland Center, WI, USA, *Reduced Fat Mozzarella NCMZ*

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Reduced Fat Low Moisture Part Skim Mozzarella*

Bryan Allen (Clayton Team), Foremost Farms USA Inc., Clayton, WI, USA, *Non-Smoked Reduced Fat Provolone*

Class 80. Reduced Fat Hard Cheeses

BEST OF CLASS

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Lutjewinkel 35+ matured big wheel* | 99.15

SECOND AWARD

Royal FrieslandCampina, Steenderen, Netherlands, *Cantenaar* | 98.85

THIRD AWARD

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Lutjewinkel 35+ matured* | 98.35

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Lutjewinkel 35+ extra matured big wheel* | 97.55

TEAM CONO, Beemster, Westbeemster, Noordholland, Netherlands, *New Paradiso* | 97.325

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Lite Old* | 97.275

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Reduced Fat Cheddar* | 97.25

Royal FrieslandCampina, Lutjewinkel, Netherlands, *Noord-Hollandse Lutjewinkel 35+ extra matured* | 96.65

Jeff Jones, Glanbia Nutritionals, Twin Falls, ID, USA, *Reduced Fat Cheddar* | 96.35

Joey Pittman, Glanbia Nutritionals, Twin Falls, ID, USA, *Reduced Fat Cheddar* | 96.20

Zuivelfabriek De Graafstroom, Bleskensgraaf, ZH, Netherlands, *De Graafstroom 30+ Oud*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp 50% Light Cheddar*

Hautapu, Fonterra Co-operative Group Limited, Hautapu, Waikato, New Zealand, *NZMP Tasty Lite*

Class 81. Lowfat Cheeses

BEST OF CLASS

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Low Fat Ricotta* | 98.25

SECOND AWARD

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Low Fat Ricotta* | 98.00

THIRD AWARD

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Low Fat Jack* | 97.90

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Low Fat Ricotta* | 97.80

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *Low Fat Jack* | 97.25

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Lite Mozzarella* | 96.90

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Lite Mozzarella* | 96.50

Dave Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Fat Free Feta* | 96.25

Ricotta, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Low Fat Ricotta*

Steve Webster, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Lowfat Feta*

Class 82. Reduced Sodium Cheeses

BEST OF CLASS

Kim Jasper, Glanbia Nutritionals, Twin Falls, ID, USA, *Reduced Sodium Cheddar* | 99.10

SECOND AWARD

Herbert Ebner, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Traunstein König* | 98.725

THIRD AWARD

Ezra Frater, Agropur, Luxemburg, WI, USA, *Reduced Sodium Provolone* | 98.60

Ryan Shaheen, Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Reduced-Sodium Swiss* | 98.55

Team 2, Zimmerman Cheese, South Wayne, WI, USA, *Reduced Sodium Muenster Loaf* | 98.40

Team Lake Norden, Agropur Inc., Lake Norden, SD, USA, *Reduced Sodium Low Moisture Whole Milk Mozzarella* | 98.35

Team 1, Zimmerman Cheese, South Wayne, WI, USA, *Reduced Sodium Muenster Loaf* | 98.05

Jeremy Robinson, Agropur, Luxemburg, WI, USA, *Reduced Sodium Provolone* | 97.95

Justin Searle, Glanbia Nutritionals, Twin Falls, ID, USA, *Reduced Sodium Cheddar* | 97.35

James Yoder, Rothenbuhler Cheesemakers, Middlefield, OH, USA, *Reduced-Sodium Swiss* | 97.00

Alois Pesendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Stoderer Rauchkäse*

Moritz Keferböck, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Gosauer Jausenkäse*

Class 83. Cold Pack Cheese

BEST OF CLASS

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Aged Asiago Cold Pack Cheese Food* | 99.425

SECOND AWARD

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Sharp Cheddar Cold Pack Cheese Food* | 99.335

THIRD AWARD

Old Croc, Trugman Nash, LLC, Newton, WI, USA, *Old Croc Sharp Cheddar Spread* | 99.215

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Swiss Cold Pack Cheese* | 99.195

Marieke Gouda & Pine River Teams, Marieke Gouda, Thorp & Newton, WI, USA, *Marieke Gouda Original Cheese Spread* | 98.975

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *Ponderosa Farmstead Snow Cheddar Cheese Spread* | 98.805

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Stettler Swiss Cheese Spread* | 98.735

Susan Gasper, Lactalis American Group, Merrill, WI, USA, *Black Diamond Extra Sharp Cheddar* | 98.385

Team Brunkow, Brunkow Cheese Company, Darlington, WI, USA, *Raw Milk Cheddar - Cold Pack Cheese* | 98.11

Pine River for Maple Leaf Cheesemakers Inc., Maple Leaf Cheesemakers Inc., Newton, WI, USA, *English Hollow Cheese Spread* | 98.09

Team Nasonville Dairy/Pine River, Nasonville Dairy, Inc., Newton, WI, USA, *Cafe Olympia Feta Cold Pack Cheese Spread*

Steve Stettler, Decatur Dairy Inc., Brodhead, WI, USA, *Colby Swiss Lace Cheese Spread*

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Vintage Reserve Cold Pack Cheese*

Team Brunkow, Brunkow Cheese Company, Darlington, WI, USA, *Sharp Cheddar Cold Pack Cheese*

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Brick Spread*

Old Croc, Trugman Nash, LLC, Newton, WI, USA, *Old Croc Sharp Cheddar Spread 8oz*

Class 84. Cold Pack Cheese, Flavored

BEST OF CLASS

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Jalapeno Brick Spread* | 99.375

SECOND AWARD

Old Croc, Trugman Nash, LLC, Newton, WI, USA, *Old Croc Bacon Jalapeno Spread* | 99.225

THIRD AWARD

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Pepper Jack Cold Pack Cheese* | 99.125

Old Croc, Trugman Nash, LLC, Newton, WI, USA, *Old Croc Port Wine Spread 8oz* | 99.12

Marieke Gouda & Pine River Teams, Marieke Gouda, Thorp & Newton, WI, USA, *Marieke Gouda Honey Clover Cheese Spread* | 99.10

Williams Team 1, Williams Cheese Company, Linwood, MI, USA, *Original Pinconning Gourmet Spreadable Cheese* | 98.925

Marieke Gouda & Pine River Teams, Marieke Gouda, Thorp & Newton, WI, USA, *Marieke Gouda Hatch Pepper Cheese Spread* | 98.925

Widmer's Cheese Cellars Team, Widmer's Cheese Cellars, Inc., Theresa, WI, USA, *Green Olive Brick Spread* | 98.90

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Cranberry Cheddar Cold Pack Cheese* | 98.90

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Garlic and Herb Cold Pack Cheese* | 98.80

Old Croc, Trugman Nash, LLC, Newton, WI, USA, *Old Croc Port Wine Spread 8oz*

Williams Team 1, Williams Cheese Company, Linwood, MI, USA, *Original Horseradish Gourmet Spreadable Cheese*

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Mango Habanero Cold Pack Cheese*

Old Croc, Trugman Nash, LLC, Newton, WI, USA, *Old Croc Bacon Jalapeno Spread 8oz*

Team Brunkow, Brunkow Cheese Company, Darlington, WI, USA, *Horseradish Raw Milk Cheddar - Cold Pack Cheese*

Megan Kraemer, Kraemer Wisconsin Cheese, Ltd, Watertown, WI, USA, *Asiago Jalapeno Cold Pack Cheese Food*

Williams Team 1, Williams Cheese Company, Linwood, MI, USA, *Original Sharp Cheddar Gourmet Spreadable Cheese*

Williams Team 2, Williams Cheese Company, Linwood, MI, USA, *Gouda Gourmet Spreadable Cheese*

Rich Kraemer, Kraemer Wisconsin Cheese, Ltd, Watertown, WI, USA, *Cheddar with Port Wine*

Brooke O'Brien, Kraemer Wisconsin Cheese, Ltd, Watertown, WI, USA, *Cheddar with Onion & Garlic*

Mike Kraemer, Kraemer Wisconsin Cheese, Watertown, WI, USA, *Cheddar with Beer*

Class 85. Cream Cheese

BEST OF CLASS

Kraft Heinz Beaver Dam, KraftHeinz, Beaver Dam, WI, USA, *Philadelphia Cream Cheese* | 99.87

SECOND AWARD

Tillamook, Tillamook, OR, USA, *Tillamook Brick Cream Cheese* | 99.70

THIRD AWARD

Schreiber Foods, Logan, UT, USA, *Kroger plain cream cheese bar* | 99.65

Arla Foods, Birkum Ost, Odense, Denmark, *BUKO plain* | 99.625

Luana Plant, Prairie Farms Luana Plant, Monona, IA, USA, *Cream Cheese* | 99.625

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *8oz Philadelphia Plain Cream Cheese Spread* | 99.55

Congratulations
to all the **Winners and Participants**
of the **2024 World Championship Cheese Contest...**



...who share our passion for innovation.



Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *8oz Philadelphia Original Cream Cheese* | 99.525

Arla Foods, Birkum Ost, Odense, Denmark, *Arla Cream cheese 20g* | 99.45

Tillamook, Tillamook, OR, USA, *Tillamook Brick Cream Cheese* | 99.45

Tillamook, Tillamook, OR, USA, *Tillamook Brick Cream Cheese* | 99.425

Tillamook, Tillamook, OR, USA, *Tillamook Brick Cream Cheese* | 99.425

Shawn Schult, Lactalis American Group, Merrill, WI, USA, *Plain Whipped Cream Cheese*

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *8oz TempTee Cream Cheese*

Kraft Heinz Beaver Dam, KraftHeinz, Beaver Dam, WI, USA, *Philadelphia Cream Cheese Spread*

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *8oz Philadelphia Whipped Cream Cheese Spread*

Te Rapa, Fonterra Co-operative Group Limited, Te Rapa, Waikato, New Zealand, *Traditional Anchor Cream Cheese*

Darfield, Fonterra Co-operative Group Limited, Darfield, Canterbury, New Zealand, *High Fat NZMP Cream Cheese*

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Cream Cheese 25% Plain Buko 10x200g DE*

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *16,5% CC Plain Lactofree 10x200g*

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *FC 16% Plain Buko 10x200g*

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Fresh Cheese 9% Skyr Buko 10x200g DE*

Class 86. Cream Cheese, Flavored

BEST OF CLASS

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *CC Whipped 23,5% Tomato & Basil, Garlan12x150g NL/BE* | 99.70

SECOND AWARD

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Cream Cheese Garlic 24% BUKO 10x200g DK* | 99.40

THIRD AWARD

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Fresh Cheese 16% Herbs & Spices Buko 10x200g DE* | 99.00

Kraft Heinz Beaver Dam, KraftHeinz, Beaver Dam, WI, USA, *Kraft Heinz Philadelphia Pineapple Cream Cheese Spread* | 98.70

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *7.5oz Philadelphia Chive Whipped Cream Cheese Spread* | 98.25

Schreiber Foods, Shippensburg, PA, USA, *FD Lion strawberry spread* | 97.75

Arla Foods, Birkum Ost, Odense, Denmark, *BUKO pikant 20g* | 97.70

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *7.5oz Philadelphia Jalapeno Cream Cheese Spread* | 97.40

Arla Foods, Birkum Ost, Odense, Denmark, *BUKO Provence 20g* | 97.25

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *3lb Philadelphia Garden Vegetable Cream Cheese Spread* | 97.10

Arla Foods, Birkum Ost, Odense, Denmark, *BUKO Schnittlauch 20g*

Schreiber Foods, Stephenville, TX, USA, *HEB Jalapeno cream cheese*

Schreiber Foods, Logan, UT, USA, *Lucerne whipped chive 8oz cups*

Arla Foods, Birkum Ost, Odense, Denmark, *BUKO Pfeffer 20g*

Schreiber Foods, Logan, UT, USA, *HEB mixed berry cream cheese*

Kraft Heinz Beaver Dam, KraftHeinz, Beaver Dam, WI, USA, *Philadelphia Cream Cheese Spread*

Schreiber Foods, Shippensburg, PA, USA, *BChoice strawberry whipped spread 8oz Cup*

Schreiber Foods, Stephenville, TX, USA, *Kroger whipped cream cheese spread*

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Fresh cheese type India 16% Arla Buko 10x200g DE*

Arla Foods, Birkum Ost, Odense, Denmark, *BUKO pineapple 20g*

Arla Foods, Birkum Ost, Odense, Denmark, *Kvibille Ädel Creme*

Arla Foods, Birkum Ost, Odense, Denmark, *Castello Gnist*

Arla Foods, Birkum Ost, Odense, Denmark, *Castello Fløj*

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Cream Cheese with Pineapple 20% Arla 12x150g JP/KR*

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *Herbs and Spice Spread*

Kraft Heinz - Lowville, Kraft Heinz, Lowville, NY, USA, *7.5oz Philadelphia Strawberry Cream Cheese Spread*

Class 87. Spreadable Natural Cheeses

BEST OF CLASS

Christopher Gezella, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Crescenza-Stracchino* | 99.15

SECOND AWARD

Michael Butterbrodt, Lactalis American Group, Merrill, WI, USA, *Garden Veggie Dip & Spread/Rondele* | 98.00

THIRD AWARD

Steve Knapp, Lactalis American Group, Merrill, WI, USA, *Pub Sharp Cheddar/President* | 97.995

Yoav Perry, Perrystead Dairy, Philadelphia, PA, USA, *The Real Philly Schmear* | 97.05

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Chipotle Spreadable Cheese* | 96.30

Jon Jones, Lactalis American Group, Merrill, WI, USA, *Garlicky Herb/Rondele*

Tillamook, Tillamook, OR, USA, *Tillamook Original Farmstyle Cream Cheese Spread*

Tillamook, Tillamook, OR, USA, *Tillamook Seriously Strawberry Farmstyle Cream Cheese Spread*

Tillamook, Tillamook, OR, USA, *Tillamook Chive & Onion Farmstyle Cream Cheese Spread*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Jalapeno Cheddar Spread*

Tillamook, Tillamook, OR, USA, *Tillamook Jalapeno Honey Farmstyle Cream Cheese Spread*

Lon Riedel, Lactalis American Group, Merrill, WI, USA, *Sweet Heat Thai Chili Spread/Rondele*

Class 88. Pasteurized Process Cheeses

BEST OF CLASS

Team Revela, CROPP Cooperative/Organic Valley, Colby, WI, USA, *Organic American Cheese - Premium Pasteurized Prepared Cheese (White)* | 99.275

SECOND AWARD

Team Revela, CROPP Cooperative/Organic Valley, Colby, WI, USA, *Organic American Cheese - Premium Pasteurized Prepared Cheese (Yellow)* | 99.25

THIRD AWARD

Team New London, Ellsworth Cooperative Creamery, New London, WI, USA, *Ellsworth White EZ Melt* | 98.825

Dan McVehil, Biery Cheese Co, Louisville, OH, USA, *American Cheese (white)* | 98.70

Dan McVehil, Biery Cheese Co, Louisville, OH, USA, *American Cheese (Yellow)* | 98.625

Team Loaf, Land O'Lakes, Spencer, WI, USA, *48153 FS Yel Extra Melt Amer* | 98.60

Loaf Production Team, Bongards Creameries, Bongards, MN, USA, *Processed American Deli Loaf* | 98.55

Team Loaf, Land O'Lakes, Spencer, WI, USA, *48107 LOL Y AMERICAN LOAF* | 98.525

Dairyfood USA, Inc., Blue Mounds, WI, USA, *American* | 98.45

Global Foods International Inc., Schiller Park, IL, USA, *Processed Gruyere Cheese* | 98.375

Team Loaf, Land O'Lakes, Spencer, WI, USA, *48154 FS Wht Extra Melt Amer*

Global Foods International Inc., Schiller Park, IL, USA, *Processed Sharp Cheddar*

Global Foods International Inc., Schiller Park, IL, USA, *St. Louis Style Pizza Loaf*

Team Loaf, Land O'Lakes, Dorchester, WI, USA, *48108 LOL Wht Am - Non Std*

Eltham, Fonterra Co-operative Group Limited, Eltham, Taranaki, New Zealand, *Anchor Hi-Melt Processed Cheddar Cheese*

Gilman Cheese Corporation, Gilman, WI, USA, *Colored Sharp American*

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Pasteurized Processed American Cheese (Loaf)*

Gilman Cheese Corporation, Gilman, WI, USA,
Super Sharp

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Pasteurized Processed American Cheese EZ Melt (Loaf)*

Rochester Team, Prairie Farms Dairy Cheese Division Rochester MN, Rochester, MN, USA, *Pasteurized Process Swiss American Cheese Food*

Gilman Cheese Corporation, Gilman, WI, USA,
Shelf Stable White Cheddar

Rochester Team, Prairie Farms Dairy Cheese Division Rochester MN, Rochester, MN, USA, *Pasteurized Process American Cheese EZ Melt*

Class 89. Pasteurized Process Cheeses, Flavored

BEST OF CLASS

Dairyfood USA, Inc., Blue Mounds, WI, USA,
Naturally Smoked Gouda | 98.75

SECOND AWARD

Process Team, Yancey's Fancy, Corfu, NY, USA,
Wasabi Horseradish Cheddar | 98.55

THIRD AWARD

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Processed Swiss* | 98.35

Process Team, Yancey's Fancy, Corfu, NY, USA,
Steakhouse Onion Cheddar | 98.325

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Processed Gouda* | 98.30

Gilman Cheese Corporation, Gilman, WI, USA,
Shelf Stable Jalapeno | 98.225

Williams Team 4, Williams Cheese Company, Linwood, MI, USA, *Smoked Gouda with Bacon and Habanero Cheese* | 98.225

Dairyfood USA, Inc., Blue Mounds, WI, USA,
Naturally Smoked Gouda & Cheddar | 98.15

Process Team, Yancey's Fancy, Corfu, NY, USA,
Maple Bacon Cheddar | 98.15

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Processed Gruyere* | 97.95

Process Team, Yancey's Fancy, Corfu, NY, USA,
Jalapeno Peppadew Cheddar

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Processed Cheddar*

Williams Team 4, Williams Cheese Company, Linwood, MI, USA, *Green Onion Ranch Cheese Food*

Williams Team 4, Williams Cheese Company, Linwood, MI, USA, *Smoked Gouda Cheese*

Gilman Cheese Corporation, Gilman, WI, USA,
EZ Melt Jalapeno

Process Team, Yancey's Fancy, Corfu, NY, USA,
Truffle Cheddar

Team New London, Ellsworth Cooperative Creamery, New London, WI, USA, *Ellsworth Hot Pepper EZ Melt*

Team Loaf, Land O'Lakes, Spencer, WI, USA,
48364 LOL HOT PEP CH PRODUCT

Team Loaf, Land O'Lakes, Spencer, WI, USA,
48242 EXTRA MELT WITH JALAPENOS

Loaf Production Team, Bongards Creameries, Bongards, MN, USA, *Processed American Deli Loaf with Peppers*

Process Team, Yancey's Fancy, Corfu, NY, USA,
Strawberry Jalapeno Cheddar

Williams Team 4, Williams Cheese Company, Linwood, MI, USA, *Smoked Cheese Cheese Food*

Team New London, Ellsworth Cooperative Creamery, New London, WI, USA, *Ellsworth Pasteurized Processed Pizza Cheese*

Process Team, Yancey's Fancy, Corfu, NY, USA,
Green Goddess Gouda

Loaf Production Team, Bongards Creameries, Bongards, MN, USA, *Processed Smoked Provolone Chub*

**Thank you Mary, Heidi, Glenda, Corie,
and all the
B-Teamers
for your
help at
the
Contest!**



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Class 90. Pasteurized Process Cheese Slices

BEST OF CLASS

Slice Production Team, Bongards Creameries, Bongards, MN, USA, *Processed American Slices* | 98.825

SECOND AWARD

Eltham, Fonterra Co-operative Group Limited, Eltham, Taranaki, New Zealand, *Anchor Swiss Styled Processed Cheese SOS* | 98.73

THIRD AWARD

Eltham, Fonterra Co-operative Group Limited, Eltham, Taranaki, New Zealand, *Anchor Coloured Cheddar Processed Cheese SOS* | 98.725

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Sliced Processed Gruyere* | 98.72

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Sliced Processed Gouda* | 98.555

Slice Production Team, Bongards Creameries, Bongards, MN, USA, *Processed American Swiss Slices* | 98.40

Eltham, Fonterra Co-operative Group Limited, Eltham, Taranaki, New Zealand, *Anchor Pale Cheddar Processed Cheese SOS* | 98.225

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Pasteurized Processed American Cheese (Slice-on-Slice)* | 97.90

Team Slice, Land O'Lakes, Spencer, WI, USA, *46221 FS 40 R 120 SI RS Yel Am Culver - 3 3/8* | 97.515

Team Slice, Land O'Lakes, Spencer, WI, USA, *46288 RS / RF 160 Yellow American* | 96.18

Class 91. Pasteurized Process Cheese Spread

BEST OF CLASS

Arla Foods, Birkum Ost, Odense, Denmark, *Milbona Sahne* | 98.58

SECOND AWARD

Arla Foods, Birkum Ost, Odense, Denmark, *Milbona Kräuter* | 98.55

THIRD AWARD

Loaf Production Team, Bongards Creameries, Humboldt, TN, USA, *Processed Melting Cheese* | 98.37

Team Custom, Land O'Lakes, Spencer, WI, USA, *39050 Extra Melt White Cheese Sauce* | 98.365

Williams Team 3, Williams Cheese Company, Linwood, MI, USA, *Limburger Cheese Spread* | 98.325

Team Custom, Land O'Lakes, Spencer, WI, USA, *48192 QUESO BRAVO CHS DIP YEL* | 98.30

Courtney Schreiner, Lactalis American Group, Merrill, WI, USA, *Creamy Brie/President* | 98.25

Richard Oleskey, Biery Cheese Co, Louisville, OH, USA, *Strawberry Cheesecake Cheese Spread* | 98.20

Arla Foods, Birkum Ost, Odense, Denmark, *Danish Chef plain* | 98.075

Dan Wilson, Biery Cheese Co, Louisville, OH, USA, *Mead Cheese Spread* | 97.925

Team Custom, Land O'Lakes, Spencer, WI, USA, *39002 Extra Melt Yellow Cheese Sauce*

Team Loaf, Land O'Lakes, Spencer, WI, USA, *48775 F/S GOLDEN VELVET YEL SPD*

Dan Wilson, Biery Cheese Co, Louisville, OH, USA, *Bacon Jalapeno Cheese Spread*

Richard Oleskey, Biery Cheese Co, Louisville, OH, USA, *Sharp Cheddar Cheese Spread*

Spread Team, Yancey's Fancy, Corfu, NY, USA, *Smoked Gouda Bacon*

Williams Team 3, Williams Cheese Company, Linwood, MI, USA, *Spicy Cheddar Beer Spread*

Williams Team 3, Williams Cheese Company, Linwood, MI, USA, *Buffalo Blue Cheese Spread*

Dairyfood USA, Inc., Blue Mounds, WI, USA, *Naturally Smoked Gouda*

Class 92. Pasteurized Process Cheese Product

BEST OF CLASS

Dutch Cheese Makers, Lopik, Netherlands, *Artikaas Smoked Gouda* | 99.65

SECOND AWARD

Team Loaf, Land O'Lakes, Inc., Spencer, WI, USA, *Italian Blend Process Cheese* | 99.55

THIRD AWARD

Dutch Cheese Makers, Lopik, Netherlands, *Artikaas Smoked Goat Gouda* | 99.31

Team Loaf, Land O'Lakes, Spencer, WI, USA, *48228 LOL W SHARP CHED AMER* | 99.15

Team Loaf, Land O'Lakes, Spencer, WI, USA, *48144 LOL Wht Am (Less Sodium) Chs Lf* | 99.15

Dutch Cheese Makers, Lopik, Netherlands, *Artikaas Smoked Jalapeno Gouda* | 99.10

Wisconsin Cheese Group, Sabrosura Foods, Monroe, WI, USA, *Pancho's White Queso* | 98.95

Arla Foods, Birkum Ost, Odense, Denmark, *PUCK Cheese Sticks* | 98.85

Tony Gessler, Lactalis American Group, Merrill, WI, USA, *Wee-Brie/President* | 98.75

Arla Foods, Birkum Ost, Odense, Denmark, *Unika Gammel Knas* | 98.70

Wisconsin Cheese Group, Sabrosura Foods, Monroe, WI, USA, *Pancho's Original Queso* | 98.70

Class 93. Soft Goat's Milk Cheeses

BEST OF CLASS

Team LaClare, LaClare Creamery, Malone, WI, USA, *Original Goat Cheese* | 99.30

SECOND AWARD

Cypress Grove, Arcata, CA, USA, *Ms. Natural* | 99.10

THIRD AWARD

Meredith Dairy LLC, Meredith, Victoria, Australia, *Plain Chevre* | 99.055

Team Idyll, Idyll farms, Northport, MI, USA, *Idyll Pastures Plain* | 99.05

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plain, WI, USA, *Chevre* | 99.05

Team Idyll, Idyll farms, Northport, MI, USA, *Spreadable Idyll Pastures Plain* | 98.90

CheeseItaly - Nazionale italiana formaggi, Azienda agricola "Il Carro", Putignano (Bari), Emilia-Romagna, Italy, *Amore di Capra* | 98.90

Team Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, USA, *The Humble Goat Chevre* | 98.85

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Plain Chevre* | 98.75

Vermont Creamery, Websterville, VT, USA, *Vermont Creamery Classic Goat Cheese* | 98.75

Hudson Valley Creamery, Hudson, NY, USA, *Couturier Plain Log*

Montchevre, Saputo Cheese Inc USA, Reedsburg, WI, USA, *Montchevre Plain Goat Cheese*

Cypress Grove, Arcata, CA, USA, *Fromage Blanc*

Class 94. Soft Goat's Milk Cheeses, Flavored

BEST OF CLASS

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Roasted Garlic Chevre* | 99.35

SECOND AWARD

Saputo, Saputo Cheese Inc USA, Orangeville, ON, Canada, *Montchevre Goat Elite Roasted Pepper Goat Cheese* | 99.30

THIRD AWARD

Woodside Cheese Wrights, Woodside, SA, Australia, *Monet* | 99.15

Team Idyll, Idyll farms, Northport, MI, USA, *Garlic Herb Idyll Pastures* | 99.00

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Tuscany Chevre* | 99.00

Cypress Grove, Arcata, CA, USA, *Herbs de Humboldt* | 98.65

Meredith Dairy LLC, Meredith, Victoria, Australia, *Ash Chevre* | 98.45

Cypress Grove, Arcata, CA, USA, *PsycheDillic* | 98.00

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Fine Herbs Goat Cheese* | 98.00

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Bruschetta Goat Cheese* | 97.75

Vermont Creamery, Websterville, VT, USA, *Vermont Creamery Herb Goat Cheese*

Vermont Creamery, Websterville, VT, USA, *Vermont Creamery Everything Goat Cheese*

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Mediterranean Goat Cheese*

Team Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, USA, *The Humble Goat Chevre- Garlic & Herb*

Team Idyll, Idyll farms, Northport, MI, USA, *Fennel Pollen Idyll Pastures*

Cypress Grove, Arcata, CA, USA, *Purple Haze*
Team Idyll, Idyll farms, Northport, MI, USA,
Spreadable Idyll Pastures with Garlic and Herbs

Team LaClare, LaClare Creamery, Malone, WI, USA, *Mediterranean Goat Cheese*

Hudson Valley Creamery, Hudson, NY, USA,
Couturier Garlic and Herb Log

Kris Lloyd Artisan, Woodside, SA, Australia, *Kris Lloyd Artisan Goat Truffle infusion*

Team Idyll, Idyll farms, Northport, MI, USA,
Chili Billy

Team LaClare, LaClare Creamery, Malone, WI, USA, *Chipotle Honey Goat Cheese*

Rebeka Bell, Maple Leaf Farm & Creamery, Falmouth, MI, USA, *Garlic Lovers Chevre*

Cypress Grove, Arcata, CA, USA, *Sgt. Pepper*

Meredith Dairy LLC, Meredith, Victoria, Australia, *Marinated Goats Cheese*

Team LaClare, LaClare Creamery, Malone, WI, USA, *Truffle Goat Cheese*

Class 95. Soft Goat's Milk Cheeses, Flavored with Sweet Condiments

BEST OF CLASS

Team LaClare, LaClare Creamery, Malone, WI, USA, *Maple Bourbon Goat Cheese* | 98.60

SECOND AWARD

Team Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, USA, *The Humble Goat Chevre- Cranberry Cinnamon* | 98.50

THIRD AWARD

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Strawberry Cream Chevre* | 98.495

Vermont Creamery, Websterville, VT, USA,
Vermont Creamery Honey Truffle Goat Cheese | 98.40

Cypress Grove, Arcata, CA, USA, *Meyer Lemon and Honey* | 98.25

Saputo, Saputo Cheese Inc USA, Orangeville, ON, Canada, *Montchevre Goat Elite Cranberry Port Goat Cheese* | 98.25

Team LaClare, LaClare Creamery, Malone, WI, USA, *Fig & Honey Goat Cheese* | 98.25

Team LaClare, LaClare Creamery, Malone, WI, USA, *Honey Goat Cheese* | 98.25

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Cranberry Cinnamon Goat Cheese* | 98.20

Vermont Creamery, Websterville, VT, USA,
Vermont Creamery Strawberry Spritz Goat Cheese | 98.20

Team Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, USA, *The Humble Goat Chevre- Blueberry Vanilla*

Team @ Old Chatham Creamery, Old Chatham Creamery, Groton, NY, USA,
Cranberry Chevre

Team LaClare, LaClare Creamery, Malone, WI, USA, *Chili Lime Goat Cheese*

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Blueberry Lemonade Goat Cheese*

Vermont Creamery, Websterville, VT, USA,
Vermont Creamery Blueberry, Lemon & Thyme Goat Cheese

Vermont Creamery, Websterville, VT, USA,
Vermont Creamery Chocolate & Cherry Goat Cheese

Hudson Valley Creamery, Hudson, NY, USA,
Couturier Honey Log

Team LaClare, LaClare Creamery, Malone, WI, USA, *Pumpkin Goat Cheese*

Hudson Valley Creamery, Hudson, NY, USA,
Couturier Horchata Log

Charuth van beuzekom, Dutch Girl Creamery, Lincoln, NE, USA, *Cinnamon Cherry chèvre*

Hudson Valley Creamery, Hudson, NY, USA,
Couturier Raspberry Log

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Blueberry Vanilla Goat Cheese*

Team Stickney Hill Dairy, Stickney Hill Dairy, Rockville, MN, USA, *The Humble Goat Chevre- Honey*

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Jalapeno Honey Goat Cheese*

Team Idyll, Idyll farms, Northport, MI, USA, *Idyll Pastures with Honey and Lavender*

Team Idyll, Idyll farms, Northport, MI, USA,
Spreadable Idyll Pastures with Honey and Lavender

Montchevre, Saputo Cheese Inc USA, Franklin, WI, USA, *Montchevre Hibiscus Berry Goat Cheese*

Wegmans Food Markets & Old Chatham, Wegmans Food Markets, Groton, NY, USA,
Cranberry Goat Cheese

Class 96. Semi-soft (Semi-hard) Goat's Milk Cheeses

BEST OF CLASS

CheeseLand, Huizen, Noord Holland, Netherlands, *Benning* | 99.50

SECOND AWARD

Royal FrieslandCampina, Gerkesklooster, Netherlands, *Royal Hollandia Mild Goat* | 99.325



THIRD AWARD

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Semicured Goat Cheese - P.D.O Camerano* | 99.275

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Barneveld Blue Cheese* | 99.075

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Goat Milk Feta* | 98.775

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Goat Milk Feta in Brine* | 98.65

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Risin' Creek Creamery Gateway* | 98.55

Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, USA, *Boont Corners, 2 Month* | 98.375

Team Idyll, Idyll farms, Northport, MI, USA, *Idyll Goat Gouda* | 98.35

Grupo Ganaderos de Fuerteventura SL, Puerto del Rosario, Canarias, Spain, *Maxorata Semicurado / Maxorata Semicured* | 98.275

Team Kingston Cheese, Kingston Cheese Cooperative, Cambria, WI, USA, *Goat Blue*

Agour, Helette, Basque Country, France, *Urdina Chèvre*

Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, USA, *Boonter's Blue*

Nimbin Valley Dairy, Nimbin, NSW, Australia, *Blue Goat*

Cheeseltaly - Nazionale italiana formaggi, Azienda agricola "Il Carro", Putignano (Bari), Puglia, Italy, *Blu di Capra*

Martina Tonelli, Granarolo s.p.a., Novara, Bologna, Italy, *Mario Costa Erborinato Capretta blu*

Class 97. Semi-soft (Semi-hard) Goat's Milk Cheeses, Flavored

BEST OF CLASS

Grupo Ganaderos de Fuerteventura SL, Puerto del Rosario, Canarias, Spain, *Cabra al Gofio* | 99.90

SECOND AWARD

Jessica Bell, Split Creek Farm, LLC, Anderson, SC, USA, *Split Creek Herbed Feta* | 99.70

THIRD AWARD

Jessica Bell, Split Creek Farm, LLC, Anderson, SC, USA, *Split Creek Feta* | 99.55

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Risin' Creek Creamery Garlic Gateway* | 99.45

Robert Garves, LaClare Creamery, Malone, WI, USA, *Goat Pepper Jack Cheese* | 99.35

Israel Santiago, Quesos El Pastor - Hijos de Salvador SA, Santa Cristina, Zamora, Spain, *Wine Soaked Goat Cheese* | 99.35

Grupo Ganaderos de Fuerteventura SL, Puerto del Rosario, Canarias, Spain, *The Smokin' Goat* | 96.95

Class 98. Hard Goat's Milk Cheeses

BEST OF CLASS

Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, *Beemster Goat 4 months* | 99.50

SECOND AWARD

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Youngsters Goat Gouda* | 99.10

THIRD AWARD

Team Van der Heiden Kaas, Van der Heiden Kaas B.V., Bodegraven, Zuid-Holland, Netherlands, *Chèvrano XO* | 99.00

CheeseLand, Cheeseland-Holland, Huizen, Noord Holland, Netherlands, *Dutch Girl* | 98.995

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, USA, *Hootenanny* | 98.85

Martina tonelli, Granarolo s.p.a., Sestu, Italia, Italy, *Amalattea Il Saggio* | 98.75

FireFly Farms, Murray's Cheese, Long Island City, NY, USA, *Carpenter's Wheel* | 98.60

Tone Grubešić, Vesna Lobarika, Lobarika, Istria, Croatia, *Kozlić* | 98.55

Cypress Grove, Arcata, CA, USA, *Midnight Moon* | 98.55

Royal FrieslandCampina, Gerkesklooster, Netherlands, *A Dutch Masterpiece Frans Hals* | 98.35

Westland Cheese, Huizen, Netherlands, *Old Amsterdam Goat*



Team LaClare, LaClare Creamery, Malone, WI, USA, *Goat Cheddar*

Black Creek, Saputo Cheese Inc USA, Black Creek, WI, USA, *Montchevre Goat Cheddar*

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Glorious Goat*

Veronica Pedraza, Blakesville Creamery, Port Washington, WI, USA, *St Germain*

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Cured Goat Cheese - P.D.O Camerano*

Cen.tra.l., CEN.TRA.L. srl (Centro Trasformazione Latte srl unipersonale), Serrenti, IT, Italy, *Moliterno Bianco*

Old Country Farms Team, Pasture Pride Cheese, Cashton, WI, USA, *Goat Milk Cheddar Cheese*

Hooidammer, Heerenveen, Friesland, Netherlands, *Supreme Goat*

Team Risin' Creek, Risin' Creek Creamery, Martinsville, IN, USA, *Risin' Creek Creamery Goat Milk Mild Cheddar*

Rebeka Bell, Maple Leaf Farm & Creamery, Falmouth, MI, USA, *Capra Ramano*

Class 99. Hard Goat's Milk Cheeses, Flavored

BEST OF CLASS

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Henri Willig Smokey Goat* | 99.40

SECOND AWARD

Agour, Helette, Basque Country, France, *Ahuntza Ketua* | 98.65

THIRD AWARD

Grupo Ganaderos de Fuerteventura SL, Puerto del Rosario, Canarias, Spain, *Maxorata Curado con Pimentón / Maxorata Cured with Paprika* | 98.40

VanderSterre Holland, Deurningen, Netherlands, *Boer'n Trots goat honey-Kaamps Estate* | 98.15

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Caprissimum mit Rosmarin* | 97.30

Class 100. Soft-Ripened Goat's Milk Cheeses

BEST OF CLASS

Cypress Grove, Arcata, CA, USA, *Humboldt Fog Mini* | 98.95

SECOND AWARD

Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, USA, *1916* | 98.80

THIRD AWARD

Veronica Pedraza, Blakesville Creamery, Port Washington, WI, USA, *Shabby Shoe* | 98.50

Team Quality, Quality Cheese Inc., Woodbridge, ON, Canada, *Albert's Leap Bishop Matre* | 98.495

Cypress Grove, Arcata, CA, USA, *Fog Lights* | 98.35

Vermont Creamery Aged Cheese Team, Vermont Creamery, Websterville, VT, USA, *Bijou* | 98.30

Veronica Pedraza, Blakesville Creamery, Port Washington, WI, USA, *Linedeline* | 98.245

Cypress Grove, Arcata, CA, USA, *Humboldt Fog* | 98.15

Vermont Creamery Aged Cheese Team, Vermont Creamery, Websterville, VT, USA, *Coupole* | 98.10

Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, USA, *Sweet 16* | 97.70

Masanori Matsubara, Mirasaka fromage, Miyoshi, Hiroshima, Japan, *TAT*

Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, USA, *We Be Chivin*

Fromagerie Guilloteau, Pélussin, France, *FROMAGER D'AFFINOIS FLORETTE*

Team @ Old Chatham Creamery, Old Chatham Creamery, Groton, NY, USA, *Lumberjack*

Vermont Creamery Aged Cheese Team, Vermont Creamery, Websterville, VT, USA, *Bonne Bouche*

Woodside Cheese Wrights, Woodside, SA, Australia, *Edith*

Team @ Old Chatham Creamery, Old Chatham Creamery, Groton, NY, USA, *New Moon*

Cypress Grove, Arcata, CA, USA, *Truffle Tremor*

Class 101. Washed Rind/Smear Ripened Goat's Milk Cheeses

BEST OF CLASS

Martina tonelli, Granarolo s.p.a., Sestu, Italia, Italy, *Amalattea Testadura* | 99.70

SECOND AWARD

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Caprissimum* | 99.65

THIRD AWARD

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Silberziege* | 99.55

Michael Hanke, village dairy Combremont-le-Petit, Gourmino AG, Combremont-le-Petit, Vaud, Switzerland, *Gourmino Goat* | 99.545

Martin Lutz, Alpkäserei Siez, Mels, St. Gallen, Switzerland, *Siezer Ziegenmutschli mit Bockshornklee* | 99.45

Nimbin Valley Dairy, Nimbin, NSW, Australia, *Washed Goat* | 99.45

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Capellaro* | 99.35

Veronica Pedraza, Blakesville Creamery, Port Washington, WI, USA, *Sunny Ridge* | 99.20

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Semicured Goat Cheese* | 99.15

Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Switzerland, *Alte Geiss* | 99.10

Class 103. Semi-soft (Semi-hard) Sheep's Milk Cheeses

BEST OF CLASS

Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, *Sublime Sheep* | 99.20

SECOND AWARD

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Farmstead Feta* | 98.05

THIRD AWARD

CheeseLand, Huizen, Noord Holland, Netherlands, *Ewephoria* | 98.00

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *EWEd be AMAZED* | 97.75

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Marisa* | 97.60

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Sante* | 97.45

ARVANITIS SA, Thessaloniki, Greece, *Manouri ARVANITI* | 97.30

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plain, WI, USA, *Fleance* | 97.25

Fratelli Pinna Industria Casearia S.p.A., InterSource Inc., Thiesi, SS, Italy, *Santa Teresa (Pecorino Sardo Dolce DOP)* | 96.45

Fratelli Pinna Industria Casearia S.p.A., InterSource Inc., Thiesi, SS, Italy, *Fratelli Pinna Brigante* | 96.10

Angel Luis Exojo, Manchega Ojos Del Guadiana, Daimel, Castilla la mancha, Spain, *Semicurado*

Dehesa de Los Llanos, Albacete, Castilla La Mancha, Spain, *Queso Dehesa de Los Llanos Media Curación*

Class 104. Hard Sheep's Milk Cheeses, Mature (less than 6 months)

BEST OF CLASS

Agour, Helette, Basque Country, France, *Petit Agour* | 99.15

SECOND AWARD

Reny Picot, Lacteas Castellano Leonesas S.A. Spain, Fresno de la Ribera (Zamora), Spain, *Señorio de Montelarreina curado* | 98.95

THIRD AWARD

Mauleon, Savencia Cheese USA, Mauleon, Aquitaine, France, *ETORKI* | 98.60

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Wischago* | 98.40

CheeseLand, Huizen, Noord Holland, Netherlands, *Ewephoria Matured* | 98.40

EL GRAN CARDENAL, S.A., Medina del Campo, Valladolid, Spain, *PGI QUESO CASTELLANO EL GRAN CARDENAL OVEJA* | 98.25

Fratelli Pinna Industria Casearia S.p.A., InterSource Inc., Thiesi, SS, Italy, *Medoro (Pecorino Sardo Maturo DOP)* | 98.125

Cypress Grove, Arcata, CA, USA, *Lamb Chopper* | 97.875

Old Chatham Creamery, Murray's Cheese, Long Island City, NY, USA, *Buttermilk Basque* | 97.70

Martina Tonelli, Granarolo s.p.a., Sestu, Italia, Italy, *Podda Pecorino Sardo DOP Dolce* | 97.30

Anna Landmark, Landmark Creamery, Plain, WI, USA, *Pecora Nociola*

Angel Luis Exojo, Manchega Ojos Del Guadiana, Daimel, Castilla la mancha, Spain, *Curado*

Diego Alvarez Martínez, Quesos Artesanos Villarejo S.L., Villarejo de Fuentes, Castilla la Mancha, Spain, *Ntra Sra de Fuentes*

Dehesa de Los Llanos, Albacete, Castilla La Mancha, Spain, *Queso Dehesa de Los Llanos Curado*

Cheeseltaly - Nazionale italiana formaggi, Nuova Castelli S.p.A., Pienza (Siena), Toscana, Italy, *Pecorino Toscano Dop Stagionato Corsignano "Nuova Castelli"*

Class 105. Hard Sheep's Milk Cheeses, Extra Aged (over 6 months)

BEST OF CLASS

Israel Santiago, Quesos El Pastor - Hijos de Salvador SA, Santa Cristina, Zamora, Spain, *El Pastor San Ruffino Castellano PGI Gran Reserva Sheep Cheese* | 98.95

SECOND AWARD

Reny Picot, Lacteas Castellano Leonesas S.A., Fresno de la Ribera (Zamora), Spain, *Señorio de Montelarreina Gran Reserva* | 98.85

THIRD AWARD

Quesos Marcos Conde, Queserías de Zamora S.A., Zamora, Spain, *Marcos Conde Oveja Añejo* | 98.50

Team Van der Heiden Kaas, Van der Heiden Kaas B.V., Bodegraven, Zuid-Holland, Netherlands, *Brebano Piquant* | 98.45

CheeseLand, Huizen, Noord Holland, Netherlands, *Ewephoria Aged* | 98.10

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plain, WI, USA, *Donatello* | 97.75

Angel Luis Exojo, Manchega Ojos Del Guadiana, Daimel, Castilla la mancha, Spain, *Etiqueta Negra* | 97.75

Reny Picot, Lacteas Castellano Leonesas S.A., Fresno de la Ribera (Zamora), Spain, *Señorio de Castilla (D.O. Queso Zamorano)* | 97.65

Anna Landmark, Landmark Creamery, Plain, WI, USA, *Sweet Annie Sheep Gouda* | 97.40

Tone Grubešić, Vesna Lobarika, Lobarika, Istria, Croatia, *Vesnin ovčji sir* | 97.15

Dutch Cheese Makers, Heerenveen, Netherlands, *Artikaas Holy Sheep*

Dehesa de Los Llanos, Albacete, Castilla La Mancha, Spain, *Queso Dehesa de Los Llanos Gran Reserva*

Israel Santiago, Quesos El Pastor - Hijos de Salvador SA, Santa Cristina, Zamora, Spain, *El Pastor San Ruffino Castellano PGI Sheep cheese Curado*

Martina Tonelli, Granarolo, Montemiccioli, Italia, Italy, *Pinzani Pecorino Toscano DOP Stagionato*

Martina Tonelli, Granarolo s.p.a., Montemiccioli, Italia, Italy, *Pinzani Contradaiole*

Quesos Villajos, Agrovillaserra S.L., Porzuna, Ciudad Real, Spain, *Queso Manchego Artesano DOP Curado - VILLAJOS*

Class 106. Sheep's Milk Cheeses with Blue Mold

BEST OF CLASS

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Little Boy Blue* | 98.65

SECOND AWARD

Agour, Helette, Basque Country, France, *Urdina de Brebis* | 97.95

THIRD AWARD

Team @ Old Chatham Creamery, Old Chatham Creamery, Groton, NY, USA, *Ewe's blue* | 97.05

Class 107. Surface (Mold) Ripened Sheep's Milk Cheeses

BEST OF CLASS

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Cured Sheep Cheese* | 99.30

SECOND AWARD

Ainara Ansa Churruca (ingeniera agrónoma) y Alberto Migueltorena Indart (veterinario), Ardiarana, Legasa, Navarra, Spain, *Queso Kamiku* | 98.55

THIRD AWARD

Angel Luis Exojo, Manchega Ojos Del Guadiana, Daimel, Castilla la mancha, Spain, *Ojos Del Guadiana* | 98.45

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Señorio de Cameros Aged Sheep Cheese* | 98.05

Team Nettle Meadow, Nettle Meadow, Lake Luzerne, NY, USA, *Simply Sheep* | 97.20

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Ocooch Mountain*

Class 108. Washed Rind/Smear Ripened Sheep's Milk Cheeses

BEST OF CLASS

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Aurum* | 99.30

SECOND AWARD

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Bellino* | 98.90

THIRD AWARD

Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Switzerland, *Altes Schaf* | 98.60

Anna Landmark, Landmark Creamery, Plain, WI, USA, *Anabasque* | 98.00

Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Switzerland, *Schwarzes Schaf* | 97.70

Class 109. Sheep's Milk Cheeses, Flavored

BEST OF CLASS

Agour, Helette, Basque Country, France, *Petit Agour with Truffle* | 99.00

SECOND AWARD

Old Chatham Creamery, Murray's Cheese, Long Island City, NY, USA, *Hudson Flower* | 98.90

THIRD AWARD

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Driftless Honey Lavender* | 98.75

Agour, Helette, Basque Country, France, *Petit Espelette* | 98.745

Israel Santiago, Quesos El Pastor - Hijos de Salvador SA, Santa Cristina, Zamora, Spain, *El Pastor Truffled Sheep Cheese Curado* | 98.70

Agour, Helette, Basque Country, France, *Ardia Ketua* | 98.65

Reny Picot, Lacteas Castellano Leonesas S.A., Fresno de la Ribera (Zamora), Spain, *Señorio de Montelarreina . Gran Duque de Alba* | 98.40

Diego Alvarez Martínez, Quesos Artesanos Villarejo S.L., Villarejo de Fuentes, Castilla la Mancha, Spain, *Villarejo Rosemary* | 98.20

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Driftless Maple Cream* | 98.10

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Smoked Marisa* | 98.10

Gen.tra.l., CEN.TRA.L. srl (Centro Trasformazione Latte srl unipersonale), Serrenti, IT, Italy, *Fiore Dolce Piccante* | 98.10

EL GRAN CARDENAL, S.A., Medina del Campo, Valladolid, Spain, *EL GRAN CARDENAL OVEJA CON TRUFA*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Sheep Milk Pepper Jack Cheese*

Fratelli Pinna Industria Casearia S.p.A., InterSource Inc., Thiesi, SS, Italy, *Fratelli Pinna Pecorino Stagionato al Tartufo*

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Driftless Cinnamon Cranberry*

Amy Forgues, Hidden Springs Creamery LLC, Westby, WI, USA, *Driftless Garlic and Herb*

Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Switzerland, *Zwätschge Lisi*

Diego Alvarez Martínez, Quesos Artesanos Villarejo S.L., Villarejo de Fuentes, Castilla la Mancha, Spain, *Villarejo*

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Sheep Milk Truffle Cheese*

Quesos Villajos, Agrovillaserra S.L., Porzuna, Ciudad Real, Spain, *Queso de Oveja Artesano Curado al Romero y Miel - VILLEGAS*

Cen.tra.l., CEN.TRA.L. srl (Centro Trasformazione Latte srl unipersonale), Serrenti, Sardegna, Italy, *Moliterno al Tartufo*

Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Switzerland, *Schaf-Whisky*

Class 110. Soft & Semi-soft Mixed Milk Cheeses

BEST OF CLASS

Team Kingston Cheese, Kingston Cheese Cooperative, Cambria, WI, USA, *Breezy Blue* | 99.25

SECOND AWARD

Reny Picot, Lacteas Castellano Leonesas S.A., Fresno de la Ribera (Zamora), Spain, *Carvel Semicurado* | 98.80

THIRD AWARD

Carr Valley Cheese Company, Inc., Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Gran Canaria* | 98.45

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plain, WI, USA, *Faarko* | 98.25

Carr Valley Cheese for Deer Creek, The Artisan Cheese Exchange, Linden, WI, USA, *Deer Creek The Indigo Bunting* | 98.15

ARVANITIS SA, Thessaloniki, Greece, *Feta PDO ARVANITI* | 98.10

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Soft Blended Cheese* | 97.95

Team Nettle Meadow, Nettle Meadow, Lake Luzerne, NY, USA, *Kunik* | 97.80

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *EWE CALF to be KIDding Blue cheese* | 97.75

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Caso Bolo Mellage* | 97.75

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Semicured Blended Cheese* | 97.75

Team Sutter, Natural Pastures Cheese Company Ltd., Courtenay, BC, Canada, *Buffeta*

Charuth, Dutch Girl Creamery, Lincoln, NE, USA, *Graydon Blue*

Greek Mountain Dairy, Fantis Foods, Goshen, NY, USA, *Fantis Premium Feta*

Class 111. Hard Mixed Milk Cheeses (less than 6 months)

BEST OF CLASS

Martina Tonelli, Granarolo s.p.a., Sestu, Italia, Italy, *Podda Stagionato classico* | 98.70

SECOND AWARD

Israel Santiago, Quesos El Pastor - Hijos de Salvador SA, Santa Cristina, Zamora, Spain, *El Pastor Iberico Cheese Curado* | 98.45

THIRD AWARD

Reny Picot, Lacteas Castellano Leonesas S.A., Fresno de la Ribera (Zamora), Spain, *Carvel curado* | 98.20

ARVANITIS SA, Thessaloniki, Greece, 1965 *Graviera ARVANITI* | 97.90

Team LaClare, LaClare Creamery, Malone, WI, USA, *Chandoka* | 96.70

EL GRAN CARDENAL, S.A., Medina del Campo, Valladolid, Spain, *EL GRAN CARDENAL IBÉRICO* | 96.05

Class 112. Hard Mixed Milk Cheeses (over 6 months)

BEST OF CLASS

Beecher's Handmade Cheese, Seattle, WA, USA, *Flagsheep* | 98.95

SECOND AWARD

Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, USA, *Boont Corners, Reserve* | 98.945

THIRD AWARD

Tone Grubešić, Vesna Lobarika, Lobarika, Istria, Croatia, *Pegula* | 98.80

Team Hook, Hook's Cheese Company, Inc., Mineral Point, WI, USA, *Triple Play* | 98.75

Cedar Grove Cheese Team, Cedar Grove Cheese Inc, Plain, WI, USA, *Montague* | 98.45

Team LaClare, LaClare Creamery, Malone, WI, USA, *Cave Aged Chandoka* | 98.40

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Cured Blended Cheese* | 98.35

Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberg, Austria, *Arzberger Knappenkaese* | 98.20

The Farm at Doe Run, Coatesville, PA, USA, *Black Swallowtail* | 97.70

Matt Scheizer, High lawn Farm, Lee, MA, USA, *Wilde Goat* | 97.50

Israel Santiago, Quesos El Pastor - Hijos de Salvador SA, Santa Cristina, Zamora, Spain, *El Pastor Iberico Cheeese Gran Reserva*

Class 113. Mixed Milk Cheeses, Flavored

BEST OF CLASS

Meredith Dairy LLC, Meredith, Victoria, Australia, *Marinated Sheep and Goat Cheese* | 99.75

SECOND AWARD

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Airco* | 99.35

THIRD AWARD

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, USA, *Wild Rosemary* | 99.25

Team Nettle Meadow, Nettle Meadow, Lake Luzerne, NY, USA, *Sappy Ewe* | 99.20

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, USA, *Cowboy Coffee* | 99.15

Lácteos Martínez S.L.U., Haro, La Rioja, Spain, *Los Cameros Cured Blended Cheese with Rosemary* | 98.90

Grupo Ganaderos de Fuerteventura SL, Puerto del Rosario, Canarias, Spain, *Alisios* | 98.85

Class 114. Surface Ripened Mixed Milk Cheeses

BEST OF CLASS

The Farm at Doe Run, Coatesville, PA, USA, *Batch #17* | 99.795

SECOND AWARD

Reny Picot, Lacteas Castellano Leonesas S.A., Fresno de la Ribera (Zamora), Spain, *Queso azul Mezcla Reny Picot* | 98.65

THIRD AWARD

Team @ Old Chatham Creamery, Old Chatham Creamery, Groton, NY, USA, *Nancys Camembert* | 98.60

Michael Carnes, BelGioioso Cheese Inc., Denmark, WI, USA, *Gorgonzola Cow & Sheep's Milk* | 98.50

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Cave Aged Mellage* | 98.45

The Farm at Doe Run, Coatesville, PA, USA, *Runnymede* | 98.35

Vermont Creamery Aged Cheese Team, Vermont Creamery, Websterville, VT, USA, *Cremont* | 98.10

Wegmans Food Markets & Old Chatham, Wegmans Food Markets, Groton, NY, USA, *Professor's Brie* | 97.90

Goat Rodeo Team, Goat Rodeo Farm & Dairy, Allison Park, PA, USA, *Bamboozle* | 97.70

Agour, Murray's Cheese, Long Island City, NY, USA, *Mistoa* | 96.75

Old Chatham Creamery, Murray's Cheese, Long Island City, NY, USA, *80.10.10*

Class 115. Open Class: All Other Milk Cheese

BEST OF CLASS

Kris Lloyd Artisan, Woodside, SA, Australia, *Kris Lloyd Artisan Flower Power* | 99.80

SECOND AWARD

Kris Lloyd Artisan, Woodside, SA, Australia, *Kris Lloyd Artisan Buffalo Persian Feta with Lemon Myrtle* | 99.75

THIRD AWARD

Kris Lloyd Artisan, Woodside, SA, Australia, *Kris Lloyd Artisan Buffalo Persian Feta* | 99.60

Kris Lloyd Artisan, Woodside, SA, Australia, *Kris Lloyd Artisan Buffalo Curd* | 99.55

Berrys Creek Gourmet Cheese, Fish Creek, Victoria, Australia, *Riverine Blue* | 99.50

Summer Land Camels, Harrisville, Queensland, Australia, *Summer Land Camels Marinated Camel Cheese* | 99.30

Team Sutter, Natural Pastures Cheese Company Ltd., Courtenay, BC, Canada, *Buffalo Brie* | 98.20

Class 116. Butter, Unsalted

BEST OF CLASS

Fonterra - Cobden, Fonterra Brands (Australia), Cobden, Victoria, Australia, *Western Star - Cultured Butter 500g* | 99.375

SECOND AWARD

Vermont Creamery Butter Team, Vermont Creamery, Websterville, VT, USA, *Unsalted Cultured Butter* | 99.35

THIRD AWARD

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Beurre de baratte AOP Unsalted* | 99.25

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Beurre de baratte Unsalted* | 99.245

Whareroa, Fonterra Co-operative Group Limited, Whareroa, Taranaki, New Zealand, *Anchor Unsalted Creamery Butter* | 99.20

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Lurpak Butter Uns UK 20x200g* | 99.10

Team Götene Butter, Arla Foods, Götene, Sweden, Sweden, *Svensk Smör, Unsalted* | 99.10

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, USA, *Cabot Unsalted Butter 1-lb Solids* | 99.075

Winchester Butter Team, Lactalis Winchester, Canada, Winchester, ON, Canada, *President Premium Butter Cultured Unsalted* | 99.075

CDFSW Butter Team 1, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, USA, *Majestic - Unsalted Butter* | 98.975

CDFSW Butter Team 2, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, USA, *Majestic - Unsalted Butter*

Danish Creamery, Challenge Dairy Products, Dublin, CA, USA, *Danish Creamery European Style Butter, Unsalted*

Edgecumbe, Fonterra Co-operative Group Limited, Edgecumbe, Bay of Plenty, New Zealand, *Anchor Cultured Lamination Buttersheet*

Edgecumbe, Fonterra Co-operative Group Limited, Edgecumbe, Bay of Plenty, New Zealand, *Anchor Lamination Buttersheet*

Winchester Butter Team, Lactalis Winchester, Canada, Winchester, ON, Canada, *President Premium Butter Cultured Unsalted*

CDF Butter Team 1, Continental Dairy Facilities, LLC, Coopersville, MI, USA, *Majestic - Unsalted Butter*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Butter Unsalted 200g*

Fonterra - Cobden, Fonterra Brands (Australia), Cobden, Victoria, Australia, *Western Star - Unsalted Butter 500g*

Tillamook, Tillamook, OR, USA, *Tillamook Unsalted Extra Creamy Butter*

2nd shift, Foremost Farms USA, Reedsburg, WI, USA, *Unsalted Sweet Cream Butter*

Vermont Creamery Butter Team, Vermont Creamery, Websterville, VT, USA, *Unsalted Cultured Butter*

CDF Butter Team 2, Continental Dairy Facilities, LLC, Coopersville, MI, USA, *Majestic - Unsalted Butter*

Edgecumbe, Fonterra Co-operative Group Limited, Edgecumbe, Bay of Plenty, New Zealand, *Anchor Unsalted Lamination Buttersheet*

Walter Jimenez, High lawn Farm, Lee, MA, USA, *High Lawn Farm Butter, Unsalted*

Straus Family Creamery, Rohnert Park, CA, USA, *Straus Family Creamery Organic Unsalted Sweet European Style Butter*

United Dairymen of Arizona, Tempe, AZ, USA, *United Dairymen of Arizona Unsalted Butter*

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, USA, *Cabot 83% BF Unsalted Butter W2*

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, USA, *Cabot 83% BF Unsalted Butter W1*

AMPI Team, Associated Milk Producers Inc., New Ulm, MN, USA, *Dinner Bell Unsalted Solids*

1st shift, Foremost Farms USA, Reedsburg, WI, USA, *Unsalted Sweet Cream Butter*

Gretel Cavill, St David Dairy, Fitzroy, Victoria, Australia, *St David Dairy Unsalted Cultured Butter Log 190g*

Team Chaseburg, CROPP Cooperative/Organic Valley, Chaseburg, WI, USA, *Organic Unsalted Butter*

Class 117. Butter, Salted

BEST OF CLASS

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, USA, *Cabot 83% BF Sea Salted Butter Quarters 1* | 99.65

SECOND AWARD

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Butter 200g Salted* | 99.60

THIRD AWARD

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, USA, *Cabot 83% BF Sea Salted Butter Quarters 2* | 99.595

Team Sct. Clemens, Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, *Lurpak butter* | 99.55

Team Götene Butter, Arla Foods, Götene, Sweden, Sweden, *Svensk Smör, Salted* | 99.50

Danish Creamery, Challenge Dairy Products, Inc., Dublin, CA, USA, *Danish Creamery European Style Sea Salted Butter* | 99.50

2nd shift, Foremost Farms USA, Reedsburg, WI, USA, *Foremost Farms* | 99.45

CDFSW Butter Team 1, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, USA, *Majestic - Salted Butter* | 99.40

Team Holstebro Dairy, Arla Foods amba Holstebro, Holstebro, Denmark, *Lurpak Butter Salted 20x200g UK* | 99.30

CDFSW Butter Team 2, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, USA, *Majestic - Salted Butter* | 99.25

Te Awamutu, Fonterra Co-operative Group Limited, Te Awamutu, Waikato, New Zealand, *NZMP Salted Butter*

Team Chaseburg, CROPP Cooperative/Organic Valley, Chaseburg, WI, USA, *Organic Salted Butter*

Fonterra - Cobden, Fonterra Brands (Australia), Cobden, Victoria, Australia, *Western Star - Salted Butter 500g*

Walter Jimenez, High lawn Farm, Lee, MA, USA, *High Lawn Farm Butter, Lightly Salted*

Tillamook, Tillamook, OR, USA, *Tillamook Sea Salted Extra Creamy Butter*

Vermont Creamery Butter Team, Vermont Creamery, Websterville, VT, USA, *Sea Salt Cultured Butter*

Danish Creamery, Challenge Dairy Products, Inc., Dublin, CA, USA, *Danish Creamery Premium Butter*

CDF Butter Team 1, Continental Dairy Facilities, LLC, Coopersville, MI, USA, *Majestic - Salted Butter*

AMPI Team, Associated Milk Producers Inc., New Ulm, MN, USA, *Dinner Bell Quarters*

Challenge Dairy Products, Inc., Dublin, CA, USA, *Challenge Butter, Salted*

Eric Hubbard, Millerville Coop Creamery Association, Brandon, MN, USA, *Millerville Coop Creamery Association*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Beurre de baratte Salted*

Straus Family Creamery, Rohnert Park, CA, USA, *Straus Family Creamery Organic Lightly Salted European Style Butter*

1st shift, Foremost Farms USA, Reedsburg, WI, USA, *Foremost Farms*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Beurre de baratte AOP Salted*

Team West Springfield, Cabot Creamery Cooperative, West Springfield, MA, USA, *Cabot Salted Butter 1-lb Solid*

Winchester Butter Team, Lactalis Winchester, Canada, Winchester, ON, Canada, *Lactantia Salted butter*

United Dairymen of Arizona, Tempe, AZ, USA, *United Dairymen of Arizona Salted Butter*

CDF Butter Team 2, Continental Dairy Facilities, LLC, Coopersville, MI, USA, *Majestic - Salted Butter*

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Goat Butter*

Landmark Creamery Butter Team, Landmark Creamery, Belleville, WI, USA, *Cultured Butter*

Vermont Creamery Butter Team, Vermont Creamery, Websterville, VT, USA, *Lightly Salted Cultured Butter*

Vermont Creamery Butter Team, Vermont Creamery, Websterville, VT, USA, *Sea Salt Cultured Butter*

Carr Valley Cheese Company, Inc, Mauston, WI, USA, *Sheep Butter*

Gretel Cavill, St David Dairy, Fitzroy, Victoria, Australia, *St David Dairy Salted Cultured Butter Log*

Ballantynes foods, Ballantyne Foods PTY LTD, Morrinsville, New Zealand, *Red Feather canned butter*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, USA, *Fresh Butter*

Class 118. Butter, Flavored

BEST OF CLASS

Al Bekkum, Nordic Creamery, Westby, WI, USA, *Red Pepper Butter* | 98.70

SECOND AWARD

Al Bekkum, Nordic Creamery, Westby, WI, USA, *Garlic Butter* | 98.20

THIRD AWARD

Al Bekkum, Nordic Creamery, Westby, WI, USA, *Honey Butter* | 98.15

Al Bekkum, Nordic Creamery, Westby, WI, USA, *Cinnamon and Sugar Butter* | 97.85

Al Bekkum, Nordic Creamery, Westby, WI, USA, *Maple Syrup Butter* | 97.80

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Fabrique Délices Garlic and Herbs Butter* | 97.50

Mike Ranweiler, Associated Milk Producers Inc., New Ulm, MN, USA, *Dinner Bell Sweet Butter* | 97.35

Team Pine River Dairy, Pine River Dairy, Manitowoc, WI, USA, *Sea Salt Caramel Butter* | 97.15

Al Bekkum, Nordic Creamery, Westby, WI, USA, *Garlic and Basil Butter* | 97.10

Team Pine River Dairy, Pine River Dairy, Manitowoc, WI, USA, *Cinnamon Honey Butter* | 97.10

AMPI Team A, Associated Milk Producers Inc., New Ulm, MN, USA, *AMPI Chocolate Butter*

MARIN FOOD CO.,LTD, Nagahama-city, Shiga-Prefecture, Japan, *Smoked Butter*

Team Pine River Dairy, Pine River Dairy, Manitowoc, WI, USA, *Bacon & Chive Butter*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Fabrique Délices Lemon Pepper Butter*

Jeremy Lieder, Associated Milk Producers Inc., New Ulm, MN, USA, *AMPI Chipotle/Jalapeno*

Fernando Chavez-Sandoval, Gold Creek Farms, Woodland, UT, USA, *Truffle Butter*

Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, *Fabrique Délices Black Truffle Butter*

Jay Johnson, Associated Milk Producers Inc., New Ulm, MN, USA, *AMPI Cheddar Jalapeño*

Class 119. Lowfat Yogurt, Cow's Milk

BEST OF CLASS

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Gopi LF* | 98.70

SECOND AWARD

Quincy Team, Prairie Farms Dairy, Quincy, IL, USA, *Strawberry Banana Yogurt* | 98.125

THIRD AWARD

Quincy Team, Prairie Farms Dairy, Quincy, IL, USA, *1% Strawberry Yogurt* | 97.625

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Tart Cherry* | 96.80

Ron Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Lowfat 1% Vanilla Yogurt*

Dave Rapson, Country View Dairy, Hawkeye, IA, USA, *Country View Dairy Farmstead Strawberry Cream-Top 1% Yogurt*

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Karoun LF*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Strawberry*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Rhubarb*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Peach Raspberry*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Blueberry*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Pineapple*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Pink Grapefruit*

Yodelay Yogurt, Madison, WI, USA, *Yodelay Yogurt - Raspberry*

Class 120. Yogurt, Cow's Milk

BEST OF CLASS

Doug and Kris Graybill and family, Deerland Dairy, Freeport, IL, USA, *100% Jersey Non-Homogenized Whole Milk Plain Yogurt* | 99.45

SECOND AWARD

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Bulgarian Style Yogurt / Karoun* | 99.05

THIRD AWARD

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *WM Yogurt / Gopi* | 99.00

Scott Endsley, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Yogurt* | 98.975

Team Snowvillains, Snowville Creamery, Pomeroy, OH, USA, *6% Plain Yogurt / Snowville Creamery* | 98.15

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *WM / Karoun* | 97.25

Dave Rapson, Country View Dairy, Hawkeye, IA, USA, *Country View Dairy Farmstead Plain Whole Milk Cream-Top Whole Milk Yogurt*

Straus Family Creamery, Rohnert Park, CA, USA, *Straus Family Creamery Organic European Whole Milk Yogurt*

Straus Family Creamery, Rohnert Park, CA, USA, *Straus Family Creamery Organic European Non Fat Yogurt*

von Trapp Farmstead, Waitsfield, VT, USA, *Whole Milk Plain Yogurt*

Class 121. Yogurt, Cow's Milk, Flavored

BEST OF CLASS

Doug and Kris Graybill and family, Deerland Dairy, Freeport, IL, USA, *100% Jersey Non-Homogenized Whole Milk Vanilla Yogurt* | 99.85

SECOND AWARD

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Honey Vanilla* | 99.30

THIRD AWARD

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Honey Yogurt* | 99.15

Gretel Cavill, St David Dairy, Fitzroy, Victoria, Australia, *St David Dairy Vanilla Bean & Organic Panela Yoghurt 800mL* | 98.45

Amanda Gutzmer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Vanilla Yogurt*

Francisco de La Cruz, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Peach Yogurt*

Class 122. High Protein Yogurt, Cow's Milk

BEST OF CLASS

Matt Martin, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Labneh* | 99.80

SECOND AWARD

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Labne Cheese* | 99.775

THIRD AWARD

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Labne Cheese LF / Karoun* | 99.40

Gretel Cavill, St David Dairy, Fitzroy, Victoria, Australia, *St David Dairy Natural Yoghurt 800mL* | 99.075

Sam Trombatore, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Greek Yogurt* | 98.15

Batavia Cultured, Upstate Niagara Cooperative, Batavia, NY, USA, *Upstate Farms 32oz Plain Greek Yogurt* | 97.70

Merion Park Cheese Company and Erivan Dairy, Oreland, PA, USA, *Loveneh* | 97.50

Dave Rapson, Country View Dairy, Hawkeye, IA, USA, *Country View Dairy Vanilla Farmstead Cream-Top 1% Yogurt* | 96.80

Dave Rapson, Country View Dairy, Hawkeye, IA, USA, *Country View Dairy Farmstead Cream-Top Plain 1% Yogurt*

Adam Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Greek Yogurt 3.5%*

Matt Martin, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Greek Yogurt PSG*

Straus Family Creamery, Rohnert Park, CA, USA, *Straus Family Creamery Organic Greek Non Fat Yogurt*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 10% Plain Greek Yogurt*

Straus Family Creamery, Rohnert Park, CA, USA, *Straus Family Creamery Organic Greek Whole Milk Yogurt*

Brayle Svendsen, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Greek Yogurt 2%*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 2% Plain Greek Yogurt*

Class 123. High Protein Yogurt, Cow's Milk, Flavored

BEST OF CLASS

Team 1, Central Valley Cheese, Inc., Turlock, CA, USA, *Labne Tzatziki Cheese* | 98.40

SECOND AWARD

Jeremy Nall, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Blueberry Greek Yogurt* | 97.755

THIRD AWARD

Adam Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Tzatziki Greek Yogurt Dip* | 97.75

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Triple Cream Vanilla Greek Yogurt* | 97.25

Adam Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Vanilla Greek Yogurt* | 97.10

North Country Dairy, Upstate Niagara Cooperative, North Lawrence, NY, USA, *Upstate Farms 5.3 oz Blueberry Greek yogurt* | 97.10

Vincent Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Peach Greek Yogurt* | 96.05

Dave Rapson, Country View Dairy, Hawkeye, IA, USA, *Country View Dairy Farmstead Cream-Top Vanilla 1% Greek Yogurt*

Matt Martin, Klondike Cheese Co., Monroe, WI, USA, *Odyssey French Onion Greek Yogurt Dip*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 2% Vanilla Greek Yogurt*

Class 124. Drinkable Cultured Products

BEST OF CLASS

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Guava Drinkable Yogurt* | 98.20

SECOND AWARD

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Piña Colada Drinkable Yogurt* | 97.475

THIRD AWARD

Team Webers Farm Store, Weber's Farm Store, Marshfield, WI, USA, *Strawberry Lowfat Kefir* | 97.00

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Mamey Drinkable Yogurt* | 96.55

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Melon Drinkable Yogurt* | 96.20

Team Webers Farm Store, Weber's Farm Store, Marshfield, WI, USA, *Mango Lowfat Kefir* | 96.05

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Mango Drinkable Yogurt* | 96.00

Team Webers Farm Store, Weber's Farm Store, Marshfield, WI, USA, *Plain Lowfat Kefir*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Strawberry Drinkable Yogurt*

Team Webers Farm Store, Weber's Farm Store, Marshfield, WI, USA, *Raspberry Lowfat Kefir*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Strawberry Banana Drinkable Yogurt*

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano Coconut Drinkable Yogurt*

Charuth, Dutch Girl Creamery, Lincoln, NE, USA, *Black currant goat milk Lassi*

Class 126. Natural Snack Cheese

BEST OF CLASS

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 1 Yr Extra Sharp Cheddar Cracker Cuts 2* | 99.60

SECOND AWARD

Beecher's Handmade Cheese, Seattle, WA, USA, *Flagship Cheese Sticks* | 99.525

THIRD AWARD

Noriyuki Okura, Takahide Dairy farm Co., LTD., Isumi, Chiba, Japan, *Sakeru milk (Tamari soy sauce)* | 99.50

Meister Team 1, Meister Cheese, Muscoda, WI, USA, *Bruschetta Wisps* | 99.45

The Mighty Provolone, Great Lakes Cheese, Plymouth, WI, USA, *Sharp Cheddar Cheese* | 99.45

Asadineros, Great Lakes Cheese, Plymouth, WI, USA, *White Sharp Cheddar* | 99.40

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Seriously Sharp Cheddar Snack Sticks* | 99.325

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Colby Jack Cracker Cuts 1* | 99.30

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella Snacks* | 99.20

Tillamook, Tillamook, OR, USA, *Tillamook Medium Cheddar Snack* | 99.20

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Pepper Jack Snack Sticks* | 99.20

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar Cracker Cuts 2* | 99.20

Joshua Henning, Henning Cheese Inc., Kiel, WI, USA, *Henning's Mozza Whips* | 99.20

The Rookie, Great Lakes Cheese, Plymouth, WI, USA, *Pepper Jack* | 99.20

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *Pizza Flavored Cheese Whips*

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *Garlic and Dill Cheese Whips*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Pepper Jack Cracker Cuts 2*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Swiss Cubes*

Chiho Majima, So-boku, Nasushiobara, Tochigi, Japan, *String Pepper*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Extra Sharp Cheddar Snack Sticks*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Pepper Jack Triangle*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Gouda Triangle*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Pepper Jack Cubes*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Colby Jack Cracker Cuts 2*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Pepper Jack Cracker Cuts 1*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 1 Yr Extra Sharp Cheddar Cracker Cuts 1*

Martina Tonelli, Granarolo, Usmate, Italia, Italy, *Granarolo Cheese Snack Caramelized Onion*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Feta Cubes*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Mozzarella Cubes*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp White Cheddar Cracker Cuts 1*

Lactalis Heritage Dairy, Chicago, IL, USA, *Cracker Barrel Sharp White Cheddar Cracker Cuts*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Extra Sharp Cheddar Cracker Cuts 1*

Lactalis Heritage Dairy, Chicago, IL, USA, *Cracker Barrel Extra Sharp Yellow Cheddar Cracker Cuts*

Ron's Wisconsin Cheese Production Team, Ron's Wisconsin Cheese, Kewaunee, WI, USA, *LMPS Mozzarella Cheese Whips*

Meister Team 2, Meister Cheese, Muscoda, WI, USA, *3-Pepper Muscoda Mayhem Wisps*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Gouda Cubes*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Extra Sharp Cheddar Cracker Cuts 2*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Whips Cheese*

Tillamook, Tillamook, OR, USA, *Tillamook Smoked Black Pepper White Cheddar Snacks*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Seriously Sharp Cheddar Cracker Cuts 1*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot Colby Jack Snack Sticks*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Seriously Sharp Cheddar Cracker Cuts 2*

Martina Tonelli, Granarolo, Usmate, Italia, Italy, *Granarolo Cheese Snack Classic*

Tillamook, Tillamook, OR, USA, *Tillamook Sharp White Cheddar Snacks*

Arla Foods, Birkum Ost, Odense, Denmark, *Arla Kids Sticks*

Jose Marin, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Fresh Mozzarella Snacking Cheese*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Cheddar Triangle*

Class 127. Open Class: Shredded Cheeses

BEST OF CLASS

Justin Blazeski, V&V Supremo Foods - Brownstown Plant, Brownstown, WI, USA, *Chihuahua w/jalapeno shredded quesadilla cheese* | 99.30

SECOND AWARD

Masters Gallery Foods, Inc., Plymouth, WI, USA, *Colby Jack Shred* | 99.275

THIRD AWARD

Masters Gallery Foods, Inc., Plymouth, WI, USA, *Colored Sharp Cheddar Shred* | 99.25

C.V. 2nd shift shred team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Shredded Low Moisture Mozzarella* | 98.95

C.V. 1st shift Shred Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Shredded Low Moisture Mozzarella* | 98.925

Masters Gallery Foods, Inc., Plymouth, WI, USA, *Jalapeno Habanero Monterey Jack Shred* | 98.925

Team Arena, V&V Supremo Foods - Arena Plant, Arena, WI, USA, *Chihuahua brand shredded quesadilla cheese* | 98.80

Team Arena, V&V Supremo Foods - Arena Plant, Arena, WI, USA, *Chihuahua brand shredded quesadilla cheese* | 98.725

Team 3, Agropur, Jerome, ID, USA, *Large Diced Moisture Whole Milk Mozzarella* | 98.725

Mark Boelk, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Chihuahua brand shredded quesadilla cheese* | 98.675

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Shredded Sharp Cheddar Cheese*

Weyauwega Conversion Team, Agropur, Weyauwega, WI, USA, *Low Moisture Part Skim Mozzarella Feather Shred*

Erin Daehn, Agropur, Weyauwega, WI, USA, *Low Moisture Part Skim Mozzarella Feather Shred*

Asadineros, Great Lakes Cheese, Plymouth, WI, USA, *Sharp Cheddar Shred*

Rachel Pantzloff, Agropur, Weyauwega, WI, USA, *Low Moisture Whole Milk Mozzarella Feather Shred*

Team Emmi Roth Stoughton, Emmi Roth, Stoughton, WI, USA, *Roth Shredded Grand Cru Cheese*

Tillamook, Tillamook, OR, USA, *Tillamook Parmesan Fine Shreds*

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella Shreds*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot NY Extra Sharp Cheddar Shreds*

Tillamook, Tillamook, OR, USA, *Tillamook Sharp White Cheddar Farmstyle Shreds*

Global Foods International Inc., Schiller Park, IL, USA, *Shredded Naturally Oven-Smoked Gouda*

Team 3, Agropur, Jerome, ID, USA, *Diced Low Moisture Whole Milk Mozzarella*

Melissa Miller, Agropur, Weyauwega, WI, USA, *Low Moisture Whole Milk Mozzarella Feather Shred*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Part Skim Mozzarella Shred*

Team Glanbia-Blackfoot, CROPP Cooperative/Organic Valley, Blackfoot, ID, USA, *Organic Pasteurized Mozzarella Italian Herb Cheese, Thick Cut Shreds*

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Shredded Mild Cheddar Cheese*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Seriously Sharp Cheddar Shreds*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Whole Milk Mozzarella Shred*

Team 3, Agropur, Jerome, ID, USA, *Low Moisture Whole Milk Mozzarella Feather*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Part Skim Mozzarella Shred*

Mexican Cheese Producers Sigma Darlington Plant, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *16-oz Quesadilla sherd*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Shredded Sharp Cheddar*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Part Skim Mozzarella Shred*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Whole Milk Mozzarella Shred*

Shred Team, Lactalis American Group, Nampa, ID, USA, *Galbani Part Skim Shred*

Global Foods International Inc., Schiller Park, IL, USA, *Shredded Naturally Oven-Smoked Pepper Jack*

Team 3, Agropur, Jerome, ID, USA, *Low Moisture Part Skim Mozzarella Feather*

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Shredded Monterey Jack Cheese*

Slice Samurai, Great Lakes Cheese, Plymouth, WI, USA, *Medium Cheddar Shreds*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Fancy Whole Milk Mozzarella Shred*

Martina Tonelli, Granarolo, Castelfranco dell'Emilia, Italia, Italy, *Granarolo Parmigiano Reggiano Julienne 12M vaschetta*

Shred Team, Lactalis American Group, Nampa, ID, USA, *Galbani Whole Milk Shred*

Anthony Sanchez, Lactalis American Group, Nampa, ID, USA, *Premio Shred*

Shred, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Whole Milk Mozzarella Shred*

Shred, Lactalis American Group, Inc., Buffalo, NY, USA, *Galbani Premio Whole Milk Mozzarella Shred*

Class 128. Open Class: Shredded Cheese Blends

BEST OF CLASS

Masters Gallery Foods, Inc., Plymouth, WI, USA, *3 State Sharp Shred Blend* | 99.95

SECOND AWARD

Masters Gallery Foods, Plymouth, WI, USA, *Artisan Blend Shred* | 99.905

THIRD AWARD

Casey Berget, V&V Supremo Foods - Browntown Plant, Browntown, WI, USA, *Mexican 3 Cheese Blend* | 99.90

Masters Gallery Foods, Inc., Plymouth, WI, USA, *Pepper Shred Blend* | 99.80

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Gourmet European Blend* | 99.80

Team Emmi Roth Stoughton, Emmi Roth, Stoughton, WI, USA, *Roth Ultimate Firehouse Shred Blend* | 99.75

Gabrielle Anderson, Agropur, Weyauwega, WI, USA, *Low Moisture Whole Milk Mozzarella and Low Moisture Part Skim Mozzarella Shred Blend* | 99.75

Weyauwega Conversion Team, Agropur, Weyauwega, WI, USA, *Low Moisture Whole Milk Mozzarella and Provolone Shred Blend* | 99.75

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Mac & Cheese Shreds* | 99.725

AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, USA, *Dinner Bell Shredded Mild Cheddar and Monterey Jack Cheese* | 99.70

Team Cabot/Chateaugay, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot 2 State Farmer Shredded Cheddar*

C.V. 1st shift Shred Team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Shredded Mozzarella/Provolone*

Tillamook, Tillamook, OR, USA, *Tillamook Mexican 4 Cheese Farmstyle Shreds*

Erin Daehn, Agropur, Weyauwega, WI, USA, *Low Moisture Whole Milk Mozzarella and Provolone Shred Blend*

Grate-est Fusion, Great Lakes Cheese, Plymouth, WI, USA, *Colby/ MJ Shred*

Team 3, Agropur, Jerome, ID, USA, *Low Moisture Part Skim Mozzarella/Muenster Blend - Diced*

Team 3, Agropur, Jerome, ID, USA, *Low Moisture Part Skim Mozzarella/Muenster Blend - Feather*

C.V. 2nd shift shred team, Cedar Valley Cheese, Inc., Belgium, WI, USA, *Shredded Mozzarella/Provolone*

Tillamook, Tillamook, OR, USA, *Tillamook Double Cheddar Blend Farmstyle Shreds*

Shred Team, Lactalis American Group, Nampa, ID, USA, *Galbani - 50/50 Shred*

Lactalis Heritage Dairy, Chicago, IL, USA, *Kraft Signature Shreds Mexican Blend*

Tillamook, Tillamook, OR, USA, *Tillamook Spicy Mexican Blend Farmstyle Shreds*

Slice Samurai, Great Lakes Cheese, Plymouth, WI, USA, *Mozz/ Prov shred blend*

Team 3, Agropur, Jerome, ID, USA, *Low Moisture Part Skim Mozzarella/Provolone Blend - Large Dice*

Jacob Johnson, Agropur, Weyauwega, WI, USA, *Low Moisture Whole Milk Mozzarella and Low Moisture Part Skim Mozzarella Shred Blend*

Team 3, Agropur, Jerome, ID, USA, *Monterey Jack/Mild Cheddar Blend - Feather*

Lactalis Heritage Dairy, Chicago, IL, USA, *Kraft Signature Shreds Cheddar Blend*

Shred Team, Lactalis American Group, Nampa, ID, USA, *Galbani 80/10/10*

Burnett Dairy Grantsburg Team, Burnett Dairy Cooperative, Grantsburg, WI, USA, *Patria Mozzarella Cheddar Blend Shred*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Gourmet Pizza Blend*

Team Great Lakes, Cabot Creamery Cooperative, Hiram, OH, USA, *Cabot 4 Cheese Mexican Shreds*

Lactalis Heritage Dairy, Chicago, IL, USA, *Kraft Signature Shreds Mozzarella Blend*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabo Fiery Jack Cheddar Shreds*

Class 129. Open Class: Crumbled Cheeses

BEST OF CLASS

Team Chicago, V&V Supremo Foods - Chicago, Chicago, IL, USA, *Crumbled Queso Fresco Cheese* | 99.15

SECOND AWARD

Team Chicago, V&V Supremo Foods - Chicago, Chicago, IL, USA, *Crumbled Queso Fresco Cheese* | 99.10

THIRD AWARD

Hudson Valley Creamery, Hudson, NY, USA, *Couturier Plain Crumble* | 99.00

Team Emmi Roth Stoughton, Emmi Roth, Stoughton, WI, USA, *Athenos Traditional Feta Crumbles* | 98.995

Devery Falke, Agropur, Weyauwega, WI, USA, *Crumbled Feta* | 98.75

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Café Olympia Reduced Fat Feta Crumbles* | 98.70

Erin Daehn, Agropur, Weyauwega, WI, USA, *Crumbled Feta* | 98.65

Melissa Miller, Agropur, Weyauwega, WI, USA, *Crumbled Feta* | 98.55

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Feta Crumbles* | 98.50

Weyauwega Conversion Team, Agropur, Weyauwega, WI, USA, *Crumbled Feta* | 98.05

Team Nasonville Dairy, Inc., Nasonville Dairy, Inc., Marshfield, WI, USA, *Café Olympia Reduced Fat Feta Crumbles* | 98.05

Team Emmi Roth Seymour, Emmi Roth, Seymour, WI, USA, *Roth Buttermilk Blue Cheese Crumbles*

Lactalis Belmont, lactalis USA, Belmont, WI, USA, *24oz crumble feta Président*

Luke Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Crumbled Feta*

Class 130. Open Class: Grated Cheeses

BEST OF CLASS

Team Chicago, V&V Supremo Foods - Chicago, Chicago, IL, USA, *Grated Sierra Brand Cotija* | 98.85

SECOND AWARD

Wausau Team, Lactalis Heritage Dairy, Wausau, WI, USA, *Kraft Grated Parmesan & Romano Cheese* | 98.70

THIRD AWARD

Team Chicago, V&V Supremo Foods - Chicago, Chicago, IL, USA, *Grated Sierra Brand Cotija* | 98.55

Wausau Team, Lactalis Heritage Dairy, Wausau, WI, USA, *Kraft Grated Three Cheese Blend* | 98.545

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *1-lb Grated cotija* | 97.85

Wausau Team, Lactalis Heritage Dairy, Wausau, WI, USA, *Kraft Grated Parmesan Cheese* | 97.55

W&W Dairy, LLC, Monroe, WI, USA, *Cotija* | 97.50

Brian Mundt & Victor Martinez, Sigma Darlington Plant Mexican Cheese Producers, Darlington, WI, USA, *8-oz Queso Elotero grated* | 97.45

Class 131. Natural Sliced Cheese

BEST OF CLASS

Team Great Lakes, Cabot Creamery Cooperative, Hiram, OH, USA, *Cabot Pepper Jack Shingled Slices* | 98.85

SECOND AWARD

Sharp Shooters, Great Lakes Cheese, Plymouth, WI, USA, *Aged Sharp Slices* | 98.70

THIRD AWARD

Slice Samurai, Great Lakes Cheese, Plymouth, WI, USA, *Provolone Slices* | 98.695

Dominik Burgstaller, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Atterseer würzig* | 98.675

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Sliced Pepper Jack* | 98.60

Emilio Torres, BelGioioso Cheese Inc., Glenville, NY, USA, *BelGioioso Fresh Mozzarella Pesto Marinated Sliced Log* | 98.40

Almost Famous, Great Lakes Cheese, Plymouth, WI, USA, *Pepper Jack* | 98.30

Tillamook, Tillamook, OR, USA, *Tillamook Farmstyle Pepper Jack Slices* | 98.15

Tillamook, Tillamook, OR, USA, *Tillamook Low Moisture Whole Milk Mozzarella Farmstyle Slices* | 97.90

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Sliced Gouda* | 97.75

Havarti Hero's, Great Lakes Cheese, Plymouth, WI, USA, *Havarti Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar Stacked Slices*

Tillamook, Tillamook, OR, USA, *Tillamook Sharp Cheddar Thin Slices*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot NY Extra Sharp White Cheddar Stacked Slices*

Tillamook, Tillamook, OR, USA, *Tillamook Swiss Cheese Farmstyle Slices*

Global Foods International Inc., Schiller Park, IL, USA, *Naturally Oven-Smoked Sliced Cheddar*

Alois Pesendorfer, Gmundner Molkerei, Gmunden, Austria, *Gmundner Milch Gmundner Berg*

Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, USA, *Cabot NY Extra Sharp Yellow Cheddar Shingled Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Sharp Cheddar Shingled Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Seriously Sharp Cheddar Shingled Slices*

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Mild Cheddar Stacked Slices*

Team Great Lakes, Cabot Creamery Cooperative, Hiram, OH, USA, *Cabot Muenster Shingled Slices*

Class 132. Prepared Cheese Foods

BEST OF CLASS

Pasture Pride Cheese, Cashton, WI, USA, *Traditional Juustoleipa* | 99.50

SECOND AWARD

Big Moo Team, Cheeses of Wisconsin, Cashton, WI, USA, *The Big Moo - Oh So Original* | 99.20

THIRD AWARD

Big Moo Team, Cheeses of Wisconsin, Cashton, WI, USA, *The Big Moo - Roasted Garlic* | 99.05

Carr Valley Cheese Company, Inc, La Valle, WI, USA, *Bread Cheese* | 99.00

Carr Valley Cheese Company, Inc, La Valle, WI, USA, *Garlic Bread Cheese* | 99.00

Team Brunkow, Brunkow Cheese Company, Darlington, WI, USA, *Brun-uusto - Brunkow's Baked Cheese with Garlic* | 98.90

Bryan Finck, BelGioioso Cheese Inc., Denmark, WI, USA, *BelGioioso Mild Provolone & Salame Snacking Roll* | 98.85

Team Brunkow, Brunkow Cheese Company, Darlington, WI, USA, *Brun-uusto - Brunkow's Original Baked Cheese* | 98.85

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Taste of the Alps BBQ-and Fry Cheese Mediterran* | 98.60

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Taste of the Alps BBQ-and Fry Cheese Chili-Pepper* | 98.55

Pinzgau Milch Produktions GmbH, Maishofen, Salzburg, Austria, *Taste of the Alps BBQ-and Fry Cheese Nature* | 98.25

Class 133. Cheese Based Spreads

BEST OF CLASS

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Savory Morel & Leek Cheese Spread* | 99.75

SECOND AWARD

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Garden Vegetable Cold Pack Cheese* | 99.65

THIRD AWARD

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Spicy Beer Gourmet Snack Spread* | 99.55

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Spicy Pimento* | 99.45

Team Cabot, Cabot Creamery Cooperative, Cabot, VT, USA, *Cabot Pimento Dip* | 99.40

Adam Buholzer, Klondike Cheese Co., Monroe, WI, USA, *Odyssey Mediterranean Feta Dip & Spread* | 99.35

Chris Foods, Cantire Foods, Melbourne, Victoria, Australia, *Chris' Heritage Vintage Cheddar & Caramelised Onion Dip 170g (6oz)* | 99.30

Chris Foods, Cantire Foods Pty Ltd (T/A Chris Foods Pty Ltd), Melbourne, Victoria, Australia, *Chris' Heritage Blue Cheese, Fig & Pistachio Dip 170g (6oz)* | 99.30

Chris Foods, Cantire Foods Pty Ltd (T/A Chris Foods Pty Ltd), Melbourne, Victoria, Australia, *Chris' Heritage Goat Cheese & Black Truffle Dip 170g (6oz)* | 99.30

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Door County Cherry Delight Cheese spread* | 99.15

Team Pine River, Pine River Pre-Pack, Inc., Newton, WI, USA, *Pimento Cold Pack Cheese*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Pesto & Herb Cheese spread*

Robert Wills, Cedar Grove Cheese Inc, Plain, WI, USA, *Pimento Cheese Spread*

Spread Team, Yancey's Fancy, Corfu, NY, USA, *Aged Gouda Spread*

Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, USA, *Renard's Cheese Spicy Guacamole Spread*

Class 134. Dry Whey

BEST OF CLASS

Quesos Navarro Team, Quesos Navarro, Tepatitlan, Jalisco, Mexico, *Suero Navarro* | 99.415

SECOND AWARD

Jim Falls Whey Team, AMPI | Jim Falls Division, Jim Falls, WI, USA, *Sweet Whey Powder* | 99.06

THIRD AWARD

Jim Falls Whey Team, AMPI | Jim Falls Division, Jim Falls, WI, USA, *Flavor Enhanced Sweet Whey Powder* | 98.415

James Yoder, Rothenbuhler Whey Ingredients, Middlefield, OH, USA, *Sweet Swiss Whey Powder* | 98.27

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark Dry Sweet Whey* | 98.23

Gary Sloan Jr., Rothenbuhler Whey Ingredients, Middlefield, OH, USA, *Sweet Swiss Whey Powder* | 97.745

Johnny Honer, Foremost Farms Richland Center, Richland Center, WI, USA, *Teklac* | 97.62

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark Dry Sweet Whey* | 97.05

Johnny Honer, Foremost Farms Richland Center, Richland Center, WI, USA, *Teklac* | 96.94

Luana Plant, Prairie Farms Luana Plant, Monona, IA, USA, *Sweet Whey Powder* | 96.30

Whey, Lactalis American Group, Inc., Buffalo, NY, USA, *Extra Grade Sweet Whey Powder*

Whey, Lactalis American Group, Inc., Buffalo, NY, USA, *Extra Grade Sweet Whey Powder*

Class 136. Whey Protein Concentrate 80

BEST OF CLASS

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark WPC80* | 99.85

SECOND AWARD

Anthony Reyna, Lactalis American Group, Nampa, ID, USA, *Lactalis WPC 80* | 99.80

THIRD AWARD

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Avonlac 182 (Non agglomerated)* | 99.60

B TEAM- Brooke, MWC- Glanbia, St. Johns, MI, USA, *MWC Avonlac 182* | 99.45

Hilmar, Hilmar, CA, USA, *HilmarTM 8000 Whey Protein Concentrate* | 99.45

Hilmar, Hilmar, CA, USA, *HilmarTM 8000 Whey Protein Concentrate* | 99.40

Dalhart, Hilmar, Dalhart, TX, USA, *HilmarTM 8000 Whey Protein Concentrate* | 99.40

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark WPC80* | 99.15

D TEAM- Tucker, MWC- Glanbia, St. Johns, MI, USA, *MWC Avonlac 182* | 99.10

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Avonlac 182 (Non agglomerated)* | 99.10

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Whey Protein 80% concentrate Powder* | 99.10

Dalhart, Hilmar, Dalhart, TX, USA, *HilmarTM 8000 Whey Protein Concentrate*

Lynn Proteins, Granton, WI, USA, *Lynn Proteins*

Norfolk Team, Milk Specialties Global, Norfolk, NE, USA, *MSG WPC 80*

Norfolk Team, Milk Specialties Global, Norfolk, NE, USA, *Milk Specialties Global WPC 80*

Gallo Global Nutrition, Atwater, CA, USA, *Gallo Global Nutrition*

Class 137. Whey Protein Concentrate 80, Instantized

BEST OF CLASS

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark WPC80 instant with Soy Lecithin* | 99.80

SECOND AWARD

Mountain Lake Team, Milk Specialties Global, Mountain Lake, MN, USA, *MSG IWPC 80* | 99.70

THIRD AWARD

Valley Queen Team, Valley Queen Cheese, Milbank, SD, USA, *Instantized Whey Protein Concentrate 80%* | 99.60

C-Team Ethan, MWC- Glanbia, Henderson, MI, USA, *Avonlac 282* | 99.50

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Avonlac 282 instantized (agglomerated)* | 99.45

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Avonlac 282 instantized (agglomerated)* | 99.40

Marquez Brothers International, Inc, Hanford, CA, USA, *El Mexicano WPC 80% Instant* | 99.40

Mountain Lake Team, Milk Specialties Global, Mountain Lake, MN, USA, *MSG IWPC 60* | 99.35

Dalhart, Hilmar, Dalhart, TX, USA, *HilmarTM 8010 Instantized Whey Protein Concentrate* | 99.275

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Whey Protein Concentrate 80 Instantized* | 99.25

Josh Record, Lactalis American Group, Nampa, ID, USA, *Lactalis WPC 80 Instant*

A-Team Brooke, MWC- Glanbia, St. Johns, MI, USA, *Avonlac 282*

Great Lakes Cheese, Adams, NY, USA, *Whey Protein Concentrate 80 Instantized*

Dalhart, Hilmar, Dalhart, TX, USA, *HilmarTM 8010 Instantized Whey Protein Concentrate*

Hilmar, Hilmar, CA, USA, *HilmarTM 8010 Instantized Whey Protein Concentrate*

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark WPC80 instant with Sunflower lecithin*

Hilmar, Hilmar, CA, USA, *HilmarTM 8010 Instantized Whey Protein Concentrate*

Lynn Proteins, Granton, WI, USA, *Lynn Proteins*

Class 138. Whey Protein Isolate 90

BEST OF CLASS

Tim Armstrong, Lactalis American Group, Nampa, ID, USA, *Lactalis WPI 90NI* | 99.90

SECOND AWARD

Dalhart, Hilmar, Dalhart, TX, USA, *HilmarTM 9000 Whey Protein Isolate* | 99.55

THIRD AWARD

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Provon 192 (Non agglomerated)* | 99.50

Team D Tucker, MWC- Glanbia, Henderson, MI, USA, *Provon 192* | 99.45

Hilmar, Hilmar, CA, USA, *HilmarTM 9400 Whey Protein Isolate* | 99.30

Dalhart, Hilmar, Dalhart, TX, USA, *HilmarTM 9000 Whey Protein Isolate* | 99.20

Gallo Global Nutrition, Atwater, CA, USA, *Gallo Global Nutrition* | 99.15

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Provon 192 (Non agglomerated)* | 99.05

Hilmar, Hilmar, CA, USA, *HilmarTM 9400 Whey Protein Isolate* | 98.80

Class 139. Whey Protein Isolate 90, Instantized

BEST OF CLASS

Ettienne Breigant, Lactalis American Group, Nampa, ID, USA, *WPI 90, Instant* | 99.45

SECOND AWARD

Dalhart, Hilmar, Dalhart, TX, USA, *Hilmar™ 9010 Instantized Whey Protein Isolate* | 99.35

THIRD AWARD

Fond Du Lac Team, Milk Specialties Global, Fond Du Lac, WI, USA, *MSG IWPI 90* | 99.10

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Provon 292 (Agglomerated)* | 98.95

Southwest Cheese Whey, Southwest Cheese LLC, Clovis, NM, USA, *Provon 292 (Agglomerated)* | 98.95

Dalhart, Hilmar, Dalhart, TX, USA, *Hilmar™ 9010 Instantized Whey Protein Isolate* | 98.95

Fond Du Lac Team, Milk Specialties Global, Fond Du Lac, WI, USA, *MSG IWPI 90* | 98.90

Hilmar, Hilmar, CA, USA, *Hilmar™ 9410 Whey Protein Isolate* | 98.75

D TEAM- Shannon, MWC- Glanbia, Henderson, MI, USA, *Provon 292- Instant* | 98.70

Hilmar, Hilmar, CA, USA, *Hilmar™ 9410 Whey Protein Isolate* | 98.70

C TEAM- Ethan, MWC- Glanbia, St. Johns, MI, USA, *Provon 292- Instant* | 98.40

Class 140. Whey Permeate

BEST OF CLASS

St Johns, Proliant Dairy Ingredients, St Johns, MI, USA, *Versilac* | 99.83

SECOND AWARD

Melrose, Proliant Dairy, Melrose, MN, USA, *Versilac* | 99.825

THIRD AWARD

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Whey Permeate* | 99.82

Great Lakes Cheese of NY, Great Lakes Cheese, Adams, NY, USA, *Whey Permeate* | 99.70

Esther Contreras, Lactalis American Group, Nampa, ID, USA, *Lactalis WPP* | 99.70

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark Dairy Products Solids* | 99.55

Middlebury Whey team, Agri-Mark, Inc., Middlebury, VT, USA, *Agri-Mark Dairy Products Solids* | 99.35

Whey, Lactalis American Group, Inc., Buffalo, NY, USA, *Whey Permeate Powder* | 99.35

Whey, Lactalis American Group, Inc., Buffalo, NY, USA, *Whey Permeate Powder* | 99.15

Class 141. Non-Fat Dry Milk & Skim Milk Powder

BEST OF CLASS

Garden City, Dairy Farmers of America, Garden City, KS, USA, *SMP LH - 139802* | 99.925

SECOND AWARD

CDF Team B, Continental Dairy Facilities, LLC, Coopersville, MI, USA, *Continental Dairy Products - NDM* | 99.90

THIRD AWARD

West Springfield team, Agri-Mark, Inc., West Springfield, MA, USA, *Agri-Mark NFDm* | 99.80

Foremost Farms - Sparta, Foremost Farms USA, Sparta, WI, USA, *NFDm* | 99.75

CDFSW Team A, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, USA, *Continental Dairy Products* | 99.725

West Springfield team, Agri-Mark, Inc., West Springfield, MA, USA, *Agri-Mark NFDm* | 99.70

DFA Fort Morgan, Dairy Farmers of America, Fort Morgan, CO, USA, *NFDm LH* | 99.70

CDF Team A, Continental Dairy Facilities, LLC, Coopersville, MI, USA, *Continental Dairy Products - NDM* | 99.675

CDFSW Team B, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, USA, *Continental Dairy Products* | 99.675

Foremost Farms - Sparta, Foremost Farms USA, Sparta, WI, USA, *NFDm* | 99.625

Garden City, Dairy Farmers of America, Garden City, KS, USA, *NFDm LH -139801*

Dairy Farmers of America, Fallon, NV, USA, *DFA NFDm 100056*

Fonterra - Cobden, Fonterra Brands (Australia), Cobden, Victoria, Australia, *NZMP - Medium Heat - Skim Milk Powder - Australia*

Class 142. Milk Protein Concentrate

BEST OF CLASS

DFA-Portales, Dairy Farmers of America, Portales, NM, USA, *MPC-85* | 98.745

SECOND AWARD

Milk Protein Experts, Idaho Milk Products, Jerome, ID, USA, *IdaPro MPC-80* | 98.70

THIRD AWARD

DFA-Portales, Dairy Farmers of America, Portales, NM, USA, *MPC-70* | 98.66

Milk Protein Experts, Idaho Milk Products, Jerome, ID, USA, *IdaPro MPC-85* | 98.655

DFA-Portales, Dairy Farmers of America, Portales, NM, USA, *MPC-70* | 98.345

DFA-Portales, Dairy Farmers of America, Portales, NM, USA, *MPC-85* | 98.165

Norfolk Team, Milk Specialties Global, Norfolk, NE, USA, *MSG MPC 70* | 98.005

Norfolk Team, Milk Specialties Global, Norfolk, NE, USA, *MSG MPC 85* | 97.26

United Dairywomen of Arizona, Tempe, AZ, USA, *Milk Protein Concentrate 70%* | 97.255



ACKNOWLEDGEMENTS

Wisconsin Cheese Makers Association wishes to recognize and thank everyone that participated in making the 35th Biennial World Championship Cheese Contest a great success. First, a sincere thank you to our judges:

Chief Judge

Jim Mueller, Mueller Consulting,
Green Bay, Wisconsin

Chief Judges, Emeriti

Bill Schlinsog, Middleton,
Wisconsin

Robert Aschebrock, Stratford,
Wisconsin

Director of Contest Logistics

Randy Swensen, Wisconsin Aging & Grading Cheese, Inc., Little Chute,
Wisconsin

Assistant Chief Judges

Tim Czmowski, ISG Engineering, *Sioux Falls, South Dakota*

Stan Dietsche, Oshkosh Cheese Sales & Storage, *Oshkosh, Wisconsin*

Josef Hubatschek, Retired – ALPMA, *Germany*

Mariana Marques de Almeida, Mrs. J & Co., *Monroe, Wisconsin*

Sandy Toney, Masters Gallery Foods, *Plymouth, Wisconsin*

2024 Contest Judges

Jill Allen, Tillamook Cheese | *Oregon*

Greg Anderson, Kroger Company |
Wisconsin

Gabriele Arlotti, Cheeseltaly | *Italy*

Ir.Maarten Bakker, Royal
FrieslandCampina | *Netherlands*

Marc Bates, Bates Consulting LLC |
Oregon

KJ Burrington, ADPI | *Wisconsin*

Mirjana Curic-Bawden Ph.D., Novonesis |
Wisconsin

Dominique Delugeau, Saputo Cheese
USA | *Wisconsin*

Dr. Nana Farkye, Cal Poly - Prof. Emeritus
| *California*

Jessica Fernández Lopez, Lactography |
Mexico

Adrian Fowler, Fowlers Forest Dairies Ltd |
United Kingdom

Dr. Mucio Furtado, IFF | *Brazil*

Chad Galer, Dairy Management, Inc. |
Illinois

Craig Gile, Cabot Creamery Cooperative
| *Vermont*

Enda Howley, Ornuu | *Ireland*

Kory Hyvonen, Kory's Cheese Sales |
Wisconsin

John Jaeggi, Center for Dairy Research |
Wisconsin

Luis Jiménez-Maroto, Center for Dairy
Research | *Wisconsin*

Andy Johnson, Dairy Connection, Inc. |
Wisconsin

Aileen Kacvinsky, Schuman Cheese |
Wisconsin

Samir Kalit PhD, University of Zagreb |
Croatia

Dr. Kerry Kaylegian, Penn State University
| *Pennsylvania*

Dieter Koch-Hartke, DMK Dairies |
Germany

Kyle Koll, Sargento Foods, Inc. | *Wisconsin*

Drew Kordus, Great Lakes Cheese |
Wisconsin

Laura Laehn, Masters Gallery Foods |
Wisconsin

Dr. Susan Larson, Center for Dairy
Research | *Wisconsin*

Terry Lensmire, Lensmire Dairy
Consulting | *Wisconsin*

Dr. Arnoldo Lopez-Hernandez, University
of Wisconsin-Madison | *Wisconsin/
Mexico*

Thierry Martin, Agropur Canada |
Canada

Christophe Megevand, Schuman Cheese
Inc. | *New Jersey*

Lloyd Metzger, Valley Queen Cheese
Factory | *South Dakota*

Dr. Takayuki Miura, Nippon Veterinary &
Life Sciences University | *Japan*

Gina Mode, Center for Dairy Research |
Wisconsin

Kate Neumeier Clarke, Wisconsin Aging &
Grading Cheese, Inc. | *Wisconsin*

Lars Johannes Nielsen, Danish Dairy
Board | *Denmark*

Per Olesen, St. Clemens Food Products |
Denmark

Garth Pretty, Lakeview Cheese Galore |
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Dr. Francisco de Asís Ruiz Morales, IFAPA
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David Satterness, Chr. Hansen - Retired |
South Dakota

Rosanne Sluijs, CONO Kaasmakers |
Netherlands

Russell Smith, Dairy Australia | *Australia*



Ben Smith, Hilmar | *California*

Dean Sommer, Center for Dairy Research
| *Wisconsin*

Cathy Strange, Whole Foods Market |
Texas

Suresh Sutariya, IFF | *Kansas*

Jason Tarrant, Talley's Group Limited |
New Zealand

Ernesto Toalombo, Colonia Láctica |
Ecuador

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Switzerland

Milna Tudor Kalit PhD, University of
Zagreb | *Croatia*

Eric Vorpahl, Masters Gallery Foods |
Wisconsin

Dr. Richard Weiß, Obersteirische Molkerei
eGen | *Austria*

Julie Winans, Novonesis | *Utah*

Matt Zimbric, Foremost Farms USA |
Wisconsin

VOLUNTEERS

We owe a great deal of gratitude to the volunteers that help the Contest run smoothly, efficiently, and successfully. Thank you to all the volunteers who spent many hours with us to ensure a well-run Contest.

Contest Committee

Greg Alberts, Kelley Supply
Dave Buholzer, Klondike Cheese
Robert Ehrenberg
Gary Grossen
Shaya Guilbault, Decatur Dairy
Emily Harbison, Dairy Connection, Inc.
Steve Krause
Phil Lindemann, Pine River Pre-Pack, Inc.
Mary Lindemann, Pine River Pre-Pack, Inc.
Dan Stearns, Agropur
Steve Stettler, Decatur Dairy
Kevin Thome, The Cheese Reporter
Eric Vorpahl, Masters Gallery Foods
Richard Wold
Bruce Workman, Edelweiss Cheese

Little Chute Check-in Volunteers

Samuel Barbercheck, Henning's Cheese
Nicole Bradford, Kelley Supply
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Bob Ehrenberg
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Ben Gaedke, Masters Gallery Foods
Tyler Guell, Masters Gallery Foods
Bryce Gustafson, Henning's Cheese
Sarah Guttman, Masters Gallery
Carrie Hanko, IFF
Charles Henn, Agropur
Zachary Henning, Henning's Cheese
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Mary Lindemann
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Jason Meier, Land O'Lakes
Cory Meyer, Pine River Pre-Pack, Inc.
Jim Mueller, Mueller LLC
Peggy Noeldner, Nasonville Dairy
Samantha Omer, Repacorp
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Stephanie Paull, Chr. Hansen Inc
Andrew Paulsen, Agropur

Gary Pieper, Novonesis
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Erin Radtke, Sartori Company
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Jodie Schillinger, Maple Ridge Farms
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Dillon Sylla, Associated Milk Producers Inc
Tom Torkelson, Nasonville Dairy
Gary Vidlock
Eric Vorpahl, Masters Gallery Foods
Ronny Wilson, Tetra Pak
Richard Wold

Dry Dairy Ingredient Prep Volunteers

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Corie Grossen
Jim Hanrahan, Kersia
Tomoko Ichinomiya, South Dakota State University
Akimoto Ichinomiya, South Dakota State University
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Susan Larson, Center for Dairy Research
Patrick McVey, Hilmar
Ron Pagel, Pond and Company
Jodie Schillinger, Maple Ridge Farms
Pratishtha Verma, Center for Dairy Research

Madison Contest Volunteers

Graham Archer, Tetra Pak Inc
Lenny Bass, Lactalis
Gordon Bergemann, Maple Leaf Cheese Store
Katie Brockway, CROPP Cooperative/Organic Valley
Ruedi Bucher, ALPMA USA
Glenda Buholzer, Klondike Cheese
Michael Czmowski, Cheese World
Jim Demeter, Masters Gallery Foods
Darrell Demeter, Arla
Bobby DeSeyn

Case Dorresteijn, New Horizons Agriculture, LLC
Kim Dunn, Whole Foods Market
Jacqui Ebert, Sargento Foods
Angie Edge, Dairy Farmers of Wisconsin
Elle Fearing, Carr Valley Cheese
Andre Fellion, Winona Foods, Inc.
Savanna Flood, Schuman Cheese
Taylor Froelich, Cheese Market News
Gary Gosda, Schuman Cheese, Lake Country Dairy
Corie Grossen
David Grothouse, The Cheese People of Grand Rapids
Christine Grothouse, The Cheese People of Grand Rapids
Richard Guggisberg, Guggisberg Cheese
Sarah Guttman, Masters Gallery Foods
Richard Hallada, Kersia USA
Jim Hanrahan, Kersia
Ryan Heiman, Nasonville Dairy
Trevor Heiman, Nasonville Dairy
Amanda Heiman, Nasonville Dairy
Tyler Heiman, Nasonville Dairy
Sam Heiman, Nasonville Dairy
Barb Henning, Henning's Cheese
Matt Henze, Decatur Dairy
Jessica Heupel, Ingredient Exchange
Pam Hodgson, Sartori Company
Jake Huffman, Zimmerman Cheese
Jeremy Huston, Novonesis
Kory Hyvonen, Kory's Cheese Sales
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Bruce Johnson, Retired - Zim's Cheese Blanchardville
Bethany Johnson, Foremost Farms USA
Abrielle Kane, Dairy Farmers of Wisconsin
George Kientzy, **Whole Foods Market**
Jeffrey Klemp, International Machinery Exchange
Drew Klinkoski, The Cheese People of Grand Rapids
Andy Koenig, Lake Country Dairy, Schuman Cheese
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Jeannie Manis, Foremost Farms
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