



2020 NMPF Annual Cheese Competition



2020 CHEESE CLASSES

Category I: Cheddar– up to 3 entries per coop per class

- A. Mild – Approximately 3 months old
- B. Medium – 6 months old or less
- C. Sharp – 6 months to 12 months old
- D. Extra Sharp – 12 months or older

Category II: Italian– up to 4 entries per coop per class

- A. Mozzarella – Fresh, Chunk, Smoked, lipase added, LMPS
- B. Provolone – Smoked, lipase added, LMPS
- C. Hard & Mold-Ripened – Parmesan, Romano and Blue-Veined Cheeses

Category III: Natural– up to 3 entries per coop per class

Brick, Colby, Monterey, Muenster, Co-Jack, Marbled and Multi-Colored

Category IV: Swiss and Baby Swiss– up to 3 entries per coop per class

Category V: Processed American– up to 3 entries per coop per class

- A. Plain
- B. Flavored

Category VI: Unique or Flavored– up to 3 entries per coop per class

- A. Hot or Spicy – Pepper, Jalapeño, Ghost Pepper, Habanero, Chipotle, etc.
- B. Unique or Mild – Gouda, Smoked, Edam, Havarti, Herb, Garlic, Rubs, etc.

Category VII: Cottage Cheese– up to 8 entries per coop per class

- A. Regular – Large Curd, Small Curd
- B. Reduced-Fat – Large Curd, Small Curd, 2%, 1%, Fat-Free
- C. Flavored

Category VIII: Snack- up to 3 entries per coop per class

- A. Natural Cheese Snacks – Cheese Curds, String Cheese, etc.
- B. Processed Cheese Snacks – Cheese Dips, Spreads, Sauces, etc.

Category IX: Open Class- up to 3 entries per coop per class

Examples – Cream Cheese, Neufchâtel, Mexican-Style Soft Cheeses, Ricotta, Mascarpone, Reduced-Fat, Any others

The National Milk Producers Federation's Annual Cheese Competition was the first cheese competition that utilized grading standards to improve cheese quality, and to display such quality in a competitive forum. Over the years, the NMPF Annual Cheese Competition has inspired cooperative members from coast to coast to improve the quality of their cheese production for both membership and marketing purposes, in a spirit of friendly competition. Each year, a majority of NMPF's members participate to showcase their products and to recognize leadership, creativity and talent within their organizations.

As the 2020 Joint Annual Meeting has moved to a "virtual" meeting, the 2020 NMPF Cheese Quality Competition must also be changed to a "virtual" competition. Due to travel restrictions and social distancing requirements, our cheese judges will be evaluating select cheese classes at locations local to them in California, Illinois, and Wisconsin on October 15, 2020. Please read the instructions in this brochure carefully as there are key changes to classes, entries, and shipping that need to be followed to have your cheese judged.

The cheese will be sent directly to the judge judging that specific class. It will be judged on October 15th . Only cheese manufactured by an NMPF member may be entered. Please submit each cheese to be judged in **sample(s) totaling 5-pounds (EXCEPTION FOR COTTAGE CHEESE: 2 pounds). The cheese needs to be shipped to arrive on October 13th or October 14th only.**

IMPORTANT CHANGES FOR 2020 VIRTUAL CONTEST

Please tape an *Entry Identification Tag* from the *Cheese Competition Tracking Form* on all cheese entries (every piece). Please contact Jamie Jonker or Miquela Hanselman if you have questions about which class a cheese should be entered (for complete class list see page 3). Each coop will be allowed a limited number of entries per class as specified on page 3. ***The cheese entries will need to be divided and shipped based on class to the individual cheese judge as listed on page 4.***

Ship the cheese in a sturdy, insulated container marked "REFRIGERATE IMMEDIATELY UPON ARRIVAL, CONTAINS CHEESE". Choose packaging that can be transported and handled without damaging the cheese. Do not use dry ice. Entries may be stacked upon arrival at the judge's location, so pack the cheese accordingly.

A copy of the *Cheese Competition Tracking Form* should be emailed to Jamie Jonker and Miquela Hanselman (jjonker@nmpf.org or mhanselman@nmpf.org)) once the cheese has been shipped. Please email all copies of entries by Friday, October 9, 2020.

SHIPPING BY CLASS INSTRUCTIONS

Head Cheese Judge: Allison Reynolds

Ship to:
California Dairies, Inc.-Turlock
475 S. Tegner Road
Turlock, CA 95380

- Medium Cheddar
- Mozzarella
- Processed Plain
- Processed Flavored
- Unique or Mild Flavored
- Regular, Reduced Fat, Flavored Cottage Cheese

*See page 6 for Allison's shipping label

Cheese Judge: Marianne Smukowski

Ship to:
Dairy Farmers of Wisconsin
Attn: Adam Brock
8418 Excelsior Drive
Madison, WI 53717

- Mild Cheddar
- Sharp Cheddar
- Provolone
- Open Class
- Natural Cheese Snack

*See page 7 for Marianne's shipping label

Cheese Judge: Tim Meyers

Ship to:
Tim Meyers
12748 Skyline Drive
Plainfield, IL 60585

- Extra Sharp Cheddar
- Hard and Mold Ripened Italian
- Natural
- Swiss
- Hot or Spicy Flavor

*See page 8 for Tim's shipping label

PACKING SUGGESTIONS

Based upon observations from previous years' contests, NMPF has the following suggestions for packing cheese for shipment.

Cheese Packaging:

- Shrink-wrapped in clear plastic with all air removed, foil wrapped or consumer packaged to prevent contamination during shipping.
- Specific for 5-pound cottage or ricotta cheese containers: Additionally seal lid with packing tape around the entire circumference of the container. Each year we have one or more 5-pound cottage or ricotta cheese containers that open during shipment.
- Affix entry label to cheese.

Shipping Container:

- 200-pound test corrugated boxes lined with a two-piece foam cooler (box with lid) have demonstrated ability to withstand abuse during shipping.
- Alternatively, plastic-molded coolers have also demonstrated ability to withstand abuse during shipping.



Keeping Cheese Cold:

- Use cold packs to keep cheese cool during shipment.
- Do not use ice, either loose or bagged. As it melts, water will seep through packaging and potentially contaminate the cheese or cause structural failure of the shipping container.
- Never use dry ice.

Packing Material:

- Fill the entire box with packing material, such as packing peanuts or airbags to avoid cheese from being compromised during shipment. This is especially important for **cottage or ricotta cheese**, as each year we have one or more 5-pound cottage or ricotta cheese containers that open during shipment.
- Do not use paper as it may become damp during shipment.

SHIPPING INSTRUCTIONS TO ALLISON REYNOLDS

PLEASE ADDRESS THE SHIPPING CONTAINER (USING BRIGHT YELLOW PAPER) AS FOLLOWS:

**** REFRIGERATE IMMEDIATELY UPON ARRIVAL CONTAINS CHEESE ****

Shipping Label for Allison Reynolds:

Ship Food Product (PERISHABLE ITEMS) to:
(Please Refrigerate)

Receiving Contact:
Allison Reynolds
California Dairies, Inc.-Turlock
475 S. Tegner Road
Turlock, CA 95380
ATTN: Allison Reynolds
Please Hold for NMPF Cheese Contest
NMPF Cheese Judging Contest – Oct. 15, 2020
Box ____ of ____

Allison Reynolds
Telephone: (209)-202-9294
Email: Allison.reynolds@usda.gov

Cooperative: _____
Contact Name: _____
Phone Number: _____
Plant Address: _____

**** REFRIGERATE IMMEDIATELY UPON ARRIVAL CONTAINS CHEESE ****

QUESTIONS?

Please contact:

Jamie Jonker or Miquela Hanselman
Email: jjonker@nmpf.org or mhanselman@nmpf.org
National Milk Producers Federation
2107 Wilson Blvd., Suite 600
Arlington, VA 22201
Phone: (703) 243-6111
Fax: (703) 841-9328

THERE IS NO ENTRY FEE FOR THE COMPETITION.

SHIPPING INSTRUCTIONS TO MARIANNE SMUKOWSKI

PLEASE ADDRESS THE SHIPPING CONTAINER (USING BRIGHT YELLOW PAPER) AS FOLLOWS:

**** REFRIGERATE IMMEDIATELY UPON ARRIVAL CONTAINS CHEESE ****

Shipping Label for Marianne Smukowski

**Ship Food Product (PERISHABLE ITEMS) to:
(Please Refrigerate)**

**Receiving Contact:
Marianne Smuokowski
Dairy Farmers of Wisconsin
8418 Excelsior Drive
Madison, WI 53717
ATTN: Adam Brock
Please Hold for NMPF Cheese Contest
NMPF Cheese Judging Contest – Oct. 15, 2020
Box ____ of ____**

**Marianne Smukowski
Telephone: (608)-265-6346
Email: msmuk@cdr.wisc.edu**

Cooperative: _____
Contact Name: _____
Phone Number: _____
Plant Address: _____

**** REFRIGERATE IMMEDIATELY UPON ARRIVAL CONTAINS CHEESE ****

QUESTIONS?

Please contact:

Jamie Jonker or Miquela Hanselman
Email: jjonker@nmpf.org or mhanselman@nmpf.org
National Milk Producers Federation
2107 Wilson Blvd., Suite 600
Arlington, VA 22201
Phone: (703) 243-6111
Fax: (703) 841-9328

THERE IS NO ENTRY FEE FOR THE COMPETITION.

SHIPPING INSTRUCTIONS TO TIM MEYERS

PLEASE ADDRESS THE SHIPPING CONTAINER (USING BRIGHT YELLOW PAPER) AS FOLLOWS:

**** REFRIGERATE IMMEDIATELY UPON ARRIVAL CONTAINS CHEESE ****

Shipping Label for Tim Meyers

Ship Food Product (PERISHABLE ITEMS) to:
(Please Refrigerate)

Receiving Contact:
Tim Meyers

12748 Skyline Drive
Plainfield, IL 60585

ATTN: Tim Meyers

Please Hold for NMPF Cheese Contest
NMPF Cheese Judging Contest – Oct. 15, 2020

Box ____ of ____

Tim Meyers
Telephone: (630)-942-3223
Email: meyerst@cod.edu

Cooperative: _____

Contact Name: _____

Phone Number: _____

Plant Address: _____

**** REFRIGERATE IMMEDIATELY UPON ARRIVAL CONTAINS CHEESE ****

QUESTIONS?

Please contact:

Jamie Jonker or Miquela Hanselman
Email: jjonker@nmpf.org or mhanselman@nmpf.org
National Milk Producers Federation
2107 Wilson Blvd., Suite 600
Arlington, VA 22201
Phone: (703) 243-6111
Fax: (703) 841-9328

THERE IS NO ENTRY FEE FOR THE COMPETITION.