



CHEESE & BUTTER COMPETITION



**2020
CANADIAN
CHEESE
& BUTTER
COMPETITION**



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Ontario Dairy...

locally crafted, naturally produced.



Proud presenting sponsor of the
Royal Agricultural Winter Fair
Cheese & Butter Competition

www.Milk.org

**DAIRY
DONE
RIGHT.**



2020 CANADIAN CHEESE & BUTTER COMPETITION

PRESENTED BY



metro

Superintendents: Debbie Levy
Lisa McAlpine

NEW IN 2020!

In order to celebrate our winners this year, we are requesting a **submission of 2-3 photos of your cheese or butter, work space or farm** to be featured on our virtual platform.

In addition, please provide any applicable Instagram or Facebook handles.

Submissions can be made via AssistExpo, our online entry system, when entering.

Questions? Please email us directly at rtheriault@royalfair.org

NEW DELIVERY LOCATION

Please refer to Rule #1 - Shipping Information on page 4 for the new 2020 delivery location/address

COMPETITION INFORMATION

Entry Closing Date: Thursday, September 10, 2020

Entry Fee: \$40.00 per entry

Exhibit Arrival Date: Monday, September 21 and
Tuesday, September 22, 2020
Between 9:00 am and 4:00 pm

Deliver to: Royal Agricultural Winter Fair, Show Office
c/o Brampton Fairgrounds
12942 Heart Lake Rd
Caledon, ON L7C 2J3
Please see page 4 for information on how to enter.

JUDGING INFORMATION

Date: Thursday, September 24, 2020

Exhibitors are asked to include the name of the parent company, brand and cheesemaker on their entry forms, if applicable.

GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a second straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

We look forward to crowning this year's Royal Champions!

For more information or to get involved in the Metro's Locally Sourced Program, please email
entry@royalfair.org



2020 CANADIAN CHEESE & BUTTER COMPETITION

RULES AND REGULATIONS

1. The competition is open to all Canadian cheese and butter producers. All entries must be manufactured in a plant registered by the Canadian Food Inspection Agency and/or licensed by the Province in which the plant is located. In all cases the product to be entered must be made in the plant named by the company on the Entry Form.
2. Cheese and butter entries must be made with 100% Canadian fluid milk and/or cream from Canadian cow, sheep, goat or water buffalo. NO modified milk ingredients, NO artificial flavours or colours permitted.
3. Any cheese or butter may only be entered once in the competition under one brand, even if it is marketed under numerous brands.
4. Cheese and butter producers may enter up to 3 different products per class.
5. Each cheese or butter entry must receive a minimum score to qualify for 1st, 2nd or 3rd place. It is possible that prizes are not awarded within a class if the minimum score is not met. In the case of a tie score the judges will re-evaluate to determine the winner.
6. In all cases, the judges' decision is final. The judge(s) has/have the right to reclassify an entry if they feel that it has been placed in the wrong class.
7. Refer to Section 800 Butter, Section 801 Cheddar Cheese, Section 802 Variety Cheese Cow Milk and Section 803 Goat, Sheep, Water Buffalo and Mixed Milk Variety Cheese for specific amounts required.
8. Entries must be made via AssistExpo, RAWF's online entry system, or a paper RAWF entry form must be completed. After the entry closing date, the RAWF will email the exhibitor a confirmation letter.
9. Due to COVID-19, no entries will be returned to exhibitors following the competition in 2020.

RULES AND REGULATIONS—SHIPPING INFORMATION

1. Exhibits entered for competition must be shipped (prepaid) or delivered to:
Cheese and Butter Competition Coordinator
Royal Agricultural Winter Fair, Show Office
c/o Brampton Fairgrounds
12942 Heart Lake Rd
Caledon, Ontario, L7C 2J3
2. All exhibits, whether shipped (prepaid) or delivered in person, must arrive at the RAWF between Monday, September 21 and Tuesday, September 22, 2020 between 9:00am to 4:00pm. **Please ensure you provide your courier with the office hours 9:00am - 4:00pm when scheduling your shipment.** Late entries will not be accepted.
3. Exhibits must be accompanied by:
 - a. A copy of the RAWF entry form
 - b. Requested cheese and butter amounts as per Sections 800, 801, 802 and 803

RULES AND REGULATIONS—JUDGING INFORMATION

4. Each entry will be assessed by two judges: one Technical and one Aesthetic. Technical Judges will deduct points for flaws and defects from a perfect score of 50 points. Aesthetic Judges will award points for outstanding characteristics and qualities to a maximum of 50 points. These two independent scores will be added to obtain a final score for each entry.

Evaluation will be based on the following:
 - Aroma
 - Flavours
 - Texture and Body
 - Appearance and Rind Development (if rind is appropriate to the cheese)
5. Following the judging of Butter, Cheddar Cheese, Variety Cheese – Cow Milk and Goat, Sheep, Water Buffalo and Mixed Milk Variety Cheese, a marked copy of the scorecard will be forwarded to each exhibitor.

2020 CANADIAN CHEESE & BUTTER COMPETITION



PRIZE MONEY FOR COW'S MILK SECTIONS & CLASSES

Butter Competition (Section 800):

\$500 to the 1st Place Winner of each of the seven (7) Cow's Milk ONLY Classes (Classes 1-7). \$5,000 to the Grand Champion Winner (if a Cow's Milk entry AND from an Ontario based Processor) OR \$2,500 to the Grand Champion Winner (if a Cow's Milk entry AND from a Canadian Processor from a Province other than Ontario).

Cheddar Cheese Competition (Section 801):

\$500 to the 1st Place Winner of each of the four (4) Cow's Milk ONLY Classes (Classes 1-4). \$5,000 to the Champion Ontario Cheddar Cow Milk Winner (Class 6). \$5,000 to the Grand Champion Cheddar (Any Milk) (Class 7) if a Cow's Milk entry AND from an Ontario based Processor) OR \$2,500 to the Grand Champion Winner (if a Cow's Milk entry AND from a Canadian Processor from a Province other than Ontario).

Variety Cheese Competition: Cow Milk (Section 802)

\$500 to the 1st Place Winner of each of the sixteen (16) Cow's Milk ONLY Classes (Classes 1-16). \$5,000 to the Grand Champion (Class 17) (from an Ontario based Processor) OR \$2,500 to the Grand Champion Winner (from a Canadian Processor from a Province other than Ontario).

PRIZE MONEY FOR ALL OTHER CLASSES

1st place will receive \$100 in prize money.

For all sections and classes, ribbons to 3rd.

RULES AND REGULATIONS

1. **NEW FOR 2020** Four (4) consumer-sized packages of butter or ghee are required for each entry.
2. No restrictions of size for classes. Must be retail packaging.
3. All butter and ghee classes are based on the Canadian Standards of Identity - CFIA

CLASSES

- | | | | |
|---|---|---|---|
| 1 | Unsalted - minimum 80% milk fat | 6 | Butter (flavoured with fruit, vegetable or relish) minimum 75% milk fat (as per CFIA rules) |
| 2 | Salted - minimum 80% milk fat | 7 | Ghee (natural or flavoured) minimum 99.3% milk fat no more than 0.5% water (as per CFIA rules) |
| 3 | Cultured (salted or unsalted) minimum 80% milk fat | 8 | Other milk butters (i.e. goat, sheep or water buffalo) |
| 4 | Grass Fed or Organic (salted or unsalted) minimum 80% milk fat | | |
| 5 | Butter (seasoning or flavour) minimum 80% milk fat (as per CFIA rules) | | |

CHAMPIONSHIP CLASS

- 9 **GRAND CHAMPION BUTTER**
Highest Scoring Exhibit in Section 800
Rosette

RULES AND REGULATIONS

- NEW IN 2020:** Entry requirements: Classes 1-5 inclusive, cheddar limited to format of approximately 2.5kg.
- All cheddar entered in Classes 1 to 4 shall be made from cow milk.
- All cheddar eligible for Class 6 must be made from Ontario Cow Milk – this must be indicated on the entry form (Champion Ontario Cheddar – Cow Milk). **Winner will be determined by highest score.**
- All cheddars placing 1st in Classes 1-5 will be eligible for Class 7 (Grand Champion Cheddar Any Milk). **Winner will be determined by highest score due to Covid-19 safety measures.**

CLASSES

- Mild Cheddar**
Up to 3 months
- Medium Cheddar**
4 to 9 months
- Extra Old Cheddar**
12 to 24 months
- Aged Cheddar**
2 years and older
- Cheddar – goat, sheep, buffalo**
any format: block, clothbound or waxed

CHAMPIONSHIP CLASSES

- CHAMPION ONTARIO CHEDDAR – COW MILK**
Sponsored by Dairy Farmers of Ontario
- GRAND CHAMPION CHEDDAR (ANY MILK)**



1st place in classes 1 to 5 are eligible

THE SILVER TRIER AWARD (PERPETUAL)

Awarded to the exhibitor with the highest aggregate score in Section 801
by the Central Ontario Cheesemakers' Association. A keepsake will be given to the winner to take home.

RULES AND REGULATIONS

1. **NEW IN 2020:** Each entry must consist of consumer-sized packages or containers. If packages or containers are 300 grams or less, the cheesemaker must provide four (4) units. If packages or containers are over 300 grams, the cheesemaker must provide 2 packages for judging, the total weight of any individual cheese entered must be limited to no more than 3 kg.

CLASSES

- | | |
|--|--|
| <ol style="list-style-type: none"> 1 Fresh Unripened Cheese - Natural (i.e. Ricotta, Cottage Cheese, Cream Cheese, Quark, Mascarpone, Fromage Blanc) 2 Fresh Pasta Filata (i.e. Bocconcini, Fior di Latte, Burrata) 3 Pasta Filata – Ripened (i.e. Provolone, Caciocavallo) 4 Cheese with Grilling Properties - Natural or Flavoured (i.e. Queso Fresco, Paneer, Halloumi). Please note cheese will be grilled for judging 5 Soft Cheese With Bloomy Rind (i.e. brie, camembert)
Moisture content 50% to 60% 6 Soft Cheese with Bloomy Rind – Triple Crème
Moisture content 50% to 60% 7 Soft Cheese Mixed or Washed Rind
Moisture content 50% to 60% 8 Semi-Soft Interior Ripened
Moisture content 40% to 60% | <ol style="list-style-type: none"> 9 Semi-Soft Surface Ripened (including mixed rinds, washed rinds, beer washed, wine washed, cider washed) Moisture content 40% to 60% 10 Firm and Hard – Interior Ripened (except cheddars)
Moisture content 20% to 52% (i.e. gouda) 11 Firm and Hard – Surface Ripened, Natural or Brushed Rind
Moisture content 20% to 52% 12 Brine Cured (i.e. feta styles) 13 Blue Veined 14 Flavoured Cheese except smoked (i.e. wine or beer soaked cheese) 15 Flavoured Cheese except smoked (with added particulate solids i.e. herbs, spices and/or other particulates) 16 Flavoured Cheese - Smoked (must be naturally smoked, no liquid smoke) |
|--|--|

CHAMPIONSHIP CLASS

- 17 **GRAND CHAMPION VARIETY CHEESE - COW MILK**
Highest Scoring Exhibit in Section 802

RULES AND REGULATIONS

1. **NEW FOR 2020:** Each entry must consist of consumer-sized packages or containers. If packages or containers are 300 grams or less, the cheesemaker must provide four (4) units. If packages or containers are over 300 grams, the cheesemaker must provide 2 packages for judging, the total weight of any individual cheese entered must be a limited to no more than 3 kg.
2. Any mixed milk cheese may include cow milk.

CLASSES

- | | | | |
|---|--|---|--|
| 1 | Fresh Unripened Cheese - Natural (i.e. Ricotta, Cottage Cheese, Cream Cheese) | 5 | Interior Ripened (except cheddars – i.e. Gouda, Friulano, Havarti) |
| 2 | Fresh Unripened Cheese - Flavoured (i.e. Ricotta, Cottage Cheese, Cream Cheese) | 6 | Surface Ripened (washed, natural or brushed rinds) |
| 3 | Pasta Filata (fresh and ripened varieties) | 7 | Blue Veined Cheese |
| 4 | Soft Bloomy Rind | 8 | Flavoured Cheese |
| | | 9 | Cheese with Grilling Properties - Natural or flavoured. Please note cheese will be grilled for judging. |

CHAMPIONSHIP CLASS

- 10 **GRAND CHAMPION GOAT, SHEEP, WATER BUFFALO OR MIXED MILK VARIETY CHEESE**
Highest Scoring Exhibit in Section 803

RAWF COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.

HOW WE ARE KEEPING YOU SAFE

- No-contact drop off location for entries
- Masks for all RAWF Show Office staff and competition facilitators
- Physically distanced judging stations
- Sanitization of entries between each handler
- Plexiglass separation between judging stations
- Hand sanitizers for each judging station
- Continuous disinfecting of high-touch areas throughout exhibition grounds and RAWF Offices
- Increased hand sanitizer on-site
- Disinfecting of all surface and high-touch areas between competitions
- Temperature checks for staff, facilitators and judges upon arrival