



## SA DAIRY CHAMPIONSHIPS 2022 CLASS LIST

### **BUTTER CLASSES**

- B/01 Salted butter
- B/02 Unsalted butter
- B/03 Flavoured butter
- B/04 Goat's milk butter
- B/05 Full & medium fat Modified butter
- B/06 Cultured butter

### **CHEESE CLASSES**

#### **Standard cow's milk cheeses – any fat content**

- C/01 Round Gouda (Including Baby Gouda) – maximum age: 2 months
- C/02 Matured Gouda – maximum age: 12 months
- C/03 Rindless Gouda – maximum age: 2 months
- C/04 Mild Cheddar – maximum age: 4 months
- C/05 Matured Cheddar – matured 6 to 9 months
- C/06 Extra matured Cheddar – matured 10 to 18 months
- C/07 Vintage Cheddar – minimum age: 18 months
- C/08 Fior di Latte Mozzarella – soft and fresh
- C/09 Pizza Mozzarella – judged on functionality and flavour
- C/10 Pasta Filata cheese – not entered in classes 8 & 9
- C/11 Camembert – without condiments
- C/12 Brie – without Condiments
- C/13 Camembert or Brie – with condiments
- C/14 Bloomy rind – any type not entered in C/11 – C/13
- C/15 Feta – without condiments

- C/16 Feta – with condiments
- C/17 Danish-style Feta – with or without condiments
- C/18 Halloumi any packaging – judged on functionality and flavour
- C/19 Blue or white veined cheese
- C/20 Medium fat cream cheese – with condiments
- C/21 Medium fat cream cheese – without condiments
- C/22 Full fat cream cheese – with condiments
- C/23 Full fat cream cheese – without condiments
- C/24 Mascarpone – with condiments
- C/25 Mascarpone – without condiments
- C/26 Ricotta – milk and/or whey based
- C/27 Fresh unripened cheese – any type not entered in Classes 20 – 26

**Speciality cheeses - any full or medium fat cheeses without condiments (Cheese not entered in the standard cheese classes)**

- C/28 Speciality soft cheese
- C/29 Speciality semi-soft cheese
- C/30 Speciality semi-hard cheese – maximum age: 3 months
- C/31 Speciality semi-hard cheese – minimum age: 3 months
- C/32 Speciality hard cheese – maximum age: 12 months
- C/33 Speciality extra hard cheese – minimum age: 12 months
- C/34 Speciality brushed rind cheese – any age
- C/35 Speciality washed rind cheese
- C/36 Speciality cheese – not entered in classes C28 – C35

**Speciality cheeses – any full or medium fat cheeses with condiments**

- C/37 Speciality soft & semi-soft cheese – with condiments
- C/38 Speciality semi-hard cheese – with condiments excluding blue mould
- C/39 Speciality hard cheese – with condiments

### **Processed cheeses**

- C/40 Processed cheese spread – any fat content and flavour
- C/41 Processed cheese single portions – any packaging or fat content
- C/42 IWS Processed cheese slices – any packaging, fat content or flavour
- C/43 SOS Processed cheese slices – any packaging, fat content or flavour
- C/44 Processed cheese bulk blocks – any packaging, fat content or flavour

### **Raw milk cheeses**

- C/45 Raw milk fresh, soft or semi-soft cheese – with or without condiments
- C/46 Raw milk semi-hard or hard cheese – with or without condiments

### **Goat's milk cheese**

- C/47 Feta – without condiments
- C/48 Feta – with condiments
- C/49 Bloomy rind cheese – with or without condiments
- C/50 Halloumi
- C/51 Fresh cheese – without condiments
- C/52 Fresh cheese – with savoury condiments
- C/53 Fresh cheese – with sweet and/or fruit condiments
- C/54 Soft and semi-soft cheese – without condiments
- C/55 Soft and semi-soft cheese – with condiments
- C/56 Semi-hard cheese – without condiments
- C/57 Semi-hard cheese – with condiments
- C/58 Hard cheese – with or without condiments

### **Sheep, Buffalo & Mixed milk cheese**

- C/59 Sheep's milk – any type
- C/60 Mixed milk – any type
- C/61 Buffalo milk – any type

## **COTTAGE CHEESE CLASSES**

CC/01 Fat free smooth cottage cheese – without condiments

CC/02 Fat free chunky cottage cheese – without condiments

CC/03 Fat free or low fat chunky cottage cheese – with condiments

CC/04 Low fat smooth cottage cheese – without condiments

CC/05 Low fat smooth cottage cheese – with condiments

CC/06 Low fat chunky cottage cheese – without condiments

CC/07 Full cream or creamed smooth cottage cheese – without condiments

CC/08 Full cream chunky cottage cheese – with condiments

CC/09 Full cream chunky cottage cheese - without condiments

### **Goat's milk cottage cheese**

CC/10 Goat's milk cottage cheese – any type with or without condiments

## **MILK CLASSES**

M/01 Pasteurised milk – full cream

M/02 Pasteurised milk – low fat

M/03 UHT milk – full cream

M/04 UHT milk – low fat

## **CREAM CLASSES**

CM/01 Pouring cream

CM/02 Whipping cream

CM/03 Cultured/sour cream

CM/04 Double thick cream

## **YOGHURT CLASSES**

### **Cow's milk yoghurt**

Y/01 Fat free plain yoghurt

Y/02 Fat free fruit yoghurt

Y/03 Fat free flavoured yoghurt

Y/04 Low fat plain yoghurt

Y/05 Low fat fruit yoghurt

- Y/06 Low fat flavoured yoghurt
- Y/07 Low fat drinking yoghurt – flavoured
- Y/08 Low fat drinking yoghurt – fruit
- Y/09 Low fat yoghurt – any condiments except fruit and flavourants
- Y/10 Medium fat yoghurt – with fruit, flavoured or condiments
- Y/11 Full cream yoghurt – plain
- Y/12 Full cream yoghurt – with any condiments
- Y/13 Full cream yoghurt – with fruit
- Y/14 Full cream yoghurt – flavoured
- Y/15 Full cream yoghurt shake – with fruit, flavoured and/or condiments
- Y/16 Full cream drinking yoghurt with condiments
- Y/17 Double cream yoghurt – plain
- Y/18 Double cream yoghurt – with condiments
- Y/19 Double cream yoghurt with fruit
- Y/20 Double cream yoghurt - flavoured
- Y/21 Snack yoghurt – with condiments, and/or fruit
- Y/22 Snack yoghurt – flavoured

#### **Goat's & sheep's milk yoghurt**

- Y/23 Yoghurt – plain (full fat)
- Y/24 Yoghurt – fruit or flavoured (full fat)
- Y/25 Drinking yoghurt – plain (full fat)
- Y/26 Drinking yoghurt – flavoured (full fat)
- Y/27 Drinking yoghurt – snack

#### **CULTURED & FLAVOURED MILK CLASSES**

- CF/01 Cultured buttermilk
- CF/02 Full cream maas
- CF/03 Flavoured milk – full fat, pasteurised, sterilized or UHT
- CF/04 Flavoured milk – medium fat, pasteurised, sterilized or UHT
- CF/05 Flavoured milk – low fat, pasteurised, sterilised or UHT

### **DAIRY DESSERTS CLASSES**

D/01 Vanilla custard – UHT, pasteurised or fresh

D/02 Aerated and non-aerated dairy desserts

### **DAIRY DIPS & SAUSES CLASSES**

DD/01 Plain or flavoured

### **ICE CREAM & FROZEN YOGHURT CLASSES**

IC/01 Vanilla dairy ice cream

IC/02 Ice cream – with condiments, fruit or flavoured

IC/03 Dairy ice cream – with condiments, fruit or flavoured

IC/04 Dairy ice cream lollies – with condiments, fruit or flavoured

IC/05 Frozen yoghurt – with condiments, fruit or flavoured

IC/06 Frozen yoghurt lollies – with condiments, fruit or flavoured