

***CHEESE CATEGORIES FOR THE  
2009 AMERICAN CHEESE SOCIETY COMPETITION***

**A. FRESH UNRIPENED CHEESES**

Mascarpone, Cream Cheese, Neufchatel, Ricotta, Impastata

**Excluded:** Fresh Goat Cheese, Queso Blanco types, Quark and Cottage Cheeses

AC: Cheeses made from cow's milk

AG: Cheeses made from goat's milk

AS: Cheeses made from sheep's milk and/or mixed milks

AM: Mascarpone – made from cow's milk

AR: Ricotta – made from cow's milk

**B. SOFT RIPENED CHEESES**

White surface mold ripened cheeses - Brie, Camembert, Coulommiers, etc.

BA: Open class for all cheeses made from cow's milk

BB: Brie cheese made from cow's milk

BC: Camembert cheese made from cow's milk

BG: Cheeses made from goat's milk

BS: Cheeses made from sheep's and/or mixed milks

BF: Flavor added - spices, herbs, seasoning, fruits, etc.

BT: Triple Crème Soft Ripened (cream added / blue cheeses Excluded) all milks

**C. AMERICAN ORIGINALS**

Cheeses recognized by the ACS Competition Committee as uniquely American in their original forms - Monterey Jack, Brick Muenster, Colby, Brick Cheese, Teleme, Liederkranz, Oka, etc.

**Excluded:** Brick Mozzarella

CC: Open category made from cow's milk

CG: Open category made from goat's milk

CS: Open category made from sheep's milk and/or mixed milks.

CJ: Monterey Jack – cow's milk

CP: Monterey Jack with Flavors – cow's milk

CY: Colby – made from cow's milk

**D. AMERICAN MADE / INTERNATIONAL STYLE**

**Excluded:** all Cheddars, all Italian Type cheeses

DD: Dutch style, all milks (Gouda, Edam etc.)

DF: Flavor added – Dutch style - spices, herbs, seasonings, fruits

DC: Open category made from cow's milk

DE: Emmentaler style made from cow's milk with eyed formation (Swiss, Baby Swiss, etc.). Excluded: Gruyere, Swiss style and Mountain style cheese

DG: Open category made from goat's milk

DS: Open category made from sheep's or mixed milks

### **E. CHEDDARS**

All Cheddars, all milks sources.

EA: Aged Cheddars, all milks (aged between 12 and 24 months)

EF: Cheddars with sweet flavorings, fruits, seasonings, herbs, spices, alcohol/spirits

EP: Cheddar flavored with sweet, savory, jalapeno, chipotle, red, green peppers;  
Black, white, green peppercorns, garlic, onions

EC: Cheddar from cow's milk, aged less than 12 months

EG: Cheddar from goat's milk, aged less than 12 months

EX: Mature Cheddars: aged between 25 and 48 months

EE: Mature Cheddars: aged longer than 48 months

EW: Cheddars wrapped in cloth, linen, aged up to 12 months

EB: Cheddar wrapped in cloth, linen aged over 12 months

### **F. BLUE MOLD CHEESES**

All cheeses ripened with *Roqueforti* or *Glaucum Penicillium*

**Excluded:** Colorless Mycelia

FC: Blue-veined made from cow's milk

FG Blue-veined made from goat's milk

FS: Blue-veined made from sheep's or mixed milks

FE: External Blue molded cheeses - all milks

### **G. HISPANIC & PORTUGUESE STYLE CHEESES**

Cheeses based on the recipes of the Azorean, Brazilian, Central American, Colombian, Cuban, Guatemalan, Hispanic, Latino, Mexican and Portuguese communities.

GA: Ripened category: Cotija, Flamingo Bolla, Freir, Queso Prato, Queso Anejo, Chihuahua, etc. - all milks

GC: Fresh Unripened category: Queso Blanco (including Queso de Puna and Campesino), Queijo Blanco, Acoreano, Quesadilla, Queso Crema, Queso Andino – all milks

GF: Flavor added spices, herbs, seasoning, fruits, Queso Enchilado, Queso de Apoya, Queso d'Autin - all milks

### **H. ITALIAN TYPE CHEESES**

**Excluded:** Mascarpone and Ricotta

HP: Pasta Filata types - Provolone, Caciocavallo, and all milks

HA: Grating types - Reggianito, Sardo, Domestic Parmesan, all milks - Romano made only from cow or goat's milk and **not** from sheep's milk

HM: Mozzarella types- Brick, Scamorza, String Cheese - all milks

HY: Fresh Mozzarella types - Ovalini, Bocconcini, Ciliegine sizes - all milks

### **I. FETA CHEESES**

IC: Feta made from cow's milk

IG: Feta made from goat's milk

IS: Feta made from sheep's milk

IF: Flavor added - spices, herbs, seasoning, fruits - all milks

### **J. LOW FAT / LOW SALT CHEESES**

JC: Open to Goat, Sheep and Water Buffalo Milk cheeses

JL: Fat Free and Low Fat cheeses –

*Limited to cheeses with 3 grams or less total fat per serving size*

JR: Light/Lite and Reduced Fat cheeses –

*Limited to cheeses with 25 – 50% reduction of fat per serving size*

*When 50% of calories in the serving size come from fat.*

JF: Flavor added - spices, herbs, seasonings, fruits - all milks

***Nutritional Information qualifying cheese as a dietary type cheese must accompany each cheese entry! Each cheese entry must be labeled with one of the following terms:***

**Fat-Free:** less than 0.5 grams fat per labeled serving size & no added fat or oil

**Low Fat:** maximum 3 grams total fat per serving for serving size if serving size is more than 30 grams or 2 tablespoons; and 3 grams of fat or less per 50 grams of product if serving size is less than 30 grams less than 2 tablespoons.

**Light or Lite:** if less than 50% of calories come from fat the cheese label must show a 33.3% reduction of calories than referenced amount or 50% reduction in fat.

If more than 50% of calories come from fat the cheese labels must show a minimum of 50% reduction of fat per referenced amount.

**Reduced Fat:** minimum 25% reduction in total fat per referenced amount.

*Source: U.S Nutrition Labeling & Education Act -Nov., 1990*

### **K. FLAVORED CHEESES**

***Entries are limited to cheeses NOT included in Categories with "Flavor Added" Subcategories (B, C, D, E, G, I, J, N, O, P Q, R and S)***

KC: Cheeses flavored with all peppers (chipotle, jalapeno, chiles, etc.) – all milks

KF: Cheeses flavored with herbs, fruits, vegetables, flowers, syrups – all milks

KP: Cheeses flavored with crushed or whole peppercorns or savory spices – all milks

KG: Open category made from goat's milk

KS: Open category made from sheep's milk

KH: Flavor added Havarti - spices, herbs, seasonings, fruits

### **L. SMOKED CHEESES**

***Information about the smoke source (i.e. natural and/or smoke flavorings) must accompany each cheese entry.***

LC: Open category made from cow's milk

LG: Open category made from goat's milk

LS: Open category made from sheep's milk

LM: Smoked Italian Styles, (i.e. Mozzarella, Scamorza, Bocconcini, Ovalini, etc.)

LD: Smoked Cheddars

### **M. FARMSTEAD CHEESES**

*Limited to cheeses and fermented milk products produced with:*

- 1. Milk from herds on the farm where the cheese is produced*
- 2. Care and attention given to the purity, quality, and flavor of the milk*
- 3. Production primarily accomplished by hand*
- 4. Natural ripening with emphasis on development of characteristic flavor and texture, without the use of shortcuts and techniques to increase yield and shelf life at the expense of quality*
- 5. Respect for the traditions and history of cheese making regardless of the size of the production*

MA: Open Category for all Milks aged up to 60 days – all milks

MC: Open Category Cow's Milk Cheeses aged over 60 days

MG: Open Category Goat's Milk Cheeses aged over 60 days

MS: Open Category Sheep's Milk and Mixed Milk Cheeses aged over 60 days

MF: Open Category for all Cheeses with Flavorings Added – all milks

### **N. FRESH GOAT'S MILK CHEESES**

NO: Fresh Goat Rindless (black ash coating permitted)

Extruded shape, goat logs, goat cheese in cylinders, buche style, etc.

fresh goat cheese in containers, cups, tubs, cryovac bags

NS: Fresh Goat Cheese - Hand shaped, formed or molded into pyramid, disc, drum, crottin, basket or other shape.

NF: Fresh Goat Cheese – Flavor added

Cheeses flavored with floral, fruits, liquors, citrus, berries, cacao

NH: Cheeses flavored with Herbs, extracts, truffles and truffle oil

NP: Cheeses flavored with peppers (sweet or savory, jalapenos, chipotles, etc.)  
mustards, olives, wasabi, onion, garlic, and spices

### **O. FRESH SHEEP'S MILK CHEESES**

Open to all shapes and styles of **rindless, unaged, fresh** sheepmilk cheeses.

OO: Open category

OF: Flavor added - spices, herbs, seasonings, fruits

### **P. MARINATED CHEESES**

*Entries must identify the type of marinade (i.e. olive oil, safflower oil, vinegar, wine, etc.)*

PC: Open category made from cow's milk

PG: Open category made from goat's milk

PS: Open category made from sheep's milk

PF: Flavor added - spices, herbs, seasonings, fruits - all milks

### **Q. CULTURED MILK PRODUCTS**

Limited to Plain Yogurt, Crème Fraiche, Fromage Blanc, Kefir, Labne, Quark etc.

Cultured products made with added oil belong in Category "P"

QC: Cultured products made from cow's milk

QG: Cultured products made from goat's milk

QS: Cultured products made from sheep's milk

QF: Limited to Crème Fraiche products made from cow's milk

QQ: Limited to Fromage Blanc and Quark Cheese made from cow's milk

QY: Yogurts made from all milk sources

QA: Flavor added – spices, herbs, seasonings, fruits – all cultured products

### **R. BUTTERS**

Whey Butter, Salted Butter, Sweet Butter, Cultured Butter, etc.

RC: Salted Butter made from cow's milk with or without cultures

RO: Unsalted Butter made from cow's milk with or without cultures

RG: Butter made from goat's milk

RS: Butter made from sheep's milk

RF: Flavor added - spices, herbs, seasonings, fruits - all milks

### **S. CHEESE SPREADS**

Spreads produced by grinding and mixing, without the aid of heat and/or emulsifying salts, one or more natural cheeses

SC: Open category made from cow's milk, cold pack cheese and cheese food, unflavored – maximum moisture 44%

SG: Open category made from goat's milk, cold pack cheese and cheese food, unflavored – maximum moisture 44%

SS: Open category made from sheep's milk, cold pack cheese and cheese food, unflavored – maximum moisture 44%

SF: Cream cheese and other natural cheese spreads - flavor added - spices, herbs, seasonings, fruits - all milks - maximum moisture 60%

### **T. AGED SHEEP'S MILK CHEESES**

Caciotta, Romano, Manchego, Table Cheeses, etc.

TO: Open category

### **U. AGED GOAT'S MILK CHEESES**

Taupiniere, Rinded Logs & Pyramid Types, etc.

UG: Open category

### **V. WASHED RIND CHEESES**

Liederkranz, Limburger, Brick Types and Styles, etc.

Cheeses with a rind or crust washed in salted brine, whey, beer, wine, other alcohol or grape lees that exhibit an obvious smeared or sticky rind and/or crust.

**Excluded:** All Washed Curd Cheeses

VC: Open category, cow's milk

VG: Open category, goat's milk

VS: Open category, sheep's milk

VA: Cheeses aged more than 90 days with less than 42% moisture, all milks

**Examples** - Brick Cheese, Raclette, Swiss Appenzeller or Vignerons-style