

Rules and regulations for the 6th Mountain Cheese



CASEUS MONTANUS, the International Centre for the Safeguarding and Valorisation of Mountain Cheese Products, has issued the following rules and regulations to govern the proceedings of the International Mountain Cheese Competition:

Article 1: General rules

In submitting their entry form to the International Mountain Cheese Competition, all participants agree to abide by the conditions stated in the following regulations. There is no legal recourse in connection with the competition. The competition management's decision is final and cannot be appealed against in case of contestations.

Article 2: Eligibility

In order to be eligible, the following conditions must be met:

- The cheese must be presented exclusively by the producer. The maturing or ripening company may be mentioned.
- The cheese must be made of milk produced at an altitude exceeding 600 m (to be verified by national organisation). Entries from Switzerland will only be admitted if they fulfil the requirements of the Swiss by-law on the use of the labels «mountain» and «alp» for agricultural products and processed agricultural products (Mountain and Alp by-law, BALV).
- The cheese must comply with the minimum maturing period within the height zone as defined by the regulations for the appropriate cheese type.
- Only one sample of the same product can be entered into the competition.
- All legal requirements must be fulfilled.

Article 3: Entry fees

Entry fees of CHF 75.– for each cheese sample entered are to be paid at the time of entry. Entry fees will not be refunded.

Article 4: Cheese categories

Cheese samples can only be entered in the following categories:

No.	Category description
200	Cream cheese
210	Fresh pasta filata
220	Ripened pasta filata
230	White veined soft cheese
240	Smear ripened soft cheese
250	Flavoured soft cheese
260	Blue veined cheese (blue cheese)
270	Semi soft cheese
280	Flavoured semi soft cheese
290	Smear ripened hard cheese
300	Hard cheese (fermented using propionic acid bacteria)
310	Other hard cheese
320	Extra hard cheese
330	Sheep's milk cheese
340	Goat's milk cheese
350	Other cheeses

- Each category must have at least 5 cheese sample entries. The organisers reserve the right to add more categories.
- Sub-categories will be formed for cheeses with a protected designation of origin as long as there are at least 5 cheese samples.
- The type of milk used (cow's milk, sheep's milk, goat's milk or buffalo's milk) must be declared on the entry form. If the cheese is produced using mixed milks, then all the various milk sources must be entered.

Article 5: Entry

- Entry documentation will be available approximately 2–3 months prior to the competition.
- The entry forms require the following information: company/ name, address, postcode/city, country, telephone number, fax, email, name of cheese, category, type of milk used, agreement to abide by all rules and regulations, payment of entry fees by bank transfer, date, place and signature.
- Each cheese requires a separate entry form.
- Entry forms for any cheeses which do not belong to a standard variety or which do not have a standard variety description should include a short overview of the quality characteristics of the cheese (1. Appearance, exterior, holes; 2. Taste, aroma; 3. Consistency, body; 4. Special characteristics and usual method of consumption). This will be used to judge the cheese.
- Entry forms must be received and entry fees paid in full by the 10th September 2009. Entries are only valid once the full entry fees have been paid.
- Once the entry forms have been processed and entry fees paid, the participants will receive both entry confirmation details and the documents which must accompany all cheese samples.

Article 6: Submission of cheese samples

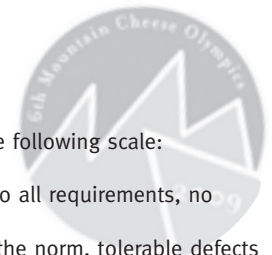
The following points are to be observed when submitting cheese samples:

- The request for sending the samples will be provided by the organisers approximately 1 month prior to the competition.
- All accompanying documentation must be fully and accurately completed (incl. if necessary, a valid proof of origin such as EUR.1 or proof of origin and a Common Veterinary Entry Document – CVED import form).
- All submitted cheese samples must be of the correct maturity for consumption.

Participants must provide the following quantities of cheese free of charge:

Cheese	quantity or number of pieces to be submitted
– Cheeses with a unit weight above 8 kga e.g. large loaf hard cheese	a single piece weighing at least 5 kg wedge-shaped, without trier holes
– Unit weight 2–8 kg	whole cheeses weighing at least 4 kg in total
– Unit weight 500 g–2 kg	whole cheeses weighing at least 2 kg in total in original packaging
– Unit weight below 500 g	whole cheeses weighing at least 1 kg in total in original packaging





- Cheese samples should be sent cooled wherever possible and all transport costs and customs registration and duty charges must be borne by the participants.
- Cheeses arriving for the competition from Switzerland or EU countries may arrive by post.
- Cheese samples arriving from other countries (non-EU) must arrive through the Geneva or Zurich airport customs offices.
- Any cheeses which arrive at the receiving office after the 15th October 2009 will not be permitted to enter the competition.
- All cheese samples entered become the property of the organisers.
- All cheese samples will be allocated a code number by the organisers to guarantee impartiality.

Article 7: Jury, judging procedure

- The judging teams will be composed of representatives from various countries taken from the fields of production, trade and consumers.
- Participants are excluded from judging in their own category as are jury members who are either related to, or work with one of the participants.
- Registration forms from jury members must clearly state place of work and position within the company.
- All teams undergo a preliminary examination in which they are made aware of the judging criteria. The experts will judge the cheeses on an individual basis with their own separate marking sheets.
- Cheeses are judged according to the degree of deviance from the product description.
- As a rule, whole points will be awarded. Exceptionally, half points may be awarded per position. Any marks under 4 must be justified.
- If any of the individual marks vary by more than one point for a particular position, the judges will re-examine the sample together for that position.
- A senior judge leads the judging team for each category and is responsible for ensuring that the preliminary training runs smoothly, that individual marking sheets are collated and that any necessary re-examinations are carried out. There must be a single definitive ranking list for each category.
- All judging results must be treated as confidential by both the competition organisers and the judges.

Article 8: Judging criteria

As a rule, cheese samples will be judged as follows:
(maximum score: 20 points):

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|-------------------------------|-----------------------|
| - Appearance, exterior, holes | max. 5 points |
| - Taste, aroma | max. 5 points |
| | (x2) = max. 10 points |
| - Consistency, body | max. 5 points |

Marks will be awarded according to the following scale:

- | | |
|------------|---|
| - 5 points | complete adherence to all requirements, no defects |
| - 4 points | minor deviance from the norm, tolerable defects |
| - 3 points | noticeable deviance, minor defects |
| - 2 points | distinct deviance, noticeable defects |
| - 1 point | substantial deviance, intolerable defects |
| - 0 point | massive defects, completely altered, cannot be assessed |

Article 9: Awards

- In general, one medal set (gold, silver and bronze) will be awarded for each category. 20 % of participants in each category will receive a diploma.
- In addition, within each category, the cheeses with a protected designation of origin will receive awards. The best placed cheese with a protected designation of origin will receive a prize as long as there are at least 5 cheeses of the same type in the competition.
- All medal winners will be invited to attend the award ceremony.
- All participants will be informed of their results directly or through their national organisation.

Article 10: Use of the title for publicity purposes

- The rights of the Mountain Cheese Olympics are the sole property of CASEUS MONTANUS.
- Mountain Cheese Olympics award winners are permitted to use the CASEUS MONTANUS competition logo for a period of two years.
- CASEUS MONTANUS will make its competition logo available upon request. Users must declare the intended use of the logo for approval by CASEUS MONTANUS.
- Medal winners and those who receive any of the special prizes will be announced to the national organisations and attendant press for release to the general public.

