



# **BLOEM SHOW DAIRY SECTION ~ 2017**

## **CONTACT DETAILS:**

Bloem Show  
Box 377  
Bloemfontein  
9300

Tel: 051 448 9894/5/6

Fax: 0865549218

[anne@bloemskou.co.za](mailto:anne@bloemskou.co.za)

[www.bloemshow.co.za](http://www.bloemshow.co.za)

### **Important information:**

- Complete entry and submit before the closing date.
- Information available on the website [www.bloemshow.co.za](http://www.bloemshow.co.za)
- Entry Fee R170 – Jan Alleman class  
Entry Fee R60 per entry – all other classes
- **Apply labels or stickers with name of entrants to entries – each product must be labelled**
- Closing date for entries **Friday 31 March 2017**
- Cheques made payable to Central Agricultural Society  
Banking details for deposits:  
ABSA  
Acc no 0470740256  
Branch Code 334 134
- Products for judging to be delivered at the Iris Hall, Bloem Show, Curie Avenue, Bloemfontein  
– **Friday 7 April 2017 before 16:00**
- Judging will take place on **Wednesday 12 April 2017**
- Results will be made available at the prize giving (Date to be confirmed)
- **Complete results will be available on the website after the show and will be sent to each entrant by email.**

## DAIRY CLASS 1

Class 1 is divided into three different competitions as follows:

- ◆ “Jan Alleman” Class
- ◆ Champion Exhibitor’s Class
- ◆ Champion Dairy Product

### “JAN ALLEMAN” CLASS

**Entry Fee:** R160.00 per entry

The following varieties of cheese will be bought for judging on a certain day by an assigned person at any of the three large chain stores. Products of the same category will be bought at the same store. The products will be judged by the public during the period of the show.

◇ Gouda cheese

- The winner will be determined by the products with the highest percentage
- The winner will receive the “**JAN ALLEMAN**” **FLOATING TROPHY** at the annual prize giving function

### CHAMPION EXHIBITOR’S CLASS

**Entry Fee:** None

The average percentage points of every dairy manufacturer that entered at the Dairy Section, will be taken into account and the manufacturer with the highest average will be the Champion Exhibitor.

A minimum of five entries will be required.

The winning manufacturer will receive the NAMPAK LIQUID FLOATING TROPHY at the annual prize giving function

### CHAMPION DAIRY PRODUCT

**Entry Fee:** None

The product that receives the highest point from the judges, will be awarded with a **FLOATING TROPHY** at the annual prize giving function

## DAIRY CLASS 2

### BUTTER

**Entry Fee:** R50 per class (State name of butter-maker in each class)

- 2.1 **Unsalted Butter**  
Four packets
- 2.2 **Salted Butter**  
Four packets

**2.2 Flavoured Butter**  
Four packets – any flavour

**2.3 Goat's Milk Butter**  
Four packets

**2.3 Butter Spread**  
Four packets

## DAIRY CLASS 3

### COW'S MILK CLASSES

#### GOUDA CHEESE

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

**3.1 Round Gouda Cheese** – 3 months maximum  
One round cheese

**3.2 Baby Gouda Cheese** – 3 months maximum  
Two cheeses

**3.3 Rindless Gouda** – 3 months maximum  
The "CRYOVAC" Rindless Gouda Floating Trophy will be awarded to the cheese-maker of the winning cheese factory. One cheese  $\pm$  3 kg

**3.4 Matured Gouda** – maximum age: 12 months  
One cheese  $\pm$  3 kg

**3.5 Independent Manufacturer's Class (PD's)**  
Gouda cheese manufactured on premises with a productive capacity of less than 50 tons per month - minimum mass 3 kg

## DAIRY CLASS 4

### CHEDDAR CHEESE

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

**4.1 Rindless Cheddar** – 3 months  
The "CRYOVAC" Rindless Cheddar Floating Trophy awarded to the cheese-maker of the winning cheese factory. One cheese  $\pm$  3 kg

**4.2 Mild Cheddar** – 0 to 5 months  
One cheese  $\pm$  3 kg

**4.3 Matured Cheddar** – 6-9 months  
One cheese  $\pm$  3 kg

**4.4 Extra Matured Cheddar** – 10-18 months  
One cheese  $\pm$  3 kg

4.5 **Vintage Cheddar** – Minimum age 18 months  
One cheese ± 3 kg

4.6 **Independent Manufacturer's Class (PD's)**  
Cheddar cheese manufactured on premises with a productive capacity of less than 50 tons per month – minimum mass 3 kg.

## DAIRY CLASS 5

### SPECIAL CHEESE CLASS

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

#### Mention kind of cheese on wrapping

5.1 **Extra Hard Cheeses** (Tussers, Chesso, Fiddlers, Colchester etc.)  
Minimum mass 3 kg – minimum age 12 months

5.1 **Hard Cheeses** (Tussers, Chesso, Fiddlers, Colchester etc.)  
Minimum mass 3 kg – maximum age 12 months

5.2 **Semi Hard Cheeses** (medium fat - e.g. Edam)  
Minimum mass 3 kg – maximum age 6 months

## DAIRY CLASS 6

### EXOTIC CHEESES

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

6.1 **Feta Cheese without condiments**  
Minimum of two containers, any packaging

6.2 **Feta Cheese with condiments**  
Minimum of two containers, any packaging

6.3 **Danish Style Feta – without condiments**

6.4 **Surface Ripened White Mouldy Cheese**  
Camembert with added flavour ingredients – 500 g

6.5 **Surface Ripened White Mouldy Cheese**  
Camembert without added flavour ingredients – 500 g

6.6 **Surface Ripened White Mouldy Cheese**  
Brie with added flavour ingredients – 500 g

6.7 **Surface Ripened White Mouldy Cheese**  
Brie without flavour ingredients – 500 g

- 6.8 **Blue Veined Cheese i.e. Roquefort type**  
Any packaging with a minimum mass of 500g
- 6.9 **Mozzarella**  
Minimum 3 kg, any packaging
- 6.10 **Halloumi from Cow's Milk**  
Two containers or 150g per entry

Floating Trophy donated by the late Fred van Zyl for the best entry

## DAIRY CLASS 7

### PROCESSED CHEESE

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

- 7.1 **1 Loaf processed cheese without added ingredients** - cheese spread excluded 1 x 1 (minimum mass)
- 7.2 **1 Loaf processed cheese with added ingredients** – cheese spread excluded 1 x 1 (minimum mass)
- 7.3 **Processed cheese slices - Cheddar** – 4 packets - IWS
- 7.4 **Processed cheese slices - Gouda** – 4 packets - IWS
- 7.5 **Processed cheese slices - Flavoured** – 4 packets - IWS
- 7.6 **Processed cheese slices - Cheddar** – 4 packets – slice on slice
- 7.7 **Processed cheese slices - Gouda** – 4 packets – slice on slice
- 7.8 **Processed cheese slices - Flavoured** – 4 packets – slice on slice
- 7.9 **Cheese spread – any flavour** – Two containers

## DAIRY CLASS 8

### GOAT'S MILK CHEESE

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

- 8.1 **Fresh Cheese** – Two containers of 125g each per entry
- 8.2 **Soft Cheese** – Two containers of 125g each per entry
- 8.3 **Semi Soft Cheese** – Two containers of 125g each per entry
- 8.4 **Semi Hard Cheese** – Part of a cheese, e.g. 500g, vacuum packed and the kind of cheese marked clearly on the wrapping
- 8.5 **Hard Cheese** – Part of a cheese, e.g. 500g, vacuum packed and the kind of cheese marked clearly on the wrapping
- 8.6 **Feta** – Two containers or 150g per entry

### SHEEP'S MILK CHEESE

- 8.7 **Soft Cheese** – Two containers of 125g each per entry
- 8.8 **Semi Soft Cheese** – Two containers of 125g each per entry
- 8.9 **Semi Hard Cheese** – Part of a cheese, e.g. 500g, vacuum packed and the kind of cheese marked clearly on the wrapping
- 8.10 **Hard Cheese** – Part of a cheese, e.g. 500g, vacuum packed and the kind of cheese marked clearly on the wrapping

### HALLOUMI

- 8.6 **Halloumi from Goat's Milk** – Two containers or 150g per entry
- 8.7 **Halloumi from Sheep's Milk** – Two containers or 150g per entry

## DAIRY CLASS 9

### COTTAGE CHEESE

**Entry Fee: R50 per class** (State name of cheese-maker in each class)

#### **Containers to be supplied with class numbers**

A **floating trophy** donated by **Clover SA** will be awarded for most points in class 9. Participants must enter in classes 9.2, 9.3 and 9.4 to qualify for the trophy

- 9.1 **Low Fat Smooth Cottage Cheese** (without added ingredients)  
Two containers
- 9.2 **Low Fat Smooth Cottage Cheese** (with added ingredients)  
Two containers
- 9.3 **Smooth Cream Cottage Cheese**  
Two containers
- 9.4 **Low Fat Chunky Cottage Cheese** (with cream sauce without added ingredients)  
Two containers
- 9.5 **Fat Free Smooth Cottage Cheese** (without added ingredients)  
Two containers
- 9.2 **Fat Free Smooth Cottage Cheese** (with added ingredients)  
Two containers
- 9.3 **Fat Free Chunky Cottage Cheese** (without added ingredients)  
Two containers

- 9.4 **Fat Free Chunky Cottage Chesse** (with added ingredients)  
Two containers

## DAIRY CLASS 10

### CREAM CHEESE

**Entry Fee: R50 per class** (State name of maker in each class)

**Containers to be supplied with class numbers**

- 10.1 **Low Fat Flavoured Cream Cheese**  
Two containers
- 10.2 **Low Fat Plain Cream Cheese**  
Two containers
- 10.3 **Full-cream Flavoured Cream Cheese**  
Two containers
- 10.4 **Full-cream Un-flavoured Cream Cheese**  
Two containers

## DAIRY CLASS 11

### MILK PRODUCTS

#### YOGHURT

**Entry Fee: R50 per class** (State name of maker in each class)

**Containers to be supplied with class numbers**

**Quantities depend on the size of the containers** – enough yoghurt must be available for ten judges. If large containers are used, one container will be sufficient, otherwise six smaller containers per class/flavour.

A **floating trophy** donated by **Dairy Belle** will be awarded. Participants must enter in the **first four classes** to qualify. An average percentage will be taken into consideration if entered in more classes.

- 11.1 **Low Fat Plain Yoghurt – 1.5% to 2.5%**
- 11.2 **Low Fat Flavoured Yoghurt – 1.5% to 2.5%**  
\* Strawberry and/or apricot
- 11.3 **Low Fat Fruit Yoghurt – 1.5% to 2.5%**  
\*Strawberry yoghurt and/or stewed fruit and custard and/or fruit cocktail
- 11.4 **Drinking Yoghurt smooth (without fruit)**  
\* Strawberry and/or Granadilla and/or Blackcurrent
- 11.5 **Drinking Yoghurt with fruit**  
\* Strawberry and/or Apricot
- 11.6 **Fat Free Flavoured Yoghurt – not more than 0.5%**  
Strawberry and/or Peach and/or vanilla and/or tropical



- 11.7 Full Cream Plain Yoghurt – at least 3.0%
- 11.8 Full Cream Yoghurt with added ingredients – at least 3.0%
- 11.9 Double Cream Plain Yoghurt – at least 4.5%
- 11.10 Double Cream Yoghurt with added ingredients – at least 4.5%
- 11.11 Full Cream Plain Yoghurt from Goat's Milk
- 11.12 Full Cream Plain Yoghurt from Sheep's Milk
- 11.13 Full Cream Yoghurt from Goat's Milk with added ingredients
- 11.14 Full Cream Yoghurt from Sheep's Milk with added ingredients

## DAIRY CLASS 12

### ACIDIFIED/FLAVOURED/FRESH MILK

**Entry Fee:** R50 per class (State name of maker in each class)

#### Containers to be supplied with class numbers

- 12.1 **Acidified Full Cream Milk (Amazi)**  
Two containers
- 12.2 **Low Fat Flavoured Milk**  
Flavours must include  
Any flavour– four bottles
- 12.3 **Fresh full cream milk**  
Two large containers

## DAIRY CLASS 13

### CREAM

**Entry Fee:** R50 per class

#### Containers to be supplied with class numbers

- 13.1 **Fresh cream**  
Four containers

## DAIRY CLASS 14

### DAIRY BLENDS

Entry Fee: R50 per class

Containers to be supplied with class numbers

- 14.1 Dairy fruit juice blend  
Two large containers

## DAIRY CLASS 15

### READY TO SERVE CUSTARD

Entry Fee: R50 per class

Containers to be supplied with class numbers

- 15.1 CUSTARD  
Two large containers