

DAIRY PRODUCTS

Board Members in Charge
Commissioner Ryan Quarles and Dean Nancy Cox

Eunice Schlappi - Superintendent
Dairy Products Association of Kentucky, Inc.

ENTRIES CLOSE - JULY 2

*NEW LOCATION - SOUTH WING A

ENTRIES RECEIVED:

Monday, August 13, 1:00 - 5:00 p.m.

Tuesday, August 14, 9:00 a.m. - 12:00 Noon

RULES

1. See General Rules on pages 189-191.
2. **Please Note: The Dairy Products department has a new location. It is now located in South Wing A. All entries should be brought to South Wing A on Monday, August 13th or Tuesday, August 14th.**
2. Entries that are sent or delivered to Dairy Products Department, Kentucky State Fair for display and judging should not arrive earlier than 1:00 p.m. EDT, August 13.
3. All entries must be submitted from facilities that are licensed/ permitted and regulated by their state milk safety agency. Out of State entries must provide sample retail label.
4. **It is the responsibility of the exhibitor to place the identification tags on products before or at entry. ENTRIES SHALL NOT BE LARGER THAN 1/2 GALLON SIZE (except as otherwise stated in individual classifications) AND ALL ENTRIES SHALL BE IN UNLABELED WHITE, CLEAR OR BLANK CONTAINERS OR THE COMPANY/BRAND SHALL OTHERWISE BE COVERED FOR JUDGING.**
5. Judging will be held on Tuesday afternoon (beginning at 12:00 Noon EDT).
6. At the close of the Fair, all entries in this department will become the property of the Dairy Products Association of Kentucky.
7. The score of all Dairy Products will be according to the American Dairy Science Association suggested scoring guide.
8. All exhibitors may receive a copy of the judge's report showing scores upon request.
9. Blue ribbons will be awarded to all deserving entries in the opinion of the judges. Only blue ribbon winners will be eligible for a Gold Medal Award.

Note to exhibitors: The judges will be available following the judging to discuss your products.

Only one entry per class per plant may be made.

Entries are open to plants located in Kentucky and plants routinely distributing products into Kentucky.

DIVISION 2701

CHEDDAR CHEESE

Class No.

- 1 Mild Cheddar Cheese, made after May 1, 2018, but before August 1, 2018. Any size and package style shown in Kentucky. GOLD MEDAL AWARD*
- 2 Aged Cheddar Cheese, made prior to Feb. 1, 2018. Any size and package style shown in Kentucky. GOLD MEDAL AWARD*

PROCESSED AMERICAN CHEESE

- 3 Any processed American Cheese sold in Kentucky. To be shown in the size and style in which it is usually marketed. GOLD MEDAL AWARD*

NATURAL CHEESE

- 4 Any natural cheese sold in Kentucky. To be shown in the size and style in which it is usually marketed. GOLD MEDAL AWARD*

BUTTER

- 5 Sweet Cream Butter - GOLD MEDAL AWARD*

COTTAGE CHEESE

- 6 Lowfat Cottage Cheese - 2% or less butterfat sold in Kentucky. To be displayed in 12 oz - 24 oz packages. GOLD MEDAL AWARD*
- 7 Cottage Cheese, small curd style, sold in Kentucky. To be displayed in 12 oz - 24 oz packages. GOLD MEDAL AWARD*

CHOCOLATE MILK

- 8 Lowfat Chocolate Milk 1/2% - 1% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*
- 9 Chocolate Milk, 3.25% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*

CULTURED PRODUCTS

- 10 Cultured sour cream in 8 oz - 16 oz cartons. GOLD MEDAL AWARD*
- 11 Cultured buttermilk or cultured buttermilk with butter flakes or granules added - 2% - 3.25% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*
- 12 Cultured buttermilk less than 2% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*
- 13 Yogurt, Strawberry Flavor. GOLD MEDAL AWARD*

FROZEN DESSERTS

(1/2 Gallon sizes preferred)

- 14 Ice Cream Premium, Vanilla, 12%-14% butterfat. GOLD MEDAL AWARD*
- 15 Ice Cream, Vanilla, 10% butterfat. GOLD MEDAL AWARD*
- 16 Reduced Fat Frozen Dessert, Vanilla, less than 25% butterfat of normal ice cream. GOLD MEDAL AWARD*
- 17 Lowfat Frozen Yogurt, Vanilla, 2% - 3.25% butterfat. GOLD MEDAL AWARD*

FLUID MILK
(Quart - 1/2 Gallon Sizes)

- 18 Milk, Homogenized, 3.25% butterfat. GOLD MEDAL AWARD*
- 19 Reduced Fat Milk, 2% butterfat. GOLD MEDAL AWARD*
- 20 Lowfat Milk, 1/2% - 1% butterfat. GOLD MEDAL AWARD*
- 21 Skim or Nonfat Milk, less than 1/2% butterfat. GOLD MEDAL AWARD*

ARTISAN OR FARM STYLE CHEESE

Artisan and farmstead cheese makers are classified as facilities that produce less than 500,000 lbs. of cheese per year.

- 22 Flavored Bleu Cheese/High Lipase, GOLD MEDAL AWARD*
- 23 Flavored High Moisture Cheese, GOLD MEDAL AWARD*
- 24 Flavored/Smoked, GOLD MEDAL AWARD*
- 25 Flavored Open, Other Cheese, GOLD MEDAL AWARD*
- 26 Natural Italian Cheese, GOLD MEDAL AWARD*
- 27 Natural Alpine Cheese, GOLD MEDAL AWARD*
- 28 Natural Bleu Cheese, GOLD MEDAL AWARD*
- 29 Natural Cheddar Cheese, GOLD MEDAL AWARD*
- 30 Natural Farmstead Open Cheese, GOLD MEDAL AWARD*
- 31 Cheese Curds, GOLD MEDAL AWARD*

***These awards may be used in advertising by winning plant/plants if desired.**