



International Cheese Contest

STUPORE ED EMOZIONE

6th edition - 2024

Preselection Saturday, October 12, 2024

Finals Sunday, October 13, 2024

Award Ceremony Sunday, October 20, 2024

**International cheese contest reserved to cheese
and dairy specialties
(processed/enriched/transformed/combined/seasoned/
embellished/spiced dairy products), including soft,
semi-hard, hard, stretched-curd, and blue-veined cheeses,
made from cow's milk, goat's milk, sheep's milk,
buffalo milk, mixed milk and yoghurt.**

The goal of the organizers is to highlight the professional figures in the dairy sector, provide a qualitative judgment of the products on the market, and disseminate/cultural information.

For the execution of the contest, the following **rules** are defined:

Article 1: General rules

The “Stupore ed Emozione 2024” contest is reserved for cheeses in the **following categories**:



Premio **IL CASARO D'ORO**

A) THE GOLDEN CHEESEMAKER:

Refined cheeses, i.e., matured cheeses with medium and long aging and fresh cheeses from cow's milk, goat's milk, sheep's milk, buffalo milk, and mixed milk; yoghurt

Ingredients: whole milk, partially or fully skimmed milk, or cream, with the possible addition of rennet and/or ferment and kitchen salt - divided into the following subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)
- Blue cheese
- White yoghurt



Premio **OLTRE IL FORMAGGIO**

B) BEYOND CHEESE:

Dairy specialties from cow's milk, goat's milk, sheep's milk, buffalo milk, and mixed milk; yoghurt

(processed/enriched/transformed/composed/seasoned/embellished/spiced dairy products)

Ingredients: whole milk, partially or fully skimmed milk, or cream, with the **addition of other ingredients** and possibly rennet (caglio) and/or ferment and kitchen salt - divided into the following subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)

- Blue cheese
- Yoghurt**

**with the addition of other ingredients (sugar, flavors, etc.)

Any disputes regarding the application of these regulations will be judged by the unappealable judgment of the Contest Organizing Committee.

Registration for the contest is free and must be done at the page <https://www.onaf.it/concorsi/stuporemozione2024> or on the website www.progettoforme.eu by filling out the available online forms.

Only one form should be filled out for the Company for the year 2024 for the "Stupore ed Emozione" contest, and as many forms as there are cheeses to be registered.

The forms must then be printed and placed in a plastic envelope to be attached to the sample shipment, also including the code that will be assigned by the IT system automatically and communicated via email to confirm the registration for each cheese.

The same code must be reported on the corresponding cheeses and will serve for their quick identification by the operators, who will then assign them a new identification code to anonymize them.

The activities of the Jury members will be rendered free of charge.

Article 2: Right to Participate

To be admitted to the contest, cheeses, dairy specialties, and yoghurts must:

- Comply with the current hygiene and health regulations in Italy;
- Follow the registration and participation procedures specified below;
- Ensure appropriate packaging and transportation that allows for the optimal preservation of the products, without interruption of the cold chain (2-8°C) and indicate on the packaging that it is for the Stupore ed Emozione cheese contest;
- Protected Designation of Origin cheeses must be registered by members of the protection consortia;
- Send an adequate quantity of product: at least 3 kg of cheese, 3 kg of dairy specialties, and 5 jars of yogurt. Only for small-sized products (e.g., 50g) send 1 kg of product.

Article 3: Number of samples and categories

Each producer can register a maximum of 7 samples for the "Golden Cheesemaker" category and 7 for the "Beyond Cheese" category.

The samples of cheese participating in the contest must fall into the following categories:

A- GOLDEN CHEESEMAKER:



Premio IL CASARO D'ORO

Refined cheeses, i.e., matured cheeses with medium and long aging and fresh cheeses from cow's milk, goat's milk, sheep's milk, buffalo milk, and mixed milk; yoghurt

Ingredients: whole milk, partially or fully skimmed milk, or cream, with the possible addition of rennet and/or ferment and kitchen salt - divided into the following subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Stretched curd (soft)
- Stretched curd (semi-hard and hard)
- Blue-veined cheese
- White yogurt

B- BEYOND CHEESE:



Premio OLTRE IL FORMAGGIO

Refined: dairy specialties from cow's milk, goat's milk, sheep's milk, buffalo milk, and mixed milk; yoghurt **
(processed/enriched/transformed/composed/seasoned/embellished/spiced dairy products)

Ingredients: whole milk, partially or fully skimmed milk, or cream, with the **addition of other ingredients** and possibly rennet and/or ferment and kitchen salt - divided into the following subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)
- Blue cheese
- Yoghurt**

**with the addition of other ingredients (sugar, flavors, etc)

Each subcategory, to be constituted, must include at least 5 samples from different companies.

The Organizing Committee will evaluate the preservation state of the samples: all samples considered unsuitable, at the unquestionable judgment of the organizing committee, will be automatically excluded from the contest, with no possibility of appeal.

Products without a registration form or without a code, or those delivered late or with damaged packaging, will also be excluded. The Organizing Committee reserves the right to create additional subcategories based on numerically highly represented types (e.g., belonging to the same PDO, from the milk of the same species, etc.).

Article 4: Registration

Registration forms must be received by 24:00 on Friday, October 1.

Each form must include the indication of the method of delivery of the cheeses.

Registration is possible from July 15, 2024

Article 5: Sending Sample

For sending samples, the following instructions must be observed:

Samples must be delivered to Frescoelle Srl, via Europa, 36 – Cologno al Serio (BG) - ZIP 24055 from 8 am to 1 pm and from 2 pm to 7 pm from Tuesday, October 1 to Thursday, October 10. During the international dairy fair B2Cheese, Bergamo September 25-26, assistance for product registration and direct delivery will be available at the Onaf space (excluding fresh products). Any other method can only be accepted if directly agreed upon and previously authorized by the organizing committee.

Shipments must be made "free of charge".

- Samples, whose registration forms are not received in advance or are delivered after the deadline, will not be accepted.
- Registrations can also be made for products produced after the registration date (e.g., for fresh products).

Each individual product sample in the contest must be accompanied by a copy of the registration form already submitted and the code automatically assigned by the IT system and applied to the product;

No other label or identifier that allows the origin to be identified should be present in contact with the cheese, except for PDO cheeses with a possible consortium logo that cannot be removed, but still always without the dairy's identification number.

- Participants must make the cheese, dairy specialty, and yogurt available free of charge;
- Participants release the organization from any civil and criminal liability caused by any damage deriving from the cheeses, dairy specialties, and yogurt.

The samples of cheese, dairy specialties, and yogurt sent become the property of the organization and can be used for promotional initiatives and/or charity to support the project "Cheese feeds research" in favor of the Onlus ARMR Foundation (assistance for Research on Rare Diseases) and the Mario Negri Institute for Pharmacological Research.

Article 6: Jury, Sensory Evaluation Procedure

The jury will consist of experts in cheese sensory evaluation (members of the National Organization of Cheese Tasters - ONAF) who will issue a technical judgment.

All samples will be marked with an alphanumeric code and thus anonymized for the judges during the contest. Each cheese and each dairy specialty will be judged by the same number of judges using an online form individually and without interference. A panel leader will be available for any clarifications. Cheeses and dairy specialties with the same type of milk in each subcategory will be evaluated in sequence by the same panel of judges. The jury will be divided into groups based on subcategories and will determine the top 3 cheeses and the winner for each subcategory, while a super jury, convened on Sunday, October 13, will then evaluate the best cheese and dairy specialty for the two categories. All jurors commit to maintaining the utmost confidentiality about the results expressed by them during the contest.

The Onaf scoring sheet in electronic format will be used for the evaluation (maximum score 100, minimum score 40), and separately the amazement and emotion parameter will be evaluated (maximum score 20 for exceptional, decreasing to 18 for excellent, 16 for good, 14 for fair, 12 for sufficient, 10 for insufficient, and 8 for poor). The cheese and dairy specialty winners will be those that receive the highest score out of 120 possible points.

Article 7: Certificate of Participation and Awards

All participants will receive certificates of participation.

The first classified cheese in the "Golden Cheesemaker" category, Italian or foreign, and the first dairy specialty in the "Beyond Cheese" category, Italian or foreign, and the top 3 classified in each subcategory will be awarded; the rest will be considered equal. The nomination of the top 3 finalist cheeses and dairy specialties in each subcategory will be published on the Onaf and Forme websites on Tuesday, October 15.

A special recognition will be awarded to the cheese produced in the territories of the Unesco Creative Cities that received the highest score.

Participants will be privately informed of the score received by their cheeses and dairy specialties and the maximum and minimum scores found in the various subcategories.

The award ceremony will take place on Sunday, October 20 during Forme at Sala dei Giuristi in Piazza Vecchia, Bergamo Alta at 4 pm.

The organizers commit to informing the press and transmitting to newspaper editors the winners of the contest categories and subcategories and the reasons for the awards, as well as the names of the cheesemakers, affineurs, and refiners who stood out. The winners can use the "Amazement and Emotion" 2024 logo indicating the recognition obtained and the category or subcategory. For everything not regulated, the unappealable decision of the contest panel leader and the organizing committee will apply. In case of false statements at the time of registration, any prizes will be suspended.

Panel leader of contest

Grazia Maria Mercalli

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