

## **Maine Cheese Competition Categories – 2024**

1. Traditional Fresh Cheese – Soft/Spreadable: Goat
2. Traditional Fresh Cheese – Soft/Spreadable: Other Milks (Cow, Sheep, Buffalo, exotics or mixed milk recipes that include Goat)
3. Flavored Fresh Cheese – Same as above, but with added elements such as vegetables, herbs/spices or smoke. Any milk type or combination.
4. Traditional Fresh Cheese - Firm (Feta, Halloumi, Mozzarella, etc.)  
Flavored or Traditional
5. Bloomy Rind
6. Washed Rind
7. Traditional Aged Cheese – Semi-hard and semi-soft cheeses, pressed and aged, such as cheddar, jack, gouda, mountain cheeses, and tommes. Any milk.
8. Flavored Aged Cheese - Same as above, but with added elements such as vegetables, herbs/spices or smoke. Any milk.
9. Blue Cheese – Internal, external or both. Any milk.