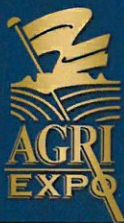


WORLD JERSEY CHEESE AWARDS



RESULTS 2014



World
Jersey
Cheese
Awards

WORLD'S BEST JERSEY CHEESE



REMEKER

The Netherlands

Olde Remeker

14 months

BEST USE OF THE JERSEY BRAND

THISE DAIRY
COMPANY

Denmark

Thise Kings
Jersey Gouda



FOREWORD

JAMES GODFREY

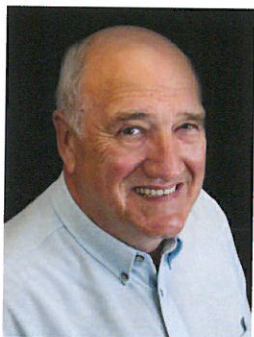
SECRETARY OF THE WORLD JERSEY CATTLE BUREAU

The World Jersey Cheese Awards was a concept that came out of a discussion I had with Russell Gammon and Cherie Bayer at the World Jersey Cattle Bureau Annual Meetings in Brazil in 2007. The concept was to set up an event that showcased the quality and diversity of products made from Jersey milk and reinforce in the minds of consumers that the name 'Jersey' is synonymous with quality. It was, we believe, the first product awards dedicated to a single breed of livestock to be held on a global basis. The organisation of the awards has been challenging over the years but on each occasion they have grown in the quality and quantity of the entrants.



The first awards were held in 2008 and they have been held in the Island of Jersey every two years since then, together with regional awards in North America and Oceania. The event regularly attracts over a hundred entries from in excess of ten countries and the judges frequently comment on the exceptional quality of the medal winning cheeses. Winning an award, especially a Gold Medal or the prestigious title of the World's Best Jersey Cheese, has a direct impact on the producers of the cheeses through media attention that leads directly to increased sales. Many of the entrants are also breeders of Jersey cattle utilising their own milk to produce their cheeses.

I have been involved with judging the awards since their inception and it has been a privilege to find some exceptionally fine cheeses that have gone on to sell in the top outlets in their country of origin, and in some cases around the world as well. I should like to thank Jersey SA and the team at AgriExpo in South Africa for hosting the 4th World Jersey Cheese Awards at the 20th International Conference of the WJCB this year.



KOBUS MULDER

CHIEF JUDGE

It is exciting to welcome the first World Jersey Cheese Awards to South Africa some 133 years after the first Jersey cattle arrived at the southern tip of Africa. It is fitting for the judging of the Jersey Cheese Awards to take place in Stellenbosch, a town which played a major part in the early history of the breed in South Africa. The historic Schoongezicht Farm, on the outskirts of the town, was home to the first Jersey bull, Adrian, to be imported from the Jersey Island in 1881.

Some 66 years later he was followed by Brampton Beacon Bloomer from Ontario whose daughters won almost every South African milk production award during their time. For many years, since 1940, only Jersey milk from the Schoongezicht herd, was available to Stellenbosch with its thousands of students. With the formation of the Simonsberg Dairy in 1974, the milk was also processed into the first exotic continental cheeses made in South Africa.

Internationally milk processors agree that the quality of milk largely determines the quality of the eventual dairy products offered to the consumer. The cheeses entered for 2014 Jersey Awards confirmed this fact.

JUDGES' PROFILES

JAMES GODFREY



James Godfrey was appointed Chief Executive of the RJA&HS in 1996. He read Agriculture at the Royal Agricultural College, Cirencester, later completing a Masters degree in Business Management. James has held positions in agriculture, conservation and rural industries around the world, including Research Officer at the Wildfowl Trust in the UK, Research Ranger with the Department of Parks & Wildlife in Zimbabwe and founding Chairman of the Jersey Environment Forum. He became a Fellow of Royal Agricultural Societies in 2001, Secretary of the World Jersey Cattle Bureau in 2007 and travels extensively around the world undertaking engagements related to the Jersey breed and dairy industry.

KOBUS MULDER



Kobus Mulder is a cheese consultant working in Eastern and Southern Africa specialising in cheese quality and training cheese makers. He has been involved in organising cheese competitions since 1970 and is a regular judge at international competitions in France, United Kingdom and United States of America. He is the author of Cheeses of South Africa.

GRAHAM SUTHERLAND



Graham Sutherland is the Speciality Cheese Production Manager at Simonsberg Cheese. He studied dairy microbiology and has over 20 years of cheese making experience in soft, semi hard and hard cheese. He has won numerous national and international cheese awards and has been a cheese judge at the South African Dairy Championships for the past 13 years.

JUDGES' PROFILES



ALAN FOURIE

Alan Fourie is a Senior Application Specialist at DuPont Nutrition & Health. Alan majored in Dairy Chemistry & Microbiology and is South Africa's foremost cheese quality and flavour specialist. He has been a cheese judge at the South African Dairy Championships for more than 10 years.



LEONARD MAJAMPA

Leonard Majampa is the Cheese Maker and Factory Manager at the Dairy Department of Rhodes Food Group and one of South Africa's most promising young cheese makers. He has studied cheese making in France and has made two study tours to Italy. His cheeses have won many local and international cheese awards including the South African Cheese of the Year in 2012. He was the youngest cheese judge ever at the 2014 South African Dairy Championships.




CLAIRE GOOSEN

Claire Goosen is a cheese culture specialist and Sales Manager at Lake Foods with many years experience in the cheese industry. Because the focus of her Masters degree was the sensory analysis of Cheddar cheese, she has been a regular cheese judge at the South African Dairy Championships.

JUDGES' PROFILES

BRUCE ROWBOTHAM

A circular portrait of Bruce Rowbotham, a middle-aged man with dark hair, wearing a red and blue plaid shirt, smiling slightly.


Bruce Rowbotham is the Head Cheese Maker at Fairview Cheese, South Africa's leading goat and cow milk cheesery. Bruce has enhanced his skills by visiting European cheeseries and studying at a French cheese making college. His cheeses have won numerous South African Champions and Qualité Awards as well as Cheese of the Year. He is passionate about flavour development in cheeses and has been responsible for the development of many new cheeses. He is a regular judge at the South African Dairy Championship.

TANJA KRUGER

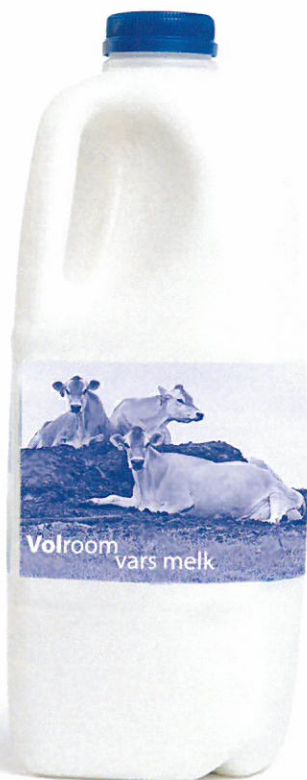
A circular portrait of Tanja Kruger, a woman with dark hair, wearing a white chef's jacket with a dark collar, smiling.

Tanja Kruger is Head Chef at Majeka House's Makaron restaurant since 2011. She was the 2008 Chaine de Rotisseure Young Chef of the Year and a member of the South African Culinary Olympic team since 2009. Her annual trips to work in top European restaurants and passion for locally farm-to-table produce has made her one of the most exciting young chefs in South Africa. Tanja has acted as a cheese judge on a number of occasions at the South African Dairy Championships.

MARK PEPPER

A circular portrait of Mark Pepper, a man with light brown hair, wearing a light blue shirt, looking directly at the camera.

Mark Pepper is currently the Operations Manager at Fair Cape Dairies where he is closely involved with the quality management of a variety of dairy products. Mark cut his dairy teeth making continental cheeses for ten years and has remained passionate about cheese quality. As a keen garagist he understands the fermentation and flavour development processes in both cheese and wine which qualifies him to evaluate cheeses from across the world. He is a regular judge at the South African Dairy Championship.



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WORLD JERSEY CHEESE AWARDS 2014

MEDAL WINNERS

GOLD

Belnori Boutique Cheesery	South Africa	Balmoral - double-curd washed semi hard cheese aged for 3 months
Dalewood Fromage	South Africa	Boland - 3 Month Matured Washed Rind Cheese
Dalewood Fromage	South Africa	Huguenot - 12 Months Matured
Dalewood Fromage	South Africa	Lanquedoc - Semi-Soft Washed Rind Cheese
Laiteri Bernard Gaborit	France	Flours d'Anjou soft creamy cheese
Langbaken Karoo Cheese	South Africa	Karoo Swiss Cheese
Muhlestein	Switzerland	Blue Cheese - Soft
Muhlestein	Switzerland	Semi Soft Natuurschimmel Cheese
Nature's Harmony Farm	United States of America	Georgia Gold Clothbound Cheddar
Remeker	The Netherlands	Remeker Ryp 8 months
Remeker	The Netherlands	Olde Remeker 14 months
Thise Dairy Company	Denmark	Thise Kings Jersey Gouda

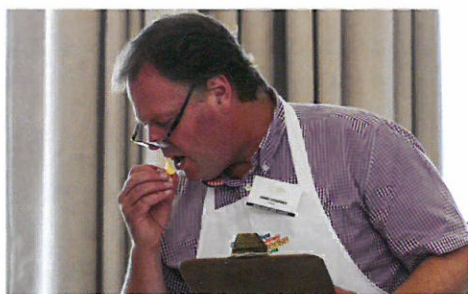


Back: Kobus Mulder, Mark Pepper, Graham Sutherland, Alan Fourie, James Godfrey, Leonard Majampa, Johan Ehlers
Front: Gielie de Kock, Elma Brand, Claire Goosen, Bruce Rowbotham, Tanja Kruger

WORLD JERSEY CHEESE AWARDS 2014

SILVER

Belnori Boutique Cheesery	South Africa	Kimilili - curd washed mountain style cheese aged for 3 months
Belnori Boutique Cheesery	South Africa	Buttercup - made in Stracchino di Crescenza style
Caseificio Artigiana	Italy	Caciocavallo Testa Piccola
Caseificio Artigiana	Italy	Dorello Soft Early-Aged Cheese
Dalewood Fromage	South Africa	Brie Superlatif
Dalewood Fromage	South Africa	Huguenot - 6 Months Matured
Dairy Belle	South Africa	Fiddler Cheese
Dairy Belle	South Africa	Halloumi - Plain
Dorfkäserei Dürrenroth	Switzerland	Jersey Rahmweichkäse
Forest Hill Cheesery	South Africa	Bella - Breakfast Cheese
Forest Hill Cheesery	South Africa	Marisch Cheese
Ganzvlei Farm	South Africa	Ganzvlei Blue Moon
Latana Farm	South Africa	Boerenkaas matured for min 1 month
Latana Farm	South Africa	Yoghurt Balls flavoured with herbs and salt in olive oil with fresh garlic and chilli flakes
Langbaken Karoo Cheese	South Africa	Karoo Crumble
Meze Foods	South Africa	Mascarpone Cheese
Nature's Harmony Farm	USA	Fortsonia
Nature's Harmony Farm	USA	Elberton Blue Cheese



WORLD JERSEY CHEESE AWARDS 2014

BRONZE

Belnori Boutique Cheesery	South Africa	Velvety White - brie style cheese
Dairy Belle	South Africa	Plain Feta
Dairy Belle	South Africa	Cheddar Cheese
Dairy Belle	South Africa	Feta with Black Pepper
Dairy Belle	South Africa	Halloumi - Minted
Dairy Belle	South Africa	Gouda
Dalewood Fromage	South Africa	Traditional Camembert
Dalewood Fromage	South Africa	Wineland Blue Brie
Dalewood Fromage	South Africa	Wineland Blue Camembert
Dorfkäserei Dürrenroth	Switzerland	Jersey Gold
Forest Hill Cheesery	South Africa	Manchego Style Hard Cheese matured for 3-4 months
Forest Hill Cheesery	South Africa	Mountain Cheese matured for 4-8 months Swiss Style
Laiteri Bernard Gaborit	France	Tomme d'Anjou hard cheese with light rind
Latana Farm	South Africa	Feta Cheese
Latana Farm	South Africa	Boerenkaas with green pepper
Latana Farm	South Africa	Halloumi Cheese
Meze Foods	South Africa	Halloumi in Brine
Remeker	The Netherlands	Remeker Pril 3 months



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WORLD JERSEY CHEESE AWARDS 2014

MEDAL WINNERS BY CLASS








CLASS 01 | FRESH/CREAM CHEESE (PLAIN)

SILVER	Meze Foods	 South Africa	Mascarpone Cheese
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CLASS 02 | MOULD RIPENED SOFT OR UNPRESSED CHEESE (PLAIN)

SILVER	Dalewood Fromage	 South Africa	Brie Superlatif
BRONZE	Belnori Boutique Cheesery	 South Africa	Velvety White - brie style cheese
BRONZE	Dalewood Fromage	 South Africa	Traditional Camembert









CLASS 03 | SOFT OR UNPRESSED MILK CHEESE - RIPENED (PLAIN)

GOLD	Muhlestein	 Switzerland	Semi Soft Natuurschimmel Cheese
GOLD	Laiteri Bernard Gaborit	 France	Fleurs d'Anjou soft creamy cheese
SILVER	Caseificio Artigiana	 Italy	Dorello Soft Early-Aged Cheese
SILVER	Dorfkäserei Dürrenroth	 Switzerland	Jersey Rahmweichkäse
SILVER	Belnori Boutique Cheesery	 South Africa	Buttercup - made in Stracchino di Crescenza style
BRONZE	Dairy Belle	 South Africa	Plain Feta
BRONZE	Latana Farm	 South Africa	Feta Cheese

CLASS 04 | BLUE VEIN CHEESE (ANY VARIETY, UN CUT)

GOLD	Muhlestein	 Switzerland	Blue Cheese - Soft
SILVER	Ganzvlei Farm	 South Africa	Ganzvlei Blue Moon
SILVER	Nature's Harmony Farm	 USA	Elberton Blue Cheese
BRONZE	Dalewood Fromage	 South Africa	Wineland Blue Brie
BRONZE	Dalewood Fromage	 South Africa	Wineland Blue Camembert





CLASS 05 | HARD CHEESE

GOLD	Nature's Harmony Farm	 USA	Georgia Gold Clothbound Cheddar
GOLD	Remeker	 The Netherlands	Remeker Ryp 8 months
GOLD	Remeker	 The Netherlands	Olde Remeker 14 months
GOLD	Dalewood Fromage	 South Africa	Huguenot - 12 Months Matured
SILVER	Langbaken Karoo Cheese	 South Africa	Karoo Crumble
SILVER	Dalewood Fromage	 South Africa	Huguenot - 6 Months Matured
SILVER	Nature's Harmony Farm	 USA	Fortsonia
BRONZE	Forest Hill Cheesery	 South Africa	Manchego Style Hard Cheese matured for 3 - 4 months














WORLD JERSEY CHEESE AWARDS 2014

MEDAL WINNERS BY CLASS



CLASS 05 | HARD CHEESE (CONTINUE)

BRONZE	Forest Hill Cheesery	 South Africa	Mountain Cheese matured for 4-8 months Swiss Style
BRONZE	Dairy Belle	 South Africa	Cheddar Cheese
BRONZE	Remeker	 The Netherlands	Remeker Pril 3 months
BRONZE	Laiteri Bernard Gaborit	 France	Tomme d'Anjou hard cheese with light rind




CLASS 06 | SEMI HARD CHEESE

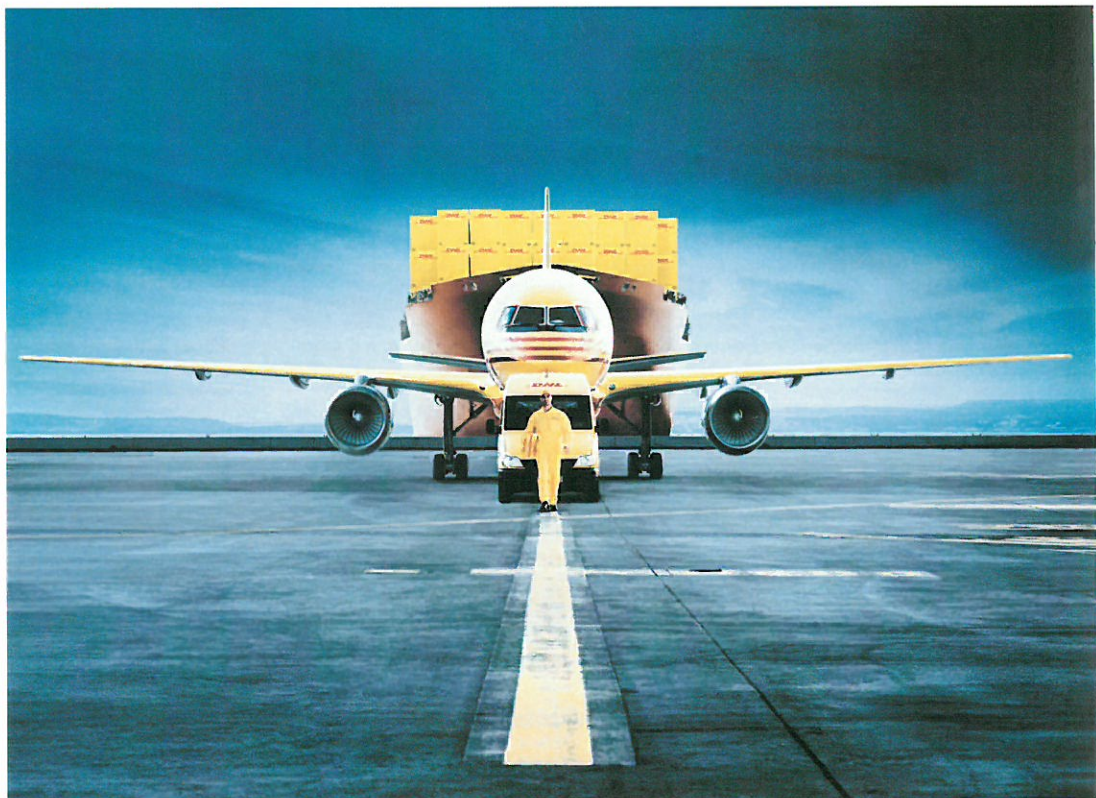
GOLD	Belnori Boutique Cheesery	 South Africa	Balmoral - double-curd washed semi hard cheese aged for 3 months
GOLD	Thise Dairy Company	 Denmark	Thise Kings Jersey Gouda
GOLD	Langbaken Karoo Cheese	 South Africa	Karoo Swiss Cheese
SILVER	Dairy Belle	 South Africa	Fiddler Cheese
SILVER	Latana Farm	 South Africa	Boerenkaas matured for min 1 month
SILVER	Caseificio Artigiana	 Italy	Caciocavallo Testa Piccola
SILVER	Dairy Belle	 South Africa	Halloumi - Plain
SILVER	Forest Hill Cheesery	 South Africa	Marisch Cheese
SILVER	Belnori Boutique Cheesery	 South Africa	Kimilili - curd washed mountain style cheese aged for 3 months
BRONZE	Dairy Belle	 South Africa	Gouda
BRONZE	Meze Foods	 South Africa	Halloumi in Brine
BRONZE	Latana Farm	 South Africa	Halloumi Cheese
BRONZE	Dorfkäserei Dürrenroth	 Switzerland	Jersey Gold

CLASS 07 | RIND WASHED CHEESE

GOLD	Dalewood Fromage	 South Africa	Boland - 3 Month Matured Washed Rind Cheese
GOLD	Dalewood Fromage	 South Africa	Lanquedoc - Semi-Soft Washed Rind Cheese

CLASS 09 | FLAVOURED CHEESE - SWEET & SAVOURY

SILVER	Forest Hill Cheesery	 South Africa	Bella - Breakfast Cheese
SILVER	Latana Farm	 South Africa	Yoghurt Balls flavoured with herbs and salt in olive oil with fresh garlic and chilli flakes
BRONZE	Latana Farm	 South Africa	Boerenkaas with green pepper
BRONZE	Dairy Belle	 South Africa	Halloumi - Minted
BRONZE	Dairy Belle	 South Africa	Feta with Black Pepper



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Agri-Expo is a professional promotion and marketing organisation for the agricultural sector in the Western Cape, focusing on exhibitions and other Public Relations initiatives.

Some of the flagship events presented by Agri-Expo are listed below:



The R2 000 000 Ready to Run Sale. Agri-Expo is contracted by Cape Thoroughbred Sale (CTS) as organiser and is responsible for the logistics of this technical sale taking place from 2 – 5 October 2014 at Durbanville Race Course.



Agri-Expo is a partner for the South African National Wine Show Association and the Awards Dinner for Veritas, South Africa's most authoritative and credible competition for market ready wines on 4 October 2014.



The judging of the prestigious World Jersey Cheese Awards,

where cheese makers from around the world are invited to enter their 100% Jersey milk cheeses for the ultimate title of World's Best Jersey Cheese taking place on 12 September 2014.



The Cape Premier Yearling Sale Book 1, is the only sale of thoroughbred horses in the world that takes place in a conference facility in the centre of a city (CTICC – 22 - 23 January 2015). Agri-Expo is contracted by CTS as organiser of this unique sale – one of it's kind in the world.



The SA Cheese Festival,

popular gourmet event, creates a platform for the largest amount of cheese under one roof for consumers to taste, eat and enjoy. More than 30 000 cheese lovers will once again enjoy the versatility of cheese in all its forms at Sandringham, Stellenbosch from 25 – 27 April 2015.



Agri-Expo Livestock 2014 makes its debut from 6-8 November. This event is presented at Sandringham, Stellenbosch and celebrates the dairy and meat industries from farm to fridge. Consumers can engage with primary agriculture during the breed and interbreed championships as well as the Youth Show and receive updated dairy and meat information in one of the food demonstration venues.



Agri-Expo has been presenting the SA Dairy Championships, the country's biggest dairy championships, since 1834. More than 800 products are entered for judging every year and the ultimate Dairy Product of the Year will be announced on 24 April 2015 at the Qualité Awards Dinner.

