



# Sioe Frenhinol Cymru Royal Welsh Show

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*22 - 25 Gorffennaf • July 2024*

Noddwr / Patron: His Majesty King Charles III  
iiiLlywydd / President: Mr Denley Jenkins FRAGS

Atodlen Cynnyrch Llaeth  
Dairy Produce Schedule

*cafc.cymru*  
*rwas.wales*



*Entries Close:*  
*17th June 2024*

A Welsh language version of the schedule is available on request

## Dairy Produce Competition

On behalf of the Royal Welsh Agricultural Society and in particular the Dairy Produce Committee we are delighted that we are staging the following classification in the 2024 Show. We are pleased to offer a platform for producers and to educate the visiting public on the wonderful range of dairy products that is available. The well-established competition has previously attracted many of the Show's 200,000 plus visitors over the four days and aims to showcase Wales' best alongside entries from further afield. We are particularly pleased to be part of the IFF Grand Prix 2024 this year.

It is an opportunity to showcase UK Dairy Produce and to show support for the industry with an excellent display for the public promoting Welsh food.

We are fortunate to attract judges and partners of note and sincerely hope that you will again support the competition in 2024.

### **DROP OFF POINT**

Food Centre Wales have kindly offered a drop off at their Centre for competitors who are unable to deliver their entries to the Show. Chilled items only to be dropped off, No frozen produce.

If you would like to take up this offer, then **please contact Food Centre Wales directly to arrange** in advance or produce will not be accepted.

Contact details:

Food Centre Wales

Horeb Business Park

Horeb

Llandysul

Ceredigion SA44 4JG

Tel No: 01559 362230

Email: [gen@foodcentrewales.org.uk](mailto:gen@foodcentrewales.org.uk)

### **ADDITIONAL SERVICE AVAILABLE**

On delivery of the product please note stewards will assist with the staging of the exhibit, if necessary, from Saturday 20 July from 12noon.

If you are interested in this service, please notify the office beforehand.

## Closing date for entries

17 June 2024

## Entry Fee

**£8.00 per entry**

(Inclusive of V.A.T.)

## Points System:

1<sup>st</sup> – 5 points    2<sup>nd</sup> – 3 points    3<sup>rd</sup> – 1 point

## Section Closed for Judging

9.00am – 12.30pm on the first day

## Presentation of Awards

Tuesday 23 July at 2.00pm

**Venue: Dairy Produce Section**

## Contact details


Mrs Bethan Davies

RWAS Ltd.

Llanelwedd

Builth Wells

Powys LD2 3SY

 01982 554 411

 [bethan@rwas.co.uk](mailto:bethan@rwas.co.uk)

 [rwas.wales](http://rwas.wales)

## **Judges**

Mark Jenkins  
Sabrina Pearson  
Chris Hay  
Chris Cooper

## **Champion Welsh produced cheese Best Organic Dairy Product award**

### **President's Preference**

Mr Denley Jenkins – 2024 Royal Welsh Agricultural Society, President

## **Assistant Honorary Director**

Mrs Kay Spencer MBE NDD FRAGS

## **Chief Steward**

Mrs Shan James

## **Stewards**

Mrs Rachel Rowlands MBE TBC  
Mr Gareth Rowlands TBC  
Miss Sarah Byford FRAGS  
Mr Mark Spencer  
Ms Lauren Evans  
Mrs Gill Jones  
Mr Mark Jones

Ms Kirstie Jones  
Mr Jason Francis  
Mrs Alison Francis  
Mr Bethan Francis  
Mr George Thomas  
Mr Gerallt Morris

## **ACKNOWLEDGMENT**

**The Society acknowledges with thanks the Sponsorship of this Section by:**

**South Caernarfon Creameries  
Food Centre Wales  
Mr & Mrs Gareth & Rachel Rowlands  
Rachel's  
Llanfaes Dairy  
Mona Dairy Ltd**

**Refrigeration will be supplied for classes 10 – 12, 32 – 34, 40 - 50 & 59 - 65  
A freezer will be supplied for classes 51 – 58**

# THE IFF GRAND PRIX 2024

## 1 IFF Danisco Grand Prix - round One.

One block of Mature Cheddar Cheese. (See rules on page 12 & 13)

## INNOVATION, PROMOTION AND DISPLAY CLASSES

- 2 A showcase for your product/s. Judged on presentation only  
Size not to exceed 1m square. To be viewed from all sides
- 3 A Cheese hamper (4-6 cheeses) To be judged on presentation only
- 4 Export Class. One cheese or portion to be displayed in packaging suitable for export
- 5 Innovation in Dairy Produce. A sample of a new product, design or package. Please state innovation step. Space not to exceed 30cm frontage x 50cm depth.

**Exhibitors may forward company advertisements / information / leaflets which will be displayed next to their exhibits after judging.**

**PLEASE NOTE THAT ALL PACKAGING TO BE UNBRANDED**

**Cheeses may be whole or half blocks.**

### **"PRESIDENT'S PREFERENCE"**

**All exhibits in the cheese section will be considered for this special award**

**The Cheese Variety Should Be Stated On Each Exhibit.**

## FARMHOUSE CLASSES

Farmhouse category applies to those exhibitors producing cheese from home produced milk or milk from their immediate locality. Traditional farmhouse cheesemaking techniques should have been used.

Farmhouse category applies to those exhibitors producing cheese from home produced milk or milk from their immediate locality. Traditional farmhouse cheesemaking techniques should have been used.

- 6 PGI Traditional Welsh Caerphilly (proof of PGI status must be provided)
- 7 Farmhouse hard pressed cheese (excluding PGI Traditional Welsh Caerphilly),  
(please state variety)
- 8 Farmhouse smoked cheese, hard pressed
- 9 Farmhouse cheese open to producer, producing not more than 5 tonnes / week, any variety, cow's milk
- 10 Cheese, any variety, not cow's milk (please state source on entry form)
- 11 Cheese, any variety not to exceed 0.5kg any milk
- 12 **NEW CHEESE** not previously exhibited at the Royal Welsh Show. Any variety, any milk

## CREAMERY CHEDDAR CHEESE CLASSES

**Cheeses may be whole or half blocks.**

- 13 Mild Cheddar, coloured, manufactured within the last 5 months
- 14 Mild Cheddar, white, manufactured within the last 5 months
- 15 Mature Cheddar, coloured, manufactured within 6 - 12 months (please supply date
- 16 Mature Cheddar, white, manufactured within 6 - 12 months of manufacture)
- 17 Extra Mature Cheddar, coloured, manufactured over 12 months
- 18 Extra Mature Cheddar, white, manufactured over 12 months
- 19 Reduced fat cheese (below 24% fat)
- 20 Half fat cheese (17% - 24% fat)
- 21 Vegetarian cheese

## REGIONAL CHEESES

- 22 Cheshire, coloured / non coloured
- 23 Blue Stilton
- 24 Lancashire
- 25 Caerphilly
- 26 Double Gloucester
- 27 Red Leicester
- 28 Wensleydale
- 29 Any other named variety (natural or reformed)

## SPECIALITY CHEESE CLASSES

**Please state additive on cheese label**

- 30 Hard cheese, sweet additive
- 31 Hard cheese, savoury additive
- 32 Soft cheese, any variety that contains additives
- 33 Soft cheese, any variety, natural (**no** additives)
- 34 Blue vein, hard, soft or cream
- 35 Naturally Smoked cheese
- 36 Other Smoked cheese
- 37 Cheese not included in any other class
- 38 Organic cheese, hard variety
- 39 Organic cheese, soft variety
- 40 Halloumi
- 41 A cheese made by a **NEW EXHIBITOR** not exhibited in the last 5 years. Any variety, any milk. (Please state source on entry form).
- 42 One 250g pack of convenience cheese (e.g., sliced, diced or grated).

## BUTTER CLASSES

**You can only enter Farm OR Creamery not both**

- 43 One 250g pack of salted farm butter, any milk (brick or roll) producing not more than 5kgs / week.
- 44 One 250g pack of salted creamery butter (brick or roll)
- 45 One 250g pack of unsalted creamery butter (brick or roll)
- 46 Dairy/Butter Spread. Open to any spread which contains dairy products.

## CULTURED CLASSES

**Please state flavour on label**

- 47 Single carton of flavoured yoghurt
- 48 Single carton of fruit flavoured yoghurt
- 49 Single carton of natural yoghurt
- 50 Single carton of Kefir

## ICE CREAM & FROZEN PRODUCE CLASSES

**Please state flavour in REFERENCE BOX**

### DAIRY ICE CREAM

- 51 A carton of vanilla Ice Cream
- 52 A carton of fruit Ice Cream
- 53 A carton of any flavour other than fruit Ice Cream
- 54 A carton of chocolate Ice Cream
- 55 NEW EXHIBITOR (who has NOT been in the industry more than 5 years) – Single carton of flavoured ice cream.

### FROZEN PRODUCT

- 56 A carton of any variety sorbet
- 57 A carton of any variety frozen yoghurt
- 58 A carton, any variety, not cow's milk

### MILK AND CREAM CLASSES

- 59 A container of full fat milk
- 60 A container of semi skimmed milk
- 61 A container of skimmed milk
- 62 A container of any milk (producer not producing more than 1000 litres a week)
- 63 A container of fresh single cream
- 64 A container of fresh double cream
- 65 A cultured product other than yoghurt

**No unpasteurised (raw) milk to be used**

## YOUNG PRODUCERS CLASSES

(must comply with Rules & Regulations)

- 66 Any cheese made by anyone under the age of 30



- 67 Any other dairy product
- 68 Ornamental butter - Best decorative exhibit of butter (can be shop bought butter)

## SPECIAL PRIZES

- SP1 **RWAS Champion & Reserve Champion Rosette & Prize card** will be awarded for Supreme Champion Butter
- SP2 The **Aeron Valley Cheese Masters Perpetual Trophy (David J Ellis)** kindly donated by Aeron Valley Cheese, **£100** kindly donated by Food Centre Wales and **RWAS Champion and Reserve Champion Rosettes and Prize Cards** will be awarded for the Supreme Champion Cheese
- SP3 The **Eurwen Richards Award, £50 and RWAS Prize Card** kindly donated by Food Centre Wales will be awarded for the Best Welsh Produced Cheese
- SP4 The **Caws Cenarth Perpetual Trophy\*\*\* and RWAS Prize Card** kindly donated by Gwynfor and Thelma Adams will be awarded for 'Excellence in Cheese Making' to the exhibitor gaining the highest number of points in classes 6 – 12 & 30 – 42 inclusive
- SP5 The **Marks and Spencer Perpetual Trophy\*\*\* and RWAS Prize Card & Rosette** will be awarded for the 'Best Regional Cheese' selected from the Regional Cheese Classes
- SP6 A special **RWAS Prize Card & Rosette** will be awarded to the winning exhibit in the "President's Preference" in the Cheese section
- SP7 The **Food Centre Wales Award, rosette, prize card and £100** kindly donated by Food Centre Wales will be awarded for the Supreme Champion in the Ice Cream section
- SP8 The **Mr & Mrs Gareth & Rachel Rowlands Award, £50 and RWAS Prize Card** kindly donated by Mr & Mrs Rowlands will be awarded for the Best Organic Dairy Product
- SP9 The **Feature County Award & RWAS Prize Card** will be awarded to the Best Exhibit, eligible across all Dairy sections, with their business address in Ceredigion 2024 kindly donated by Food Centre Wales

**\*\*\* Non Society**

# RULES & REGULATIONS

## 1 **DELIVERY OF EXHIBITS**

Exhibits must be staged between **2.00pm** and **6.45pm** on **Sunday 21 July** or between **7.00am** and **8.00am** on **Monday 22 July**.

## 2 **COLLECTION OF EXHIBITS**

The collection ticket enclosed with passes allows:

### **PEDESTRIAN ENTRY ONLY** from 5.30pm

All exhibits must remain on display for the four days of the Show and must be collected between **5.30p.m. and 7.00p.m. (ON FOOT ONLY)** on Thursday 25 July. Access will be allowed for exhibitors issued with a **SGEH Competitive Section Service Car Park Pass (Red) AFTER 7.00PM ONLY (SUBJECT TO THE DEPARTURE OF LIVESTOCK VEHICLES)**. Any exhibit left in the Hall after 7.30p.m. on the last evening will be the responsibility of the exhibitor.

**These times will be confirmed in your letter to exhibitors, which must be checked prior to your arrival.**

3 No responsibility will be accepted by the Society for loss or damage to exhibits or any part thereof, during or after the exhibition nor will the Society be responsible for the loss of any item in transit to, or from, or in the Showground.

4 The Society has disbanded the cooler unit and therefore can no longer guarantee that exhibits will be held at 10° C or lower during the period of the Show. The exception being for Ice Cream and chilled products which will be stored at -18° or 5° respectively. Products not held at the temperature required by law (Food Safety Act 1990) must not be sold.

## 5 **All exhibits to be Non-Branded**

6 Class 6 – Proof of PGI status must be provided with the entry.

7 Badly deteriorated food will be discarded at the discretion of the stewards concerned.

8 All samples must be commercially produced to food hygiene and safety standards. Kitchen samples not permitted. **A minimum food rating of 3 and above must apply.**

9 Prizes will be awarded or withheld at the discretion of the judges whose decision is final.

10 The Royal Welsh Agricultural Society is committed to protecting your personal data and processing it only in accordance with legal requirements. For more details you should request a copy of our GDPR policy. We process your personal data as it is necessary for the performance of our contract with you to facilitate your entry to the Show. We will not transfer your data outside of the UK & EEA (European Economic Area) and will not share your data with third parties. Results will also be circulated with members of the Press and published on our website. We retain your data in accordance with our retention schedule to simplify future applications. You have various rights in the data we hold including rectification and objecting to processing.

11 Protests. Any protest must be made in writing and handed in to the Chief Sectional Steward within two hours of judging, together with a deposit of £25.00 which will be returned if the protest is upheld.

12 The Society reserves the sole right to nominate person(s) to conduct interviews with the media. Permission must be sought from the Society if any camera crews wish to accompany an exhibitor during the event.

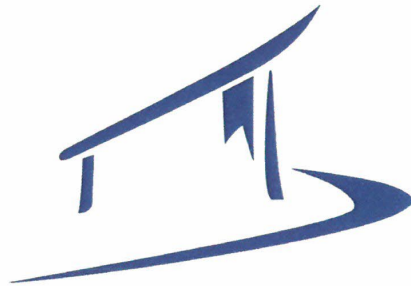
## SPECIAL CONDITIONS

13 **'Exhibitors are asked to state on their exhibits the type of milk and additive / variety of the product.'**

14 White tiles will be provided for the staging of halloumi.

15 **Exhibitors may forward company advertisements / information / leaflets which will be displayed next to their exhibits after judging.**

Mae'n bleser gan Ganolfan Bwyd Cymru noddi'r  
Adran Cynnyrch Llaeth yn Sioe Frenhinol Cymru.  
Dymunwn pob lwc i bawb sydd yn cystadlu.



Canolfan Bwyd **Cymru**  
Food Centre **Wales**

[www.foodcentrewales.org.uk](http://www.foodcentrewales.org.uk)

[gen@foodcentrewales.org.uk](mailto:gen@foodcentrewales.org.uk)

01559 362230

Food Centre Wales is pleased to be sponsoring the  
Dairy Produce Section at the Royal Welsh Show.  
We wish all entrants good luck in the competition.

Canolfan Bwyd Cymru  
Parc Busnes Horeb  
Horeb  
Llandysul  
Ceredigion  
SA44 4JG




Food Centre Wales  
Horeb Business Park  
Horeb  
Llandysul  
Ceredigion  
SA44 4JG

The IFF logo consists of the lowercase letters 'iff' in a bold, white, sans-serif font, set against a solid blue rectangular background.

**iff**

A close-up photograph of several large, rectangular blocks of bright yellow cheddar cheese. The cheese is resting on a white parchment paper liner, which is placed on a dark wooden surface. A small sprig of green herb is visible in the upper right corner.

## **THE IFF GRAND PRIX 2024**

A close-up photograph of a large pile of finely shredded bright yellow cheddar cheese. The shreds are piled together on a dark wooden surface, with some shreds appearing to be in a white container or on a white surface.

The IFF Grand Prix enters its 30th year, once again offering dairies the opportunity to win the prestigious Grand Prix trophy.

A close-up photograph of a large pile of finely shredded bright yellow cheddar cheese. The shreds are piled together on a dark wooden surface, with some shreds appearing to be in a white container or on a white surface. A small sprig of green herb is visible in the upper right corner.

**THE NATIONWIDE  
COMPETITION  
TO FIND THE  
BEST MAKER OF  
FINEST MATURE  
CHEDDAR CHEESE**

# THE IFF GRAND PRIX

## RULES OF CONTEST

The Grand Prix sponsored by IFF aims to identify a consistent producer of finest quality mature cheddar cheese. One qualifying class will be held at each of the following shows:

British Cheese Awards	20th–24 March
Devon County show	16th–18th May
Royal Cheshire show	18th–19th June
Royal Highland show	20th–23rd June
International Cheese and Dairy Awards (ICDA)	27th–29th June
Great Yorkshire	9th–12th July
Royal Welsh	22nd–25th July
Mid-Somerset	18th August
Global Cheese Awards	12th September

### Rules

Entries must be made to every show to qualify

The IFF Grand Prix Trophy is awarded to the dairy which accrues the most points throughout the summer season with the winner being announced at the Global Cheese Awards in September.

Open to all cheese makers in the UK with free entry to all cheese makers at each show.

1. One block of mature cheddar cheese
2. One entry only in each qualifying round per dairy per site
3. No identification marks allowed on the cheese
4. All blocks will be retained by the shows
5. Points available for winning by dairies in qualifying rounds
  - 5 points for each entry
  - 25 points for 1st place
  - 18 points for 2nd place
  - 15 points for 3rd place
6. Trophy for champion to be presented at the Global Cheese Awards
7. £150 Red letter day voucher to be presented to the winning dairy

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**iff**

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& creativity meet

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