

World Cheese Awards 2013

Monday 18 November, 2013

The World Cheese Awards, Hall 6, BBC Good Food Show, NEC

Across the world, cheesemakers have lovingly wrapping up their finest cheeses and addressed them to the World Cheese Awards, BBC Good Food Show, NEC Birmingham, in time for the World Cheese Awards 2013 - the world's biggest and most respected cheese awards which takes place on November 27th.

From over 30 countries, 2777 cheeses will be judged representing every type of cheese imaginable; large, small, soft, ripe, mature, rind washed, truckles, wheels, blocks, creamy, blue veined, ash-coated, delicate, robust, made from the milk of cows, sheep, goats and buffalo - all with one aim, to knock the spots of other cheeses and to take the top trophy - World Champion Cheese 2013.

In order to be crowned the World Champion, each cheese will go through stages of rigorous judging by more than 260 expert judges who travel from over 23 countries to taste the most outstanding cheeses in the world.

Cheese irons to hand, each judge tastes and quietly assesses before sharing comments with other judges and finally they award the very best cheeses Gold medals and the exceptional cheeses the coveted Super Gold award. The judging panel then sits in front of a packed audience to decide which of the Super Gold cheeses is worthy of the title World Champion 2013.

Screens placed amongst the 1,000 sq metres of cheese displays enable the judging process to be watched and once the judging is complete, visitors to the BBC Good Food Show will be able to travel the world of cheeses. There are tutored tastings, cheese tours and a competition to find Cheesemonger of the Year where experts demonstrate their skill in wrapping, identifying and answering questions - all relating to their specialist subject - cheese.

Facts about World Cheese Awards

* World Cheese Award judges represent 23 countries including: Australia, the USA, Japan, South Africa, Canada, Brazil, Belgium, Spain, Portugal, Tenerife, Russia, Italy, France, Switzerland, Denmark, Germany, Austria, Sweden, Mexico, plus of course England, Scotland, Wales and Ireland.

* 436 different cheese producers from 30 countries enter the World Cheese Awards

* 2777 cheeses will be judged to find the World Champion Cheese 2013

* Last year's winner was Manchego DO Gran Reserva a traditional unpasteurised ewes' milk cheese from a historic Spanish estate. It was described by one judge as "Like a choral song".

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