



SWISS CHEESE AWARDS

Vallée de Joux VD  23 - 25 septembre 2016

Welcome!

Contest information

Le Sentier, Vallée de Joux
23. September 2016



Contest information

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Sensory Scientist

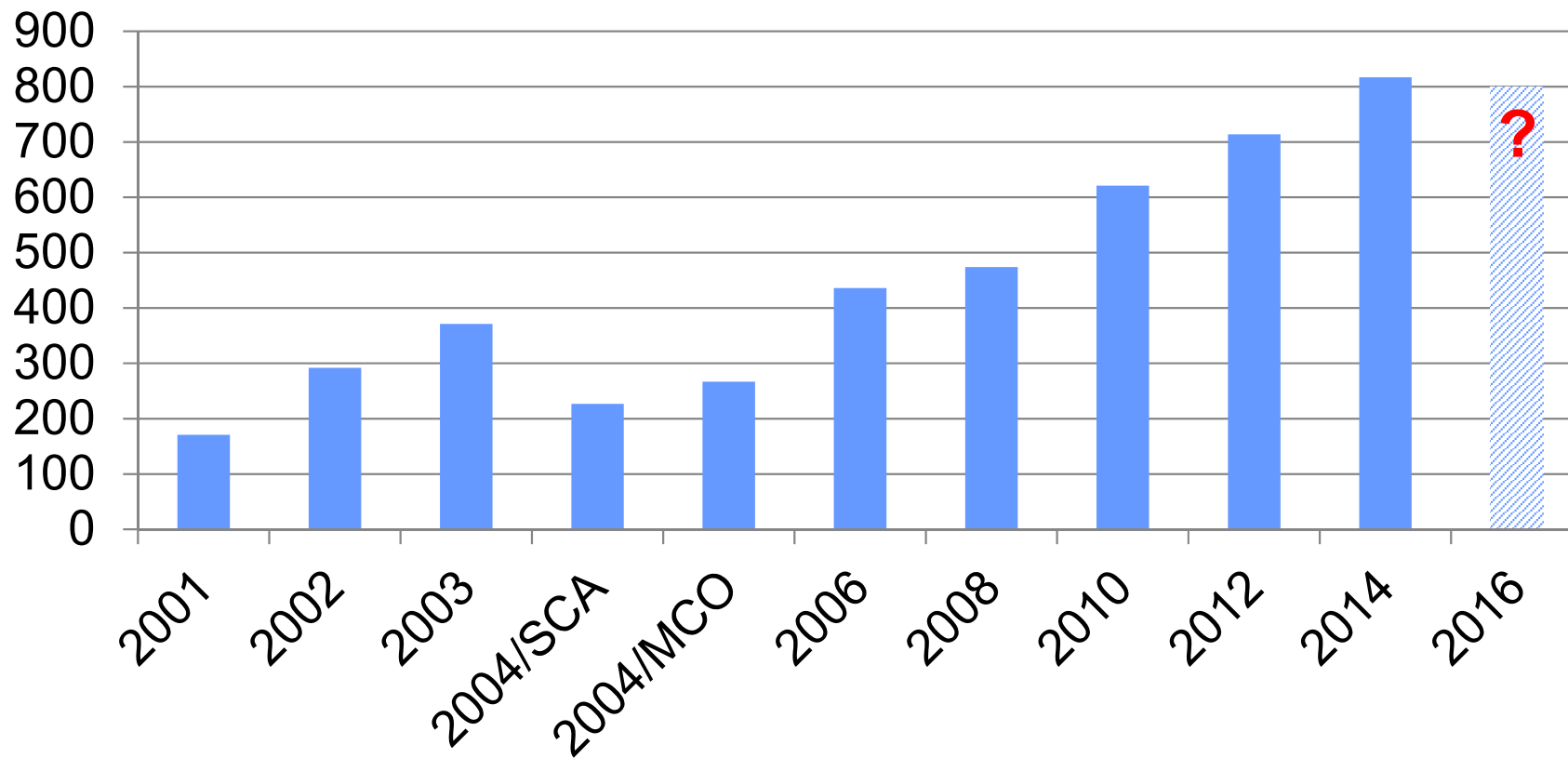
Institute for Food Sciences
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Jury member

SWISS CHEESE AWARDS



Number of cheeses 2001 - 2016





SWISS CHEESE AWARDS 2014

- 817 cheeses
- 28 categories
- 25 jury groups
- 124 jury members

SWISS CHEESE AWARDS 2016 ?

Jury members 2014

Country	Number
USA	2
GB	1
Japan	1
Austria	3
Belgium	3
Germany	29
France	8
Spain	6
Switzerland	71
Total	124

Number of cheeses per category 2014

Category	Designation	Number
101	Emmentaler AOP	28
102	Le Gruyère AOP	39
103	Le Gruyère d'alpage AOP	12
104	Sbrinz AOP	13
105	Appenzeller	28
106	Tilsiter made with raw milk	17
107	Bündner Bergkäse	8
108	Walliser Raclette AOP	17
109	Raclette und Bratkäse	60
110	Vacherin Fribourgeois AOP	24
111	Vacherin Mont d'Or AOP	12
112	Tête de Moine AOP	7
113	Bloderkäse und Sauerkäse AOP	6
114	L'Etivaz AOP	12
115	Berner Alpkäse und Hobelkäse AOP	9

Number of cheeses per category 2014

Category	Designation	Number
116	Formaggio d'Alpe ticinese DOP	6
117	Glarner Alpkäse AOP	12
118	Ewes milk cheese	15
119	Goats milk cheese	40
120	Fresh cheese	35
121	Soft cheese with white moulds	58
122	Blue cheese	13
123	Smear-ripened soft cheese	20
124	Other semihard cheese (without aromatic ingredients)	146
125	Other semihard cheese (with aromatic ingredients)	56
126	Other hard cheese	67
127	Other alpine cheese	9
128	Innovative cheese products	48
	Total	817

Judging criterias (Standard)

Points	Assessment criteria
5	Appearance, eyes
10 (2 x 5)	Taste, aroma
5	Texture, consistency
20	Total

Raclette du Valais AOP (Cat. 108)

Raclette und Bratkäse (Cat. 109)

Points	Assessment criteria
5	Appearance, eyes
5	Taste, aroma
5	Consistency, texture (melted)
5	Separation of fat
20	Total



Innovative cheese products (Cat. 129)

Points	Assessment criteria
5	Appearance, eyes, texture
5	Taste, aroma
5	Innovation
5	Potential of commercialisation
20	Total

Winner „SWISS CHAMPION“

Points	Assessment criteria
10 (2 x 5)	Taste, aroma
5	Texture, consistency
5	Overall impression
20	Total

Evaluation scheme

Points	Description
5	complete adherence to all requirements, no defects
4	minor deviance from the norm, tolerable defects
3	noticeable deviance, minor defects



Evaluation scheme

Points	Description
2	distinct deviance, noticeable defects
1	substantial deviance, intolerable defects
0	major defect, completely altered, cannot be assessed

Individual judging

- Results are recorded on prepared paper forms



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Individual judgement of the cheeses

Category: 101 Emmentaler AOP

Judge:

Signature:

Code	Appearance, eyes (5 points)	Taste, aroma (5 points x 2)	Texture, consistency (5 points)	Total (Maximum 20 points)	Comments / Motivation when less than 4 points
101.16.001		x2=			
101.16.002		x2=			
101.16.003		x2=			
101.16.004		x2=			
101.16.005		x2=			
101.16.006		x2=			
101.16.007		x2=			
101.16.008		x2=			
101.16.009		x2=			
101.16.010		x2=			
101.16.011		x2=			
101.16.012		x2=			

Guidelines for Cheese Assessment

- Triangle test to perform in the group
- Study the standards (descriptions of product) for the category or the cheese
- Judge one cheese together in the group
- Individual judging of the remaining cheeses (direction in the assessment is free, unless otherwise specified by senior judges)
- Any marks lower than 4 must be justified
- When deviation for a criterion is more than 1 point within the group: Re-examine and find consensus



Guidelines for Cheese Assessment

- The judges should stand by after having completed the judgement until released by the head of the contest
- Bread and water are available to cleanse the palate
- Silence!
- No phone calls during examination!



Checklist for senior judges (Code x.A)

- Provide silence during the individual judging
- Explain triangle test and perform at the beginning
- Explain procedures for individual judging
- Define the order in assessing, if the category is heterogeneous
- Transfer the individual tests results in the overall list.
- Initiate re-judging, if deviation for a criterion of more than 1 point within the group.



Checklist for senior judges (Code x.A)

- Definitely conclude assessment after re-judging (if deviations are not greater than 1 point)
- Bring the forms (individual lists and overall list) in the office, so that the results can be recorded electronically
- Carry-out the second judgement in categories with several sub-categories (with the paper form)
- Dismiss the jury group only after completion and in consultation with the head of the contest

Procedure for sub-categories with 4 jury groups (example 2014)

Jury Cat. 124_1 5 judges 38 cheeses	Jury Cat. 124_2 5 judges 37 cheeses	Jury Cat. 124_3 5 judges 36 cheeses	Jury Cat. 124_4 5 judges 35 cheeses
↓ 3 best cheeses senior judge ↓	↓ 3 best cheeses senior judge ↓	↓ 3 best cheeses senior judge ↓	↓ 3 best cheeses senior judge ↓
<p style="text-align: center;">Second judging with 12 cheeses and 4 judges → winner cheese ←</p>			

Procedure for sub-categories with 2 jury groups (example 2014)

Jury Cat. 102_1
5 judges
20 cheeses



4 best cheeses
senior judge
1 additional judge



Jury Cat. 102_2
5 judges
19 cheeses



4 best cheeses
senior judge
1 additional judge



Second judging with 8 cheeses and 4 judges
→ winner cheese ←

Summary

No.	Procedure
1	Find your jury-group
2	Perform triangle test
3	Judging together one cheese
4	Individual judging
5	Transfer the individual results in the overall list
6	Re-judging, if deviation for a criterion within the group is more than 1 point
7	Ev. 2 nd judging (in categories with several jury groups)
8	Wait until release by the head of the contest
9	End

Program

23.9.2016, 11h30 Le Sentier	Cheese Assessment
23.9.2016, 19h30 Rest. Centre Sportif, Le Sentier	Dinner with the jury members
24.9.2016, 9h00 Musée du Vacherin Mont d'Or, Les Charbonnières	Super Jury Assessment Swiss Champion
24.9.2016, 17h30 Tent, Les Charbonnières	Awards ceremony SWISS CHEESE AWARDS



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Questions?

Please contact the head of the contest

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Herzlichen Dank !

Merci beaucoup !

Grazie mille !

Thank you !