

DIVISION 1101: CHEESE



Judging

Thursday, July 23, 2026

This competition is supervised by the American Dairy Association Midwest for the Ohio State Fair.

TABLE OF CONTENTS

Special Rules

Classes

Awards

ONLINE ENTRY

You MUST enter online at www.ohiostatefair.com. Exhibitors should keep their exact login information (username/password).

Terms and conditions are subject to change, including, but not limited to premiums.

LATE ENTRY

Entries will be accepted after June 21 at 1 p.m., however, you will need to contact the Entry Department at 614-644-4052. June 21 at 1:01 p.m. - July 1 requires a \$75.00 late fee per entry, plus the usual per entry charge.

ADDITIONAL

Please see Fair web site for ticket and parking information. Premiums are processed and mailed at the conclusion of the fair. Any exhibitor who has not received due money by October 31st, 2026 may contact the Expo office at b.prince@expo.ohio.gov or 614-644-4052.

IMPORTANT

If you receive premiums of \$499 and over, the State of Ohio requires you to register as a "new supplier" at www.supplier.obm.ohio.gov. This MUST be done before any payment will be processed. Please be aware you will be asked for banking information, as your payment will be direct deposit. You may use either a checking or savings account. If you have won \$499 in the past, and have already set up a supplier account, you do not need to register again. However, you are responsible for making any address or name changes, by going to <https://ohiopays.ohio.gov/> and updating any necessary information. If you need assistance with the online registration process, please [view this tutorial](#) or call the "help desk" at 1-877-644-6771.

Entries close June 21 at 1 p.m.



SPECIAL RULES

- Cheese must arrive by 4:00 PM on Wednesday July 22, 2026. Participants may either deliver in person by appointment (216) 791-6222 ext. 160. Or ship entries to: Miceli Dairy Products, 2720 E. 90th Street, Cleveland, OH 44104. General questions to Tracy Enslen 614-425-6867.
- All cow milk cheese entries will be promoted at the dairy products building and social media throughout the duration of the fair. Entries should be considered a donation and may not be returned. A promotion poster for other mammal milk cheeses will be displayed in the Goat/Sheep building.
- Entry fee is \$20.00 per entry. Processing fees may apply. All entries MUST be done online, a description of cheese will be required. Entry due date of June 21, 2026 at 1 p.m. Watch for email communication.
- Enter online at www.ohiostatefair.com. Exhibitors should keep their exact login information (username/password).
- ALL entries must consist of one piece of cheese for judging. Contest piece must be presented as hooped, uncut, in its original form, such as wheel, packaged, or common unlabeled retail packaging. If cheese is under 1lb., please send multiple pieces for judging. Class 1 will follow Swiss guidelines. Up to two entries of each unique variety produced at each manufacturing site may be entered per class.
- Cheese cannot be cut or sampled with a trier with the following exceptions:
- Class 1 (Swiss)
 - Swiss cheese may have one trier hole
 - Cheese cut during manufacturing, such as Feta in brine or Swiss block, are allowed
 - 40 lb. blocks cut from larger blocks are allowed but must be listed as description in online entry as cut cheese. Swiss can be cut down to 40lbs.
- Class 3 and 4 (cheddars)
 - Cheddar that is in block, wheel or other form that is more than 10lbs, may be cut to a minimum of 6lbs.
 - The rind, natural or otherwise, should be included on the cut piece.
- Any cheese made from non-pasteurized milk must not be less than 60 days old at the day of judging.
- Standardized cheeses must comply with the FDA Standards of Identity for that cheese variety.
- Only cheese that is manufactured in Ohio in facilities that have been inspected and licensed by the Ohio Department of Agriculture Dairy Division may be entered in the contest. Products cannot contain non-dairy ingredients except flavorings and or process dependent ingredients such as rennet and annatto. No non – milk (mammal) cheese will be accepted.
- All cheese will be assumed donated as the product quality and food safety cannot be guaranteed. Please consult with American Dairy Assoc. Mideast, Tracy Enslen for any special request. Judge reserves the right to move cheese to proper class.

DIVISION 1101: CHEESE



CLASSES

CLASS	ENTRIES
001	Rindless Swiss Cheese: Natural, unflavored, rindless cow's milk Swiss style cheeses. Example: Emmentaler Swiss, aged 60 days or more
002	Other Swiss Types: Natural, unflavored cow's milk. Examples: Baby Swiss, Lacey Baby Swiss, Gouda, rind Swiss
003	Mild Cheddar: Natural, unflavored, rindless, cow's milk cheddar aged up to 12 months (365 days)
004	Aged Cheddar: Natural, unflavored, rindless, cow's milk aged 366 or more days
005	Surface Mold Bloomy Ripen Cheese: (bloomy exterior, Brie, Camembert)
006	Surface Bacteria Ripened Cheeses (Raclette, Brick, Tomme)
007	Fresh Spreadable Class (chevre, fresh curds, cream cheese)
008	Cheese Curds (fresh curds any flavor)
009	Open Class, Cow Milk (NO Spicy) (Italian, Colby, Monterey Jack)
010	Open Class, Cow Milk Flavored (NO Spicy hot) (bacon, dill, added ingredients)
011	Open Class Spicy Cheese (pepper jack, caraway, horseradish)
012	Open Class, Other Milk (goat, sheep, other lactating mammal)
013	Rind or permeable rind cheese
014	Smoked cheeses

AWARDS

Each class shall have a Class Winner Blue Ribbon for 1st place; 2nd place in each class shall be awarded a red ribbon; and 3rd place in each class shall be awarded a white ribbon.

A Grand Champion Cheese will be selected among the Swiss Class. A Reserve Champion will be selected from the first-place winners of all classes and will receive a rosette.

Premium amounts will be determined at a later date.