



INTERNATIONAL FOOD CONTEST

5th-7th October 2021
MCH Messecenter Herning

**Information
concerning
dairy products**



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International Food Contest

International Food Contest takes place in MCH Messecenter Herning on 5th- 7th October 2021 in Hall D.

In 2021, International Food Contest is part of hi Tech & Industry Scandinavia.



International Food Contest is the meeting place of the entire food sector. Food products as well as state-of-the-art machine technology for the food sector are exhibited at the exhibition.

All foods are quality assessed based on trade professional criteria. Judges are from the trade itself, professional users or other specialists.

Benefits from participation are:

- Professional pride through assessment, prizes and celebration of winners.
- Training/dialogue between exhibitors and company staff.
- Inspiration for quality improvement and development.
- Presentation of the multitude of products manufactured in the food sector.
- Increased knowledge of the full product range of the food sector and direct contact with the other professional operators in the sector.

Organisers

The following associations are behind the exhibition:

- Danish Dairy Board / The Dairy Committee
- The Danish Dairy Managers Association
- The Association of Danish Private Dairies
- The Danish Cheese and Butter Association.

Secretariat / contact

The exhibition secretariat consists of:

- International Food Contest Director Mr Lars Johannes Nielsen, mobile +45 3083 1081, email ljn@if.dk
- Product Manager, Dairy, Ms Naja Locht, mobile +45 2428 7042, email nlo@mejeri.dk
- Coordinator Hanne Haubo, phone +45 4014 7220, email hha@if.dk
- Coordinator Janni Christensen, phone +45 2016 8463, email jc@if.dk.

Postal address: International Food Contest, c/o Landbrug & Fødevarer F.m.b.A., 13 Agro Food Park, DK 8200 Aarhus N.

Homepage: www.foodcontest.eu

Email address: ifc@foodcontest.eu

Exhibition programme

Opening hours are 08:30 hrs – 16:30 hrs on 5th- 7th October 2021.

Please check programme and event details on www.foodcontest.eu.



Dairy products for the exhibition

Products

Dairies worldwide may enter all types of dairy products from their current production.

Wholesalers may register products, too; however, registration must take place in the name of the producing dairy company, not the name of the wholesaler.

Producers of dairy products based on semi-finished products may enter the finished products in their own name, and wholesalers slicing cheese or packing dairy products may enter products in their own name.

Product registration

Dairies receive an invitation with a list of products registered at previous exhibitions as well as a factsheet for each product on the list.

On this list, the dairy ticks off products to be registered **for this year's exhibition**.

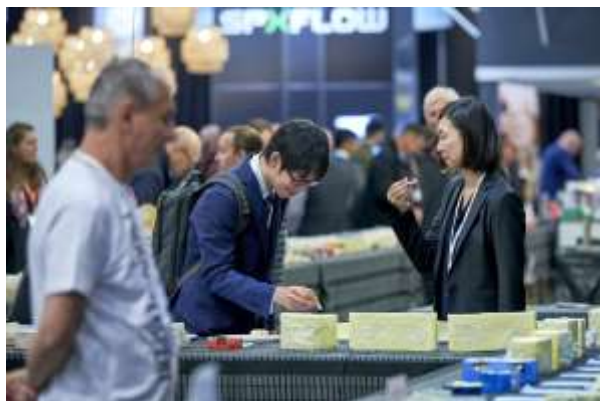
Products no longer in production are crossed off the list.

Information about products which have not previously participated in International Food Contest shall be written out on a blank factsheet – (one sheet per product) and sent to the secretariat (see p. 3). Blank factsheets may be downloaded from the homepage www.foodcontest.eu.

Changes to product information already registered are marked out on the factsheet in question and returned to the secretariat together with the registration.

Minimum information required is:

- product type
- class number (please discern carefully between whole cheeses and cheeses in wedges, hunks or slices)
- fat% or f.d.m.



- weight or volume
- flavour (if not neutral)
- and for cheeses also maturing age (not applicable to fresh cheeses).

It is the responsibility of the manufacturer to ensure that their products have the correct product type designation and is assigned to the correct product class.

The amended product registration list shall be returned by post to the secretariat or by email to ifc@foodcontest.eu. Deadline is 23rd August 2021.

Invoicing will be based on this list of products for registration.

When the secretariat has registered your products, the dairy will receive the final list of products registered **for this year's exhibition together** with a file with product labels. This file must be printed on labels in the format 63.5x38.1mm, 21 per A4 page (corresponding to Avery L7160). The printer must be set for "Actual size" as otherwise the printer may adjust the margin which means that the print will no longer fit the labels.

These labels, marked "For grading" and "Suppl. product" respectively, must be placed on each individual product before dispatch – see p. 5.

If there are any changes to the product information even after registration, please inform the secretariat **by email (ifc@foodcontest.eu)**. **Don't forget to declare the productID** of the products to be amended/deleted.

Classes

Products for grading and display are divided into classes. Depending on the number of products registered the classes may be adapted in accordance.

If any class becomes so large that grading becomes difficult, the organisers reserve the right to divide the class in question into two or more subcategories. Each subcategory is regarded as a separate class. A min. of 5 products is required to form a separate class.

The organisers decide which class a product belongs to. There is no possibility for appealing the decision.

For further information about classes, please refer to the product categories in question (cheese p. 7, butter & blends p. 8, liquid milk products p. 9, products **manufactured from other milk than cow's milk, or from mixtures** p. 10).

Dairy products for the exhibition

Assessment descriptions

When relevant for the grading of the products the dairy may forward a short description using the assessment description template. This assessment description will be made available to the judges when grading the product in question. Products with no specific description will be assessed on the basis of the **judges' professional knowledge and in accordance with trade specifications.**

It is not necessary to describe information which is also stated on the product factsheet – e.g. that a yoghurt with strawberries shall have a strawberry flavour. All information on the product factsheet *except the sales name of the product* is also made available to the judges when grading the products.

If a description applies to more than one product, a separate sheet should not be made for each individual product.

A template for an assessment description may be downloaded from www.foodcontest.eu.

The assessment description must be forwarded as a Word file.

Forwarding of products

In order for the products to participate in assessment or display they must be delivered at

MCH Messecenter Herning
7, Kaj Zartows Vej, Hall B
(access: Gate 25 via Gate 13)
DK 7400 Herning

on Friday 1st October 2021 between 09:00 and 14:00 hrs.

Products received later than this will be rejected by the management.

Each product must carry the labels received on the basis of the product registration. Also, products for display only must carry a label. All products for assessment must **carry the label saying "For grading", and supplementary products must carry the "Suppl. product" labels.**

Please be careful not to cover the date, and beware that the labels should be clearly visible from above when a box is opened – see examples below.



Furthermore, a packing list of all the products forwarded must be forwarded together with the products (a copy of the registration receipt). This facilitates registration of incoming products and will assure that all products forwarded are assessed.

If a product registered for assessment or display is not forwarded, please cross it off the packing list.

All products shall be delivered free to MCH Messecenter Herning (above forwarding address).

The organisers shall charge products not delivered free with freight costs + a service charge of DKK100.00 per entry.

Entry fee

Entry fee for grading and exhibition of products: DKK650.00 + VAT per product.

Entry fee for display (no grading) of products: DKK150.00 + VAT per product (powder products/cheese powder and products for display only).

Products which are not used will not be returned, but will be destroyed.

Invoicing for all registered products will take place prior to the exhibition based on the number of products registered.

Dairy products for the exhibition

Entry fee for products deregistered after registration deadline will not be refunded.

Miscellaneous

Common force majeure clauses are applicable in relation to participation in the exhibition.

In case of doubt concerning the interpretation of the rules and regulations governing the International Food Contest, any decision made by the organisers is final and cannot be appealed.

All grading results are secret until the exhibition opening, and information about results will not be given prior to this time.

Product specific rules

A number of product specific rules applies for participation in International Food Contest – read more: cheese p. 7, butter & blends p. 8, liquid milk products p. 9, products manufactured from other milk than **cow's milk, or from mixtures** p. 10, powder ingredients & cheese powder p. 10.



Cheese

The dairies may send various packaging sizes of the same cheese type, and they may also send identical cheese types with and without flavours respectively and in different stages of maturity.

Whole cheeses may not have been examined with a cheese trier in advance.

Cheese classes

10. Plain and sweet fresh cheeses and cream cheeses

20. Spicy fresh cheeses and cream cheeses

30. Processed cheese

40. Other fresh cheese, natural and flavoured

E.g. cottage cheese, quark and smoked curd cheese (unripened cheeses not belonging in classes 10, 20 or 30)

50. Whole white mould cheese and blue/white mould cheese

60. Danablu (PGI) (whole as well as wedges, chunks and slices)

70. White cheese, traditional

80. White cheese, ultra-filtrated

81. Combi white, ultra-filtrated

90. Surface-ripened/smear-ripened whole cheeses

Also with herbs and spices.

100. Surface-ripened/smear-ripened chunks and wedges

Also with herbs and spices.

110. Whole blue mould cheeses

120. Rindless cheeses

Whole cheese and chunks/wedges and with herbs and spices.

130. Specialty cheeses, whole

140. Specialty cheeses, chunks and wedges

150. Cheddar and Mozzarella (whole and grated) as well as other grated/cubed cheeses

160. Mould-ripened cheeses – wedges, hunks and slices

Cheeses cut after ripening so that the structure of the cheese is exposed on the cutting surface

170. Sliced yellow cheese

All sliced cheese.

180. Norwegian specialty cheeses (will not participate in 2021)

190. Cheeses for display only

Quantities to be submitted

For each entry, a minimum of 9 kg shall be submitted unless otherwise agreed with the secretariat.

For grading

A minimum of 2 cheeses shall be submitted for grading: 1 unit for the first grading and 1 unit for the International Dairy Contest finals if required. For large cheeses, the same cheese may be used for both gradings. However, for small cheeses and package cheese (wedges, hunks and slices) a minimum of 4 units labelled "For grading" shall be submitted.

Cheeses shall be clearly labelled in accordance with current legislation (incl. date stamp). All cheeses in retail packaging must have date stamps. For whole cheeses a date code referring to the production day is sufficient. Products without date stamp will not be assessed.



Butter & blends

Butter & blends classes

310. Butter and ghee

Salted and unsalted butter in all packaging sizes, including spiced butter

320. Spreadables and blends

Products where some of the milk fat has been replaced by other fat

330. Butter and blends for display only

Quantities to be submitted

For each entry, a minimum quantity of 5 kg of butter or blend shall be submitted of each product to be graded. Cartons with retail packages shall be full.

For grading

A minimum of 4 packages shall be submitted for grading.

Packages shall be clearly labelled in accordance with current legislation (incl. date stamp). Products without date stamp will not be assessed.



Liquid milk products

Liquid milk product classes

510. Skimmed milk, semi-skimmed milk and whole milk

511. Cream, min. 8% fat

512. Non-fermented ESL and UHT products

513. Non-fermented lactose-free products as well as vitamin fortified products

520. Fermented spoonable products, natural <3.5% fat (minus yoghurt)

521. **Fermented spoonable products, natural $\geq 3.5\%$ fat (minus yoghurt)**

522. Skyr, natural and flavoured

530. Yoghurt made from skimmed milk or semi-skimmed milk <3% fat

540. Yoghurt made from whole milk $\geq 3\%$ fat

550. Flavoured, fermented drinking and spoonable products

560. Non-fermented milk drinks, softice mix, milk desserts etc.

561. Flavoured milk and chocolate milk

570. Sauces, soups etc.

580. Ice cream

590. Liquid milk products for display only

Quantities to be submitted

	<i>Packaging size</i>	<i>No. of units</i>
<p><i>Class 510:</i> Skimmed milk, semi-skimmed milk and whole milk</p> <p><i>Class 511:</i> Cream, min. 8% fat</p> <p><i>Class 512:</i> Non-fermented ESL and UHT products</p> <p><i>Class 513:</i> Non-fermented lactose-free products as well as vitamin fortified products</p> <p><i>Class 520:</i> Fermented spoonable products, natural <3.5% fat (minus yoghurt)</p> <p><i>Class 521:</i> Fermented spoonable products, natural $\geq 3.5\%$ fat (minus yoghurt)</p>	<p>1/1 litre carton/cup</p> <p>1/2 litre carton/cup</p> <p>1/4 or 1/5 litre or less carton/cup</p>	<p>9 pcs.</p> <p>9 pcs.</p> <p>18 pcs.</p>
<p><i>Class 522:</i> Skyr, natural and flavoured</p> <p><i>Class 530:</i> Yoghurt made from skimmed milk or semi-skimmed milk <3% fat</p> <p><i>Class 540:</i> Yoghurt made from whole milk $\geq 3\%$ fat</p> <p><i>Class 550:</i> Flavoured, fermented drinking and spoonable products</p>	<p>1/1 litre carton/cup</p> <p>1/2 litre carton/cup</p> <p>Portion sizes/carton</p>	<p>18 pcs.</p> <p>18 pcs.</p> <p>30 pcs.</p>
<p><i>Class 560:</i> Non-fermented milk drinks, softice mix, milk desserts etc.</p> <p><i>Class 561:</i> Flavoured milk and chocolate milk</p>	<p>1/1 litre</p> <p>1/2 litre</p> <p>Portion sizes</p>	<p>36 pcs.</p> <p>72 pcs.</p> <p>150 pcs.</p>
<p><i>Class 570:</i> Sauces, soups etc.</p>	<p>1/1 litre</p> <p>1/2 litre</p> <p>1/4 litre</p>	<p>15 pcs.</p> <p>20 pcs.</p> <p>30 pcs.</p>
<p><i>Class 580:</i> Ice-cream</p>	<p>A quantity corresponding to:</p>	<p>25 litres</p>
<p><i>Class 590:</i> Liquid milk products for display only</p>	<p>Quantities to be submitted of products for display only are identical to quantities required for products to be graded.</p>	

For grading

At least 2 units shall be forwarded for grading: 1 unit for the first grading and 1 unit for the International Dairy Contest finals if required.

A minimum of 4 units of small packaging sizes (<½ litre) shall be submitted for grading.

Packages shall be clearly labelled in accordance with current legislation. Products without date stamp will not be assessed.

Products manufactured from other milk than cow's milk, or from mixtures

Classes

610. *Products manufactured from other milk than cow's milk, or from mixtures*

This class comprises all product types: cheese, butter & spreads and liquid milk products.

The products are graded in accordance with the criteria used for the product type in question.

Quantities to be submitted

Quantities to be submitted of products for display only are identical to quantities required for products to be graded. (see under the relevant categories: cheese p. 7, butter & blends p. 8, liquid milk products p. 9).

Packages shall be clearly labelled in accordance with current legislation (incl. date stamp). Products without date stamp will not be assessed.

Powder ingredients / cheese powder

Classes

710. *Powder ingredients / cheese powder*

Powder ingredients / cheese powder will not be graded, but participate as display products.

Submission of products

All entries shall carry a label on the outer packaging saying **"IFC / International Food Contest – Powder ingredients / cheese powder"**.

Packages shall be clearly labelled in accordance with current legislation (incl. date stamp).



Grading

Time and method

Product assessment takes place on Monday 4th October 2021.

The best product in each class of dairy products automatically participates in the International Dairy Contest finals (see p. 14). Finals assessments also take place on Monday 4th October.

An electronic assessment system will be used. This means that:

- Each judge must bring a laptop (mobile phone and tablets/iPads are not suited for running the assessment programme).
- The pc should be fully charged in advance, but a charger should be brought to be on the safe side.
- The pc must have internet connection (wifi).
- The browsers Firefox or Chrome must be installed on your pc as Internet Explorer does not work well with the assessment program.

Grading rules

The judges will use a marking scale with marks from 1 – 15, i.e. only uneven numbers are used (see the marking scale on p. 12). Products are graded in accordance with the assessment descriptions supplied by the dairies. If no descriptions are available, common product standards will be used.

Whenever possible, products will be presented to the judges in neutral packaging so that no identification is possible.

If a mark is 9 points or below, a remark must be supplied as to the reason for this mark. The applicable marks will be shown on the electronic assessment form.

Grading of liquid milk products

Grading takes place in two sessions. During the first session, all judges agree on a single mark for the following properties:

- Packaging
- Product appearance and consistency.

The joint mark is entered in the assessment system on the chief judge's login.

During the second session, each judge passes a mark and remarks, if any, on the property:

- Product odour & taste.

For the latter session, the products have been poured into neutral packaging.

The following guidelines apply to products with two chambers or in two or more tiers:

Two-chamber products:

- Appearance: normal assessment.
- Consistency: the milk part of the products is assessed as normal.
- Odour & taste: prior to the assessment of Odour & taste the crewmember mixes the contents of the two chambers, and assessment is made of this mixture so that all judges tastes identical mixtures.

Two-tier products:

- Appearance: normal assessment.
- Consistency: the product is poured onto a flat plate, and a single mark is passed on the consistency of sauce and milk part.
- Odour & taste: the judge passes a mark on the main impression from his own mixture.

Grading of butter & blends

Each judge passes his mark on the following:

- Packaging
- Appearance
- Consistency
- Odour & taste.

The result for each individual product is the average of **all judges' marks**.

Grading of cheese

Judges give only property marks, however joint marking for some properties in certain classes. The primary mark is calculated according to a weighting of the individual property marks.



Grading

Marking scale

Point scale for property marks:

15 points	Very good
13 points	Good
11 points	Satisfactory
9 points	Minor imperfection (a remark must be given)

7 points

Obvious flaw which may harm the reputation of the product

5 points

Serious flaw which may harm the reputation of the product

3 points

Very serious flaws

1 point

Unacceptable defects.



Rules for awarding prizes

Class winner

If several products in a class in any of the 3 product categories are on par, the following calculation will apply:

All calculations are done to so many decimals that a difference is evident, if possible.

If two or more primary marks are still on par, the following calculation is used:

- Cheese: If two or more cheeses are on par as far as primary mark is concerned, the winning product is the one with the highest characteristics mark, in the following prioritized order: odour & taste; consistency; structure; colour; and exterior.
- Butter & blends: If two or more entries have the same absolute highest primary mark, Taste & odour are prioritized followed by Consistency and Appearance.

- Liquid milk products: As far as liquid milk products are concerned the order is Taste & odour, followed by the appearance of the products, its consistency as well as packaging appearance (joint grading mark).

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If in the end two or more products are still on par, the finals chief judge will decide on the winning product in collaboration with his fellow judges.

International Dairy Contest

The product with the highest marks within each of the 3 product categories is found by adding the results obtained in the finals to the difference between the class winner result and the class average calculated from the ordinary assessment rounds.

In case of two or more products having the same finals result, the winner is found in the same way as for class winners (see above).



Prizes

Publication of winners of the International Dairy Contest

Winners of International Dairy Contest 2021 are revealed in connection with the official opening of the exhibition on Tuesday 5th October.

If possible, a representative of the dairy winning the International Dairy Contest should be present at the exhibition opening. Supplementary quantities of the winning products may also be required.

Contact person for class winners

The secretariat would like to have contact information of the person to be informed of a winning position on Monday evening 4th September as all class winners have the possibility of becoming International Dairy Contest winners, too. Please state mobile phone number and email address – also for an alternative contact person.

The contact person form may be downloaded from the homepage www.foodcontest.eu. Please forward the form together with your products registration.

Prizes to be won

International Dairy Contest

The winner of each class within the categories cheese, butter & blends and liquid milk products automatically participates in the International Dairy Contest.

The Danish Dairy Board Award is conferred on the product from each category (cheese, butter & blends and liquid milk) winning the International Dairy Contest.

Class winners

Class winners are calculated according to the same rules as those applying to the International Dairy Contest.

Only products having reached gold-medal level may be awarded a prize.

Products receiving prizes are included in the list showing the best max. 10% of the class, i.e. products having won a gold medal.

The winner of each class receives a company sponsored prize.

A list of all prizes will be published showing award winners as well as prize sponsors.

Medals

Products receiving medals will be marked on the presentation tables, but actual medals will not be issued.

Medal winners receive a diploma instead. The diplomas will be forwarded by post after the exhibition.

- Gold medals: Max. 10% of each class will be awarded gold medals. If a class has 77 products a max. of 7 gold medals are awarded to this class. **However, classes with ≤ 9 products will receive one gold medal.** When finding the best 10%, the calculation is made to 2 digits. If 2 or more product primary marks are on a par the winner is found according to the same rules as those described for class winners.
- Silver and bronze medals: The highest placed products up to 20% of each class which were not awarded a gold medal are awarded silver medals, and the rest up to min. 33% of each class is awarded a bronze medal. When finding the winners of silver and bronze medals, decimals are taken into account, and only on the primary mark.

Using prizes/medals for marketing purposes

Winners of prizes and medals may use these on the sales packaging of the product. Prizes and medals are date stamped and may of course only be used for the product having won the prize/medal, not for the entire product line of the company.

Print files will be forwarded after the gradings.



Gourmet Awards

The Gourmet Award event 2021 will be held in two steps, providing the dairies with the opportunity to present their products both to the consumers visiting the Cheese Copenhagen Festival and to the other dairies at the International Food Contest in Copenhagen.

A Gourmet Award is presented within each of the following five categories:

1. Hard cheese
2. Soft cheese
3. Butter & blends
4. Liquid milk products
5. Ice-cream.

Cheese Copenhagen

The actual products assessment will take place on Friday 24th September in Copenhagen. The judges will select three finalists from each category.

The judging panel will include food professionals, e.g. food journalists and chefs.

On Saturday 25th September the award winners will be chosen in connection with the Cheese Copenhagen event.

The assessments as well as the selection of the winners will be video streamed in order to enable the competing dairies to hear the judges' comments.

It will also be possible to be personally present at Cheese Copenhagen in order to follow the proceedings.

After the selection of the winners, all finalists will be exhibited at Cheese Copenhagen, and samples will be available to the visitors.

The Gourmet Award at International Food Contest

All products registered will be on show as usual at International Food Contest, and the award winners will be applauded and receive their awards in connection with the opening of the exhibition.

Contact and registration

Contact person for the Gourmet Award and registration of gourmet products: Ms Pia Damgaard Beck, Danish Dairy Board, phone: +45 2348 6373, email: pdb@mejeri.dk.



Quick reference

Programme / events

Check www.foodcontest.eu.

Information about hi Tech & Industry Scandinavia: www.hiindustryexpo.com

Important dates

- Deadline for registration: 23rd August 2021
- Registered products must arrive at: 1st October 2021
- Grading of dairy products: 4th October 2021
- International Food Contest takes place: 5th - 7th October 2021

For download

Documents for registering products may be downloaded from the homepage www.foodcontest.eu:

- Factsheet for new products
- Template for an assessment description for the judges
- Contact persons form.

In Danish / dansk udgave



En dansk udgave af denne brochure kan downloades fra www.foodcontest.d

