



MEDIA PARTNER

DAIRY
Industries
INTERNATIONAL

EVENT SPONSORED BY



Be a part of the world's biggest cheese event

AWARDS INCLUDE:

- Best Mature Block Cheddar
- Best Mature Traditional Cheddar
- Best Hard PDO Cheese
- Best Cheddar in Show
- Best Extra Mature Traditional Cheddar
- Best Blue PDO Cheese
- Best PDO Cheese
- Best French Goats' Cheese
- Best English Cheese
- Best Welsh Cheese
- Best Italian Cheese
- Best French Cheese
- Best German Cheese
- Best American Cheese
- Best New Cheese
- Best South African Cheese
- Best Le Gruyère AOC
- Best Irish Cheese
- Best Dutch Cheese

WORLD CHEESE AWARDS

The World Cheese Awards have been bringing together key cheese buyers for over two decades. Staging the Awards outside the UK for only the second time – and in a country where per capita cheese consumption is one of the highest in the world – is an inspired decision guaranteed to engage and attract major global interest.

More than 200 experts, including leading cheese buyers and food journalists from around the world, will be flown to Gran Canaria for the event. Cheese judging will take place on Thursday October 1 and will include all the visiting experts working alongside others from the Canary Islands. The World Cheese Awards' Presentation Dinner takes place in the evening, at the Hotel Santa Catalina where 500 guests will experience true Canary Islands' hospitality as they learn the identity of the major winners including the World Champion Cheese 2009.

WORLD CHEESE CONGRESS

This two-day series of seminars will address both international and local cheese industry talking points, including the future of the Protected Food Names scheme. Day one will be focussing on the global dairy industry with speakers from the USA, Japan and a representative from the EU, with day two tackling issues more pertinent to the cheesemakers in Spain and the Canary Islands, an area of great expertise in goat cheese production.

The World Cheese Award judges will attend these seminars as well as visiting experts from around the world. Delegates will have the opportunity to pose questions and enter the debate and through discussion, influence the worldwide cheese and dairy business.

