

# Cincho

REGULATION OF THE INTERNATIONAL CHEESE CONTEST

| CINCHO|CHEESE AWARDS | 2022



## REGULATION OF THE INTERNATIONAL CHEESE CONTEST CINCHO 2022

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The Cheese Contest Cincho de Castilla y León Awards is convened in its tenth edition, -the fourth international-, and will be governed by the following articles:

#### **ARTICLE 1º.- ORGANIZATION**

The contest is organised by the AGRICULTURAL TECHNOLOGICAL INSTITUTE of CASTILLA Y LEÓN (ITACyL), an institution attached to the Junta de Castilla y León (Regional Ministry).

The tasting sessions will be held **in Zamora on 22, 23 and 24 June 2022.**

Cheeses from any country in the world, identified with the commercial brands of the cheesemakers, may participate in the contest. Spanish distributors or marketers may also participate with cheeses marketed by them and produced in countries other than Spain. Private labels owned by distributors are expressly excluded.

All products should be suitable for human consumption, comply with imports requirements and have been produced according to the same procedures and recipes of products available on the market. Items that are different or made specifically for the competition at Cincho Awards will be ineligible.



## ARTICLE 2º.- APPOINTMENT OF THE PRESIDENT AND the technical DIRECTION OF THE CONTEST

The organizers appoint:

As president of the competition, Regional Minister of Agriculture, and Livestock and Rural Development of the Junta de Castilla y León and President of the Board of the Agricultural Technological Institute of Castilla y León.

**Comentado [RPC1]:** Se ha quitado el tratamiento de Excmo. Sr. La

Mr. José Luis Galván Romo, Technician of the Milk Technological Station of ITACYL, will be in charge of the technical management of the contest.

The mission of the Technical Direction is to ensure that this Regulation is complied with and watch over the correct preparation and the organoleptic examination of the samples as well as the communication of the results. To this end, it shall be assisted by the team of the Milk Technological Station of ITACYL, which will provide all the collaboration requested by the Technical Direction.

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The Technical Direction designates the Juries, so only the technical direction of the Contest can replace them.

The Technical Direction of the Contest shall control the organisation of the tasting sessions by checking the submission order of cheeses and the number of samples to be examined by every Jury.

The Technical Direction of the Competition shall adopt the appropriate means of control to ensure compliance with the requirements referred to in these Regulations. It will control that the environmental conditions of the tasting room





are correct, the proper functioning of the Secretariat, and especially the samples handling, in order to avoid any possibility of error, guaranteeing the secrecy of the results until the moment of their release, as well as the anonymity of the contestants.

### ARTICLE 3º.- ENTRY AND CONSIGNEMENT OF SAMPLES

#### Entry

To enter the contest, you need register at the following website <http://www.premioscincho.com> and the deadline ends on **9<sup>th</sup> June 2022**.

Entries shall identify the product with the name of the producer's company. The contact e-mail address shall be that of the person in charge of coordinating the delivery of the samples to be evaluated.

The descriptions of the entry data can be modified by the company that has made the entry until the closing date for entries, later, modifications to entries will only be made in exceptional circumstances and only on request to the organisers of the Cincho Awards.

Together with the application form, a Copy of the Sanitary Registration or equivalent document according to the home country legislation, must be sent by email to the following address [cincho@premioscincho.com](mailto:cincho@premioscincho.com). The producer is responsible for guaranteeing optimal conditions of their cheeses from a health point of view.





Contestant must carefully examine all the samples submitted to Cincho Cheese Awards in order to ensure they do not contain mites or other contamination. Any sample considered in poor conditions / or not suitable for human consumption shall be withdrawn from the contest.

All products entered become property of the Contest Organization. Once the sensory evaluation of the cheeses is completed, the Contest Organization may use the remains of the samples for different purposes such as promoting the cheese in tastings or other events without indicating trademarks in the tasted cheeses. The surpluses may also be donated to soup kitchens, in which case, for the purposes of sanitary traceability and maintaining the anonymity of trademarks, just the sanitary registration of each sample and the best-before date may be indicated.

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### **Cheese groups and categories**

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Cheeses entering the Contest should be included in a group and every group of cheeses shall be integrated in one of the following categories:

1. Fresh cheeses
2. Soft cheeses
3. Hard or semi-hard cheeses
4. Blue cheeses
5. Spread~~sable processed~~ cheeses

In order to ensure that the cheeses evaluated in a group have homogeneous sensory characteristics, each group is defined by criteria such as: animal species producing the milk (cow, sheep, goat, etc. ....), heat treatment (raw or





pasteurised), milk coagulation process (enzymatic, acidic) or degree of ripeness. In some groups, the degree of ripeness is defined using the terminology indicated in Royal Decree 1113/2006 Quality Standard for Cheeses and Processed Cheeses: cured, semi-cured, etc. In order to include cheeses in a particular group, the age of the cheese on the day the sensory evaluations begin will be taken into account.

If the Contest Organizers detect cheeses registered outside the group to which they really belong, they may be disqualified.

The cheese groups in which it will be possible to participate in this edition of the Cincho Awards will be those indicated in detail in Annex A 2. Detailed definition of the cheese groups in the Cincho Awards 2022 Contest, and in Summary form in ANNEX A1. SUMMARY OF CLASSIFICATION BY GROUPS OF CHEESES IN COMPETITION.

In order to know the production dates required to participate in some groups, Table 1 has been drawn up to determine the degree of maturity or ripening (age in days) of a cheese according to its production date.

### **Sample Submission**

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The participating cheese samples should be whole cheeses and must be presented unlabelled or without trademark, so that the Organisers of the contest





may guarantee the anonymity of the samples at the moment of the visual assessment. Exceptionally, cheeses bearing a trademark generated by the mould used for their manufacture or casein labels are allowed. In these cases, the Organizers may remove the identification elements of the sample.

For each sample, cheeses weighing more than 2.5 kg shall be submitted in their original form. Cheeses whose unit weight is less than 2.5 kg, will submit the number of units necessary to reach 3 Kg. Exceptionally, when a whole cheese weighs much more than 4 kg, a portion of at least 3 kg may be submitted for the Cincho Awards.

Cheeses whose sample quantity is insufficient for evaluation in the final round of the Contest will be excluded from this phase of the sensory assessment and thus, from being eligible for Special Awards.

Samples will be packaged in such a way that they are transported and delivered in suitable and safe conditions for consumption. Products considered unfit for consumption will be disqualified. The Organization shall not assume liability in case of loss or damage for sample consignment.

The place for the samples submission is the 'Estación Tecnológica de la Leche del ITACYL located in Palencia, Avda. Viñalta s/n, C.P. 34071 (Spain)'.

Along with the samples, the following documents should be submitted:







- **Copy of the document generated after registering on the WEB.** In order an application form is valid, the Organisers must be in possession of the original document.
  
- **A commercial label of the product** (the cheese maker will be held responsible for any labelling abuses, according to the current legislation in the home country).

To avoid that humidity generated inside the parcel causes the entry form is illegible, it is recommended to place the documents in a close humidity-proof bag.

Transportation and delivery expenses, as well as any custom duties, must be duly paid in advance, when submitting the samples.

Samples will be received until **16<sup>nd</sup> June**. The contest organisers will store them in optimal refrigeration conditions.

Samples received after this date will lose the right to enter the Contest, and may be re-shipped to their place of origin when requested by the contestant within a maximum period of 48 hours from the end of the date of sending samples. In case of sending, the shipment costs will be supported by the participant. All the samples received to participate in Cincho Awards and without request for re-expedition will become property of the organization of the Contest.



#### **ARTICLE 4.- CONTROL OF THE SAMPLES RECEIVED**

The Contest Organization shall implement the sample control system it considers appropriate for the proper development of the contest and, particularly, it will check:

- The reception of the samples as well as the relevant documents.  
In the event the samples do not comply with this Regulation, they shall be rejected.
- The registration of all samples received, accepted or not. Each sample will be given one single entry number.
- The samples are kept in optimal environmental conditions, so that they remain in a perfect state during the tasting sessions.

At any stage of the Contest, the Organization shall be able to carry out some relevant examinations, in order to verify data declared on the entry form. The samples not meeting the sanitary requirements or the rules for the group to which they are submitted shall lose the right to be assessed or the potential Award they might have won.

#### **ARTICLE 5º.- SENSORY EVALUATION PROCEDURE**

The sensory assessment of samples shall be done in 2 phases by a Jury or Tasting Panel composed of 48 tasters from different countries around the World. In the first phase, the first round of sensory evaluation of all samples will be carried out





and the result will be the assignment of the awards with the categories of Gold and Silver. The second phase aims to determine the Special Awards of the year 2022 and includes 2 rounds of sensory evaluation: semi-final to determine the 20 finalist cheeses and final for the determination of the Special Award of the year.

The cheese samples must be presented to tasters identified with the specific and unique codes they were given at the moment of the reception.

The attributes to be evaluated will be grouped into the following descriptors: appearance, consistency and sensory characteristics appreciated in the mouth (Flavour) including olfactory and gustatory characteristics.

Each juror can give a maximum of 100 points.

All jurors should use the same tasting sheet in electronic format, so that the descriptors employed are the same. In case an appropriate hardware cannot be used, the sensory assessment would be carried out on paper.

In case any reason prevents a specific taster from evaluating any of the descriptors, for example, the evaluation of the appearance by a blind juror), the Organizers have the power to decide how the final score of these tasters is obtained.

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## FIRTS ROUND OF EVALUATION

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All registered products are initially evaluated by a jury of three people, one of whom will act as head juror. Each juror can give a maximum of 100 points to each sample.

Jurors have to carry out a personal sensory evaluation of each sample being evaluated. Once the individual evaluation has been completed, if the juror in charge of the table observes that there is a notable difference between the scores of two tasters, he/she will inform the other jurors of the same tasting table so that each of them can describe his/her evaluation, reconsider it and issue a new score, which will be the definitive one. Once the definitive scoring is determined, it will not be possible to modify them.

Several series of samples are presented to the jurors. These series shall be examined according to the features of each category of cheese, pursuant to the criteria established by the Technical Direction of the Contest. All cheeses belonging to a certain group and a particular session are tasted at the same temperature.

Before the first tasting session, a piece of cheese could be presented to the tasters, so as to “prepare their taste”. This cheese would not take part in the Contest and its tasting would be useful for tasters to know their own assessment as well as the average score of all the members of the Jury. During the Contest, the organisers may add more samples –outside the competition- useful for carrying out some quality controls.



At the first round every juror shall issue his/her scores; after this process, the average value shall be the definitive score.

## **FINAL ROUND FOR DESIGNATING THE SPECIAL AWARDS 2022**

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The Final Round will be done in two steps: semi-final and final

### **Semi-final**

After the first round of evaluation made by every jury of three tasters, a maximum of three samples shall be selected (those with the highest score and awarded Gold medal). Then, jurors of 4 tasting tables shall be grouped so that there are 4 groups of 12 tasters. Juries of 12 members shall taste a maximum of 12 samples, unless there are samples in a certain group with the same score in which case there may be more than 12.

The individual vote shall be the selection procedure of samples in the semi-final. The result of each jury of 12 members in the semi-final shall be a maximum of 5 cheeses. The 20 selected cheeses will be the finalists.

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## **Final**

In the final round, all the jurors, present in the tasting room, will evaluate the 20 finalist cheeses, using a scoring methodology similar to the first round of evaluation. In this final round there will be no head judges.

### **ARTICLE 6º.- TASTING PANEL OF JURORS**

The Panel of Jurors shall be composed of cheese tasters from different countries around the world.

During the Competition, any problems that might arise from the jurors shall be solved by the Contest Organization employing any means it deems necessary to that end. Its decisions shall be final.

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### **JURY OPERATING RULES**

Once the jurors have been constituted and in order to specify their function, their members may meet in one or several tasting sessions, in order to compare the results of each taster. Tasting sessions will take place preferably in the mornings; it shall be possible to organise tasting sessions in the afternoons in case there is a big number of samples.

The panel of jurors will meet in a quiet room, properly illuminated and free of odours –other than those produced by cheeses- which could have any effect on the tasting. The temperature will be maintained, insofar as possible, between 18



°C and 22°C. Furthermore, the jurors should wear a laboratory coat during the sensory evaluation but should avoid wearing perfumes which could disturb the development of the sessions.

Each member of the jury is obliged to respect the absolute anonymity of the samples as a fundamental principle of the Contest.

#### **ARTICLE 7º.- AWARDS**

Cincho Awards Contest defines two levels of prizes:

- a) For each Group of cheeses: Gold or Silver.
- b) Special Awards for the best cheeses of the year. A certain cheese may only have a single distinction in the category of special awards of the year. This category of awards includes:
  - The best sheep 's cheese in Spain.
  - The best artisan cheese in Castilla y León.
  - The best cheese of the year 2022, with first, second and third place.

In order to achieve Gold or Silver distinction, a sample must obtain 80 points or more. The cheeses with the highest score in each group in the Contest will compete for the Gold medal, the second best scores will compete for the Silver distinction.



The maximum number of awards per group could be up to 10% of samples presented for each group. Among these, the best scored, up to a maximum of 40% of awards per group, could be awarded Gold Cincho. The rest could receive Silver Cincho. The calculation of the number of awards shall be rounded up to the highest number when the first decimal figure is equal to or greater than 0.5. There will be at least one winner in each group, except for those groups in which no sample achieves the minimum score to be eligible for awards.

Special prizes will be awarded to the best scored cheeses based on the average scores from the final round of the sensory evaluation.

All prizes can be declared not awarded.

A prize can be withdrawn when the cheese label does not comply with the current legislation in its home country, or when it makes an improper use of a Designation of Origin or a Protected Geographical Indication. The suggestion of this must be duly documented by the Technical Direction or by the competent authorities in the country.

Organizers may verify that any awarded cheese has been made by the cheese factory that entered the samples to Cincho Awards.

#### **ARTICLE 8º.- GENERAL CONDITIONS**

Lack of veracity in the data provided in the entry application form should result in the immediate ineligibility of the sample,







If, after the publication of this Regulation, the Organization considers appropriate to modify any date related to the Competition, it would do it on the website: <http://www.premioscincho.com> .

Since 2020, different outbreaks of Covid-19 have been occurring. If at the time of the sensory evaluation of the samples under competition, the situation of this disease or any other could affect the health of the human resources involved in this event, the Organization may take the organizational measures deemed appropriate to increase health safety. In any case, the principles of anonymity of the samples, as well as the rules of equality of evaluation conditions and number of scores will be observed during the sensory evaluation.

The decision of the Tasting Panel is final. Any appeal must be made in writing and sent to: [cincho@premioscincho.com](mailto:cincho@premioscincho.com) within three working days after publication of the winners.

All participants in this Cheese Contest, 'Cincho Awards' of Castilla y León abide by these Rules and Regulations.

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#### **NOTE:**

This Regulation has been translated into English from the original Spanish. In the event of any dispute arising from these Terms and Conditions, the Spanish version shall prevail. The same shall apply to any other documents related to Cincho Awards you received from our technical secretary or that have been downloaded from our Cincho Awards Website.



**DATES OF CHEESE PRODUCTION AND DESIGNATION ACCORDING TO THE RIPENING**

WEIGHT Kg.	RIPENING	Minimum age days	Maximum age days	CHEESE-MAKING PERIOD	
				Minimum date	Maximum date
< 1,5 Kg.	Tender	7	19	03 June 2022	15 June 2022
	Semi-cured	20	44	09 May 2022	02 June 2022
	Cured	45	99	15 March 2022	08 May 2022
	Old	100	*	14 March 2022	**
> 1,5 Kg.	Tender	7	34	19 May 2022	15 June 2022
	Semi-cured	35	104	10 March 2022	18 May 2022
	Cured	105	179	25 December 2021	09 March 2022
	Old	180	269	26 September 2021	24 December 2021
	Mature	270	*	25 September 2021	**

*Table 1. Determination of the degree of maturation or ripening (age in days) of a cheese according to its production date*

## ANNEX A1. SUMMARY OF CLASSIFICATION BY GROUPS OF CHEESES ELIGIBLE FOR THE CONTEST.

NOTE: (\*) INDICATES UNSPECIFIED

Category	Species	Heat Treatment	Group	Brief description of the group	
Fresh cheeses	*	*	1.1	Enzymatic coagulation fresh	
	*	*	1.2	Lactic coagulation fresh	
	*	*	1.3	Pasta filata	
	*	*	1.4	Curd	
Soft cheeses	Goat	*	2.1.1	Enzymatic coagulation goat milk	
	Goat	*	2.1.2	Lactic coagulation goat milk	
	Sheep	*	2.2.1	Vegetal rennet sheep milk	
	Sheep	*	2.2.2	Enzymatic coagulation not vegetal sheep milk	
	Sheep	*	2.2.3	Lactic coagulation sheep milk	
	Cow	*	2.3.1	Enzymatic coagulation cow milk	
	Cow	*	2.3.2	Lactic coagulation cow milk	
Hard or semi-hard cheeses	Goat	Raw	3.1.1	Raw goat milk	
	Goat	Pasteurized	3.1.2	Pasteurized goat milk	
	Goat	*	3.1.3	Smoked goat cheese	
	Sheep	Raw	3.2.1.1	Raw sheep milk - tender	
	Sheep	Raw	3.2.1.2	Raw Sheep milk - semi-cured	
	Sheep	Raw	3.2.1.3	Raw sheep milk - cured	
	Sheep	Raw	3.2.1.4	Raw sheep milk - old	
	Sheep	Raw	3.2.1.5	Raw sheep milk - mature	
	Sheep	Pasteurized	3.2.2.1	Pasteurized sheep milk - tender	
	Sheep	Pasteurized	3.2.2.2	Pasteurized sheep milk - semi-cured	
	Sheep	Pasteurized	3.2.2.3	Pasteurized sheep milk - cured	
	Sheep	Pasteurized	3.2.2.4	Pasteurized sheep milk - old	
	Sheep	Pasteurized	3.2.2.5	Pasteurized sheep milk - mature	
	Sheep	*	3.2.3	Smoked sheep cheese	
	Sheep	*	3.5.1	With olive oil	
	sheep	*	3.5.2	With no-milk ingredients	
	Cow	*	3.3.1	Cow milk	
	Cow	*	3.3.2	Cow milk - medium-hard or cooked	
	Cow	*	3.3.8	Smoked cow cheese	
	Mixture	*	3.4.1.1	Tender - Mixture of milks	
	Mixture	*	3.4.1.2	Semi-cured - Mixture of milks	
	Mixture	*	3.4.1.3	Cured - Mixture of milks	
	Mixture	*	3.4.1.4	Old - Mixture of milks	
	Mixture	*	3.4.1.5	Mature - Mixture of milks	
	Blue cheeses	Goat	*	4.1.1	Blue cheese goat milk
		Sheep	*	4.1.2	Blue cheese sheep milk
		Cow	*	4.1.3	Blue cheese cow milk
		Mixture	*	4.1.4	Blue cheese mixture of milks
	Spreads cheeses Spreadable processed cheeses	*	*	5.1	Without melting salts added
*		*	5.2	With other ingredients - ingredients non-dairy: added spices	

Tabla con formato

Comentado [RPC2]: Curd es requesón?

Con formato: Tachado

Comentado [RPC3]: En la versión español 3211 lo quita y eso afecta a la numeración posterior, que ya no se si el texto coincidiría

Comentado [RPC4R3]: Yo revisaría desde el 3.1.1.

Tabla con formato

**ANNEX A 2. DETAILED DEFINITION OF THE CHEESE GROUPS PARTICIPATING IN CINCHO AWARDS 2021**

Category	Group Code	Detailed Description of the Cheeses Groups
Fresh cheeses	1.1	Fresh cheeses obtained by processes of enzymatic coagulation
	1.2	Fresh cheeses obtained by processes of acid or lactic coagulation
	1.3	Fresh cheeses obtained using Pasta filata technique
	1.4	Curd obtained from whey with or without the addition of a small percentage of milk
Soft cheeses	2.1.1	Soft cheeses made with raw or pasteurized goat's milk. Enzymatic or mixed coagulation creating a compact, elastic and contractile curd.
	2.1.2	Soft cheeses made with raw or pasteurized goat's milk. Acid, lactic or mixed coagulation creating a creamy, velvety, crumbly, slightly contractile and without cohesion curd.
	2.2.1	Soft cheeses made with raw or pasteurized sheep's milk, curdled with the aid of vegetal rennet.
	2.2.2	Soft cheeses made with raw or pasteurized sheep's milk. Coagulation with coagulating enzyme from no vegetal origin or mixed origin creating a compact, elastic, contractile curd.
	2.2.3	Soft cheeses made with raw or pasteurized sheep's milk. Acid, lactic or mixed coagulation creating a creamy, velvety, crumbly, slightly contractile and without cohesion curd.
	2.3.1	Soft cheeses made with raw or pasteurized cow's milk. Enzymatic or mixed coagulation creating a compact, elastic and contractile curd.
	2.3.2	Soft cheeses made with raw or pasteurized cow's milk. Acid, lactic or mixed coagulation creating a creamy, velvety, crumbly, slightly contractile and without cohesion curd.
	Hard or semi-hard cheeses	3.1.1
3.1.2		Hard or semi-hard cheeses made with pasteurized goat's milk.
3.1.3		Smoked cheeses made with raw or pasteurized goat's milk.
3.2.1.1		<del>Hard or semi-hard tender cheeses, made with raw sheep's milk and with a ripening period of between 7 and 19 days for cheeses weighing less than 1.5 Kg and, 7 and 35 days for cheeses with more than 1.5Kg.</del>
3.2.1.2		<del>Hard or semi-hard semi-cured cheeses, made with raw sheep's milk weighing more than 1.5 kg, maturing between 60 and 105 and with a ripening period of between 20 and 44 days (less than 1.5Kg) or 35 and 105 days of ripening (weighing more than 1.5 Kg)</del>
3.2.1.3		Hard or semi-hard cured cheeses, made with raw sheep's milk and a ripening period of 105 and 179 days (weighing more than 1.5 kg).
3.2.1.4		Hard or semi-hard old cheeses, made with raw sheep's milk, with a minimum ripening period of 100 days (less than 1.5 Kg) or between 180 and 269 days (weighing more than 1.5 Kg).



	<u>3.2.1.53.2.4.</u> 5	Hard or semi-hard mature cheeses, made with raw sheep's milk with a minimum ripening period of 270 days and weight of 1.5 Kg or more.
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Category	Group Code	Detailed description of the cheese groups
	3.2.2.1	Hard or semi-hard tender cheeses, made with pasteurized sheep's milk, with a minimum ripening period between 7 and 19 days for cheeses weighing less than 1.5 Kg and between 7 and 35 days for cheeses of more than 1.5 Kg.
	3.2.2.2	Hard or semi-hard semi-cured cheeses, made with pasteurized sheep's milk, with a ripening period between 20 and 44 days (less than 1.5 Kg) or 35 and 105 days (weighing more than 1.5 Kg)
	3.2.2.3	Hard or semi-hard cured cheeses, made with pasteurized sheep's milk, with a ripening period between 46 and 99 days (less than 1.5 kg weight) or 105 and 179 days (weighing more than 1.5 kg).
	3.2.2.4	Hard or semi-hard old cheeses, made with pasteurized sheep's milk, with a minimum ripening period of 100 days (less than 1.5 Kg) or between 180 and 269 days (weighing more than 1.5 Kg)
	3.2.2.5	Hard or semi-hard mature cheeses, made with pasteurized sheep's milk, with a minimum ripening period of 270 days and weighing more than 1.5 Kg.
	3.2.3	Smoked cheeses made with raw or pasteurized sheep's milk.
	3.5.1	Cheese ripened or aged with Olive oil.
	3.5.2	Cheese with no-milk ingredients in the inside or the rind affecting the flavour: aromatic plants, mushrooms, paprika, spices, lard...
	3.3.1	Hard or semi-hard cheeses, made with raw or pasteurized cow's milk. Cheeses made with raw milk shall have a minimum of 60 days ripening.
	3.3.2	Medium-hard or cooked cow's cheeses
	3.3.8	Smoked cheeses made with raw or pasteurized cow's milk
	3.4.1.1	Hard or semi-hard tender cheeses, made with milk from different animal species, with a ripening period between 7 and 19 days for cheeses weighing less than 1,5 Kg and 7 and 35 days for cheeses weighing more than 1.5 Kg.
	3.4.1.2	Hard or semi-hard semi-cured cheeses, made with milk from different animal species, with a ripening period between 20 y 45 days (less than 1,5Kg) or 35 and 105 days (weighing more than 1,5 Kg)
	3.4.1.3	Hard or semi-hard cured cheeses, made with milk from different animal species, with a ripening period between 46 and 99 days (less than 1.5 kg) or 105 and 179 days (weighing more than 1,5 kg).
	3.4.1.4	Hard or semi-hard old cheeses, made with milk from different animal species, with a minimum ripening period of 100 days (less than 1,5 Kg) or between 180 and 269 days (weighing more than 1,5 Kg)
	3.4.1.5	Hard or semi-hard mature cheeses, made with milk from different animal species with a minimum ripening period of 270 days and weighing more than 1,5 Kg.

Category	Group Code	Detailed description of the cheese groups
	3.4.2.2	Hard or semi-hard semi-cured cheeses, made with pasteurized milk from different animal species with a ripening period between 20 and 44 days (less than 1,5 Kg) or 35 and 105 days (weighing more than 1,5 Kg)
Blue cheeses	4.1.1	Blue cheeses, made with raw or pasteurized goat's milk.
	4.1.2	Blue cheeses, made with raw or pasteurized sheep's milk.
	4.1.3	Blue cheeses, made with raw or pasteurized cow's milk. Cheeses made with raw milk shall have a minimum of 60 days ripening
	4.1.4	Blue cheeses made with raw or pasteurized milk from a mixture of several species. Cheeses made with raw milk shall have a minimum of 60 days ripening
Spreads cheeses	5.1	Spreadable cheese made from other cheeses with or without melting salts added.
	5.2	Spreadable cheese with other ingredients added: spices, paprika