



An introduction to...

**ENTERING
WORLD CHEESE AWARDS**

WHAT IS WORLD CHEESE AWARDS?

Established in 1988, the World Cheese Awards is organised by the Guild of Fine Food and is the largest 'cheese-only' event of its kind.

Every year, over 5,000 cheeses from more than 40 countries around the world are blind-tasted by our panel of 265 international cheese experts, representing 46 countries. Every cheese is assessed on its rind, body, colour, texture, consistency and taste.

In 2026, the World Cheese Awards will be heading to Córdoba in Andalusia, Spain. Judging will take place on Thursday 12 November, as part of the [Andalucía-Gust o del Sur International Cheese Festival](#) 12 – 15 November.



WATCH: WHAT IS THE WORLD CHEESE AWARDS?





WHY DO CHEESEMAKERS & AFFINEURS ENTER?

World Cheese Awards exists to encourage cheesemakers from across the globe, allowing them to present their cheese to an **international body of experts**, and often shining a light on small, artisan producers.

As an accreditation that assesses each cheese on its own merit, an award ensures your product **stands out on crowded cheese counters**, regardless of the size of your business. It can also provide motivation for your team, as well as **increasing sales and brand awareness** by showcasing it on an international world stage.

World Cheese Awards directs more focus and encouragement for artisan and farmhouse cheeses than any other competition by offering **worldwide consolidated shipping points** to assist cheesemakers with the logistics and shipping their entries.



WHO ARE THE JUDGES AND HOW DOES IT WORK?

The judging panel is made up of 265 industry experts including technical experts, graders, buyers, retailers, and food writers.

Each cheese is meticulously blind-tasted by a team of two or three judges. The judges identify any cheeses worthy of a gold, silver, or bronze award. Each team then nominates one exceptional cheese as the Super Gold from their table.

These exceptional cheeses are identified as the best in the world and go on to be judged a second time by a Super Jury.





WHAT IS THE SUPER JURY?

The Super Jury is made up of 14 internationally recognised experts, who each select one cheese to champion in the final round of judging.

The Super Jury, coming together to represent all four corners of the globe, then debate on the final cheeses in front of a live consumer and trade audience, before choosing the World Champion Cheese live on WCA TV, with cheese lovers and enthusiasts from around the globe tuning in to watch the event unfold.



THE 38TH EDITION OF THE AWARDS

WORLD CHEESE AWARDS 2025 IN NUMBERS

- 5,244 entries (9.13% increase on record set in 2024)
- Entries representing 46 nations from six continents
- 265 judges from 46 countries, including Algeria, Chile, Finland, Poland, Serbia and Singapore

WIDE RANGING ORIGINS, FLAVOURS & STYLES OF CHEESE

- The competing cheeses represented 46 different countries, including recent additions such as India, Japan and Colombia
- The biggest 'cheese-only' competition in the world - no yoghurt, butter or other dairy
- All styles of cheeses entered



IN THE WORDS OF OUR JUDGES...

"The World Cheese Awards, hosted by the Guild of Fine Food, is an incredible international cheese competition. It is an honour to be a judge at this prestigious competition."

CATHY STRANGE

Global executive coordinator,
Whole Foods Market (USA)



"The World Cheese Awards is a unique opportunity, not just for the cheesemakers that take part in presenting their product for the whole world, but also for the judges to taste over so many new cheese innovations in one place. For me, it is the most important cheese trendsetter, which is number one on a global scale!"

OKSANA CHERNOVA

Co-founder of the ProCheese Awards
& cheese expert at the ProCheese Academy (Ukraine)



"The World Cheese Awards is one of the most important dates in my calendar each year. As well as being a great place to meet new people in the industry and discuss the future of the industry, the quality of products on show are always at the highest level, and the show itself is so well organised."

ADRIAN BOSWELL

Fresh food buyer, Selfridges (UK)

"I am honoured to be invited to judge at the World Cheese Awards and I appreciate the opportunity to meet new people in the industry as well as to catch up with 'old' and familiar faces. It is a celebration of the skill of the cheesemaker, the provenance of the area in which the cheese is produced and ultimately the outstanding quality of every aspect of the product itself."

SUZY O'REGAN

Product developer – dairy,
Woolworths Foods (South Africa)



HOW TO TAKE PART THIS YEAR

1. Register & pay for entries online before the deadline.
2. Delivery instructions are issued once entry closes in September.
3. You will be asked to send your entry to one of our prearranged consolidation points.
4. The consolidation points will forward entries to the judging venue in Spain.

For countries outside of the EU, please check carefully the information regarding [entry requirements](#).

Entry opens: 11 June
 Entry closes: 15 September*
 Deliveries: Early November
 Judging: 12 November
 Results: 16 November

***Please note:** Entry will close early if maximum number of entries is reached. Early entry is advised to avoid disappointment.

[Terms & conditions](#) and all entry information can be found at gff.co.uk/worldcheese

ENTER NOW



Company turnover	Fee per entry
< £1m	£61 +VAT
£1m - £5m	£76 +VAT
> £5m	£101 +VAT

WATCH: HOW TO REGISTER & SUBMIT ENTRIES



PAYMENT HELP: If you cannot make payment for your entries online through MyGuild, please email worldcheese@gff.co.uk and we can issue an invoice with a PayPal link.



ENTERING YOUR CHEESE IN THE CORRECT CATEGORY

- Cheeses are judged based on their own merit and not compared to others in the same category.
- You do not need to worry about entering your cheese into the wrong category. We will make sure it is moved to the correct category.
- Categories are intended for operational purposes only and organisers reserve the right to move your cheese into a different category for operational purposes. This will not affect your results or chance of being awarded.
- Please note, you can only enter your cheese in one category.
- However, it is permitted to enter the same cheese more than once, provided the age profiles are different, e.g. Parmigiano Reggiano 24 months and Parmigiano Reggiano 36 months.

World Cheese Awards Entry Categories

Last updated May 2026

Please note:

You can only enter your cheese in one category. However it is permitted to enter the same cheese more than once, provided the age profiles are different, e.g. Parmigiano Reggiano 24 months and Parmigiano Reggiano 36 months. Cheeses are judged based on their own merit and not compared to others in the same category. Categories are intended for operational purposes only and organisers reserve the right to move your cheese into a different category for operational purposes. This will not affect your results or chance of being awarded. Where relevant, age profile refers to maturation at the time of judging.

GOATS' MILK CHEESE	↓
EWES' MILK CHEESE	↓
COWS' MILK CHEESE	↓
MIXED MILK CHEESES	↓
BUFFALO MILK CHEESE	↓
OTHER PROTECTED FOOD NAME SCHEMES	↓
ANY OTHER MILK CHEESE	↓



Where relevant, age profile refers to maturation at the time of judging.

CATEGORIES LIST

INELIGIBLE COUNTRIES & RAW MILK

The host country of WCA determines the import legislation for entries each year. This year, we are **NOT** permitted to accept entries from the following countries:

Bangladesh	Georgia	Taiwan
Barbados	Peru	Venezuela
Ecuador	Russia	

We are **NOT** permitted to accept raw milk entries from Annex 18 countries.



WORLD CHEESE AWARDS 2026: CONSOLIDATION POINTS

Please do not send any cheeses until you receive your delivery instructions & labels.

You will be allocated a consolidation point closest to your company address, unless import restrictions require the delivery to be made direct to Spain. Full delivery addresses and instructions will be sent after the entry deadline closes.

Entries from Europe are advised to send between 500g – 2kg per cheese. Entries from outside Europe (Rest of World) are advised to send up to 500g per cheese. It is permitted to send an entire cheese if it needs to be staged whole.



Consolidation points as of May 2026. The organisers reserve the right to make amends to these locations as operationally required. Full consolidation details will be available in Summer 2026.

ABOUT THE ORGANISERS

World Cheese awards is organised by the Guild of Fine Food, which exists to support, protect, represent, and raise awareness of all good independent food and drink businesses, at a local, national, international, and governmental level.

A publisher, events and awards organiser, membership organisation and training provider, our network of activities is designed to promote excellence and build closer links between producers and retailers. Publishers of *Fine Food Digest*, the industry voice for independent food & drink retailers, we also organise a second internationally-recognised accreditation scheme: Great Taste, which is recognised across the world as a sign of well-made food & drink.

Guild of Fine Food is made up of a small UK-based team, spread between Gillingham (Dorset) and London. **We're proud to interact with food & drink producers, independent retailers and chefs from all around the world.**

gff.co.uk | [@guildoffinefood](https://www.instagram.com/guildoffinefood) |



WITH THANKS TO OUR INDUSTRY SPONSORS & SUPPORTERS:



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