



**TERMS AND CONDITIONS
OF THE AWARDS**
CINCHO | CHEESE AWARDS | 2024



TERMS AND CONDITIONS OF THE AWARDS

ARTICLE 1. THE ORGANISER	3
ARTICLE 2. APPOINTMENT OF THE CHAIRPERSON AND TECHNICAL MANAGEMENT	3
ARTICLE 3. REGISTRATION AND SENDING SAMPLES	4
• Registration	4
• Groups and categories of cheese	5
• Sending samples	6
ARTICLE 4. CONTROL OF SAMPLES RECEIVED	8
ARTICLE 5. SENSORY ASSESSMENT PROCEDURE	8
• First assessment round	9
• Final round to decide the special awards for 2024	10
ARTICLE 6. TASTING JURIES	10
ARTICLE 7. AWARDS	11
ARTICLE 8. GENERAL CONDITIONS	12
CHEESE PRODUCTION DATES AND CATEGORY BASED ON ITS MATURITY	13
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ANNEX A.1. SUMMARY CLASSIFICATION OF CHEESE GROUPS FOR THE AWARDS	14
ANNEX A.2. DETAILED DEFINITION OF THE CHEESE GROUPS FOR THE AWARDS	16



TERMS AND CONDITIONS OF THE AWARDS

The eleven edition of the Castilla y León Cincho Cheese Awards has been announced. These international awards will be governed by the following articles:

ARTICLE 1. THE ORGANISER

The Awards are organised by INSTITUTO TECNOLÓGICO AGRARIO de CASTILLA Y LEÓN (ITACyL - AGRICULTURAL TECHNOLOGY INSTITUTE OF CASTILLA Y LEÓN), which belongs to the Government of Castilla y León.

[The tastings will be held in Carrión de los Condes \(Palencia\) on 9, 10 and 11 September 2024.](#)

Cheeses from any country in the world, identified with the cheesemakers' brands, may be entered for the Awards. Spanish distributors or marketers may also enter cheeses that they market that are produced in other countries. Private labels owned by the distributor are expressly excluded.

All of the products must be fit for human consumption, comply with the import regulations and have been produced using the same procedures and recipes as the products available on the market. Batches that are different or produced specifically to compete at the Cinchos Awards will be disqualified.

Entrants must have the necessary licences and permits to incorporate a company, including health registration. The absence of any of these documents will result in automatic disqualification of all samples sent by the entrant.

ARTICLE 2. APPOINTMENT OF THE CHAIRPERSON AND TECHNICAL MANAGEMENT OF THE AWARDS

The organiser appoints:

- As **chairperson** of the Awards, **Ms María González Corral**, Minister of Agriculture, Livestock and Rural Development of the Government of Castilla y León and Chairperson of the Board of Instituto Tecnológico Agrario de Castilla y León.



TERMS AND CONDITIONS OF THE AWARDS

- As the **technical management** of the Awards, **Mr David Delgado Fuente**, Manager of the Milk Technology Station of ITACyL, and Ms Sara Olmedo de la Cruz, Manager of the Livestock Research Department, both from Instituto Tecnológico Agrario de Castilla y León.
- As technical support, Mr Francisco Bueno Zaballos and Ms Erica Mesonero Sáez, technicians at the Milk Technology Station, both from Instituto Tecnológico Agrario de Castilla y León.

The mission of the technical management of the Awards is to ensure these Terms and Conditions are complied with, to supervise the preparations and organoleptic examination of the samples, and to announce the results. For this purpose, they will be assisted by the rest of the workers at the ITACYL's Milk Technology Station, who will provide all the help that the management requests.

The technical management will supervise the proper operation of the Technical Secretariat, in particular the treatment and preservation of samples, to prevent any possibility of spoiling and error, ensuring the secrecy of the results until they are announced, as well as the entrants' anonymity.

The technical management appoints the members of the tasting Jury, so only the technical management of the Awards themselves may replace them.

The technical management of the Awards shall supervise the organisation of the tastings, verifying the order in which the cheeses will be presented and the number of samples examined by each Jury.

The technical management of the Awards shall put suitable control measures in place to ensure the requirements to which these Terms and Conditions refer are complied with.

ARTICLE 3. REGISTRATION AND SENDING SAMPLES

Registration

To enter the Awards, it is necessary to register on the website <http://www.premioscincho.com>. The start of the registration period will be announced on the website in June. The registration period will end on **2 September 2024**.



TERMS AND CONDITIONS OF THE AWARDS

The product must be identified with the name of the production company during registration. The contact e-mail address must be that of the person responsible for coordinating the delivery of the samples to be assessed.

The company may modify the registration details until the entry deadline. Afterwards, details may only be modified in exceptional circumstances and only by submitting a request to the organiser of the Awards.

The request must be sent to the e-mail address cincho@premioscincho.com together with a copy of the health registration or equivalent document according to the regulations of the country of origin. The entrant accepts responsibility for ensuring the perfect condition of its cheeses in terms of health.

The entrant must carefully examine all of the samples entered in the Cincho Awards to ensure they contain no mites or other contamination. Any sample not considered to be in good condition and/or fit for consumption will be withdrawn from the Awards.

Products registered for the Awards will become the organiser's property. Once the sensory assessment of the cheeses has been completed, the organiser may use the leftover samples for different purposes, such as promoting the cheese in tastings or other events without stating the brands of the tasted cheeses. Leftovers may also be donated to community kitchens. In that case, to ensure health traceability and maintain the anonymity of the brands, only the health registration of each sample and the best before date may be stated.

Groups and categories of cheese

Each cheese entered for the Awards must be included in a group, and each group of cheeses must be included in one of the following categories:

1. Fresh cheeses
2. Soft-curd cheeses
3. Semi-hard or hard cheeses
4. Blue Cheeses
5. Spreadable cheeses



TERMS AND CONDITIONS OF THE AWARDS

In order for the cheeses assessed in a specific group to have homogeneous sensory characteristics, each group is defined by criteria such as: milk-producing animal (cow, sheep, goat, etc.), heat treatment (unpasteurised or pasteurised), milk curdling process (enzymes, acid) and maturity. For some groups the maturity is defined in the terms stipulated in Royal Decree 1113/2006 on Cheese and Melted Cheese Quality Regulations. The age of the cheese on the day the sensory assessments start will be considered when including cheeses in a particular group.

If the organiser of the Awards detects cheeses registered in the wrong group, they will be disqualified.

The groups of cheese that may be entered for this edition of the Cincho Awards are those set out in detail in Annex A 2. Detailed definition of the cheese groups for the Cincho Awards 2024 and summarised in ANNEX A1. SUMMARY CLASSIFICATION OF CHEESE GROUPS FOR THE AWARDS.

To find out the production dates required for entry in certain groups, see Table 1 Determining the maturity or ageing (age in days) of a cheese based on its production date.

Sending samples

The samples of cheese entered for the Awards must be entire cheeses sent without their labelling or brand, so the organiser of the Awards can ensure the samples are anonymous when the visual assessment of the cheeses is carried out. As an exception, cheeses that bear the brand generated by the mould used to produce the cheese or casein discs will be allowed. In these cases, the technical management reserves the right to remove the sample's forms of identification.

For each sample, cheeses shall be provided in their commercial format with a weight of more than 2.5 kg. For cheeses whose unit weight is less than 2.5 kg, the necessary number of units to reach 3 kg must be provided. Exceptionally, when an entire cheese weighs much more than 4 kg, a portion weighing less than 3 kg may be provided for the Cincho Awards.

Cheeses with an insufficient sample size for assessment during the final round of the Awards will be excluded from this sensory assessment stage and so will not be eligible for special awards.



TERMS AND CONDITIONS OF THE AWARDS

Cheeses with an insufficient sample size for assessment during the final round of the Awards will be excluded from this sensory assessment stage and so will not be eligible for special awards.

Shipments must be sent in such a manner that the products are packaged, transported and delivered in conditions that are suitable and safe for consumption. If the products' fitness for consumption is in doubt, they will be disqualified.

The organiser accepts no responsibility for loss, damage or spoiling during sample delivery.

The address samples should be sent to is Estación Tecnológica de la Leche del ITACyL, Ctra. Autilla s/n (Finca Viñalta), Palencia, C.P. 34071 (Spain).

The following documents must be sent with the samples:

- **Copy of the document generated during registration on the website.** In order for an application to be valid, the original document must be in the possession of the organiser of the Awards.
- **A commercial product label** (the producer is liable for infringement of the labelling legislation in each country).

To prevent damp that may arise inside the package sent from making the registration application illegible, it is recommended to put the documents in a sealed damp-proof bag.

Samples must be sent with postage, doorstep delivery and customs formalities fully paid.

The period for receiving samples will start in the second fortnight of July and will be announced on the website. Samples **must be received by 5 September (for fresh cheeses until September 6th)**. The organiser of the Awards will store them in suitable refrigeration conditions. It is the entrant's responsibility to ensure the sample has not reached its best before date when the tastings take place (9-11 September). If that is not the case, they will be disqualified, so it is recommended to deliver certain cheeses (such as fresh cheese) during the last few days of the delivery period.

Samples received after that date will be disqualified from the Awards. They may be sent back to their place of origin when the entrant so requests, within a maximum of 48 hours from the sample delivery deadline. In that case, the delivery cost shall be borne by the entrant. All samples received to enter the Cincho Awards for which no return request is received will become the property of the organiser of the Awards.



TERMS AND CONDITIONS OF THE AWARDS

ARTICLE 4. CONTROL OF SAMPLES RECEIVED

The Organiser of the Awards will apply the sample control system it deems appropriate for the proper performance of the Awards. In particular, it will verify:

- Receipt of the samples and the attached documents. Any samples that do not comply with these Terms and Conditions will be rejected.
- A record of all the samples received, accepted and rejected. Each sample will be given a unique and unrepeatable receipt number.
- Samples will be preserved in suitable environmental conditions so they are in perfect condition during the tastings.

The organiser may conduct the appropriate tests during any stage of the Awards to verify the details declared in the registration application. Samples that do not comply with the health requirements or the requirements for the group they are entered in will forfeit the right to sensory assessment or the awards that could have been granted.

ARTICLE 5. SENSORY ASSESSMENT PROCEDURE

Sensory assessment of the samples will take place in 2 stages with a jury or tasting panel made up of 54 tasters from different countries, all connected with the dairy industry and sensory analysis.

In the first stage, an initial round of sensory assessment of all the samples entered will be conducted. This will result in awards being given for the Gold and Silver categories. The second stage will decide the special prizes for 2024. It includes 2 rounds of sensory assessment: a semifinal to decide the 20 shortlisted cheeses and a final to decide the special prizes for the year.

The cheese samples will be presented to the tasters identified with the specific and unique codes for each sample.

The attributes to be assessed will be grouped by the following descriptors: look, texture and nose and mouth sensory characteristics (flavour) including taste and smell.



TERMS AND CONDITIONS OF THE AWARDS

The maximum possible score given by each judge is 100 points. BASES

All of the judges will use the same tasting sheet, in electronic format, so the descriptors used will guide their judgement.

If, due to any eventuality, it is not possible to use appropriate hardware, the sensory assessment will be recorded on paper.

If, for any reason, a taster is unable to assess one of the descriptors, e.g. the look of the cheese due to being blind, the organiser may decide how to obtain the final score from those tasters.

FIRST ASSESSMENT ROUND

All of the products entered will be assessed once only by groups of three tasters, one of whom will act as the head of the table. The maximum possible score given to each sample by each judge is 100 points.

The judges must conduct a personal sensory assessment of each sample being assessed. Once the individual assessment has been completed, if the head of the table notices a considerable discrepancy between two tasters' scores, they will inform the rest of the judges at the same tasting table so each of them can explain their score. They may then reconsider it and issue another one, which will be final. Once the final scores have been given, they cannot be changed.

The juries will be presented with successive series of samples, based on the characteristics of the types of cheese, in accordance with the criteria and order set by the technical management of the Awards. All of the cheeses in the same group or the same session will be tasted at the same temperature. The organiser reserves the right to set the order of presentation of the samples based on the specific characteristics of each type or group of cheese.

Before the first tasting session, a cheese may be presented to the expert judges to "prepare the palate". This cheese will not be entered for the Awards and the tasting will be used so that all the members of the jury know the assessment and average score of all the members of the jury. While the Awards are in progress, samples not entered for the Awards may be added for quality control purposes.



TERMS AND CONDITIONS OF THE AWARDS

During the first assessment round, each judge will give their scores. Once that process is complete, the average score will be the final score.

FINAL ROUND TO DECIDE THE SPECIAL AWARDS FOR 2024

The **final round** will be conducted in two stages: **semifinal** and **final**.

Semifinal

Once the first sensory assessment round has been completed by each group of 3 tasters, a maximum of 3 samples (those with the highest score and a gold medal) will be selected. The judges will then be grouped into 4 working tables, which the cheeses selected for sensory assessment will be divided among.

The sample selection procedure in the semifinal will be conducted through individual voting. Each working table in the semifinal will select a maximum of 5 cheeses. The shortlist will consist of the 20 cheeses selected.

Final

In the final sensory assessment round, all of the judges on the jury in the tasting hall will assess the shortlisted cheeses, using a scoring system similar to the semifinal.

ARTICLE 6. TASTING JURIES

The Jury will be made up of selected tasters from different countries around the world, all connected to the dairy industry.

Any problem raised by members of the jury during the Awards will be resolved by the organiser of the Awards, using the resources it deems appropriate for that task. Its decisions may not be appealed.



TERMS AND CONDITIONS OF THE AWARDS

Jury operating rules

Once tasting groups have been formed, in order to specify how they are to carry out their mission, they may meet in one or more explanation and tasting sessions to compare each taster's results. The tastings will preferably take place in the afternoon of 9 September and the morning of 10 and 11 September. If it is necessary for logistical reasons, tastings will be conducted in the afternoon of Tuesday, 10 September.

The tasting judges will meet in a quiet room that is properly lit and free of odours that may affect the tasting, apart from those produced by the cheeses. The room temperature will be kept, insofar as possible, between 18°C and 22°C. The tasters will also wear lab coats or an apron for the sensory assessment. They must avoid wearing scents that could affect the tastings.

Each member of the jury must be impartial and independent and maintain the anonymity of the samples as a fundamental principle of the Awards.

ARTICLE 7. AWARDS

There are two levels of the Cincho Awards:

- a). For each group of cheeses: Gold or Silver.
- b). Special awards for the best cheeses. Any particular cheese may only win one award in the category of special awards for the year.

This award category includes the following:

- Cincho Grand Gold Award 2024 for the best three cheeses in the final stage
- The best organic cheese
- The best Spanish sheep's cheese
- The best artisanal cheese from Castilla y León

To win a Gold or Silver award, a cheese must have a score equal to or greater than 80 points. The cheeses with the best scores in each group are eligible for a gold award. Those with the second-best scores are eligible for a silver award.



TERMS AND CONDITIONS OF THE AWARDS

The number of gold and silver Cincho Awards issued will depend on the number of samples in each group. Up to 10% of the total samples in each group may receive such awards. The best-ranked of these award-winners, up to a maximum of 40% of the group awards, may be given Gold Cincho Awards. The rest may be silver. The number of awards will be calculated by rounding up when the first decimal place is equal to or greater than 5. There will be at least one award-winner in each group, except for groups in which no sample receives the score required to be eligible for awards.

In the hypothetical case of a cheese given several awards included in the "special categories for the best cheeses in the Awards", it will be given the most noteworthy award in the following order of priority: Cincho Grand Gold Award, best organic cheese, best Spanish sheep's cheese, and best artisanal cheese from Castilla y León.

Any of the awards may be declared to have no winner. An award may be withdrawn from a cheese whose labelling is not in accordance with the legal provisions of the country of origin, or which makes improper use of a Designation of Origin or Protected Geographical Indication, based on a documented proposal by the technical management of the Awards or the competent authority from the country. The organiser may verify that any award-winning cheese has been produced by the cheesemaker who entered the samples for the Cincho Awards.

ARTICLE 8. GENERAL CONDITIONS

Lack of truthfulness in the details provided in the registration application will result in automatic disqualification of the sample entered.

If, after the publication of these Terms and Conditions, the organiser deems it appropriate to change any date connected to the holding of the Awards, it shall announce it on the website: <http://www.premioscincho.com>

The tasting Jury's decision is final. Any appeal must be lodged in writing and sent to: **cincho@premioscincho.com** within three days of the publication of the award-winners.

All entrants in the Castilla y León Cincho Cheese Awards have a duty and obligation to abide by these Terms and Conditions.

NB: These Terms and Conditions have been translated into English from the original text in Spanish. In the event of any dispute arising from these Terms and Conditions, the Spanish version shall prevail. The same criterion shall apply to any document related to the Cincho Awards, received by our technical secretary or downloaded from the Cincho Awards website.



TERMS AND CONDITIONS OF THE AWARDS

CHEESE PRODUCTION DATES AND CATEGORY BASED ON ITS MATURITY

Table 1. Determining the maturity or ageing (age in days) of a cheese based on its production date

Age in days and production dates to determine the maturity

WEIGHT kg.	MATURITY	minimum age in days	maximum ag in days	PRODUCTION PERIOD	
				Minimum Date	Maximum Date
Less than 1,5 Kg.	Mild	7	19	21 August 2024	2 August 2024
	Semi-mature	20	44	27 July 2024	20 August 2024
	Mature	45	99	2 June 2024	26 July 2024
	Extra mature	100	*	1 June 2024	**
More than 1,5 Kg.	Mild	7	34	6 August 2024	2 June 2024
	Semi-mature	35	104	28 May 2024	5 August 2024
	Mature	105	179	14 March 2024	27 May 2024
	Extra mature	180	269	15 December 2023	13 March 2024
	Aged	270	*	14 December 2023	**

TERMS AND CONDITIONS OF THE AWARDS

ANNEX A.1.

SUMMARY CLASSIFICATION OF CHEESE GROUPS FOR THE AWARDS

Note: (*) means not specified

Category	Species	Heat treatment	Group	Brief description of the group
Fresh Cheeses	*	*	1.1	Enzyme-curdled fresh cheese
	*	*	1.2	Lactic-curdled fresh cheese
	*	*	1.3	Stretch-curd cheese
	*	*	1.4	Cottage cheese
Soft-curd Cheeses	Goat	*	2.1.1	Enzyme-curdled goat's milk
	Goat	*	2.1.2	Lactic-curdled goat's milk
	Sheep	*	2.2.1	Plant rennet sheep's milk
	Sheep	*	2.2.2	Non-plant enzyme-curdled sheep's milk
	Sheep	*	2.2.3	Lactic-curdled sheep's milk
	Cow	*	2.3.1	Enzyme-curdled cow's milk
	Cow	*	2.3.2	Lactic-curdled cow's milk
	Semihard or hard cheeses	Goat	Unpasteurised	3.1.1
Goat		Pasteurised	3.1.2	Pasteurised goat's milk
Goat		*	3.1.3	Smoked goat's cheeses
Sheep		Unpasteurised	3.2.1.2	Semi-mature unpasteurised sheep's milk
Sheep		Unpasteurised	3.2.1.3	Mature unpasteurised sheep's milk
Sheep		Unpasteurised	3.2.1.4	Extra mature unpasteurised sheep's milk
Sheep		Unpasteurised	3.2.1.5	Aged unpasteurised sheep's milk
Sheep		Pasteurised	3.2.2.1	Mild pasteurised sheep's milk
Sheep		Pasteurised	3.2.2.2	Semi-mature pasteurised sheep's milk
Sheep		Pasteurised	3.2.2.3	Mature pasteurised sheep's milk
Sheep		Pasteurised	3.2.2.4	Extra mature pasteurised sheep's milk



TERMS AND CONDITIONS OF THE AWARDS

ANNEX A.1.

Category	Species	Heat treatment	Group	Brief description of the group
	Oveja	Pasteurizada	3.2.2.5	Leche pasteurizada de Oveja añejos
	Oveja	*	3.2.3	Quesos ahumados Oveja
	Oveja	*	3.5.1	Con aceite de oliva
	*	*	3.5.2	Con ingredientes no lácteos
	Vaca	*	3.3.1	Leche de Vaca
	Vaca	*	3.3.2	Leche de Vaca pasta cocida o semicocida
	Vaca	*	3.3.8	Quesos ahumados Vaca
	Mezcla	*	3.4.1.1	Leche de mezcla tiernos
	Mezcla	*	3.4.1.2	Leche de mezcla semicurados
	Mezcla	*	3.4.1.3	Leche de mezcla curados
	Mezcla	*	3.4.1.4	Leche de mezcla viejos
	Mezcla	*	3.4.1.5	Leche de mezcla añejo
Blue Cheeses	Cabra	*	4.1.1	Azules Leche de Cabra
	Oveja	*	4.1.2	Azules Leche de Oveja
	Vaca	*	4.1.3	Azules Leche de Vaca
	Mezcla	*	4.1.4	Azules Leche de Mezcla
Spreadable Cheeses	*	*	5.1	Sin saborizantes
	*	*	5.2	Con ingredientes no lácteos



TERMS AND CONDITIONS OF THE AWARDS

ANNEX A.2.

DETAILED DEFINITION OF THE CHEESE GROUPS FOR THE CINCHO AWARDS 2024

Category	Group Code	Groups of cheeses: detailed description
Fresh Cheeses	1.1	Fresh Cheeses produced with enzyme curdling
	1.2	Fresh Cheeses produced with acid or lactic curdling
	1.3	Fresh Cheeses produced with stretched curd (filata) technology
	1.4	Cottage cheese produced from whey with or without the addition of a small percentage of milk
Soft-curd Cheeses	2.1.1	Soft-curd cheeses produced from pasteurised or unpasteurised goat's milk. Produced with enzyme or mixed curdling, the initial result of which was compact, elastic and contractile curd
	2.1.2	Soft-curd cheeses produced from pasteurised or unpasteurised goat's milk. Produced with acid or mixed curdling, the initial result of which was creamy, oily, friable, poorly contractile curd, with very little cohesion
	2.2.1	Soft-curd cheeses produced from pasteurised or unpasteurised sheep's milk, curdled with plant rennet
	2.2.2	Soft-curd cheeses produced from pasteurised or unpasteurised sheep's milk. Curdled with a non-plant curdling enzyme, producing compact, elastic and contractile curd
	2.2.3	Soft-curd cheeses produced from pasteurised or unpasteurised sheep's milk. Produced with acid or mixed curdling, the initial result of which was creamy, oily, friable, poorly contractile curd, with very little cohesion
	2.3.1	Soft-curd cheeses produced from pasteurised or unpasteurised cow's milk. Produced with enzyme or mixed curdling, the initial result of which was compact, elastic and contractile curd
	2.3.2	Soft-curd cheeses produced from pasteurised or unpasteurised cow's milk. Produced with acid or mixed curdling, the initial result of which was creamy, oily, friable, poorly contractile curd, with very little cohesion
Semihard or hard cheeses	3.1.1	Cheeses with a hard or semihard consistency produced from unpasteurised goat's milk and matured for a minimum of 60 days
	3.1.2	Cheeses with a hard or semihard consistency produced from pasteurised goat's milk



TERMS AND CONDITIONS OF THE AWARDS

ANNEX A.2.

Category	Group Code	Groups of cheeses: detailed description
	3.1.3	Smoked cheeses produced from pasteurised or unpasteurised goat's milk
	3.2.1.2	Semi-mature cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk and matured for 20 to 44 days (less than 1.5 kg) or 35 to 105 days (weight more than 1.5 kg)
	3.2.1.3	Matured cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk, and matured for 46 to 99 days (less than 1.5 kg de peso) or 105 to 179 days (weight more than 1.5 kg).
	3.2.1.4	Extra mature cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk, matured for a minimum of 100 days (weight less than 1.5 kg) or 180 to 269 days (weight more than 1.5 kg)
	3.2.1.5	Aged cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk and matured for a minimum of 270 days with a weight of more than 1.5 kg
	3.2.2.1	Mild cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk and matured for 7 to 19 days for cheeses weighing less than 1.5 kg and 7 to 35 days for cheeses weighing more than 1.5 kg
	3.2.2.2	Semi-mature cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk. Matured for 20 to 44 days (less than 1.5 kg) or 35 to 105 days (weight more than 1.5 kg)
	3.2.2.3	Matured cheeses with a hard or semihard consistency produced from unpasteurised sheep's milk, and matured for 46 to 99 days (less than 1.5 kg in weight) or 105 to 179 days (weight more than 1.5 kg)
	3.2.2.4	Extra mature cheeses with a hard or semihard consistency produced from pasteurised sheep's milk, matured for a minimum of 100 days (weight less than 1.5 kg) or 180 to 269 days (weight more than 1.5 kg)
	3.2.2.5	Aged cheeses with a hard or semihard consistency produced from pasteurised sheep's milk and matured for a minimum of 270 days with a weight of more than 1.5 kg
	3.2.3	Smoked cheeses produced from pasteurised or unpasteurised sheep's milk
	3.5.1	Cheese aged or matured with olive oil
	3.5.2	Cheese with non-dairy ingredients inside and/or in the rind that affect the flavour: aromatic plants, fungi, paprika, spices, lard, etc.



TERMS AND CONDITIONS OF THE AWARDS

ANNEX A.2.

Category	Group Code	Groups of cheeses: detailed description
	3.3.1	Cheeses with a hard or semihard consistency produced from pasteurised or unpasteurised cow's milk. Cheeses produced from unpasteurised milk must be matured for a minimum of 60 days
	3.3.2	Cheeses produced with cooked or semi-cooked curd technology
	3.3.8	Smoked cheeses produced from pasteurised or unpasteurised cow's milk
	3.4.1	Mild cheeses with a hard or semihard consistency produced with milk from different animal species and matured for 7 to 19 days for cheeses weighing less than 1.5 kg and 7 to 35 days for cheeses weighing more than 1.5 kg
	3.4.1.2	Semi-mature cheeses with a hard or semihard consistency produced with milk from different animal species. Matured for 20 to 45 days (less than 1.5 kg) or 35 to 105 days (weight more than 1.5 kg)
	3.4.1.3	Matured cheeses with a hard or semihard consistency produced with milk from different animal species, and matured for 46 to 99 days (less than 1.5 kg in weight) or 105 to 179 days (weight more than 1.5 kg)
	3.4.1.4	Extra mature cheeses with a hard or semihard consistency produced with milk from different animal species, matured for a minimum of 100 days (weight less than 1.5 kg) or 180 to 269 days (weight more than 1.5 kg)
	3.4.1.5	Aged cheeses with a hard or semihard consistency produced with milk from different animal species and matured for a minimum of 270 days with a weight of more than 1.5 kg
	3.4.2.2	Semi-mature cheeses with a hard or semihard consistency produced with pasteurised mixed milk from different animal species. Matured for 20 to 44 days (less than 1.5 kg) or 35 to 105 days (weight more than 1.5 kg)
Blue Cheeses	4.1.1	Blue cheeses produced from pasteurised or unpasteurised goat's milk
	4.1.2	Blue cheeses produced from pasteurised or unpasteurised sheep's milk
	4.1.3	Blue cheeses produced from pasteurised or unpasteurised cow's milk. Cheeses produced from unpasteurised milk must be matured for a minimum of 60 days
	4.1.4	Blue cheeses produced from pasteurised or unpasteurised mixed milk from several species. Cheeses produced from unpasteurised milk must be matured for a minimum of 60 days



REGLAMENTO DEL CONCURSO

ANNEX A.2.

Category	Group Code	Groups of cheeses: detailed description
Spreadable cream cheeses	5.1	Spreadable cheese produced from other cheeses with or without the addition of emulsifying salts
	5.2	Spreadable cheese with the addition of other ingredients