



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
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



DEFINICIÓN DETALLADA DE LOS GRUPOS DE QUESOS A CONCURSO PREMIOS CINCHO 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
		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.	
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	
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	