

SIAL CANADA ANNOUNCES THE WINNERS OF THE 2023 INTERNATIONAL CHEESE COMPETITION!

SIAL CHEESE

CONGRATULATIONS TO THE 2023 WINNERS!

Discover the winner of each of the 25 cheese categories and the **GRAND CHAMPION** of the 2023 International Cheese Competition!

Cheese winners will benefit from international visibility and coverage through our media and the SIAL network.

SOURCE : SIAL CANADA
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ABOUT THE INTERNATIONAL CHEESE COMPETITION

Following its success in 2022 in Montreal, this competition dedicated to cheeses is back for its 3rd edition in Toronto. The jury, chaired by Gurth Pretty and composed of 18 cheese industry professionals, evaluated 231 cheeses from 8 countries in 25 categories. For a category to be eligible, 3 cheeses had to be presented. Thanks to the partnership with the Quebec dairy processors Council (Conseil des industriels laitiers du Québec, CILQ), a new category Artisanal Farmstead Cheese was also created to highlight cheeses made by dairy farmers from milk produced by their own herds. A special prize Best Artisanal Farmstead Cheese in Quebec has been awarded by the CILQ, among all the cheeses certified for the use of the term Farmstead Cheese in Quebec.

Thank you to our jury members:

Alex Armstrong, Andy Shay, Art Hill, Caroline Bédard, Cecilia Smith, Gina Creta, Lyn-Anne Morrison, Martin Kouprie, Martin Raymond, Martin Melendez, Mary Ferrer, Miriam Holmes, Olivia Janse, Pieter Van Oudenaren, Tanya Moodie, Thierry Martin, Vanessa Simmons, Wendy Furtenbacher.



A word from the jury president

"The International Cheese Competition by SIAL Canada is an excellent opportunity for all cheesemakers to submit their cheese for evaluation and feedback by cheese professionals. It is the only competition in Canada where cheese from across the world can be judged in their respective categories and compete for the coveted title of Grand Champion. For the 2023 edition, I am pleased to announce that Ontario, Prince Edward Island, Quebec, New York, Maine, Vermont and Dutch cheese won. Personally, the 231 cheeses submitted from eight countries were all winners."

Gurth M. Pretty, jury president



Congratulations to the Grand Champion STONETOWN ARTISAN CHEESE LTD. from St. Marys with its WILDWOOD cheese which also won the Champion medal in the Firm Cheese category.

A word from Hans Weber, Owner of Stonetown Artisan Cheese.

"I am overwhelmed with joy at this win, it was completely unexpected. Jolanda and I are very grateful for the talents and skills of our cheesemaker and business partner, Ramon Eberle, a Master Cheesemaker from Switzerland. We are proud to share this cheese with the world."



— International Cheese Competition Partners : —



— Competition Sponsored by : —



WINNERS OF THE 2023 INTERNATIONAL CHEESE COMPETITION



Bella Casara Ricotta
Quality Cheese INC. - ON
Fresh cheese Cow



Couturier Fresh Goat Log Plain 4 oz
Hudson Valley Creamery - NY, USA
Fresh cheese - other milk



Le Sabot de Blanchette
La Suisse Normande - QC
Soft, bloomy rind cheese



Chemin Hatley
Fromagerie La Station - QC
Washed rind cheese



Magie de Madawaska - Le Détour
Fromages CDA - QC
Mixed rind cheese



Franc-Gilles
Fromage Warwick - QC
Cheddar Cheese aged 3 to 6 months



Sheep Cheddar
Ewe-Nique Dairy Inc. - ON
Cheddar Cheese aged 6 to 12 months



2017 Reserve Cheddar
Cows Creamery - PE
Cheddar Cheese aged more than 12 months



Avonlea Clothbound Cheddar
Cows Creamery - PE
Cheddar Cheese Bandaged



Old Amsterdam Goat
Norseland Inc (QC - Canada)
Gouda aged 6 to 12 months



Mountainoak Farmstead 3 Year Old
Mountainoak Cheese LTD - ON
Gouda aged more than 12 months



OKA Swiss-Style
Agropur Coopérative Laitière - QC
Swiss style



Mountainoak Farmstead Smoked
Mountainoak Cheese LTD - ON
Smoked cheese



Harbison
Jasper Hill Farm - VT, USA
Cheese with added physical particulates



Couturier Fresh Goat Log Honey 4 oz.
Hudson Valley Creamery - NY, USA
Cheese with added non-physical particulates



Comtomme
Fromagerie La Station - QC
Semi-soft cheese



Wildwood
Stonetown Artisan Cheese LTD. - ON
Firm cheese



Blue Moo
Cows Creamery - PE
Blue cheese with veinage present



Raclette Fritz - Fritz Kaiser
Fromages CDA - QC
Grilling cheese raclette



St-Vallier - Fromagerie du Terroir de Bellechasse
Fromages CDA - QC
Grilling cheese middle eastern style



Grey Owl - Le Détour
Fromages CDA - QC
Ash-coated cheese



Zurigo - Fritz Kaiser
Fromages CDA - QC
Cheese with low fat content



New Gloucester Cheddar
Pineland Farms Dairy Co. - ME, USA
New cheese - not yet available in the North American market



Mountainoak Farmstead 3 Year Old
Mountainoak Cheese LTD - ON
Artisanal farmstead cheese



Le Sabot de Blanchette
La Suisse Normande - QC
Best Artisanal Farmstead Cheese in Quebec
Prix Spécial Conseil des Industriels Laitiers du Québec