

Tips for Cheese Competition Success

- Thoroughly drain a fresh or soft cheese. If when opened whey runs out or has separated in the container, it is an immediate fault.
- Even soft cheese is scored on the condition of its exterior. If it is packaged in a manner that causes its surface to be damaged during the opening of the packaging, it will be faulted.
- If you enter a cheese with a specific name, such as cheddar, crottin, brie, or limburger, it *must* exactly fit the profile of that traditional cheese or it will be faulted! So if your cheese is a bit different (even in size) *call it something else!*
- Flavor added cheeses must have the right balance of flavor to cheese. Judges need to still taste the cheese, not just the flavor.
- No matter how “pretty” an added element (such as ash, peppercorns, etc.) looks, if it detracts from the experience of eating the cheese, it will be faulted.

as artisan cheesemakers pretty rosey. I entered the amateur competition and was awarded BIS. Even though we were not licensed yet, the cheese left an impression that is still paying off for us today. Exposure of dairy farm products to the right people can help climb the ladder of cheese success.

While the competition may seem far away, by the time kidding season, show season and linear appraisal are finished, fall will be right around the corner. For makers of aged cheese, now is the time to consider possible entries for the competition. For makers of younger and fresh cheeses, packaging and presentation strategies should be considered to ensure the maximum points possible on the scorecard.

To aid in this process, the Products Committee is redesigning the entry form to include an area for extra details on how cheese was made. The judges can be helped in the process if they know things such as: Raw milk; length of aging; washed curd; if washed rind what was it washed with? (cider, ale, wine, etc.); what flavors were added; and lactic or semi-lactic for bloomy rinds. Look for this section on the entry form and use it!

In addition to the competition, the convention will feature panel sessions for goat products producers, classes by Marc and Max, and a producers day. A “Meet the Judges” reception will take place after the judg-

ing is completed. This event will give all the opportunity to shake hands with the judges.

New On-Farm Somatic Cell Test for Goats Screens for Sub-Clinical Mastitis

MOORESTOWN, N.J. — PortaCheck, Inc., introduces the PortaSCC® goat milk test, an on-farm somatic cell test for sub-clinical mastitis screening. This patented product provides estimated somatic cell counts right on the farm, so goat producers can better detect mastitis.

“After working closely with dairy goat producers, processors and the University of Wisconsin-Madison, we’re excited about the new PortaSCC goat milk test and how it can help improve herd health and production,” said Dr. Wai Law, President of PortaCheck. “Goat producers can now detect mastitis right on the farm with this affordable, convenient somatic cell test.”

According to Dr. Law, the University of Wisconsin-Madison has tested the product and finds it to be a valuable on-farm management tool.

“This test uses the same technology as our proven cow-side test, but it has been especially adapted for the



The PortaSCC® goat milk test is a new on-farm somatic cell test for sub-clinical mastitis screening. The test is easy to use—just compare results to a color chart. High cell counts are detected within minutes.

goat market and validated against the Green Stain,” Dr. Law said.

Easy to use, the product requires only one drop of milk and less than a minute of hands-on time. Just add a drop of milk to the test strip and three drops of activator solution, wait for color development and read results. If cell counts are extremely high, results will be apparent within the first few minutes.

The PortaSCC goat milk test is now available in the U.S. through Nelson-Jameson, Inc., Marshfield, Wisconsin, 1-800-826-8302. For more information, visit PortaCheck at www.portacheck.com or call 1-866-500-7722.

PortaCheck aims to become a leader in on-farm testing with a full product line that assists producers in making management decisions and improving animal health. Always a champion of milk quality, PortaCheck also provides the PortaSCC® milk test for dairy cattle. This reliable tool has been proven in U.S. herds and more than 60 countries worldwide.