



Dairy Products

Division 285

Chairman: Eric Goan

Judge: Dr. Charles White

Total Premium Offered \$.00

RULES

1. Entry in this Division is open to manufactures of dairy products that produce and/or distribute in Tennessee. The entry must represent a typical commercially produced vat of cheese, a batch of ice cream, yogurt, cultured buttermilk, chocolate milk or sour cream.
2. A production plant may submit one sample in each Division for **BEST PRODUCT**. Additional samples may be submitted for evaluation purpose only and will not be eligible to compete for the "Governor's Quality Plague."
3. The order of judging shall be cultured buttermilk, chocolate milk, low fat chocolate milk, sour cream, creamed cottage cheese, yogurt, cheddar cheese, open cheese class, vanilla ice cream and premium ice cream or as deemed appropriate by the dairy products judge.
4. After judging samples entered for evaluation, they become the property of the Food Science & Technology Department.



5. All Dairy Products Exhibitors will be mailed a copy of the Judge's score cards with their sample score and criticisms highlighted.
6. Ribbons awarded to each sample will be determined by score card total quality score for that sample. "Best of Show" and "Governor Quality Plaque" winner will be chosen from all first place samples in each product class, except for cheddar cheese. Cheddar cheese "Best of Show" and "Governor Plaque" winner will be chosen from first place winners in all three cheddar cheese product Classes. If there are not any first place winners in a product class, "Best of Show" and "Governor Plaque" winner will be chosen from second place winners in the product class.
7. Total score card quality score ranges for ribbon awarding are listed below.

Ribbons	Total Score Range	
	Product Classes 1-6	Product Classes 7-12
First Place	88.5 to 90.0	68.5 to 70.0
Second Place	86.5 to 88.0	66.5 to 68.0
Third Place	84.5 to 86.0	64.5 to 66.0
Fourth Place	84.0 to 80.0	60.0 to 64.0

Awards

- A. Purple rosette ribbons for each processor who provides product for evaluation.
- B. First thru fourth place ribbons for all samples that have total scores meeting the score card quality.
- C. "Governor Quality Plaque" and blue rosette ribbons for "Best of Show" winners

The following to be exhibited in 1/2 gallon container.

Class Description

- 01 Whole Milk Cultured Buttermilk**
- 02 Low Fat Cultured Buttermilk**-Maximum Butterfat 1.5%
- 03 Chocolate Milk**-Maximum Butterfat 3.8%
- 04 Low Fat Chocolate Milk**-Maximum Butterfat 1.0%

The following to be exhibited in container preferable 24 oz. carton, if not available, minimum 8 oz. carton.

Class Description

- 05 Sour Cream**
- 06 Cottage Cheese**, Creamed small curd Maximum Butterfat 4.0%
- 07 Yogurt, Strawberry**, Pre-mixed, Custard Style

The following to be exhibited in minimum 10 lb. block.

Class Description

- 08 Mild Cheddar Cheese** - made after June 1, 2016, but before August 15, 2016.
- 09 Mellow Cheddar Cheese**, made after January 1, 2016 but before June 1, 2016.
- 10 Aged Cheddar Cheese**, made between January 1, 2015 and December 31, 2015.

The following to be exhibited in 3 gallon container. Name brand container accepted.

- 11 Ice Cream, Vanilla**—Maximum Butterfat 12%
- 12 Ice Cream, Premium**, flavored with Inclusion – Butter Pecans Maximum Butterfat 14%