



**SCOTTISH
DAIRY
CHAMPIONSHIPS**



Dairy Championships 2025 SCHEDULE

Online entries close on Monday 12th May

For all enquiries please contact:

Telephone: +44(0)131 335 6164

Email: competitions@rhass.org.uk

www.royalhighlandshow.org

A fundraising event by



rhass



ROYAL
HIGHLAND
SHOW 2025
19 - 22 JUNE
PARTNER SINCE 1981
 **Royal Bank
of Scotland**

General Information

Entry Fees (VAT exempt)

RHASS members

£16.20 per class

Non-members

£22.00 per class

Delivery of Product

All dairy products to be delivered between 09:00hrs and 17:00hrs on Tuesday 17th June 2025.

Judging Times

Cheese, Butter & Cultured Product

from 09:00 on
Wednesday, 18th June

Ice Cream

from 09:00 on
Thursday, 19th June

Judges

To be Confirmed

Awards

Gold, Silver and Bronze Awards

Awards will be made for exhibits that reach a standard of excellence, based on Gold, Silver and Bronze (not 1st, 2nd and 3rd). There will be no limit on the number of Gold, Silver or Bronze awards which can be awarded in any class. Should no exhibits in a class merit an award, none may be presented for that class.



Gold



Silver



Bronze

Awards Presentation

Awards will be presented at the Food for Thought Theatre, from 15:00 on Friday 20th June 2025, when the awards listed below will be presented to the winning Competitors. The Stewards will endeavour to inform these principal prize winners as soon as possible using the contact numbers and/or email address supplied with entries. All competitors are welcome to attend the Awards Presentation. In addition, any other prize winners will receive electronic logos that may be displayed on their packaging and marketing materials.

Entry to Show

One ticket per exhibitor will be provided to access the Show on Friday 20th June for the awards presentation. **If you plan to attend by car please book parking in advance via Royal Highland Show website.**

Competitors entering 6 or more exhibits will receive one extra ticket to the show.

Display of Exhibits

During the show, all award winning exhibits will be displayed in a display area located in the Food For Thought Theatre.

Please provide commercial labels/wrappings or other marketing insignia, bagged and identified for use during the display of exhibits after judging has been completed.

Sponsors

Butter and Cheese competitions
kindly sponsored by
Lactalis McLelland Ltd



Cheese Grand Prix kindly
sponsored by **IFF**



Cultured Produce kindly
sponsored by **Novonesis**



Milk and Cream
kindly sponsored by
Seaways Services UK Ltd



SCOTTISH CHEESE CHAMPIONSHIP

Classes

Cheddar

1. Mild (20kg block)
2. Mature (20 kg Block)
3. Mature (Traditional, any weight)
4. Extra Mature (20kg block)
5. Vintage (exceeding 18 months of age, any weight, traditional/block)

The Iff Grand Prix 2025 (Free Entry)

6. One Block of Mature Cheddar Cheese

Speciality Cheese

7. Blue (any weight)
8. Fresh Young (any weight)
9. Soft White (Bloomy rind) (any weight)
10. Semi-soft (any weight)
11. Hard (not included in Cheddar type, any weight)
12. Flavour added (Any cheese with flavours added e.g. fruit, herbs, etc.)
13. Goats or ewes milk (any weight)
14. Smoked (any weight)

Cultured Dairy Product

Milk products prepared by lactic acid fermentation or a combination of this and yeast fermentation - other than cheeses which fall within one of the categories above.

15. Unflavoured yoghurt (up to 500ml)
16. Flavoured yoghurt (up to 500ml)
17. Cultured creams (up to 500ml). For example crème fraîche, soured cream etc.
18. Other cultured creams (up to 500ml). For example buttermilk, kefir etc. Flavoured or unflavoured.



Classes for small producers

i.e. entrants producing less than 60 tonnes per year.

Cheddar

- 19. Mild
- 20. Mature (Traditional, any weight)
- 21. Extra Mature
- 22. Vintage (exceeding 18 months of age, any weight)

Speciality Cheese

- 23. Blue (any weight)
- 24. Fresh Young (any weight)
- 25. Soft White (Bloomy rind) (any weight)
- 26. Semi-soft (any weight)
- 27. Hard (not included in Cheddar type, any weight)
- 28. Flavour added (Any cheese with flavours added e.g. fruit, herbs, etc.)
- 29. Goats or ewes milk (any weight)
- 30. Smoked (any weight)

Cultured Dairy Product

Milk products prepared by lactic acid fermentation or a combination of this and yeast fermentation – other than cheeses which fall within one of the categories above

- 31. Unflavoured yoghurt (up to 500ml)
- 32. Flavoured yoghurt (up to 500ml)
- 33. Cultured creams (up to 500ml). For example crème fraîche, soured cream etc.
- 34. Other cultured creams (e.g. buttermilk, kefir etc. Flavoured or unflavoured; up to 500ml)



Special Prizes

- SP1** **Best Cheddar Exhibit**
Prize of £50 Presented by Lactalis McLelland
- SP2** **Best Cheddar Exhibit produced in Scotland**
Special Prize Card
- SP3** **Best Speciality Cheese Exhibit**
Prize of £50 Presented by Lactalis McLelland
- SP4** **Best Speciality Cheese Exhibit produced in Scotland**
Special Prize Card
- SP5** **Best Non-Scottish Cheese**
Prize of £50 Presented by Lactalis McLelland
- SP6** **Best Scottish Cheese Exhibit Prize**
Prize of £50 Presented by Lactalis McLelland
- SP7** **Best Small Producer**
Special Prize Card & Rosette
- SP8** **Best Cultured Dairy Product**
Special Prize Card & Rosette
- SP9** **Reserve Best Cultured Dairy Produce**
Special Prize Card & Rosette
- SP10** **Champion Cheese**
Prize of £100 Presented by Lactalis McLelland
The Awhirk Perpetual Challenge Trophy Presented jointly by the late Mr James Wither Awhirk, Stranraer and the late Mr Hugh McLelland, Barassie, Troon
- SP11** **Reserve Champion Cheese**
Prize of £50 Presented by Lactalis McLelland

SCOTTISH BUTTER CHAMPIONSHIP

Classes

- 35. Butter – Salted
- 36. Butter – Unsalted
- 37. Butter – Flavour-added
- 38. Butter – Batch or hand churned

Special Prizes

SP1

Champion Butter Exhibit

Prize of £100 and a Quaich Presented by Lactalis McLelland
The Lovell & Christmas (Scotland) Ltd Perpetual Challenge Trophy

SP2

Reserve Champion Butter Exhibit

SCOTTISH ICE CREAM CHAMPIONSHIP

Classes and Special Prizes

Classes

- 39. Vanilla Ice Cream
- 40. Strawberry Ice Cream
- 41. Chocolate Ice Cream
- 42. Open flavoured Ice Cream (Except Chocolate, Strawberry or Vanilla)
- 43. Sorbet any flavour
- 44. Alternative Ice Cream (Frozen Yoghurt, Milk Ice or Alternative Milk)

Special Prizes

SP1

Champion Ice Cream Exhibit

A Championship Trophy presented by The Scottish Ice Cream Alliance
Prize of £100

SP2

Reserve Champion Ice Cream

Prize of £50

SCOTTISH MILK AND CREAM CHAMPIONSHIPS

Pasteurised Only

1ltr Bottles will be provided by the society for submission of exhibits

Classes

- 45.** One bottle of pasteurised full fat cow milk
- 46.** One bottle of pasteurised semi-skimmed cow milk
- 47.** One bottle of pasteurised alternative animal milk. E.g. goat, buffalo or ewe.
- 48.** One bottle of fresh single cream. 40% fat or less e.g. single or whipping.
- 49.** One bottle of fresh double cream. More than 40% fat e.g. extra thick, double or clotted.

Special Prizes

- SP1** Champion Milk Exhibit
- SP2** Reserve Champion Milk Exhibit
- SP3** Champion Cream Exhibit
- SP4** Reserve Champion Cream Exhibit

Overall dairy product champion and reserve champion

- SP1**
Champion Overall Dairy Product
Prize Card & Rosette
- SP2**
Reserve Champion Overall Dairy Product
Prize Card & Rosette

Late entries will NOT be accepted by the Society after these dates, nor will product be accepted for which there is no valid entry form. Entries may not be substituted after the entry closing date.

No exhibit may be entered into more than one class.

No Competitors to be present when judging takes place.

Regulations

1. Disclaimer of Liability

The term Competitor shall include persons taking part in any competition, exhibition or display arranged by the Society and the owner of any animal, plant, machinery or other thing involved in any such competition or display or otherwise exhibited on the Showground (being all ground occupied or used, designated for or available for occupation and use, in connection with the Royal Highland Show). The Society will not (save for death or personal injury caused by breach of its duty) be held responsible for personal injury (whether fatal or otherwise). The Society will not be responsible for paying any compensation to Exhibitors for any loss of or damage to property or any animal, article, plant, machinery or thing of whatever nature brought on to the Showground by the Exhibitor or any other loss, damage, costs and expenses, unless such loss, damage and/or expenses are suffered as a result of the Society's negligence or breach of duty.

The competitor shall be responsible for any and all exhibits, vehicles or equipment brought on to the Showground by the Competitor and shall also be responsible for the actions of any of its employees, agents or servants. The Competitor shall be liable for any loss or damage suffered by the Society (including damage to the Showground) where such loss or damage was caused by an intentional, reckless or negligent act or omission of the Exhibitor. Acceptance of the foregoing provisions shall be a condition of entry.

Competitors are advised to insure against fire and other appropriate risk not only as regards their own property but also against any third party claims.

2. Responsibility of Competitors

Competitors shall be answerable for all acts, whether committed by themselves, their attendants, or others in charge of their exhibits.

3. Responsibility for Entries

Competitors are solely responsible for the accuracy and eligibility of their entry forms. The recording of an entry or the admission of the exhibit to the Showground will not relieve the Competitor of this responsibility. The entry fee paid for an exhibit entered in a class for which it is not eligible is not returnable.

4. Suspended Competitors

The Society reserves the right to refuse, cancel, or prohibit the exhibition of entries from any person under suspension by any society.

5. Ownership

Each exhibit must be, at the closing date for entry, the bona fide property of the Competitor in whose name it is entered.

6. Substitution

Substitution of entries will not be permitted after the closing date for entry.

7. Subject to Orders

All persons in charge of stock or other exhibits, and all persons admitted into the Showground, shall be subject to the rules of the Society and shall obey the orders of the Chief and Deputy Chief Stewards, Show Manager and other officials of the Society. Competitors shall be answerable for the conduct of their attendants or representatives.

8. Rejecting Entries

The Society reserves the right to refuse any entries it may think fit to exclude, or to cancel any entry made, or to prohibit the exhibition of any entry, or to cancel any prize or prizes awarded to any exhibit in respect of which a valid protest has been lodged or which is found to have been ineligible to compete. Late submission of exhibits is not acceptable nor will submission be accepted not supported by entry form delivered before the closing date.

9. Insufficient Merit

In no case shall a prize be awarded unless a Judge deems the exhibit to have sufficient merit.

10. Prize Money

The Society considers that prize monies and/or deposits attach themselves to the exhibit and hence to the Exhibitor, i.e. the bona fide owner of the exhibit.

Claiming prize monies/deposits will be the responsibility of the exhibitor under which the entry is made. The Competitions team will be in contact regarding prize money after the Show and the deadline stated within prize money correspondence will be the final deadline for any prize monies/deposits to be claimed. Failure to claim by the deadline will result in prize monies/deposits being forfeited. Payment will be made through the Paylt system, an email will be sent to all exhibitors with instructions on how to claim prize monies/deposits.

11. Cheese & Butter

Mild Cheddar should not be older than 5 months, Mature Cheddar not older than 14 months, with Extra Mature in excess of the maximum Mature guidelines, and Vintage in excess of 18 months.

12. Ice Cream

12.1 Entries in the Ice Cream Classes should have a fat content of not less than 5 percent and milk protein of not less than 2.5 percent.

12.2 Entries in the Sorbet Class will include those ices usually recognized as the water/sugar/fruit based sorbet frozen with agitation, and may be made of any suitable ingredients, but must exclude any fat or fat based products such as milk or ice cream mix. Any entry found on analysis to have a fat content greater than 0.3% of the total product

12.3 will be disqualified.

Class 42 is open to any alternative ice cream which could fall into the following categories — Milk ice, Buffalo Milk, Sheep's Milk, Frozen Yogurt, and vegan equivalent milk ice creams etc.

13. Milk

Entries in all milk classes should be pasteurised. No raw milk will be allowed.

14. The IFF Grand Prix

The Grand Prix sponsored by IFF aims to identify a consistent producer of finest quality mature cheddar cheese.

One qualifying class will be held at each of the following shows:

- British Cheese Awards
- Devon County Show
- Royal Cheshire Show
- Royal Highland Show
- International Cheese and Dairy Awards (ICDA)
- Great Yorkshire
- Royal Welsh
- Mid Somerset
- Global Cheese Awards

Entries must be made to every show to qualify.

The IFF Grand Prix Trophy is awarded to the dairy which accrues the most points throughout the summer season with the winner being announced at the Global Cheese Awards in September.

Open to all cheese makers in the UK with free entry to all cheese makers at each show.

- One block of mature cheddar cheese
- One entry only in each qualifying round per dairy per site
- No identification marks allowed on the cheese
- All blocks will be retained by the shows

Points available for winning by dairies in qualifying rounds:

- 5 points for each entry
- 25 points for 1st place
- 18 points for 2nd place
- 15 points for 3rd place

Trophy for champion to be presented at the Global Cheese Awards.

£150 Red letter day voucher to be presented to the winning dairy.

15. Organiser's Liability

Cancellation of the Show, Force Majeure etc.

1. If the Royal Highland Show is cancelled, postponed or curtailed for any reason (including, by reason of an event of Force Majeure, which means any of the following which in each case is beyond the control of the parties: act of God, war, insurrection, riot, civil disturbance, acts of terrorism, fire, explosion, theft, malicious damage, strike, lock-out, third party injunction, outbreak of disease; national defence requirements, acts or regulations of national or local governments; and any other cause beyond the control of the parties) so that there is a restriction in the benefit or value of the exhibitors Rights, RHASS shall notify the exhibitor of the cancellation, postponement or curtailment as soon as possible.
2. The parties agree to discuss options in good faith, including alternative activation, deferral of entry fees to the next Royal Highland Show or, if required, a full refund.
3. Any alternative activation, deferral or refund will be offered on a prorata basis and will take account of any benefits received.

Submission of product for judging

Prior to the Show, the Society will issue labels to facilitate despatch of exhibits to the Show and packages clearly marked as being destined for the Scottish Dairy Championships.

Where appropriate for the category, exhibits must be entered in the plain containers/bottles and using only the labels provided by the Society. **Any exhibits submitted in branded packaging or any additional information added to labels will not be accepted.**

Whole / Part Exhibits as manufactured, may be entered.

All exhibits to be dressed at the Competitor's discretion.

Delivery address:

Scotlands Larder,
Scottish Dairy Product Championships,
Royal Highland Centre,
Ingliston, Edinburgh
EH28 8NB

All dairy products to be delivered between 09:00hrs and 17:00hrs on Tuesday 17th June 2025 ONLY. If this is not possible please contact the competitions team.

Identification labels or commercial wrappings will not be allowed during judging. However, please provide commercial labels/wrappings or other marketing insignia, bagged and identified for use during the display of exhibits after judging has been completed.

All exhibits shall become the property of the Society. Exhibits will not be returned to Competitors but will be disposed of by the Society in accordance with food legislation. Commercial labels/wrappings or other marketing insignia provided by Competitors but which are not required for display purposes will also be disposed of by the Society.

Any class winner may have their exhibit sampled by the Press following judging. The names of winning Competitors and their awards, along with their commercial labels/wrappings or other marketing insignia, will be displayed. Exhibits themselves may not necessarily be displayed.

The Awards will be open to the public after judging.

Prize Cards not distributed at the Awards Presentation and any cash prizes, will be forwarded after the Show. In order that they may, if they wish, attend the Awards Presentation on Friday 20th June 2025, one ticket of admission to the Showground, valid for use on one day only, will be sent to each Competitor.



Your dedicated biosolutions partner for all dairy applications

Chr. Hansen and Novozymes have joined forces to create Novonesis, a global company leading the era of biosolutions.

With an even broader range of biosolutions for cheese, we can help you enhance flavors naturally, improve whey quality, and get more from less milk. Within fresh dairy, our solutions continue to help optimize taste, texture, health and shelf life in a cost-efficient way.

For more information or contact us at
marob@novonesis.com or call us at +44 (0) 1488 689800

