

ENTRY INFORMATION



All Marketers,
Converters,
Manufacturers,
Suppliers and
End Users of
dairy products
are eligible to
enter this
contest!

79 Contest Classes

- Cheese
- Butter
- Ice Cream/Sherbet
- Cottage Cheese
- Fluid Milk
- Sour Cream
- Dairy Dips
- Whey Products
- Yogurt
- Creative & Innovative Products and more!

2016 Grade A Grand Champion
Schreiber Foods - Green Bay, WI



2016 Ice Cream Grand Champion
Double Rainbow Ice Cream - San Francisco, CA



Bonus Features

- **Online Registration:** Companies can enter the contest online by going to www.wdpa.net and following the contest link. Companies may also continue sending their registrations in via email, mail, or fax.
- **Contest Scholarships:** As a result of this contest, the Wisconsin Dairy Products Assn. (WDPA) annually funds two, \$2,000 scholarships for students preparing for careers in the dairy industry. WDPA also funds a \$2,000 culinary arts scholarship and donates \$2,500 to the National Collegiate Judging Contest which trains college students the art of evaluating dairy products.

World Dairy Expo Championship Dairy Product Contest

Exceeds 1,200 Product Entries

- ▶ Last year, the World Dairy Expo Championship Dairy Product Contest received 1,200 product entries!! To reach this milestone in just fourteen years is an unprecedented accomplishment. This phenomenal growth is a direct result of the tremendous interest the entire dairy industry has in this contest.
- ▶ The Championship Dairy Product Contest is completely unique, being the only one of its kind to include all dairy products. Dairy manufacturers are enthusiastically embracing this exciting competition. It's the only all-encompassing contest which offers judging classes for a wide variety of cheese, butter, ice cream, whey and Grade A dairy products.

Why Enter This Contest:

- ▶ Winning companies parlay their success into tremendous marketing opportunities and enhanced sales. These companies are afforded unprecedented opportunities to promote and market their products as the "best of the best".
- ▶ Even non-winning companies receive great benefits. With each entry being evaluated by professional, certified dairy product judges, companies entering products receive the judge's evaluation sheets after the contest and are able to see how their products were rated. This enables companies to modify their product formulas for improved taste, texture, etc.
- ▶ A vast majority of companies who have entered the contest in the past tend to enter every year since they clearly see the positive benefits and the return on investment value.

Contest Sponsored by the Wisconsin Dairy Products Association (WDPA)

2016 CONTEST WINNERS

**Grand Champion
Cheese & Butter**
Aged Butterkase
Saxon Cheese LLC

**Grand Champion
Grade A Products**
Lemon Aussie Yogurt
Schreiber Foods

**Grand Champion
Ice Cream**
Vanilla Custard & Strawberry
Lemon Fruit
Double Rainbow Ice Cream

Aged Cheddar, Colby Jack, American Cheese Slices, Past. Proc. Monterey Jack/American w/Peppers, Whey Protein Concentrate 34%- AMPI	Rondele Sea Salt & Cracked Pepper Cheese Spread - Lactalis USA Inc.
Cello Thick & Smooth Mascarpone - Arthur Schuman Inc.	Sharp Cheddar- Land O'Lakes
String Cheese - Baker Cheese Factory, Inc.	Whole Chocolate Milk - Lamers Dairy
Lowfat Blueberry Yogurt - Belfonte Ice Cream & Dairy Foods	Whey Protein Isolate Powder - Leprino Foods
Lowfat Sour Cream - Cabot Cooperative Creamery	Vanilla Ice Cream - Lochmead Dairy
Salted Butter, Spreadable Butter w/Canola Oil - California Dairies Inc.	Queso Oazaca - Marquez Brothers International Inc.
Sunset Rainbow Sherbet - Cedar Crest Specialties	Aged Cheddar- Masters Gallery Foods
Baby Swiss Wheel - Chalet Cheese	Pepper Muenster - Mill Creek Cheese
Coconut Greek Yogurt w/Pineapple - Commonwealth Dairy LLC	Swiss & Almond Cold Pack Cheese - Pine River Pre Pack, Inc.
2% White Milk, Buttermilk - Country Delite Farms	Original Blue - Point Reyes Farmstead Cheese Company
Fresh Mozzarella - Crave Brothers Farmstead Cheese	Lowfat Chocolate Milk, Fat Free Chocolate Milk, Premium UHT Chocolate Milk, Salted Caramel Milk, Half & Half, Strawberry Yogurt, Reg. Cottage Cheese, No Fat Cottage Cheese - Prairie Farms
Soda Fountain Malted Milk Powder - CTL Foods, Inc.	Guanabana Yogurt Smoothie - RFG Dairy, LLC
Mozzarella, Provolone, Milk Protein Concentrate, Skim Milk Powder - Dairy Farms of America	Deproteinized Whey Powder, Whey Protein Concentrate 80% - Saputo Cheese USA Inc.
French Onion Dip - Dean Foods	Blueberry Vanilla Chevreai - Saputo Specialty Cheese
Three Cheese Chile Pepper Gouda - Emmi Roth USA	Chipotle BelloVitano - Sartori Company
Muenster - Fair Oaks Farms	Smoked Gouda - Saxon Cheese LLC
Reduced Fat Provolone, Demineralized Whey - Foremost Farms	Strawberry Cream Cheese, French Vanilla Ice Cream - South-eastern Grocers
Black Raspberry Chocolate Chip Frozen Yogurt - Gifford's Famous Ice Cream	Dark Chocolate Ice Cream, Milk Chocolate Gelato - Stewarts
2% Chocolate Milk, Whipping Cream, Heavy Whipping Cream, Sassy Salsa Dip, Southwest Ranch Dip , Chocolate Ice Cream- Hiland Dairy	Whole Milk - Turner Dairy Farms, Inc.
Triple Cream - Lactalis USA	Reg. Sour Cream, Vanilla Bean Ice Cream - UMPQUA Dairy Products
Rondele Sea Salt & Cracked Pepper Cheese Spread - Lactalis USA Inc.	Pineapple Cottage Cheese - Upstate Niagara Cooperative, Inc.
Sharp Cheddar- Land O'Lakes	Unsalted Butter - West Point Dairy Products
Whole Chocolate Milk - Lamers Dairy	Plain Greek Yogurt - Westby Cooperative Creamery
	Cherry Vanilla Chunk Ice Cream - Yuenglings Ice Cream

How to Enter the Contest

Entering the World Dairy Expo Championship Dairy Product Contest is easy...

1: Submit your forms and fees

Fill out the official entry form for the World Dairy Expo Championship Dairy Product Contest. This form can be found on page 13. Fill out a separate entry form (the entry forms may be photocopied) for each submitted entry.

A \$55 entry fee is required for each product entry. If a company submits more than one entry, the total number of entries must be multiplied by \$55 to determine the total entry payment (i.e. if four entries are submitted, there will be a total entry fee of \$220). **All checks should be made payable to Wisconsin Dairy Products Association.**

Special Bonus: For every 5 paid entries, you receive a 6th entry for free. For 10 paid entries, you receive your 11th and 12th entries for free. For 15 paid entries, you are entitled to three additional free entries.

Entry forms must be mailed in prior to the shipment of contest entries. All entry forms and entry fees must be received by July 21, 2017.

Submit entry forms and fees to: **Wisconsin Dairy Products Assn.**
8383 Greenway Blvd.
Middleton, WI 53562
Phone 608-836-3336
Fax 608-836-3334

Or go to www.wdpa.net to register online.

2: Ship Your Entries

Each entry should be shipped in a separate box. **When shipping multiple products, please make every effort to keep similar products together with the appropriate entry form so that multiple product entries do not get mixed together in one shipping container.** All boxes must be securely sealed and shipped in a sanitary method. **Please do not use shipping peanuts. If you use wet ice, make sure to double bag and seal tightly to avoid leakage.** A separate shipping tag must be used for each box. The contest shipping tags (extra tags can be made by photocopying these tags) can be found on pp. 14 & 15. Fill out one tag and place it inside the shipping box. The other tag should be securely sealed on the outside of the box. **Overnight shipping is recommended!** All entries must be shipped **PREPAID**. C.O.D. shipments will not be accepted. All entries must arrive between August 14-18, 2017.

**CHEESE—BUTTER—YOGURT—
COTTAGE CHEESE—FLUID MILK—
DAIRY BASED DIPS—WHIPPING
CREAM—SOUR CREAM—
Entries ship to:**

**Midwest Refrigerated Services
Attn: Jim Zantow
4704 Terminal Dr.
McFarland, WI 53558
608/838-5550**

**ICE CREAM—SHERBET—GELATO
WHEY PRODUCTS—NONFAT DRY
MILK—INNOVATIVE TECHNOLOGIES
Entries ship to:**

**UW Babcock Hall
Attn: Bob Bradley
1605 Linden Dr.
Madison, WI 53706
608/263-2007**

Important Contest Dates

July 21, 2017	Contest entry forms and fees are due.
August 14-18, 2017	All contest entries (except ice cream, sherbet, whey products, nonfat dry milk and innovative technologies) must be shipped to Midwest Refrigerated Services Warehouse. Ice cream, gelato, sherbet, whey products, nonfat dry milk and innovative technologies entries must be shipped to Babcock Hall.
August 22, 2017	Judging Day for cheese & butter.
August 23, 2017	Judging Day for yogurt, cottage cheese, fluid milk, dairy based dips, whipping cream, and other Grade A products.
August 24, 2017	Judging Day for ice cream, sherbet, gelato, whey products, nonfat dry milk and creative innovative technologies.
October 3, 2017	World Dairy Expo Championship Dairy Product Contest Auction.

How to Select Samples for Contest Submissions

- Select your submissions by using an in-house team with sensitive tastes to evaluate each product.
- Examine the products for blemishes, extraneous debris, rough surface, loose wrapper, skewed wrapper, soiled container, etc.
- Pick the freshest products possible, i.e. butter directly after packaging, cottage cheese and milk immediately after filling, cheeses- plug an adjacent block from the same position in a 640# or from the same lot of 40#.
- Ship properly depending on product.
- Championship products and winners deliver big rewards– ask your fellow submitters who have been there!

General Contest Entry Rules for ALL Product Categories

Specific rules for each product category are listed on subsequent pages

Entry Rules

- All contest entries will be submitted by a company/manufacturer. A company/manufacturer with multiple plant locations may ship as many entries as they wish from each separate plant location.
- There are no restrictions on the number of entries a company/manufacturer may submit, i.e. a company may wish to submit three entries for cheese class #101, two entries for cheese class #107, three entries for butter class #201, two entries for yogurt class #312, one entry for cottage cheese class #318, etc.
- Contest entries can be submitted by any cheese, butter, yogurt, ice cream, gelato, sour cream, whey, cottage cheese, fluid milk, buttermilk, sherbet, dairy based dips and cream manufacturing plant in North America. International processors are also eligible to enter the contest.

- **A separate entry form and entry fee for each submitted sample must be received by Wisconsin Dairy Products Association no later than July 21, 2017.**
- **Contest entries must be received by August 18, 2017. Entries arriving after that date will not be judged and entry fees will be forfeited. Refunds will not be issued.**

- For international entries: please be aware of possible customs delays and ship accordingly in order for products to arrive during the shipping week.
- It is encouraged to put all Grade A and Ice Cream product entries into generic containers to discourage brand name bias.
- All 1st place class winners are eligible for the Grand Champion judging.
- All products entered must conform to their respective standards of identity.
- The final judging results listing the top 3 winners of each class will be posted on the Wisconsin Dairy Products Association's website - www.wdpa.net - after the judging is completed. No other scores will be made public. Only the companies who entered products will receive their own individual scores via email.
- For all contest categories, the contest's head judge reserves the right to move product that appears to be misclassified into the appropriate product class or products may be moved to another class if there are less than 6 entries for a particular class.
- All product entries will become the property of Wisconsin Dairy Products Association and will be used for educational, promotional, charitable and miscellaneous purposes.

- **All contest questions should be directed to the Wisconsin Dairy Products Association (info@wdpa.net or 608/836.3336)**

Cheese Classes

Class 101	Cheddar (aged 30 to 179 days. Made between 2/22/17 and 7/22/17).
Class 102	Sharp Cheddar (aged 180 to 730 days. Made between 8/22/15 - 2/22/17).
Class 103	Aged Cheddar (aged 2 years or more. Made before 8/22/15).
Class 104	Colby, Monterey Jack (includes Colby/Jack blends)
Class 105	Swiss Styles (Swiss and Baby Swiss cheeses)
Class 106	Brick, Muenster
Class 107	Mozzarella
Class 108	Fresh Mozzarella
Class 109	String Cheese
Class 110	Provolone (includes Smoked Provolone)
Class 111	Blue Veined Cheeses (e.g., Blue, Gorgonzola, Stilton)
Class 112	Smoked Flavored Natural Cheeses
Class 113	Pepper Flavored Natural Cheese
Class 114	Flavored Natural Cheeses (all other flavors)
Class 115	Cold Pack Cheese, Cheese Food, Cheese Spread (flavored or unflavored)
Class 116	Reduced Fat (flavored or unflavored; minimum 33% reduction in fat serving; maximum 33% increase in moisture compared to the standard cheese)
Class 117	Open Class Soft Cheese (natural, flavored and unflavored cheese with 51% or higher moisture. For example, Ricotta, Mascarpone and Teleme)
Class 118	Open Class Semi-Soft Cheeses (natural, flavored and unflavored cheese with 40% to 50% moisture. For example, Fontina, Farmers, Bel Paese, Quesos)
Class 119	Open Class Hard Cheeses (natural, flavored and unflavored cheeses with 39% moisture or less. For example, Parmesan, Romano, Asiago)
Class 120	Unflavored Pasteurized Process Cheese (loaf entries must be unsliced)
Class 121	Flavored Pasteurized Process Cheese (loaf entries must be unsliced)
Class 122	Latin American Cheese (for example, Queso Quesadilla, Queso Blanco, Queso Fresco, Cojita, etc.)
Class 123	Goat Milk Cheese
Class 124	Plain Cream Cheese
Class 125	Flavored Cream Cheese
Class 126	Open Class Cheese (for any cheese product, including mixed milk cheese, that doesn't fit under one of the above classes)

Cheese Entries

- Cheese samples are judged by deducting points, based on observed defects, from a 100 point scale.
- A class receiving less than six entries may be eliminated, with those entries being moved to an open class.
- Each entry must be in its original form as hooped. Cheeses cannot be cut or sampled with a trier. Exceptions are as follows:
 - 40 lb. blocks cut from 640 lb. blocks will be allowed
 - Cheeses cut during manufacturing, such as feta in brine or Swiss block, will be allowed
 - Swiss cheeses may have one trier hole
- **Each cheese contest entry must consist of a minimum of 10 lbs. of product. Each cream cheese entry must consist of a minimum of 1 lb.**
- **Please include a certificate of analysis (COA) with each cheese entry.**

To ensure proper representation of your award-winning product, winning companies for the following classes will be asked to ship fresh product to the winning bidders after the October 3 auction: 107, 108, 109, 110, 115, 116, 117, 118, 119, 120, 121, 122, 123, 124, 125 and 126.



2016 Grade A Judges

Butter Classes

Class 201	Salted Butter (creamery butter, salted, minimum 80% milkfat. May include added cultures (starter or starter distillate) as allowed in 58 CFR 330, 331)
Class 202	Unsalted Butter (creamery butter, unsalted, minimum 80% milkfat)
Class 203	Flavored Butter (salted or unsalted, minimum 80% milkfat)
Class 204	Open Class Butter (for any type of butter that doesn't fit in one of the above classes)

Butter Entries

- All entries are creamery butter and must contain at least 80% milkfat.
- Butter samples are judged by deducting points, based on observed defects, from a 100 point scale.
- **Each butter contest entry must consist of a minimum of 10 lbs. of product**

Fluid Milk Classes

Class 301	White Milk (2% only)
Class 302	Whole Chocolate Milk
Class 303	Lowfat Chocolate Milk (1%)
Class 304	Lowfat Chocolate Milk (2%)
Class 305	Fat Free Chocolate Milk
Class 306	Cultured Milk
Class 307	UHT Milk & Aseptic Milk
Class 308	Open Class Pasteurized Milk (for any type of milk that doesn't fit in one of the above classes)
Class 309	Open Class Flavored Milk (non-chocolate)
Class 310	Half and Half

Fluid Milk Entries

- Fluid milk samples are judged by awarding points from a 100 point scale for flavor, container and seal and deducting points for various defects.
- Each entry must consist of a minimum of 2 half-gallons.
- Only 2% milk is allowed in the white milk class.
- Any fat level is acceptable in the cultured milk class.

Cream Classes

- Class 311 **Whipping Cream** (minimum of 30% milkfat)
- Class 312 **Heavy Whipping Cream** ((minimum of 36% milkfat)

Cream Entries

- ➔ Cream samples are judged by awarding points from a 100 point scale for flavor, body and texture, appearance and color, packaging and deducting points for various defects.
- ➔ Each entry must consist of a minimum two quarts, no aerosol containers.
- ➔ This class does not include pre-whipped cream.

Yogurt Classes

- Class 313 **Plain Greek Yogurt** (any fat level or sweetener source)
- Class 314 **Flavored Greek Yogurt** (Non-fat, any flavor)
- Class 315 **Flavored Greek Yogurt** (1% or greater milk fat, any flavor, any sweetener source)
- Class 316 **Strawberry Yogurt** (any form of sweetener source and fat level allowed)
- Class 317 **Blueberry Yogurt** (any form of sweetener source and fat level allowed)
- Class 318 **Open Flavor Class** (any flavor, fat level or sweetener source)
- Class 319 **Open Class Drinkable Yogurts** (any flavor, including kefir)

Yogurt Entries

- ➔ Yogurt samples are judged by awarding points from a 100 point scale for flavor, body and texture, appearance and color and deducting points for various defects.
- ➔ Each entry must consist of a minimum of 64 ounces of product; i.e., one case of 6-8 oz. containers.
- ➔ Each entry may contain any type of sweetener source.
- ➔ There are no restrictions on the fat level for entries.
- ➔ **To ensure proper representation of your award-winning product, winning companies in these classes will be asked to ship fresh product to the winning bidders after the October 3 auction.**

Cottage Cheese Classes

- Class 320 **Regular Cottage Cheese** (4 % fat level)
Class 321 **Lowfat and No Fat Cottage Cheese** (0-2% fat level)
Class 322 **Open Cottage Cheese Class** (includes flavored cottage cheese)

Cottage Cheese Entries

- ➔ Cottage cheese samples are judged by awarding points from a 100 point scale for flavor, body and texture, appearance and color, packaging and deducting points for various defects.
- ➔ Each entry must consist of a minimum of two 24 oz. containers.
- ➔ Any curd size is acceptable.
- ➔ **To ensure proper representation of your award-winning product, winning companies in these classes will be asked to ship fresh product to the winning bidders after the October 3 auction.**

Dairy Based Dips Classes

- Class 323 **Sour Cream** (minimum 18% fat level)
Class 324 **Lowfat Sour Cream** (9% fat or less)
Class 325 **Sour Cream Based Dips– Onion** (French, Bermuda, etc.)
Class 326 **Sour Cream Based Dips– Southwest** (Jalapeno, Bison, etc.)
Class 327 **Open Sour Cream Based Dips Class** (any other flavor, including Ranch)

Dairy Based Dips Entries

- ➔ Sour cream samples are judged by awarding points from a 100 point scale for flavor, body and texture, appearance and color, packaging and deducting points for various defects.
- ➔ Each sour cream and sour cream based dip entry must consist of a minimum of two 16 oz. containers or equivalent.
- ➔ **To ensure proper representation of your award-winning product, winning companies in these classes will be asked to ship fresh product to the winning bidders after the October 3 auction.**

Ice Cream, Sherbet, Frozen Yogurt & Gelato Classes

Class 401	Regular Vanilla Ice Cream (any fat level is acceptable)
Class 402	French Vanilla Ice Cream
Class 403	Philly Vanilla Ice Cream (made with vanilla bean seeds)
Class 404	Regular Chocolate Ice Cream (any fat level is acceptable)
Class 405	Dark Chocolate Ice Cream
Class 406	Open Class Flavored Fruit Ice Cream (any fat level is acceptable)
Class 407	Ice Cream with Nuts (any fat level is acceptable)
Class 408	Ice Cream with Peanut Butter (any fat level is acceptable)
Class 409	Ice Cream with Caramel (any fat level is acceptable)
Class 410	Open Class Ice Cream (for any products which do not fit in the above classes)
Class 411	Ice Cream Sandwiches (any fat level is acceptable)
Class 412	Open Class Sherbet (any flavor, any fat level is acceptable)
Class 413	Frozen Yogurt (any flavor and fat level is acceptable)
Class 414	Gelato (any flavor and fat level is acceptable)

Ice Cream, Sherbet, Frozen Yogurt and Gelato Entries

- ➔ **Ship all ice cream, sherbet, frozen yogurt and gelato entries to UW Babcock Hall.**
- ➔ Entries are judged by awarding points from a 100 point scale for flavor, body and texture, color and appearance, melting quality and bacteria and deducting points for various defects.
- ➔ Each entry must consist of a one 1-gallon container or equivalent amount.
- ➔ Any fat level is acceptable.
- ➔ Entries must comply with federal compositional standards.
- ➔ The product must be shipped frozen on dry ice (Federal Express ships packages with dry ice). **Do not tape or seal styrofoam boxes.**
- ➔ **To ensure proper representation of your award-winning product, winning companies in these classes will be asked to ship fresh product (3-gallon container) to the winning bidders after the October 3 auction.**

Whey Products Classes

Class 501	Whey (demineralized whey)
Class 502	Whey Permeate (high lactose whey)
Class 503	Whey Protein Concentrate —34% Protein
Class 504	Whey Protein Concentrate —80% Protein
Class 505	Whey Protein Isolates
Class 506	Whey Based Sports/Energy Drinks

Whey Products Entries

- **Ship all whey entries to UW Babcock Hall.**
- Each entry must consist of a minimum of 1/2 lb. container, except for whey based sports/energy drinks which must be a minimum of six 8 oz. containers or the equivalent.
- Each whey entry must be shipped in laminated paper/plastic bags or in screwcap plastic containers.
- Only flavor and color will be judged.
- All whey entries will be judged utilizing uniform concentration and source of water.

Dried Products Class

Class 507	Nonfat Dried Milk
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- **Ship all Nonfat Dried Milk entries to UW Babcock Hall.**
- Each entry must consist of a minimum of 1/2 lb. container.
- Each entry must be shipped in laminated paper/plastic bags or in screwcap plastic containers.

Creative & Innovative Technologies

Class 600	Open Class for Creative & Innovative Products
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Creative & Innovative Technologies Entries

- **Ship all Creative and Innovative entries to UW Babcock Hall.**
- This is a totally open category for highlighting creative uses of dairy products. Any product not listed under any other category should be submitted under this category. *Some examples are smoothies, probiotic products, dairy based beverages, puddings and desserts, novelty cheese products, frappuccinos, calcium-fortified products, liqueurs, cheesecakes, etc.* The product can be for retail or non-commercial use.
- The submitted product must contain a minimum of 25% dairy.
- Each entry must consist of a minimum of six 16 oz. containers or equivalent volume or weight.
- If your entry needs freezer storage, please indicate this on the outside of the mailing box.

Contest Entry Form

The official entry form for the 2017 World Dairy Expo Championship Dairy Product Contest is below. *A separate entry form (photocopies can be made from this one) must be used for each entry.*

Each submitted entry form must include payment, \$55 per entry, made payable to Wisconsin Dairy Products Association.

All paid entry forms must be received no later than July 21, 2017

**Wisconsin Dairy Products Assn.
8383 Greenway Blvd
Middleton, WI 53562
608.836.3336
Fax 608.836.3334**



Forms may be
info@wdpa.net *faxed or emailed*

Contest Shipping Tags

Shipping tags for contest entries can be found on the preceding pages. Both tags should be completely filled out. The top tag must be placed inside the shipping box and the bottom tag must be securely adhered to the outside of the box.

Each contest entry should be shipped in a separate box (please photocopy these tags to be used on additional boxes).

Contest entries must arrive between August 14-18

**SHIP CHEESE-BUTTER-
YOGURT-COTTAGE-
CHEESE-FLUID MILK-
SOUR CREAM-SOUR
CREAM DIPS-CREAM
TO:**

Midwest Refrigerated
Services
4704 Terminal Dr
Attn: Jim Zantow
McFarland, WI 53558
608/838-5550

**SHIP
ICE CREAM-
SHERBET-WHEY-
NONFAT DRY MILK-
GELATO
CREATIVE
INNOVATIVE TO:**

UW Babcock Hall
Attn: Bob Bradley
1605 Linden Dr
Madison, WI 53706
608/263-2007

Shipments with freight charges due will not be accepted.

All inquiries should be directed to WDPA at info@wdpa.net or 608/836.3336

2017 World Dairy Expo Championship Dairy Product Contest Entry Form

Class # ____ Description of Entry _____

Total Weight of Entry _____ Number of Pieces in the Entry _____

Company Name _____

Street Address _____

City _____ State _____ ZIP _____

Key Contact Person _____

Phone _____ Email _____

Payment information:

check enclosed (make payable to Wisconsin Dairy Products Assn.)

Visa MasterCard American Express Total Amount \$ _____

Card No: _____

Exp Date: _____ CSC: _____

Name (as it appears on card): _____

Signature _____

For online registration, go to www.wdpa.net and follow the Contest link.

**USE THESE TAGS FOR
CHEESE—BUTTER—FLUID MILK—CREAM—
YOGURT—COTTAGE CHEESE—DAIRY BASED
DIPS**

Place This Tag Inside
the Shipping Box

Class # _____ Description of Entry _____
Total Weight of Entry _____ Number of Pieces in the Entry _____
Company Name _____
Contact Person _____
Street Address _____
City _____ State _____ ZIP _____
Phone _____ Email _____

Adhere This Tag to the
Outside of the Shipping Box

PERISHABLE—REFRIGERATE

Send Prepaid...Keep from Heat

**TO: Midwest Refrigerated Services
Attn: Jim Zantow
4704 Terminal Dr
McFarland, WI 53558
608-838-5550**

Class # _____ Description of Entry _____
Company Name _____
Contact Person _____
Street Address _____
City _____ State _____ ZIP _____

If possible, DO NOT USE SHIPPING PEANUTS OR WET ICE. Please reinforce the bottom of each shipping box and use newspaper to keep entries separate.

**USE THESE TAGS FOR
ICE CREAM—SHERBET—WHEY PRODUCTS—
GELATO—CREATIVE & INNOVATIVE**

**Place This Tag Inside
the Shipping Box**

Class # _____ Description of Entry _____
Total Weight of Entry _____ Number of Pieces in the Entry _____
Company Name _____
Contact Person _____
Street Address _____
City _____ State _____ ZIP _____
Phone _____ Email _____

**Adhere This Tag to the
Outside of the Shipping Box**

PERISHABLE—REFRIGERATE

Send Prepaid...Keep from Heat

**TO: UW Babcock Hall
Attn: Bob Bradley
1605 Linden Dr.
Madison, WI 53706
608/263-2007**

Class # _____ Description of Entry _____
Company Name _____
Contact Person _____
Street Address _____
City _____ State _____ ZIP _____

If Possible, DO NOT USE SHIPPING PEANUTS OR WET ICE



AUCTION

Tuesday, October 3, 2017
 5:00 pm
 World Dairy Expo
 Madison, WI

- ◆ All product category winners will receive a beautiful brass trophy on stage that evening
- ◆ All product category winners (except fluid milk classes, whipping cream, nonfat dry milk and whey products) will be auctioned off
- ◆ 2nd & 3rd place medallions and ribbons will be displayed and the winners will be recognized



3 Grand Champion Trophies

1—Cheese & Butter Grand Champion
 1—Grade A Grand Champion
 1—Ice Cream Grand Champion



76—1st Place Trophies

One first place winner in each category

2016 Auction Winning Bidders

<p>Sartori Reserve Chipolte BelloVitano - Sartori Company Plymouth, WI Swiss & Almond Cold Pack Cheese Foods - Pine River Pre Pack Inc. Newton, WI Land O'Lakes French Onion Dip - Dean Foods Company Rockford, IL Soda Fountain Malted Milk - CTL Foods, Inc. Colfax, WI Cello Thick and Smooth Mascarpone - Arthur Schuman Inc. Fairfield, NJ Blueberry Vanilla Chevrai - Saputo Specialty Cheese Richfield, WI</p> 	<p>Strawberry Cream Cheese - Southeastern Grocers Jacksonville, FL Prestige French Vanilla Ice Cream - Southeastern Grocers Jacksonville, FL Mozzarella - DFA Turlock, CA Provolone - DFA New Wilmington, PA Aged Butterkase - Saxon Cheese LLC Cleveland, WI</p> 	<p>Sharp Cheddar - Land O'Lakes Kiel, WI Smoked Gouda - Saxon Cheese LLC Cleveland, WI Pepper Muenster - Mill Creek Cheese Arena, WI Roth Three Cheese Chile Pepper Gouda - Emmi Roth Fitchburg, WI Colby Jack - AMPI Jim Falls, WI Past. Proc. American Cheese Slices - AMPI Portage, WI Past. Proc. Monterey Jack & American w/Red Bell & Jalapeño Peppers - AMPI Portage, WI</p> 
<p>Salted Butter - California Dairies Inc. Visalia, CA Unsalted Butter - West Point Dairy Products Greenwood, WI Spreadable Butter with Canola Oil - California Dairies Inc. Visalia, CA Dark Chocolate Ice Cream - Stewarts Saratoga Springs, NY Milk Chocolate Gelato - Stewarts Saratoga Springs, WI Rondele Sea Salt & Cracked Pepper Gourmet Spreadable Cheese - Lactalis USA Inc. Merrill, WI Triple Cream - Lactalis USA Belmont, WI</p> 	<p>Blended Coconut Yogurt w/Pineapple - Commonwealth Dairy LLC Brattleboro, VT Low Fat Blueberry Yogurt - Belfonte Ice Cream & Dairy Foods - Kansas City, MO Guanabana Yogurt Smoothies - RFG Dairy LLC Bedford Park, IL</p> <p>Dr. Robert Bradley</p>	<p>Fresh Mozzarella - Crave Brothers Farmstead Cheese Waterloo, WI Low Moisture Part Skim Mozzarella String Cheese - Baker Cheese Factory St. Cloud, WI Point Reyes Original Blue - Point Reyes Farmstead Cheese Company Point Reyes, CA Muenster - Fair Oaks Farms Fair Oaks, IN</p> 
<p>Aged Cheddar - AMPI Sanborn, IA Reduced Fat Provolone - Foremost Farms Clayton, WI</p> 	<p>Aged Cheddar - Masters Gallery Foods Plymouth, WI</p> 	<p>Plain Greek Yogurt - Westby Cooperative Creamery Westby, WI</p> 
<p>Vanilla Ice Cream - Lochmead Dairy Junction City, OR Cherry Vanilla Chunk Ice Cream - Yuenglings Ice Cream Orwigsburd, PA Black Raspberry Chocolate Chip Frozen Yogurt - Gifford's Famous Ice Cream Skowhegan, ME</p> 	<p>Strawberry Yogurt - Prairie Farms Dairy Quincy, IL Reg. Cottage Cheese - Prairie Farms Dairy Carbondale, IL No Fat Cottage Cheese - Prairie Farms Dairy Carbondale, IL Sassy Salsa Dip - Hiland Dairy Foods Company Omaha, NE Southwest Ranch Dip - Hiland Dairy Foods Norman, OK Chocolate Ice Cream - Hiland Dairy Springfield, MO Lemon Aussie - Schreiber Foods Green Bay, WI</p> 	<p>Reg. Sour Cream - UMPQUA Dairy Products Roseburg, OR Vanilla Bean Ice Cream - UMPQUA Dairy Products Roseburg, OR Pineapple Cottage Cheese - Upstate Niagara Cooperative, Inc. Buffalo, NY Lowfat Sour Cream - Cabot Cooperative Creamery Waitsfield, VT</p> <p>CHEESE MARKET NEWS</p>
<p>Baby Swiss Wheel - Chalet Cheese Monroe, WI Queso Oaxaca Cheese - Marquez Brothers International Inc. - Hanford, CA</p> 	<p>Sunset Rainbow Sherbet - Cedar Crest Specialties Manitowoc, WI</p> 	<p>Vanilla Custard & Strawberry Lemon Fruit - Double Rainbow Ice Cream San Francisco, CA</p> 

2016 Contest Sponsors:

PLATINUM SPONSOR



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BRONZE SPONSORS



Grand Champion
Cheese & Butter Trophy

Grand Champion
Grade A Trophy

Grand Champion
Ice Cream Trophy



Open Class Fruit/Nut Ice Cream
Trophy

String Cheese and
Plain Greek Yogurt Trophy

2 Trophies



Open Class Hard
Cheese Trophy

6 Cheese Trophies

Reduced Fat Cheese & Strawberry
Yogurt Cheese Trophies



Aged Cheddar Trophy

Cheddar and
Blueberry Yogurt Trophy

Sharp Cheddar Trophy



*You are cordially invited to be our guest at the
2017 World Dairy Expo
Championship Dairy Product Auction*

Date: Tuesday, October 3

Time: 5:00 p.m.

Place: Alliant Energy Center

Monona/Wingra Rooms (2nd floor)
World Dairy Expo
1919 Alliant Energy Center Way
Madison, WI 53713

Please RSVP to:
Wisconsin Dairy Products Assn.
by Tuesday, September 26
608/836-3336
Email: info@wdpa.net

Support the Industry that Supports YOU!

This auction will provide companies with an unprecedented opportunity to bid on championship dairy product entries, many of which have never before been involved in national contests. Support the dairy industry by attending and bidding at this one-of-a-kind dairy event.

Partial Listing of Companies
Participating in Previous Contests

Agri-Mark	Hansen's Farm Fresh	Oberweis Dairy
Allegheny Valley Dairy	Hato Potrero Farms	Old Chatham Sheephearding Co.
AMPI	Heluva Good Foods	Old Europe Cheese
Argyle Cheese Factory	Hermosa Farms	Organic Valley
Arla Foods	Hiland Dairy	Palatine Valley Dairy
Arthur Schuman	Hilmar Cheese	Perry's Ice Cream
Ashby's Sterling Ice Cream	Hoffman's Ice Cream	Philip R's Frozen Deserts
Aurora Organic Dairy	Holland's Family Cheese	Pine River PrePack
Baker Cheese	Homer's Ice Cream	Pineland Farms Creamery
Blue Marble Ice Cream	Jason Weiebe Dairy	Point Reyes Farmstead Cheese
Bongards Creameries	Jerome Cheese Co.	Polly-O-Dairy
Brookshire Grocery Co.	Jilbert Dairy	Prairie Farms
Broughton Foods	Johanna Foods	Proliant Dairy Ingredients
Brown's Dairy	Joseph Gallo Farms	Publix Super Markets
Burnett Dairy	Kate's Homeade Butter	Purity Dairies
Cabot Creamery	Keller's Creamery	Reiter Dairy
Cady Cheese	Kelley Country Creamery	Rising Sun Farms
Caves of Faribault	Kemps	Rogue Creamery
Cedar Crest Ice Cream	Klondike Cheese	Roundy's Supermarkets
Century Foods	Kolb Lena Cheese	Rumiano Cheese Co.
Cesar's Cheese	Kraft Foods	Rutter's Dairy
Chalet Cheese/Deppeler Factory	Kwik Trip	Salemville Cheese
Chocolate Shoppe Ice Cream	Lactalis American Group	Saputo Cheese USA
Commonwealth Dairy	Lake Norden Cheese	Sartori Foods
ConAgra Foods	Lamer's Dairy	Sassy Cow Creamery
Country Delite Farms	Land O'Lakes	Schenkel's Dairy
Country Fresh	LeSeur Cheese	Schneider Dairy
Crystal Farms	Lizzy's Ice Cream	Schreiber Foods
Daisy Brand	Louis Trauth Dairy	Scott's of WI
Dari Concepts	Ludwig Farmstead Cheese	Seymour Dairy Products
Darigold	Maggie Moo Ice Cream	Shatto Milk Company
DCI Cheese Co.	Maple Grove Cheese	Skani Sweet Cheese
Dean Foods	Maple Leaf Cheese	Smith Brothers Farms
DFA	Maplebrook Farm	Smith Dairy Products
Don Francisco Cheese	Marble Slab Creamery	Sorrento Lactalis
Edelweiss Creamery	Marburger Farm Dairy	South Dakota State University
Emmi-Roth USA	Marquez Brothers International	Southwest Cheese
Empire Cheese	Mayfield Dairy Farms	Stewarts
Emrich Family Creamery	McCadan Cheese	Stockton Cheese
Fair Oaks Farms	McClelland's Dairy	Swiss Valley Farms
Farmland Dairies	Meadow Gold Dairy	Thiel Cheese & Ingredients
Fierro Cheese	Meister Cheese	Thrifty Ice Cream
Figi's	Meyenberg Goat Milk	Titusville Dairy Products
Foremost Farms USA	Miceli Dairy Products	Traders Point Creamery
Formaggio Italian Cheese	Michigan Milk Producers Assn.	Top O' The Morn Farms
Franklin Foods	Mill Creek Cheese	Tropical Cheese Industries
Friendly Ice Cream	Minerva Dairy	Tumalo Farms
Galloway Company	Moo Cheeses	Turner Dairy Farms
Gifford's Dairy	Moomers Ice Cream	Umpqua Dairy Products
Graeter's Ice Cream	Mooville Creamery	Upstate Niagara Coop
Graf Creamery	Mt. Sterling Coop Creamery	Valley Queen Cheese
Grafton Village Cheese	Muscoda Protein Products	Vermont Farmstead Cheese
Grass Point Farms	Nasonville Dairy	Westby Coop Creamery
Grassland Dairy Products	Natural Dairy Products	Wilcox Farms
Great Lakes Cheese	Noosa Yoghurt	Winder Farms
Guernsey Farms Dairy	Nordic Creamery	Winona Foods
Hall's Ice Cream	O-AT-KA Milk Products	Woolwich Dairy