LOS ANGELES INTERNATIONAL DAIRY COMPETITION

$50.00 per entry. Entry deadline Friday, February 15
One sample per entry

AWARDS OFFERED

<table>
<thead>
<tr>
<th>Medal</th>
<th>Points Range</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gold Medal</td>
<td>98 – 100pts</td>
<td>An outstanding product of superior character</td>
</tr>
<tr>
<td>Silver Medal</td>
<td>95 – 97pts</td>
<td>A very good product with special qualities</td>
</tr>
<tr>
<td>Bronze Medal</td>
<td>92 – 94pts</td>
<td>A well-made product</td>
</tr>
</tbody>
</table>

1. All samples must meet the standards of the California State Food and Agriculture Code and are subject to testing at the discretion of the Fair management and/or judges.
2. One sample must be submitted when in consumer size packages. One empty container of each product is encouraged to be submitted when available for display purposes. (If empty container is unavailable, please send additional sample for display.)
3. Samples for judging: Samples for judging must be delivered to the Dairy Products Department located in Avalon on the Fairgrounds. Enter Gate 1 off McKinley Ave. Deliveries must be made on Wednesday, February 19 and Thursday, February 20, 2020 between 9am – 4pm. Samples may also be delivered on February 21 by appointment only. Shipments must be prepaid and packed in a proper container with an adequate amount of proper refrigerant (dry ice for ice cream and ice or “blue ice” for all others) to insure samples are received at the proper temperature. Warning: Don’t short this! Damaged or warm samples will not be judged.
4. If you are entering more than 10 samples, please call (909) 865-4230 for an appointment time slot to deliver your samples.
5. Official results will not be given by telephone, but can be found on the Fair’s website at www.ladairycomp.com no later than March 20, 2020. Award medals will be mailed out no later than April 3, 2020.


Mail products, entry forms, and fees to:

Los Angeles International Dairy Competition
1101 W. McKinley Ave.
Pomona, CA 91768

If you have any questions or require additional information, please contact Colene Nath at (909) 865-4230, nath@fairplex.com
Fax (909) 629-2067

WWW.LADAIRYCOMP.COM
FLUID, MILK, AND CREAM

Fluid Milk, Cream, and Flavored Milk Score Card

| Flavor and Odor | 40% |
| Bacteria | 40% |
| Composition | 20% |
| Total | 100% |

DIVISION 1505

Special Note: Ultra-pasteurized or UHT products may be substituted or added as a second entry in this division. Please note type of heat treatment on the entry form.

Class
1- Grade A Pasteurized Milk
2- Grade A Pasteurized 2% Reduced Fat Milk
3- Grade A Pasteurized Fresh Acidophilus, Low Fat
4- Grade A Pasteurized 1% Low Fat Milk
5- Grade A Pasteurized Nonfat/Fat Free Milk
6- Grade A Pasteurized Goat Milk
7- Grade A Pasteurized Light/Table Cream 18% Milk Fat
8- Grade A Pasteurized Cream 30% Milk Fat
9- Grade A Pasteurized Heavy Cream 36% Milk Fat
10- Manufacturing Cream 36% Milk Fat
11- Latin American/Hispanic Style Cream (Crema)
12- Grade A Half and Half
13- Pasteurized Pressurized Cream, Cans
14- Grade A Pasteurized Chocolate Flavored Milk
15- Grade A Pasteurized Chocolate Flavored Reduced Fat Milk
16- Grade A Pasteurized Chocolate Flavored Low Fat Milk
17- Grade A Pasteurized Chocolate Flavored Nonfat Milk
18- Other, Grade A Pasteurized Flavored Milk
19- Other, Grade A Pasteurized Flavored Reduced Fat
20- Other, Grade A Pasteurized Flavored Low Fat Milk
21- Other, Grade A Pasteurized Flavored Nonfat Milk
22- Pasteurized Dairy Beverage
23- Other
CULTURED LIQUID PRODUCTS

Cultured Liquid Products Score Card

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Grade A Cultured Buttermilk</td>
</tr>
<tr>
<td>2</td>
<td>Grade A Cultured Latin American/Hispanic Style Buttermilk</td>
</tr>
<tr>
<td>3</td>
<td>Grade A Pasteurized Liquid Kefir</td>
</tr>
<tr>
<td>4</td>
<td>Grade A Pasteurized Liquid Flavored Kefir</td>
</tr>
<tr>
<td>5</td>
<td>Grade A Liquid Yogurt, Plain</td>
</tr>
<tr>
<td>6</td>
<td>Grade A Liquid Yogurt, Flavored</td>
</tr>
</tbody>
</table>

SOUR CREAM

Sour Cream Score Card

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Grade A Sour Cream</td>
</tr>
<tr>
<td>2</td>
<td>Grade A Light Sour Cream/Sour Half and Half</td>
</tr>
<tr>
<td>3</td>
<td>Grade A Nonfat Sour Cream</td>
</tr>
<tr>
<td>4</td>
<td>Grade A Latin American/Hispanic Style Sour Cream (Crema)</td>
</tr>
<tr>
<td>5</td>
<td>Grade A Flavored Sour Cream</td>
</tr>
<tr>
<td>6</td>
<td>Other</td>
</tr>
</tbody>
</table>

DIVISION 1510

DIVISION 1515
YOGURT

Yogurt Score Card

<table>
<thead>
<tr>
<th>Flavor</th>
<th>40%</th>
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</thead>
<tbody>
<tr>
<td>Texture and Body</td>
<td>30%</td>
</tr>
<tr>
<td>Appearance and Color</td>
<td>20%</td>
</tr>
<tr>
<td>Adjustment</td>
<td>10%</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>100%</td>
</tr>
</tbody>
</table>

DIVISION 1520

Class
1- Plain, Unflavored, Nonfat
2- Plain, Unflavored, Low Fat
3- Plain, Unflavored, Whole Milk
4- Plain, Unflavored with Fruit on the Bottom, Whole Milk
5- Plain, Unflavored with Fruit on the Bottom, Low Fat
6- Plain, Unflavored with Fruit on the Bottom, Nonfat
7- Flavored with Fruit on the Bottom, Whole Milk
8- Flavored with Fruit on the Bottom, Low Fat
9- Flavored with Fruit on the Bottom, Nonfat
10- Pre-stirred Flavored or Bulky Blended, Whole Milk
11- Pre-stirred Flavored or Bulky Blended, Low Fat
12- Pre-stirred Flavored or Bulky Blended, Nonfat
13- Greek Style Plain
14- Greek Style Flavored
15- Other

BUTTER

Butter Score Card

<table>
<thead>
<tr>
<th>Flavor</th>
<th>40%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Body and Texture</td>
<td>40%</td>
</tr>
<tr>
<td>Color</td>
<td>10%</td>
</tr>
<tr>
<td>Salt</td>
<td>10%</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>100%</td>
</tr>
</tbody>
</table>

DIVISION 1525

Include variety or flavor on entry form

Class
1- Butter, Salted
2- Butter, Sweet (unsalted)
3- Butter, Whipped
4- Butter, Flavored (spice, garlic, herb, etc.)
5- Butter, Cultured
6- Other
## CHEESE

Cheese Score Card

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Texture and Body</th>
<th>Finish</th>
<th>Color</th>
<th>Total</th>
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</thead>
<tbody>
<tr>
<td>40%</td>
<td>30%</td>
<td>15%</td>
<td>15%</td>
<td>100%</td>
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</tbody>
</table>

### DIVISION 1530

**Class**

1. Baby Swiss Style
2. Bandaged Cheddar, Aged
3. Bandaged Cheddar, Mild to Medium
4. Bandaged Cheddar, Sharp
5. Blue Veined
6. Blue Veined, Exterior Molding
7. Brick, Muenster
8. Brie
9. Camembert & Other Surface (Mold) Ripened Cheeses
10. Cheddar, Aged (1-2 years)
11. Cheddar, Aged (2 years or longer)
12. Cheddar, Medium (3-6 months)
13. Cheddar, Mild (0-3 months)
14. Cheddar, Sharp (6 months to 1 year)
15. Colby
16. Cold Pack Cheese
17. Cottage Cheese
18. Edam
19. Feta
20. Feta, Flavored
21. Flavored Cheeses with Sweet or Dessert Condiments
22. Flavored Hard Cheeses
23. Flavored Pasteurized Process Cheeses
24. Flavored Semi-Soft Cheeses
25. Flavored Soft Cheeses
26. Flavored Spreadable Cheeses
27. Fresh Mozzarella
28. Gorgonzola
29. Gouda
30. Gouda, Aged
31. Gouda, Flavored
32. Gruyere
33. Havarti
34. Havarti, Flavored
35. Low Fat Cheese
36. Marbled Curd Cheese
37. Monterey Jack
38. Mozzarella
39. Mozzarella, Part Skim
40. Open Class Hard Cheeses
Cheese Continued

41- Open Class Semi-Soft Cheeses
42- Open Class Soft Cheeses
43- Parmesan
44- Pasteurized Process Cheeses
45- Pepper Flavored American Style Cheeses (Cheddar, Colby, Jack)
46- Pepper Flavored Cheeses (Other Natural Styles)
47- Provolone, Aged
48- Provolone, Mild
49- Queso Asadero
50- Queso Cotija
51- Queso Oaxaca
52- Queso Panela
53- Queso Quesadilla
54- Queso Frescos
55- Queso para Fundir
56- Reduced Fat Cheese
57- Ricotta
58- Rinded Swiss Style Cheese
59- Rindless Swiss Style Cheese
60- Smear Ripened Hard Cheeses
61- Smear Ripened Soft & Semi-Soft Cheeses
62- Smoked Cheeses
63- Spreadable Cheeses
64- String Cheese

GOAT’S MILK CHEESES

65- Flavored Semi-Soft Goat’s Milk Cheeses
66- Flavored Soft Goat’s Milk Cheeses
67- Hard Goat’s Milk Cheeses
68- Semi-Soft Goat’s Milk Cheeses
69- Soft Goat’s Milk Cheeses
70- Surface (Mold) Ripened Goat’s Milk Cheeses

SHEEP & MIXED MILK CHEESES

71- Flavored Semi-Soft Sheep’s Milk & Mixed Milk Cheeses
72- Flavored Soft Sheep’s Milk & Mixed Milk Cheeses
73- Hard Mixed Milk Cheeses
74- Hard Sheep’s Milk Cheeses
75- Semi-Soft Sheep’s Milk & Mixed Milk Cheeses
76- Soft Sheep’s Milk & Mixed Milk Cheeses
77- Surface (Mold) Ripened Sheep’s Milk & Mixed Milk Cheeses
FROZEN DAIRY DESSERT

Frozen Yogurt and Frozen Dairy Score Card

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Texture and Body</th>
<th>Melting Quality</th>
<th>Color</th>
<th>Adjustment</th>
<th>Total</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>100%</td>
</tr>
</tbody>
</table>

DIVISION 1545

Category I – All Natural Flavoring
Category II – Natural Flavor Predominated with Artificial Flavor
Category III – Artificial Flavor Predominated

Plain Sweet Cream or Unflavored Ice Cream

Class
1- Nonfat
2- Low Fat
3- Light
4- Reduced Fat
5- Italian Gelato
6- Ice Cream (full fat)
7- Premium Ice Cream, greater than 12% fat

Vanilla Ice Cream

8- Nonfat, Category I
9- Low Fat, Category I
10- Light, Category I
11- Reduced Fat, Category I
12- Italian Gelato, Category I
13- Vanilla Ice Cream, 10% Butterfat, Category I
14- Premium Vanilla Ice Cream, greater than 12% fat, Category I
15- Nonfat, Category II
16- Low Fat, Category II
17- Light, Category II
18- Reduced Fat, Category II
19- Italian Gelato, Category II
20- Vanilla Ice Cream, 10% Butterfat, Category II
21- Vanilla Ice Cream, greater than 12% fat, Category II
22- Nonfat, Category III
23- Low Fat, Category III
24- Light, Category III
25- Reduced Fat, Category III
26- Italian Gelato, Category III
27- Vanilla Ice Cream, 10% Butterfat, Category III
28- Vanilla Ice Cream, greater than 12% fat, Category III
Note: For class 29 - 31, include butterfat % and category on entry form.
For classes 33 – 39, use simple description on entry form (example; Strawberry Vanilla, Almond, and Pralines, etc.). Unflavored base may be in place of Vanilla. Do not enter Chocolate/Fudge Marbles, unique or strong flavors in these classes. For unique or strong flavors see classes 109 - 117.

29- Custard or French Vanilla Ice Cream, Category I, II or III
30- Plain White Base or Vanilla Ice Cream, sweetened with fruit juice
31- Plain White Base or Vanilla Ice Cream, sweetened with honey
32- Frozen Yogurt, Vanilla
33- Nonfat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
34- Low fat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
35- Light. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
36- Reduced Fat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
37- Italian Gelato. Plain White Base or Vanilla, with nuts, candy, cookies, or fruit
38- Plain White Base or Vanilla Ice Cream (full fat), with nuts, candy, cookies, or fruit
39- Sherbet with Vanilla Ice Cream (ripple, checkerboard, etc.)

40- Nonfat Strawberry, Category I
41- Low Fat Strawberry, Category I
42- Light Strawberry, Category I
43- Reduced Fat Strawberry, Category I
44- Strawberry Italian Gelato, Category I
45- Strawberry Ice Cream, Category I
46- Premium Strawberry Ice Cream, greater than 12% fat, Category I
47- Nonfat, Category II
48- Low Fat, Category II
49- Light, Category II
50- Reduced Fat, Category II
51- Italian Gelato, Category II
52- Strawberry Ice Cream, Category II
53- Strawberry Ice Cream, greater than 12% fat, Category II
54- Nonfat Strawberry, Category III
55- Low Fat Strawberry, Category III
56- Light Strawberry, Category III
57- Reduced Fat Strawberry, Category III
58- Strawberry Italian Gelato, Category III
59- Strawberry Ice Cream, Category III
60- Strawberry Ice Cream, greater than 12% fat, Category III

**Strawberry Ice Cream**

61- Nonfat Ice Cream, other fruit flavors
62- Low Fat Ice Cream, other fruit flavors
63- Light Ice Cream, other fruit flavors
64- Reduced Fat Ice Cream, other fruit flavors
65- Italian Gelato, other fruit flavors
66- Ice Cream (full fat), other fruit flavors
67- Premium Ice Cream, greater than 12% fat, other fruit flavors
68- Fruit Flavored Ice Cream, with honey
69- Frozen Yogurt Low Fat, fruit flavored (no fruit added)
70- Frozen Yogurt Nonfat, bulky fruit flavored (with fruit)
71- Frozen Yogurt Low Fat, bulky fruit flavored (with fruit)

**Fruit Flavors other than Strawberry**

(See classes 110 – 118 mixed for flavors such as Neapolitan, Spumoni, or strong flavors such as Mint, Candy Cane, Tea, etc). Use simple description on entry form (example; Apple Pie, Cherry with Nuts, etc).

61- Nonfat Ice Cream, other fruit flavors
62- Low Fat Ice Cream, other fruit flavors
63- Light Ice Cream, other fruit flavors
64- Reduced Fat Ice Cream, other fruit flavors
65- Italian Gelato, other fruit flavors
66- Ice Cream (full fat), other fruit flavors
67- Premium Ice Cream, greater than 12% fat, other fruit flavors
68- Fruit Flavored Ice Cream, with honey
69- Frozen Yogurt Low Fat, fruit flavored (no fruit added)
70- Frozen Yogurt Nonfat, bulky fruit flavored (with fruit)
71- Frozen Yogurt Low Fat, bulky fruit flavored (with fruit)
72- Frozen Yogurt, fruit flavored (no fruit added)
73- Frozen Yogurt, bulky fruit flavored (with fruit)
74- Sherbet
75- Fruit Sorbet
76- Organic

**Chocolate Ice Cream**

77- Chocolate Nonfat, Category I
78- Chocolate Low Fat, Category I
79- Chocolate Light, Category I
80- Chocolate Reduced Fat, Category I
81- Chocolate Italian Gelato, Category I
82- Chocolate Ice Cream (full fat), Category I
83- Premium Chocolate Ice Cream, greater than 12% fat, Category I
84- Chocolate Nonfat, Category II
85- Chocolate Low Fat, Category II
86- Chocolate Light, Category II
87- Chocolate Reduced Fat, Category II
88- Chocolate Italian Gelato, Category II
89- Chocolate Ice Cream (full fat), Category II
90- Premium Chocolate Ice Cream, greater than 12% fat, Category II
91- Chocolate Nonfat, Category III
92- Chocolate Low Fat, Category III
93- Chocolate Light, Category III
94- Chocolate Reduced Fat, Category III
95- Chocolate Italian Gelato, Category III
96- Chocolate Ice Cream (full fat), Category III
97- Premium Chocolate Ice Cream, greater than 12% fat, Category III
98- Nonfat Frozen Yogurt, chocolate
99- Low Fat Frozen Yogurt, chocolate
100- Frozen Yogurt, chocolate

**Note:** Use simple descriptions on entry form (example; Chocolate Almond, etc.). Do not enter unique or strong flavors in these classes. For unique or strong flavors see classes 110 - 117.

101- Nonfat Chocolate Ice Cream, with nuts, candy, cookies, or fruit
102- Low Fat Chocolate Ice Cream, with nuts, candy, cookies or fruit
103- Light Chocolate Ice Cream, with nuts, candy, cookies, or fruit
104- Reduced Fat Chocolate Ice Cream, with nuts, candy, cookies, or fruit
105- Italian Gelato Chocolate, with nuts, candy, cookies, or fruit
106- Chocolate Ice Cream (full fat), with nuts, candy, cookies, or fruit
107- Nonfat Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit
108- Low Fat Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit
109- Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit

**Other flavors, not previously described.** Use simple description on entry form (example; Coffee, Mint, Chocolate/Fudge Marbles, Swirls, Neapolitan, Spumoni, etc.).

110- Nonfat
111- Low Fat
112- Light
113- Reduced Fat
114- Italian Gelato
115- Ice Cream (full fat)
116- Nonfat Frozen Yogurt
117- Frozen Yogurt
118- Ice Cream Novelties, Bars, and Sandwiches
### LOS ANGELES INTERNATIONAL DAIRY COMPETITION

**ENTRY FORM**

$50.00 per entry

Entry form due February 15, 2020

<table>
<thead>
<tr>
<th>Leave Blank</th>
<th>Division Number</th>
<th>Class Number</th>
<th>Brand/Trademark Name of Product</th>
<th>Name of Dairy as it should appear on Awards List (only if different from below)</th>
<th>Simple Item Description</th>
<th>Flavor</th>
</tr>
</thead>
<tbody>
<tr>
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</tbody>
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Total number of entries _____ x $50 = $ _____

Total amount enclosed ________________

Please make checks payable to Fairplex

Credit card #_______________________________________ 

Expiration __________________ Name on card ________________________________

(Visa, MasterCard, American Express, or Discover only)

Dairy/Company Name ________________________________________________

Brand on Label (only if different)__________________________________________

Results will be listed under Dairy/Company Name unless otherwise indicated. Please provide an accurate e-mail address and attach business card if possible.

Mailing Address ______________________________________________________

City______________________ State __________ Zip ______________

Contact Person_________________________________________ Telephone_______________________________E-mail_______________________________

Mail Dairy Entry Form and Products to: LA County Fair, Attn: Dairy Products, 1101 W. McKinley Ave., Pomona, CA 91768. For more information, please call Colene Nath, (909) 865-4230, nath@fairplex.com. **Entry form may be photocopied.**