

**[Image]**

**Product Name by Company Name wins Bronze / Silver / Gold / Super Gold at World Cheese Awards 2023**

Producer Name from Location has been named among the winners at the World Cheese Awards, which was held at the Trondheim Spektrum, Norway, on Friday 27 October. Amidst a field of 4,502 entries, the Product Name, a variety cheese made by Company Name secured the coveted Bronze / Silver / Gold / Super Gold award in the world’s most distinguished cheese-only competition.

The Product Name impressed a panel of leading cheese experts, including critics, chefs, recipe creators, buyers, retailers, journalists, broadcasters, and experts in the field. These experts meticulously evaluated each cheese, considering factors such as the appearance of the rind and paste, the cheese's aroma, body, texture, and most notably, its flavour and mouthfeel.

The award-winning Product Name is made [include product description and making technique as well as any wider company information e.g., brand history].

**Producer Name, position at Company comments:** “We are delighted to have won a Bronze / Silver / Gold / Super Gold award at this year’s World Cheese Awards for our Product Name,

“Having the seal of approval from so many cheese experts on the global stage is truly priceless for a cheesemaker. At Company Name, we pour our hearts and souls into crafting the finest cheeses and strive to make the best for our customers, so winning this prestigious accolade proves our hard work has all been worth it. [if you’re a first-time winner, you could explain what made you decide to enter this year. if you’re a multi-award winner, perhaps explain how the awards have added value in terms of credibility, opening doors to new retailers and increasing sales.]”

A remarkable 4,502 cheeses submitted for the 35th edition of the World Cheese Awards, marking a 6% increase from the previous year. These entries represented 43 countries and garnered participation from 954 companies across the world (7.23% UK-based, 92.77% international). Notably, the competition featured return entries from relative newcomer entrants in recent years including Poland, India, Liechtenstein and Turkey amongst others. Well-established cheese-producing nations such as Italy, Spain, France, and the United Kingdom were well represented by both returning contenders and newcomers, with the highest number of entries coming from Spain. Host country Norway put forward their highest ever number of entries, with 293 Norwegian cheeses competing this year. Across the competition, a vast range of styles and maturations were on display, showcasing a diverse array of milks including buffalo’s, cows’, goats’ and sheep’s.

All entries were judged in a single day, as 264 experts from 38 different nations studied their appearance, texture, aroma, and flavour. Bronze, Silver, Gold, and Super Gold accolades were awarded during the morning session before the Super Golds were reassessed to find this year’s top 16 cheeses, from which the World Champion Cheese for 2023 was selected and crowned.

Keep up to date on socials: company socials [@guildoffinefood](https://www.instagram.com/guildoffinefood/) #WorldCheeseAwards

**-ends-**

For more information, comment, or imagery, please contact email address or call phone number

**Notes to editors:**

* For more information, visit: <https://gff.co.uk/>
* The World Cheese Awards is organised by the Guild of Fine Food.
* The Principal Global Partners of this year’s competition are [HANEN](https://www.hanen.no/en), [Norsk Gardsost](https://norskgardsost.no/), and [Oi! Trøndersk Mat og Drikke](https://www.matriketmidt.no/en/oi/).
* The World Cheese Awards 2023 main sponsors are [Barbers,](https://www.barbers.co.uk/) [Bertshfoodtec](https://www.bertsch.at/), [The Fine Cheese Co](https://www.finecheese.co.uk/), [Le Gruyère AOP](https://www.gruyere.com/), [Hâute Fromagerie](https://www.thecheeselover.co.uk/haute-fromagerie/), [Kalt Cheese Technology](https://kalt-ag.ch/en/cheese-vats/), [MENY](https://meny.no/), [Parmigiano Reggiano](https://www.parmigianoreggiano.com/), and [The USA Cheese Guild](https://www.cheesefromtheusa.org/).
* The World Cheese Awards 2023 trophy sponsors include [Agri Expo](https://www.agriexpo.online/), [Atalanta Plaza](https://www.atalantacorp.com/), [Forever Cheese](https://forevercheese.com/), [Horgans Delicatessen Supplies](https://www.horgans.com/), Japanese Cheese Council, [Lacteo Network](https://www.lacteonetwork.com/), [Rupp AG](https://www.ruppcheese.at/en/), [Snowdonia Cheese Company](https://www.snowdoniacheese.co.uk/), [Somerdale](https://somerdale.com/), and [Specialist Cheesemakers Association](https://www.specialistcheesemakers.co.uk/).
* The World Cheese Awards 2023 supporters are [Academy of Cheese](https://academyofcheese.org/), [Ardis Group](https://ardis.ua/en/), [DERO Groep](https://www.dero-groep.nl/nl/producten/cheese/), [*Good Cheese* magazine](https://gff.co.uk/publications/good-cheese/), [Peter Green Chilled](https://www.petergreenchilled.co.uk/), and [Rowcliffe](https://rowcliffe.co.uk/).
* The key sponsors of Oste V-M are [MENY](https://meny.no/) ,[TINE](https://www.tine.no/english) and [Innovation Norway](https://en.innovasjonnorge.no/) together with [Oluf Lorentzen](https://www.oluf.no/), [Matcompaniet](https://www.matcompaniet.no/) and [Bjørklund 1925.](https://bjorklund1925.no/)
* Judges work in teams of two to three, identifying any cheeses worthy of a Bronze, Silver, Gold, or Super Gold award. They assess the look, feel, smell and taste of each entry, scoring aspects such as the appearance of the rind and paste, as well as the cheese’s aroma, body, and texture, with the majority of points awarded for flavour and mouthfeel. Each team then nominates one exceptional cheese as the Super Gold from their table. These cheeses are the best in the world and are judged a second time by the Super Jury of 16 internationally recognised experts, who each select a cheese to champion in the final round of judging. The Super Jury, representing all four corners of the globe, then debates the final 16 in front of a live audience, before choosing the World Champion Cheese live on WCA TV, which is streamed globally on [gff.co.uk/wca](https://gff.co.uk/awards/world-cheese-awards/).