



**Bases of the II International Goat Cheese Contest
Talavera de la Reina
Talavera de la Reina, 14, 15 y 16 septembre 2017**

Base 1ª. Object of the contest.

The international goat cheeses contest, which is part of the 3rd International Caprine Summit "CAPRAESPAÑA", will award the quality of the best goat cheeses that compete in the categories described in the 3rd base.

Base 2ª. Organization.

2.1. The organization of the competition will be carried out by the Union of Goat Producers, hereinafter UNIPROCA and the Talavera Ferial Foundation.

2.2. The organization of the competition will appoint a Technical Organizing Committee that will be composed of the following people: the president of UNIPROCA, the president of the Executive Committee of the Talavera Ferial Foundation, 1 coordinator and 5 or 6 Chiefs of the Jury of Testing. Its functions will be to enforce the regulations and monitor the correct operation of the contest.

2.3. The management and coordination of the competition will be carried out by Pilar Verbo Perulero, Technical Agricultural Engineer, cheese specialist technical, director for 8 years of the competition of Castilla-La Mancha "Gran Selection" and specialist in the organization of agri-food competitions.

Base 3ª Categories and awards..

In its 3rd edition, the international goat cheese competition will grant:

1) Three Awards: CAPRAESPAÑA GOLD, CAPRAESPAÑA PLATA AND CAPRAESPAÑA BRONZE for the best cheeses that compete to each of the following categories:

- a) Fresh cheese, made from pasteurized goat's milk.
- b) Soft cheese, made from raw or pasteurized goat's milk.
- c) Semi-hard or hard cheese, made from raw or pasteurized goat's milk.
- d) Organic production cheese, made from raw or pasteurized goat's milk.
- e) Other: milk products made from goat's milk.

2) "GRAN CAPRAESPAÑA" Award for the cheese or dairy product of goat that obtains the best score regardless of the category to which the sample belongs.

3) Special mention for the best cheese with Denomination of Origin that competes in any of the 5 categories previously described.

Base 4ª Requirements for participation..

4.1 All cheese processors from any country that complies with the current legal regulations applied to this activity, with products of their own manufacture and corresponding to a lot destined for commercialization, may participate.

Any public or private entity (appellation of origin, association, commercial store, distributor, etc.) may also submit to competition the cheeses it deems appropriate, as long as they comply with current sanitary regulations and are expressly authorized by the manufacturer.

4.2. For fresh cheeses (category a), companies and producers who have produced fresh goat cheese with a high moisture content and a short shelf life (less than 7 days) may participate in the competition.

4.3. For organic cheeses (category d), companies and producers that have made cheese according to European standard 2092/92 may participate in the competition and must be in possession of the corresponding certificate or ecological guarantee issued by an authorized entity.

4.4. With respect to category (e), companies and producers who have produced dairy products from goat's milk, such as yogurts, curd cheese and cream cheese, may participate in the competition.

4.5. Each company or producer may submit to the competition a brand for each category and type of processing (raw or pasteurized milk). In the case of receiving two identical samples, only the one presented by the manufacturer and not the distributor will be accepted as valid.



Base 5ª. Registration form.

5.1 Those interested in applying for this competition must complete the entry form in accordance with Annex I.

Contestants must complete the online registration form.

5.2. Accompanying the request, a copy of the Health Registration or equivalent document in the regulations of the country of origin must be accompanied by a copy of the on-line registration form, and in the case of organic production cheeses with a Denomination of Origin, a photocopy of the relevant current certificate issued by an approved certification entity.

5.3 The producer is responsible for ensuring the optimum state, from the sanitary point of view, of its cheeses.

5.4. The products entered in the contest will become the property of the organization of the competition.

5.5. The deadline for submitting this documentation is until 14:00 hours on July 14, 2017. The form of submission will be made through the online registration that appears on the website www.talavera-ferial.com.

5.6. Those who, not being processors or manufacturers, present cheeses to competition must be authorized by the legal representative of the manufacturer company, by express authorization reflected in the registration form.

Base 6ª. Presentation of the samples to be submitted.

6.1. For the category and type of cure to which it is presented, the corresponding pieces of cheese will be presented up to a weight of more than 2,000 gr. (Cheeses without crust) and 3,000 gr. (Cheeses with crust), presenting at least a minimum of 2 cheeses. The cheeses will remain as property of the organization of the contest.

6.2. Cheese samples will be shipped freight prepaid to the following address *:

Fundación Talavera Ferial
II Concurso Internacional de queso de cabra
Pso. Fernando de los Ríos, s/n,
45600 Talavera de la Reina, Toledo
Tlf: 925 721 830

* The deadline for submitting samples will be between Monday, 4 September and Thursday, 7 September 2017 (both inclusive from 9 a.m. to 2 p.m.), with the exception of fresh cheeses (category a) and dairy products (category E) with a short shelf life (less than 7 days), whose deadline will be from 11 to 13 September, from 9 to 14 hours.

No cheese that does not meet the conditions set out in this document will not be accepted for competition.

6.3. Each sample will be packed in a single package identified with the name of the contest CONCURSO INTERNACIONAL DE QUESOS DE CABRA - CAPRAESPAÑA", the name of the dairy and the category in which it is presented to the contest, indicating if the cheese is made with raw or pasteurized milk.

6.4. Within the package will be inserted a sealed envelope containing a photocopy of the application duly completed and three commercial labels that identify the cheese object of competition. It is desirable that the cheeses that are introduced in the package contain the label of its mark, but **without adhering to the cheese** with some element that makes difficult its withdrawal.

Base 7^a. Disqualifications

7.1. The cheeses whose presentation or composition do not comply with the regulations in force and in the present bases will be disqualified.

7.2. Disqualification will be notified to the interested party.

Base 8^a. Selection process.

8.1. Jury and tasting notes:

For each category of cheeses will be designated a jury composed of 6 tasters. One of them, will be head of the table and will coordinate the same. The judges will examine and taste the cheeses by category and will have sufficient time to carry out their work. In order to proceed to the evaluation, the judges will have a "visual phase" and an "olfactory-gustatory phase" form, as well as some guidelines for a better evaluation of the product to be tasted.



The jury will evaluate each cheese with the appropriate notes and will score the following parameters:

- Exterior appearance: crust (maximum 14 points).
- Interior appearance: color, texture, eyes, etc. (Maximum 21 points).
- Texture in the mouth (maximum 28 points).
- Smell-gustatory topic: smell, aroma, taste, persistence, residual taste (maximum 75 points).
- Overall impression (maximum 14 points).

The panel of judges / tasters will be composed of technicians, specialized shops, cooks, bloggers and gastronomic journalists, chefs of restaurants, producers, DOP technicians specializing in goat production, curing cheese technicians, university teachers, students in agricultural training, consumers Experts With this heterogeneous profile of judges that have to do with the world of cheese and food, will be a better evaluation of the product, more representative and close to the current tastes.

These assessments shall be carried out in accordance with the tasting sheets listed in Annex II.

8.2. Semifinal:

All cheeses presented to the competition and accepted by the Organizing Committee are tasted and evaluated by an expert jury that through blind tasting will choose the 4 cheeses finalists in each category.

This phase will take place on September 14 during the celebration of the 3rd International Goat Summit at the Talavera Ferial site (Paseo Fernando de los Ríos s / n - Talavera de la Reina), in morning sessions where all the cheeses will participate. It will be open to the public.

8.3. Final:

It will be held on September 14 during the celebration of the 3rd International Goat Summit at the Talavera Ferial site (Paseo Fernando de los Ríos s / n - Talavera de la Reina), in morning session where all finalist cheeses will participate. It will be open to the public.

Three prizes (CAPRAESPAÑA ORO, CAPRAESPAÑA PLATA and CAPRAESPAÑA BRONCE) will be awarded by category, a "GRAN CAPRAESPAÑA" Award for the best cheese that competes in any of the categories listed in the base

3ª and a "Special Mention" for the best cheese with Denominación de Origin that corresponds to each one of the categories listed in base 3ª.

The decision of the jury will be final

Base 9ª. Awards Ceremony and disclosure.

9.1. The awards ceremony will be held in a public event on September 16, 2016 at 12:00 hours, during the celebration of the 3rd International Caprine Summit "CAPRAESPAÑA", to be held in the city of Talavera de la Reina (Toledo).

9.2. The winners and finalists will be able to mention the distinction obtained in the labeling of the prized product, in their promotional actions and in their publicity, in accordance with the regulations in force, but always indicating the category and the edition of the prize.

9.3. All participants will receive a diploma proving their participation in this contest, as well as the result of the cheeses that have submitted to the competition.

10. Calendar.

DEADLINE 2017

Receiving registration forms	Friday, July 14 until 2:00 p.m.
Cheese reception	From 4 to 7 September * Fresh cheeses and dairy products with a short shelf life (shorter 7 days): from 11 to 13 September from 9:00 a.m. to 2:00 p.m.
Semifinal Talavera Fairground (Fernando de los Rios s / n - Talavera de la Reina) Selection of the 5 finalists in each category.	Thursday, September 14 from 9 a.m. to 12 a.m..



For this purpose, it is delivered from 4 to 7 September 2017 (inclusive), with the exception of fresh cheeses and other dairy products with a short shelf life (less than 7 days) which will be from September 11 to 13, 2017, From 9:00 a.m. to 2:00 p.m., at the headquarters of the Talavera Ferial Foundation (Pso. Fernando de los Ríos, s / n, 45600 Talavera de la Reina - TOLEDO) of the following:

- Two pieces of cheese weighing more than 2,000 gr. (Cheeses without crust) and 3,000 gr. (Cheeses with crust), packaged in perfect condition, for each category and type of cure to which it is presented.
- An envelope containing a photocopy of the application duly completed and 3 labels of the brand submitted to the contest

At on

Signed.:

FUNDACIÓN TALAVERA FERIAL
Pso. Fernando de los Ríos, s/n
45600 - Talavera de La Reina
Tlfn.: 925721830
www.talavera-ferial.com

**ANNEX I: REQUEST FOR PARTICIPATION IN
II INTERNATIONAL GOAT CHEESE CONTEST - CAPRAESPAÑA**

COMPANY DATA

Company Name:		EEC VAT NR:	
Head office address			
Province:	Postal Code:	Town:	Country
Telephone:	Fax:	E-mail:	

DATA REPRESENTATIVE PERSON

NID <input type="checkbox"/>	Passport <input type="checkbox"/>	Documento Number:	
Fore name / Last name:			
Address:			
Province:	P.C.:	Town:	Country:
Telephone:	Cell phone::	E-mail:	

CONTACT PERSON (to facilitate communications)

NID <input type="checkbox"/>	Passport <input type="checkbox"/>	Documento Number:	
Fore name / Last name:			
Département/Région:	C.P.:	Ville:	Pays:
Telephone:	Cell phone::	E-mail:	

APPLICATION DATA

REQUEST the admission of your participation in the II International Goat Cheese Competition with the cheese indicated below:

Category:

<input type="checkbox"/> Fresh Cheese	<input type="checkbox"/> Made with pasteurized milk Brand: Denomination of Origin (in case of belonging to any): Date of elaboration:		
<input type="checkbox"/> Soft cheese	<input type="checkbox"/> Made with raw milk Brand: Denomination of Origin (in case of belonging to any): Date of elaboration:	<input type="checkbox"/> Made with pasteurized milk Brand: Denomination of Origin (in case of belonging to any): Date of elaboration:	
<input type="checkbox"/> Semi-hard and hard cheese	<input type="checkbox"/> Elaborado con leche cruda Brand: Denomination of Origin (in case of belonging to any): Fecha de elaboración: Date of elaboration	<input type="checkbox"/> Made with pasteurized milk Brand: Denomination of Origin (in case of belonging to any): Date of elaboration:	
<input type="checkbox"/> Organic Cheese	<input type="checkbox"/> Elaborado con leche cruda Brand: Denomination of Origin (in case of belonging to any): Date of elaboration:	<input type="checkbox"/> Made with pasteurized milk Brand: Denomination of Origin (in case of belonging to any): Date of elaboration:	Certification Entity
<input type="checkbox"/> Dairy product made from goat's milk	<input type="checkbox"/> Yogur Brand: Denomination of Origin (in case of belonging to any):	<input type="checkbox"/> Curd Brand: Denomination of Origin (in case of belonging to any):	<input type="checkbox"/> Spread cheese or cream cheese Marca: Denomination of Origin (in case of belonging to any):

To that effect, it is delivered until 14:00 hours on July 14, 2017, through the online registration that appears on the website www.talavera-ferial.com, of the following:

- A duly signed application for participation.
- A photocopy of the sanitary registration.
- In the case of organic production cheeses with Denomination of Origin, the corresponding certificate in force issued by an authorized certification body.