

# SIAL CANADA ANNOUNCES THE WINNERS OF THE 2022 INTERNATIONAL CHEESE COMPETITION!

## SIAL CHEESE

### CONGRATULATIONS TO THE 2022 WINNERS!

Discover the winner of each of the 20 cheese categories and the GRAND CHAMPION of the 2022 International Cheese Competition!

Cheese winners will benefit from international visibility and coverage through our media and the SIAL network.

#### SOURCE : SIAL CANADA

Press Relations  
Karine Vézina • BICOM Communications  
karine@bicom.ca • +1 (514) 827-7748

### ABOUT THE INTERNATIONAL CHEESE COMPETITION

Building on its success in 2019 in Toronto, this special cheese competition was the first of its kind in Montreal with the addition of a Fresh Cheese Grain of the Day category, to showcase the province of Quebec! The jury, chaired by Gurth Pretty and made up of 13 cheese industry professionals, evaluated nearly 150 cheeses from 10 countries in 20 categories. For a category to be eligible, 3 cheeses had to be presented.

#### Thank you to our jury members:

Yannick Achim, Debra Amrein-Bowes, Caroline Bedard, Manon Duquenne, Pascal Fortin, Philippe Galand, Maryse Lamoureux, David Laurin, Louise Lefebvre, Ludovic Martin, Thierry Martin, Ghislain Paquet, Olivier Tourette.



#### A word from the jury president

The International Cheese Competition by SIAL Canada is an excellent opportunity for all cheesemakers to submit their cheeses for evaluation and feedback by cheese professionals. It is the only cheese competition in Canada where cheeses from all over the world can compete in their respective categories and compete for the title of Grand Champion. In the 2022 edition, I was pleased to announce that Canadian, American, Dutch Swiss and Italian cheeses won. Personally, the 150 cheeses submitted from ten countries were all winners.

Gurth M. Pretty, jury president



**Congratulations to the GRAND CHAMPION COWS Creamery from Prince Edward Island with its Avonlea Clothbound Cheddar cheese which also won the Champion medal in the Banded Cotton Cheddar Cheese category.**

#### A word from Armand Bernard, COWS Creamery cheesemaker.

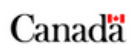
"The Grand Champion award is the end result of having access to a top-notch dairy industry on Prince Edward Island and working with a team of dedicated colleagues who strive to produce a top-notch cheese."



International Cheese Competition Partners:



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# WINNERS OF THE 2022 INTERNATIONAL CHEESE COMPETITION



**Piacere Burrata - Italie**  
J.K. Overweel  
Fresh cow cheese



**Harbison - USA**  
Jasper Hill Farm  
Soft, bloomy rind cheese



**Miranda - QC**  
Fromagerie Kaiser  
Soumis par Fromages CDA  
Washed rind cheese



**La Sauvagine - QC**  
Saputo Dairy Products Alexis de Portneuf  
Mixed rind cheese



**Fromage en Grains Bio - QC**  
Fromagerie L'Ancêtre  
Fresh cheddar curds



**Fancy Cheddar - Pays-Bas**  
Crystals Springs Cheese  
Cheddar cheese aged 3 to 6 months



**One Year-Old Cheddar - I.P.E**  
COWS Creamery  
Cheddar cheese aged 6 to 12 months



**Two Year Old Cheddar - I.P.E**  
COWS Creamery  
Cheddar aged more than 12 months



**Avonlea Clothbound Cheddar - I.P.E**  
COWS Creamery  
Cheddar cheese bandaged



**Extra Mature Gouda IGP - Pays-Bas**  
Frico, soumis par J.K. Overweel  
Gouda cheese aged 6 to 12 months



**Le Lotbinière - QC**  
Fromagerie Bergeron  
Swiss-style



**Goat Feta - Pays-Bas**  
Crystals Springs Cheese  
Cheese in brine





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**Appletree Smoked Cheddar - I.P.E**  
**COWS Creamery**  
Smoked cheese



**Fleuron - QC**  
**Les Fromagiers de la Table Ronde**  
Blue cheese with veinage present



**KALTBACH Raclette - Suisse**  
**Emmi Canada**  
Grilling cheese raclette



**Comtomme - QC**  
**Fromagerie La Station**  
Semi-soft cheese



**Chemin Hatley - QC**  
**Fromagerie La Station**  
Firm cheese



**Asiago - Pays-Bas**  
**Crystals Springs Cheese**  
Hard cheese



**Herbs & Garlic Cheddar - MB**  
**Bothwell Cheese**  
Cheese with added physical particulates



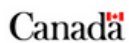
**Queen Bee - ON**  
**Blyth Farm Cheese**  
Cheese with added non-physical particulates



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