



Much more cheese

Not only more, but also better, because only the excellent have a place in the 13th GourmetQuesos, the Best Spanish Cheeses Championship on Monday April 17 at Salon Gourmets.

Everything is growing this year, Salon Gourmets has taken over five halls –4, 5, 6, 7 and 8 at Ifema Madrid from April 17 to 20– and GourmetQuesos, the most prestigious championship in the sector, has expanded the categories in competition, from 15 to 20: semisoft cow's milk, hard cow's milk, semisoft goat's raw milk, semisoft goat's pasteurized milk, hard goat's raw milk, hard goat's pasteurized milk, semihard mixed milk, hard mixed milk, soft paste moldy rind, soft paste washed rind, soft paste with vegetal coagulant, semihard sheep's raw milk, semihard sheep's pasteurized milk, hard sheep's raw milk, hard sheep's pasteurized milk, aged sheep's milk, ripened acid coagulated, blue, smoked and with condiments added.

As usual, registrations are already around 800 cheeses, although the deadline is still open until Sunday March 19, as the semi-final will be held, before a notary public, on March 28 and 29 at the Hotel Wellington in Madrid, where all cheeses submitted to the competition and accepted by the Organizing Committee will be evaluated by the members of the Jury in a blind coded tasting.

The number of tasting judges is 60, composed of technicians, cheese masters, store managers, bloggers and food journalists, chefs, purchasing managers of large supermarkets and restaurant managers who pamper and love cheese. This heterogeneous profile of judges allows for a more representative assessment that is closer to consumer tastes.

The 5 cheeses with the highest scores in each category go on to the final, that is, 100 cheeses, of which 60 will receive a diploma, 1st, 2nd and 3rd classified and, as always, only one will win the Award for Best Cheese in Spain.

These 100 finalist cheeses will be evaluated, with the presence of a notary, by a 40-member Jury by means of their corresponding scorecard, while to choose the Best Cheese of the 13th GourmetQuesos, 20 of these judges will have one hour to issue their final evaluation.

The championship will take place Monday 17 April at 10:00 h., hall 4, Aula Gourmets, stand 4A50, it is open to the professional public and the scores will be broadcasted in real time on a giant screen.

#SG23

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