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International Caseus Award, Second edition of the cheese making contest

Cheese, cheese-makers and refiners will be in the limelight during the second edition of the International Caseus Award contest that will be held on January 20th 2007 in Lyons, France. At the heart of the Chefs' area, the gastronomic arena of the Sirha trade fair, twelve teams of cheese makers and refiners will pit their skills against one another in a series of tests addressing both theory and practice, in the spirit of the World Pastry Cup and Bocuse d'Or contests. This surprising competition is financed in part by the European Union, the "Office de l'Elevage et des professionnels laitiers" via the CNAOL (National Body for the Control of Dairy PDOs).

The International Caseus Award contest was created two years ago and aims to reward the best cheese-maker/refiner in the world. The competition is held every two years in the Chefs' area of the Sirha trade fair and has the same requirements in terms of quality and excellence as the World Pastry Cup and the Bocuse d'Or gastronomy contests to be held at the same venue on the following days. The International Caseus Award contest aims to promote cheeses with protected designation of origin (PDO), manufactured, refined and marketed according to criteria defined by the European Union and INAO. The requirements involve that the production, transformation and elaboration be carried out within a predefined geographic zone, according to specific and effective know-how.

Twelve teams composed of two cheese makers-refiners will compete in the International Caseus Award contest. Selected from all over the world, the professionals will face a series of tests designed to reveal the extent of their theoretical knowledge, and also to demonstrate, through action, their knowledge of their trade and of dairy products possessing protected designated origin, as well as their practical skills.

The first edition in 2005 was a success!

In January 2005 at Lyons, the International Caseus Award contest met with promising success. The first edition was held in the presence of the most renowned names in the cheese trade. In addition to **Hervé Mons**, *Best Craftsman of France* in the Cheese-maker and Refiner category in 2000, and founder of the contest. The jury was composed of Orre Montan, representing Sweden, Carlo Fiori, who had travelled from Italy, Randolph Hodgson from the United Kingdom, and Amagoia Anda from Spain.

The twelve teams competed in a serious yet friendly atmosphere, delicious alchemy combining simplicity with gastronomic excellence. After five challenging tests, **the German team won the International Caseus Award contest**. Paulette Klages and Vincent Goetz will be present in January 2007 in order to defend their title.

For further information visit: www.sirha.com

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