

North Carolina State Fair
Dairy Products Contest Rules

1. No entry fee required. No premiums will be provided.
2. Entry is open to manufacturers of dairy products that are produced or processed in North Carolina. The entry must represent a typical commercially available sample of the product being entered.
3. A production plant may submit one sample in each class for Best of North Carolina Award. Additional samples may be submitted for evaluation purpose only and will not be entered into competition. Samples should be "plain" and therefore should not include ingredients or inclusions that would alter the categorization of the sample. For example, chocolate ice cream should not include nuts or chocolate chips). Flavor of the year submissions may include any ingredients or inclusions.
4. The product classes are:

Milk of the Year (all species allowed), Homogenized Whole Milk (cow only), Homogenized 1% Milk (cow only), Homogenized Whole Chocolate Milk (cow only), Homogenized Reduced Fat Chocolate Milk (cow only), Non-homogenized Whole Milk (cow only), Non-homogenized Whole Chocolate Milk (cow only), Flavored Milk of the Year (all species allowed), Whole Buttermilk (cow only), Plain Yogurt (all species allowed), Ice Cream Flavor of the Year (all species allowed), Vanilla Ice Cream (cow only), Chocolate Ice Cream (cow only), Strawberry Ice Cream (cow only), Cheese of the Year (all species allowed), Aged Cheddar Cheese (cow only), Mild Cheddar Cheese (cow only), and Chevre (goat only), Cheese of the Year (all species allowed).

 - a. A total of at least one quart per milk entry must be provided in whatever size (pints, quarts, half or full gallon) can be sourced.
 - b. At least one pint per yogurt entry must be provided in whatever size (8oz., etc.) can be sourced.
 - c. Two quarts or one half-gallon should be provided per ice cream entry.
 - d. One pound of cheese should be provided per cheese entry.
5. The order of judging shall be cultured buttermilk, whole milk, 1% milk, chocolate milk, reduced fat chocolate milk (non-homogenized followed by homogenized), yogurt, cheddar cheese, chevre, vanilla ice cream followed by flavored ice creams or as deemed appropriate by the dairy products judge.
6. After judging, samples for evaluation become the property of the UT Center for Dairy Advancement and Sustainability.
7. All dairy products exhibitors will be mailed a copy of the judge's score cards with their sample score and critiques highlighted.
8. Ribbons awarded to each sample will be determined by score card total quality score for that sample. The overall "Best of North Carolina" winner will be chosen from all first-place samples in each product area. If there are not any first place winner in a product lot, "Best of North Carolina" winner will be chosen from second place winners in the product lot.
9. All product samples will be considered for the "flavor of the year" category appropriate to the class they have entered. Note: depending on the dairy species of origin some products will only be eligible for the "flavor of the year" categories.

10. For the calendar year of 2024 the North Carolina State Fair Dairy Products Competition and the Southeast Farmstead Dairy Products Competition will be held simultaneously. Contestants must indicate on the [registration form](#) whether they are entering their products in just one of the competitions or both (if eligible to do so).
11. Schedule of events:
 - a. Product Delivery/Shipping
 - i. Products should be shipped to Brehm Animal Science Building, Room 148, 2506 River Drive, Knoxville, TN 37996. Entries must arrive either July 24, 25, or 26, 2024.
 - ii. Hand-delivered products can be dropped off from 9:00am to 11:00am and 2:00pm to 4:00pm at the registration table on the first day of the SEVAD conference July 30th, at Appalachian State University 287 Rivers Street, Boone, NC 28608.
 - b. North Carolina Fair Dairy Products Contest Judging
 - i. Dairy products will be judged beginning at 10:00am on July 31st, 2024 and run until all products are judged.