



Edition 2017

Prize Regulations BioCaseus 2017

Institution and promoting committee

Consorzio Ecosviluppo Sardegna (Operatore Collettivo Leader II, exclusive promoter and financier of Biocaseus 1999 e 2001) with the partnership of
IFOAM (Federazione Internazionale Agricoltura Biologica)
ONAF (Organizzazione Nazionale Assaggiatori Formaggi)
ICEA (Istituto per la Certificazione Etica e Ambientale)
Veneto Agricoltura.

announces the 7th Competition for the the International Prize Biocaseus award, for the operators producing cheeses and other dairy products, in compliance with National, Community and International Biological Production force.

Secretary

The Consorzio Ecosviluppo Sardegna, as the organizing member entrusts Egon Giovannini, is the Technical Secretary.

Contest objective

- To award cheesemakers that obtain, merchandise and create high quality organic products utilizing natural methods;
- Using modernized methods of producing but always maintaining the values and characteristics of the past techniques;
- Contribute to research, innovation and distribution of the Organic Agricultural method and the instruments used in rural areas joined to the production and transformation of milk.

Participation Rights

The contest reserved for producers, transformers, refiners of cheese obtained from cow, sheep, goat and buffalo milk, pure or mixed. Capable of producing at least a 1000kg of cheese, respecting the Animal Production Standards with effective organic methods.

Segreteria Organizzativa BioCaseus

Via dei Visconti 12 – 09131 Cagliari – fax 070-22125; e-mail: info@biocaseus.eu

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Art.1 Categories

The participating manufacturers subdivided into the following categories:

- Soft cheese without crust
- Soft cheese with crust
- Soft cheese with washed crust
- Soft cheese with flowery crust
- Semihard cheese (matured for 4-8 months)
- Hard cheese (matured for over 8 months)
- Fresh stringy cheese
- Mature stringy cheese (over 60 days)
- Mouldy Cheeses
- Spicy/herbed flavoured cheeses

A Judgement category will be comprised of at least 6 samples from the same block of cheese. The organizers reserve the rights to introduce subcategories in the event that happens, an extra 6 samples are required.

At the end of a correct and uniform assessment of the Cheeses in the contest, in the case there is a discrepancy in the subscription category, the organizers reserve the right to allocate the product to the best suited category.

Art. 2 Number of Samples and participation fee

All the participants taking part in the BioCaseus can enter a maximum of 2 samples of cheese for each category; subscription to the categories is unlimited. For every sample of cheese entered, a fee of €35 will be charged, to a maximum limit of €210 per participant, regardless the number of samples entered.

A copy of the payment receipt must be attached to the application form, which must be paid at the same time of the subscription. The participation fee is not refundable. Money transfers to the following banking details:

Consorzio Ecosviluppo Sardegna
Via dei Visconti 12 – 09131 CAGLIARI
Fax 07022125 e.mail info@biocaseus.eu
IBAN:IT26K0335901600100000018751 - BIC: BCITITMX

Art. 3 Formalities of Participation

All participants of the BIOCASEUS contest must fill in a subscription form, each cheese entered into the contest must have a completely filled in participation card attached to it. An uncompleted card

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could mean expulsion from the contest. The subscription application form and the participation cards of the samples to be completed and entered before the November, 30 2016 to: **info@biocaseus.eu**

At [www. biocaseus.eu](http://www.biocaseus.eu) it's possible to fill the application form.

Art. 4 Shipment of Samples

The shipment of cheese samples is at the participant's complete care and charge and must ensure that the package arrives in the identical state to which it left in and that the cheese must still have its original characteristics intact for the valuation; the following conditions must be attained:

- must have a preservation date of not less than 15 days from the date of production;
- assure a residual duration of 4°C in a fridge not less than 7 days from receipt
- be accompanied by the **participation card**, correctly filled in and contents clearly legible.

The quantity of cheese delivered must be of the following standards:

Unit weight for the form	Amount to be send
over 15 Kg	One piece with peel min. 6 max 8 Kg
between 5 and 15 Kg	A whole cheese
between 0,5 and 5 kg	Min. two forms, or 5 Kg of product
less 0,5 Kg	min 3 Kg of product

Cheese samples must be sent to:

VENETO AGRICOLTURA
Istituto per la Qualità e le Tecnologie Agroalimentari
via S. Gaetano, 74
36016 Thiene ITALIA

The cheese samples received by the organization cannot be returned to its participants at contest termination.

The samples should reach our offices between 8am-6pm in December, 12-13-14 2016.

Art. 5 Valuation of the cheeses

- All the cheese samples admitted to the contest are anonymous and accompanied by a participation card which will act as the identification code, cheese denomination (only if DOP), the type of milk used and its origins, the contest will be evaluated by the appropriate judges from "Veneto agricoltura" and other European judges, experts in their field.

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- Judges having relationships, connections with any of the participants cannot be considered.
- The protocol and the valuation cards are for the Sensory Analysis Laboratory for the Institute of Quality and the Agricultural and food technology of “Veneto Agricoltura”
- The scores obtained will be calculated from an average of 5 single assessments
- The valuation cards are not open to discussion.
- The outcome from the panel of judges (cheese taster experts) is final, definitive and irrevocable

Art. 6 Awards

For each individual category, 3 diplomas will be awarded. All the participants will be notified directly or through the affiliation body of the results attained. The participants that won themselves a medal, will have their product name conveyed to the press and all the influential magazines in the food sector and stand the chance to display their award at the Nuremberg BioFach 2017 Fair. The awards ceremony will be organised at ICEA stand, hall 1, front IFOAM, where there will be exposed all the awarded cheeses, during the BioFach 2017 Fair.

Art. 7 Using the logo

The BioCaseus logo is owned by the Consorzio Ecosviluppo Sardegna and can be used for free by companies that receive the award, but only for the award-winning cheese and the year of achievement.