

### **PARTICIPANTS OF ASSESSMENTS**

Participants of assessments can be companies operating in milk industry as well as small milk business from Slovenia and abroad.

### **REGISTRATION**

Products to be assessed must be registered by filling in the application form until the closing date mentioned in the application. The application form has to contain the following data:

- details of the participant
- name of the products: all marks have to be congruent with the data on the labeling or declaration;
- group and subgroup of the products;
- production land;
- production specification has to be enclosed for the products produced on the basis of a certain production specification. This specification has to include the chemical composition and distinctive sensory characteristics of milk and milk products. The product has to be assigned to a certain or specific group of milk products (e.g. milk products with the same characteristics belong to the same group irrespective of their packaging). The organizer guarantees that he will assure the protection of the production specification as a business secret.

### **ASSESSMENT COMMITTEE**

The members of the evaluation commission are experts from domestic and foreign research institutes involved in the research of dairying. To describe the quality of sensory properties, the experts use the nomenclature with internationally valid terminology. The quality degree is evaluated on the basis of the total points achieved according to the 20 point system scheme.

### **QUALITY AWARDS**

Grand Gold Medal (19.50 – 20.00 points), Gold Medal (19.01 - 19.49 points), Silver Medal (18.01 - 19.00 points), Bronze Medal (17.01 - 18.00 points).

### **SPECIAL AWARDS**

Quality Champion: the product that has been awarded with the grand gold medal on three successive international assessments of milk and dairy products (in the course of the Agricultural-Food Fair in Gornja Radgona) and has achieved at least third result in its group by the number of points.

A special quality award on the part of the assessment committee can be bestowed to the product that has been given 20.00 points.

### **PROMOTION, PROTECTION AND COMMERCIAL EXPLOITATION OF QUALITY AWARDS**

The producer can print a won medal or quality award on the respective product and/or its packing; having regard to the rules and after prior consultation with the organizer. All quality awards are designed in a special and registered mark and in different colours that are set by the organizer of the assessment.

### **ANNOUNCEMENT OF RESULTS AND AWARD CEREMONIES**

The ceremonial announcements of all assessment results as well as the award ceremonies take place during the International Agricultural-Food Fair in Gornja Radgona.

## PRODUCTS FOR ASSESSMENT

Products of following groups and subgroups can participate in the quality assessment:

### 01 Milk

- 01.01 Pasteurized milk
- 01.02 Sterilized and short-term sterilized milk

### 02 Fermented milk without additions

- 02.01 Fermented milk without additions - solid
- 02.02 Fermented milk without additions – liquid
- 02.03 Probiotic fermented milk without additions – solid
- 02.04 Probiotic fermented milk without additions – liquid

### 03 Fermented milk with additions

- 03.01 Fermented milk with additions - solid
- 03.02 Fermented milk with additions – liquid
- 03.03 Probiotic fermented milk with additions – solid
- 03.04 Probiotic fermented milk with additions – liquid

### 04 Other kinds of fermented milk

- 04.01 Other kinds of fermented milk

### 05 Unfermented milk drinks

- 05.01 Unfermented milk drinks

### 06 Thickened milk

- 06.01 Thickened sweet milk – condensed milk
- 06.02 Thickened unsweetened milk – evaporated milk

### 07 Powderer milk, buttermilk, whey

- 07.01 Powderer milk
- 07.02 Powderer buttermilk
- 07.03 Powderer whey

### 08 Cream

- 08.01 Pasteurised sweet cream
- 08.02 Sterilized and short-term sterilised cream

### 09 Fermented pasteurized cream (at least 10% milk fat)

- 09.01 Fermented pasteurized cream without additions
- 09.02 Fermented pasteurized cream with additions

### 10 Butter

- 10.01 Raw butter without additions
- 10.02 Raw butter with additions
- 10.03 Melted butter

### 11. Buttermilk

- 11.01 Buttermilk and fermented buttermilk without additions
- 11.02 Fermented buttermilk with additions

### 12 Kajmak (Sheep cheese)

- 12.01 Kajmak

### 13 Hard cheese

- 13.01 Hard cheese
- 13.02 Grated cheese (Parmesan)

### 14 Semi-hard cheese and semi-hard mould-ripened cheese

- 14.01 Semi-hard cheese
- 14.02 Semi-hard mould-ripened cheese

### 15 Soft cheese and soft mould-ripened cheese

- 15.01 Soft cheese
- 15.02 Soft mould-ripened cheese

### 16 Fresh cheese, cottage cheese, cheese spread and cheese in salt water

- 16.01 Fresh cheese, cottage cheese, cheese spread with or without additions
- 16.02 Cheese in salt water

### 17 Melted cheese

- 17.01 Melted cheese without additions
- 17.02 Melted cheese with additions

### 18 Whey

- 18.01 Whey and fermented whey drinks without additions
- 18.02 Fermented whey drinks with additions

### 19 Milk pudding and milk cream

- 19.01 Milk pudding
- 19.02 Milk cream

### 20 Milk spreads

- 20.01 Milk spreads with up to 10 % milk fat
- 20.02 Cream spreads with up to 40 % milk fat
- 20.03 Butter spreads with over 40 % milk fat
- 20.04 Mascarpone

### 21 Ice cream, ice cream mixtures, frozen desserts and whipped frozen cream

- 21.01 Ice cream, ice cream mixtures
- 21.02 Frozen desserts
- 21.03 Whipped frozen cream

### 22 Other milk products than contain at least 50 % Milk

- 22.01 Other milk products

## SAMPLE DELIVERY

Milk and milk samples are to be chosen and delivered to the organizer by the producer himself. The samples are to be taken out of regular production and have to be ready for consumption. They have to fulfill the sanitary and quality standards, as well as the requirements from the declaration.

Quantities to be delivered to the evaluation:

#### Milk

pasteurized milk, sterilized milk, fermented milk and milk drinkd

1 liter	2 packaging unit
0,5 liter	4 packaging unit
> 0,5 liter	8 packaging unit

#### Raw butter

250 g	2 packaging unit
125 g	4 packaging unit
25 g	8 packaging unit

#### Cheese

3 kg or more	1 piece/whole
1 up to 2,99 kg	2 piece/whole
0,5 up to 0,99 kg	4 piece/whole
> 0,5 kg	8 piece/ packaging unit

#### Powdered milk

2 kg

#### Condensed and evaporated milk

< 250 g	4 packaging unit
> 250 g	8 packaging unit

#### Cream

0,5 liter	4 packaging unit
> 0,5 liter	8 packaging unit

#### Milk pudding and milk cream, milk spreads

200 g	4 packaging unit
> 200 g	8 packaging unit

#### Ice cream and frozen desserts

1 kg	2 packaging unit
> 1 kg	5 packaging unit
> 200 g	8 packaging unit

#### Other milk products

> 200 g	8 packaging unit
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