

LONDON TASTING AWARDS

COMPANY REGISTRATION FORM 2027 - CHEESE AND DAIRY PRODUCTS



Package dispatch

Account number:

Do not fill out these forms in case of Internet registration.

Please send a copy of this form by regular mail or email, before the 2 November 2026.

How to register

A The application: the company & the product registration forms

B The samples:

Weight of the individual cheese < 50g	4 pieces
Weight of the individual cheese > 50g but < 99g	3 pieces
Weight of the individual cheese > 100g but < 149g	2 pieces
Weight of the individual cheese > 150g but < 499g	1 piece
Weight of the individual cheese > 500g	piece of 500g minimum (4 kg max)
Butter	2 pieces without markings
Milk	1 bottle
Fromage frais / blanc, cream, yoghurt less than 199g	4 pots
Fromage frais / blanc, cream, yoghurt over 200g	1 pot

Shipping address:

London Tasting Awards
Armonia Deutschland GmbH
Im Niedergarten 10
55124 Mainz
Germany

Phone: 0044 20 3445 6195

Email : london@londontastingawards.com

Important dates:

Until Monday, 2 November 2026 > this dossier

From Monday 9 November to Tuesday, 24

November 2026 > Samples reception

27 November 2026 - 2 December 2026 > London

Tasting Awards

7 December 2026 > Publication of results

Details

Company:

Address:

Postcode: Town: Country:

Phone: Mobile:

N° VAT: :

Person responsible for the registration form:

Last name: First name:

Email :

An invoice will be sent by email.

Registration fees

Fill out the total on the right and
tick the method of payment
below

Unit price	X	Number of products presented	=	Total £ excl. VAT
£49.00 excl. VAT	X		=	

☐ **Credit card** You will receive, by email, an invoice with a secure link for making your payment.

☐ **Bank transfer**

Bank charges have to be supported by the participant.

IBAN : GB77 REVO 0099 6928 5588 69

Account name: Armonia Group UK LTD Account number: 88056104

Bank name : REVOLUT

BIC : REVOGB21

Sort code: 04-29-09

☒ I certify that i have read the rules and the representativeness of the enclosed samples, in accordance with the rules and regulations of the competition.

Date:
Signature and stamp:

Product(s) registration form on the next page

LONDON TASTING AWARDS

FORM 2027 - CHEESE AND DAIRY PRODUCTS



Print or copy several times this page to present more than 3 products
Do not fill out these forms in case of Internet registration.

Company name:.....

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Milk : ☐ Cow ☐ Goat ☐ Ewe ☐ Buffalo ☐ Camel ☐ Yack ☐ Mare ☐ Zebu ☐ Other milk of animal origin

Type of milk : ☐ Raw ☐ Pasteurised ☐ Thermised ☐ Sterilised ☐ UHT-Sterilised

Ripened : ☐ Fresh ☐ Creamy ☐ < 14 days ☐ 14 to 30 days ☐ 30 days to 3 months ☐ 3 to 6 months ☐ 6 to 12 months ☐ > 12 months
☐ 12 to 24 months ☐ 24 to 36 months ☐ > 36 months

Fat content of the finished product (in %) : Weight of the finished product (in g) : Annual production (in t) :

For products that are flavoured or have additional ingredients, please list the three main added ingredients⁽²⁾:

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

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For products that are flavoured or have additional ingredients, please list the three main added ingredients⁽²⁾:

⁽¹⁾ (Organic, Biodynamie, in-conversion...) | ⁽²⁾ This information will be announced to the tasters and presented on the diploma.

LONDON TASTING AWARDS - CHEESE AND DAIRY PRODUCTS

LIST OF CATEGORIES



Cows' milk cheese

- 100 Abondance AOP
- 101 Beaufort AOP
- 102 Bleu d'Auvergne AOP
- 103 Bleu de Gex AOP
- 104 Bleu des Causses AOP
- 105 Bleu du Vercors - Sassenage AOP
- 106 Brie (other)
- 107 Brie de Meaux AOP
- 108 Brie de Melun AOP
- 109 Brillat-Savarin IGP
- 110 Camembert (Other)
- 111 Camembert de Normandie AOP
- 112 Cancoillotte
- 113 Cantal AOP
- 114 Chaource AOP
- 115 Comté AOP
- 116 Coulommiers
- 117 Emmental de Savoie IGP
- 118 Emmental français IGP
- 119 Epoisses AOP
- 120 Fourme d'Ambert AOP
- 121 Fourme de Montbrison AOP
- 122 Gruyère IGP
- 123 Laguiole AOP
- 124 Langres AOP
- 125 Livarot AOP
- 126 Maroilles AOP
- 127 Mimolette
- 128 Mont d'Or or Vacherin du Haut-Doubs AOP
- 129 Morbier AOP
- 130 Munster AOP with cumin
- 131 Munster or Munster Géromé AOP
- 132 Neufchâtel fermier AOP
- 133 Neufchâtel laitier AOP
- 134 Pont l'Evêque AOP
- 135 Raclette de Savoie IGP
- 136 Reblochon AOP
- 137 Saint-Felicien
- 138 Saint-Marcellin IGP
- 139 Saint-Nectaire AOP
- 140 Salers AOP
- 141 Soumaintrain IGP
- 142 Tomme de Savoie IGP
- 143 Tome des Bauges AOP
- 144 Tomme des Pyrénées IGP
- 150 Allgäuer Bergkäse
- 151 Allgäuer Emmentaler
- 152 Odenwälder Frühstückskäse
- 160 Tiroler Almkäse/Tiroler Alpkäse
- 161 Tiroler Bergkäse
- 163 Vorarlberger Alpkäse
- 164 Vorarlberger Bergkäse
- 170 Fromage de Herve AOP
- 180 Danablu IGP
- 190 Afuega'l Pitu DOP
- 191 Arzúa-Ulloa DOP
- 193 Cebreiro DOP
- 194 Picón-Bejes-Tresviso DOP
- 197 Queso Tetilla DOP
- 198 San Simón da Costa DOP
- 210 Asiago d'Allevio DOP
- 211 Asiago DOP
- 213 Caciocavallo Silano DOP
- 216 Castel Magno DOP
- 218 Fontal DOP

- 221 Gorgonzola DOP
- 222 Grana Padano DOP
- 223 Mascarpone
- 224 Montasio DOP
- 227 Parmigiano Reggiano DOP
- 229 Provolone Valpadana DOP
- 230 Quartirolo Lombardo DOP
- 231 Ragusano DOP
- 232 Raschera DOP
- 241 Taleggio DOP
- 242 Toma Piemontese DOP
- 252 Noord-Hollandse Gouda AOP
- 270 Beacon Fell traditional Lancashire cheese AOP
- 271 Blue Stilton cheese AOP
- 272 Bonchester cheese AOP
- 273 Buxton Blue AOP
- 274 Dovedale cheese AOP
- 275 Single Gloucester AOP
- 276 Teviotdale cheese IGP
- 277 West Country farmhouse Cheddar cheese AOP
- 278 White Stilton cheese AOP
- 290 Berner Alp- und Hobelkäse AOP
- 292 Emmental AOP
- 293 Bündner Bergkäse
- 295 Le Gruyère AOP
- 296 Le Gruyère d'alpage AOP
- 297 L'Etivaz AOP
- 298 Raclette du Valais AOP - Walliser Raclette
- 299 Sbrinz AOP
- 300 Tête de Moine AOP
- 301 Vacherin Fribourgeois AOP
- 302 Vacherin Mont-d'Or AOP (Switzerland)
- 310 Allgäuer Sennalpkäse
- 311 Allgäuer Weißacker
- 312 Altenburger Milbenkäse
- 313 Cheddar
- 314 Edam
- 315 Emmental
- 317 Gouda
- 318 Gruyère
- 319 Hessischer Handkäse
- 322 Saint-Paulin
- 330 Burrata
- 331 Fior di Latte
- 332 Mozzarella
- 350 Other soft cows' milk cheese with a natural rind
- 351 Other soft cows' milk cheese with a blooming rind
- 352 Other soft cows' milk cheese with a washed rind
- 353 Other red smeared cheese
- 354 Other pressed, uncooked cows' milk cheese
- 355 Other pressed, half-cooked cows' milk cheese
- 356 Other pressed, cooked cows' milk cheese
- 357 Other semi-hard cows' milk cheeses
- 358 Other soft cows' milk cheese Pasta filata
- 359 Other spreadable cows' milk cheese
- 360 Other veined cows' milk cheese
- 361 Other cows' milk cheese with ash
- 380 Other PDO cheese made from cow's milk

Goats' milk cheese

- 400 Banon AOP
- 401 Chabichou du Poitou AOP
- 402 Charolais AOP
- 403 Chavignol AOP
- 404 Chevrotin AOP
- 405 Mâconnais AOP
- 406 Leaf-wrapped Mothais

- 407 Pélardon AOP
- 408 Picodon AOP
- 409 Poulligny Saint-Pierre AOP
- 410 Rigotte de Condrieu AOP
- 411 Rocamadour AOP
- 412 Sainte Maure de Touraine AOP
- 413 Selles-sur-Cher AOP
- 414 Valençay AOP
- 424 Queso Majorero DOP
- 450 Other goat cheese log
- 460 Other goats' milk cheese with ash
- 461 Other soft goats' milk cheese with a natural rind
- 462 Other soft goats' milk cheese with a blooming rind
- 463 Other soft goats' milk cheese with a washed rind
- 464 Other pressed, uncooked goats' milk cheese
- 465 Other pressed, half-cooked goats' milk cheese
- 466 Other pressed, cooked goats' milk cheese
- 467 Other veined goats' milk cheese
- 480 Other PDO cheese made from goat's milk

Ewes' milk cheese

- 500 Brocciu AOP
- 501 Ossau Iraty AOP
- 502 Perail IGP
- 503 Roquefort AOP
- 510 Idiazábal DOP
- 511 Queso Castellano IGP
- 512 Queso de la Serena DOP
- 513 Queso Manchego DOP
- 515 Roncal DOP
- 516 Torta del Casar DOP
- 521 Fiore Sardo DOP
- 523 Pecorino di Filiano DOP
- 524 Pecorino Romano DOP
- 526 Pecorino Toscano DOP
- 535 Queijo Serra da Estrela AOP
- 540 Swaledale ewes' cheese PDO
- 550 Other soft sheep's milk cheese with a natural rind
- 551 Other soft ewes' milk cheese with a blooming rind
- 552 Other soft washed rind ewes' milk cheese
- 553 Other pressed, uncooked ewes' milk cheese
- 554 Other pressed, half-cooked ewes' milk cheese
- 555 Other pressed, cooked ewes' milk cheese
- 556 Other sheep milk cheese extra-hard, hard and semi-hard
- 557 Other veined ewes' milk cheese
- 570 Other PDO cheese made from ewes' milk

Buffalos' milk cheese

- 600 Mozzarella di Bufala Campana DOP
- 601 Mozzarella di Bufala
- 602 Burrata di Bufala
- 603 Other Buffalo cheese
- 610 Other PDO cheese made from buffalo's milk

Mixed-milk cheese or other milks

- 700 Altenburger Ziegenkäse AOP
- 710 Cabrales DOP
- 712 Mahón-Menorca DOP
- 722 Feta AOP
- 727 Graviera Naxou AOP
- 729 Kasseri AOP
- 731 Kefalograviera AOP
- 733 Ladotyri Mytilinis AOP
- 734 Manouri AOP
- 741 Bra DOP
- 743 Canestrato Pugliese DOP

760 Swaledale cheese AOP
765 Formaggio d'Alpe Ticinese AOP
770 Tilsiter
773 Obazda / Obatzter
775 Feta
778 Raclette cheese
780 Other whey cheese
781 Other rindless lactic-fermented cheese
782 Other bloomy-rind lactic-fermented cheese
783 Other washed-rind lactic-fermented cheese
784 Other soft cheese with a natural rind
785 Other soft cheese with a blooming rind
786 Other soft cheese with a washed rind
787 Other pressed, uncooked cheese
788 Other pressed, half-cooked cheese
789 Other pressed, cooked milk cheese
790 Other veined cheese

791 Other melted cheese
792 Other cheese Pasta filata
794 Other spreadable cheese
795 Other cheese
800 Other PDO cheese – blended or from other types of milk

Dairy product

900 Milk
910 AOP cream
911 Raw cream
912 Pasteurized cream 35% fat and over
913 Light pasteurised cream < 35% BF
914 Other cream
920 Butter
921 AOP butter

922 Churned butter
923 AOP churned butter
930 Fresh cheese
931 Faisselle fresh cheese
932 Fromage blanc
933 Whipped fromage blanc
934 Skyr
935 Set fermented milk
940 Set yogurt
941 Stirred yogurt
942 Fruit yogurt
943 Yogurt with coulis
944 Yoghurt drink
950 Cream dessert
951 Crème caramel
952 Rice pudding
953 Other milk-based dessert

Information



- Please note that your product must be ready to eat upon delivery. If your product requires consumers to cook or reheat it, you cannot submit it into the competition.
- More information about: <https://londontastingawards.com/faq.html>