



PRESS RELEASE

**World Cheese Awards 2009**

**Canadian goat's milk cheese is crowned World Champion in Las Palmas**

A Canadian goat's milk cheese, Le Cendrillon, saw off nearly 2,500 other competitors to take the title of World Champion Cheese 2009 yesterday – the second year in a row that a goats' milk cheese has taken the top spot.

The annual competition, run by the UK's Guild of Fine Food, was staged this year in Las Palmas, Gran Canaria. It was only the second time the awards have been held outside Britain in their 21-year history.

Over 150 judges from 24 countries, including Mexico, South Africa and Australia, sampled 2,440 entries in a marathon tasting session before choosing the winner

Around 140 cheeses from around the world were also given gold awards.

Guild of Fine Food national director Bob Farrand said: "This was the most international team of judges ever assembled, with representatives from four continents involved in choosing the World Champion. It's the largest and most cosmopolitan cheese awards scheme on the planet."

Le Cendrillon is made by La Maison Alexis de Portneuf in Québec, Canada. The ash-covered cheese has a marbled-textured rind, a smooth, ivory-coloured body and a fairly strong, acidic taste that is said to become more pronounced as the cheese matures.

Winner of the Felix Garcia Trophy for Best Canary Islands Cheese was Finca de Uga, whose Bodega Oveja hard cheese is produced on a farm on the volcanic island of Lanzarote. Last

year's World Champion Cheese was from a Canary Island co-operative.

A gala awards dinner took place after the judging at the Hotel Santa Catalina in Las Palmas where the judges were joined by a further 150 guests including the Canary Islands' President and senior government ministers. This year's awards formed part of a wider global event organised by the Guild of Fine Food, including an international cheese conference and the World Cheese Festival, an exhibition of cheese and wine for both trade and consumers.

The awards featured on all local and most mainland Spanish TV networks and in a group of islands where per capita cheese consumption is among the highest in Europe. Over 15,000 visitors packed the Alfredo Kraus Auditorium for the three-day festival, setting a new record for attendance for any event at this venue.

Edited highlights of the judging and the awards dinner can be viewed at [www.finefoodworld.co.uk](http://www.finefoodworld.co.uk)

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#### **Press enquiries**

**Jennifer Goss:** [jennifer@completemediagroup.co.uk](mailto:jennifer@completemediagroup.co.uk)

**Sarah Lewis:** [sarah@completemediagroup.co.uk](mailto:sarah@completemediagroup.co.uk)

**Tel:** +44 (0)20 7420 3550

#### **The Guild of Fine Food**

The Guild of Fine Food promotes excellence in speciality food and drink through its magazines, training programmes, awards, exhibitions and other food events.

The Guild of Fine Food is the trade organisation of the UK speciality food & drink sector, with a membership of around 1,300 fine food retailers, producers and distributors. As well as running the World Cheese Awards, it organises the Great Taste Awards, which attract around 5,000 product entries annually.

[www.finefoodworld.co.uk](http://www.finefoodworld.co.uk)