



Media Release

May 31, 2013

The future of cheese is in good hands

For the second year in a row Brisbane's Corinda State High School has taken out a champion trophy at the RNA Dairy Australia Student Made Competition announced today.

Corinda students were crowned best blue for their 'Blue Sky' cheese, while Fraser Coast Anglican College took out top honours for their creamy camembert.

One of Australia's most respected cheesemakers Ueli Berger of King Island Dairy said the winning blue from Corinda State High School summed up what he was looking for in a blue cheese.

"This cheese is amazing and I would have no hesitation to sell it myself," he said.

"It had a really good and even distribution of blue mould – which is difficult to achieve for anyone – and a nice savoury and clean flavour.

"The moisture level was great and it will mature beautifully."

Mr Berger said he was also delighted with white mould entries with the winning Fraser Coast Anglican College's cheese impressing from the first cut.

"The shine and gloss was outstanding which shows great moisture levels and fat content in a cheese," he said.

"The mould was perfectly white and it had a clean and balanced flavour."

Mr Berger said out of the 170 competition entries most demonstrated great hygiene practices.

"Hygiene is extremely important in cheesemaking as bacteria can grow so quickly," he said.

"Most schools showed amazing hygiene, better than what we normally expect, and the result was very clean tasting cheeses."

Dalby State High School was also praised as the most consistent school in the competition with all cheeses being a fantastic representation of the provided recipe.

Ueli Berger was joined on the judging panel by Russell Smith – facilitator of the RNA Dairy Australia Teachers' Cheesemaking Workshops, the Chairman of Judges for the Royal Queensland Food and Wine Show, plus Deputy Chief Judge for the Australian Grand Dairy Awards and Master Judge for the New Zealand Cheese Awards.

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FULL RESULTS

White Mould Cheese

First place: Fraser Coast Anglican College

Second place: Sandgate District State High School

Third place: Dalby State High School

Blue Mould Cheese

First place: Corinda State High School (Blue Sky)

Second place: Corinda State High School (Mangala)

Third place: St. Aidan's Anglican Girls School

Most Consistent School

Dalby State High School

The RNA Dairy Australia Student Made Competition forms the final stage in the Royal Queensland Food and Wine Show's (RQFWS) Cheese and Dairy Produce competition, which began on May 10.

Dedicated to unearthing Australia's best food and wine, the RQFWS continues to surpass all expectations, growing in stature and popularity since its inception in 2009, and now attracts more than 2,600 entries and includes nine competitions.

The hunt for the next two best of the best continues with the RQFWS branded beef and lamb competitions occurring in June as the RNA continues its quest to find Australia's best steak and lamb.

Remaining 2013 RQFWS competitions include:

- Branded Lamb: 12 June
- Branded Beef: 13 June
- Royal Queensland Wine Show: 1 – 5 July
- AMIC Sausage King: 7 July
- Beer and Cider: 17 – 18 July
- AMIC Ham, Bacon and Smallgoods: 27 July
- Chocolate: 10 – 11 September

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