



Scoring for UMDIA Coordinated Butter Contests

Four butter contests are coordinated by the Upper Midwest Dairy Industry Association (UMDIA) each year – Fall Contest, Spring Contest, June Educational Contest and the Minnesota State Fair Contest. Buttermakers may choose to enter one, some or all of the contests. Individual awards are awarded for each contest, but it is necessary to enter all four contests if one wishes to compete for the annual Champion Buttermaker Award. All awards are given out during UMDIA’s annual conference in September. To be awarded the title of Champion an individual must enter all four contests and have the highest average score among all of the competitors who have entered all of the contests. The first contest of the award cycle is the Fall Contest held in November, followed by the Spring Contest held in March, the June Educational Contest in June and the Minnesota State Fair contest judged in July. Contestants do not have to be UMDIA members nor do they need to reside in Minnesota.

Entries should be delivered in butter boxes provided by UMDIA. There should be at least 20 pounds of butter contained in the box. Each entry must have a completed butter contest identification card included in the box, and arrive by the date specified by the contest organizers. **Please note:** Contestants desiring a curd standard different than a 1.0 curd must indicate this on their butter contest identification card.

Entries will have names removed and replaced with numbers prior to judging. The entries will be evaluated by three qualified judges and samples of the butter will also be sent to a certified lab for composition and microbiological analysis.

Entries will be scored as follows:	<u>Points</u>
• Official score by the judges (maximum)	93.00
• Perfect keeping quality (48 hours at 98°F)	1.00
• Perfect fat composition	2.00
• Perfect microbiological score	<u>4.00</u>
Total	100.00

Details on the scoring

Official score by the judges

The judges follow the USDA guidelines for grading the butter. They score based on flavor, body, color, salt, and finish. They look for defects and will note those defects on their judging score sheet.

Perfect keeping quality

To receive the point for keeping quality samples must be in good condition after having been held 48 hours at 98° F.

Perfect fat composition

Composition scores evaluated as follows:

Composition Score	Points Awarded	Composition Score	Points Awarded
Below 79.49	Minus 2	81.00 to 81.99	Equals 0
79.50 to 79.99	Minus 1	82.00 to 82.99	Minus 1
80.00 to 80.49	Plus 2	83.00 and up	Minus 2
80.50 to 80.99	Plus 1		

Perfect microbiological score

Samples are tested for coliforms, mold and proteolytic bacteria, standard plate count and yeast. Points are awarded from 0-4, (with 4 being a perfect sample) depending on the level of the counts.

Tie Breaking

In the event of a tie the following will be used to break ties: 80.25 will be regarded as the perfect end point for composition and the tied entry with composition closest to this score will be given preference. If a tie still exists, a more critical determination of the microbiological scores will be made. If a ties still exists, salt content will be considered. Salt content should be between 1.7-2.0. For every decimal point of variation outside of this range 1/10th of a point will be deducted from the composition score.

Results

All Buttermakers will receive copies of their score sheets and contest results following each contest.