



2025 RACLETTE WORLD CHAMPIONSHIP

COMPETITIONS REGULATIONS

Definition

Raclette cheese-tasting competitions will be organised. Half-wheels of raclette cheese will be heated under the element of a raclette grill and then scraped in the traditional manner.

Art. 1: GOALS

- 1 To provide Raclette cheese producers, both in Switzerland and abroad, with the opportunity to submit their products for evaluation by a jury composed of tasting specialists, producers, representatives of the culinary professions, and consumers.
- 2 To encourage the pursuit of excellence and foster healthy competition among Raclette cheese producers.
- 3 To showcase and promote the image of the finest-quality Raclette cheeses in the media and amongst consumers.
- 4 To assist consumers in selecting high-quality products.

Art. 2: ORGANISERS

- 1 The competitions of the Raclette World Championships are organised by an ad hoc committee.

Art. 3: PRODUCTS ELIGIBLE FOR COMPETITION

- 1 Raclette cheeses from all over the world may be entered in the Raclette World Championship competitions.
- 2 The different categories of cheeses are listed in the registration form.
- 2 Registered Raclette cheeses must comply with Swiss food law, including the Ordinance on Foodstuffs and Consumer Articles (ODAIOWs), as well as all regulations governing Swiss foodstuffs (Ordinance of the Federal Department of the Interior on Hygiene in Food-Related Activities).
- 3 The raclette cheeses are prepared and batched by the Raclette World Championships team.



Art. 4 : REGISTRATION PROCEDURES

4.1 Registration

1 Producers may only register their cheese by filling in the registration form via https://rddm.link/cmr_inscription in full by July 31st, 2025.

2 The accuracy of the information provided by the producer determines whether the raclette cheeses are accepted or rejected. The data provided on the information form will serve as the basis for printing the diplomas and/or other documents.

4.2 Rejection

1 If a raclette cheese is rejected, the organiser shall inform the producer by e-mail.

4.3 Admissions and confirmations

1 If a producer enters a cheese and fails to present it without notifying the organisation at least 15 days prior to the start of the competition, a fee of CHF 100.- will be charged for administrative costs incurred.

2 The registration fee includes the following services:

- A diploma for award-winning products
- Publication of the results on the internet
- Presentation of the results to the press (award-winning products only)
- The right to use the brand 'Raclette World Championship 2025' (award-winning products only)
- Participation in the official medal presentation ceremony.

3 The organization may request that the producer of a cheese finishing on the podium provide an additional half-wheel to allow visitors to taste the Raclette.

4 A confirmation of admission will be sent by email to the producers. This email will contain all the information necessary to send the admitted cheeses.

5 Any shipping costs for the registered cheeses must be paid by the sender.

Art. 5: Packaging

5.1. Packaging and Identification

1 Cheeses are accepted unmoulded and vacuum-sealed in half wheels weighing between 2 and 3 kilograms, with a label indicating the name of the cheese as well as the name of the producer or cheese dairy/mountain dairy.

2 It is essential that the approval number on the label and the production date are legible.



5.2. Quality and Freshness

- 1 It is the producer's responsibility to ensure the quality of the products delivered.
- 2 Cheeses that, upon receipt, show quality defects or alterations that could influence the result will be declared non-compliant and rejected. The producer will be informed.
- 3 Rejected or non-compliant cheeses will not be returned to the producer. All cheeses entered into the competition remain the property of the organisers.