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South Australian cheesemaker Kris Lloyd has secured one of the top prizes at the World Championship Cheese contest in the US.

One of the largest competitions of its kind in the world, 53 judges evaluated more than 3000 entries over the three-day event.

Ms Lloyd dominated the Open Class: Milk Cheese category, with her Flower Power variety, a washed rind buffalo cheese made with 100 per cent buffalo milk, taking out first place.



She also scooped second and third positions with her Buffalo Persian Feta Lemon Myrtle and Persian Buffalo Feta cheeses.

Two of her other varieties, including Woodside Cheese Wrights' fresh goat cheese Monet, were also honoured at the global competition, held in Wisconsin.



Ms Lloyd said the awards were a testament to the emerging Australian cheese industry.

“Winning on an international stage is never lost on me,” she said.

“The generations of cheesemaking the European countries have under their belt by comparison to our New World cheese making industry makes it interesting.

“To achieve this many gongs out of over 3000 entries... is certainly a great outcome.

“It also is incredibly important for our export partners to see us receive this recognition. I’d suggest a very bright future for Australian cheese lies ahead.”