

# Norske oster, World Cheese Awards, London 2017

Ysteri	Navn på ost	Klasse	Kontaktperson	Telefon	Epost
Aalan gård	Capra	Semi-hard goats' milk cheese plain	Gøran Rasmussen Åland	+47 472 41 477	gr@aalan.no
Avdem Gardsysteri AS	Huldreost	Any cheese that cannot be placed in any other class	Åse Haugstad	+47 477 57 573	gardsysteri@avdem.no
Avdem Gardsysteri AS	Vellagra Fjelldrønning	Any other semi – hard Cows' milk cheese not in any other class			
Avdem Gardsysteri AS	Pultost	Reduced fat cheese unpressed**			
Avdem Gardsysteri AS	Pultost	Soft or unpressed cows' milk cheese with savoury additives			
BeiarMat AS	Kvita chili/anis	Goats' milk cheese with additives	André Kristoffersen	+47 416 39 765	andrek2@online.no
BeiarMat AS	Kræma karve	Goats' milk cheese with additives			
BeiarMat AS	Kræma naturell	Soft goats' milk cheese plain – fresh			
Bo Jensen Dairy	Lille Aske	Soft goats' milk cheese plain – fresh	Bo Jensen	+47 902 61 973	
Eggen Gardsysteri SA	Fjellblå	Any other Cows' milk blue cheese not in any other class	Marius Eggen	+47 992 98 405	post@eggenost.no
Eggen Gardsysteri SA	Fjellgo'	Any other hard Cows' milk cheese not in any other class			
Eiker Gårdsysteri as	HOLTEFJELL XO	Any other very hard Cows' milk cheese not in any other class	Anne Marie Sando	+47 936 54 592	anne-marie@eikergardsysteri.no
Eiker Gårdsysteri as	GRUVEOST	Any other semi – hard Cows' milk cheese not in any other class			
Galåvolden Gård AS	RørosOst Kvitost	Semi-hard produced on farm or dairy with a total output not exceeding a weekly average of 2t.	Ingulf Galaaen	+47 911 27 947	post@galaavolden.no
Galåvolden Gård AS	RørosOst Nøkkelost	New Cheese – with additives. Open to any new cheese first marketed after 01/12/16			
Galåvolden Gård AS	RørosOst med krydder	Any other semi – hard Cows' milk cheese not in any other class			
Gangstad Gårdsysteri	Edel Hvit	Any other semi-soft Cows' milk cheese not in any other class	Astrid Aasen	+47 958 90 776	post@ysteri.no
Gangstad Gårdsysteri	Edel Blå Small	Blue vein cheese any variety, uncut, foil wrapped	<i>IKKE I LONDON</i>		
Gangstad Gårdsysteri	Edel Blå Large	Blue vein cheese any variety, uncut, foil wrapped			
Gangstad Gårdsysteri	Edel Blå Large	Blue cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.			
Gangstad Gårdsysteri	Gangstad Camembert	Camembert made from pasteurised milk			
Gangstad Gårdsysteri	Granstubben	Rind washed cheese not in any other class			
Gangstad Gårdsysteri	Karveost	White mould ripened soft or unpressed cows' milk cheese with savoury additives			
Gangstad Gårdsysteri	Krydderost	White mould ripened soft or unpressed cows' milk cheese with savoury additives			
Himmelspannet AS	Raudberg	Any other mould ripened, soft or unpressed cows' milk cheese – plain	Mette C. Krag	+47 940 59 022	krag.eggen@gmail.com
Himmelspannet AS	Solglad	Cheese made with the milk of more than one animal			
Munkeby Mariakloster	Munkeby	Rind washed cheese not in any other class			ost@munkeby.net
Ostegården	Fanaost	Gouda – made before 01/12/16	Jørn Hafslund	+47 907 57 054	jhafslun@online.no
Ostegården	Jørns brie ostegården	Brie made from pasteurised milk	<i>IKKE I LONDON</i>		
Rueslåtten Ysteri	Rød Geit	Semi-hard goats' milk cheese plain	Jarle Rueslåtten	+47 415 12 318	rueslaattenysteri@gmail.com

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Stordalen Gardsbruk	Full fat brown goat cheese	Any other Goats' milk cheese not in any other class	Andrea Dijkstra	+47 952 95 121	ach-dij@online.no
Thorbjørnrud	Sau cheddar Thorbjørnrud	Any other Ewes' milk cheese not in any other class	Olav Lie Nielsen <i>IKKE I LONDON</i>	+47 922 17 094	olav@thorbjornrudhotell.no
TINE SA	Ridder Classic	Any other semi-soft Cows' milk cheese not in any other class	Veronika Skagestad	+47 936 03 500	Veronika.Skagestad@tine.no
TINE SA	Smaksrik Chevre aske og kvitmugg	Soft goats' milk cheese plain – mouldripened			
TINE SA	Vellagret Norvegia Ostebanken 5 år	Gouda – made before 01/12/16			
TINE SA	Kvit Geitost Lagra	Semi-hard goats' milk cheese plain			
TINE SA	Rød kittmodnet Geitost	Semi-hard goats' milk cheese plain			
Tingvollst AS	Edel Frue	Soft cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.	Gunnar Waagen	+47 918 12 565	waagen@tingvollst.no
Tingvollst AS	Edel Frue	Camembert made from pasteurised milk			
Tingvollst AS	Mild Mester	Any other semi-soft Cows' milk cheese not in any other class			
Tingvollst AS	Mild Mester	Semi-hard produced on farm or dairy with a total output not exceeding a weekly average of 2t.			
Tingvollst AS	Kraftkar	Blue vein cheese any variety, uncut, foil wrapped			
Tingvollst AS	Kraftkar	Blue cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.			
Tingvollst AS	Vismann	Blue cheese produced on farm or dairy with a total output not exceeding a weekly average of 2t.			
Tingvollst AS	Vismann	Any other Cows' milk blue cheese not in any other class			
ÅttePotterRømme	Knaost	Soft or unpressed cows' milk cheese with savoury additives	Bent Nilsen	+47 994 29 901	bent@kulturlandskapspleie.no