

PRODUCT SPECIFICATION

“Exmoor Jersey Blue “

PDO () PGI (✓)

1. Responsible department in the Member State:

Name: Department for Environment, Food and Rural Affairs (Defra)
Area 3A
Nobel House
Smith Square
London
SW1P 3JR
United Kingdom
Tel: 0207 238 6075
Fax: 0207 238 5728
Email: Protectedfoodnames@defra.gsi.gov.uk

2. Group:

Name: A Duffield, Exmoor Blue Cheese
Address: Willett Farm
Lydeard St Lawrence
Taunton
Somerset
TA4 3QB

Tel:

Fax:

Name: Quality Milk Producers
Address: The Bury Farm
Pednor Road
Chesham
Buckinghamshire HP5 2JY

Tel:

Fax:

Composition: producer/processor (1) other (1)

3. Type of product:

Cheese 1.3

4. Specification (summary of requirements under Art. 7(1) of Regulation (EU) No 1151/2012)

4.1. Name of Product:
"Exmoor Jersey Blue Cheese"

4.2. Description:

Full fat blue veined cheese, with a buttery texture. Made from unpasteurised milk of Jersey cows. Natural rind carrying both blue and white moulds. No added colouring or other artificial additives. Typical composition 49% moisture, 1.5% salt, 34% fat, pH 6.0.

4.3. Geographical area:

West Somerset including part of the Exmoor National Park.

4.4. Proof of origin:

Willett Farm is a dairy farm, which supplies milk for Cheddar cheesemaking by Tower Farms Dairy on the same estate. In 1986 a small cheesemaking operation was started as a diversification on Willett Farm itself, by the cheesemaker from Tower Farms. This used a traditional hand process, initially based on sheep's milk. Dr Duffield took over this operation at the beginning of 1988. He extended the product range by also making cheese first from goat's milk and then Jersey cow's milk, and by adapting the process to make softer cheese as well. Exmoor Jersey Blue was the resulting soft Jersey cows milk cheese, and has become their highest volume product. Production started in 1990 for local sale, and expanded to satisfy a national market in 1991 (when the Milk Marketing Board freed the milk supply).

Over the past year they have averaged approximately 7000 1/month of milk and made c.3/4 tonne/month Exmoor Jersey Blue Cheese.

4.5. Method of production:

Milk is heated to 70F. Starter is added and the milk is heated to 85-90F and this temperature is held for 3-5 hours. Vegetarian rennet and penicillium roqueforti are

added during this period. After the curd has set, it is cut and allowed to heal for a short time. Two-part moulds are filled with curd using hand-strainers and the curd is left to drain. After approximately 6 hours the top section of the moulds is removed and the moulds are turned. They are turned again after approximately 18 hours. After 24 hours the cheeses are left in a solution of brine for approximately 6 hours. The cheese is left to drain for approximately 36 hours and is turned twice during this period. After undergoing needling into both faces by hand, the cheese is transferred to a maturing room and sprayed from both sides with *Pencillium Candidum*. The cheese is then left to mature for 3 to 6 weeks and turned every other day.

4.6 Link:

The warm, wet climate of West Somerset and the red soil deriving from the underlying old and new red sandstone, combine to give a characteristic lush pasture and long grazing season producing a richly flavoured milk.

4.7 Inspection Body:

Name : Somerset County Council
Address: County Hall
Taunton
Somerset
TA1 4DY
Tel: 01432 260500
Fax:
Email: info@somerset.gov.uk

The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8. Labelling:

N/A