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