PRODUCT SPECIFICATION

“Buxton Blue”
PDO (x) PGI ( )

This document sets out the elements of the product specification for information purposes.

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE
   Haseltine Lake Trademarks
   Miss Hoda Barakat
   Hazlitt House
   28 Southampton Buildings
   Chancery Lane
   London WC2A 1AT
   Tel: 071 242 4176
   Fax: 071 404 7028

2 GROUP
   Name: Dairy Crest Limited
   Address: Hartington Creamery
   Buxton
   Derbyshire
   Tel.: 
   Fax: 
   Email: 
   Composition: Producers/processors (x) Other ( )

3 TYPE OF PRODUCT
   Class 1.3 Cheeses

4 SPECIFICATION
   (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name:
   “Buxton Blue”

4.2 Description:
   A coloured, blue veined cheese made from pasteurised cows’ milk.
   Appearance
   Even russet colour with evenly dispersed blue veins.
Body and Texture
Close textured, smooth body which gradually becomes softer and more smooth as the cheese matures.

Flavour
Mellow and creamy with the characteristic tang of blue cheese. Free from harsh, bitter or fruity flavours.

Buxton Blue is free from all foreign matter.

Age at Despatch
Normally between 4-10 weeks from manufacture. However, providing cheese quality is satisfactory, cheese may be despatched outside these limits.

Chemical Composition (at despatch)

<table>
<thead>
<tr>
<th></th>
<th>Target</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Moisture</td>
<td>Max 48%</td>
<td>35-48%</td>
</tr>
<tr>
<td>% Fat in dry matter</td>
<td>Min 48%</td>
<td>48-60%</td>
</tr>
<tr>
<td>% Fat</td>
<td>37.5%</td>
<td>31-39%</td>
</tr>
<tr>
<td>% Salt</td>
<td>1.5%</td>
<td>1.1-1.8%</td>
</tr>
</tbody>
</table>

Microbiological Specification (at despatch)

<table>
<thead>
<tr>
<th></th>
<th>Target</th>
<th>Acceptable</th>
<th>Reject</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coliform/g</td>
<td>&lt;100</td>
<td>100-1000</td>
<td>&gt;1000</td>
</tr>
<tr>
<td>E Coli/g</td>
<td>&lt;50</td>
<td>50-500</td>
<td>&gt;500</td>
</tr>
<tr>
<td>Staphylococcus aureus</td>
<td>&lt;20</td>
<td>20-100</td>
<td>&gt;100</td>
</tr>
<tr>
<td>(coagulase +ve)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Shelf Life
8 weeks from day of despatch

Nutritional Information
Suitable for Vegetarians

100g gives you:

- Energy: 1739KJ
- Protein: 26.0g
- Carbohydrate: 0.1g
- Fat: 35.0g

4.3 Geographical area:
The geographical area referred to in this application is a 30 mile radius of Buxton.
4.4 Proof of origin:

Raw Material Specifications
All ingredients are purchased from approved suppliers in accordance with BS5750 Quality Management System.

Finished Product Standards
Tested in accordance with Dairy Crest Standard Methods.

The most important person within the creamery is the cheesegrader who ensures that the cheese is consistent. He is able to reject cheese at any point in the process if he does not feel that it is typical of Buxton Blue.

General
All processes and procedures to be carried out under hygienic conditions and in accordance with good manufacturing practices of the Dairy and Food Industry in the Hartington Creamery.

The product to comply with all relevant UK and EEC Statutory Requirements.

No changes to occur to product specification without prior agreement from Technical Services Department, Dairy Crest, Criddington, Telford, Shropshire TF6 6HY.

4.5 Method of production:

Ingredient Declaration

Added ingredient: Colour E160(b)
Or

Added Ingredient: Colour: Annatto

Recipe/Formulation

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Typical Content</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole milk</td>
<td>98.505%</td>
</tr>
<tr>
<td>Whey cream</td>
<td>1.1%</td>
</tr>
<tr>
<td>Starter culture</td>
<td>0.035%</td>
</tr>
<tr>
<td>Coagulant</td>
<td>0.01%</td>
</tr>
<tr>
<td>Mould spores</td>
<td>0.02%</td>
</tr>
<tr>
<td>Salt</td>
<td>0.3%</td>
</tr>
<tr>
<td>Annatto</td>
<td>0.03%</td>
</tr>
</tbody>
</table>

Most of the milk used in the manufacture of the cheese comes from cows grazed in the county of Derbyshire, particularly within a 15 mile radius of the town of Buxton. Following the implementation of EC quotas and the consequent rigidity and decline in supply of milk it has become necessary to bring in milk from outside the designated area from time to time in order to continue production of the cheese at this time. This is from the surrounding counties of Shropshire and Cheshire.

Coding

<table>
<thead>
<tr>
<th>Inner</th>
<th>Outer</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
<td>Product description, Best Before, Weight, OMAC code.</td>
</tr>
</tbody>
</table>
**Weight Control**

Cheese weighed individually and net weight totalled.

**Packaging**

<table>
<thead>
<tr>
<th>Inner</th>
<th>10” Diameter cheese caps/bases</th>
<th>SLC Code</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>9” x 28” binders</td>
<td>SLC Code</td>
</tr>
<tr>
<td></td>
<td>Plain G/Proof</td>
<td>500 x 750mm 38 GSM</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Outer</th>
<th>Whole cheese plain case</th>
<th>SLC Code</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>249639</td>
<td></td>
</tr>
</tbody>
</table>

**Storage/Handling**

Cheese is stored during maturation at 8-14 degrees centigrade and 80-90% Relative Humidity (RH). The product is despatched in a clean, refrigerated vehicle at 5 degrees centigrade.

**Available as/pack size**

<table>
<thead>
<tr>
<th>Weight: Av – 8.0kg</th>
<th>Range</th>
<th>- 7.5 – 8.5kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shape: Cylinder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dimension: Approx Range</td>
<td>Height</td>
<td>190-220mm</td>
</tr>
<tr>
<td></td>
<td>Diameter</td>
<td>200mm</td>
</tr>
</tbody>
</table>

**4.6 Link:**

The processes by which BUXTON BLUE cheeses are made, although ascertainable as to time, temperature, amount of salt and time of ripening, needs also, to be successful, to be augmented by a good deal of local knowledge and know how of the above mentioned producer in the said area. Evidence suggests that BUXTON BLUE cheeses have been made in the said area and therefore that any cheese made under the same process in a different geographical area could not bear the name. Attached is a statement of the method of production of this cheese marked in the left hand column with some unique points regarding the geographical origin of the same.

The milk for Buxton Blue is produced at Hartington in the county of Derbyshire. The designated area is a high limestone area with a thin top soil, and high average rainfall producing high quality grazing with a sward which is characteristic of the area. In the winter months the cows are fed upon grass conserved from the same pastures as grazed in the summer months. This produces a consistent type of milk. At peak times it is necessary to bring in milk from the neighbouring counties of Shropshire and Cheshire. This is compared to the local milk and blended to produce milk which is directly comparable to milk used at other times.

The production of the cheese within the creamery by master cheesemakers are the finished cheese is highly dependent on the skills of blue cheese making which are often handed down from generation to generation.

The creamery first opened in the 1870s. It started to produce Stilton cheese, another blue cheese, in 1886. The current workforce is drawn from the same area, and quite often, the same families as the original workforce in the 19th century. The cheese is...
produced by three members of this current staff. The skills involved have been passed down from generation to generation and result in a constant and high quality product.

The product is unique to the area it is produced in. This is 15 miles from the town of Buxton from which the cheese takes its name. The manufacturing process not only uses milk of a specific type, it also involves different starter cultures, fat, acidity and moisture levels to other blue cheeses. The cheese has a russet colour and is covered in cloth during maturation which prevents a coat from developing and produces a clean outside.

4.7 Inspection body:

Name: Ian Millward Cheese Services
Address: Manor House
Thornton Rust
Leyburn
North Yorkshire
DL8 3AN

Tel.: 
Fax: 
e-mail:

The inspection body conforms to the principles of EN 45011 standard.

4.8 Labelling:

Provided that the present Application is accepted, BUXTON BLUE labels will bear the European Community logotype as well as the word BUXTON BLUE in order to inform the public that the product has been granted a Protected Designation of Origin.

Current Labelling

Inner Pre-printed Buxton Blue label
Outer Herbert OCM weight label