

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

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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)

	<u>Target</u>	<u>Range</u>
% Moisture	Max 48%	35-48%
% Fat in dry matter	Min 48%	48-60%
% Fat	37.5%	31-39%
% Salt	1.5%	1.1-1.8%

Microbiological Specification (at despatch)

	<u>Target</u>	<u>Acceptable</u>	<u>Reject</u>
Coliform/g	<100	100-1000	>1000
E Coli/g	<50	50-500	>500
Staphylococcus aureus (coagulase +ve)	<20	20-100	>100

Shelf Life

8 weeks from day of despatch

Nutritional Information

Suitable for Vegetarians

100g gives you:

Energy	1739KJ 429kcal
Protein	26.0g
Carbohydrate	0.1g
Fat	35.0g

4.3 Geographical area:

The geographical area referred to in this application is a 30mile 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, Cridlington, Telford, Shropshire TF6 6HY.

4.5 Method of production:

Ingredient Declaration

Added ingredient: Colour E160(b)

Or

Added Ingredient: Colour: Annatto

Recipe/Formulation

<u>Ingredient</u>	<u>Typical Content</u>
Whole milk	98.505%
Whey cream	1.1%
Starter culture	0.035%
Coagulant	0.01%
Mould spores	0.02%
Salt	0.3%
Annatto	0.03%

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

Inner N/A

Outer Product description, Best Before, Weight, OMAC code.

Weight Control

Cheese weighed individually and net weight totalled.

Packaging

<u>Inner</u>	10" Diameter cheese caps/bases	SLC Code
		157 088 9
	9" x 28" binders	SLC Code
		157 099 4
	Plain G/Proof	500 x 750mm 38 GSM
		SLC Code
		157 236

Outer Whole cheese plain case SLC Code 249639

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

Weight:	Av – 8.0kg	Range	- 7.5 – 8.5kg
Shape:	Cylinder		
Dimension:	Approx Range	Height	190-220mm
		Diameter	200mm

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 Servies

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