

## PRODUCT SPECIFICATION

“Single Gloucester”

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](mailto:Protectedfoodnames@defra.gsi.gov.uk)

### 2. Group:

Name: Charles Martell  
Address: Gloucester Cheese makers  
Laurel Farm  
Dymock  
Glosectershire  
GL18 2DP  
Tel: 0531 890637  
Composition: producer/processor (2). other (0)

### 3. Type of product:

**Cheese** - Class 1.3.

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

#### 4.1. Name:

“Single Gloucester”

#### **4.2. Description:**

Full fat hard cheese, uncoloured. Made from pasteurised or unpasteurised cows' milk produced in Gloucestershire, which must whenever possible include milk obtained from Gloucester cows maintained within the defined area.

Flat disc shape; rind clean (if vacuum-packed) or moulded if not.

#### Chemical/Microbiological:

Typical: 58% fat in dry matter; 42% moisture of good hygienic quality.

A further feature of the cheese has been that it can be low fat, at the discretion of the cheesemaker. This is always indicated on the label.

#### Organoleptic:

Smell – lactic, particularly in young cheese

Taste – mild lactic and buttery

Texture – smooth and creamy

Body – yields under hand pressure

#### **4.3. Geographical area:**

Gloucestershire

#### **4.4. Proof of Origin:**

The Gloucester cow is now a rare breed and, as is often the case with such traditional breeds, tends to milk better in summer months and can become dry in the winter. On occasion, therefore, it is necessary to supplement the Gloucester's milk with that obtained from other breeds on the same farms.

#### **4.5. Method of production:**

Raw materials:

Cows' milk, pasteurised or unpasteurised, which must, whenever possible, come from a herd of Gloucester cows, maintained within the defined geographical area. Exceptionally, milk from other breeds may be used, provided it is obtained from within the area.

Method of production:

- Pasteurised or unpasteurised milk put into vat
- Starter culture added and temperature raised to 30° - 32°C

- 3/4 hours after addition of starter, 1ml of rennet (or non-animal coagulants) per 3.5-5 litres of milk is added
- Curd sets in from 25 minutes – 1 hour
- Curd cut for 10-20 minutes
- Curds and whey scalded for 20-30 minutes, up to 32° - 35°C
- Whey is run off and drained
- Curd milled and salted (1.4 – 5 gms salt per initial litre of milk, depending on moisture of curd)
- Mould and press
- Cheese turned in moulds same evening or next day. Cheese out of press next day or up to 5 days later
- Cheese ready for consumption at about 2 months

#### **4.6. Link:**

The long tradition of dairying in Gloucestershire which was associated with the Gloucester breed of dairy cow is still maintained. Farms producing Single Gloucester Cheese run a herd of registered Gloucester cattle. The Gloucester cow is now a rare breed and, as is often the case with such traditional breeds, tends to milk better in summer months and can become dry in the winter. On occasion, therefore, it is necessary to supplement the Gloucester's milk with that obtained from other breeds on the same farms.

Single Gloucester Cheese was traditionally made in a flat circular disc shape because the moulds, which the cheese was pressed in, were turned on a lathe from a solid block of elm, a tree which was notably plentiful in the dairying vale areas of Gloucestershire.

Single Gloucester Cheese was traditionally made flat for ease of storage on shelves in farmhouse lofts. Many farmhouses in Gloucestershire today can still be seen to possess their original louvered vents into their old cheese lofts.

The second world war, and demand for liquid milk, largely killed off the Gloucestershire farm cheese industry which in 1850 "was computed to produce annually from a thousand to twelve hundred tons of these unrivalled cheeses" (Low. "Domestic Animals of Great Britain", p290, 1850)

1994. The two remaining Single Gloucester Cheese producers are both small-scale producers, as the farmhouse makers of old were (skills passed down from A Colnett

– Dairy Husbandry Advisor. She learnt from the old farmhouse dairy maids). They were passionate in their desire to keep alive this part of Gloucestershire’s local heritage and want to see it protected from poaching by large-scale interests from outside the county.

Gloucestershire, the defined geographical area, is bisected by the Severn estuary, and bounded to the west by the hills of the Forest of Dean and to the east by the Cotswold Hills. The geology of the area gives rise to the brown earth soil type and together with warm moist prevailing winds from the Gulf of Mexico give the ideal climate for dairying for grass production. The grazing season is from March until October, in the winter conserved grass made from the same pasture as is grazed in the summer is fed to the cows. To date no imported feedingstuffs are used for the production of this cheese. The consistent type of grass produced results in taint free milk with the low acidity levels necessary for Single Gloucester cheese production. The ambient conditions created by this climate allow the cheese making to be made in the dairy without any air conditioning, this results in the traditional type of cheese which is hard but not dry.

See also:

“Rural Economy of Gloucestershire” by William Marshall, 1796

“West Country Cheeses” by F Priday, 1912

“The Cheese of Gloucestershire” by A Colnett, 1931

#### **4.7. Inspection body:**

Name: Forest of Dean District Council  
Address: Environmental Health Offices  
High Street  
Coleford  
Gloucestershire  
GL16 8HG  
Tel: 01594 810000  
Fax: 01594 812590  
Email: [council@fdean.gov.uk](mailto:council@fdean.gov.uk)

#### **4.8. Labelling:**

N/A