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Your ref. PFN 102

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**STAFFORDSHIRE CHEESE - APPLICATION FOR PADO STATUS UNDER  
THE EU PROTECTED FOOD NAME SCHEME**

**Applicant Group**

At this stage I am a single applicant, I do not recall us ever talking about 7 other members of the applicant group. When/if I receive the PDO for the Staffordshire Cheese the Staffordshire Tourist Board and I will be actively promoting the manufacture of this cheese with Staffordshire Farmers, who are looking to diversify into added value milk products.

**Trademark**

Neither the name or any compulsory logo is protected under trademark. John Knox is fully aware that any potential producer in the area who wishes to produce the cheese in compliance with the specification and use the name may do so. John Knox will be encouraging this with the help of the Staffordshire Tourist Board. John Knox also intends to 'volunteer' to teach any farmer or artisan producer in the County of Staffordshire on how to make the cheese. He taught cheesemaking at the Agricultural College, for several years, whilst a college lecturer.

**Description**

Fat in dry matter	40 to 45%
Fat content	33 to 38%

### Proof of Origin

The milk and cream may be sourced from any Staffordshire farms. Currently it is coming from seven farms which are near the cheese production dairy. The cows in Staffordshire are mainly Friesian. There is no specific Staffordshire breed of cow.

### Method of production

John Knox carried out trials on the making of the Staffordshire cheese over an 18 month period. These trials were based on hiring 200 litre cheese vats at the agricultural college and carrying out trials using different starter cultures and cheese mould designs.

### Starter Cultures

On an international basis specialist cheese starter laboratories have a range of frozen micro-organisms which can be selected and mixed in a customised manner to produce unique acid development and flavour characteristics in the final cheese. John Knox has considerable previous knowledge and experience in this area of micro-biology.

Starter cultures from three separate starter culture laboratories were assessed over the eighteen months and final cheese subjected to technical grading at three months of age.

It was finally decided to have a cocktail of multiple mixed strain cultures containing special strains of *Lactococcus lactis* subsp. *cremoris* and *Lactococcus lactis* subsp. *lactis* and *Lactococcus lactis* subsp. *diocetylactis*. The mixture of cultures produces flavour and Carbon Dioxide (for creating a slightly open texture in the final cheese). Addition rate is 300gms/2000 litres of cheese milk or equivalent for other cheese vat sizes.

### Cheese Mould

The Cheese Moulds for the Staffordshire Cheese are made from stainless steel and measure 10" (25.5 cm) wide x 10¾" (27.5 cm) deep. The cheese is cloth bound.

When a cheese is maturing in the traditional manner (10°C and 80% RH) the size of the cheese has a significant effect on the moisture loss through the cloth bound surface and also the final body and texture of the cheese, e.g. a cheese half this size would have significant moisture loss leading to a much drier and harder cheese at point of sale.

The stainless steel moulds were designed by John Knox to meet traditional shape and size requirements and made by a Staffordshire stainless steel technician.

### Link

The milk used in Staffordshire cheese is from cows which are grazing on Staffordshire grass from April to September/October. In winter the cows are fed mainly on grass silage and maize silage which comes from Staffordshire soil, with a small amount of concentrates to boost protein in the diet.

We control the collection, identification and traceability of the Staffordshire milk through Dairy Farmers of Britain. The latter are a respected farmers co-operative with considerable experience in milk control and quality milk development.

Our neighbouring counties are Cheshire and Derbyshire. Cheshire has a higher rainfall and temperature in comparison to Staffordshire. The land area has a high rock salt and saline (salt solution) content which is a considerable difference in comparison to the carboniferous limestone terrain of Staffordshire.

The main cheese of Cheshire County is the Cheshire Cheese which is highly acidic and a very crumbly product.

Our other nearest county is Derbyshire where Stilton and Derby Cheese are made. These are very different to the Staffordshire cheese with the penicillium Rocquforti of Stilton and the smooth textured Derby which is more like a softer textured form of Cheddar.

#### Labelling

The 'approved symbol' refers to the EC logo for PDOs. It is anticipated that other cheesemakers will have labels with the name Staffordshire Cheese linked to their marketing and any EU legal labelling requirements.

#### Summary

The Staffordshire cheese differences from other varieties is in the nature of the feeding of the cows, the mixture of starter cultures used and the size of the cloth bound cheese, which creates a particular type of body and texture in the final product.

If you require any further information please do not hesitate to contact me.

Yours sincerely,

  


