

PRODUCT SPECIFICATION

“Tewkesbury Mustard”

PDO () PGI (X)

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

1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Department for Environment, Food and Rural Affairs (Defra)

Protected Food Names

Defra

SW Area

2nd Floor

Seacole Building

2 Marsham Street

London

SW1P 4DF

Email : protectedfoodnames@defra.gov.uk

2. GROUP

Name: The Tewkesbury Mustard Company

Address: Hoo House

Gloucester Road

Tewkesbury

Gloucestershire

GL20 7DA

Tel.: 01684 293389

Mobile: 07725 489587

Email: samantha@tewkesburymustard.co.uk

Composition: Producers/processors (1) Other ()

The applicant company is the only company producing Tewkesbury Mustard in the defined area. However, the applicant recognises that any producer in the defined area has the right to produce the product in accordance with the specifications and the obligations imposed by the regulatory framework.

3. TYPE OF PRODUCT

Class 2.6 Mustard Paste

4. SPECIFICATION

4.1. Name:

“Tewkesbury Mustard”

4.2. Description:

‘Tewkesbury Mustard’ uses the seeds of the varieties ‘Sinapis alba’ and ‘Brassica juncea’ to produce a mustard flour. The flour is mixed with locally sourced horseradish and cider to make a dough. The mustard flour contains allyl isothiocyanate (AITC) which gives the mustard its pungent taste and the addition of horseradish further enhances the mustard’s pungency. Horseradish is a distinctive ingredient in ‘Tewkesbury Mustard’ which upon eating can be described as flavour first, followed by a horseradish burn when exiting the nasal passages. However, it does not linger; it’s a short, sharp shock.

Other liquids such as vinegar or spirits may be used to act as natural preservatives and follows the historic production technique.

‘Tewkesbury Mustard’ is characterised by its pale brown colour and distinctive taste and aroma. It is both hot and pungent to smell and taste and the heat in the mouth is instant but not lingering.

‘Tewkesbury Mustard’ balls

When sold as a mustard ball, the ingredients are mixed together to form a dough. The dough is soft and malleable but stiff enough the ball can maintain its structure. The balls are made to be between 40 – 85g and are roughly spherical in shape.

‘Tewkesbury Mustard’ paste

‘Tewkesbury Mustard’ can also be sold as a ready to eat paste. The consistency of ‘Tewkesbury Mustard’ in this format should be a thick paste and should not be watery. It is thick enough to tip but not to run.

4.3. Geographical area:

Tewkesbury, Gloucestershire

Postcode: GL20

Alderton, Alstone, Alstone Fields, Ashchurch, Aston Cross, Aston-on-Carrant, Back of Avon, Beckford, Bredon, Bredons Hardwick, Bredons Norton, Bushley, Claydon, Conderon, Fiddington, Grafton, Great Washbourne, Homedowns, Kemerton,

Kinsham, Little Washbourne, Longdon, Northway, Overbury, Pamington, Ripple, Shuthonger, Teddington, Tewkesbury Town, Tredington, Twyning, Uckinghall, Walton Cardiff, Westmancote.

4.4. Proof of origin:

To produce genuine 'Tewkesbury Mustard', records of traceability must be kept by the producer.

Mustard Flour

Mustard flour can be imported but the producer must keep a record of the date of delivery, quantity and type of mustard flour.

Horseradish

Horseradish is an invasive weed growing in abundance throughout Tewkesbury and the surrounding areas, so producers should source this from within the designated area, where possible.

The producer must keep a record of where the horseradish has been obtained.

When locally sourced horseradish is unobtainable, it may be purchased from elsewhere in the UK. In which case, the producer must record where the horseradish was sourced.

Cider

It is preferable for the cider to be sourced locally, from within Gloucestershire, but this is not mandatory. It must be sourced from within the UK.

Horseradish Infusion

This must be traceable through written records of production. When bottled for future use, it must be dated and correlated with recorded dates of production.

For each batch, the producer must keep a written record of traceability and production.

'Tewkesbury Mustard' balls and paste

The production of 'Tewkesbury Mustard' must be completed in the defined geographical area. For each batch, the date of manufacture must be recorded which correlates to the best before date added to product to allow it to be traced through the process. There must be traceability from each purchase invoice back to the date of manufacture.

4.5. Method of production:

Infusion

The horseradish is harvested, washed and grated before being steeped in a liquid. The liquid can be any natural preservative such as alcohol, vinegar or spirit. Equal amounts of grated horseradish and liquid are used to make a concentrated infusion; 10 kg horseradish to 10 litres. The horseradish is steeped in the liquid for 24-

48 hours to create a concentrated infusion. The mixture is then poured through a strainer, removing the horseradish fibres and impurities. The infusion is then used immediately or bottled and stored for future use.

Mixing

Balls: 'Tewkesbury Mustard' balls are handmade and hand-rolled and require no cooking.

1kg of mustard flour is combined with a total of 350ml of liquid; 175ml of horseradish infusion and 175ml of other natural preservative liquids such as alcohol, vinegar or spirits. Additional other ingredients such as (but not limited to) honey, herbs or spices may be added to the other liquid but total other liquid must not exceed 175ml.

This mixture will create 33 'Tewkesbury Mustard' balls that are 40g each.

Paste: Firstly, heat 1705ml (3 pints) of liquid such as alcohol, vinegar or spirit to 68-75 degrees Celsius. Of the 1705ml of liquid, a minimum of 10ml must be horseradish infusion. Other ingredients that can be added to the liquid to taste include (but not limited to) honey, sugar, herbs or spices but must not exceed a total of 1705ml. Add 1kg mustard flour to the heated liquid and any other ingredients and mix to produce a thick paste. There must be no artificial preservatives.

This will result in 2l of mustard paste (24 x 100g jars).

Packaging

Balls: The moist balls are tightly wrapped in film and foil for to preserve their condition and increase the longevity of their shelf life. They are then packaged in brown recyclable bags that are heat sealed to allow the mustard ball to remain moist. The product comes with instructions on how to use and store the mustard balls.

Paste: 'Tewkesbury Mustard' paste is decanted into glass jars, buckets or pails for consumers to buy and can be labelled as 'ready to eat'.

4.6. Link:

'Tewkesbury Mustard' is based on reputation.

It is unknown exactly how far back 'Tewkesbury Mustard' dates as little was documented of its early history. However, Henry VIII and his wife, Ann Boleyn were anecdotally entertained at Tewkesbury Abbey in 1535 where *balls of mustard* wrapped in gold leaf were reportedly served during the feast.

'Tewkesbury Mustard' can however, be traced back at least to the 16th Century. Its fame derived from a mention in William Shakespeare's 'Henry IV: Part II' (1597) when Falstaff describes Poin as having "a wit as thick as Tewkesbury mustard". It is clear therefore that the reputation of 'Tewkesbury Mustard' was already well established at this time.

'Tewkesbury Mustard' was additionally mentioned in 'The History of the Worthies of England' (1662) where Thomas Fuller describes 'Tewkesbury Mustard' as being the best in England.

In 'The History of Tewkesbury', James Bennett in 1830 details the traditional method by which the mustard was made: "The ancient method adopted in the manufacture of mustard, at Tewkesbury, perhaps deserves the attention of those who in the present are anxious to obtain this simple article of luxury in perfection: the antiquated mode of bruising the seed of course need not now be adopted, as it must be immaterial how the flour be obtained, so that it be genuine. The good housewives here however uniformly pounded the mustard seed in an iron mortar, with a large cannonball, or other hard substance of a similar shape and size; and after the flour had been carefully sifted from the bran, it was mixed in a cold fusion of horseradish, and well beaten or stirred up for the space of at least an hour. It was considered that the horseradish imparted great additional pungency to the mustard, and that the continued beating gave it that consistency and strength which were deemed essential to its good preservation". Therefore, the inclusion of horseradish in 'Tewkesbury Mustard' is regarded as tradition in making the product.

Throughout history, 'Tewkesbury Mustard' in the form of a ball would have been air-dried to form a hard crust for protection. This was to ensure the balls could be transported around the country, whether in a pocket or by packhorse, and then it would be combined with liquids in the home environment to be reconstituted as a condiment. The product made today is slightly softer as it does not require the hard-outer protection for transport.

During the 19th and 20th Century, production of 'Tewkesbury Mustard' was intermittent and limited. According to the Tewkesbury Weekly Record, one proprietor was advertising himself as the "sole preparer of Tewkesbury Mustard".

However, 21st Century saw a resurgence in the production of 'Tewkesbury Mustard' initially being produced on a small scale. With the increase in popularity, production grew throughout the region and internet sales mean the product is enjoyed all over the world. You can still see the mustard growing in the area, unfortunately not in sufficient quantities for commercial use but this is what would have been used for production in the past.

The town of Tewkesbury has benefitted greatly from the reputation of 'Tewkesbury Mustard'. It has been referenced on numerous occasions on national television including:

- The Fabulous Baker Brothers: Dish of the Cotswolds (June 2012, Channel 4)
- The Great British Food Revival (29/10/2012, BBC) – Ainsley Harriott described the mustard as "simply quite delicious" and the horseradish as "very prevalent"
- Ade in Britain (February 2013, ITV) – Ade Edmondson described 'Tewkesbury Mustard' as "very fiery"
- James Martin Home Comforts (January 2015, BBC)
- Great British Railway Journeys (May 2016, BBC)

- The One Show (BBC)
- A-Z Britain Food and Drink (21/01/2019, BBC) – Presenter Matt Allwright described 'Tewkesbury Mustard' as “mustard plus” when commenting on the heat and flavour

4.7. Inspection body:

Name: Gloucestershire Trading Standards
Address: The Tri- Service Emergency Centre,
Waterwells Drive, Quedgeley,
Gloucester,
GL2 2AX
Email: Tradingstandards@gloucestershire.gov.uk
Tel.: 03454040506

4.8. Labelling:

The name 'Tewkesbury Mustard' must be clearly displayed. Instructions on how to use and store the mustard balls must be included.