

PRODUCT SPECIFICATION

1. Responsible department in the member state:

Name: United Kingdom
Address: Department for Environment, Food and Rural Affairs (Defra)
Food and Farming Group (FFG) Regional and Local Foods Team
Area 4C, 4th Floor
Nobel House
17 Smith Square
London, SW1P 3JR

Tel: 0207 238 6075
Fax: 0207 238 5728
Email: Protectedfoodnames@defra.gsi.gov.uk

2. Group:

Name: Cornish Clotted Cream Producers
Address: c/o Miss D Laity - Projects Manager
Cornwall County Council
Economic Development Office County Hall
Truro Cornwall, TR1 3AY

Tel:
Email:
Composition: producer/processor (4) other ()

3. Type of product:

Class 1.4 - Other products of animal origin

4. Specification (summary of requirements under Art.4 (2) of Regulation (EC) no 510/2006)

4.1 Name:

“Cornish Clotted Cream”

4.2 Description:

Cornish clotted cream is heat-treated high butterfat cows' milk cream. It has a characteristic nutty flavour. Mixture of thick and thin consistency, granular to smooth texture and cream to golden yellow colour. It is spread rather than poured.

4.3 Geographical area:

County of Cornwall



CORNISH CLOTTED CREAM

Geographical area :

County of Cornwall

4.4 Proof of origin:

Cornish clotted cream has been made in Cornwall to extend the life of milk high in butter fat for several centuries. It has been marketed under this name outside the geographic area for over 100 years.

4.5 Method of production:

Milk is warmed to separate the cream. The cream must have a minimum butterfat content of 55%. The cream is then scalded to 70 to 80° C, but not allowed to boil, for a minimum of one hour during which time a thick crust forms. The product is then

cooled to a maximum temperature of 5° C during which time the crust hardens and the underside cream thickens.

4.6 Link:

Clotted cream has been made in Cornwall for many generations and it is noted in seventeenth century literature. Some historians claim that the idea of producing cream was brought to the country by the Phoenicians around 300B.C. in return for the trade in Tin. Its production certainly can be associated with the need to preserve milk produced on farms in the County where small herds of cows produced a relatively high volume of milk, high in fat especially in the spring and summer months, thereby extending the life of the perishable raw product. At the turn of the century visitors to Cornwall were introduced to Cornish Clotted Cream, and as a result of their enjoyment of the product, distribution began to London and other parts of the Country. Cornish Clotted Cream is used for a variety of culinary purposes, but is best known as an accompaniment to scones and jam (often strawberry jam) as part of a cream tea, or as a topping for fruit and other desserts. Traditionally it was also used to accompany vegetables and was an integral part of the Cornish miner's diet. Cornish Clotted Cream has been marketed for over 100 years. One of the members of the applicant group has been producing the product at the same site since 1890.

Only milk produced in Cornwall is used. Cornwall has an especially temperate climate which extends the grass growing season. The abundance of grass means that cows produce milk with the highest percentage butterfat content in England and Wales (an average 4.33% compared with 4.1%). A high level of carotene is also found in the grass which contributes to the distinctive colour of Cornish clotted cream. Cornish clotted cream has a specific quality and reputation which is widely recognized as being attributable to the Country of Cornwall.

4.7 Inspection Bodies:

Name: Trading Standards Office
Address: Cornwall County Council Old County Hall
Truro
Cornwall
TR1 3AY

Tel:

Email:

The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8. Labelling:

The approved PDO symbol will be used at point scale, or on any packaging containing the product.