

**COUNCIL REGULATION (EC) No 510/2006 on protected geographical
indications and protected designations of origin**
“Exmoor Blue Cheese “
PDO () PGI (✓)

1. Responsible department in the Member State: United Kingdom

Name: Department for Environment, Food and Rural Affairs (Defra)
Food and Farming Group (FFG) Regional Foods Team

Address: Area 5e, 9 Millbank
c/o Nobel House
17 Smith Square
London, SW1P 3JR
United Kingdom

Tel: 0207 238 6075

Fax: 0207 238 5728

Email: Protectedfoodnames@defra.gsi.gov.uk

2. Group:

Name: Exmoor Blue Cheese

Address: Willett Farm
Lydeard St Lawrence
Taunton
Somerset
TA4 3QB

Tel:

Fax:

Composition: producer/processor (1) other (1)

3. Type of product: Cheese 1.3

4. Specification (summary of requirements under Art.4 (2))

4.1. Name of Product: Exmoor Jersey Blue Cheese

4.2. Description: Full-fat blue-veined soft cheese with a average fat content of 34%. Typified by a rich yellow colour and buttery texture. Made from unpasteurised Jersey cows' milk.

4.3. Geographical area: That part of the counties of Devon and Somerset from Barnstaple along the coast to the town of Watchet, the steam railway line from Watchet until it is crossed by road B 3227, road B 3227 west until it crosses road A 361, road A361 west into Barnstaple.

4.4. Proof of origin: The cheese has been produced using traditional hand methods on the applicant's farm since 1986. From 1990, milk solely from the Jersey breed of cow has been used to make this distinctive soft cheese.

4.5. Method of production: Milk is heated to 70° F and starter is added. The milk is then heated to 85 to 90° F and this temperature's held for three to five hours. Vegetarian rennet and Penicillin roqueforti are added during this period. The curd is allowed to set before being cut and transferred with hand-Stainers to twopart moulds and left to drain. After both six and 18 hours the moulds are turned. Twenty-four hours later the cheeses are put into a solution of brine for approximately six hours, then left to drain for a further 36 hours, during which time they are turned twice. After needling of both faces by hand, the cheeses are transferred to the maturing room and sprayed on both sides with Penicillin candidum. Exmoor Jersey Blue is left to mature for three to ix weeks and turned every other day.

4.6 Link: The warm wet climate and the red topsoil derived from the underlying old and new red sandstone combine over a long grazing season to give lush pasture, which produces richly flavoured milk.

4.7 Inspection Body:

Name : Trading Standards Service

Address: County Hall

Taunton

Somerset

TA1 4DY

Tel:

Fax:

Email:

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

4.8. Labelling: The approved PGI symbol will be used at point scale or on any packaging containing the product.