

PRODUCT SPECIFICATION

“Teviotdale Cheese”

PDO () PGI (x)

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

2. Applicant Group:

Name: Easter Weens Enterprises

Address: Easter Weens Farm,

Bonchester Bridge,

Roxburghshire

Scotland

TD9 8JQ

Tel:

Email:

Name: Mrs Brenda Leddy

Address: Stich Hill Jersey

Garden Cottage Farm

Stich Hill

Kelso

TD9 7TJ

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

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:

“Teviotdale Cheese”

4.2. Description:

Teviotdale cheese is a full fat hard cheese containing a minimum of 48% milk fat in dry matter and a maximum of 48% water. The cheese is made from unpasteurised whole milk from Jersey cows. Teviotdale is a cheese with a natural white crust. It is pressed and does not soften with time and temperature. It will keep for up to 4 months at around 10°C, growing darker from the outside inwards all the time.

The cheese has the following characteristics:

Flavour:	- fresh, slightly salty and tangy
Colour:	- uniform yellow throughout
Body:	- compact and firm
Texture:	- close and smooth
Finish and appearance:	- cylindrical with a natural white crust, 140mm diameter, height 100mm, approximately 1,110 grams

4.3. Geographical area:

The area in which the herds of Jersey cows are grazed from which the milk is obtained and where the cheese is made and matured is defined as the border lands of England and Scotland, including the river systems of the Tyne, the Tweed and the Solway Firth. The designated area falls within a radius of 90 kilometres from the summit of Peel Fell on the border and in the middle of the Cheviot Hills.

4.4. Proof of Origin:

4.5. Method of production:

The cheese is made from the morning and evening milk of Jersey cows, which is not heat-treated in any way, by the following unvarying method.

Evening milk is kept chilled overnight and warmed to 32°C before mixing with the morning milk immediately after the end of morning milking.

Starters are added and stirred into the milk.

The milk is decanted into stainless steel pails or aluminium basins and incubated at a temperature in the range of 25°C to 30°C for 1.5 hours.

Rennet is added and stirred into the milk. After one hour the curds are cut and allowed to settle for half an hour when they are decanted into moulds with tops.

The tops are removed after three hours and the cheeses are turned. Three hours later the cheeses are turned again.

The moulds are removed completely and the newly formed cheeses are placed one by one (four in total) in larger moulds lined with plastic matting. One hour later they are turned again and then left overnight in the moulding room at 25°C.

Next morning they are turned again and the matting removed. The cheeses are then pressed for 24 hours being turned once after 12 hours.

After pressing the moulds are removed and the cheeses float in brine for 9 hours at 13°C.

After brining the cheeses are placed on "wire trays" in the "temperate room" at 13°C where they remain for four days being turned daily.

The cheeses are then moved into a temperature controlled room at 11°C for maturing where they remain for 15 days, being turned daily.

The cheeses are then wrapped and individually boxed and are held at 4°C prior to despatch.

4.6. Link:

Teviotdale cheese was invented and developed at the Easter Weens farm in 1983/84.

Like Bonchester Cheese (also developed at Easter Weens) it is made from unpasteurised Jersey milk of exceptional hygiene quality and the same cheese making method is followed in the early stages of production.

But because it is pressed, and four times the size of the larger of the two Bonchester cheeses, it keeps longer and does not ripen to a runny cream. It merely mellows to a darker colour.

The cheese was invented to supply the Christmas demand for cheeses by using milk from the quieter autumn months but it is now in demand throughout the year. The characteristics of the cheese are essentially due to the geographical environment in the Border lands of England and Scotland. The soils are derived from the border clay

overlying Silurian, old red sandstone and carboniferous limestone rocks. The rainfall is consistent and ranges from 750mm to 1000mm in suitable sites for milk production. The average air temperature ranges from 3°C in January to 16°C in July. These conditions support grasses and other herbs which are characteristic of this region. As grass provides the main diet of the Jersey cows either grazed or conserved as silage or hay, the flavour of these pastures passes into the cheese. This combined with the microbial flora that has colonised the dairy and the unvarying cheese making practices gave the cheese its specific properties which are highly regarded in the specialist cheese market.

The border county has been subjected to many geological actions mainly volcanic and glacial. Lowland features in the Border county have weathered to soft profiles, there is an absence of rugged outlines (as in the Highlands of Scotland) and a greenness typical of lowland hill country. This rock is of the lower Silurian period, sandstones which have weathered away into soil deep enough to maintain sheep pastures and in the valleys rich enough to give the fertile lands of Tweeddale. The bulk of Cheviot country is natural grassland because the large amount of calcium present in the land prohibits the growth of heather.

The valleys of the Tweed and its tributaries have a wide divergence of climatic conditions, rainfall varies from 30 inches annually in the coastal belt to over 70 inches on the high ground south of Hawick. The prevailing conditions ensure early springs and milk autumns, but cool summers and severe winters.

This unique landscape gives rise to grazing whose flavour comes out in the raw material for the cheese. The milk used for the production of these cheeses is not pasteurised or heat treated to retain its full flavour.

4.7. Inspection body:

Name: Scottish Food Quality Certification Ltd

Address Royal Highland Centre

10th Avenue

Ingliston

Edinburgh

EH28 8NF

Tel: 0131 335 6615

Fax: 0131 335 6601

Email: enquiries@sfqc.co.uk

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

4.8. Labelling

Each cheese carries a Teviotdale Cheese label. The emblem on the label depicts the Harwick Cornet carrying a banner captured from English raiders at Hornshale after the battle of Flodden in 1514.