

SPECIFICATION

COUNCIL REGULATION (EU) No 1151/2012 on protected geographical indications and protected designations of origin

“Traditional Welsh Caerphilly/Traditional Welsh Caerffili”

EC No:

PDO () PGI (x)

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

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

EU Food Policy Team – Food and Policy Unit

Area 1A

Nobel House

C/o 17 Smith Square

London

SW1P 3JR

United Kingdom

Tel: +44207 238 6075

Fax: +44207 238 5728

Email: protectedfoodnames@defra.gsi.gov.uk

2 GROUP

Name: Carwyn Adams -Traditional Welsh Caerphilly Cheese Producer Group

Address: Glyneathinog

Lancych

Boncath

Cardigan

Camarthenshire

Tel.: 01239 710432

Fax: 01239 710 432

e-mail: info@cawscenarth.co.uk

Composition: Producers/processors (4) Other (§)

3 TYPE OF PRODUCT

Class 1.3

4 SPECIFICATION

4.1 Name:

“Traditional Welsh Caerphilly//Traditional Welsh Caerffili”

4.2 Description:

“Traditional Welsh Caerphilly/ Traditional Welsh Caerffili” is a “Caerphilly” styled hard cheese made in Wales from milk produced on Welsh Farms. The cheese can be made from pasteurised or raw cow’s milk and produced using either organic or non-organic cow’s milk. It is the only native cheese of Wales.

“Traditional Welsh Caerphilly//Traditional Welsh Caerffili” is produced as a flat round shaped cheese with a uniform consistent creamy white texture. The outside of the cheese is smooth and intact and may have a slightly moulded coat which historically was presented dusted with fine oatmeal or flour when sold. “Traditional Welsh Caerphilly//Traditional Welsh Caerffili” is a fresh young cheese with a mild slightly “lemony” taste and a fresh lingering after taste. This taste will develop on maturity to have a more pronounced, fuller, but still mild flavour. “Traditional Welsh Caerphilly//Traditional Welsh Caerffili” has a fresh cheese aroma and a smooth close and flaky texture. The cheese will contain individual and small variations, as with any artisanal product. The cheese is made to be eaten young from 10 days old or can be matured for up to 6 months

Composition of ingredients for “Traditional Welsh Caerphilly//Traditional Welsh Caerffili”

Milk 97.5%

Salt 1-2%

Rennet

Milk cultures 0.5%

Fat content: 45%-55% of the dry matter

Dry Matter; - minimum 55% for younger “Traditional Welsh Caerphilly//Traditional Welsh Caerffili”.

“Traditional Welsh Caerphilly//Traditional Welsh Caerffili” is normally presented as a flat round cheese ranging from 2-4kgs in weight with a diameter of 20-25 cms and a depth 6-12 cms however miniature cheeses can also be made. The cheese is shaped by putting into moulds by hand. The traditional cheese moulds were made of wood but nowadays these wooden moulds have been replaced by plastic. The cheese is sold as a “naked” cheese i.e. not cloth bound.

4.3 Geographical area:

The country of Wales

4.4 Proof of origin:

The milk used for “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” is sourced from Welsh dairy farms. The milk tankers collecting the milk have on-board computers which record the farm details, milk volume, temperature and date of collection and when milk is delivered to the cheese maker a delivery note is provided which gives details of milk volume, tanker route number, milk temperature and delivery date.

If milk is being sourced from the cheese makers own farm it is pumped from the refrigerators bulk tank direct into the cheese vat. Date, volume of milk and temperature of received milk is recorded.

Producers of “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” record the following information on a production record sheet or similar;-

- Milk delivery details;- volume of milk, temp, delivery date, collection time, organic or non-organic milk. The delivery note informs the cheese maker which Welsh dairy farm the milk has come from.
- Record of time and temperature for pasteurising if milk is to be pasteurised.
- Record of starter and starter strains, quantity added and appropriate batch codes.
- Record of temperature and time during the ripening period.
- Record of quantity of rennet and batch code.
- Record of start time of cutting.
- Record of acidity by titratable acidity test or similar throughout the cheese making process.
- Time of scalding;- start temperature, end temperature and duration.
- Record of acidity at end of scalding and when draining of the whey begins.
- The acidity is recorded intermittently throughout the “texturing” stage.
- Record of final titratable acidity before any salt is added.
- Record of when and quantity of salt added.
- Record of length of time cheeses are in the press.
- If cheeses are brined then salt concentration and time spent in the brine tank would also be recorded on the production sheet.
- Record of total number of cheeses produced.

On the Packing sheet or similar the following information is recorded;-

- Number of cheeses produced per batch

Every cheese is then ticketed and given a corresponding date of production which relates back to the original production sheet and the milk from which farm has been used. In addition the following information is provided

- a best before date,

- individual weight,
- set of added ingredients
- address of manufacturers premises
- labelled “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” plus “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” producer logo

The above system enables complete traceability throughout the cheese making process, with the potential for every “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” cheese to be linked back to the Welsh dairy farm from whose milk the cheese has been made.

4.5 Method of production:

Milk from cows produced in Wales is transferred into cheese vats. Starter cultures containing strains such as *Lactococcus lactis* subsp. *cremoris*, *Lactococcus lactis* subsp. *diocetylactis* is added, mixed into the milk and left for 30-60 minutes to “ripen” at a temperature of 28-32 ° centigrade. Rennet is then added at a dilution factor of 15-30ml per 100ml of water per 100 litres of milk and the milk is allowed to coagulate until it reaches a firm consistency. Testing the required “firmness” is carried out by inserting the hand into the curd. When the curd splits cleanly, it is sufficiently firm and ready to cut. The timescale to reach this firmness will depend on various factors such as season, milk quality and temperature of the curd.

Cutting;-When the required texture has been achieved the coagulum is cut with a knife or knives to obtain large cubes of a soft curd. Large cubes 10-14mm cubed are essential in the making of “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” in order to retain the moisture which contributes to the cheeses moist soft velvety texture. At this stage the acidity is tested and should be 0.12% to 0.16% however variations may occur depending upon seasonality and source of milk and is determined by the judgement and skill of the cheesemaker.

- Scalding;-After approximately 10 minutes from the completion of the cutting of the curd, the curd is scalded by gradually heating to 32-35°C in 30-40 minutes. During this time the curd is moved gently to ensure that no pockets of whey remain inside the curd. The scalding temperature is lower compared to other hard cheeses. The lower scalding temperature helps retain the moisture content in the finished product.
- Draining whey;-The acidity is monitored throughout this process and when it reaches 0.15% to 0.23% the whey is drained gently and the curd is piled along each side of the vat/table or where round vats are used around the outside of the vat, allowing channels for the drainage of the whey.
- Texturing; - The curd is continually cut and turned at 10-15 minute intervals until an acidity of 0.23%-0.30% is reached. It is important that the curd is not allowed to chill at any stage of the making process. The curd is then ready for milling and moulding, when it reaches a moist soft velvety/silky texture.
- Milling and moulding;-The curd is broken by hand or knife into pieces the size of walnuts or put through a coarse mill. The broken curd should be packed evenly into the moulds by hand that are lined with cheese cloth, the smaller pieces on the outside.
- Pressing;-The moulded curd is put into press directly after moulding using very light pressure (approximately 1.5 bar). It is removed from the press after 1-2

hours. It is then turned and replaced in the press using increasing pressure.(2 bar). The increasing pressure prevents the immediate loss of cream from the curd at the initial pressing so that it is retained in the cheese.

- Salting;- 1% dry salt is added to the curd at milling. In addition a little salt may be rubbed into the cheese after pressing or the cheese may be brined.
- Brining;- If the cheese is to be brined it is removed from the mould the following day after pressing, trimmed and brined for 12 to 24 hours depending upon the amount of salt required in the cheese which would be in the range of 1% - 2%. After removing the cheese from the brine it is drained.
- Storage;- The cheese is stored/matured at a temperature 10-12°C and is ready to eat from 10 days old or may be kept longer up to 6 months for a matured Caerphilly.

4.6 Link:

“Traditional Welsh Caerphilly/Traditional Welsh Caerffili” has the reputation of being historically Wales’s only native cheese and its “mild lemony taste” is a recognised term used by international cheese judges to describe this specific cheese.

The link between the geographical area and the product is due to the following 2 key factors which contribute to the unique flavour and characteristics of the product.

- Made from cows milk produced on Welsh farms which have been fed, a predominantly forage based diet.
- Specific knowledge and skill base of producers to produce a “Caerphilly” styled hard Welsh cheese. These skills have been developed and associated with Wales since the early 19th century and have remained largely unchanged for generations.

Grassland completely dominates the Welsh landscape with over 96% of agricultural land under grass (Agriculture census 1995). It is these grassland swards with their ability and propensity to grow grass that provides the foundation blocks for the evolution and importance of the Welsh dairy industry and Welsh Cheese making and has significantly contributed to the unique characteristics of “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” cheese. In the lowlands the improved fertile high yielding predominantly perennial ryegrass swards are some of the best grassland swards in the UK with potential annual grass yields of over 18t/dm/ha (Hopkins et al 1995)

Climate influences grass type and grass growth, and Welsh grassland is predominantly a factor of the maritime climate of Wales. Rainfall is plentiful and well distributed with minimal summer soil water stress, and favourable temperatures from the warm south westerly variable winds of the Gulf Stream. The Welsh climate is a major contributor to Wales’ natural capacity for grass growth both on hill and lowland farms. Lowland dairy farms, can achieve a grass growing season averaging 300 grass growing days.(Down et al 1981) This long growing season allows cows to naturally graze outside for up to 10 months of the year and when not out at grass the cows are predominantly fed grass conserved from the same pastures. This ensures that milk from forage is maximised and helps to produce a consistent type of milk from which “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” is made.

Although due to limiting natural conditions, the grass growing season is shorter on the hill.

Historically cheese making was equally important on these hill farms which traditionally were small mixed farms where, dairy product/cheese making, was an important source of agricultural revenue and a key constituent for the farmers families own consumption.

Grass fed cows, as opposed to cows that are fed a more processed diet, have been scientifically proven to produce milk richer in omega 3 fats, vitamin E, beta-carotene and CLA (a beneficial fatty acid named Conjugated Linoleic acid). This fact, plus the grazing of these Welsh pastures, contributes to the flavour and characteristics of "Traditional Welsh Caerphilly/Traditional Welsh Caerffili"

Another factor which influenced the evolvement of the Welsh dairy, dairy product and cheese making industry, and the uniqueness of Welsh milk and Welsh dairy products, was the establishment of the Welsh Plant Breeding Station in Ceredigion in 1919 and its contribution to grass breeding. The grass variety S23 being the main notable achievement. The work carried out by the Welsh Plant Breeding Station, is noted world wide and the grassland management skills of the Welsh dairy farmer have been passed down from one generation to the next.

In 1930, 43% of the 841,000 cattle in Wales were dairy cows or dairy in-calf heifers. The same data which was collected by the University College of Wales between 1929 and 1939 showed that milk and dairy products comprised almost 40% of total agricultural output from Wales. (J.P.Howell 'The financial results of different types of farms in Wales' Welsh Journal of Agriculture 1936-1939) This shows the economic importance of the dairy industry to Wales and it was historically the small family run dairy farm which was the backbone of this industry and which was so important to maintaining rural Welsh communities and Welsh culture. Currently, dairying still remains of vital importance agriculturally, socially and culturally, and in 2012 there were 223,557 dairy cattle in Wales.

History of "Traditional Welsh Caerphilly/Traditional Welsh Caerffili".

"Traditional Welsh Caerphilly/Traditional Welsh Caerffili" is based upon a recipe which dates back well into the 19th century and probably before. Annie Evans records the recipe in her notebook of 1907. At that time it was more of an art than a science. Temperatures at various stages of the process are given, but no acidities. The development of the curd was determined on how it felt to the hand.

It is not known who introduced cheese making skills to the farming communities of Wales, but such skills existed in abundance during the 16th century. "Traditional Welsh Caerphilly/Traditional Welsh Caerffili" is the only native Welsh cheese. As early as 1552-3 Thomas Phaer reported on the great lading of butter and cheese along the Glamorgan coast (Tibbott, M. 'Cheese-Making in Glamorgan', Journal of Ethnological Studies 34 (1995-1996): pp. 64-79) and Port books indicate that the exporting of cheese from Cardiff was a frequent occurrence in the 17th century.

During the 19th century, with the awakening of the need to educate and improve cheese making, dairy schools were established, the first being at Sylfaen near Welshpool in 1889 followed by the course in dairying at the University College of Wales (UCW), Aberystwyth in 1891(Richards, E. Traditional Cheese making in Wales. (Welsh Craft Series Gwasg Carreg Gwalch 2006) Notes taken by student Mari Jones while attending a travelling Dairy School held in 1927 at Pencoed,

Bridgend show that the making of a traditional Caerphilly cheese was well established in many areas of South Wales. At that time training in butter and cheese making was regularly held in *farmhouses, vestries or chapel rooms, parish halls*, village schools and even in the stable yards of local pubs by dairy instructresses. In 1928 thirty maidens and matrons successfully completed a dairy course at Hafod farm Verwig Cardigan (Carmarthen and Teifside Advertiser 26th October 1928).

The dairy schools of the late 19th and early 20th century had a marked influence on the quality and the recipe which developed into the product known as Caerphilly cheese. The qualities were incorporated into various grading schemes, the last being that employed and classified by the National Association of Creamery Proprietors and Wholesale Dairymen (Incorporated) Grading Service for the grading of Butter and Cheese compiled in the 1960's. During the mid-19th Century it was the weekly market held in Caerphilly town which became renowned for selling quality cheese. This primarily occurred because of a Mr Edward Lewis (who was caretaker of the Market Hall) initiating a quality or grading system and Mr Edward Lewis became the official cheese-tester. All cheese found to be of good quality would be stamped with an official circular stamp, with the words "Caws Cymru", "Caws Pur", and "Genuine Caerphilly Cheese". The stamp had a central logo depicting Caerphilly Castle. Edward Lewis died in 1909 when the practice of 'grading' was finally discontinued. The quantity of cheese being offered for sale decreased during the turn of the century due possibly to more wholesalers and other cheese markets evolving, but the market and Cheese Show at Caerphilly continued to be deemed the most important. The words 'Caws Cymru' (Welsh Cheese) among other local names such as Glamorgan cheese or 'the golden cheese of Breconshire' (when ewe's milk was mixed with cows milk,) was how Caerphilly cheese was known, and it is the name that has survived. Sound archives describing how cheese was made in many farming areas of South Wales exist at the Museum of Welsh Life, St Fagans. Skills were passed down from mother to daughter. The vats used were often large pottery bowls. At least two of these bowls made at the Eweny Pottery are still in existence. These must have been made in the latter half of the 19th century, as the kiln for bowls of that size was disbanded in 1920.

Historically, the cheese moulds ("cawstell" in Welsh) for "Traditional Welsh Caerphilly were made of native Welsh hardwoods bound with iron bands. Although elm and sycamore were sometimes used, the wood that was predominantly used was native Welsh Oak. The sizes varied (from 5 1/2" to 18" diameter with an inside depth of 1 1/2 to 18"). The base was pierced with draining holes and wooden followers or lids were custom made to fit. A little dry salt was added to the curd before moulding and it was brined after pressing. After 7 days, the cheese was dusted or rubbed with flour or fine oatmeal. Oatmeal historically being used as oats is a crop most suited to the wetter and colder Welsh climate. These Farmhouse cheeses were always left unbandaged, ("naked" i.e. not cloth bound) nor unlike creamery made cheese which are mostly 'plastic' wrapped.

When the Milk Marketing Board of England & Wales came into operation in October 1933, farmers were able to sell their milk more profitably to a liquid milk depot, and farmhouse cheese making declined. The making of Caerphilly was prohibited during the 1939-45 war time period (when cheese rationing only allowed long keeping cheese such as cheddar to be made) but restrictions were lifted in 1953. The making of Caerphilly cheese began again in a few creameries both in Wales and across the border in England in the late 1950's, coinciding with the increased interest in traditional (and regional) cheese. The creamery at Four Crosses in Montgomeryshire Wales began making Caerphilly cheese in 1957. *At the 1970 Royal International*

Dairy Show at Olympia, London there were 8 entries for Caerphilly cheese – all from creameries (4 from Wales and 4 from England!) In 1971 the MMB allowed Caerphilly cheese to be made at Castle Dairies (a creamery located in the Caerphilly area) as a “special present” to celebrate Caerphilly Castle’s 700th birthday (Western Mail Saturday January 16th 1971). Following the introduction of milk quotas in 1984, many dairy farmers turned to make artisan style cheese, including Caerphilly.

Dairy courses were suspended at UCW Aberystwyth during the wartime period, but recommenced in 1943/44. The early recipes for making Caerphilly relied more on the craft of making cheese than science. That handed out to UCW students (University College of Wales Aberystwyth Dairy Department, Practical Cheese making Instruction Sheet for Caerphilly) in 1964, provides more of the science. The cheese is made to be eaten when young, or can be matured. The matured cheese was an important item of the diet during the lean winter months and before modern methods of storage was available.

The descriptions of the desired colour, texture, aroma and organoleptic properties of “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” in the specification are those provided in documentation to the students of dairy education classes held in the late 19th century and later. These were formally incorporated in the 1960’s version of the NACEPE (National Association of Creamery Proprietors and wholesale Dairymen (Incorporated)) Scheme for Grading of Butter and Cheese. This scheme was introduced in 1941 but has long since been disbanded.

Cheese making is both an art and a science that requires skill throughout the cheese making process. The skill base for making “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” has been developed and associated with Wales since the early 19th century. Particular skills associated with the making of “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” which contributes to its unique specificity of product are listed below:-

- Testing the firmness of the curd by hand. When the curd splits cleanly it is ready for cutting
- Cutting the curd into large cubes with a knife, for comparison purposes, when producing a cheddar the curd would be cut into the size of rice grains. Cutting with a knife produces a “clean” cut. Cheese makers are trained to cut the curd into large cubes which is essential for fat and moisture retention in the finished product and helps produce a moist soft velvety textured curd. The cheesemaker uses skill, judgement and is trained to identify the correct texture and “feel” of the curd.
- Scalding temperature for “Traditional Welsh Caerphilly/ Traditional Welsh Caerffili” is lower than other hard cheeses which again helps retain the moisture content in the finished product. The high moisture content of Traditional Welsh Caerphilly which is a min 55% dry matter contributes to the unique characteristic of the cheese. Throughout all stages of the cheese making process the cheese maker will carry out acidity checks to monitor acid development. The specific acidity range and moisture content achieved during the cheese making process contributes to the desired texture and flavour of “Traditional Welsh Caerphilly/ Traditional Welsh Caerffili”. The correct acidity range and moisture content is achieved from the specific skill, knowledge and training of the cheesemaker.

After the cheesemaker has recognised (by training) that the curd has reached the correct, moist soft velvety texture, the curd is broken into pieces the size of walnuts and packed by hand into the cheese moulds. “Traditional Welsh Caerphilly/ Traditional Welsh Caerffili” cheesemakers are trained to know how to traditionally

press the cheese to produce the specific size and shape required. “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” is a relatively small cheese in comparison for example to a 20kgs cheddar. In contrast modern commercial creamery technology often uses vacuum rather than traditional pressing. The light initial pressure applied for “Traditional Welsh Caerphilly/Traditional Welsh Caerffili” (1.5bar), enables the shape of the cheese to be maintained without the loss of the cream. The skill of traditional pressing “Traditional Welsh Caerphilly/ Traditional Welsh Caerffili” is a skill base in Wales that has been passed down through the generations.

Quotes;-

“Traditional Welsh Caerffili has a very fresh taste and is a great palate cleanser. It is particularly good for cooking dishes such as the Welsh Glamorgan sausages” Judges comments from the True Taste of Wales Award

“A superb entry that fully satisfied the True Taste of Wales awards values of authenticity and consumer pleasure. It is a tremendous proud looking cheese and superbly balanced”

“Traditional Welsh Caerphilly/Traditional Welsh Caerffili” is widely recognised as a quality artisanal Welsh cheese and has won numerous awards including;-

Caerfai Traditional Welsh Caerphilly won the Silver award at the Royal Welsh Show 2012 in the Best Farmhouse Caerphilly category

Caws Cenarth Traditional Welsh Caerphilly won the Gold award at the Royal Welsh Show 2012 in the Best Farmhouse Caerphilly category

Caws Cenarth Traditional Welsh Caerphilly won the Gold award and Best Welsh Cheese at the British Cheese awards 2005 and 2006

4.7 Inspection body:

Name: Carmarthenshire County Council

Address: Public Health Section,

3, Spillman St,

Carmarthen SA31 1EL

Tel.: 01267 234567

Contact – Mrs Lon John

e-mail: direct@carmarthenshire.gov.uk

4.8. Labelling: