


PRODUCT SPECIFICATION

“Dovedale Cheese”

PDO () PGI ()

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. Group:

Name: Dairy Crest Limited
Address: J M Nuttall
Hartington Creamery
Buxton
Derbyshire
Tel:
Email:
Composition: Producer/processors (1) other (0)

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 Of Product:
Dovedale Cheese

4.2 Description:

Blue veined full fat soft cheese.

Physical Characteristics/Product Description

- i) Appearance: Creamy white with uniform blueing ii) Body and Texture: Smooth and open
- iii) Flavour: Clean, distinctive, free from off and yeasty flavours and taints, and foreign bodies
- iv) Free from all foreign matter
- v) Age at Despatch: Normally between 3-4 weeks from manufacture. However, providing cheese quality is satisfactory, cheese may be despatched outside these limits.

Nutritional Information 100g

gives you:

Energy	1391kJ 336kcal
Protein	18.8
Carbohydrate	Nil
Fat	30.0g

Finished Product Standards

Tested in accordance with Dairy Crest Standard Methods

i) Chemical Composition (at despatch)

	<u>Target</u>	<u>Range</u>
% Moisture	Max 60	40-60
% Fat	Min 20	25-35
% Salt	N/A	2.0-4.0
pH	N/A	5.0-6.0

ii) Microbiological Specification (at despatch)

	Target	Acceptable	Reject
Coliform/g	<100	100-1000	>1000
E Coli/g	<50	50-500	>500
Staphylococcus aureus (coagulase +ve)	<20	20-100	>100

Listeria			
monocytogenes	Absent	Absent in 25g	Present in 25g
Salmonella	Absent in 25g		Present in 25g
(2 samples/Yr)			

Shelf Life

32 days from day of despatch.

Coding Inner N/A

Outer Best Before, Product description, Weight, Packing date and OMAC code

4.3. Geographical area:

Fifty miles from Dovedale.

4.4. Proof of origin:

Raw Material Specifications

All ingredients are purchased from approved suppliers in accordance with BS5750 Quality Management System.

General

All processes and procedures to be carried out under hygienic conditions and in accordance with good manufacturing practices of the Dairy and Food Industry. The product to comply with all relevant UK and EEC Statutory Requirements. No changes to occur to product specification with prior agreement from Technical Service Department, Dairy Crest, Crudgington, Telford, Shropshire TF6 6HY.

4.5 Method of production:

Recipe/Formulation:

<u>Ingredient</u>	<u>Typical Content</u>
Whole milk	96.5%
Starter Culture	0/5%
Rennet	Trace
Blue Mould Culture	Trace
Salt	3%

Milk Intake – Specific designated milk field

Pasteurisation – Starter culture production, add starter and blue mould cultures

(strains used developed at Hartington), add rennet

Curd production

Cutting/Drainage

Hoop fill

Process

Drainage

Brining

Piercing

developed at Hartington utilising skills of
cheesemaker. Therefore critical to product quality

Maturing – specific storage conditions at discretion of cheesemaker (ie time)

Washing/Drainage

Grading – discretion of cheesemaker

Wrapping

Overwrap

Ingredient Declaration

No added ingredients other than starter, rennet and salt, blue mould culture as permitted by 1970 Cheese Regulations without declaration on label.

Available as/pack size

Weight: Av – 2.5kg Range – 2.0 – 2.75kg

Shape: Cylinder Height 60-80mm

Dimension: Approx Range Diameter 200mm

Weight Control

Cheese supplied to individual random weights

Metal detection

This product is not subjected to metal detection at present.

Packaging

Inner

Foil wrap to whole cylindrical shaped cheese.

Shrink wrap film overlap

Aluminium foil 0.007 – 0.055 gauge

PVC coated

Outer

Pre-formed cardboard case

Dimensions 224 x 224 80mm internal

Current Labelling

<u>Inner</u>	Pre-printed label
<u>Outer</u>	Thermal Printed label

Palletisation

Maximum number of cheese/pallet – 200 stacked on a standard pallet – 20 cheese/layer. 12 layers high. The pallet is secured by strapping, corners and edges of cartons on top layer are protected with v-board cardboard edging strips.

Storage/Handling

Cheese is stored during maturation at 8-14°C and 80-90% Relative Humidity (RH). The product is despatched in a clean, refrigerated vehicle at 5°C.

4.6 Link:

Hartington in the County of Derbyshire has been a blue cheese manufacturing site since approximately 1870. Dairy Crest Limited is probably the largest UK English cheddar and regional cheeses manufacturer producing approximately 65,000 tonnes of cheese per annum. The milk used for this cheese is drawn from the Peak District from local farms. The temperate climate of the Peak District being of crucial importance to the production of this cheese which contains 96.5% whole milk. The applicant's expertise and years of experience in producing blue cheeses, eg Stilton, are used in the production of this cheese as are the traditional blue cheese methods of Hartington. The cheese originates in this area due to Hartington's reputation in the production of blue cheese and its use of authentic, unvarying local methods which utilise Hartington's traditional blue cheese skills.

The milk for Dovedale is produced at Hartington in Derbyshire from milk produced in the counties of Derbyshire, Nottinghamshire and Staffordshire. This area is ideal for production of the grass which the cows that provide the milk for the cheese graze upon. At peak times it is necessary to bring milk in from the neighbouring counties of Shropshire and Cheshire, this is compared to the local milk and blended to produce milk which is directly comparable to that used at other times.

The production of the cheese within the creamery is carried out by three staff only, the consistent quality of the cheese is highly dependent on their skills which have been

handed down from generation to generation. The cheese is ripened within the creamery where the unique flora of bacteria and moulds influence significantly the individual characteristics of the cheese.

The creamery first opened in the 1870s, it started to produce a blue cheese, Stilton, in 1886. The current workforce is drawn from the same area, and quite often, the same families as the original workforce in the 19th century. The cheese is produced by three members of this current staff. The skills involved have been passed down from generation to generation and result in a constant and high quality product.

The processes by which DOVEDALE cheeses are made, although ascertainable as to time, temperature, amount of salt and time of ripening, needs also, to be successful, to be augmented by a good deal of local knowledge and know how of the above mentioned producer in the said area. Evidence suggests that DOVEDALE cheeses must be made in the said area and therefore that any cheese made under the same process in a different geographical area could not bear the name.

The product is unique to the area it is produced in. The manufacturing process involves different starter cultures, fat, acidity and moisture levels to other blue cheese. The cheese is dipped in brine during maturation. This process is unique to Dovedale within the United Kingdom and produces a cheese with a soft creamy texture. The atmosphere in the dairy's ripening stores with its unique form of bacteria, yeasts and moulds contributes to the flavour and texture of the product.

4.7 Inspection body:

Name: Staffordshire Trading Standards

Address: Staffordshire County Council

2 Staffordshire Place

Tipping Street

Stafford

ST16 2DH

Email: alison.richardson@staffordshire.gov.uk

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

4.8 Labelling

N/A