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Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council.

SINGLE DOCUMENT

'Traditional Welsh Caerphilly/Traditional Welsh Caerffili'

EC No:

PGI ( )PDO (X)

1. NAME(S) [OF PDO OR PGI]

'Traditional Welsh Caerphilly/Traditional Welsh Caerffili'

2. MEMBER STATE OR THIRD COUNTRY

United Kingdom

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product [listed in Annex XI]

Class 1.3 Cheeses

3.2. Description of product to which the name in (1) applies

"Traditional Welsh Caerphilly/ Traditional Welsh Caerffili" is a "Caerphilly" styled 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/ Caws 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. "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 which 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 Caerphilly Cheese/Traditional Welsh Caerffili".

"Traditional Welsh Caerphilly Cheese/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.

"Traditional Welsh Caerphilly Cheese/ Traditional Welsh Caerffili" is predominantly sold in markets and other speciality cheese outlets.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

Cow's milk (organic or non-organic, unpasteurised or pasteurised) produced from dairy farms anywhere in Wales

Salt

Rennet

Starter cultures containing strains such as Lactoccocus lactis subsp.cremoris, Lactoccocus lactis subsp diocetylactis.

3.4. Specific steps in production that must take place in the identified geographical area

The following production steps must take place in the designated geographical area;-

- Milk produced from Welsh dairy farms.
- If appropriate, pasteurisation of milk
- Milk transferred into cheese vats, starter and rennet added and milk allowed to coagulate.
- Coagulum cut to release the curds from the whey.
- Curds and whey scalded.
- Draining whey
- Texturing the curd
- Milling and moulding
- Pressing
- Brining – (where dry salting is practiced the salt is added and mixed into the curd before moulding)
- Storing

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

N/A

3.6. Specific rules concerning labelling of the product the registered name refers to

"Traditional Welsh Caerphilly/Traditional Welsh Caerffili" must be labelled with the product logo below:-

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The country of Wales

5. LINK WITH THE GEOGRAPHICAL AREA

"Traditional Welsh Caerphilly/Traditional Welsh Caerffili" is made in Wales from cows milk produced on Welsh farms. The soil and climate of the designated area underpins the reputation that Wales has for being one of the best countries in the world for growing grass. Grassland completely dominates the Welsh landscape with over 96% of agricultural land in Wales under grass (Agriculture census 1995). It is this ability and propensity to grow grass that underpins and provides the foundation blocks for the evolvement and importance of the Welsh dairy industry and Welsh cheese making. Traditional Welsh Caerphilly/ Traditional Welsh Caerffili is historically Wales's only native cheese.

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) with potential annual grass yields of over 18t/dm/ha (Hopkins etal 1995). This long growing season in the lowlands allows cows to naturally graze outside for up to 10 months of the year and milk from grass is maximised. Although due to limiting natural conditions, the grass growing season is shorter on hill farms, historically the making of "Traditional Welsh Caerphilly/Traditional Welsh Caerffili" cheese was equally important on these small mixed farms where Caerphilly cheese making was both an important source of agricultural revenue and a key constituent for the farmers' families own consumption.

Caerphilly cheese is the only cheese which is native to Wales and as such the history of cheese making in Wales is synonymous to the history of Traditional Welsh Caerphilly/Traditional Welsh Caerffilli" cheese making. Although historically the cheese was produced predominantly in South Wales it is now made throughout the country.

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. Notes taken by students Annie Evans and 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. The descriptions of the desired colour, texture, aroma and organoleptic properties of "Traditional Welsh Caerphilly/ Traditional Welsh Caerffili" in this Single Document are the same as those provided in documentation to these Welsh dairy students. These unique qualities of Caerphilly Cheese 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 since been disbanded.

Although historically the cheese was made in the Caerphilly area and throughout South Wales 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 the caretaker of the Market Hall) initiating a quality or grading system and Mr 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.

When the Milk Marketing Board of England & Wales (MMB) 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 cheeses such as cheddar to be made) but restrictions were lifted in 1953 and the making of Caerphilly cheese began again in a few creameries in Wales, for example, the creamery at Four Crosses in Montgomeryshire began making Caerphilly cheese again in 1957. 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).

Traditional Welsh Caerphilly is a unique artisan cheese and will contain subtle nuances as would any artisan product which depends on seasonal milk quality. The cheese is made to be eaten when young, from 10 days, or can be matured for a more pronounced fuller but still mild flavour. The matured cheese was an important item of the diet during the lean winter months and before modern methods of storage was available. When eaten young it has a mild "slightly lemony" taste and a fresh lingering after taste with a fresh cheese aroma and a smooth close flakey/crumbly moist soft velvety texture. It is normally presented as a flat round shaped cheese ranging from 2-4kgs with a diameter of 20-25cms and a depth of 6-12cms. And is unbandaged.

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

- Testing the firmness of the curd by hand. When the curd splits cleanly it is ready for cutting
- Cutting the curd into large cubes which is essential for moisture retention which gives Traditional Welsh Caerphilly a moist soft velvety texture during making.
- Scalding temperature lower than other hard cheeses which helps retain the moisture content in the finished product.
- Monitoring the acidity throughout the cheese making process.
- Breaking the curd into pieces the size of walnuts and packing into cheese moulds by hand.
- Knowing when and how to increase pressure during pressing to prevent the immediate loss of cream.

"Traditional Welsh Caerphilly/Traditional Welsh Caerffili" is a cheese that has worldwide reputation as being a quality artisanal Welsh cheese and is recognised as being the only native cheese of Wales. It 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

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

https://www.gov.uk/government/publications/protected-food-name-traditional-welsh-caerphilly-and-traditional-welsh-caerffili-pdo