EC Regulations on Protection of Geographical Indications and Designations of Origins

Application Form: Registration PDO Fast Track

The following information must be provided by producers/processors wishing to apply for the registration of Community protection of a designation of origin or a geographical indication for an agricultural product or a foodstuff under Regulation (EEC) No.2081/92, which is currently legally protected or established by usage.

A separate application is required for each agricultural product or foodstuff.

The completed application form together with all supporting documentation and the application fee should be sent to The Quality Council of Food from Britain, 301-344 Market Towers, New Covent Garden Market, London SW8 5NQ.

1. Name of the agricultural product of foodstuff for which registration is sought

   BUXTON BLUE

2. Type of Product

   CHEESE

3. Name of the Applicant

   DAIRY CREST LIMITED

4. Name and address of the person responsible for co-ordinating the Applicant's activities in respect of this application

   Agent: Haseltine Lake Trademarks

   Contact: Miss Hoda Barakat

   Address: Hazlitt House, 28 Southampton Buildings, Chancery Lane ,
   London, WC2A 1AT

   Telephone:071-242 4176 Fax No:071-404 7028

5. Details of the Applicant

The address of the production/processing unit of the applicant is:

Dairy Crest Limited, JM Nuttall, Hartington Creamery, Buxton, Derbyshire

- We confirm that we are the only producer of the product or foodstuff in the geographical area defined in the application

- 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.

- We should emphasise the local expertise and knowledge used in the manufacture of this product. There are currently only three people in the applicant company making the same and it is a part of the blue cheese family made in Hartington for many years.

- The Applicant's expertise and years of experience in producing blue cheeses, e.g. 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.

6. Product Specification

A product specification is provided as Schedule 1

7. Details of the Current Trade Mark or Evidence to Demonstrate that the name has become Established by Usage

- There is a trade mark registration for the mark DAIRY CREST BUXTON BLUE, No.1510447, a copy of the registration certificate is attached as Schedule 2.

- The name had also become established by usage in major multiple stores since 1990.

8. Undertaking

Subject to the entry of BUXTON BLUE in the Community Register of protected designations of origin and protected geographical names.

We undertake to:

(i) Produce/prepare BUXTON BLUE in accordance with the registered product specification;

(ii) Provide the authorised inspection body, during normal working hours, access to all the Group's units where the agricultural product or the foodstuff subject to Community protection of a designation of origin or a geographical indication is produced, prepared and/or stored and to all relevant records and supporting documentation.

(iii) Pay all appropriate charges relating to the Scheme.

Signed on behalf of the Applicant/Applicant Group

Name: Haselline Lake TMLS

Position: Trade Mark Agents.

Date: 20/1/94

Our Ref: .....38876/002.....

SCHEDULE I

PRODUCT SPECIFICATION

1. **Product**

Buxton Blue

2. **Legal Description**

Blue Veined Full Fat Hard Cheese

3. **Manufactured**

Dairy Crest
J.M. Nuttall Group
Hartington Creamery
Buxton
Derbyshire

4. **Definition of Geographical Area**

The geographical area referred to in this application is a 30 mile radius of Buxton.

5. **Available as/pack size**

Weight:	Av - 8.0kg	Range - 7.5 - 8.5 kg
Shape:	Cylinder	
Dimension:	Approx Range	Height 190-220mm Diameter 200mm

6. **Physical Characteristics/Product Description**

A coloured, blue veined cheese made from pasteurised cows' milk.

i)	Appearance:	Even russett colour with evenly dispersed blue veins
ii)	Body and Texture:	Close textured, smooth body which gradually becomes softer and more smooth as the cheese matures.
iii)	Flavour:	Mellow and creamy with the characteristic tang of blue cheese. Free from harsh, bitter or fruity flavours.

iv) Free from all foreign matter

v) Age at Despatch: Normally between 4 - 10 weeks from manufacture. However, providing cheese quality is satisfactory, cheese may be despatched outside these limits.

7. Ingredient Declaration

Added Ingredient: Colour E160(b)
or
Added Ingredient: Colour : Annatto

8. Nutritional Information

Suitable for Vegetarians

100g gives you:

Energy	1739 kJ 419 kcal
Protein	26.0g
Carbohydrate	0.1g
Fat	35.0g

9. Recipe/Formulation

Ingredient	Typical Content
Whole milk	98.505%
Whey Cream	1.1%
Starter culture	0.035%
Coagulant	0.01%
Mould spores	0.02%
Salt	0.3%
Annatto	0.03%

10. Raw Material Specifications

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

11. Finished Product Standards

Tested in accordance with Dairy Crest Standard Methods

i) Chemical Composition (at despatch)

	Target	Range
% Moisture	Max 48%	35-48%
% Fat in dry matter	Min 48%	48-60%
% Fat	37.5%	31-39%
% Salt	1.5%	1.1 - 1.8%

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 in 25g	Absent in 25g	Present in 25g

12. **Shelf Life**

6 weeks from day of despatch.

13. **Coding**

Inner	N/A
Outer	Product description, , Best Before, Weight, OMAC code.

14. **Weight Control**

Cheese weighed individually and net weight totalled.

15. **Metal Detection**

This product is not subjected to metal detection at present.

16. **Packaging**

Inner	10" Diameter cheese caps/bases	SLC Code 157-088-9
	9" x 28" binders	SLC Code 157-099-4
	Plain G/Proof	500 x 750mm 38 GSM SLC Code 157-236
Outer	Whole cheese plain case SLC Code 249639	

17. **Current Labelling**

Inner	Pre-printed Buxton Blue label
Outer	Herbert OCM weight label

18. **Palletisation**

Maximum number of cases/pallet - 100 stacked neatly on a standard pallet - 20 cases/layer, 5 layers high. The pallet is secured by strapping, and corners and edges of cartons on top layer are protected with v-board cardboard edging strips. Slotted card is placed on third layer to tie pallet together.

19. **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.

20. **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 in the Hartington Creamery.
The product to comply with all relevant UK and EEC Statutory Requirements.
No changes to occur to product specification without prior agreement from Technical Service Department, Dairy Crest, Crudgington, Telford, Shropshire TF6 6HY.

21. **Details bearing out the link with the geographical environment or specified geographical origin**

The processes by which BUXTON BLUE 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 BUXTON BLUE cheeses have been 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. Atached is a statement of the method of production of this cheese marked in the left hand column with some unique points regarding the geographical origin of the same.

22. **Proposed Labelling details**

Provided that the present Application is accepted, BUXTON BLUE labels will bear the European Community logotype as well as the word BUXTON BLUE in order to inform the public that the product has been granted a Protected Designation of Origin.

UNIQUE POINTS FOR P.D.O.

BUXTON BLUE

SPECIFIC MILK FIELD

Milk Intake

Addition of whey cream ← SEPARATED FROM WHEY & CHARACTERISTIC OF MILK @ CHEESEMAKING @ HARTINGTON

Pasteurisation

STRAINS OF STARTER CULTURE UNIQUE DEVELOPED THROUGH DEVELOPMENT @ HARTINGTON.

Starter Culture Production

Addition of i) Annatto
ii) Blue Mould Culture
iii) Rennet

PROCESS DEVELOPED @ HARTINGTON, UNIQUE TO THIS PRODUCT.

∴ SKILLS OF CHEESEMAKER PARAMOUNT TO QUALITY OF PRODUCT

Curd Production

Cutting/Scalding/ Draining

Breaking/Turning

Salting

Milling

Hoop Filling

Pressing

Bandaging

STORAGE CONDITIONS UNIQUE TO D.C. HARTINGTON. GRADED ACCORDING TO THE DISCRETION OF CHEESEMAKER.

Maturing — Piercing

Packing

Weight Checks

Metal Detect

Pack into BOC Trays

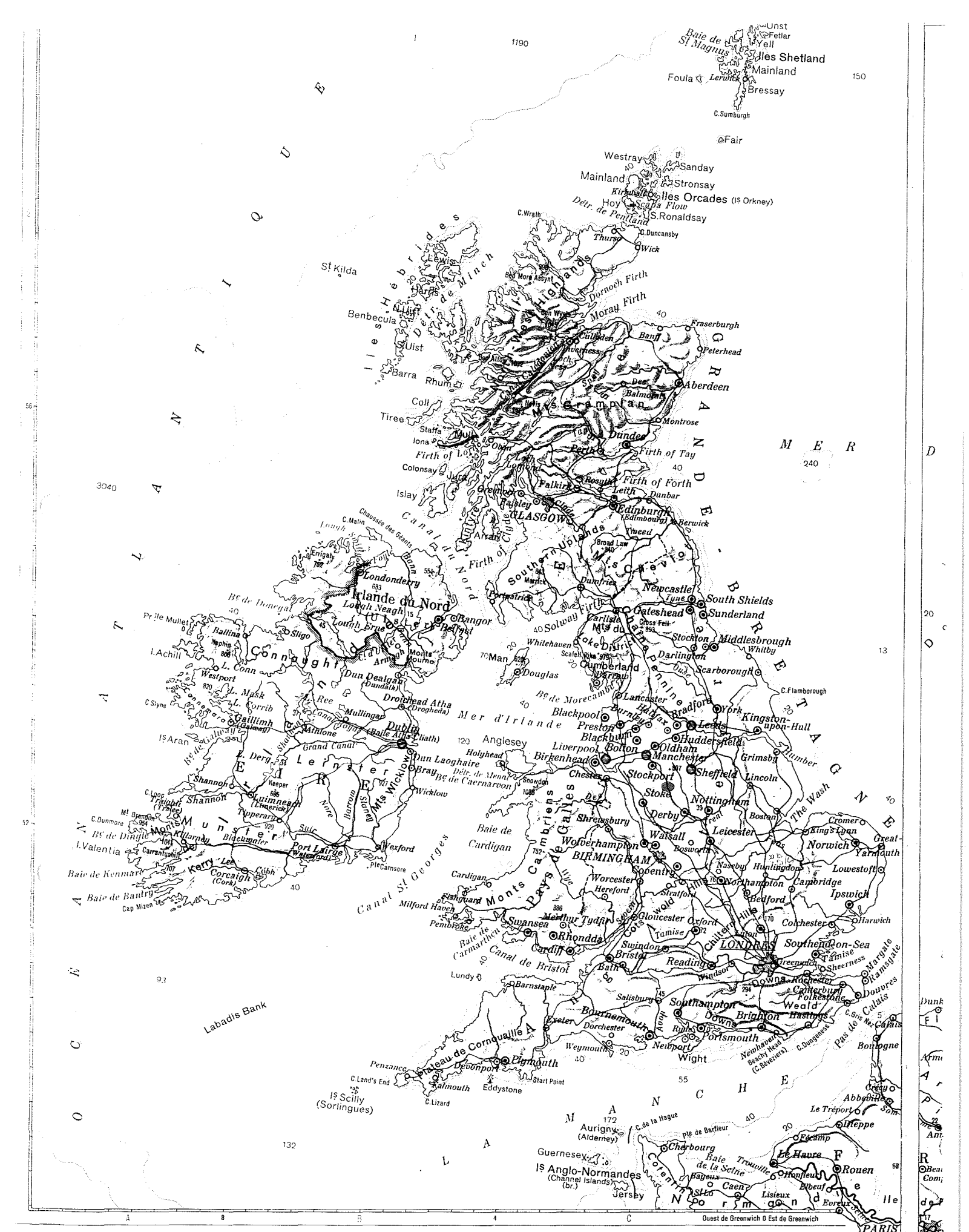
Despatch (1-5°C) (SS)



BUXTON BLUE

Geographical area :

Derbyshire
Nottinghamshire
Staffordshire



• BUXTON (ville)

BUXTON BLUE

1. Justification of the link between the product concerned and the defined geographical area as referred to in Article 2(2) (a). Additionally that the quality and characteristics "are essentially due to a particular geographical environment"

The milk for Buxton Blue is produced at Hartington in the county of Derbyshire. The designated area is a high limestone area with a thin top soil, and high average rainfall producing high quality grazing with a sward which is characteristic of the area. In the winter months the cows are fed upon grass conserved from the same pastures as grazed in the summer months. This produces a consistent type of milk. At peak times it is necessary to bring in milk 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 milk used at other times.

The production of the cheese within the creamery by master cheesemakers and the finished cheese is highly dependent on the skills of blue cheese making which are often handed down from generation to generation.

2. Proof of usage

Attached are copies of cuttings from a selection of magazines and a label.

3. Justification for the criteria laid down in Article 1 of Regulation (EEC) No 2037/92.

a) authentic and unvarying methods.

The creamery first opened in the 1870's, it started to produce Stilton cheese, another blue cheese, 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.

b) the geographical area defined possesses characteristics which differ appreciably from those of neighbouring areas, and/or the characteristics of the product are different.

The product is unique to the area it is produced in. This is 15 miles from the town of Buxton from which the cheese takes its name. The manufacturing process not only uses milk of a specific type it also involves different starter cultures, fat, acidity and moisture levels to other blue cheeses. The cheese has a russet colour and is covered in cloth during maturation which prevents a coat from developing and produces a clean outside.

4. Derogation in Article 2(4) of Regulation (EEC) No 2081/92. The raw materials of the products concerned come from a geographical area larger than or different from the processing area.

Most of the milk used in the manufacture of the cheese comes from cows grazed in the county of Derbyshire, particularly within a 15 mile radius of the town of Buxton. Following the implementation of EC quotas and the consequent rigidity and decline in supply of milk it has become necessary to bring in milk from outside the designated area from time to time in order to continue production of the cheese at this time. This is from the surrounding counties of Shropshire and Cheshire.

The most important person within the creamery is the cheesegrader who ensures that the cheese is consistent. He is able to reject cheese at any point in the process if he does not feel that it is typical of the Buxton Blue.

5. Inspection Body

Ian Millward Cheese Services
Manor House
Thornton Rust
Leyburn
North Yorkshire
DL8 3AN