Application for Registration of a Designation of Origin for Teviotdale Cheese under Regulation (EEC)No.2081/92

Applicant

Easter Weens Enterprise
Easter Weens Farm
Bonchester Bridge
By Hawick
Roxburghshire
Scotland TD9 8JQ

Name of Product

Teviotdale Cheese

Description of the Product

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.

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.

Definition of the 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. A diagrammatic sketch map of the area is given at Annex 1.

Background

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.

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 25°C to 30°C for 1½ 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 brinning the cheeses are placed on wire trays in the "temprate 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.

Link with the Geographical Area

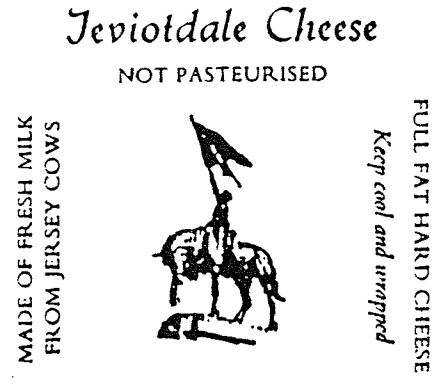
The characteristics of the cheese are essentially due to the geographical environment in the Border lands of England and Scotland. The soils are derived from the border clay overlaying silurian, old red sandstone and carboniferous limestone rocks. The rainfall is consistent and ranges from 750mm to 1000mm 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.

Inspection Body

Name:
Address:

Labelling

Each cheese and as appropriate its outer packaging is labelled in accordance with statutory requirements, in addition each cheese carries the label illustrated below:



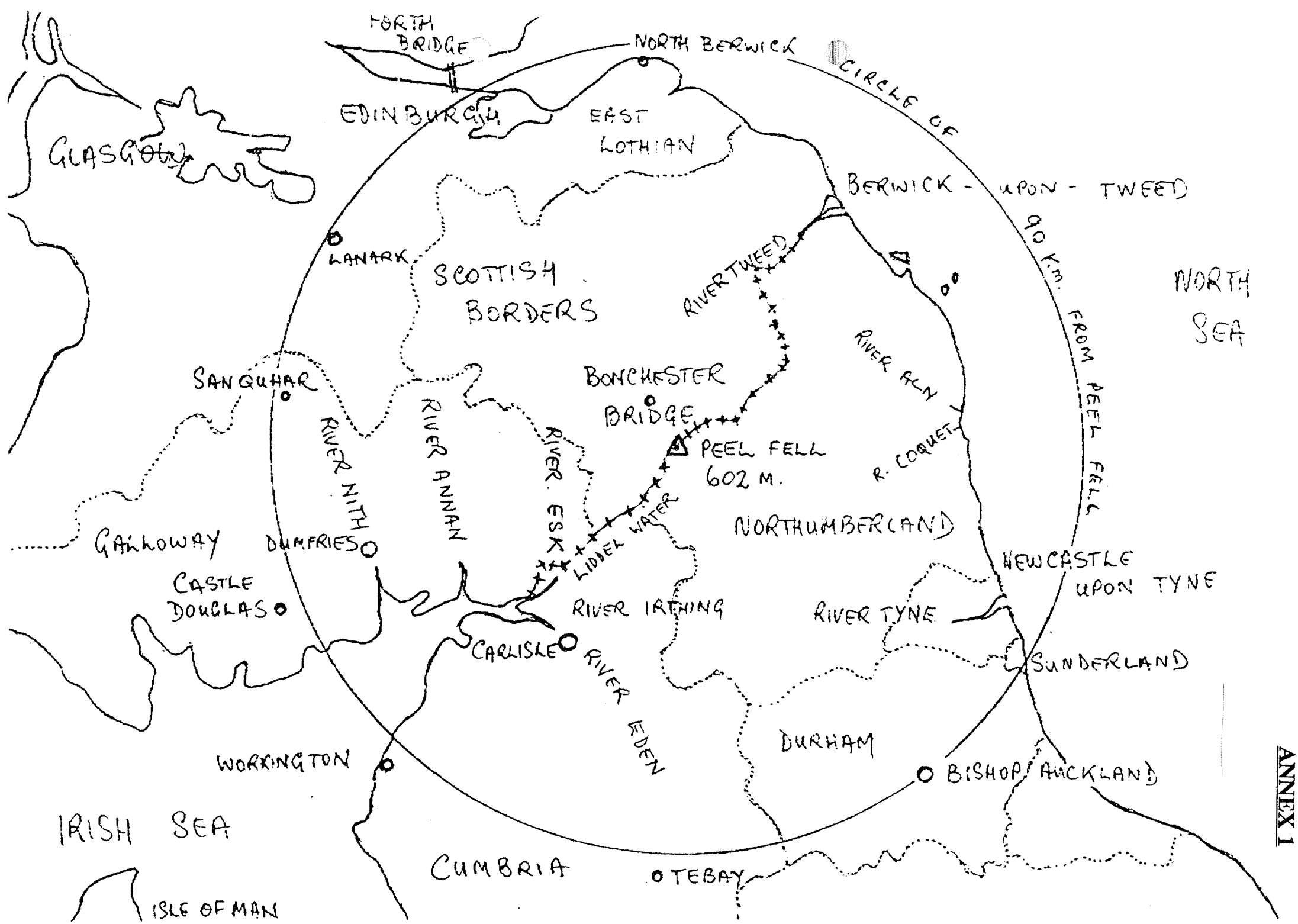
The emblem on the label depicts the Harwick Cornet carrying a banner captured from English raiders at Hornshale after the battle of Flodden in 1514.

Harwick is generally reckoned to be the centre of Teviotdale and the largest town in the valley.

Following registration of the name Teviotdale Cheese, each cheese will bear an indication of its protection as a designation of origin (PDO) in close proximity to the registered name.

Legislation

The cheese complies with the Cheese Regulations 1970 (SI 1970 No.94 as amended by SI 1974 No.1122 and SI 1984 No.649) as a full fat hard cheese.


FORTH BRIDGE
NORTH BERWICK
CIRCLE OF
EDINBURGH
EAST LOTHIAN
GLASGOW
BERWICK - UPON - TWEED
90 K.m. FROM PEEL FELL
LANARK
SCOTTISH BORDERS
RIVER TWEED
NORTH SEA
RIVER RYE
SANQUHAR
BONCHESTER BRIDGE
RIVER NITH
RIVER ANNAN
RIVER ESK
PEEL FELL 602 M.
R. COQUET
LIDDEL WATER
NORTHUMBERLAND
GALLOWAY
DUMFRIES
NEWCASTLE UPON TYNE
CASTLE DOUGLAS
RIVER IRTHING
RIVER TYNE
CARLISLE
RIVER EDEN
SUNDERLAND
DURHAM
WORKINGTON
BISHOP AUCKLAND
IRISH SEA
CUMBRIA
TEBAY
ISLE OF MAN

ANNEX 1