SCHEDULE 1
PRODUCT SPECIFICATION

1 - Name of the Product: STILTON

2 - Description of the Product:

STILTON cheese is made in three varieties, White STILTON, Blue STILTON, Mature Blue and/or Vintage Blue STILTON.

Each variety can be made only from pasteurised cows milk.

White STILTON is a white cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (at peak times the milk may also be drawn from the whole of England and Wales), with no applied pressure and forming its own crust or coat.

The White STILTON cheese has the following characteristics:

Flavour: A fresh, clean, acidic flavour.

Body: Internal:
A uniform white colour with a flaky or crumbly open moist texture free from discolouration, gas holes and chalkiness.

External:
A smooth, moist, white exterior coat, free from surface mould, blemishes or mites.

Shape: Regular and uniform in circumference.

Fat: Minimum 48% milk fat in the dry matter.

Blue STILTON is a blue moulded cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (at peak times the milk may also be drawn from the whole of England and Wales), with no applied pressure and forming its own crust or coat.

The Blue STILTON cheese has the following characteristics:

Flavour: A clean subtle flavour.

Body: Internal:
A uniform creamy white colour except for blue/green mould radiating from the centre with a velvety or flaky open texture free from gas holes and chalkiness.

External:
Forming its own slightly wrinkled crust or coat. Colour variable.

Shape: Regular and uniform in circumference.

Fat: Minimum 48% milk fat in the dry matter.

Mature Blue and/or Vintage Blue STILTON is a fully mature blue moulded cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (at peak times the milk may also be drawn from the whole of England and Wales), with no applied pressure and forming its own crust or coat.

The Mature Blue and/or Vintage Blue STILTON has the following characteristics:

Flavour: A mellow mature flavour

Body: Internal:
A uniform creamy yellow white colour except for blue/green mould radiating from the centre with a creamy/velvety texture, free from gas holes and chalkiness.

External:
Forming its own slightly wrinkled crust or coat. Colour variable.

Shape: Regular and uniform in circumference.

Fat: Minimum 48% milk fat in the dry matter.

3 - Definition of the Geographical area:

The geographical area referred to in this Application is the county boundaries of the Counties of Leicestershire, Derbyshire and Nottinghamshire i.e. those boundaries which were recognised at 28 February 1962 as defining the respective areas of the said 3 Counties.

4 - Evidence that the product originates in the specific geographical area:

STILTON cheese, a unique product known and respected worldwide, has been made in the three counties of Leicestershire, Derbyshire and Nottinghamshire for generations.

The cheese became known as STILTON because it was at the Bell Inn in this village that the cheese was first sold to the public. A coaching stop on the road between London and York, the Bell Inn would have had many customers from far and wide. Although the cheese was sold in STILTON, it is certain that it was made in Leicestershire.

The first literary reference to STILTON is in Daniel Defoe's "Tour through England and Wales" published in 1727 where he notes that he "passed through STILTON, a town famous for cheese".

In the present century, as a result of a continually expanding demand for STILTON, twelve pioneering farmers met in 1911 in the village of Long Clawson, near Melton Mowbray, Leicestershire and formed a company to make STILTON cheese. This was the start of one of several cooperatives set up to improve the quality of STILTON by making the cheese in better conditions, and in larger quantities than were possible on the farm.

At this stage, the process for making STILTON was defined. This required that the cheese is made in cylindrical form from full cream milk from dairy herds with no applied pressure and forming its own crust or coat.

Made in the District of Melton Mowbray and surrounding areas falling within the counties of Leicestershire, Derbyshire and Nottinghamshire, the word STILTON has for at least eighty years been used in connection only with cheese made in this area and according to the process defined.

Originally, milk for the manufacture of STILTON cheese was drawn exclusively from local farms near the producing plants. But as production has grown and in particular as demand for STILTON cheese has increased around the Christmas period, so at times of the year milk will be drawn from further afield and outside the three counties. However, even today the majority of milk used for the manufacture of STILTON cheese still comes from within the three counties.

All milk is subject to strict quality controls regarding its hygienic and compositional quality with regular sampling (generally every day) and frequent testing of the milk taking place. Production of STILTON cheese requires the milk to be free from taints and there being no detectable levels of antibiotics or other inhibitory substances above internationally accepted levels.

5 - Method of production:

White STILTON, Blue STILTON and Mature Blue and/or Vintage Blue STILTON cheeses are made throughout the year in cheese making dairies within the County Boundaries of Leicestershire, Derbyshire and Nottinghamshire.

Fresh liquid cows milk is collected from within the three counties of Leicestershire, Derbyshire and Nottinghamshire (and may also be collected from the whole of England and Wales at peak times) and delivered regularly. The milk is then tested by the laboratory and may be standardised according to season.

The milk is then pasteurised and pumped into stainless steel vats where a starter culture and rennet are added. The milk forms curds which are cut with knives to help release the whey. The following day the curd is cut into small blocks, milled into walnut sized pieces and salted, then tipped into cylindrical cheese moulds.

In addition to the starter culture, penicillin spores are added to the milk in order to generate the mould for Blue STILTON and Mature Blue and/or Vintage Blue STILTON only.

Stage 1

White STILTON, Blue STILTON and Mature Blue and/or Vintage Blue STILTON go through the following stage:

In a temperature and humidity controlled environment, the curds in their moulds are allowed to drain and settle evenly.

After a short period the moulds are turned top to tail to facilitate this draining. For up to seven days they remain there and are turned regularly, to ensure an even distribution of moisture.

Stage 2

Then all three types of cheese are moved to the Second Stage. The delicate curds have now settled into the familiar STILTON drum shape.

The mould is gently removed and the surface is sealed. This helps to prepare the surface of the cheese for the formation of the coat or rind and effectively seals it, preventing oxygen from entering the tiny airways which lie inside the cheese around the pieces of curd.

The process for making White STILTON stops here. After they have been wrapped and chilled the cheeses are ripe and ready for selling after about seven days.

Stage 3

However, the process for making Blue STILTON and Mature Blue and/or Vintage Blue STILTON carries on as follows:

Blue STILTON cheeses may be placed in Stage 3 or may be moved straight to Stage 4. In Stage 3 cheeses are placed in a temperature and humidity controlled environment. Each cheese is turned on a regular basis to ensure even drainage, before moving on again.

Stage 4

Thereafter, the Blue STILTON and Mature Blue and/or Vintage Blue STILTON cheeses are turned less regularly and the ripening temperature and humidity carefully adjusted to give the optimal conditions for the final stage of maturation.

At about six weeks the Blue STILTON and Mature Blue and/or Vintage Blue STILTON cheeses are pierced with stainless steel needles about the size of skewers. This allows air to enter the heart of the cheese which activates the penicillium mould present in the curd and the blue veining begins to appear.

The cheeses are left to ripen, turned regularly and then pierced again.

Stage 5

Each Blue and Mature Blue and/or Vintage Blue STILTON is graded individually so that customers, who specify the degree of ripeness and openness of texture they prefer, can have their STILTON packed and despatched exactly to suit their needs.

6 - Details bearing out the link with the geographical environment or specified geographical origin:

The processes by which STILTON cheeses are made have been established over the last 200 years. The knowledge has been handed down through generations of families and since STILTON has only ever been produced in the defined area there is a unique pool of local knowledge and expertise.

The process involves a unique recipe using the basic ingredients of milk, rennet, starter and salt combined with local expertise in the control of temperature and humidity as the cheese is taken through its various stages of ripening.

In the case of Blue STILTON and Mature Blue and/or Vintage Blue STILTON, expertise is also required in terms of the addition of penicillin spores and in the timing of the piercing of the cheese.

In addition, STILTON cheese has to be selected to suit precise needs of individual customers both within and outside the European Community. In all of these activities there is a high degree of skilled labour requiring not only standard food hygiene skills but also the unique knowledge of how to produce a consistently high standard of STILTON cheese regardless of seasonal fluctuations in the normal composition of the milk and in ambient temperatures. These skills are unique to the defined area.

The climatic conditions existing in the counties of Leicestershire, Derbyshire and Nottinghamshire play a great part in the production of STILTON cheese. The counties of Leicestershire, Derbyshire and Nottinghamshire are situated in the East Midlands, in the central part of England, and experience a temperate climate. The temperature rarely reaches extremes and the humidity is less than in the rest of England. These moderate conditions are essential for producing STILTON cheese.

In addition, the East Midlands offer particular geographical conditions which give STILTON cheese its distinctive taste. Thanks to the high level of the water table, the counties of Leicestershire, Derbyshire and Nottinghamshire provide a very rich soil most appropriate for agricultural purposes. Consequently, because the cows feed on grass growing on a rich soil, they produce rich high quality milk, necessary for making STILTON cheese.

Evidence suggests that STILTON cheeses have always been made in the defined area and indeed the area is famed for its STILTON cheese. Any cheese made under a similar process but in a different geographical area could not bear the name STILTON because the cheese would be different from STILTON cheese.

7 - Labelling details:

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

i) Third party cheese packaging establishments may use the indications given above on pre-packaged portions of STILTON cheese provided that:

a) Up to date records are maintained to show:

- The quantities of STILTON cheese that have been delivered to the establishment and

- The quantities of the said cheese that have been despatched from the establishment.

b) The records are made available for inspection by duly authorised persons.

ii) Manufacturers of processed foods may use the indications given above provided that the foods in question actually contain STILTON cheese which meets the aforementioned requirements. STILTON cheese may have been processed prior to its use for manufacture.

EC REGULATION No 2081/92 ON PROTECTION OF GEOGRAPHICAL INDICATIONS AND DESIGNATIONS OF ORIGIN

APPLICATION FORM: Registration PDO Fast Track

1 Competent Authority

Ministry of Agriculture, Fisheries and Foods (MAFF)
Ergon House, c/o Nobel House
17 Smith Square
London SW1P 3JR
UK

Contact: Mrs Lindsay Harkett
Telephone No: 071 238 6702
Fax No: 071 238 6763

2 Name of the agricultural product or foodstuff for which registration is sought:

STILTON

3 Type of Product:

Class 1.3.

4 Name of the Applicant or Applicant Group:

The Stilton Cheese Makers Association (SCMA)

5 Name and address of the person responsible for coordinating the Applicant's/Applicant Group's activities in respect of this application:

Eric Potter Clarkson
St Mary's Court, St Mary's Gate
Nottingham NG1 1LE
UK

Contact: Mr Ian Buchan
Telephone No: (0602) 585 800
Fax No: (0602) 588 122

6 Details of the Applicant or Applicant Group

STILTON cheese is made by the following producers, all but one of whom are members of The Stilton Cheese Makers Association. The Association was formed in 1936 and it is this Association which has since overseen and controlled the development of the product. In excess of 1 Million STILTON cheeses worth approximately £50M at retail prices are made each year and sold in the UK and throughout the European Community.

i) - Colston Bassett & District Dairy Co Ltd (SCMA Member)
Colston Bassett, Nottingham
NG12 3FN

Contact: Name: Mr Richard Rowlett
Address: See above
Telephone No: (0949) 81322
Fax No: (0949) 81132

ii) - Long Clawson Dairy Ltd (SCMA Member)
Long Clawson, Melton Mowbray
Leicestershire
LE14 4PJ

Contact: Name: Mr Neil Bailey
Address: See above
Telephone No: (O664) 822332
Fax No: (O664) 823236

iii) - J.M. Nuttall (SCMA Member)
Hartington Creamery
Hartington, Near Buxton
Derbyshire
SK17 0AH

Contact: Name: Mr Steven Peace
Address: See above
Telephone No: (0298) 84496
Fax No: (0298) 84403

The holding company of the above creamery is:

Dairy Crest Foods Ltd
Dairy Crest House
Portsmouth Road
Surbiton
Surrey
KT6 5QL

Contact: Name: Mr Stephen Sibbit, Mr Andrew Johnson
Address: See above
Telephone No: 081 910 4000
Fax No: 081 910 4032

iv) - Millway Foods Ltd (SCMA Member)
Colston Lane
Harby, Near Melton Mowbray
Leicestershire
LE14 4BE

Contact: Name: Mr Richard Davies
Address: See above
Telephone No: (0949) 61371
Fax No: (0949) 60030

The holding company of the above creamery is:

Bongrain SA
7 Route de Dampierre
78280 Guyancourt
B.P.10 - France

Contact: Name: Mr Jean-Claude Turlay
Address: See above
Telephone No: 010 331 30 43 81 01
Fax No: 010 331 30 43 83 90

v) - Cropwell Bishop Creamery
Nottingham Road
Cropwell Bishop
Nottingham
NG12 3BQ

Contact: Name: Mr David S.D. Skailes
Address: See above
Telephone No: (0602) 892986
Fax No: (0602) 899 046

The holding company of the above creamery is:

Somerset Creameries Ltd (SCMA Member)
Nottingham Road
Cropwell Bishop
Nottingham
NG12 3BQ

Contact: Name: Mr David S.D. Skailes
Address: See above
Telephone No: See above
Fax No: See above

vi) - Tuxford & Tebbutt (SCMA Member)
Thorpe End
Melton Mowbray
Leicestershire
LE13 1RE

Contact: Name: Mr Mitch Farquhason
Address: See above
Telephone No: (0664) 500555
Fax No: (0664) 500749

The holding company of the above creamery is:

Express Foods Ltd
Keaton House
Widewater Place
Moorhall Road
Harefield
Middlesex UB9 6NS

Contact: Name: Mr Bob Trott
Address: See above
Telephone No: (0895) 826026
Fax No: (0895) 826196

vii) - Websters Dairy Ltd (Not presently SCMA Member)
Saxelbye
Nr Melton Mowbray
Leicestershire
LE14 3PH

Contact: Name: Ms Margaret Callow
Address: See above
Telephone No: (0664) 812223

The Holding company of the above creamery is:

The House of Callow Ltd
The Wholesale Market
Freemans Common
Aylestone Road
Leicester LE2 7SH

Contact: Name: Mr J.D. Flint
Address: See above
Telephone No: (0533) 541637
Fax No: (0533) 854604

STILTON cheese is produced only in the Counties of Leicestershire, Derbyshire and Nottinghamshire by the above mentioned producers.

7 Product specification

See Schedule 1 enclosed

8 Details of the current Trademarks or evidence to demonstrate that the name has become established by usage:

The original logotype and the word STILTON were registered as a Certification Trademark in the UK in 1966 in the name of the Chairman of the SCMA. The original applications were refused by the Registrar of Trademarks but this decision was overturned on appeal by the SCMA in the High Court of Justice in 1966. The basis of this successful appeal was that there was no evidence to suggest that the word STILTON had ever been used on cheese other than that coming from the defined area of the three counties of Leicestershire, Derbyshire and Nottinghamshire. Prior to that and since then substantial sums of money have been invested in advertising and promoting STILTON cheese, emphasising that the cheese is in fact only made in the defined area.

The new STILTON device is also in the process of being registered as a Certification Trademark in the UK.

In addition, the original logotype incorporating the word STILTON has been registered as a Certification or Collective Trademark in Benelux, Canada, France, Ireland, Italy, New Zealand, Norway and USA.

Furthermore, the Trademark ©STILTON is also the subject of pending Certification and Collective Trademark applications in Australia, Benelux, Canada, Denmark, France, Germany, Ireland, Italy, New Zealand, Norway and USA.

Details of these registrations and pending applications are enclosed in Schedule 2.

9 Undertaking

Subject to the entry of STILTON in the Community Register of Protected Designations of Origin and Protected Geographical Indications, we undertake to:

i - Produce STILTON 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 product 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.
The name and address of the Inspection body will be provided by the time the application is approved.

iii - Pay all appropriate charges relating to the scheme.

10 National Legislative Requirements

The Cheese Regulations 1970 (SI 1970 No 94 as amended by SI 1974 No 1122 and SI 1984 No 649)

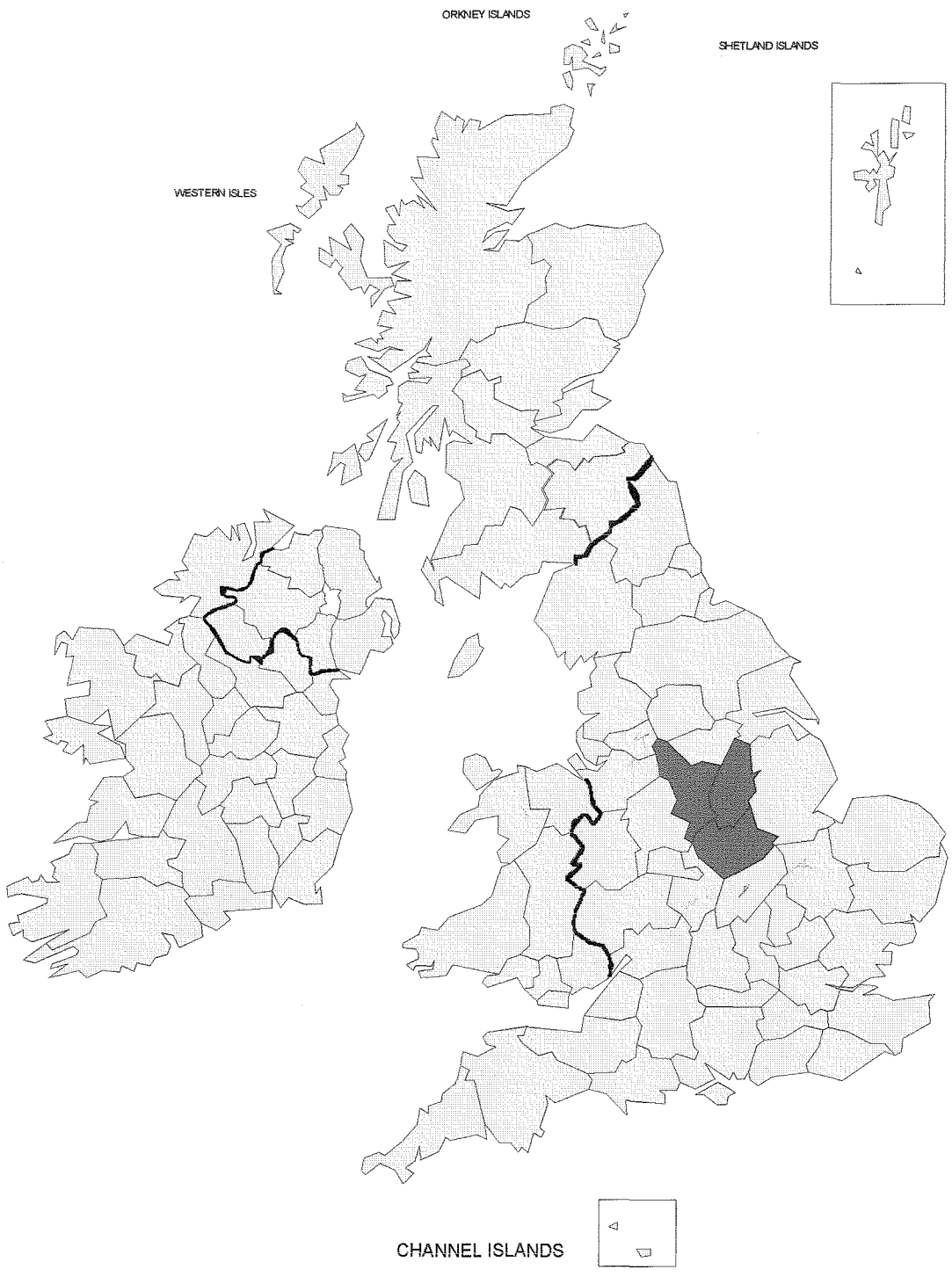
Signed on behalf of the Applicant/Applicant Group:

Name: R. E. Trott (Robert Edwin Trott).

Position: Chairman - Stilton Cheese Makers Association

Date: 12th January 1994.


Échelle 1 : 5 000 000
0 50 100 150 200 km
plus de 1 000 000 d'hab.
plus de 500 000 hab.
plus de 100 000 hab.
plus de 20 000 hab.
moins de 20 000 hab.
Ouest de Greenwich
Est de Greenwich
Mer d'Irlande
Canal St Georges
Canal de Bristol
Canal du Nord
Canal de la Manche
Baie de Cardigan
Baie de Carmarthen
Baie de Bantry
Baie de Dingle
Baie de Kenmare
Baie de St Magnus
Détr. de Pentland
Détr. de Minch
Firth of Forth
Firth of Tay
Firth of Lorn
Moray Firth
Dornoch Firth
Solway Firth
Loch Lomond
Loch Ness
Loch Lochy
Loch Awe
Loch Linnhe
Loch Leven
Loch Tay
Loch Rannoch
Loch Maree
Loch Shiel
Loch Morar
Loch Broom
Loch Fyne
Loch Ryan
Loch Indaal
Loch Erne
Lough Neagh
Lough Foyle
Lough Swilly
Lough Erne
Lough Conn
Lough Mask
Lough Corrib
Lough Derg
Lough Ree
Lough Gill
Lough Leane
Lough Gara
Lough Allen
Lough Ennell
Lough Owel
Lough Sheelin
Lough Ramor
Lough Gowna
Lough Key
Lough Arrow
Lough Melvin
Lough Macnean
Lough Oughter
Lough Derravaragh



BLUE AND WHITE STILTON CHEESE

Geographical area :

Leicestershire
Derbyshire
Nottinghamshire

STILTON

1. Justification of use of the 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.

The milk for manufacture comes from the designated area of the three counties of Nottinghamshire, Derbyshire and Leicestershire. Historically at times of peak production it was necessary to bring milk in from outside the area. With the introduction of milk quotas and consequent rigidity and decline in supply of milk it has become necessary to maintain the practise of milk being brought in from the surrounding counties of Cambridgeshire, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire.

To maintain traditional standards any milk brought in is carefully monitored by the master cheesemaker to produce cheese of the same characteristics as that produced under normal circumstances.

2. Inspection Body

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