

COUNCIL REGULATION (EEC) NO 2081/92
APPLICATION FOR REGISTRATION: art.5 () art.17 (✓)

PDO (✓) PG1 ()
National file No : ...00613A...

1. Competent service of the Member state : UNITED KINGDOM
Name : MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
Tel: 071 270 8865 Fax: 071 270 8071
2. Applicant group :
 - a) Name: The Swaledale Cheese Company
 - b) Address : Mercury Road
Gallowfields Trading Estate,
Richmond
North Yorkshire, DL10 4TQ
 - c) Composition : producer / processor (2) other (0)
3. Name of product : Swaledale Cheese
4. Type of product : (see list) Cheese - Class 1.3
5. Description of product : summary of requirement under Art. 4 (2)
 - a) name : see (3)
 - b) description : Cylindrical shaped full fat hard cheese, creamy off white in colour with a soft crumbly texture, made from cows milk. **Coated with a greeny blue greyish mould or coated in natural wax.**
 - c) geographical area : Swaledale in the County of North Yorkshire
 - d) background : The Cheese has been made in the area for centuries. The recipe has been handed down from generation to generation and is still known only by a few people.
 - e) acquisition : **The entire cheese making process is carried out by hand. Milk from the designated area is heated to 28°C and culture is added. Two hours later rennet is added and the milk is left to curdle for an hour. The curd is cut and stirred for 40 minutes at 28°C. It is cut into blocks and allowed to drain and then cut again into smaller blocks and stacked. After being broken by hand into small nuggets and filled into moulds lined with muslin, they are lightly pressed for 18 hours at 20°C and turned once after 4 hours. The cheese is removed from the moulds and soaked in a 85% solution of brine for 24 hours. The cheese matures over 3 to 4 weeks.**
 - f) link : The pastures on which the cows graze consist of herbs and grasses characteristic to the area due to the soil and climate. The milk together with the authentic unvarying cheese making skills give the cheese its specific characteristics.
 - g) control : Name : Environmental Health Officer
Address : Richmondshire District Council
Springwell House
2 Frenchgate
Richmond, North Yorkshire
 - h) labelling : PDO
 - i) national legislation requirements (where applicable)

TO BE COMPLETED BY THE COMMISSION
EEC No : G.U.K./0282/34.01.24
Date of receipt of full dossier by EEC : .../.../... 15.09.95

COUNCIL REGULATION (EEC) NO 2081/92
APPLICATION FOR REGISTRATION: art.5 () art.17 (✓)

PDO (✓) PG1 ()
National file No :006138.....

1. Competent service of the Member state : UNITED KINGDOM
Name : MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
Tel: 071 270 8865 Fax: 071 270 8071
2. Applicant group :
 - a) Name: The Swaledale Cheese Company
 - b) Address : Mercury Road
Gallowfields Trading Estate,
Richmond
North Yorkshire, DL10 4TQ
 - c) Composition : producer / processor (2) other (0)
3. Name of product : Swaledale Ewes Cheese
4. Type of product : (see list) Cheese - Class 1.3
5. Description of product : summary of requirement under Art. 4 (2)
 - a) name : see (3)
 - b) description : Cylindrical shaped full fat hard cheese, white in colour with a firm crumbly texture, made from ewes milk. Coated with a greeny blue greyish mould or coated with black wax.
 - c) geographical area : Swaledale in the County of North Yorkshire
 - d) background : The Cheese has been made in the area for centuries. The recipe has been handed down from generation to generation and is still known only by a few people.
 - e) acquisition : The entire cheese making process is carried out by hand. Milk from the designated area is heated to 28°C and culture is added. Two hours later rennet is added and the milk is left to curdle for an hour. The curd is cut and stirred for 40 minutes at 28°C. It is cut into blocks and allowed to drain and then cut again into smaller blocks and stacked. After being broken into small nuggets and filled into moulds lined with muslin, they are lightly pressed for 18 hours at 20°C and turned once after 4 hours. The cheese is removed from the moulds and soaked in a 85% solution of brine for 24 hours. The cheese matures over 3 to 4 weeks.
 - f) link : The pastures on which the sheep graze consist of herbs and grasses characteristic to the area due to the soil and climate. The milk together with the authentic unvarying cheese making skills give the cheese its specific properties.
 - g) control : Name : Environmental Health Officer
Address : Richmondshire District Council
Springwell House
2 Frenchgate
Richmond, North Yorkshire
 - h) labelling : PDO
 - i) national legislation requirements (where applicable)

TO BE COMPLETED BY THE COMMISSION
EEC No : G/uk/0283/94-01-24
Date of receipt of full dossier by EEC : .../.../.... 15.09.95