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

PDO (\checkmark) PG1 () National file No : 01313

- 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: Easter Weens Enterprises
b) Address : Easter Weens Farm Bonchester Bridge, Roxburghshire Scotland TD9 8JQ
c) Composition : producer / processor (1) other (1)

- 3. Name of product : Teviotdale 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, white coated full fat hard cheese made from unpasteurised **Jersey cows** milk. Yellow in colour, smooth salty and tangy flavour. Minimum 48% fat and **maximum** 48% water.

c) geographical area : The border lands of England and Scotland within a radius of 90Km from the summit of Peel Fell in the Cheviot Hills.

d) background : The milk used is only from the designated area. The cheese is made only from Jersey cows milk and has been made by traditional methods on the same farm since 1983.

e) acquisition: Milk from the designated area is warmed to $32^{\circ}C$. Starters are added and the milk is incubated for $1\frac{1}{2}$ hours at a temperature of $25^{\circ}C - 32^{\circ}C$. An hour after the addition of rennet the curds are cut, allowed to settle for 20 minutes to 30 minutes and decanted into moulds. The cheeses are turned and mechanical pressed several times. The cheeses then float in brine at $13^{\circ}C$ for 9 hours. They are turned daily for 4 days whilst drying and then left to mature for 15 days during which they are turned daily.

f) link : The cheese is made in the area of Teviotdale. The climate and soil of the area enables certain types of grasses and herbs to flourish. The flavour the **pastures impart to the milk of the Jersey breed of cow** along with the **microbial flora that has colonised the dairy and the** unvarying cheesemaking process gives the cheese its unique characteristics.

g) control : Name : Environmental Health Office Address : Roxburgh District Council High Street, Hawick Scottish Borders, Scotland

h) labelling : PDO

i) national legislation requirements (where applicable)

TO BE COMPLETED BY THE COMMISSION EEC No : $\mathcal{AB} 00285$, $\mathcal{R}4 0125$ Date of receipt of full dossier by EEC