

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

PDO (✓) PGI ()

National file No : 02213

1. Competent service of the Member state : UNITED KINGDOM
Name : MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
Tel: 0171 270 8865 Fax: 0171 270 8071
2. Applicant group :
 - a) Name: Dairy Crest
 - b) Address : **J M Nuttall Group**
Hartington Creamery
Hartington, Derbyshire
 - c) Composition : producer / processor (1) other (0)
3. Name of product : Buxton Blue
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, blue veined, russet coloured, full fat hard cheese,
made from cows milk.
 - c) geographical area : **Derbyshire, Nottinghamshire and Staffordshire**
 - d) background : Most of the milk is from farms in **the geographical area**. The cheese is **produced only in** the area of Buxton **using** the traditional skills and knowledge of the cheesemakers.
 - e) acquisition : Following the addition of starter culture, annatto, blue mould culture and **rennet**, the resulting curds are cut, scalded and drained. After process of breaking, turning, salting, milling and hoop filling, the cheeses are pressed, bandaged, pierced **repeatedly from side to side** and left to mature **for 6 weeks**.
 - f) link : The cheese is made in the named area **with milk from the area, except in times of shortage when it may come from the neighbouring counties of Shropshire and Cheshire**. The local knowledge and skills of the cheesemakers is important in the authentic, unvarying method for producing the cheese.
 - g) control : Name : Ian Millward Cheese Services
Address : Manor House
Thornton Rust
Leyburn, North Yorkshire
 - h) labelling : PDO
 - i) national legislation requirements (where applicable)

TO BE COMPLETED BY THE COMMISSION

EEC No :

Date of receipt of full dossier by EEC : .../.../....