

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

PDO (✓) PG1 ()
National file No :01413.....

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 : Bonchester 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 : Flat cylindrical shaped, white coated full fat soft cheese made from unpasteurised Jersey cows milk. Yellow in colour, smooth in texture with a mild taste. **Contains a minimum of 20% fat and maximum of 60% 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 cheese was developed on the Easter Weens Farm in 1980 **using traditional methods.** The milk used is from the designated area and is from Jersey cows.
 - e) acquisition : Milk from the designated area is warmed to 32°C. Starters are added and the milk is incubated for 1½ hours at a temperature of 25°C - 32°C. An hour after the addition of rennet the curds are cut and 20 - 30 minutes later decanted into moulds. The cheese go through a series of turnings followed by brining at 13°C (15 to 20 minutes for small cheeses and 30 to 40 minutes for larger ones). After draining the cheeses are turned daily for 4 days and then left to mature for 6 to 12 days, during which they are again turned daily.
 - f) link : The climate and soil in the area enables certain types of grasses and herbs to flourish. The flavour these pastures impart to the milk of the Jersey breed of cow along with the microbial flora that has colonised the dairy and the unvarying cheese making process gives the cheese its qualities.
 - 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 : 6/0K/284/24.01.24
Date of receipt of full dossier by EEC : .../.../... 15.09.95