

(v) Derby

THE AGRICULTURAL PRODUCE (GRADING AND MARKING) (DERBY CHEESE) REGULATIONS, 1937, DATED FEBRUARY 8, 1937, MADE BY THE MINISTER OF AGRICULTURE AND FISHERIES AS TO A GRADE DESIGNATION AND A GRADE DESIGNATION MARK FOR DERBY CHEESE.

1937 No. 122

In exercise of the powers conferred on him by the Agricultural Produce (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture and Fisheries hereby makes the following Regulations :—

18 & 19 Geo.
5. c. 19.
21 & 22 Geo.
5. c. 40.

1. A grade designation to indicate the quality of Derby cheese made from cows' milk produced in England or Wales shall be as follows :—

Prescription
of Grade
Designation.

SELECTED

and the quality indicated by such grade designation shall be deemed to be the quality as described in the First Schedule hereto.

2. The grade designation mark shall be the grade designation specified in regulation 1 above associated with the words " Empire Buying Begins at Home," and with the following mark, namely, a map of England and Wales in silhouette with the words " Produce of England and Wales " inscribed in a circle placed centrally in the map within which circle is a design representing the Union Jack, and which is more particularly described in the Second Schedule hereto.

Prescription
of Grade
Designation
Mark.

3. These Regulations shall come into operation on the 8th February, 1937.

Date of
coming into
operation.

4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Derby Cheese) Regulations, 1937.

Short title.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this 8th day of February, 1937.

(L.S.)

Donald Fergusson,
Secretary.

SCHEDULE I
DERBY CHEESE MADE FROM COWS' MILK PRODUCED IN ENGLAND OR WALES: DEFINITION OF QUALITY OF SELECTED GRADE

Special Requirements						General Requirements
Minimum Age at Time of Grading	Flavour	Texture and Body	Finish and Appearance	Colour		
30 days.	Clean and mild. Free from taints.	Texture smooth and moderately close. Body moderately firm and free from chalkiness. Free from gas holes.	Depth 4 ins.—5½ ins. Diameter 14 ins. — 16 ins. Rind intact, smooth and thin.	White (uncoloured). Uniform throughout.		The cheese shall be a hard-pressed cheese made from full-cream cows' milk, and shall contain a minimum of 45 per cent. of butter fat in the moisture-free substance.

SCHEDULE II
GRADE DESIGNATION MARK. See Schedule II, p. 408 above.