

(ii) Cheddar

THE AGRICULTURAL PRODUCE (GRADING AND MARKING)
(CHEDDAR CHEESE) REGULATIONS, 1935, DATED
NOVEMBER 19, 1935, MADE BY THE MINISTER OF
AGRICULTURE AND FISHERIES AS TO GRADE DESIGNATIONS
AND GRADE DESIGNATION MARKS FOR CHEDDAR
CHEESE.

1935 No. 1168

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. Grade designations to indicate the quality of Cheddar cheese made from cows' milk produced in England and Wales shall be as follows:—

Prescription
of Grade
Designations.

EXTRA SELECTED

SELECTED

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

2. A grade designation mark shall be one of the grade designations 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
Marks.

3. These Regulations shall come into operation on the 19th November, 1935.

Date of
coming into
operation.

4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Cheddar Cheese) Regulations, 1935.

Short title.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this 19th day of November, 1935.

(L.S.)

H. L. French,
Second Secretary.

SCHEDULE I
CHEDDAR CHEESE MADE FROM COWS' MILK PRODUCED IN ENGLAND AND WALES : GRADE DESIGNATIONS AND DEFINITIONS
OF QUALITY

Grade Designation	Special Requirements					General Requirements
	Minimum Age at Time of Grading	Flavour	Body and Texture	Appearance	Colour	
EXTRA SELECTED	3 months.	Clean and mellow.	Body firm and smooth; free from gas holes. Texture close.	Rind clean and unbroken.	The cheese, whether coloured or uncoloured, shall be of uniform shade 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.
SELECTED	6 weeks.	Clean and mild.				

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