

## Annex II. Summary information

### 2. Cheeses

<i>Country of origin</i>	<i>Product</i>	<i>Geographical indication proposed for protection</i>
Italy	Cheeses	Asiago
Spain	Cheeses	Arzúa-Ulloa
France	Cheeses	Brie de Meaux
France	Cheeses	Camembert de Normandie
France	Cheeses	Comté
Denmark	Cheeses	Danablu
Netherlands	Cheeses	Edam Holland
France	Cheeses	Emmental de Savoie
Greece	Cheeses	Φέτα / Feta
Italy	Cheeses	Fontina
Italy	Cheeses	Gorgonzola
Netherlands	Cheeses	Gouda Holland
Italy	Cheeses	Grana Padano
Greece	Cheeses	Γραβιέρα Κρήτης / Graviera Kritis
Spain	Cheeses	Idiazábal
Greece	Cheeses	Κασέρι / Kasseri
Greece	Cheeses	Κεφαλογραβιέρα / Kefalograviera
Spain	Cheeses	Mahón-Menorca
France	Cheeses	Mont d'Or / Vacherin du Haut-Doubs
Italy	Cheeses	Mozzarella di Bufala Campana
Italy	Cheeses	Parmigiano Reggiano
Italy	Cheeses	Pecorino Romano
Italy	Cheeses	Pecorino Sardo
Italy	Cheeses	Pecorino Toscano
Italy	Cheeses	Provolone Valpadana
Portugal	Cheeses	Queijo S. Jorge
Portugal	Cheeses	Queijo Serra da Estrela

Spain	Cheeses	Queso Manchego
France	Cheeses	Reblochon / Reblochon de Savoie
France	Cheeses	Roquefort
Italy	Cheeses	Taleggio
Austria	Cheeses	Tiroler Bergkäse
United Kingdom	Cheeses	White Stilton cheese / Blue Stilton cheese

For both 'Asiago' types, physical and time parameters are given regarding the production methods used. For ripened 'Asiago', Lysozyme (E 1105) may be added to the processed milk, except for cheeses additionally marked as mountain product.

Detailed technical information (temperature and humidity) regarding the conditions in which the processing takes place is provided also for cheese maturation and storage. The minimum maturation period for ripened 'Asiago' is indicated (60 days or 90 days for cheeses additionally marked as mountain product).

For cheeses to be better identified, numbered casein plates are now used. A letter of the alphabet representing the month of production is stamped on the heel.

Whole PDO 'Asiago' cheeses may be cut into servings and pre-packaged in pieces allowing the heel to be seen. If the cutting operations entail scraping and/or removal of the rind, the cheese must be packaged in the production area so as not to bring into question the authenticity of the product.

#### Labelling

The following detailed information is added: any other definitions used for fresh or mature 'Asiago' as well as the different maturation periods of ripened 'Asiago' (*mezzano*, *vecchio*, *stravecchio* — semi-mature, mature, extra-mature), the possibility of indicating on the label that no Lysozyme (E 1105) has been used, and the requirements applicable to cheese marked 'mountain product', such indication being reserved for cheeses produced using mountain milk in mountain dairy factories.

#### UPDATED SUMMARY

#### COUNCIL REGULATION (EC) No 510/2006

#### 'ASIAGO'

EC No: IT/PDO/117/0001

PDO ( X ) PGI ( )

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission <sup>(1)</sup>.

1. *Responsible department in the Member State:*

Name: Ministero politiche agricole e forestali  
Address: Via XX Settembre, 20  
I-00187 Roma  
Tel.: (39-06) 481 99 68  
Fax: (39-06) 42 01 31 26  
E-mail: QTC3@politicheagricole.it

2. *Applicant group:*

Name: Consorzio Tutela formaggio Asiago  
Address: Corso Fogazzaro, 18  
I-36100 Vicenza  
Tel.: (39-0444) 32 17 58  
Fax: (39-0444) 32 62 12  
E-mail: asiago@asiagocheese.it  
Composition: Producers/processors ( X ) Other ( )

<sup>(1)</sup> European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

3. *Type of product:* ...  
Class 1.3 — CHEESE
4. *Specification (summary of requirements under Article 4(2))* ...
- 4.1 Name: 'Asiago'
- 4.2 Description: The protected designation of origin 'Asiago' may be awarded only to semi-cooked cheese, produced only with cow's milk, in compliance with the specification, and existing in two versions: pressed 'Asiago' and ripened 'Asiago'.

4.2.1. **Technical characteristics of pressed 'Asiago' cheese matured for 20 days**

- (a) visual organoleptic characteristics: White or slightly yellowish colour; marked, irregular eyes; pleasant and delicate flavour; thin rind with a springy texture;
- (b) chemical characteristics:

		Specific tolerance
humidity	39,5 %	+/- 4,5
protein	24,0 %	+/- 3,5
fat	30,0 %	+/- 4,0
sodium chloride	1,7 %	+/- 1,0
fat/dry extract	44 % or more	None

- (c) physical characteristics:

heel                      straight or slightly convex  
ftop              and      flat or almost flat  
bottom  
weight              11 to 15 kg  
height              11 to 15 cm  
diameter              30 to 40 cm

- (d) microbiological and hygienic characteristics:

pathogens              absent  
S. aureus              (\*)M < 1 000 per g  
E. coli              (\*)M < 1 000 per g  
coliform 30 °C              (\*)M < 100 000 per g

(\*) These data are for cheese produced with heat-treated milk.

4.2.2. **Technical characteristics of pressed 'Asiago' matured for 60 days**

- (a) visual organoleptic characteristics: white or slightly yellowish colour; small to medium eyes; Sweet flavour (semi-mature) and fragrant flavour (mature); smooth and regular rind;
- (b) chemical characteristics:

		Specific tolerance
humidity	34,50 %	+/- 4,00
protein	28,00 %	+/- 4,00
fat	31,00 %	+/- 4,50
sodium chloride	2,40 %	+/- 1,00
fat/dry extract	34 % or more	None

## (c) physical characteristics:

heel	straight or almost straight
top and bottom	flat or almost flat
weight	8 to 12 kg
height	9 to 12 cm
diameter	30 to 36 cm

## (d) microbiological and hygienic characteristics:

pathogens	none
<i>S. aureus</i>	M < 10 000 per g
<i>E. coli</i>	M < 100 000 per g

The surface of 'Asiago' cheeses may be treated, after the minimum maturation period, with substances permitted by current legislation. The surface of the cheeses (rind) is not edible.

The surface treatment of the cheeses must not reduce the legibility of the casein plate identifying the cheese and the designation logo. The surface of 'Asiago' cheeses additionally marked as mountain product may not be treated with colouring or antimould agents.

Whole PDO 'Asiago' cheeses may be cut and pre-packaged in pieces allowing the heel to be seen.

- 4.3 Geographical area: PDO 'Asiago' is produced with milk obtained from cows kept within the area and in dairies in that same area, corresponding to the administrative territories of the provinces of Vicenza, Trento, Padua and Treviso, as referred to in the product specifications. The abovementioned production areas, lying at or above 600 metres, are identified as mountain areas.
- 4.4 Proof of origin: Each processing phase is monitored. The inspection body is responsible for managing the list of milk producers, collectors, processors, ripeners and packagers of rindless cheese. These are subject to the checks and controls provided for in the product specifications and the relevant control plan as a way of ensuring product traceability. If the processing and/or the product are found not to comply, the product may not be marketed as 'Asiago'.
- 4.5 Method of production: According to the product specifications, cows whose milk is intended for the production of PDO 'Asiago' must not be given with feed or fodder prohibited by the product specifications. If the milk is used to produce PDO 'Asiago' marked as mountain product, silage of any type is also banned.

In the case of pressed 'Asiago', the milk used must comply with current health legislation, be obtained from one or two milkings and must be raw or pasteurised at 72°C for 15 seconds in accordance with current legislation. For the production of ripened 'Asiago', the milk used must comply with current health legislation, be obtained from two milkings partially skimmed at the surface or two milkings of which only one is partially skimmed at the surface or else only one milking partially skimmed at the surface, and must be raw or thermised at 57/68°C for 15 seconds. For the production of PDO 'Asiago' marked as mountain product, only milk deriving from two to four milkings, processed within 18 hours of collection if deriving from two milkings, and within 24 hours of collection if deriving from four milkings is allowed.

For the production of ripened 'Asiago', Lysozyme (E 1105) may be added to the milk within the limits of the law. The use of Lysozyme is banned for the production of 'Asiago' marked as mountain product.

Pressed 'Asiago' must mature for at least 20 days after the date of production; for ripened 'Asiago', the minimum maturation period is 60 days starting from the last day of the month of production; for 'Asiago' marked as mountain product, it is 90 days starting from the last day of the month of production in the case of ripened cheese and 30 days from the date of production in the case of pressed cheese.

The cheese must mature in the production area.

The mountain product version must mature in dairies located in mountain areas, in rooms where temperature and humidity may be determined by natural environmental conditions. If the cutting operations entail the scraping and/or the removal of the rind, which would make the original marking invisible (cubes, slices, etc.), the packaging must be done in the production area to ensure tracing of the product. Only 'Asiago' made from milk produced in cow houses in mountain areas, processed in cheese-factories located in mountain areas and matured in mountain areas may have 'mountain product' marked on the label.

- 4.6 Link: With regard to natural factors, the soil and climatic and conditions of the area are substantially uniform and have an impact on the fodder intended for feeding dairy cows. As to human aspects, the cheese originated historically on the Asiago Plateau and, following the migration of the local population during the First World War, its production spread to the adjoining foothills.

- 4.7 Inspection body:

Name: CSQA S.r.l. Certificazioni

Address: Via S. Gaetano, 74  
I-36016 Thiene (VI)

Tel.: (39-0445) 36 60 94

Fax: (39-0445) 38 26 72

E-mail: csqa@csqa.it

- 4.8 Labelling: PDO 'Asiago' cheeses are identified by means of numbered casein plates and stamped with special bands owned by the protection body (*Consorzio di Tutela*) which may be used by all those entitled. The stamping bands contain the designation logo which is an integral part of the product specifications, the producer's alphanumerical identification, the 'Asiago' designation repeated several times. The size of the latter is 25 mm for pressed cheese and 20 mm for the ripened version.

In addition, a letter of the alphabet is stamped on the heel of ripened 'Asiago' cheeses indicating the month of production, in accordance to the product specifications. For 'Asiago' cheeses marked as mountain product, the wording '*Prodotto della montagna*' is stamped once in the stamping bands. At the end of the minimum maturation period, 'Asiago' cheeses marked as mountain product are further branded on the heel with tools owned by the supervisory body, which may be used by the entitled cheese-dairies. The branded device contains the logo described in the product specifications.

Pressed 'Asiago' may also be labelled as 'fresco' (fresh cheese).

Ripened 'Asiago' may also be labelled as 'stagionato' (mature).

Ripened 'Asiago' matured for 4 to 6 months may be labelled as 'mezzano' (semi-mature).

Ripened 'Asiago' matured for over 10 months may also be labelled as 'vecchio' (mature).

Ripened 'Asiago' matured for over 15 months may also be labelled as 'stravecchio' (extra-mature).

The label may also indicate whether Lysozyme (E 1105) has been used or not.

Any company information on labels, stamps, silkscreen prints must not reduce the legibility of the marking of the PDO 'Asiago' (stamped by means of special wooden bands) and of the casein plates identifying 'Asiago' cheeses.

- 4.9 National requirements: —
-

## OTHER ACTS

## COMMISSION

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2009/C 131/16)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

## SUMMARY

## COUNCIL REGULATION (EC) No 510/2006

## 'ARZÚA-ULLOA'

EC No: ES-PDO-0005-0497-27.09.2005

PDO ( X ) PGI ( )

This summary sets out the main elements of the product specification for information purposes.

**1. Responsible department in the Member State:**

Name: Subdirección General de Calidad Agroalimentaria y Agricultura Ecológica. Dirección General de Industrias y Mercados Agroalimentarios. Secretaría General de Medio Rural del Ministerio de Medio Ambiente, y Medio Rural y Marino de España  
Address: Paseo Infanta Isabel, 1  
28071 Madrid  
ESPAÑA  
Tel.: +34 913475394  
Fax: +34 913475410  
e-mail: sgcaae@mapya.es

**2. Group:**

Name: D. Xosé Luís Carrera Valín (Quesería «Arqueixal») y otros  
Address: Alba s/n. Palas de Rei (Lugo)  
Tel.: +34 981507653  
Fax: +34 981507653  
e-mail: queixo@arzua-ulloa.org  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 1.3. Cheese

**4. Specification:**

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

'Arzúa-Ulloa'

4.2. Description:

Cheese made from raw or pasteurised cow's milk which, following a production process encompassing the stages of coagulation, cutting and washing of the curd, moulding, pressing, salting and maturation, acquires the following characteristics:

Arzúa-Ulloa: Maturation period of at least six days. Its shape may be either convex or cylindrical, its edges rounded, its diameter between 100 and 260 mm and its height between 50 and 120 mm. The cheese can never be taller than the length of its own radius. It may weigh between 0,5 and 3,5 kg. The rind, which is thin and elastic, is of medium to dark yellow in colour and shiny, clean and smooth. The cheese may be put up for sale with a transparent colourless slimicide. The paste is uniform in colour, ranging from ivory white to pale yellow; it is shiny, with no cracks, although it may have a small number of small angular or rounded eyes irregularly distributed through it.

Its aroma is milky, reminiscent of the smell of butter and yoghurt, with light hints of vanilla, cream and hazelnut. Its taste is essentially of milk, slightly salty and medium to low acidity. The texture is fine, slightly to averagely moist, not too firm and of medium elasticity. In the mouth it is averagely firm, soft and soluble and of medium springiness.

The analytical characteristics of the finished product are: Fat content: minimum 45 % of dry matter; protein: minimum 35 % of dry matter; pH: between 5,0 and 5,5; dry matter: minimum 45 %; and water content expressed as a percentage of the fat-free matter: minimum 68 % and maximum 73 %.

Farm-manufactured Arzúa-Ulloa: Made from cow's milk entirely sourced from cows from the farm in which the cheese is made. Its physical and analytical characteristics are the same as those set out in the section above.

Cured Arzúa-Ulloa: Maturation period of at least six months. Its shape is convex or cylindrical, its upper surface may be concave, its diameter is between 120 and 200 mm and its height between 20 and 100 mm. It may weigh between 0,5 and 2 kg. The rind is not differentiated, is deep yellow in colour and shiny and greasy in appearance; it may be covered with a transparent colourless slimicide. The paste is deep yellow in colour, paler towards the centre, very compact and may have a few eyes.

Its aroma is very intense and milky, smelling strongly of slightly rancid butter. The smell is pungent and sharp. The flavour is salty, not very acid and of medium to low bitterness. It is mostly reminiscent of butter, with light vanilla and nut notes which may vary between the centre and the outer edge. The overwhelming sensation is one of sharpness. The aftertaste is bitter and of butter and vanilla.

Its texture is hard and difficult to cut, and may have some fissures, mostly towards the edges, which will be drier. It feels homogenous and very compact to the touch. It is high in fat content and low in moisture.

The analytical characteristics of the finished product are: Fat content: minimum 50 % in the dry matter; pH: between 5,1 and 5,4; dry matter: minimum 65 %.

4.3. Geographical area:

The area for producing the milk and making the cheeses covered by the Protected Designation of Origin 'Arzúa-Ulloa' comprises the following municipalities:

- province of A Coruña: Arzúa, Boimorto, Pino (O), Touro, Curtis, Vilasantar, Melide, Santiso, Sobrado, Toques, Frades, Mesía, Ordes, Oroso, Boqueixón and Vedra,
- province of Lugo: Antas de Ulla, Monterroso, Palas de Rei, Carballedo, Chantada, Taboada, Friol, Guntín and Portomarín,
- province of Pontevedra: Agolada, Dozón, Lalín, Rodeiro, Silleda, Vila de Cruces and Estrada (A).



The soil and weather conditions of the defined area are ideal for the development of natural meadows and growing foraging crops which have traditionally sustained a significant herd which, at present, is essentially intended for milk production.

#### 4.4. *Proof of origin:*

In order to check whether the requirements of the specifications and the quality manual have been complied with, the control body will be able to rely on the records maintained by the livestock farm, the first buyers (intermediaries in the chain between the livestock farms and the cheese dairies), cheese dairies and cheese maturing centres. Only milk obtained from holdings entered in the relevant register may be used for making cheese under the 'Arzúa-Ulloa' Protected Designation of Origin. Similarly, only cheeses made and matured in the cheese dairies and ageing facilities listed in the relevant registers may obtain the protection of the Protected Designation of Origin 'Arzúa-Ulloa'.

All natural or legal persons holding assets listed in these registers, as well as the facilities and their products will undergo this check in order to verify that products bearing the Protected Designation of Origin 'Arzúa-Ulloa' meet the requirements of the specification.

The checks will be based on inspections of farms and facilities, a scrutiny of documentation and an analysis of the raw material and the cheeses.

Where it is found that the raw material or the cheeses have not been obtained in accordance with the requirements of the specification or where they show significant defects or discrepancies with it, they may not be marketed under the 'Arzúa-Ulloa' Protected Designation of Origin.

Cheeses covered by the Protected Designation of Origin will bear a numbered secondary label checked by the inspection body in accordance with the rules laid down in the quality manual.

#### 4.5. *Method of production:*

The cheese is made only from whole raw milk from Rubia Gallega, Pardo Alpina and Friesian cows or cross-breeds of the three on guaranteed holdings entered in the register of the Protected Designation of Origin. The livestock is fed mostly on fodder produced on the holding itself; feeding is by grazing, weather permitting. Concentrated feed of vegetable origin acquired from outwith the holding must be used only as a supplement to cover the energy needs of the livestock and must be sourced, so far as possible, from within the defined area.

The milk contains neither colostrum nor preservatives and must generally meet the requirements laid down by the relevant legislation.

The milk may not undergo any form of standardisation and must be stored at a temperature of not more than 4 °C in order to prevent the development of micro-organisms.

Production of the cheese involves the following procedures:

**Coagulation:** Coagulation is induced using animal rennet or other coagulation enzymes authorised in the quality manual, at temperatures of between 30 and 35 °C, for a period ranging from 30 to 75 minutes depending on the condition of the milk and the curdling process.

**Cutting and washing of the curd:** The curd must be cut to the size of a grain of maize (5 to 10 mm diameter). Washing then takes place in potable water to reduce the acidity of the curd so that the pH of the manufactured product is not less than the values set down in point 4.2.

**Moulding:** The cheese must be moulded in the shape of a cylinder the size of which must be such as to conform to the weights and measurements set down in point 4.2.

**Pressing:** The length of the pressing process varies according to the pressure applied and the size of the pieces.

**Salting:** Salting must be in the vat over the curds and/or by dipping the cheeses in brine. The latter must be kept refrigerated to avoid undesirable microbiological changes. Cheeses must remain in it no more than 24 hours.

**Ageing:** This process must take place on premises with a relative humidity level of between 75 and 90 % and a temperature of less than 15 °C.

The maturation period must be of six days from the end of the pressing process, or from the salting if the latter is by soaking in brine. In the case of cured cheeses, the minimum maturation period must be six months. During the period of maturation, the cheeses must be turned over and cleaned as necessary in order to acquire their special characteristics.

In order to safeguard the quality and traceability of the product, the protected cheeses should generally be marketed as whole cheeses, in the authorised packaging.

However, it may be possible to authorise marketing in portions, including cutting at the point of sale, provided that an appropriate monitoring system has been established for this purpose that guarantees the product's origin, quality and perfect conservation, avoiding all likelihood of confusion.

#### 4.6. *Link:*

##### **Historical:**

Arzúa-Ulloa cheese is one of the Galician cheeses *par excellence*, to be found throughout central Galicia, although it was originally made in the south-eastern municipalities of A Coruña, western Lugo and north-eastern Pontevedra wit, depending on the area or historical period, different names being applied to the cheese, in particular: Arzúa, Ulla, A Ulloa, Curtis, Chantada, Friol or Lugo.

In the 'Inventario Español de Productos Tradicionales' (Spanish Inventory of Traditional Products), published by the Ministry of Agriculture, Fisheries and Food in 1996, the chapter on cheeses provides detailed information on Arzúa cheese, including its method of production and uses.

Other Ministry publications, such as the 1973 'catálogo de quesos españoles' (catalogue of Spanish cheese) or the 1993 'Alimentos de España- Denominaciones de Origen y de Calidad', mention the cheeses.

##### **Natural:**

The soil and weather conditions of the geographical and production area of the Arzúa-Ulloa cheese are ideal for the development of natural meadows and growing fodder crops which have traditionally sustained a significant herd which, at present, is essentially intended for milk production and, to a lesser extent, beef production.

As a result of the high level productivity in this agricultural sector, a significant agroindustrial sector has emerged which specialises in the manufacture of feed and of beef and dairy products, chief of which is cheese.

**The causal link between the geographical environment and the specific characteristics of the cheese:**

The geographical area in which 'Arzúa-Ulloa' cheese is produced is characterised by numerous open valleys surrounded by mountains, in which meadows and grazing land form an important part of the landscape. This area consists of the central districts of Galicia which are considerably high since most of it lies above 300 metres above sea level.

In these central Galician districts, the average temperature is slightly below 12 °C. Annual rainfall is around 1 200 to 1 700 mm so that, altogether, the production-area of these cheeses is ideal for permanent meadows, pastures and various crops essential to a livestock diet that requires abundant rainfall.

This unique environment contributes to the distinctive characteristics of 'Arzúa-Ulloa' cheese in various ways:

- (a) Firstly, the geographical environment is favourable to the growth of abundant high quality fodder, composed of indigenous grasses (Timothy grass, creeping soft grass, fescue grass and ray grass) and pulses (lotus, clover and medick) suited to the area's moist, temperate conditions.
- (b) Additionally, milk is produced on small family farms, using traditional herd-management methods. Indigenous breeds still make up a significant proportion of herds and feed comes mainly from fodder produced on the farm, supplemented, when weather permits, by grazing.

Concentrated feedingstuffs are bought in — only when the usual types of feed are in short supply — as a supplement to cover the cattle's energy requirements; as far as possible, the feed is sourced in the defined area. This traditional model, in which the use of inputs bought in from outside the farm is kept to a strict minimum, contributes to the economic viability of these small family farms.

The characteristics of these farms make the milk produced on them ideal for cheese-making. It has been scientifically proven that these more natural systems of production and methods of feeding the cattle improve the nutritional qualities of the milk by increasing the CLA (conjugated linoleic acid) content and the omega-3 fatty acid content of its lipid profile, since the more herbage the cows eat, the more the content of these dietetically beneficial fats increases, influencing the qualities of the cheese.

- (c) Finally, the region's farmers are successors to a long tradition of producing this cheese, whose unique characteristics, which immediately identify it beyond the local market and have helped it gain a well-deserved prestige among consumers. The product was born out of the rural communities' need to preserve a foodstuff — milk — which is abundant in the area but which has a short lifespan. The purpose was twofold: self sufficiency and to make a longer lasting and more easily transported valuable product the sale of which would produce income for families. Unlike in other cheese-making areas, the countryside in these central Galician districts, where the countryside is ideal for the growing of fodder, milk production thus being guaranteed throughout the year, with and periods of short supply never very long. That is why cheese making techniques have tended to be based on short ageing periods of about a week, which is ample time for the product to develop a rind that would give it the requisite consistency to bear being carried to market, but which meant it had to be consumed within three or four weeks of production if its best qualities were to be enjoyed, such as its creaminess, its high moisture content and its milky aroma and flavour. These characteristics are related to the production process, in which the curd is cut very small (5 to 10 mm) so that the draining process is not very intense. This technique could have resulted in exceedingly acid cheeses as a result of the high milk content of the paste; however, the local *savoir faire* solved the problem by washing the curd, a technique unheard of in neighbouring cheese-making areas, which moreover serves to avoid undesirable secondary fermentation which could spoil the cheese.

The locals also devised a means of overcoming the seasonal nature of milk production; they solved the problem of shortages or a drop in the cheese-making quality of the milk during the summer by making cured Arzúa-Ulloa cheese from the surplus milk at the end of autumn and winter and subjecting it to a long ageing process of at least six months. This made it possible for those living in rural communities to have a high-energy nutritional food in the summer, when it was much appreciated since this was the time of year when the work in the fields required greater physical effort.

The area thus specialised in the production of a type of cheese which was very well suited to the circumstances of the place and the time: farmers were making cheese from daily milk surpluses which they then sold at the local weekly, fortnightly or monthly fairs.

4.7. *Inspection body:*

Name: Instituto Galego da Calidade Alimentaria (INGACAL)  
Address: Rúa Fonte dos Concheiros, 11 baixo  
15703 Santiago de Compostela  
ESPAÑA  
Tel.: +34 881997276  
Fax: +34 981546676  
e-mail: [ingacal@xunta.es](mailto:ingacal@xunta.es)

INGACAL is a public body for which the Consellería del Medio Rural de la Xunta de Galicia is responsible.

4.8. *Labelling:*

Cheese marketed under the Protected Designation of Origin 'Arzúa-Ulloa', after being certified as conforming to this specification and the relevant rules, must carry the appropriate designation label, approved and issued by the inspection body, bearing a sequential alphanumeric code and the official logo of the Designation of Origin.

Both the commercial label and the designation label itself must bear the words 'Denominación de Origen Protegida "Arzúa-Ulloa"'. Furthermore, the label must indicate whether raw or pasteurised milk was used in the making of the cheese. Where 'Arzúa-Ulloa' cheese is of the 'de Granja' and 'curado' types, this may be indicated on the label.

---

## APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )

National file No : .....

1. Competent service of the Member State :  
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris  
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :  
(a) Name : Union Interprofessionnelle de Défense du Brie de Meaux  
(b) Address : 13 rue des Fossées, 77000 Melun  
(c) Composition : producer/processor (✓) other ( )
3. Name of product : Brie de Meaux
4. Type of product : (see list in Annex VI) Class 1-3 - cheeses
5. Description of product : summary of requirements under Art. 4(2)
  - (a) name : see (3)
  - (b) description : A soft cheese made from raw cow's milk with a crust covered in a fine coating of white down, Brie de Meaux is produced in the form of a flat cylinder with an average weight of 2.6 kilogrammes.
  - (c) geographical area : The eastern Parisian basin, which derives its geological unity from the limestone formations of the secondary and tertiary eras.
  - (d) evidence of origin : The cheese from the "Brie country" seems to have been known since the time of Charlemagne. It was enjoyed by kings and nobility as well as by the common people. In 1793 the revolutionary Lavallée noted that "the cheese of Brie, loved by rich and poor, was preaching equality before it was ever imagined to be possible". Nevertheless, in 1814, at the Congress of Vienna, Brie de Meaux celebrated its greatest triumph, thereby earning its nickname of "king of cheeses and cheese of kings". It obtained the Appellation d'Origine Contrôlée in August 1980, application having been made in 1978.
  - (e) acquisition : The curds obtained after the addition of rennet to the raw milk, which has been heated to a temperature below 37°C, is then put into a mould. In accordance with the traditional technique, moulding is done manually with the aid of a "Brie shovel", around 20 centimetres in diameter, the mould being filled with a succession of fine layers. After draining for around 18 hours, the cheeses are removed from the moulds, dry-salted, treated with mould spores and put into

cellars, where they ripen slowly for a minimum of four weeks.

- (f) link : The predominance of chalky soils make the Brie de Meaux area a genuinely distinguishable entity, despite the wide area it covers. In this area age-old traditions, though based on a particularly delicate technique, have been perpetuated, thus allowing Brie de Meaux to maintain its reputation.
- (g) control : Name : I.N.A.O. D.G.C.C.R.F.  
Address : 138 Champs Elysées 59, Bd V. Auriol  
75008 Paris 75703 Paris CEDEX 13
- (h) labelling : Apart from the product designation, accompanied by the words *Appellation d'Origine*, the label of Brie de Meaux cheeses must also bear the logo containing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.
- (i) national legislative requirements (where applicable) : Regulation of 29 December 1986

---

TO BE COMPLETED BY THE COMMISSION

EEC No : 6/FR/00110/94.01.24

Date of receipt of dossier : 22/10/95

**Labelling**

For the specifications to conform to national rules, the obligation to affix the 'INAO' logo has been dropped. It was also decided to stipulate that the indication to be affixed is 'Appellation d'origine protégée' or 'AOP', with a view to affixing the 'AOP' (PDO) logo of the European Union.

Furthermore, the options of using the indications 'moulage à la louche' ('ladled into the mould') and 'fabriqué au lait cru' ('made from raw milk') have been dropped. The labelling of cheeses made from raw milk is governed by Decree No 2007-628 concerning cheeses and speciality cheeses. As the definition of the term 'louche' ('ladle') varies and is not confined solely to cheeses with the PDO designation, it was decided to remove the term from the specifications for the 'Camembert de Normandie' PDO.

**National requirements**

A table of main points to be verified and the method for evaluating them in respect of the 'Camembert de Normandie' has been added.

## SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs<sup>(3)</sup>****'CAMEMBERT DE NORMANDIE'****EC No: FR-PDO-0217-01049-12.10.2012****PGI ( ) PDO ( X )****1. Name**

'Camembert de Normandie'

**2. Member State or Third Country**

France

**3. Description of the agricultural product or foodstuff****3.1. Type of product**

Class 1.3. Cheeses

**3.2. Description of product to which the name in point 1 applies**

The 'Camembert de Normandie' is a lightly-salted soft cheese made from raw milk containing at least 45 g of fat per 100 g of cheese when completely dried out and whose dry matter weighs 115 g per cheese or more.

The 'Camembert de Normandie' has the following characteristics:

- a flat cylindrical shape with a diameter of 10,5 cm to 11 cm and a net weight, indicated on the packaging, of at least 250 g,
- a so-called 'blooming' rind, white in colour, with a surface mould creating a white covering with possibly some red spots visible,
- the colour of the cheese varies from ivory to pale yellow. Ripened throughout, the cheese is smooth and soft,
- a lightly salty flavour, initially milky and sweet, but increasingly sharper and more fruity as ripening proceeds.

<sup>(3)</sup> See footnote 2.

### 3.3. *Raw materials (for processed products only)*

The milk used to manufacture 'Camembert de Normandie' comes from holdings where, as from 1 May 2017, at least 50 % of the dairy cows are cows of the Normande breed.

### 3.4. *Feed (for products of animal origin only)*

To ensure that there is a close link between the locality and the product through the use of feed which is particular to the geographical area, the dairy cows graze for at least six months of the year. Holdings consist of at least 0,33 ha of area under grass per dairy cow milked, of which at least 0,25 ha is pasturable and accessible from the milking facilities, and 2 ha of grassland per hectare of silage maize is used to feed the animals of the herd.

80 per cent of the basic forage ration of the herd, on a dry matter basis, comes from the holding. The amount of complementary feed provided is restricted to 1 800 kg per cow in the herd per calendar year. The specifications stipulate what sorts of fodder and complementary feed are authorised.

### 3.5. *Specific steps in production that must take place in the defined geographical area*

The milk is produced and the cheese is manufactured, matured and packaged within the geographical area defined in point 4.

### 3.6. *Specific rules on slicing, grating, packaging, etc.*

The maturing and packaging of the cheeses are closely associated with and therefore carried out within the geographical area defined under point 4. Maturation involves the cheeses being placed for a time in a ripening room and, where necessary, post-ripening after packaging.

### 3.7. *Specific rules concerning labelling*

Each cheese marketed with the 'Camembert de Normandie' PDO has an individual label indicating the designation of origin and the words 'Appellation d'origine protégée' or 'AOP'. Labels must bear the 'AOP' (PDO) logo of the European Union.

## 4. **Concise definition of the geographical area**

The milk is produced and the cheese is manufactured, matured and packaged in the geographical area comprising the following cantons or parts of cantons:

### Department of Calvados

The cantons of Bény-Bocage, Blangy-le-Château, Cambremer, Caumont-l'Éventé, Condé-sur-Noireau, Dozulé, Falaise, Honfleur, Isigny-sur-Mer, Lisieux, Livarot, Mézidon-Canon, Orbec, Pont-l'Évêque, Saint-Pierre-sur-Dives, Saint-Sever-Calvados, Trévières, Trouville-sur-Mer, Vassy and Vire in their entirety; the canton of d'Aunay-sur-Odon, with the exception of the municipality of Bauquay; the canton of Balleroy, with the exception of the municipalities of Bucéels, Chouain and Condé-sur-Seulles; the canton of Bayeux, with the exception of the municipalities of Nonant, Saint-Martin-des-Entrées and Saint-Vigor-le-Grand; the municipalities of Airan, Cesny-aux-Vignes, Moulton and Ouézy in the canton of Bourguebus; the municipalities of Grimbosq, Maizières and Les Moutiers-en-Cinglais in the canton of Bretteville-sur-Laize; the canton of Cabourg, with the exception of the municipalities of Colombelles, Hérouvillette et Ranville; the municipalities of La Caine, Curcy-sur-Orne, Goupillières, Hamars, Montigny, Ouffières, Préaux-Bocage, Saint-Martin-de-Sallen and Trois-Monts in the canton of Évrecy; the cantons of Falaise, with the exception of the municipalities of Bons-Tassilly, Damblainville, Eraines, Fresnes-la-Mère, Pertheville-Ners, Potigny, Saint-Germain-Langot, Saint-Pierre-Canivet, Soumont-Saint-Quentin, Ussy, Versainville and Villy-lez-Falaise; the municipalities of Bernières-d'Ailly, Courcy, Crocy, Louvagny, Le Marais-la-Chapelle, Les Moutiers-en-Auge, Norrey-en-Auge, Vicques and Vignats in the canton of Morteaux-Couliboeuf; the commune of Ouistreham in the canton of Ouistreham; the municipalities of Commes, Longues-sur-Mer, Magny-en-Bessin, Le Manoir, and Manvieux in the



canton of Ryes; the municipality of Saint-Vaast-sur-Seulles in the canton of Tilly-sur-Seulles; the canton of Thury-Harcourt, with the exception of the municipalities of Acqueville, Cesny-Bois-Halbout, Espins, Martainville, Placy and Tournebu; the canton of Troarn, with the exception of the municipalities of Cagny, Cuverville, Démouville, Emiéville, Giberville, Sannerville, Touffréville and Vimont; the canton of Villers-Bocage, with the exception of the municipalities of Banneville-sur-Ajon, Courvaudon, Landes-sur-Ajon, Le Locheur, Maisoncelles-sur-Ajon, Le Mesnil-au-Grain, Missy and Saint-Aignan-le-Malherbe.

#### Department of Eure

The canton of Beuzeville in its entirety; the canton of Beaumesnil, with the exception of the municipalities of Ajou and Gouttières; the municipalities of Caorches-Saint-Nicolas and Saint-Victor de Chrétienville in the cantons of Bernay; the municipalities of Cintray and Francheville in the canton of Breteuil; the municipalities of Le Bec Helloin and Brionne in the canton of Brionne; the canton of Broglie, with the exception of the municipalities of Broglie and Ferrières-Saint-Hilaire; the canton of Cormelles, with the exception of the municipality of Fresne-Cauverville; the municipalities of Appeville-Annebault, Authou, Condé-sur-Risle, Freneuse-sur-Risle, Glos-sur-Risle, Montfort-sur-Risle and Pont-Authou in the canton of Montfort-sur-Risle; the canton of Pont-Audemer, with the exception of the municipalities of Colletot, Fourmetot, Manneville-sur-Risle and Saint-Mards-de-Blacarville; the municipalities of Bouquelon, Marais-Vernier, Sainte-Opportune-la-Mare and Saint-Samson-de-la-Roque in the canton of Quillebeuf-sur-Seine; the canton of Rugles, with the exception of the municipality of Chéronvilliers; the municipalities of Lieurey, Noards, La Noë-Poulain, La Poterie Mathieu and Saint-Christophe-sur-Condé in the canton of Saint-Georges-du-Vivère; the canton of Thiberville, with the exception of the municipalities of Barville, Bazoques, Boissy-Lamberville, Bourrainville-Faverolles, Le Favril, Folleville, Giverville and Heudreville-en-Lieuvin.

#### Department of Manche

The cantons of Avranches, Barenton, Barneville-Carteret, Beaumont-Hague, Brécey, Bréhal, Bricquebec, Canisy, Carentan, Cerisy-la-Salle, Cherbourg, Coutances, Equeurdreville-Hainneville, Gavray, Granville, La Haye-du-Puits, La Haye-Pesnel, Isigny-le-Buat, Jullouville, Juvigny-le-Tertre, Lessay, Marigny, Montebourg, Montmartin-sur-Mer, Mortain, Octeville, Percy, Périers, Les Pieux, Saint-Clair-sur-l'Elle, Saint-Hilaire-du-Harcoët, Saint-Jean-de-Daye, Saint-Lô, Saint-Malo-de-la-Lande, Sainte-Mère-Eglise, Saint-Ovin, Saint-Pois, Saint-Sauveur-Lendelin, Saint-Sauveur-le-Vicomte, Sartilly, Sourdeval, Le Teilleul, Tessy-sur-Vire, Torigni-sur-Vire, Tournlaville, Valognes, Vesly and Villedieu-les-Poêles in their entirety; the canton of Ducey, with the exception of the municipalities of Céaux, Courtils, Crollon and Précey; the canton of Quettehou, with the exception of the municipalities of Anneville-en-Saire, Barfleur, Montfarville, La Pernelle, Réville, Sainte-Geneviève and Valcanville; the municipalities of Hamelin, Saint-Aubin-de-Terregatte, Saint-Laurent-de-Terregatte and Saint-Senier-de-Beuvron in the canton of Saint-James; the canton of Saint-Pierre-Eglise, with the exception of the municipalities of Clitourps, Gatteville-le-Phare, Gouberville, Néville-sur-Mer and Tocqueville.

#### Department of Orne

The cantons of Athis-de-l'Orne, Briouze, Carrouges, Domfront, Écouché, Exmes, La Ferté-Frênel, La Ferté-Macé, Flers, Gacé, Juvigny-sous-Andaine, Le Merlerault, Messei, Mortrée, Passais, Putanges-Pont-Ecrepin, Tinchebray, Vimoutiers in their entirety; the cantons of L'Aigle, with the exception of the municipalities of Aube, Irai, Saint-Martin-d'Ecublai, Rai and Vitrai-sous-l'Aigle; the cantons of Alençon, with the exception of the municipalities of Colombiers, Cuissai and Lonrai; the cantons of Argentan, with the exception of the municipalities of Commeaux, Occagnes, Sévigny; the municipalities of Bure, La Mesnière, Saint-Aubin-de-Courteraie, Saint-Ouen-de-Sécherouvre and Soligné-la-Trappe in the canton of Bazoches-sur-Hoëne; the municipalities of Brullemail, Courtomer, Ferrières-la-Verrerie, Godisson, Le Plantis, Saint-Agnan-sur-Sarthe, Saint-Léonard-des-Parcs and Tellières-le-Plessis in the canton of Courtomer; the municipalities of Monceaux-au-Perche and Saint-Victor-de-Réno in the canton of Longny-au-Perche; the canton of Le Mêle-sur-Sarthe, with the exception of the municipalities of Aunay-les-Bois, Boitron, Essay and Menil-Erreux; the commune of Feings in the canton of Mortagne-au-Perche; the canton of Moulins-la-Marche, with the exception of the municipalities of Bonnefoi, Les Genettes and Les Aspres; the municipalities of Barville, Coulimer, Parfondeval, Pervençères, Saint-Julien-sur-Sarthe, Saint-Quentin-de-Blavou and Vidai in the canton of Pervençères; the commune of Boissy-Maugis in the canton of Rémalard; the canton of Sées, with the exception of the municipalities of Aunou-sur-Orne, Neauphe-sous-Essai and Sées; the municipalities of Authueil, Bivilliers, Bubertre, Champs, Lignerolles and Tourouvre in the canton of Tourouvre; and the canton of Trun, with the exception of the municipalities of Bailleul, Brioux, Fontaine-les-Bassets, Guêprei and Villedieu-les-Bailleul.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

The geographical area of the 'Camembert de Normandie' covers the three departments of Lower Normandy (Calvados, Manche and Orne) and the western fringe of the department of Eure. This area benefits from an oceanic climate, a landscape in which fields enclosed by hedgerows predominate, and a dense network of rivers with many associated marshes.

This region, with its long tradition of cheese-making, is the birthplace of the three main Normandy cheeses ('Livarot', 'Camembert de Normandie' and 'Pont L'Évêque'). It has been the site of the dynamic development of soft cheeses and particular milk production processes. The specificity of the milk production stems from the breed of cows used, namely, the Normande, but also from the feeding conditions, marked by the predominance of grass in the animals' diet and the consumption of this grass by grazing for at least six months of the year.

### 5.2. Specificity of the product

The name 'Camembert de Normandie' comes from the village of Camembert, which is found around thirty kilometres south of Lisieux. The first written mention of the cheese dates from the 17th century. The writings of the time referred to excellent cheeses which were sold 'white' to cheese maturers. In the second half of the 19th century, with the development of cheese dairies which pioneered its production, this cheese became enormously popular as a result of its distribution in urban centres via the rail network.

It became truly well-known at the start of the 20th century and during the First World War, when cheese-makers endeavoured to provide camemberts to the French army and meet growing national demand. Although, as result of this demand, the number of products of diverse origin described as 'camembert' increased considerably, only the 'Camembert de Normandie' has finally been awarded recognition in France with a protected designation of origin, attesting to its links with Normandy and with technical methods rooted in tradition: raw milk, split moulding, and being left to drain naturally.

The 'Camembert de Normandie' is generally known for its unique flat cylindrical form, its so-called 'blooming' rind (white in colour with surface mould), an ivory to pale yellow colour, smooth and soft consistency and lightly salty flavour which is initially milky and sweet, but becomes sharper and more fruity as ripening proceeds.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The link between the locality and characteristics of the 'Camembert de Normandie' is evident in the environmental conditions favouring pasture and farming methods peculiar to Normandy, together with a highly-developed knowledge of cheese-making resulting from the long-standing production of the 'Camembert de Normandie'.

The milk used has specific traits as a result of a considerable reliance on grazing, practised from March to November owing to the gentle climate and wide availability of grassy areas, as well as cattle of the Normande breed, used in the region for over a century because of its suitability for cheese-making. The milk's richness in proteins and exceptional suitability for cheese-making makes it possible to obtain a firm rind, which can be moulded in blocks and easily drained.

Knowledge of cheese-making has developed on the basis of strictly followed practices (feeding of the animals, hygiene at milking time, processing of the raw milk, partial skimming of the cream, renneting of the cheese in basins, split moulding, natural draining) that take best advantage of the positive aspects of the milk produced in the area.

## Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(4)</sup>)

<https://www.inao.gouv.fr/fichier/CDCCamembertdeNormandie.pdf>

<sup>(4)</sup> See footnote 2.

## APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )  
National file No : .....

1. Competent service of the Member State :  
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris  
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :  
(a) Name : Comité Interprofessionnel du Gruyère de Comté  
(b) Address : Avenue de la Résistance, 39800 Poligny  
  
(c) Composition : producer/processor (✓) other (✓)
3. Name of product : Comté
4. Type of product : (see list in Annex VI) Class 1.3 - cheeses
5. Description of product : summary of requirements under Art. 4(2)
  - (a) name : see (3)
  - (b) description : Hard cow's milk cheese with pressed, cooked paste and scrubbed rind in the form of a wheel with a straight or convex heel, 50 to 70 centimetres in diameter and 8 to 13 centimetres deep, containing at least 45% fat.
  - (c) geographical area : The Jura massif, consisting of the communes in the *départements* of Doubs, Jura, Haute-Saône and of certain communes in the *départements* of Ain, Territoire de Belfort, Côte d'Or, Haute-Marne, Saône et Loire and Vosges.
  - (d) evidence of origin : The production of so-called large-size cheeses goes back to time immemorial in this region, which was the province of Franche-Comté. Authors have referred to this cheese in ancient times (Pliny), in the 15th century and again in the 19th century (Victor Hugo). Its fame is attested by the bulletin of price quotations for the central food market (Les Halles) in Paris, since the price quoted for Comté was different to that of the other cheeses of the same type. The *Appellation* was awarded by a judgment of the Dijon Court on 22 July 1952.
  - (e) acquisition : Made entirely of whole cow's milk used in raw condition with rennet added; the curds are heated to a temperature of 53°C and kept at that heat for at least 30 minutes. The cheese is pressed, dry-salted or laid in brine. The ripening takes a minimum of 120 days, during which time the cheese is turned over and scrubbed regularly.
  - (f) link : Since the 11th century, the farmers of the region have joined forces to pool the milk produced daily by their various herds for the purpose of producing the Comté wheel at the *fruitière*, the local cheese dairy. The dairy cows, all of local breeds (Moubéliarde or Pie Rouge de l'Est) are fed on forage from the region covered by the *Appellation*.  
This cheese production allows traditional agricultural activities to be maintained in the region.
  - (g) control : Name : I.N.A.O. D.G.C.C.R.F.  
Address : 138, Champs Elysées 59, Bd V. Auriol  
75008 Paris 75703 Paris CEDEX 13
  - (h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.
  - (i) national legislative requirements (where applicable) : Regulation of 29 December 1986, as amended by the Regulation of 18 November 1994.

It has been found that some dairies are producing Danablu 60+ with a lower water content than that required by the PGI standard to avoid the risk of exceeding the 42 % limit. This means that a Danablu 60+ may be slightly more solid than and not quite as creamy in consistency as the specification requires. This led the producers' association to study, over a three-year period, how the dry matter/water content affected the general assessment of the product. A technical committee has analysed how the water content of Danablu 60+ relates to points for consistency, smell and taste, as well as to its overall assessment mark using the standard tests on Danablu 60+ by Steins Laboratorium A/S. Closer analysis of the results revealed that it is possible to produce Danablu 60+ to a good quality with a water content of more than 42 % and that setting 44 % as the maximum water content would avoid a situation where some dairies, in trying not to exceed the 42 % limit, end up producing Danablu 60+ with a firmer, less creamy consistency than the product specification requires.

### 3.1.2. Weight limit for Danablu

In order to optimise production and avoid unnecessary waste, the producers' association wishes to change the current weight requirement for a flat, cylindrical Danablu from 2,75 to 3,25 kg to an indicated weight of ca. 3 kg. This change would be made for technical reasons, and will have no impact on the quality of Danablu. It has been found that there is a large amount of waste when a flat, cylindrical Danablu of the current size is divided into portions. If the size is altered slightly, the wastage is reduced if the cheese is cut correctly using modern methods.

### 3.1.3. Labelling

The amendment indicates that the words 'Danish Blue Cheese' or translations thereof in all official language versions may be included on the label, since 'Danish Blue Cheese' and 'Danablu' are registered trademarks. The term 'Danish Blue Cheese' has always applied in all official language varieties and is referred to in the various markets using the translation which applies in the country concerned.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'DANABLU'**

**EC No: DK-PGI-0217-0328-21.02.2011**

**PGI ( X ) PDO ( )**

**1. Name:**

'Danablu'

**2. Member state or Third Country:**

Denmark

**3. Description of agricultural product or foodstuff:**

**3.1. Type of product:**

Class 1.3. Cheeses

**3.2. Description of product to which the name in (1) applies:**

Blue-veined cheese, full-fat or extra full-fat, semi-firm to soft, ripened with blue mould, produced from Danish cow's milk.

Composition:

Danablu 50+: Minimum fat in dry matter (%): 50, minimum dry matter (%): 52

Danablu 60+: Minimum fat in dry matter (%): 60, minimum dry matter (%): 56

Shape and weight (whole cheese):

— Flat cylindrical, diameter ca. 20 cm, weight ca. 3 kg

— Rectangular, length ca. 30 cm, width ca. 12 cm, weight ca. 4 kg.

**Surface:**

White to light yellowish or light brownish colour. No appreciable smear layer or mouldy growth. May be only slightly sunken in the centre. Visible holes from perforations are allowed. No covering in paraffin or plastic emulsion.

**Rind:**

No rind as such, but a tight and somewhat firm outer layer. Visible holes from perforations are allowed. Surface and sides must be whole, even and regular.

**Colour:**

White to light yellowish, not greyish, not overly mouldy, moulded through by quite evenly distributed pure marbling of blue-green veins of mould in perforations, holes and cracks. Marbling may decrease towards the edge of the cheese. Perforations must be free of smear layer and foreign mould growth.

**Structure:**

Evenly distributed dispersed physical openings and cracks (coagulum openings) and perforations. The mass may be denser towards the edge of the cheese. No holes from fermentation.

**Texture:**

Loose but not crumbly, generally soft, cuttable and spreadable, somewhat firmer and shorter towards the edges of the cheese.

**Smell and taste:**

Pure, piquant flavour strongly affected by the pure growth of blue mould. The taste may be sharp and somewhat salty and tart, leaning slightly towards bitter.

**Ripening:**

Minimum 5 weeks.

**3.3. Raw materials (for processed products only):**

Danablu is made solely from milk from the designated geographical area.

**3.4. Feed (for products of animal origin only):**

There are no specific requirements on the feed quality or origin.

**3.5. Specific steps in production that must take place in the identified geographical area:**

The entire production must take place in the geographical area.

**3.6. Specific rules concerning slicing, grating, packaging, etc.:**

There are no specific requirements for slicing, grating or packaging.

**3.7. Specific rules concerning labelling:**

Danablu (50+ or 60+).

'Danish Blue Cheese' or other translations of this in all official language versions may be added.

**4. Concise definition of the geographical area:**

Denmark

**5. Link with the geographical area:****5.1. Specificity of the geographical area:**

Danablu is produced exclusively using milk from Danish cows, in accordance with the original recipe.

#### Concise definition of the geographical area

The essential element in the production of Danablu that specifically limits it to the geographical area of Denmark is the traditional expertise and know-how possessed by Danish cheese producers. These unique skills ensure that the Danablu produced continues to have the traditional qualities of this cheese.

#### 5.2. Specificity of the product:

Danablu is a blue-veined cheese that is full-fat or extra full-fat, semi-firm to soft, ripened with blue-mould and produced from Danish cow's milk. The milk is homogenised and thermised/pasteurised, which gives the cheese a sharp, piquant flavour and a cuttable, slightly crumbly texture. Danablu has a strong flavour compared to other blue-veined cheeses. The rind is white and free of visible mould and other microorganisms.

#### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

Within and outside the EU Danablu is known as a Danish speciality produced from Danish raw materials. This reputation has been achieved through legislative initiatives and the quality effort of the producers over a period of 60 years, which have ensured the preservation of the product's traditional and specific characteristics.

#### History:

During the Second World War, an American university patented the homogenisation of cheese milk and attempted to have charges levied on Danish cheese produced using homogenised milk. Their attempts failed, as it could be proved that this method had been introduced 20 years earlier in Denmark by Marius Boel. Cheese seems to have occupied his thoughts even as a child, as he had very early on made a few highly interesting experiments with blue-vein cultures at home on his family's farm in Salling, where butter and cheese were produced. He had noticed that the cheeses sometimes turned mouldy, and out of pure curiosity, he tasted them. In his own words, Marius Boel discovered that the cheese 'had a distinctive, piquant taste'. So he took some of the mould from the cheese and cultivated it on bread. After that, he dried and ground up the bread and added this powder to the fresh curd. This laid the foundation for Danablu cheese.

In 1927, Marius Boel experimented with producing cheese using homogenised milk, which he got from a dairy in Odense. He was inspired by coffee cream with 9 % fat, which due to homogenisation had a creamy consistency despite its relatively low fat content. Experimentation led to a considerable improvement in the quality of the cheese, which became richer, acquired a more piquant taste, became whiter and improved its absorption qualities. Following this, it rapidly became common to homogenise cheese milk at dairies producing cheese of this type. Similarly, in the 1930s it became common to low-pasteurise cheese milk at Danish cheese-making dairies.

Various factors resulted in a considerable increase in the demand for Danish blue-veined cheese around 1930, and the number of producers rose. To maintain quality, the initiative was taken to start negotiations with the head of Denmark's State Inspection Services, Chief Inspector Lohse, with the aim of setting up regular inspections of cheese intended for export. The negotiations concluded with the decision to first set up a producers' association to discuss the details of the inspection system. Therefore a meeting was called on 23 June 1934. At the meeting it was decided to establish a producers' association.

On the same day that the association was established, a decision was taken together with Chief Inspector Lohse to have cheeses called in for the first test assessment in Odense on 16 July 1934. After three test assessments, assessment criteria were laid down for rind, structure, colour, smell and taste, as well as an overall assessment of the suitability of cheeses for export. In September 1934 the association began negotiations with the Ministry of Agriculture and the State Inspection Services to lay down rules on the characteristics of the cheese and the rules for approving dairies as producers of cheese for export. The negotiations led to the Ministry of Agriculture issuing its 'regulativ for bedømmelser af ost af Roqueforttypen ved Statens Ostebedømmelser' (regulations on assessing cheese of the Roquefort type in State Cheese Assessments). The regulations entered into force on 1 January 1936.

In 1952 the name of the cheese, Danablu, was officially established by Decree No 80 of the Ministry of Agriculture of 13 March 1952 on the names of Danish cheeses. Act No 214 on the production and sale, etc. of cheese was issued on 16 June 1958. The Act sets out guidelines for production and inspection. The legislation was subsequently supplemented by decrees issued in 1963 and 1969 specifying the characteristics of cheese.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

[http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/25\\_PDF\\_word\\_filer%20til%20download/06kontor/Varespecifikation\\_DANABLU\\_September%20201\\_2.pdf](http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/25_PDF_word_filer%20til%20download/06kontor/Varespecifikation_DANABLU_September%20201_2.pdf)

---

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2008/C 57/16)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'EDAM HOLLAND'**

**EC No: NL/IGP/005/0329/27.11.2003**

**PDO ( ) PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

**1. Responsible department in the Member State:**

Name: Hoofdproductschap Akkerbouw  
Address: Postbus 29739  
2502 LS 's-Gravenhage  
Nederland  
Tel. (31-70) 370 87 08  
Fax (31-70) 370 84 44  
E-mail: plw@hpa.agro.nl

**2. Group:**

Name: Nederlandse Zuivel Organisatie (NZO)  
Address: Postbus 165  
2700 AD Zoetermeer  
Nederland  
Tel. (31-79) 343 03 00  
Fax (31-79) 343 03 20  
E-mail: info@nzo.nl  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 1.3: cheese

**4. Specification:**

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name:* 'Edam Holland'

4.2. *Description:* Edam Holland is a naturally matured semi-hard cheese. It is produced in the Netherlands from cows' milk obtained from Dutch dairy farms and is matured to a consumer-ready product in Dutch maturing rooms.

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.



## Composition

Edam Holland is produced from one or more of the following raw materials:

- milk, cream and skimmed or semi-skimmed cows' milk (exclusively cows' milk) from Dutch dairy farms.

## Characteristic properties

The cheese is shaped like a ball with a flattened top and bottom, or it may be shaped like a loaf or a block. The specifications are given in the table.

Type	Weight	Fat in dry matter	Moisture content (max.)	Salt in dry matter (max.)
Baby Edam	max. 1,5 kg	40,0-44,0 %	46,5 %	5,4 %
Edam (ball)	1,5-2,5 kg	40,0-44,0 %	45,5 %	5,0 %
Edam Bros (hard)	1,5-2,5 kg	40,0-44,0 %	47,5 %	5,3 %
Edam Stip (speckled)	1,5-2,5 kg	40,0-44,0 %	45,5 %	6,0 %
Edam (block-shaped)	max. 20 kg	40,0-44,0 %	46,0 %	4,6 %
Edam (large loaf-shaped)	4-5 kg	40,0-44,0 %	46,0 %	4,6 %
Edam (small loaf-shaped)	2-3 kg	40,0-44,0 %	47,0 %	4,8 %

The moisture content applies 12 days from the first day of preparation, with the exception of Baby Edam Holland, where it applies 5 days after the first day of preparation.

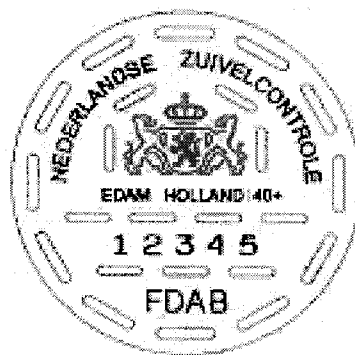
The other characteristic properties are as follows:

- Flavour: mild to piquant depending on age and type.
- Cross-section: must be uniform in colour with a few small round holes. Bros Edam has a large number of small holes. The colour of the cheese varies from ivory to yellow.
- Rind: the rind is firm, smooth, dry, clean and has no fungal flora. It is produced by drying during the maturing stage.
- Texture: young Edam Holland must be sufficiently firm and cuttable. Once the cheese has matured further, it becomes firmer and tighter in structure. Bros Edam must be sufficiently firm and hard.
- Maturing period: a minimum of 28 days (a minimum of 21 days for Baby Edam Holland). Edam Holland is a naturally matured cheese. Foil maturing is not permitted for Edam Holland.
- Maturing temperature: at least 12 °C.
- Age: the shelf-life varies from a minimum of 28 days after manufacture (Baby Edam Holland) to more than a year.

## Special quality criteria

- When they reach and are stored by the cheesemaker, the milk, cream or semi-skimmed milk have undergone either no heat treatment at all or a non-pasteurising heat treatment.

- The cream and the skimmed or semi-skimmed milk should undergo pasteurisation immediately before being made into Edam Holland so as to meet the following criteria:
    - phosphatase activity is undetectable, unless peroxidase activity is undetectable,
    - measured on the basis of the fat-free product, acidity levels for cream are no higher than 20 mmol NaOH per litre, unless the lactate content is 200 mg per 100 g of fat-free matter or less,
    - no coliform micro-organisms are detectable in 0,1 ml.
  - Immediately before being made into Edam Holland, all raw materials must be pasteurised in such a way that the undenatured whey protein content does not deviate or deviates only slightly from that of unpasteurised raw material of a similar type and quality.
  - Only non-genetically modified cultures of lactic-acid-forming and aroma-forming micro-organisms may be added when manufacturing Edam Holland. These cultures consist of appropriate mesophilic starter cultures for Edam Holland: *Lactococcus* and *Leuconostoc* L or LD, possibly in combination with thermophilic *Lactobacillus* and/or *Lactococcus* cultures. The available starter cultures play a very important role in the ripening process and formation of the typical taste and aroma.
  - Rennet: only calf rennet is used to manufacture Edam Holland. Other types of rennet may be used only in exceptional circumstances, such as if an animal disease makes it necessary. The rennet used will then have to comply with the *Warenwetbesluit Zuivel* (Dairy Products (Commodities Act) Decree).
  - The nitrite content of Edam Holland, in terms of nitrite ions, is no higher than 2 mg per kg cheese.
- 4.3. *Geographical area:* The geographical area covered by the application is Holland, i.e. the European part of the Kingdom of the Netherlands.
- 4.4. *Proof of origin:* A mark made from casein is placed on each Edam Holland cheese before the curds are pressed (see diagram). The mark contains the designation 'Edam Holland', together with a combination of figures and letters that is unique for each cheese (in ascending alphabetical and numerical order).



The COKZ (the Dutch dairy inspection institute) keeps a register of these unique numbers, which also contains a record of all test data (including time and place). The indication is easily recognisable to consumers, and can be verified by an approval authority on the basis of the casein mark and the COKZ register.

- 4.5. *Method of production:* Edam Holland cheese is made from milk obtained from dairy farms in the Netherlands. The milk is cooled on the farm to a maximum of 6 °C and stored in a cooling tank on the farm. It is transported to the cheese factory within 72 hours. When it arrives at the cheese factory, it is either processed immediately or thermised (a non-pasteurising, light heat treatment) and put into cold storage for a short period of time before being turned into cheese milk.

The fat content of the milk is standardised so that the fat/protein ratio is such that the cheese eventually produced has a fat content of between 40 % and 44 % fat in dry matter. The cheese milk is pasteurised at a temperature of at least 72 °C for 15 seconds. It is curdled at a temperature of approximately 30 °C. The separation and coagulation of the milk proteins that occurs during this process is typical of Edam Holland.

The curds obtained by coagulation are separated from the whey and processed and washed to ensure that the moisture content and pH reach the desired levels. The curds are pressed into the correct shape and desired weight in vats. The resulting 'cheese' is then immersed in the brine bath. Edam Holland is only ever matured naturally, i.e. it is left open to the air to mature, and is regularly turned and checked. As the cheese matures, a dry rind forms. Time and temperature play an important role in ensuring that the enzymatic and ageing processes are given sufficient opportunity to allow the cheese to develop the physical and organoleptic quality that is so characteristic of Edam Holland. It can take more than a year for Edam Holland to mature, depending on the type of flavour desired.

Edam Holland may be cut and pre-packaged either in or outside the Netherlands, provided that the pre-packager has a comprehensive administrative monitoring system to ensure that the cut Edam Holland can be traced by means of the unique combination of figures and letters on the mark and that the consumer can be sure of its origin.

- 4.6. *Link*: The geographical component of this product name is 'Holland'. As is common knowledge, 'Holland' is a synonym of the more official name, 'the Netherlands'. During the time of the Republic of the United Netherlands (from the 17th to the 19th century), Holland was the most influential of the seven provinces. Since then, the name has gradually come to refer to the whole territory of the Netherlands. In many countries the Netherlands is better known or even exclusively known as 'Holland' (Ollanda, etc.).

#### Historical background

Edam Holland is an exponent of the Dutch tradition of cheese making, which stretches back to the Middle Ages and reached maturity as early as the 17th century (the Golden Age).

It is largely the geographical position of the Netherlands (mostly below sea level), its climate (a maritime climate) and the composition of the grass that grows there (predominantly on sandy and clay soils) that make the milk so suitable for producing a high-quality cheese that is packed with flavour.

The quality assurance systems in place on dairy farms and the intensive quality assessment system (each delivery of milk is tested and assessed according to various quality parameters) together guarantee the quality of the milk. Furthermore, there is an unbroken cold chain until the moment the milk is processed, with the milk being put into cold storage on the farm (maximum 6 °C) and transported to the factory in refrigerated tankers. The relatively short distances involved also help maintain the quality of the milk.

From its beginnings in farm-based production, Edam Holland has developed, by way of production in local factories, to become a nationally produced product of worldwide renown, and is an important, stable factor in optimising the quality of farm milk. At the beginning of the 20th century, national laws were introduced on Edam cheese, and the name of Edam Holland was established in the *Landbouwkwaliteitsbeschikking kaasproducten* (Agricultural Quality Decision on Cheese Products).

#### Edam Holland's image among European consumers

A large-scale survey carried out in six European countries showed that European consumers see the Netherlands as the most important producer of Edam (and Gouda). Furthermore, the reputation and standing of Edam (and Gouda) are associated with the Netherlands.

Edam (and Gouda) are symbols of Dutch cultural heritage. European consumers regard them as brands. They are synonymous with Dutch quality. Market research (carried out on a representative sample of 1 250 respondents per Member State, with 97,5 % reliability) in the six Member States where Edam (and Gouda) consumption is highest shows that:

- there is a strong association between Edam and the Netherlands,
- Edam Holland is more popular than Edam produced outside the Netherlands,

- almost half of consumers in the Member States surveyed believe that all Edam is produced in the Netherlands (which is potentially misleading for European consumers, because this is not the case),
- Edam Holland scores significantly higher on the variables 'excellent quality', 'traditionally manufactured' and 'the original product'.

Over a number of centuries, various measures and laws have been introduced, both by the Dutch Government and by the industry, to ensure that the very high quality of Edam (and Gouda) is maintained. Moreover, the Dutch dairy industry has invested a substantial amount of money in meeting these high quality standards and opening up, cultivating and maintaining markets. Since 1950, more than NLG 1,4 billion (EUR 635 million) has been invested in advertising, awareness-raising and promotion in Europe (excluding investment in the Netherlands).

4.7. *Inspection body:*

Name: Stichting Centraal Orgaan voor Kwaliteitsaangelegenheden in de Zuivel (COKZ)

Address: Kastanjelaan 7  
3833 AN Leusden  
Nederland

Tel. (31-33) 496 56 96

Fax (31-33) 496 56 66

E-mail: productcontrole@cokz.nl

4.8. *Labelling:* 'Edam Holland' is a European Union Protected Geographical Indication (PGI).

This indication must be displayed in a prominent position on all whole cheeses on the label applied to the flat side of the cheese and/or on the band around the cheese. This is not compulsory if the cheese is sold in pre-cut and pre-packaged form as described in section 4.5. In that case, 'Edam Holland' must be displayed on the packaging.

A clear distinguishing mark must be displayed on the packaging to enable consumers to identify Edam Holland on the shelves. By giving the product a name, creating an own identity (a logo is being developed) and displaying the EU's PGI symbol, it must be made clear to consumers that Edam Holland is a different product from all other 'Edam' cheeses. The aim of the application is to prevent European consumers from potentially being misled.

---

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( ) PGI ( )  
National file No : IG/53/94

1. Competent service of the Member State :  
Name : Ministère de l'Agriculture - Direction générale de l'Alimentation  
Tel. : 49.55.58.45 Fax : 49.55.59.48
2. Applicant group :  
(a) Name : Syndicat des Fromagers de Haute-Savoie  
(b) Address : 39, rue Vaugelas - 74000 ANNECY  
  
(a) Name : Fédération Départementale des Coopératives Laitières de Haute-Savoie  
(b) Address : Maison de l'Agriculture - 52, Avenue des Iles - 74994 Annecy  
Cedex 9  
  
(a) Name : Fédération Départementale des Coopératives Laitières de Savoie  
(b) Address : 1, rue du Château - 73000 CHAMBERY  
  
(a) Name : Association Marque Collective Savoie  
(b) Address : 74994 ANNECY Cedex 9  
  
(c) Composition : producer/processor ( x ) other ( )
3. Name of product : EMMENTAL DE SAVOIE
4. Type of product : (see list in Annex VI) Milk products (Rome Treaty Annex II, Chapter 4)
5. Description of product : summary of requirements under Art. 4(2)  
(a) name : see (3)  
(b) description : Cheese made from cow's milk, cooked pressed, of a diameter of 72-80 cm and a weight of over 60 kg. Rounded to half-rounded. Yellow/brown rind. Minimum 45% fat content (as dry matter). Clear holes in the body, regular and well distributed.  
  
(c) geographical area : For the milk, the Department of Savoie and Haute-Savoie plus 3 municipalities in the Department of Ain (ANGLEFORT, CORBONOD, CHANAY): For manufacture and ripening, the Departments of Savoie and Haute-Savoie plus, for ripening, the municipality of Saint GERMAIN DE JOUX (Ain).  
  
(d) evidence of origin : The milk producers and the manufacture and ripening sites are listed. Stock records and the preparation of identification and monitoring documents in respect of the batches complete this aspect of operations.  
  
(e) acquisition : Raw or thermized milk. Standardization of the milk/45% fat content minimum. Renneting at 32°C, curd stirring and heating from 32 to 53°C. Brine salting. Minimum ripening 70 days.

(f) link : The link with geographical origin is based on the product's reputation.  
Historical reputation: The reputation of the product grew widely in the 19th century and this reputation for quality allowed it to be sold at a higher price than other Emmentals on the markets.

Current reputation: The adding of value to the product by a higher selling price has made it possible to pay a higher cost price for the milk. The name "Emmental de Savoie" is associated with the value enhancement image of the Savoie region.

Background: The first cheesemaking dairies for *Emmental de Savoie* date back to the beginning of the 19th century. In 1908 there were over 400 such dairies and numerous major brands from ripeners such as PICON, MARECHAL and FUESS are still on the market.

(g) control :    Name :            Association Marque Collective Savoie  
                  Address :        74994 Annecy Cedex 9

(h) labelling : Reproduction of the "Collective Savoie" brand name.  
Emmental de Savoie  
Name and address of the certifying body

(i) national legislative requirements (where applicable) : Technical Regulation on the approved Savoy Regional Label

---

TO BE COMPLETED BY THE COMMISSION

EEC No : ...G./FR./00179/94.01.24

Date of receipt of dossier : .../.../...

11.05.95

## ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No: TY (PDO) 1

1. Responsible department in the Member State:  
Name: Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.  
Tel.: 5241 347 Fax: 5243162
2. Applicant group:
  - (a) Name: KTINOTROFIKI PARTNERS LTD.
  - (b) Address: STADIOU 3  
105 59 ATHENS  
TEL.: 3212354 FAX: 3211245
  - (c) Composition: producer/processor (X) other ( )
3. Name of product:  
FETA CHEESE PDO
4. Type of product: (see list in Annex VI)  
1.3 Cheese
5. Specification:  
(summary of Article 4(2))  
Summary of the specifications laid down in the herewith appended Ministerial Decision 313025/11.1.94 on "the recognition of the protected designation of origin (PDO) of FETA cheese."
  - (a) Name: (see 3) FETA PDO
  - (b) Description: A white table cheese which is stored in brine and produced, using traditional methods, exclusively from sheep's milk, or from a mixture of sheep's milk and goat's milk with the latter not exceeding 30% of the milk net weight.
  - (c) Geographical area: Macedonia, Thrace, Thessaly, Central Mainland Greece, the Peloponnese, Lesbos prefecture
  - (d) Evidence: This cheese is the most popular and widely-consumed of the Greek cheeses and has a worldwide reputation. It has been produced in Greece since ancient times (since the time of Homer). It is made from sheep's milk or from sheep's and goat's milk using traditional technology and ripened in installations within the defined geographical areas.

(e) Method of production: After coagulation of the milk the cheese curd is placed in special vessels (moulds) for natural draining and when the curd has stabilized its surface is dry salted. It is at this stage that the desired thin mould develops on the cheese curd. The cheese is then placed in wooden or metal vessels with added brine (7% net weight NaCl). The vessels are first taken to ripening rooms where the temperature is kept at 18°C and the relative humidity at not less than 85% for 15 days. Ripening is then continued in other rooms where the temperature is kept at 2-4°C and the relative humidity at not less than 85% until a total ripening period of not less than 2 months is completed.

(f) Link: The milk used for the cheese comes from sheep and goat breeds reared traditionally in the defined geographical areas. The animals are fully-adapted and their diet is based on the flora of the areas.

(g) Inspection structure: Name: The directorates of agriculture which have competence for the geographical areas of production.

Address:

(h) Labelling: FETA cheese PDO. Inspection data:  $\Phi$ E (FE), the packaging serial number and the date of production.

(i) National requirements (if any): The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

---

TO BE COMPLETED BY THE COMMISSION

EEC No: GR/0427/940121

Date of receipt of the application:

17.01.95



**SUMMARY TECHNICAL SPECIFICATIONS**  
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

**Φέτα ΠΟΠ – Feta PDO**

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED:**

Class 1.3: Cheeses

**APPLICANT:**

GREEK FARMING UNION

Address: Arkadias 26, PC 11526 Athens, Greece

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

This geographical indication has been protected in the Member State of origin since **11.01.1994**.

This geographical indication has been registered and protected in the European Union since **15.10.2002**. (EL/PDO/0017/0427).

Proof of protection is provided by its inclusion in “the Register of protected designations of origin and protected geographical indications’ established by Regulation (EU) No 1151/2012 on quality schemes for agricultural products and foodstuffs. The European Commission records the legal instrument for registering the individual name in ‘the Register’ and publishes a reference to this instrument in the publicly accessible database DOOR.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

**Feta** is a white table cheese which is stored in brine and produced, using traditional methods, exclusively from sheep’s milk, or from a mixture of sheep's milk and goat's milk with the latter not exceeding 30% of the milk net weight.

**Method of production:** After coagulation of the milk the cheese curd is placed in special vessels (moulds) for natural draining and when the curd has stabilized its surface is dry salted. It is at this stage that the desired thin mould develops on the cheese curd. The cheese is then placed in wooden or metal vessels with added brine (7% net weight NaCl). The vessels are first taken to ripening rooms where the temperature is kept at 18°C and the relative humidity at not less than 85% for 15 days. Ripening is then continued in other rooms where the temperature is kept at 2-4°C and the relative humidity at not less than 85% until a total ripening period of not less than 2 months is completed.

All steps of production must take place in the delimited geographical zone.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Macedonia, Thrace, Epirus, Thessaly, Central Mainland Greece, the Péloponnèse, Lesbos prefecture, Greece

### **LINK WITH THE GEOGRAPHICAL AREA**

**Feta** is the most popular and widely-consumed of the Greek cheeses and has a worldwide reputation. It has been produced in Greece since ancient times (since the time of Homer). Production practices for 'Feta' cheese have been codified in increasingly specific terms since 1935, and the definition of the geographical area of production, traditionally based on consistent and equitable practices, was protected in 1988.

The milk used for the cheese comes from sheep and goat breeds reared traditionally in the defined geographical areas. The animals are fully adapted and their diet is based on the flora of the areas.

### **SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

FETA cheese PDO. Inspection data:(FE)the packaging serial number and the date of production.

National requirements: The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable..

### **CONTROL AUTHORITY/CONTROL BODY**

Name: Ellinikos Georgikos Organismos "Dimitra" (EL.G.O "DIMITRA")-former AGROCERT

Address: Patission & Androu 1, Postal Code 11257 Athens Greece.

Tel: 210 - 8231277

Fax: 210 – 8231438

## SUMMARY

## COUNCIL REGULATION (EC) No 510/2006

'FONTINA'

EC No: IT-PDO-0117-0008-17.02.2005

PDO ( X ) PGI ( )

This summary sets out the main elements of the product specification for information purposes.

**1. Responsible department in the Member State:**

Name: Ministero delle Politiche Agricole e Forestali  
Address: Via XX Settembre 20  
00187 Roma RM  
ITALIA  
Tel. +39 0646655104  
Fax +39 0646655306  
E-mail: sacco7@politicheagricole.gov.it

**2. Group:**

Name: Consorzio Produttori e Tutela della DOP Fontina  
Address: Reg. Borgnalle 10/l  
11100 Aosta AO  
ITALIA  
Tel. +39 016544091  
Fax +39 0165262159  
E-mail: info@consorzioproduttorifontina  
Composition: All 'Fontina' producers and/or ripeners.

**3. Type of product:**

Class 1.3. — Cheeses

**4. Specification:**

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

'Fontina'

**4.2. Description:**

When it is released for consumption, 'Fontina' has the following physical, chemical, microbiological and organoleptic characteristics:

**1. Physical characteristics:**

Shape

(a) cylindrical, typically flattened

(b) flat sides

(c) originally concave heel, not always noticeable after ripening

**Size**

- (a) diameter between 35 and 45 cm
- (b) height between 7 and 10 cm
- (c) weight between 7,5 and 12 kg

**Rind**

- (a) firm, ranging from light to dark brown depending on how mature it is and the duration of ripening
- (b) soft or semi-hard as it becomes ripier
- (c) thin

**Flesh**

- (a) springy and soft, varying according to the period of production
- (b) characteristic holes throughout the cheese wheel
- (c) colour ranging from ivory white to straw yellow of varying intensity

2. Chemical properties: the fat percentage must be at least 45 % of dry matter.

3. Microbiological properties: high content of live lactic cultures.

4. Organoleptic properties: the cheese melts in the mouth and has a characteristic sweet, delicate flavour that becomes stronger as the cheese ripens.

**4.3. Geographical area:**

The production, ripening and cutting area for 'Fontina' cheese is the entire territory of Valle d'Aosta.

**4.4. Proof of origin:**

The elements concerning proof of origin are as follows:

- (a) the requirement for a casein label to be affixed to each wheel produced, containing an alphanumeric code and a stylised image of a mountain, which unambiguously identifies each Fontina wheel;
- (b) the use of identification stamps containing the abbreviation 'CTF' (*Consorzio Tutela Fontina*) and a numerical identification code for the producer. These are applied to one of the flat sides during the pressing stage.

These stamps are provided by the CTF to all parties who operate in accordance with the product specification for 'Fontina' PDO.

**4.5. Method of production:**

The milk that is processed to produce 'Fontina' must be produced in Valle d'Aosta and be raw, whole and come from a single milking of cattle from the Valdostana breed (Pezzata Rossa, Pezzata Nera, Castana).

The diet of the dairy cows must be made up of hay and grass produced in Valle d'Aosta. In addition to the grass and hay, feed concentrates may be used. The composition of the compound feedingstuffs must be essentially cereals and nucleus proteins. It is forbidden to use grass silage, fermented feed or other feed with characteristics that are not appropriate to 'Fontina' production (e.g. animal protein, animal and plant meal and oils, seeds, roots, vegetables, fruit, industrial by-products, nitrogen sources, antibiotics, hormones and/or stimulants, fermentation media, silica, chemically treated straw, fresh or dry bread).

Before coagulation, the milk must not have been heated to a temperature exceeding 36 °C. Cultures of indigenous lactic acid bacteria (enzymes) — which are stored under the responsibility of the *Consorzio Produttori e Tutela dalla DOP Fontina*, which freely releases them to all 'Fontina' PDO producers — may be added to the milk.

The milk coagulates in copper or steel vats with the addition of calf rennet. The procedure must take place at a temperature between 34 °C and 36 °C and last at least 40 minutes. The curds are then broken, with the next stage being stirring over a fire at a temperature between 46 °C and 48 °C. After standing for a period of not less than 10 minutes, the cheese mass is extracted and wrapped in fabric cloths. The cheese mass must be placed in the typical concave heel moulds, which are then stacked and pressed. When they are turned over for the first time, a casein label must be applied. This must contain an identification code for the cheese wheel and the identifying logo for the product, so as to guarantee traceability and comprehensive monitoring of the origin of the product. Before the final pressing stage, the identification label giving the producer number assigned by the *Consorzio* must be applied. The pressing stage continues until the production stages. During the pressing stage, the cheese wheels must be turned over so as to facilitate the draining of the cheese. Within 24 hours of pressing being completed, the cheeses may be pickled for a maximum period of 12 hours by being placed in vats containing a salt water solution.

During the ripening process, the cheese wheels are taken off the shelf and turned over so that the side that was facing downwards can be salted with a light scattering of salt. Once the salt has dissolved, the cheese is taken out so that the side that had previously been salted and the heel can be rubbed down with brushes and a salt water solution. The cheese is then put back on the shelf in its original position.

Ripening must take place in store-rooms with a moisture level of at least 90 % and a temperature between 5 °C and 12 °C.

Lastly, it is important for the cutting and packaging stages to be carried out within the geographical area defined in point 4.3, so as to ensure that the product retains its characteristics until it reaches the final consumer. 'Fontina' has a moist rind and a level of moisture of the flesh which are such that warehousing, storing and packaging are extremely delicate procedures to be carried out within a short timescale, maintaining the ideal environmental conditions (temperature and moisture) and paying particular attention to how workers handle the wheels. Rapidly carrying out the various stages makes it possible to minimise the risk of mould developing on the crust or inside the cheese itself. Lastly, the development of mould, as well as discolouration of the rind as a result of the development of fungal mycelia, can easily undermine the integrity of the thin rind, thereby adversely affecting the properties of the cheese itself, leading to discoloration and a strong, unpleasant taste. These characteristics are not appreciated by consumers.

#### 4.6. Link:

The geographical environment from which 'Fontina' originates and where it is produced is the unique mountain environment of the Valle d'Aosta, an Alpine valley with a specific climate, and with flora and fauna that are rarely found elsewhere. An indigenous breed of cattle, the Valdostana, is reared in this region. This breed has three characteristic features: its muscular and compact morphology which allows it to move to mountain pastures and directly consume the available forage, its capacity to make the most of the local hay forage and the fact that it produces ideal milk for traditional cheese production. The indigenous Valdostana breed thus makes it possible for the grass — the mountain area's abundant resource — to be transformed into an original cheese product. This interdependence is enhanced by the fact that the cattle all graze in mountainland in summer and in pastureland in autumn. The Valdostana breed and 'Fontina' cheese are a reflection of the environment that gave rise to them: the relationship between the three elements — environment, breed and cheese — is not hierarchical, but rather holistic. Indeed, the Valdostana breed and 'Fontina' are important guardians of the environment. The botanical

composition of the pastures and meadows (which is the result of the dry summer climate of this Alpine valley) and the biochemical uniqueness of the milk obtained from the Valdostana breed are thus the basis for 'Fontina' as a designation of origin.

Besides the hardiness of the indigenous breeds and the use of local forage, the link with the region is based on the following factors:

- the cheese-making techniques, which are part of the local tradition,
- the use of raw whole milk from a single milking (two milkings are carried out per day), to be delivered in as short a time as possible,
- the natural presence of bacterial flora and characteristic flavours (this is why the milk does not undergo thermisation during the initial cheese-making stages),
- the specific characteristics of the ripening process, which takes place at temperatures between 5 °C and 12 °C and relative humidity of at least 90 % up to saturation point.

#### 4.7. *Inspection body:*

Name: CSQA Certificazioni Srl  
Address: Via s. Gaetano 74  
36016 Thiene VI  
ITALIA  
Tel. +39 0445366094  
Fax +39 0445382672  
E-mail: csqa@csqa.it

#### 4.8. *Labelling:*

The 'Fontina' logo is a circle in the centre of which is a stylised image of a mountain above the word 'Fontina'. Underneath this word is the abbreviation 'D.O.P.' inside an ellipse, while the circumference of the circle features the words 'Zona di produzione — Regione Autonoma Valle d'Aosta'.

When the product is sold in portions, the label must feature:

- the 'Fontina' logo, as described in above,
  - the Community logo,
  - the wordings 'Prodotto di montagna' and 'Produit de montagne'.
-

Instead of the generic wording in the current specification referring to a maturation period of between two and three months, it was felt appropriate to link the length of the period to the type of product.

The maximum curdling temperature of the milk, currently set at 32 °C, has been increased to 36 °C to preserve the typical characteristics of the *Gorgonzola*. The maximum temperature for dry salting has consequently also been increased, from 20 °C to 24 °C.

In addition, the ambient maturation temperatures have been slightly reduced in this new text from the current 5-8 °C to 2-7 °C, in line with other requested changes that are geared to slowing down the bio-chemical reactions involved and preventing the cheese from becoming too pungent.

A new element is the mention of the relative humidity level (85-99 %), which did not appear in the specification on the basis of which the product was recognised but is very important nonetheless.

The paragraph in the current specification on affixing the PDO marks has been rewritten to explain more clearly that two separate marks are affixed — one at the point of production and a second with the goffered aluminium foil when the cheese is released for consumption — and to specify that the marks are not affixed until the inspection body has ascertained that the product has acquired the organoleptic and qualitative characteristics laid down in the specification.

#### Labelling

Again to enable consumers to make a more informed choice, there is now the option of specifying on the label whether the cheese is mild or tangy.

#### SUMMARY

#### COUNCIL REGULATION (EC) NO 510/2006

#### 'GORGONZOLA'

EC No: IT/PDO/117/0010/12.4.2002

PDO ( X ) PGI ( )

This summary sets out the main elements of the product specification for information purposes.

#### 1. Responsible department in the Member State:

Name: Ministero delle Politiche agricole alimentari e forestali — Dipartimento delle Politiche di sviluppo — Direzione generale per la Qualità dei prodotti agroalimentari  
 Address: Via XX Settembre, 20  
 I-00187 Roma  
 Tel. (39) 06 481 99 68  
 Fax (39) 06 420 31 26  
 E-mail: qpa3@politicheagricole.gov.it

#### 2. Group:

Name: Consorzio per la tutela del formaggio Gorgonzola  
 Address: Via A. Costa, 5/c  
 I-28100 Novara  
 Tel. (39) 0321 62 66 13  
 Fax (39) 0321 39 09 36  
 E-mail: consorzio.gorgonzola@gorgonzola.it  
 Composition: Producers/processors ( X ) Other ( )

#### 3. Type of product:

Class 1.3 — Cheeses

#### 4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

##### 4.1. Name: 'Gorgonzola'

##### 4.2. Description: *Gorgonzola* is a soft, fat, raw paste cheese made exclusively from whole cows' milk.

The finished product has the following characteristics:

- Shape: cylindrical, with flat ends and a high, straight side.
- Dimensions: minimum height of the side 13 cm; diameter of between 20 and 32 cm.
- Weight:
  - large wheel, mild type: 10-13 kg with a mild or slightly tangy taste,
  - medium wheel, tangy type: 9-12 kg with a pronounced tangy taste,
  - small wheel, tangy type: 6-8 kg with a pronounced tangy taste.
- Rind: grey and/or pink in colour, non-edible.
- Paste: homogeneous, white or pale yellow, with mould (marbling) producing characteristic blue-green veins.
- Fat content over dry matter: 48 % minimum.

##### 4.3. Geographical area: The area in which the cheese is produced and matured includes the whole of the following provinces:

- Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milan, Monza, Novara, Pavia, Varese, Verbano Cusio-Ossola and Vercelli.
- Alessandria: solely the municipalities of Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino and Frassineto Po.

##### 4.4. Proof of origin: Every stage in the production process must be monitored and a record made of the inputs and outputs at each stage. Product traceability is ensured by this, and by compiling specific registers managed by the inspection body of livestock farmers, dairies and maturers, by keeping production registers and by notification to the inspection body of the quantities produced. The raw material itself is carefully monitored by the responsible inspection body through all stages of production. All natural and legal persons whose names appear in the registers will be subject to control by the inspection body in accordance with the specification and the control plan.

The 'Gorgonzola' PDO is shown clearly by two marks to be affixed in the area of production and maturation in order to allow the inspection body to verify beforehand that the product has acquired the qualitative and organoleptic characteristics set out under point 4.2.

The two marks are affixed as follows:

- one at the point of production, on each of the flat ends displaying the identification number of the dairy, as taken from the tables distributed by the protection body under delegation from the Ministry of Agricultural, Food and Forestry Policy,
- the other, to be affixed once the product has acquired the requisite characteristics to be released for consumption, consists of goffered aluminium foil wrapped around the whole cheese, or around the half-cheese after it has been cut horizontally, such that the mark of origin with the identification number of the dairy remains clearly visible on the flat end of the cheese and bearing, on the other side, the goffered identifying mark as a guarantee of the authenticity and traceability of the product.



#### 4.5. Method of production:

Production: 'Gorgonzola' PDO is produced as follows:

- whole cows' milk from the production area is pasteurised,
- curdling: after pasteurisation, the whole cows' milk is inoculated with milk enzymes and with a suspension of *Penicillium* spores and selected yeasts; calf rennet is then added at a temperature of 28-36 °C,
- the curd is then put into *fasceruoli* (perforated cylindrical containers) and the origin mark with the identification number of the dairy is placed on both flat ends,
- the resulting wheel is dry salted over a period of several days at a temperature of 18-24 °C;
- during maturation, the varieties and strains of *Penicillium* characteristic of 'Gorgonzola' develop, giving it its blue-green colour (marbling).

Maturation: minimum 50 days:

- large wheel, mild type: 10-13 kg, with a mild or slightly tangy taste, minimum maturation period: 50 days,
- medium wheel, tangy type: 9-12 kg, with a pronounced tangy taste, minimum maturation period: 80 days,
- small wheel, tangy type: 6-8 kg, with a pronounced tangy taste, minimum maturation period: 60 days.

The maturation of all types is carried out at a temperature of between 2 and 7 °C and humidity of between 85 and 99 %.

During maturation, holes are made in the paste on several occasions to promote the development of the varieties and strains of *Penicillium* that are characteristic of 'Gorgonzola' (marbling).

At the end of the maturation period, the inspection body checks that the product has acquired the requisite characteristics to be released for consumption and the cheese is wrapped in goffered aluminium foil with the goffered identifying mark.

#### 4.6. Link: The natural factors are tied in with the production area's climatic conditions, which foster the abundance of quality fodder for dairy cows and the development of the microbiological agents that ensure the cheese's organoleptic characteristics and colouring.

As regards human factors, it should be pointed out that consumption for the product is widespread, thanks in particular to its use in traditional cereal-based preparations that are typical of the area of production.

#### 4.7. Inspection body:

Name: CSQA — Certificazioni S.r.l.

Address: Via S. Gaetano, 74  
I-36016 Thiene (VI)

Tel. (39) 0445 36 60 94

Fax (39) 0445 38 26 72

E-mail: csqa@csqa.it

The inspection body fulfils the conditions applicable under standard EN 45011.

#### 4.8. Labelling: Individual cheeses must bear the identifying marks issued by the protection body.

Large cheeses with characteristics that permit them to be described as mild and medium-sized and small cheeses with characteristics that permit them to be described as tangy may bear the terms 'dolce' and 'piccante' respectively on the label next to or below the designation 'Gorgonzola' in significantly smaller characters.

---

## OTHER ACTS

## COMMISSION

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2008/C 61/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

## SUMMARY

## COUNCIL REGULATION (EC) No 510/2006

**'GOUDA HOLLAND'**

EC No: NL/PGI/005/0328/27.11.2003

PDO ( ) PGI ( X )

This summary sets out the main elements of the product specification for information purposes.

**1. Responsible department in the Member State:**

Name: Hoofdproductschap Akkerbouw  
Address: Postbus 29739  
2502 LS 's-Gravenhage  
Nederland  
Tel. (31-70) 370 87 08  
Fax (31-70) 370 84 44  
E-mail: plw@hpa.agro.nl

**2. Group:**

Name: Nederlandse Zuivel Organisatie (NZO)  
Address: Postbus 165  
2700 AD Zoetermeer  
Nederland  
Tel. (31-79) 343 03 00  
Fax (31-79) 343 03 20  
E-mail: info@nzo.nl  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 1.3: Cheese

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

#### 4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

##### 4.1. Name: 'Gouda Holland'

- 4.2. *Description:* *Gouda Holland* is a full-fat (48+), naturally matured semi-hard cheese. It is produced in the Netherlands from cows' milk obtained from Dutch dairy farms and is matured to a consumer-ready product in Dutch maturing rooms.

#### Composition

*Gouda Holland* is produced from one or more of the following raw materials:

- milk, cream and skimmed or semi-skimmed cows' milk (exclusively cows' milk) from Dutch dairy farms.

#### Characteristic properties

The cheese is shaped like a flattened cylinder, a block or a loaf and weighs from 2,5 kg to 20 kg. A flattened cylindrical shape is a shape with convex sides that curve smoothly into a flat top and bottom and a height that is a quarter to a third of the diameter.

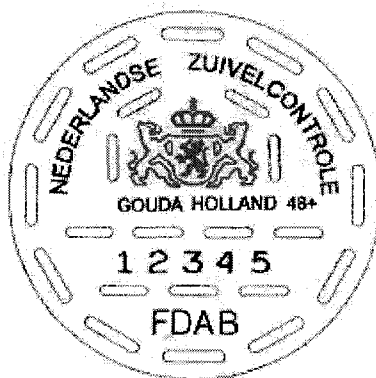
The fat content is a minimum of 48,0 % and a maximum of 52,0 % in dry matter. The (maximum) moisture content 12 days after the first day of manufacture is 42,5 % and the salt content in dry matter is a maximum of 4,0 %. The other characteristic properties are as follows:

- Flavour: aromatic, pleasant and mild to strong, depending on its age. Cumin may be added.
- Cross-section: after slicing the cheese, hole formation is visible but may not be evenly distributed over the cut surface. The colour of the cheese varies from ivory to yellow.
- Rind: the rind is firm, smooth, dry, clean and has no fungal flora. It is produced by drying during the maturing stage.
- Texture: the cheese is slightly soft to pliable at an age of four weeks. Once the cheese has matured further, it becomes firmer and tighter in structure. The cheese is easy to cut.
- Maturing period: at least 28 days. *Gouda Holland* is a naturally matured cheese. Foil maturing is not permitted for *Gouda Holland*.
- Maturing temperature: at least 12 °C.
- Age: the shelf-life varies from a minimum of 28 days after manufacture to more than a year.

#### Special quality criteria

- When they reach and are stored by the cheesemaker, the milk, cream or semi-skimmed milk have undergone either no heat treatment at all or a non-pasteurising heat treatment.
- The cream and the skimmed or semi-skimmed milk should undergo pasteurisation immediately before being made into *Gouda Holland* so as to meet the following criteria:
  - phosphatase activity is undetectable, unless peroxidase activity is undetectable,
  - measured on the basis of the fat-free product, acidity levels for cream are no higher than 20 mmol NaOH per litre, unless the lactate content is 200 mg per 100 g of fat-free matter or less,
  - no coliform micro-organisms are detectable in 0,1 ml.
- Immediately before being made into *Gouda Holland*, all raw materials must be pasteurised in such a way that the undenatured whey protein content does not deviate or deviates only slightly from that of unpasteurised raw material of a similar type and quality. Only non-genetically modified cultures of lactic-acid-forming and aroma-forming micro-organisms may be added when manufacturing *Gouda Holland*. These cultures consist of appropriate mesophilic starter cultures for *Gouda Holland*: *Lactococcus* and *Leuconostoc* L or LD, possibly in combination with thermophilic *Lactobacillus* and/or *Lactococcus* cultures. The available cultures are protected. Their use is mandatory in the production of *Gouda Holland*.

- Rennet: only calf rennet is used to manufacture *Gouda Holland*. Other types of rennet may be used only in exceptional circumstances, such as if an animal disease makes it necessary. The rennet used will then have to comply with the *Warenwetbesluit Zuivel* (Dairy Products (Commodities Act) Decree).
  - The nitrite content of *Gouda Holland*, in terms of nitrite ions, is no higher than 2 mg per kg cheese.
- 4.3. *Geographical area*: The geographical area covered by the application is Holland, i.e. the European part of the Kingdom of the Netherlands.
- 4.4. *Proof of origin*: A mark made from casein is placed on each *Gouda Holland* cheese before the curds are pressed (see diagram). The mark contains the designation 'Gouda Holland', together with a combination of figures and letters that is unique for each cheese (in ascending alphabetical and numerical order).



The COKZ (the Dutch dairy inspection institute) keeps a register of these unique numbers, which also contains a record of all test data (including time and place). The indication is easily recognisable to consumers, and can be verified by an approval authority on the basis of the casein mark and the COKZ register.

- 4.5. *Method of production*: *Gouda Holland* cheese is made from milk obtained from dairy farms in the Netherlands. The milk is cooled on the farm to a maximum of 6 °C and stored in a cooling tank on the farm. It is transported to the cheese factory within 72 hours. When it arrives at the cheese factory, it is either processed immediately or thermised (a non-pasteurising, light heat treatment) and put into cold storage for a short period of time before being turned into cheese milk.

The fat content of the milk is standardised so that the fat/protein ratio is such that the cheese eventually produced has a fat content of between 48 % and 52 % fat in dry matter. The cheese milk is pasteurised at a temperature of at least 72 °C for 15 seconds. It is curdled at a temperature of approximately 30 °C. The separation and coagulation of the milk proteins that occurs during this process is typical of *Gouda Holland*.

The curds obtained by coagulation are separated from the whey and processed and washed to ensure that the moisture content and pH reach the desired levels. The curds are pressed into the correct shape and desired weight in vats. The resulting 'cheese' is then immersed in the brine bath. *Gouda Holland* is only ever matured naturally, i.e. it is left open to the air to mature and is regularly turned and checked. As the cheese matures, a dry rind forms. Time and temperature play an important role in ensuring that the enzymatic and ageing processes are given sufficient opportunity to allow the cheese to develop the physical and organoleptic quality that is so characteristic of *Gouda Holland*.

It can take more than a year for *Gouda Holland* to mature, depending on the type of flavour desired.

*Gouda Holland* may be cut and pre-packaged either in or outside the Netherlands, provided that the pre-packager has a comprehensive administrative monitoring system to ensure that the cut *Gouda Holland* can be traced by means of the unique combination of figures and letters on the mark and that the consumer can be sure of its origin.

- 4.6. *Link*: The geographical component of this product name is 'Holland'. As is common knowledge, 'Holland' is a synonym of the more official name, 'the Netherlands'. During the time of the Republic of the United Netherlands (from the 17th to the 19th century), Holland was the most influential of the seven provinces. Since then, the name has gradually come to refer to the whole territory of the Netherlands. In many countries, the Netherlands is better known or even exclusively known as 'Holland' (Ollanda, etc.).

It is largely the geographical position of the Netherlands (mostly below sea level), its climate (a maritime climate) and the composition of the grass that grows there (predominantly on sandy and clay soils) that make the milk so suitable for producing a high-quality cheese that is packed with flavour. The quality assurance systems in place on dairy farms and the intensive quality assessment system (each delivery of milk is tested and assessed according to various quality parameters) together guarantee the quality of the milk. Furthermore, there is an unbroken cold chain until the moment the milk is processed, with the milk being put into cold storage on the farm (maximum 6 °C) and transported to the factory in refrigerated tankers. The relatively short distances involved also help maintain the quality of the milk.

#### Historical background

*Gouda Holland* is an exponent of the Dutch tradition of cheese making, which stretches back to the Middle Ages and reached maturity as early as the 17th century (the Golden Age).

The cheese sold in Gouda became known as Gouda cheese from the 17th century onwards. Later, the name Gouda came to be associated with all full-fat cheeses produced in Holland and shaped like a flattened cylinder.

From its beginnings in farm-based production, *Gouda Holland* has developed, by way of production in local factories, to become a nationally produced product of worldwide renown, and is an important, stable factor in optimising the quality of farm milk. At the beginning of the 20th century, national laws were introduced on Gouda cheese, and the name of *Gouda Holland* was established in the *Landbouwkwaliteitsbeschikking kaasproducten* (Agricultural Quality Decision on Cheese Products).

#### Gouda Holland's image among European consumers

A large-scale survey carried out in six European countries showed that European consumers see the Netherlands as the most important producer of Gouda and Edam. Furthermore, the reputation and standing of Gouda and Edam are associated with the Netherlands. Gouda (and Edam) are symbols of Dutch cultural heritage. European consumers regard Gouda (and Edam) cheese as brands. Market research (carried out on a representative sample of 1 250 respondents per Member State, with 97,5 % reliability) in the six Member States where Gouda (and Edam) consumption is highest shows that:

- there is a strong association between Gouda and the Netherlands,
- Gouda Holland is more popular than Gouda produced outside the Netherlands,
- almost half of consumers in the Member States surveyed believe that all Gouda is produced in the Netherlands (which is potentially misleading for European consumers, because this is not the case),
- *Gouda Holland* scores significantly higher on the variables 'excellent quality', 'traditionally manufactured' and 'the original product'.

Gouda (and Edam) are synonymous with Dutch quality. Over a number of centuries, various measures and laws have been introduced, both by the Dutch Government and by the industry, to ensure that the very high quality of Gouda (and Edam) is maintained. Moreover, the Dutch dairy industry has invested a substantial amount of money in meeting these high quality standards and opening up, cultivating and maintaining markets. Since 1950, more than NLG 1,4 billion (EUR 635 million) has been invested in advertising, awareness-raising and promotion in Europe (excluding investment in the Netherlands).

#### 4.7. Inspection body:

Name: Stichting Centraal Orgaan voor Kwaliteitsaangelegenheden in de Zuivel (COKZ)

Address: Kastanjelaan 7  
3833 AN Leusden  
Nederland

Tel. (31-33) 496 56 96

Fax (31-33) 496 56 66

E-mail: [productcontrole@cokz.nl](mailto:productcontrole@cokz.nl)

4.8. *Labelling*: 'Gouda Holland' is a European Union Protected Geographical Indication (PGI).

This indication must be displayed in a prominent position on all whole cheeses on the label applied to the flat side of the cheese and/or on the band around the cheese. This is not compulsory if the cheese is sold in pre-cut and pre-packaged form as described in Section 4.5. In that case, 'Gouda Holland' must be displayed on the packaging.

A clear distinguishing mark must be displayed on the packaging to enable consumers to identify *Gouda Holland* on the shelves. By using the name 'Gouda Holland', developing an own identity and displaying the EU's PGI symbol, it must be made clear to consumers that *Gouda Holland* is a different product from all other 'Gouda' cheeses. The aim of the application is to prevent European consumers from potentially being misled.

---

Bearing in mind that over four million 'Grana Padano' cheeses are produced every year and in view of the size of the cheese wheels, it is clear that if the inspection body were to weigh each one it would lengthen the inspection time enormously, resulting in significantly increased costs for producers.

It has been made clear that 'The milk must be collected within 24 hours from first milking' (second paragraph of Article 4). The previous wording was not, in fact, sufficiently clear in this respect.

A new prohibition has been added regarding manufacturing on behalf of others or under contract (first paragraph of Article 5). This prohibition is dictated by the need essentially to improve traceability and having individual cheese manufacturers accept greater responsibility.

In view of the benefits brought by this system, it would be absurd to disregard the great economic and other efforts made by the Consorzio and the researchers working for them which have resulted in a system which is finally capable of providing definitive reliable answers regarding the actual origin and provenance of the product and the raw materials.

Article 6 on checks has been added; it had not been included in the dossier which gave rise to recognition.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'GRANA PADANO'

EC No: IT-PDO-0217-0011-26.07.2006

PGI ( ) PDO ( X )

1. **Name:**

'Grana Padano'

2. **Member State or Third Country:**

Italy

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product (Annex II):*

Class 1.3 — Cheeses

3.2. *Description of the product to which the name in 1 applies:*

Hard cheese made from cooked paste; it is matured slowly, manufactured throughout the year and used whole or grated; it is produced from raw, partially skimmed milk from cows, milked twice a day, whose basic diet consists of fresh or dried fodder; the milk used may come from one milking or from two milkings mixed together. The cheese is cylindrical in form with a slightly convex or virtually straight heel, and with flat faces featuring a slightly raised edge.

It has a diameter of 35 to 45 cm and the heel is 18 to 25 cm high, which may vary according to technical production conditions.

Weight: from 24 to 40 kg; rind: hard and smooth, 4–8 mm thickness.

The paste is hard, with a finely grained structure, flaky from the middle out and with barely visible eyes. The minimum fat content on the dry matter is 32 %. The colour of the rind is a natural golden yellow and the paste is white or straw-coloured. The paste has a fragrant aroma and a delicate taste.

3.3. *Raw materials (for processed products only):*

Raw cow's milk, natural whey and calf rennet.

The milk comes from cows reared in the geographical area defined in point 4.

3.4. *Feed (for products of animal origin only):*

The basic feed for the dairy cattle, consisting of green or preserved fodder, is fed to lactating cows, dry cows and heifers over seven months old.

Milk cows are fed primarily with feed produced on the home farm or in the Grana Padano PDO production area.

No less than 50 % of the dry matter of the daily feed should be made up of feed with a ratio of fodder to feed of no less than 1, by reference to the dry matter.

At least 75 % of the dry matter of the fodder in the daily ration should come from feed produced in the production area of the milk.

The authorised feeds are listed in a positive list which includes:

- fodder: fresh fodder, hay, straw, silage (not permitted for Trentingrana production),
- raw materials for feed, by category, which may be added to the fodder: cereals and their derivatives, oil seeds and their derivatives, tubers and root vegetables and products derived from them, dehydrated fodder, derivatives of the sugar industry, legume seeds, fats, minerals, additives.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The production and maturing operations must take place on the territory of the production area delineated in point 4.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

Grating and related packaging must take place within the production area defined in point 4 since freshly grated cheese is a highly sensitive product and the preservation of its organoleptic characteristics requires it to be packaged immediately in conditions such as to avoid any drying out; furthermore, immediate packaging in a packaging bearing the designation of origin is better able to guarantee the authenticity of the grated product, which by nature is more difficult to identify than a whole cheese (as confirmed by the judgment of the Court of Justice in Case C-469/00).

The use, for the production of grated 'Grana Padano', of cheese left over from the cutting and packaging of 'Grana Padano' PDO marketed in pieces of varying or fixed weight, as blocks, cubes, bite-sized pieces, etc., is permitted only under the following conditions: the maximum proportion of rind should be 18 %; traceability of the whole 'Grana Padano' PDO cheese from which the leftover cheese comes must be guaranteed; where the stages are separate and/or are transferred from one establishment to another, the leftover cheese must be kept apart by registration number and month of production; the leftover cheese may be transferred only within the same farm or between farms of the same group and only within the area of origin. The marketing of leftover cheese for the production of grated 'Grana Padano' is therefore prohibited.



### 3.7. Specific rules concerning labelling:

The official mark attesting to having met the requirements justifying the use of the Grana Padano Protected Designation of Origin and which must therefore appear both on the whole wheel and on all the packaging of Grana Padano PDO cheese in portions and grated, consists of a rhomboid shape over which the words 'Grana' and 'Padano' are stamped in upper case letters. In the upper and lower corners of the rhomboid, which are rounded, are inscribed respectively the initials 'G' and 'P'.

The marking bands which cold stamp the origin mark on the wheels at the moulding stage are made up of a number of rhomboidal diamond shapes which contain within them the alternating words 'Grana' and 'Padano', and bear the cheese manufacturer's identification references and the month and year of manufacture.

Only 'Grana Padano' PDO produced in the Autonomous Province of Trento, made using milk from cows fed throughout the year with fodder which does not include silage of any kind, qualifies for the special Trentingrana brand consisting of a line of rhomboidal diamond shapes split by the word 'Trentino'; in the centre, between the outlines of stylised mountains, the word 'Trentino' appears right way up and in vertical rotation.

Identification of origin is completed with the affixing of a casein nameplate bearing the words 'Grana Padano', the year of manufacture and an alphanumeric code which unambiguously identifies each cheese wheel.

'Grana Padano' cheese which has been matured for at least 20 months after being moulded — within the production area — may be described as 'Riserva'. Classification in the category 'Grana Padano' Riserva is shown by a second brand, affixed to the heel of the cheese at the request of the operators, in accordance with the same rules governing the affixing of the PDO mark. The mark in question is composed of a circle with the word 'Riserva' written across the centre. In the upper half are written the word 'Oltre' and the number '20', and in the lower half appears the word 'Mesi'.

The following additional categories are applicable in the case of packaged products: 'Grana Padano' Oltre 16 Mesi and 'Grana Padano' Riserva.

On the packaging containing cheese of the category 'Grana Padano' Oltre 16 Mesi, the Grana Padano logo also bears the words 'Oltre 16 Mesi' on a single line between two parallel lines.

On the packaging containing cheese of the category 'Grana Padano' Riserva, the brand Riserva appears in addition to the Grana Padano logo.

## 4. Concise definition of the geographical area:

The production area for the cheese, whole or grated, consists of the territory of the provinces of Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova on the left bank of the Po, Milano, Monza, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza, Bologna to the right of the Reno, Ferrara, Forlì Cesena, Piacenza, Ravenna and Rimini, as well as the following municipalities of the province of Bolzano: Anterivo, Lauregno, Proves, Senale-San Felice and Trodena.

## 5. Link with the geographical area:

### 5.1. Specificity of the geographical area:

The production area for 'Grana Padano' PDO is largely contiguous with the region of the Po plain, that is to say the geographical area of the Po river plain, characterised by fairly flat water meadows with alluvial soil of fluvial-glacial origin and well supplied with water, which is one of the most fertile areas of the world and among the best suited for growing fodder.

In particular, these soil characteristics, together with the area's microclimate, favour the production of maize, which represents the greatest proportion of the fodder for the cows whose milk is intended for 'Grana Padano' PDO, since it can make up to 50 % of the dry matter ingested.

The reclamation and irrigation of the Po plain since the 11th century has given rise to the local development of livestock rearing. The resulting availability of substantial quantities of milk which was surplus to the daily needs of the rural population prompted the need to transform it into a durable cheese. Even today, the large supply of local fodder, in particular maize, linked to the vast supply of water, is an essential element for maintaining livestock rearing and the consequent supply of milk.

#### 5.2. Specificity of the product:

The specificity of Grana Padano PDO may be ascribed to the following elements:

- size and weight of the cheese,
- particular morphology of the paste, linked to the production technique, characterised by a granular texture which gives rise to its typical flakiness,
- white or straw colour, with a delicate flavour and fragrant aroma, due essentially to the widespread use of waxy corn in the fodder fed to the cattle,
- water and fat content largely similar to the protein content,
- high level of natural breakdown of the proteins in peptones, peptides and free amino acids,
- resistance to lengthy ripening, in some cases for more than 20 months.

#### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The causal link between Grana Padano PDO and its area of origin may be traced to the following factors.

- The high irrigation potential of the Po plains and the resulting availability of fodder, including mainly waxy corn, to which are ascribable the specific characteristics of the white or straw colour, flavour and aroma of the paste as set out in point 5.2. Indeed, the direct result of using corn or waxy corn silage is the inclusion in the diet of fewer colorants such as carotene, anthocyanins and chlorophyll than if using a feed based on straw of various kinds or green fodder essences. This is a direct effect of storage in silos,
- The use of raw milk, which has the effect of including in the process of cheese-making lactic bacteria typical of the area,
- The use of natural whey, which creates an unbroken microbiological link with the production area. In fact, the milk which turns to curds and thus to whey, is the link in the chain joining the cheese-making process to the production area and also ensures the continued and constant inclusion of lactic bacteria typical of the area of origin, to which are due the main special characteristics of Grana Padano PDO cheese.

The causal link between the characteristics of the product and its area of origin is also provided by the 'casaro' (cheesemaker) who has since time immemorial been of central and fundamental importance in the manufacture of Grana Padano PDO.

Even today, the task of transforming milk into 'Grana Padano' PDO is entrusted to cheesemakers rather than to technicians or scientists.

**Reference to publication of the specification:**

The Government has launched the national objection procedure in respect of the proposal to amend the 'Grana Padano' protected designation of origin.

The full text of the product specification is available:

— at the following site:

[http://www.politicheagricole.it/DocumentiPubblicazioni/Search\\_Documenti\\_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg](http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg)

or:

— by going direct to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.

---

ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No: TY (PDO) 24

1. Responsible department in the Member State:  
Name: Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.  
Tel.: 5241 347 Fax: 5243162
2. Applicant group:
  - (a) Name: THE ASSOCIATION OF CHEESE-MAKERS OF THE RETHYMNOS PREFECTURE
  - (b) Address: KRANA MYLOPOTAMOU  
74100 RETHYMNOS  
TEL.: 0834-61401
  - (c) Composition: producer/processor (X) other ( )
3. Name of product:  
GRAVIERA KRITIS PDO
4. Type of product: (see list in Annex VI)  
1.3 Cheese
5. Specification:  
(summary of Article 4(2))  
Summary of the specifications laid down in the herewith appended Ministerial Decision 313047/14.1.94 on "the recognition of the protected designation of origin (PDO) of GRAVIERA KRITIS cheese."
  - (a) Name: (see 3) GRAVIERA KRITIS PDO
  - (b) Description: A hard table cheese with a firm elastic texture and perforations. The cheese is produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.
  - (c) Geographical area: The prefectures of Hania, Rethymnos, Iraklion and Lasithio.
  - (d) Evidence: This cheese has a history going back centuries and is one of the most well-known of the Greek graviera cheeses. It is produced using traditional technology and ripened in installations within the defined geographical area.

(e) Method of production: The milk is coagulated at 34-36°C. After 30 minutes the curd is broken up and reheated to 50-52°C under constant stirring. Following this the curd is placed in moulds and pressed for several hours. The cheeses are then left to stand for 1 day at a temperature of 14-16°C and are afterwards placed in brine at 18-20B for 2-5 days depending on their size. After removal from the brine the cheeses are ripened for not less than 3 months in rooms kept at 14-18°C. During ripening the cheeses are surface salted all over up to 10 times.

(f) Link: The cheese is made using traditional technology from the milk of sheep and goat breeds reared traditionally in the above-stated area. The animals are fully-adapted to the environment and their diet is based on the flora of the area.

(g) Inspection structure: Name: The directorates of agriculture which have competence for the geographical areas of production.

Address:

(h) Labelling: GRAVIERA KRITIS CHEESE PDO. Inspection data: GP-KP (GR-KR), the packaging serial number and the date of production.

(i) National requirements (if any): The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

---

TO BE COMPLETED BY THE COMMISSION

EEC No: 5/GR/0451/940121

Date of receipt of the application: 21/01/94

**SUMMARY TECHNICAL SPECIFICATIONS**  
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

**Γραβιέρα Κρήτης ΠΟΠ – Graviera Kritis PDO**

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED:**

Class 1.3: Cheeses

**APPLICANT:**

THE ASSOCIATION OF CHEESE-MAKERS OF THE RETHYMNOS PREFECTURE

Address: KRANA MYLOPOTAMOU, 74100 RETHYMNOS, GREECE

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

This geographical indication has been protected in the Member State of origin since **14.01.1994**.

This geographical indication has been registered and protected in the European Union since **21.06.1996**. (EL/PDO/0017/0451).

Proof of protection is provided by its inclusion in ‘the Register of protected designations of origin and protected geographical indications’ established by Regulation (EU) No 1151/2012 on quality schemes for agricultural products and foodstuffs. The European Commission records the legal instrument for registering the individual name in ‘the Register’ and publishes a reference to this instrument in the publicly accessible database DOOR.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

**Graviera Kritis** is a hard table cheese with a firm elastic texture and perforations. It has pleasant sweetish taste and rich flavor. It belongs to the category of cheeses dominated by the propionic fermentation. The cheese is produced traditionally from sheep’s milk or from a mixture of sheep’s milk and goat’s milk.

**Graviera Kritis** has a history going back centuries and is one of the most well-known of the Greek graviera cheeses. It is produced using traditional technology and ripened in installations within the defined geographical area.

Method of production: The milk is coagulated at 34-36<sup>0</sup>C. After 30 minutes the curd is broken up and reheated to 50-52<sup>0</sup>C under constant stirring. Following this the curd is placed in moulds and pressed for several hours. The cheeses are then left to stand for 1 day at a temperature of 14-16<sup>0</sup>C and are afterwards placed in brine at 18-20B for 2-5 days depending on their size. After removal from the brine the cheeses are ripened for not less than 3 months in rooms kept at 14-18<sup>0</sup>C. During ripening the cheeses are surface salted all over up to 10 times.

All steps of production must take place in the delimited geographical zone.

### **CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The prefectures of Hania, Rethymnos, Iraklion and Lasithio.

### **LINK WITH THE GEOGRAPHICAL AREA**

The cheese is made using traditional technology from the milk of sheep and goat breeds reared traditionally in the above-stated area. The animals are fully-adapted to the environment and their diet is based on the flora of the area.

The qualitative characteristics of Graviera Kritis are the result of the raw material used and the applied technology manufacturing. The milk used, pure sheep or a mixture of sheep and goats, has good quality, attributed both to the specific soil and climatic conditions of the island and in farmed breeds.

The specific conditions of the manufacturing technology and ripening of cheese are the result of tradition and experience of cheese makers of the island and of their attempt to adapt to the specific climatic conditions of Crete.

### **SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

GRAVIERA KRITIS CHEESE PDO. Inspection data: ΓΡ-KP (GR-KR), the packaging serial number and the date of production

National requirements: The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

### **CONTROL AUTHORITY/CONTROL BODY**

Name: Ellinikos Georgikos Organismos "Dimitra" (EL.G.O "DIMITRA")-former AGROCERT

Address: Patission & Androu 1, Postal Code 11257 Athens Greece.

Tel: 210 - 8231277

Fax: 210 – 8231438