

VI/1551/95T Rev. 1 (PMON\EN\0054.wpd\1)

Regulation (EEC) No 2081/92
 APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)
 PDO (X) PGI ()

National application No

1. Responsible department in the Member State:
 I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE,
 FISHERIES AND FOOD
 Address/ Dulcinea, 4, 28020 Madrid, Spain
 Tel. 347.19.67 Fax. 534.76.98
2. Applicant group:
 - (a) Name: Consejo Regulador de la D.O. "IDIAZÁBAL" [Designation of Origin Regulating Body]
 - (b) Address: Granja Modelo Arkaute - Apartado 46 - 01192 Arkaute (Álava), Spain
 - (c) Composition: producer/processor (X) other ()
3. Name of product: "Queso Idiazábal" [Idiazábal Cheese]
4. Type of product: (see list) Cheese - Class 1.3
5. Specification: (summary of Article 4)
 - (a) Name: (see 3) "Idiazábal" Designation of Origin
 - (b) Description: Full-fat, matured cheese, cured to half-cured; cylindrical with noticeably flat faces; hard rind and compact paste; weight 1-3 kg.
 - (c) Geographical area: The production and processing areas consist of the Autonomous Community of the Basque Country and part of the Autonomous Community of Navarre.
 - (d) Evidence: Milk with the characteristics described in Articles 5 and 6 from farms registered with the Regulating Body and situated in the production area; the raw material, processing and production are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
 - (e) Method of production: Milk from "Lacha" and "Carranzana" ewes. Coagulation with rennet at a temperature of 28-32°C; brine or dry salting; matured for at least 60 days.
 - (f) Link: As a result of the climatic conditions of this area, an exceptional breed has been able to survive and develop: the Latxa ewe, which grazes on high pastureland in spring and summer and in the humid and cold valleys in autumn and winter; the combination of the milk of the ewes of the Latxa and Carranzana breeds produces one of the world's most original and characteristic cheeses.
 - (g) Inspection structure:
 Name: Regulating Body of the "Idiazábal" D.O.
 Address: Granja Modelo Arkaute. Apdo. 46 - 01192 Arkaute (Álava), Spain
 - (h) Labelling: "Denominación de Origen Idiazábal" must be mentioned. Labels authorised by the Regulating Body. Numbered labels certifying designation issued by the Regulating Body.
 - (i) National requirements: (if any)
 Law 25/1970 of 2 December. Order of 30 November 1993 approving the Regulation of the "Idiazábal" D.O.

 TO BE COMPLETED BY THE COMMISSION

EEC No.: VI.BI.4/ESP/0082/94.1.24

Date of receipt of the application: 30/09/94

ANNEX I

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

PDO (X) PGI ()
National application No: TY (PDO) 3

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:
KASSERI 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 313027/11.1.94 on "the recognition of the protected designation of origin (PDO) of KASSERI cheese."

 - (a) Name: (see 3) KASSERI PDO
 - (b) Description: A semi-hard cheese produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.
 - (c) Geographical area: Macedonia, Thessaly and the prefectures of Xanthi and Lesvos.
 - (d) Evidence: This cheese has been produced in Greece since at least the last century. It is a popular product which is produced 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 broken up and allowed to stand for 5-10 minutes. It is then heated to 38-40°C under constant stirring and then left to settle. After this it is removed and left to drain and ripen until the pH falls to about 5.2. It is then cut into slabs, immersed in water at a temperature of 70-80°C, kneaded until it becomes a malleable mass of even consistency and then put into moulds for two to three days. Its surface is salted 12-14 times. The cheese is ripened at 18°C for not less than 3 months.

(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 defined geographical areas.

Address:

(h) Labelling: KASSERI CHEESE PDO. Inspection data: KA, 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: 6/GR/0440/940121

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

REGULATION (EEC) N° 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

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

PDO (X) PGI ()

National application No

1. **Responsible department in the Member State:**
Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD
Address C/ Dulcinea, 4, 28020 Madrid, Spain
Tel. 347.19.67 Fax. 534.76.98
2. **Applicant group:**
 - (a) Name Consejo Regulador de la D.O. "MAHÓN" [Designation of Origin Regulating Body]
 - (b) Address S'Arraval, 44 - 07701 Mahón (Balears), Spain
 - (c) Composition: producer/processor (X) other ()
3. **Name of product:** Mahón
4. **Type of product:** (see list) Cheese - Class 1.3
5. **Specification: (summary of Article 4)**
 - (a) Name: (see 3) "Mahón" Designation of Origin
 - (b) Description: Half-fat to full-fat cheese; paste pressed not cooked; square-based block in shape; compact rind, firm-textured paste; weight 1-4 kg.
 - (c) Geographical area: The production and processing area consists of the whole Island of Minorca (Article 4).
 - (d) Evidence: Milk with the characteristics described in Articles 5 and 6 from farms registered with the Regulating Body and situated in the production area; the raw material, processing and maturing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
 - (e) Method of production: Made of milk from Friesian, Mahón or Minorcan, and/or Brown Alpine cows, with 5% of Minorcan ewe's milk; coagulation takes at least 30 minutes at a temperature of 30-34°C; brine salting for up to 48 hours; matured for at least two months, for cheese made from fresh milk.
 - (f) Link: Mediterranean climate (long, hot summers and mild winters). Humid with abundant rainfall, the seasonal nature of which governs milk production since the cattle feed basically on forage plants; this, together with local cheese-making techniques, gives the cheese its distinctive character.
 - (g) Inspection structure:
Name: Regulating Body of the "Mahón" D.O.
Address: S'Arraval, 44 - 07701 Mahón (Balears), Spain
 - (h) Labelling: "Mahón" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 28 of the Regulation).
 - (i) National requirements: (if any) Law 25/1970, of 2 December. Order of 24 June 1985 ratifying the "Mahón" Designation of Origin. Order of 24 November 1993 partially modifying the Regulation.

TO BE COMPLETED BY THE COMMISSION

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**'MONT D'OR'/'VACHERIN DU HAUT-DOUBS'****EC No: FR-PDO-0217-0124-30.03.2006****PGI () PDO (X)****1. Name:**

'Mont d'Or'/'Vacherin du Haut-Doubs'

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:

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is made exclusively from whole cow's milk that is processed raw and renneted. The milk comes from dairy herds made up solely of cows of the 'Montbeliarde' or French 'Simmental' breeds or cows of certified parentage obtained from crossing these two breeds.

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is a soft, uncooked, lightly pressed cheese of creamy consistency in the form of a flat cylinder. The cheese is white to ivory in colour and lightly salted. The rind, which is covered with a faint flowery shape, is yellow to light brown in colour.

It has a minimum fat content of 45 grams per 100 grams of completely desiccated cheese. The water content of the defatted cheese must not exceed 75 %.

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is ringed by a spruce band and placed in a spruce box. In the box, the cheese has a wrinkled appearance.

The weight of the cheese, including the box, ranges from 480 grams to 3,2 kilograms.

The size of the box must comply with the following specifications:

- the bottom of the box must be between 11 cm and 33 cm in diameter,
- the entire box must be between 6 cm and 7 cm in height,
- the bottom and the lid must each be less than 7 mm thick,
- the rim of the box and the lid must each be less than 2 mm thick,
- the rim of the lid must be no more than 2,5 cm wide,
- the shape and size of the lid must match those of the box.

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is presented whole in an individual spruce box with a protective packaging. It may be placed on the market for sale to consumers only between 10 September and 10 May. 'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese may not be frozen.

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

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

The staple feed of the dairy cows is fodder originating from pastures at an altitude of at least 700 meters in the geographical area. During the growing season, grazing represents at least half of daily feed; green fodder may only be used as a supplement. When the cows are kept indoors, their staple feed is hay and aftermath harvested from pastures in the geographical area. The grazing land actually used on the holding must be at least one hectare per dairy cow.

The amount of concentrated feed given to dairy cows may not exceed 8 kilograms per lactating dairy cow per day. This means that approximately 70 % of daily feed is fodder originating from the geographical area.

Only plants and complementary feedingstuffs derived from non-transgenic products are authorised in the animal feed.

Silage products or other fermented fodder, including bales covered in plastic film, are prohibited on the holding year-round.

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

The milk must be produced and the cheese must be made and matured within the area.

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

The cheese must be placed in its box within the defined geographical area, as it must mature inside the box. The cheese may not be cut except at the stage of sale to consumers.

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is packaged whole and presented in an individual spruce box with a protective packaging.

3.7. *Specific rules on labelling:*

All cheese with the designation of origin 'Mont d'Or' or 'Vacherin du Haut-Doubs' are marketed with an individual label showing the name of the designation of origin in a font at least two thirds as large as the largest font used on the label. The name 'Mont d'Or' or 'Vacherin du Haut-Doubs', the optional indication 'Protected Designation of Origin', the EU 'PDO' logo, the name of the workshop (clearly indicated) and other information required under general rules are shown on the rim of the box. These markings must be visible until the stage of sale to consumers.

No qualifiers or other indications may be placed next to the designation on the label, in marketing material, on invoices or in commercial documents, except for certain brand names or trademarks and the indication 'made in Haut-Doubs'.

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

The milk must be produced and the cheese made, boxed and matured at an altitude of at least 700 meters in the geographical area covering the following municipalities in the Department of Doubs: Les Alliés, Arc-sous-Cicon, Arçon, Barboux, Le Bélieu, Bians-les-Usiers, Le Bizot, Bonnetage, La Bosse, Boujailles, Bugny, Bulle, Chapelle-d'Huin, La Chaux, La Chenalotte, Courvières, Dompierre-les-Tilleuls, Evillers, Les Fontenelles, Fournet-Blancheroche, Frambouhans, Frasné, Gilley, Goux-les-Usiers, Grand Combe-des-Bois, Hauterive-la-Fresse, Levier, La Longeville, Maisons-du-Bois-Lièvreumont, Le Mémont, Montbenoit, Montflovin, Narbief, Noël-Cerneux, Plaimbois-du-Miroir, Le Russey, Saint-Gorgon-Main, Saint-Julien-lès-Russey, Septfontaines, Sombacour, Ville-du-Pont and the cantons of Morteau, Mouthe and Pontarlier.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is produced in an area including the high plateau zone of the Jura, at an altitude ranging from 700 to 1 200 meters, and the high grasslands covering the ridge of the main Jura range above 1 200 meters.

Geologically, this area was formed during the upper Jurassic period. Some basins in the Haut-Doubs region also show formations dating from the Neocomian stage of the Cretaceous period. The Neocomian terrain is marl rich in iron oxide.

The area is delimited by the end of the Jura plateau zone and a mountainous zone along the border with Switzerland.

The area is bountiful in grasslands and softwood forests, especially spruce, with the land more or less evenly divided between these two types of cover.

The climate is quite rugged, with very low temperatures in the winter and a long period of snow cover, which can make transport difficult.

Although there is little official documentation, cheese production in the region can be dated to the 12th century.

At that time, the high plateau zone of the Jura was brought into agricultural use under the auspices of the big abbeys of Saint-Claude and Montbenoit, thus allowing animal breeding and dairy production. From the 14th century onward, cheese dairies known as 'fruitières' began to appear.

5.2. *Specificity of the product:*

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is made from whole raw cow's milk.

It is a soft, uncooked, lightly pressed and lightly salted cheese of creamy consistency, white to ivory in colour, with a washed, yellow to light brown rind covered with a faint flowery shape; the cheese is ringed with a spruce band immediately after removal from the mould and placed in a spruce box. In the box, the cheese continues to mature and has a wrinkled appearance. The band and the box are an integral part of the production requirements for the designation of origin 'Mont d'Or' or 'Vacherin du Haut-Doubs'. The size of the box must comply with certain rules.

Each cheese is in the form of a flat cylinder. Its weight, including the box, ranges from 480 grams to 3,2 kilograms.

The cheese is made between 15 August and 15 March, and may only be placed on the market between 10 September and 10 May, presented whole in an individual spruce box.

Because of its presentation and very creamy texture, this cheese has always been associated with celebrations.

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 another characteristic of the product (for PGI):*

'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese can be made using milk produced late in the season. In autumn and winter, when the grazing season is over, the cows are kept indoors and are generally in the second stage of lactation, giving less milk and producing milk rich in fat.

The milk is also difficult to transport to cheese dairies because of the weather. Local farmers have adapted to these conditions by producing a cheese which is smaller than cooked, pressed cheeses and which is moist, making it easy to conserve in its spruce band and box.

Although now made in cheese dairies rather than on farms, 'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese is still a seasonal product and is not made in the spring or summer.

Traditionally, the milk was quickly curdled with rennet at milking temperature (more than 33 °C). This quick renneting time, together with the high fat content of the milk, resulted in 'soft' curds. Local woodworking expertise led to the production of soft bands made of stretched bark from spruce trees,

traditionally felled in the autumn. This provided a 'single-use' mould for holding the curds. This band gives 'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese its characteristic woody flavour.

Modern production techniques have further reduced renneting time by increasing the renneting temperature. The band still serves to conserve the moist, fatty cheese.

After the cheese is made, it is generally matured at a high temperature, resulting in a creamy consistency because of protein breakdown. This high temperature yields a milky aroma and a slightly bitter taste, so that the cheese has a lingering flavour when eaten. The cheese is washed regularly, resulting in a clean-looking, homogenous rind due to the growth of surface bacteria. This traditional smearing technique has been refined over the ages in the area.

Because of its very soft (nearly runny) consistency, the cheese is matured in a box made of peeled spruce wood. When placed in the box, the cheese is slightly compressed, with a wrinkled surface not unlike the contours of a mountain. To this day, cheese-makers regard the wrinkled appearance of 'Mont d'Or' or 'Vacherin du Haut-Doubs' cheese when it is placed in the box as a hallmark of manufacturing success and quality. In the box, a faint flowery shape comes to cover the surface of the cheese. The box is thus an important part of the maturation process. It also serves as packaging for transport and for presentation at the time of sale. The box bears identification of the product and the producer.

The care taken in raising 'Montbeliarde' and 'Simmental' cows, which are showcased at local farmers' events, reflects local milk producers' expertise, which is based on animal hygiene and welfare.

Strict rules also define the feeding of purebred cows of the 'Montbeliarde' and French 'Simmental' breeds and of cows produced by crossing these two breeds. The staple feed of the dairy cows must be fodder originating from the geographical area. Fodder from outside the geographical area may be used, but only in exceptional circumstances.

The cheese is produced according to very specific expertise and tradition, which is always reflected in the conditions of production: seasonal production and use of spruce boxes and bands.

Reference to publication of the specification:

http://agriculture.gouv.fr/IMG/pdf/CDC_Mont_d_Or_cle8515b3.pdf

Method of production

The requirements to be met by the raw materials are set out and the different phases of the production process are described in detail.

The raw material is whole, fresh buffalo milk. This is specified to prevent the use of frozen or deep-frozen milk.

The breed of buffalo specified, 'Italian Mediterranean buffalo', is nationally recognised.

The minimum fat content (raised from 7 % to 7,2 %) and protein content (inserted in the specification as 4,2 %) are also mentioned in order to ensure only best-quality milk is used.

As regards the production process, the maximum time between milking and the beginning of cheese making is fixed at 60 hours, the requirement to deliver the milk for cheese-making no later than 16 hours after milking has been deleted and it is expressly stated that the milk may be pasteurised and/or heat treated, whereas traditionally these methods were used where the time taken to use the milk was too long to guarantee its quality.

In addition, the operations involved in processing the milk into 'Mozzarella di Bufala Campana' PDO are better described: the acidification of the milk and the curd is obtained by the addition of natural whey inoculum taken from earlier processing of buffalo milk in the same holding or in neighbouring holdings. The maximum heating temperature is also changed from 36° to 39°. The rennet is specifically natural calf's rennet.

The characteristics of the protective liquid in which the product is immersed (which must be carried out in the same establishment as that of its own production) until it is released for consumption are that it is acidified (lactic or citric acid may be used) and possibly salty.

Labelling

The colour specifications of the mark of the protected designation of origin and additional indications, such as the reference to Commission Regulation (EC) No 1107/96 on registration, are defined.

The additional geographical indications provided for in the specification ('Piana del Sele', 'Piana del Volturno', 'Aversana' and 'Pontina'), but not protected under Community rules, are to be deleted since they are not used. Furthermore, use of a geographical adjective for the product other than 'Campana' is prohibited.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006**'MOZZARELLA DI BUFALA CAMPANA'****EC No: IT/PDO/117/0014/20.09.2002****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 Politiche agricole, alimentari 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. *Group:*

Name: Consorzio tutela del formaggio Mozzarella di Bufala Campana

Address: Viale Carlo III, 128
I-San Nicola la Strada (CE)

Tel.: (39) 0823 42 47 80

Fax: (39) 0823 45 27 82

E-mail: —

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: 'Mozzarella di Bufala Campana'

4.2. Description: When released for consumption, 'Mozzarella di Bufala Campana' has the following characteristics:

- outline: in addition to rounded, other shapes typical of the area of production are permissible, such as bite-size, plaited, pearl, cherry, knot and oval shapes;
- weight: ranging from 10 to 800 grams depending on the shape. Plait-shaped cheeses may weigh up to 3 kg;
- external appearance: porcelain white in colour, very fine crust of approximately one millimetre, smooth surface, never slimy nor flaky;
- body: structure consisting of thin leaves which is elastic in the first eight to ten hours after production and processing, subsequently tending to become more flowing; free of defects such as eyes caused by gaseous or unusual fermentation; no preservatives, inhibitors or colouring; when cut it exudes fatty, whitish whey-like droplets with the aroma of lactic ferments;
- taste: characteristic and delicate;
- fat content on the dry matter: 52 % minimum;
- maximum moisture content: 65 %.

4.3. Geographical area: The area of origin of the milk for the processing and production of the 'Mozzarella di Bufala Campana' covers the administrative area of the municipalities in the provinces of Benevento, Caserta, Naples, Salerno, Frosinone, Latina, Rome, Foggia and Isernia set out in the specification and located in the Regions of Campania, Lazio, Apulia and Molise.

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. This, together with lists managed by the monitoring body recording the farmers, producers and packagers, ensures the product can be traced throughout the whole chain of production. The raw material itself is carefully monitored by the responsible body throughout the production stage. All natural and legal persons recorded in the appropriate lists are subject to checks by the monitoring body, according to the terms of the specification and the corresponding monitoring plan. If the monitoring body finds any failure to comply in even a single stage of the production, the product may not be marketed under the 'Mozzarella di Bufala Campana' protected designation of origin.

- 4.5. Method of production: The specification requires 'Mozzarella di Bufala Campana' to be produced exclusively with whole, fresh buffalo milk. Production requires the use of raw milk, which may be heat treated or pasteurised, from buffalo reared in the production area delimited in Article 2 of the specification.

The milk must be processed into Mozzarella di Bufala Campana within 60 hours of the first milking.

The milk and the curds are acidified by adding natural whey rennet taken from earlier processing of buffalo milk in the same holding or in neighbouring holdings in the delimited production area. After the milk is heated at a temperature ranging from 33 °C to 39 °C, coagulation is obtained by adding natural calf's rennet.

After it is mixed with boiling water, the curds are mixed, cut and/or shaped into individual pieces of the appropriate shape and size and then placed in drinkable water for varying lengths of time depending on size until they harden.

Salting takes place in brine. This is immediately followed by packaging, which must be carried out in the same establishment as production.

The packaged product must be kept in its protective liquid, which is acidic and may be salted, until final consumption. The characteristic acidity of the protective liquid may be achieved by adding lactic acid or citric acid.

The product may be smoked, but only using natural traditional methods; where that is the case, the designation of origin must be followed by the term 'smoked'.

- 4.6. Link: The provinces affected by the PDO all fall within an area considered homogenous in many respects. They are areas which, in the past, were marshland, and which have now disappeared after extensive drainage, crossed by medium or small rivers and many canals which regulate the flow of water. The nature of the soil is mostly volcanic and alluvial. The climate is mild, the average annual temperature varies between 17,5 °C and 16,5°C; precipitation is between 804 mm and 918 mm. The buffalo are reared in flat or low hill areas; the plains are surrounded by hills which act as a windbreak against cold northerly winds and the climate is mitigated by the nearby sea which slows heat loss. These characteristics are unique in Europe and in Italy, in particular as regards the volcanic origin of the soil mostly consisting of reclaimed earth after drainage and the presence of small and medium rivers.

The buffalo are kept in the open and progressive farms mostly keep livestock semi-loose. They are fed on fodder produced in an area where the soil is naturally alluvial mixed with volcanic debris. Maturation of the curds and of the finished product is undoubtedly influenced by the climate which gives the Mozzarella di Bufala Campana characteristics that cannot be reproduced anywhere outside the designated area.

This combination of production and climate factors in the limited area in question creates the optimal conditions to give the product its specific and characteristic features making this method of production unique in its field. Many documents confirm that the rearing of buffalo in southern Italy has been viably pursued since the end of the 13th century.

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: When it is released for consumption, the 'Mozzarella di Bufala Campana' PDO cheese must have affixed on the packaging the logo bearing the number allocated by the cooperative and the reference to the Community Regulation under which the designation is registered as a guarantee that it meets the specific requisite standards.

The 'Mozzarella di Bufala Campana' PDO logo shows, at the top, a red sun with radiating rays; in the centre, a black silhouette of a buffalo head in profile; and at the bottom the wording 'Mozzarella di Bufala' in white against a green background and the word 'Campana' in green below.

Particulars of the logo are set out in the specification.

Where the product is made with raw milk the label must specifically say so. No other geographical description may be used in the name or presentation of the Mozzarella di Bufala Campana PDO product.

3.5. Other

It is specifically provided that portioning and packaging must be carried out in the area of origin for the purposes of quality and traceability. In accordance with the guidance given by the Court of Justice in its judgment in Cases C-66/00 and C-469/00, for consumer protection purposes, only packaging carried out in the area of origin is deemed able to guarantee the authenticity of pre-packaged portioned 'Parmigiano Reggiano' cheese placed on the market. This is based on the fact that the marks identifying the product, namely the marks showing origin and selection that were present on the whole cheese, are missing from portions which have no crust and are not clear on many portions with a crust; the principle is based on the need not to compromise the guarantee of authenticity of the pre-packaged product and to ensure it is completely traceable. In terms of quality, cutting into the cheese wheel deprives the cheese of the excellent natural barrier provided by the highly-dehydrated crust insulating it against the ambient air. The crust thus protects the cheese against the risks of dehydration, oxidation, sweating, melting of lipids and the spreading of mould. To avoid such irreversible effects, it is essential that, once the wheel of cheese has been cut open, the portions should be placed under vacuum or in conditioned air according to clearly defined procedures and under the supervision of specialist staff.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'PARMIGIANO REGGIANO'

EC No: IT-PDO-0317-0016-26.7.2007

PGI () PDO (X)

1. **Name:**

'Parmigiano Reggiano'

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*

'Parmigiano Reggiano' is a hard cheese made from raw cow's milk, partially skimmed by natural surface skimming. The milk must not undergo any heat treatment and must come from cows fed primarily on fodder obtained in the area of origin. It must be matured for at least 12 months. 'Parmigiano Reggiano' can be sold on the market as a whole cheese, portions or grated.

'Parmigiano Reggiano' shall have the following characteristics:

- cylindrical in form with a slightly convex or virtually straight heel, with flat faces with a slightly raised edge,
- dimensions: diameter of the flat faces 35 to 45 cm, heel height 20 to 26 cm,
- minimum weight of each wheel of cheese: 30 kg,
- external appearance: crust of a natural straw colour,
- thickness of the crust: approximately 6 mm,
- colour of the body of the cheese: between light straw-coloured and straw-coloured,

- characteristic aroma and taste: fragrant, delicate, flavoursome but not pungent,
- texture of the body of the cheese: fine grained, flaky,
- fat content per dry matter: 32 % minimum.

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

Cow's milk, salt, calf rennet.

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

The use of additives is not permitted.

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

The cows are fed primarily on fodder from the defined geographical area, specified by quantity and quality.

At least 75 % of the dry matter of the fodder must be produced within the geographical area.

Feeding stuffs may make up at most 50 % by weight of the dry matter of the animal food.

The use of silage of any kind is prohibited.

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

The farms rearing the dairy cows whose milk is to be processed into 'Parmigiano Reggiano' are located within the defined geographical area.

The milk must be produced and processed within the defined geographical area. The milk obtained from the evening milking and the morning milking is delivered in whole raw state to the dairy, in line with production specifications. The milk from the morning milking is placed in copper vats and mixed with that from the evening milking, partially skimmed by natural surface skimming. Native whey is added to the milk. The use of selected starters is not permitted. Following coagulation, obtained exclusively by the use of calf whey, the curd is broken up and cooked. After sedimentation, the cheese mass is transferred to the appropriate moulds to form the wheels. Markings are then affixed. After several days, the wheels are immersed in brine and then matured for a period of at least 12 months.

The minimum 12-month maturing must be carried out in the defined geographical area.

After the minimum maturing period, tests are carried out to check compliance with production specifications.

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

'Parmigiano Reggiano' can be sold on the market as a whole cheese, portions or grated.

For the sake of consumer protection, in order to guarantee the authenticity of pre-packaged, grated or portioned 'Parmigiano Reggiano' placed on the market, the grating, portioning and subsequent packaging operations must be carried out in the defined geographical area. This is required because the marks identifying 'Parmigiano Reggiano' on the whole cheese are lost or not visible on the grated or portioned product, making it necessary to guarantee the origin of the pre-packaged product. It is also required because of the need to guarantee that the cheese is packaged quickly after portioning using appropriate methods to prevent the cheese being dehydrated, oxidised or losing its original 'Parmigiano Reggiano' organoleptic characteristics. Cutting into the cheese wheel deprives the cheese of the natural protection provided by the crust which, being itself highly dehydrated, insulates the cheese very well against the ambient air.

Portions of 'Parmigiano Reggiano' may be packaged in the year in which they are prepared.

Only the whole cheese bearing the protected designation of origin (PDO) 'Parmigiano Reggiano' may be grated; it must be packaged immediately afterwards, without any processing or addition of substances likely to modify its conservation properties or original organoleptic characteristics.

3.7. *Specific rules concerning labelling*

The identification marks on each wheel of 'Parmigiano Reggiano' cheese comprise the words 'Parmigiano Reggiano' next to the registration number of the dairy and the year and month of production stencilled onto the surface of the heel, the oval stamp with the words 'Parmigiano Reggiano Consorzio Tutela', and a casein nameplate showing the codes identifying the mould and, where appropriate, the mark identifying a second class cheese.

The identification mark for pre-packaged, grated and portioned 'Parmigiano Reggiano' cheese placed on the market comprises, in the top part, the image of a segment and a wheel of 'Parmigiano Reggiano' cheese next to a knife and, at the bottom, the words 'PARMIGIANO REGGIANO'. This mark, which is a mandatory component of the label, must be reproduced in accordance with the technical specifications defined by the consortium in the relevant agreement.

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

The defined geographical area comprises the territories of the Provinces of Bologna to the left of the Reno River, Mantua to the right of the River Po, Modena, Parma and Reggio in the Emilia Region.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

In terms of the natural factors involved, particular attention should be drawn to the soil characteristics of the land within the defined geographical area, extending from the Appenine ridge to the Po, in combination with climate conditions which have a direct influence on both the composition of the natural flora and the specific fermentation characteristics of the product. In human terms, in addition to the historic relevance of the cheese in the local economy, it should be noted that the complex operations to which 'Parmigiano Reggiano' cheese is subjected are the fruit of traditional cheese-making techniques established over the centuries in this production area and faithfully handed down as consistent local practices.

5.2. *Specificity of the product*

The specific characteristics of 'Parmigiano Reggiano' cheese are the structure of the body of the cheese, fine grained and flaky, the fragrant aroma and delicate taste, which is flavoursome without being pungent, and its high level of solubility and digestibility.

These characteristics stem from the specific features of and selection criteria applied to the milk used raw on a daily basis in copper vats, coagulated with calf rennet with a high chymosin content, from the curing in saturated brine and prolonged maturation period.

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 peculiar physical, chemical and microbiological properties of the milk which ensure the specific characteristics and quality of 'Parmigiano Reggiano' cheese are basically due to the manner in which the dairy cows are fed, on a basis of fodder from the original area, strictly excluding the use of silage of any kind.

The minimum twelve-month maturing period, carried out within the geographical area defined by virtue of its specific climatic conditions is a necessary phase in order to ensure that the product obtained from the processing of the milk can acquire, through particular enzyme processes, the characteristics proper to a 'Parmigiano Reggiano' cheese.

Reference to publication of the specification:

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

The full text of the product specification is available:

— at the following website:

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 directly to the home page of the Ministry (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 (Reg CE 510/2006)'.

ANNEX II

SUMMARY

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

'PECORINO ROMANO'

EC No: IT-PDO-01117-0017-26.1.2006

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: saco7@politicheagricole.gov.it

2. Group

Name: Conorzio per la Tutela del Formaggio Pecorino Romano
Address: Corso Umberto I 226, 08015 Macomer NU, ITALIA
Tel. +39 078570537
Fax +39 078572215
E-mail: —
Composition: Producers/processors (X) Others ()

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

'Pecorino Romano'

4.2. Description

'Pecorino Romano' PDO is a hard, cooked cheese produced exclusively from fresh full-fat sheep's milk obtained from sheep bred in the area stated in paragraph 4(3). When it is marketed for human consumption it is cylindrical in shape with flat sides and the diameter of its flat sides is between 25 and 35 cm. Its weight varies from 20 to 35 kg, according to the size of the cheese wheel. The crust is fine, and ivory or natural straw in colour, and is sometimes covered with special protective covers. The rind has a compact or slightly open structure; when cut it is of a colour varying between white and a more or less intense straw colour. The taste is aromatic and slightly spicy for the table cheese, and spicy, intense and pleasant at the advanced stage of maturing for the grating cheese. 'Pecorino Romano' has a characteristic aroma. Fat content of the dry matter: not less than 36 %.

4.3. Geographical area

The whole territory of the regions of Sardinia, Lazio and the province of Grosseto.

4.4. Proof of origin

Each stage in the production process is monitored, with all incoming and outgoing products recorded at each production stage. This, along with the compilation of specific registers managed by the inspection body for breeders, cheesemakers, cheese maturers and packagers and timely notification to the inspection body of the quantities produced, ensures product traceability. All natural or legal persons entered on these registers will be inspected by the inspection body in accordance with the specification and the inspection plan.

4.5. Method of production

The milk may undergo thermisation treatment and possibly be inoculated with native milk ferment cultures, to which are sometimes added strains from the production area. It must be soured at a temperature of between 38 and 40 °C with the lamb's rennet crust coming exclusively from animals bred in the same production area. The soured milk must be cooked at a temperature which fluctuates between 45 and 48 °C. Salting can involve dry-salting and/or wet-salting. Maturing takes at least 5 months for table cheese and 8 months for grating cheese. The cheese may be covered with a neutral or black food protective cover. Production takes place between October and July.

The milk production, production and maturing of 'Pecorino Romano' cheese and the marking operations must be carried out on the territory of the area stated in paragraph 4(3).

4.6. Link

In terms of natural factors, the production area must exhibit specific climatic and soil conditions. In terms of human factors, it is important to stress the presence and historical distribution of the cheese across consumer markets.

4.7. Inspection body

The inspection body is in keeping with standard EN 45011.

Name: OCPA
Address: Zona industriale Macomer c/o Consorzio Latte, 08015 Macomer NU, ITALIA
Tel. +39 0785742196
Fax +39 0785742197
E-mail: ocpa.cert@tiscali.it

4.8. Labelling

'Pecorino Romano' cheese wheels are marked at source across the heel by means of the matrix designed for this purpose. This prints on the cheese wheel the 'Pecorino Romano' designation and its logo, the initials of the province of origin, the code of the cheesemaker producer and the month and year of production.

The designation logo consists of a diamond-shape formed with a continuous or stippled line and rounded angles which contains the stylised head of a sheep above the inscription of the 'Pecorino Romano' designation.

The use of an additional regional logo is authorised. It is affixed beside the designation logo on labels applied to the flat side of the cheese wheel where the whole production cycle takes place in the region concerned.

The precise identification of the cheese by its label meets the requirement of producers for a means of distinguishing the product in a uniform manner by making the designation's logo more visible and readily identifiable, while the alphanumeric code makes it possible to trace a given product in the market rapidly and, in addition to being a guarantee for consumers, facilitates inspection activities.

Conditions apply to the packaging of 'Pecorino Sardo'. Once the maturing period has been completed inside the production area, 'Pecorino Sardo' may be packaged outside the Sardinia Region, both whole or in portions, and packaging may include the use of vacuum and modified-atmosphere packaging.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'PECORINO SARDO'

EC No: IT-PDO-0117-0018-21.12.2000

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
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 per la Tutela del Formaggio Pecorino Sardo
Address: Via S. Alenixedda 2
09128 Cagliari CA
ITALIA
Tel. +39 070372885
Fax +39 070372885
E-mail: info@pecorinosardo.it
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:

'Pecorino Sardo'

4.2. Description:

'Pecorino Sardo' PDO is a semi-hard cheese made from whole ewe's milk, of which there are two varieties: 'dolce' (mild), ripened for a short period (20 to 60 days) and 'maturo' (matured), ripened for a period of no less than two months; it is cylindrical in shape with flat sides and a straight or almost straight heel; the texture is soft and springy.

4.3. Geographical area:

The production area for the 'Pecorino Sardo' PDO consists of the whole of the Sardinia Autonomous Region.

4.4. Proof of origin:

Each stage in the production process is monitored, with all inputs and outputs recorded. This, along with specific registers, managed by the inspection body, recording stockfarmers, producers, ripeners, packagers and cutters, and the timely notification of the quantities produced to the inspection body, ensures product traceability. All operators, whether legal or natural persons, entered in the relevant registers are subject to checks by the inspection body.

4.5. Method of production:

The 'Pecorino Sardo' PDO must be made from whole ewe's milk, injected, if necessary, with starter cultures from the area of origin, taxonomically similar to the *Streptococcus Thermophilus* species, and possibly thermised or pasteurised, with the addition of calf's rennet. The curds must be broken down into granules the size of a hazelnut, for the 'mild' sort, and of a corn grain for the 'matured' type. The cheese undergoes heating to attain the desired consistency; this is followed by pressing, salting and refining. In the case of the 'matured' variety, refining can involve smoking by natural means. The 'mild' type of pecorino is ripened for a period of between 20 and 60 days, whereas ripening of the 'matured' type must last no less than two months.

4.6. Link with the geographical environment:

As regards natural factors, note should be taken of the particular characteristics of the areas used for sheep farming in Sardinia, using natural pastures rich in wild plants giving the milk used for cheese making distinctive qualities. In terms of human factors, attention is drawn to the socioeconomic importance of traditional sheep raising for the island's population which is often the only source of income in areas devoid of any valid alternatives for economic development.

4.7. Inspection body:

Name: OCPA Organismo di controllo dei formaggi Pecorino Romano Dop, Pecorino Sardo Dop, Fiore Sardo Dop
Address: Zona Industriale Macomer c/o Consorzio latte
08015 Macomer NU
ITALIA
Tel. +39 0785742196
Fax +39 0785742197
E-mail: ocpa.cert@tiscali.it

4.8. Labelling:

'Pecorino Sardo' PDO cheese for sale bears the specific mark denoting the designation of origin.
The logo of the Designation for sale.



- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by the public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

3.1. Description:

The characteristics of the finished product are described in greater detail.

3.2. Method of production:

In particular, it is specified that the whole sheep's milk intended for the production of Pecorino Toscano may either be raw or undergo thermal treatment, including pasteurisation, and may be inoculated with cultures of natural or selected indigenous milk enzymes.

The minimum maturing period for the cheese is also specified.

3.3. Labelling:

When marketed for consumption, the heel of Pecorino Toscano PDO cheeses must be marked in ink for soft cheeses and hot-marked for semi-hard cheeses. Pre-packed portions are marked on the packaging, provided this is done in the area of origin.

Pecorino Toscano may be packaged in portions outside the area of origin, but must bear the mark on the heel as placed by the dairy or the maturer. Packers must however enter an agreement with the Protection Association (*Consorzio di tutela*). The symbol under the logo identifies the cheese producer/maturer/cutter certified by the inspection body placing the 'Pecorino Toscano' on the market. The cheeses or cheese portion packages must bear a label, authorised by the Protection Association, with the wording 'Pecorino Toscano D.O.P.' or 'Pecorino Toscano D.O.P. stagionato' standing out in respect of other wording on the label in terms of size, font and position, with the mark in colour, affixed one or more times and measuring at least 15 mm.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'PECORINO TOSCANO'

EC No: IT-PDO-0117-0020-09.07.2004

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 0646655106
 Fax +39 0646655306
 E-mail: sacco7@politicheagricole.it

2. Group:

Name: Consorzio per la tutela del Pecorino Toscano D.O.P.
 Address: Via Goffredo Mameli 17
 58100 Grosseto
 ITALIA
 Tel. +39 0564420038
 Fax +39 0564429504
 E-mail: info@pecorinotoscanodop.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:

'Pecorino Toscano'

4.2. Description:

Pecorino Toscano is a soft or semi-hard cheese made of whole sheep's milk coming from the production area. It has a distinctive creamy texture, is matured for a short or long period depending whether it is intended as table cheese or for grating and has a cylindrical shape with flat faces and a slightly convex heel. Its size varies as follows: face diameter between 15 and 22 cm, heel height between 7 and 11 cm, weight between 0,75 and 3,50 kg and fat content in dry matter of no less than 40 % for semi-hard cheeses and no less than 45 % for soft cheeses. The crust is yellow of varying hues up to deep yellow for the soft type. The colour of the crust may depend on the treatments the cheese has undergone. The colour of the body of the cheese is white/light straw-coloured for the soft type and between light straw-coloured and straw-coloured for the semi-hard type. The latter type has a compact consistency and is firm when cut, possibly with unevenly distributed small holes. The strong, fragrant flavour is typical of the special production processes used. The minimum maturing period is 20 days for soft cheese and no less than four months for the semi-hard type.

4.3. Geographical area:

The production area of Pecorino Toscano comprises the whole of the Region of Tuscany, the whole of the adjacent municipalities of Alleronia and Castiglione del Lago, in the Region of Umbria, and the whole of the municipalities of Acquapendente, Onano, San Lorenzo Nuovo, Grotte di Castro, Gradoli, Valentano, Farnese, Ischia di Castro, Montefiascone, Bolsena and Capodimonte in the Region of Lazio.

4.4. Proof of origin:

Each phase of the production process must be monitored, listing all inputs and outputs. Product traceability is ensured by this, by compiling specific registers managed by the inspection body of livestock farmers, collection centres, producers/maturers, dairies, packagers and cutters, by keeping production and packaging registers and by notification to the inspection body of the quantities produced. Furthermore, the quantity of milk produced and the sheep from which the milk comes must undergo checks. The registers of the sheep raised, indicating the total number of animals on the farm, must be always up to date. A milk production/unloading register regarding the quantity of milk produced must also be kept. In dairies, the storage tanks must be identified, the milk suitable for producing Pecorino Toscano must be kept separate from other milk and milk storage and handling operations must be recorded. A Pecorino Toscano production register must also be kept. All natural and legal persons recorded in the lists are subject to checks by the inspection body, according to the terms of the production specification and the corresponding inspection plan.

4.5. Method of production:

Pecorino Toscano must be produced only with whole sheep's milk from the production area. Sheep must mainly be fed with green or dried fodder from local natural pastures, possibly supplemented with hay and concentrated straight feedingstuffs. The milk must be coagulated at a temperature of between 33 and 38 °C, using calf rennet to obtain coagulation over 20-25 minutes. The milk may either be used raw or undergo thermal treatment, including pasteurisation, and may be inoculated with cultures of natural or selected indigenous milk enzymes. During processing, the curd is broken up until the lumps are the size of a hazelnut for soft cheese and a grain of maize for semi-hard cheese. For preparing the latter, the curd may also undergo thermal treatment (cooked) at 40-42 °C for 10-15 minutes. After breaking-up and cooking, if any, the curd is placed in appropriate moulds for draining. Draining is carried out by manual pressing or steaming. The cheeses are immersed in sodium chloride brine at 17 to 19 %, i.e. 15 to 17° Baumé. For each kg of weight, the cheeses must remain in the brine for at least 8 hours for soft cheese and at least 12-14 hours for semi-hard cheese. Curing may also be

carried out by directly adding salt. The cheese may be treated externally with an anti-mould product and must mature in suitable rooms at a temperature of 5 to 12 °C with a relative humidity of 75-90 %. The minimum maturing period is 20 days for soft cheese and no less than four months for the semi-hard type.

The area of origin of the milk and of the production and maturing of Pecorino Toscano is the production area specified in point 4.3.

4.6. *Link:*

This cheese of ancient origin, whose existence in Etruscan times is the object of extensive historical evidence, has spread over the centuries in the 'Maremma' area, most of which lies in Tuscany. Traditionally, the product was designated by names referring to its geographical origin or by the more general term of 'toscano' (Tuscan). Over time, given its largely common features, a single production standard and a designation related in etymological terms to its historical and geographical characteristics were established. As regards natural factors, note should be taken of the special characteristics of the areas used for sheep farming, including the farming of animals living freely in the wild, using natural pastures rich in wild plants giving the milk used for cheese making distinctive qualities. As regards human factors, beside their historically proven economic importance, the farms involved play an important social role by using 'marginal' land, which would otherwise be progressively abandoned with the subsequent impoverishment of natural resources.

4.7. *Inspection body:*

Name: Certiprodot S.r.l.
Address: Via Roggia Vignola 9
24047 Treviglio (BG)
ITALIA
Tel. +39 0363301014
Fax +39 0363301014
E-mail: certiprodot@virgilio.it

4.8. *Labelling:*

Products for sale are marked with the designation of origin. The heel is marked in ink for soft cheeses and hot-marked for semi-hard cheese. Pre-packed portions are marked on the packaging, provided this is done in the area of origin. The Pecorino Toscano may be packaged in portions outside the area of origin, but must bear the mark on the heel as placed by the dairy or the maturer. Packers must however enter an agreement with the Protection Association (*Consorzio di tutela*). The symbol under the logo identifies the cheese producer/maturer/cutter certified by the inspection body placing the 'Pecorino Toscano' on the market. The cheeses or cheese portion packages must bear a label, authorised by the Protection Association, with the wording 'Pecorino Toscano D.O.P.' or 'Pecorino Toscano D.O.P. stagionato' standing out in respect of other wording on the label in terms of size, font and position, with the mark in colour, affixed one or more times and measuring at least 15 mm.

Mark to be affixed on the whole cheeses or on the portion packaging:



The first digit indicates the body releasing the cheese for consumption: 1 to 3: dairies; 4 to 6: maturers; 7 to 9: cutters located in the area.

The second and third digits identify the number of the dairy/maturer/cutter whose product has been checked by the inspection body.

Mark to be affixed on the labels:



It may be bright green, white and bright red or of one colour only.

APPLICATION FOR REGISTRATION

PDO (X) PGI ()
National file No: 21

1. Competent national authority:
Name: Ministero dell'agricoltura e delle foreste -
Direzione generale della produzione agricola -
Div. VI^-
Tel.: 0039/6/4819968 Fax: 0039/6/4819580
Address: Via XX Settembre, 20 - 00187 - ROMA
2. Applicant group:
Name: Consorzio del Formaggio Provolone.
Address: Cremona.

Composition: producer/processor (X) other ()
3. Name of product: Provolone Valpadana.
4. Type of product: (cf. list) Cheese
5. Description of product: summary of requirements under Art. 4 (2)
 - a) name: cf. 3 Provolone Valpadana.
 - b) description: a cheese made from whole cows' milk, with spun curds, of variable ripeness with the following shapes, sausage, melon, truncated conical and pear-shaped, even topped with a small spherical head (bottle-shaped).
 - c) geographical area: the entire territory of the provinces of Cremona, Brescia, Verona, Vicenza, Rovigo, Padua, Piacenza and neighbouring communes of the provinces of Bergamo, Mantua, Milan and the autonomous province of Trento forming a single geographical area.
 - d) background: for approximately the past century, because of the serious lack of raw material (cows' milk) production has been fragmentary and has moved to areas better known for dairy farming (the area around Valpadana and neighbouring areas). As a consequence, it was found to be essential to have workers who were skilled in the traditional production techniques, which used to be found mainly in the southern areas. Then traditional production methods typical of Valdapana came to be established. As a result of these traditional practices, the name was originally recognized by the D.P.R. of 30.10.1955, No. 1269, which was followed by the D.P.C.M. of 9.4.1993 introducing new production and product-naming regulations.
 - e) production method: the curds, obtained by adding calf's, kid's or lamb's rennet singly or together to the milk, are spun and then modelled into the traditional shapes and then salted and ripened for a variable period depending on the weight of the particular shape of cheese.
 - f) link: the natural factors are connected with the climatic

conditions which favour both the variety and abundance of fodder crops and the maturation of the product in suitable conditions.

As for the human factors, the cheese has for a long time been consumed in the Valpadana area of production, also retaining important consumer markets in the centre and south of Italy, which are historically heavy consumers of the product. Furthermore, the production technique has adhered to the established traditional practices.

- g) Control body: Name: Ministero dell'Agricoltura e delle Foreste - Ispettorato Centrale Repressione Frodi.
Address: Via XX Settembre, 20 - 00187 Roma.
- h) labelling: the product is marketed with a special label giving the name of origin.
- i) national legislative requirements (where applicable):
law No. 125/54 and D.P.R. of 22.9.1981 and D.P.C.M. of 9.4.1993.

TO BE COMPLETED BY THE COMMISSION

EEC No: IT/0021/930825

Date of receipt of dossier by EEC: 12/01/84

ANNEX I

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

PDO (X) PGI ()
National application No. 59/94

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635
2. Applicant group:
 - (a) Name União de Cooperativas Agrícolas de Lacticínios de S. Jorge, U.C.R.L.
 - (b) Address Beira, 9800 Velas - S. Jorge - AÇORES
 - (c) Composition: producer/processor (X) other ()
3. Name of product: QUEIJO SÃO JORGE
.....
4. Type of product: (see list in Annex VI) Cow's milk cheese
.....
5. Specification:
(summary of Article 4(2))
 - (a) Name: (see 3)
 - (b) Description: Cured cheese, of firm consistency, yellowy, hard or semi-hard, with small and irregular holes spread over the whole mass.
 - (c) Geographical area: Island of São Jorge.
 - (d) Evidence: This is one of the most famous regional cheeses whose production was begun at least in the last century.
 - (e) Method of production: By weakening and pressing after coagulation of the raw, whole cow's milk produced on the Island of São Jorge.
 - (f) Link: The handling and feeding of the cattle, based on natural pastures and the very special edaphological-climatic conditions give unique and distinctive characteristics to this cheese.
 - (g) Inspection structure: Name: Confraria do Queijo São Jorge
Address: 9800 Velas - S. Jorge -
AÇORES
 - (h) Labelling: QUEIJO SÃO JORGE - Certified Denomination of Origin
.....
 - (i) National requirements: (if any) Regional Statutory Decree no. 24/86-A of 9 July and Order no. 73/90 of 1 February.

TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0267/24.1.94
Date of receipt of the application: 07/03/95.

The intention of the producers is therefore also to market Serra da Estrela Velho, not least because they consider it advantageous to reintroduce smaller cheeses — approximately 0,7 kg, as was traditional practice.

Method of production: As with most traditional Portuguese cheese, production of Queijo Serra da Estrela is highly seasonal. In view of this and in order to meet new consumer habits — with peaks in sales in summer and at Christmas — and to allow regular, lower-income habitual consumers to continue to consume this cheese — which is expensive — the producers plan to extend the shelf-life of the Serra da Estrela while preventing it spoiling or ripening. Furthermore, they also plan to market both the normal and mature varieties in portions.

Serra da Estrela cheese is a live product which continues to develop even after it is preserved, cut and packaged. These operations can therefore only take place in the region of origin, in view of the need to:

- guarantee the product's authenticity and physical, chemical and organoleptic characteristics which define the special quality of these cheeses — attributes which only the producers, local population and habitual consumers are capable of recognising;
- assess the quality of each cheese individually before subjecting it to any of the abovementioned operations;
- allow the cheese, including when cut, to present its characteristic butteriness, so that selecting the cheese which presents the proper degree of maturity at the moment of the operation is decisive;
- ensure that, in the case of the mature cheese, the slices have the requisite consistency and do not crumble, so that selecting the cheeses which have the appropriate taste and consistency at the precise moment when it is cut during the ripening process is decisive;
- guarantee the traditional reputation of the product is maintained and has not been superseded and that the consumer is not misled;
- guarantee that the health and hygiene conditions of the product are constantly maintained throughout the various operations;
- make it possible to monitor the operations properly and as required;
- guarantee that each unit or portion is traceable to a production facility and an agricultural holding, thus ensuring the geographical origin of the product.

Labelling: Amendments to the labelling are a direct consequence of the requirement to include the term 'Velho' for cheese which has ripened for more than 120 days.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'QUEIJO SERRA DA ESTRELA'

EC No: PT/PDO/117/0213/16.05.2002

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: Instituto de Desenvolvimento Rural e Hidráulica

Address: Av. Afonso Costa, 3
P-1949-002 Lisboa

Tel: (351-21) 844 22 00

Fax: (351-21) 844 22 02

E-mail: idrha@idrha.min-agricultura.pt

2. *group:*

Name: Estrelacoop — Coop. Produtores de Queijo Serra da Estrela, CRL
 Address: R. Miguel Bombarda, 20
 P-6360-344 Celorico da Beira
 Tel: (351-271) 74 13 21
 Fax: (351-271) 74 13 21
 E-mail: estrelacoopqse@oninet.pt
 Composition: Producers/processors (X) Other ()

3. *Type of product:*

Class 1.3: Cheeses

4. *Specification:*

(summary of the requirements under article 4(2) of regulation (EC) no 510/2006)

4.1. Name: 'Queijo Serra da Estrela'

4.2. Description: Cheese obtained by slow draining of the curds, following coagulation of unadulterated raw ewe's milk obtained from Bordaleira Serra da Estrela or Churra Mondegueira ewes, using the cardoon flower (*Cynara cardunculus*, L) as rennet. The minimum ripening time for Serra da Estrela cheese is 30 days. Where the cheese has ripened for at least 120 days, it may be referred to as 'Serra da Estrela Velho'.

The main characteristics are as follows:

	Queijo Serra da Estrela	Queijo Serra da Estrela Velho.
Shape and consistency	short (flat) regular cylinder with bulging sides and some bulging on the top and no defined edge	short (flat) regular cylinder with little or no bulging on sides; no edges
Rind	Smooth and semi-soft	Smooth, slightly wrinkled and hard or extra hard.
Weight	Between 0,7 and 1,7 kg.	0,7 to 1,2 kg
Diameter	11 to 20 cm	11 to 20 cm
Height	3 to 6 cm.	3 to 6 cm.
Texture	closed, slightly buttery, loses its shape on cutting, well bound, creamy and smooth, with few or no eyes	closed or with some eyes, slightly dry crumbly body, smooth
Colour	white or light yellow	yellowish to orange/brown, becoming darker from the outside towards the centre
Sensory characteristics	smooth, clean and slightly acidic bouquet	pleasant, lingering, clean, strong to slightly strong and slightly spicy/salty bouquet
Protein	26 to 33 %	36 to 43 %
Fat	45 to 60 %	> 60 %
Moisture	61 to 69 %	49 to 56 %
Ash	5 to 6,5 %	7 to 8 %

- 4.3. Geographical area: In view of the interdependent nature of the region's eco-system, the centuries-old knowledge of animal husbandry, the climate necessary for the processing and ageing of the cheese, the special micro-climate, the age-old know-how, the existence of local methods which have been faithfully and constantly followed, the obligation to protect the consumer against fraud and being misled, the need to monitor all the operations and the obligation to guarantee the traceability of the product throughout the production process, the geographical area where production, the processing of the raw materials and ageing, extended storage, cutting and packaging of the cheese take place is to be restricted to the administrative districts of Carregal do Sal, Celorico da Beira, Fornos de Algodres, Gouveia, Mangualde, Manteigas, Nelas, Oliveira do Hospital, Penalva do Castelo and Seia and to the parishes of Carapito, Cortiçada, Dornelas, Eirado, Forninhos, Penaverde and Valverde, in the administrative district of Aguiar da Beira, the parishes of Anceriz, Barril do Alva, Cerdeira, Coja, Pomares and Vila Cova do Alva, in the administrative district of Arganil, the parishes of Aldeia de Carvalho, Cortes do Meio, Erada, Paul, Sarzedo, Unhais da Serra and Verdelhos, in the administrative district of Covilhã, the parishes of Aldeia Viçosa, Cavadoude, Corujeira, Fala, Famalicão, Fernão Joanes, Maçainhas de Baixo, Mizarela, Pero Soares, Porto da Carne, São Vicente, Sé Seixo Amarelo, Trinta, Vale de Estrelas, Valhelhas, Videmonte, Vila Cortez do Mondego and Vila Soeiro, in the administrative district of Guarda, the parishes of Midões, Póvoa de Midões and Vila Nova de Oliveirinha, in the administrative district of Tábua, the parishes of Canas de Santa Maria, Ferreirós do Dão, Lobão da Beira, Molelos, Mosteiro de Fráguas, Nandufe, Parada de Gonta, Sabugosa, São Miguel do Outeiro, Tonda and Tondela, in the administrative district of Tondela, the parishes of Aldeia Nova, Carniães, Feital, Fiães, Freches, Santa Maria, São Pedro, Tamanho, Torres, Vila Franca das Naves and Vilares, in the administrative district of Trancoso and the parishes of Fragosela, Loureiro de Silgueiros, Povolide and São João de Lourosa, in the administrative district of Viseu.
- 4.4. Proof of origin: Milk from the ewes of the abovementioned breeds may only be obtained from the holdings within the geographical area and the latter must be registered with the Group and inspected. The livestock must be entered in the relevant Register. The cheese production, ageing, cutting and packaging facilities must be properly licensed and registered with the Group and also subject to inspections. In addition to the labelling, a numbered certification mark must be affixed to each unit or portion in order to make the product entirely traceable. The entire production line must be monitored by the specifically recognised body, in particular with regard to the location of the holdings and the processing facilities, the feeding and rearing of the flocks, milking and milk handling circuit and its processing right through to the marketing stage.
- 4.5. Method of production: The livestock must be farmed extensively or semi-extensively. Only milk which meets the highest health and hygiene standards is acceptable. The cheese is produced by the addition of salt and cardoon flower heads to the unadulterated raw milk, followed by gentle mixing and coagulation. The curds are cut with a wireframe or any other appropriate instrument; they are then transferred to a cloth, placed in open adjustable moulds and squeezed to extract the whey. The curds are divided and pressed; they are then turned for the first time and pressed to extract as much whey as possible. The adjustable mould is opened and the contents divided; the cloth is then changed for a fresh one and the whole returned to the adjustable mould, where it is tightened to its final diameter and turned for the second time and pressure applied manually or mechanically. The cheese may be salted externally before ripening. Ripening may take place under natural conditions or in a controlled atmosphere. Ripening consists of two separate stages: first, a fresh white cloth ribbon is wound round the cheese in humidity and temperature conditions such as to encourage lactic fermentation or the formation of 'reima' (surface smear), after which it is washed and transferred to the soaking stage in temperature and humidity conditions different to the former. The ripening time is decisive with regard to the cheese's classification as either Serra da Estrela or Serra da Estrela Velho

Since Serra da Estrela is a live product which continues to develop even after it is preserved, cut and packaged, these operations may only take place in the region of origin in view of the need to:

- guarantee the product's authenticity and physical, chemical and organoleptic characteristics which define the special quality of these cheeses — attributes which only the producers, local population and habitual consumers are capable of recognising;
- assess the quality of each cheese individually before subjecting it to any of the abovementioned operations;
- allow the cheese, including when cut, to present its characteristic butteriness, so that selecting the cheese which presents the proper degree of maturity at the moment of the operation is decisive;

- ensure that, in the case of the mature cheese, the slices have the requisite consistency and do not crumble, so that selecting the cheeses which have the appropriate taste and consistency at the precise moment when it is cut during the ageing process is decisive;
 - guarantee the traditional reputation of the product is maintained and has not been superseded and that the consumer is not misled;
 - guarantee that the health and hygiene conditions of the product are constantly maintained throughout the various operations;
 - make it possible to monitor the operations properly and as required;
 - guarantee that each unit or portion is traceable to its production facilities and on to its agricultural holding, thereby ensuring the geographical origin of the product.
- 4.6. Link: The entire region is located on the Beira uplands, having agro-climatic conditions characterised by long cold rainy winters with occasional snow and hot dry summers. The natural pasture consists of wild perennial grasses and the cultivated pasture of white clover and subterranean clover, which confer on the ewes' milk, and therefore on the cheese, its unique flavour. The region and the cheese produced within it were mentioned by Roman authors and were also described as the food of choice on board ship during the Age of Discovery; they were also mentioned in sixteenth-century plays. The link with the origin is further strengthened by the fact that the milk comes exclusively from local breeds of sheep (Bordaleira Serra da Estrela and Churra Mondegueira.).
- 4.7. Inspection body:
- Name: Beira Tradição — Certificação de Produtos da Beira, L.DA
Address: Urbanização Auto Mecânica, 8 r/c
P-6000 Castelo Branco
Tel: (351-272) 32 98 43
Fax: (351-272) 32 98 43
E-mail: celestino.almeida@netvisao.pt
- Beira Tradição-Certificação de Produtos da Beira, Lda meets standard 45011:2001
- 4.8. Labelling: In addition to the mandatory wording required by the law, the following are also mandatory:
- the words 'Queijo Serra da Estrela — Denominação de Origem Protegida' or 'Queijo Serra da Estrela Velho— Denominação de Origem Protegida';
 - the Community PDO logo;
 - the certification mark bearing the name of the product, the name of the monitoring and certification body and a serial number rendering the product traceable.
-

3.3. *Elements guaranteeing that the product originates in the area*

The practice of affixing the casein label on the rind of the cheese is introduced, since this is one of the main means of identification and control.

This is the 'finger print' of 'Queso Manchego'. Each cheese has a unique casein label and serial number. It is impossible to transfer a label from one cheese to another, because on removal it becomes unusable.

3.4. *Inspection body*

The inspection body is amended to meet the requirements of Article 10 of Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

3.5. *Labelling*

The product's image has developed over time to take account of various requirements and suggestions. The current logo shows the characteristic marks on the surface of the cheese and a flock of sheep, the source of the raw material for the cheese.

3.6. *National requirements*

The updated legislation on protected designations of origin and protected geographical indications repeals the previous legislation referred to in the application for registration and this section must therefore be amended accordingly.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'QUESO MANCHEGO'

EC No: ES/PDO/117/0087/06.11.2006

PGI PDO

1. **Name**

'Queso Manchego'

2. **Member State**

Spain

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

3.1. *Type of product*

Class 1.3 — Cheeses

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

Pressed cheese made from milk of ewes of the 'Manchega' breed, aged for a minimum of 30 days for cheeses weighing up to 1,5 kg and from 60 days up to a maximum of two years for larger cheeses.

'Queso Manchego' can be made with either pasteurised or raw milk. In the latter case, the label may bear the word 'Artesano'.

'Queso Manchego' is a fat cheese with the following physical properties after ageing:

- shape: cylindrical with smooth sides,
- maximum height: 12 cm,
- maximum diameter: 22 cm,
- diameter/height ratio: between 1,5 and 2,2,
- minimum weight: 0,4 kg,
- maximum weight: 4,0 kg.

The physico-chemical properties of the cheese are:

- pH: 4,8 to 5,8,
- dry matter: minimum 55 %,
- fat content: minimum 50 % of the dry matter,
- total protein in dry matter: minimum 30 %,
- sodium chloride: maximum 2,3 %.

Characteristics of the paste:

- consistency: firm and compact,
- colour: from white to ivory-yellow,
- aroma: lactic, intensely acidic and persistent, developing spicy notes and long overall persistence in cheeses that have been well aged,
- flavour: slightly acidic, strong and flavoursome, becoming spicy in cheeses that have been well aged. Pleasant and distinctive aftertaste produced by the milk of ewes of the 'Manchega' breed,
- appearance: small, unevenly distributed eyes, although these are sometimes not present,
- texture: low elasticity, buttery, slightly floury; can become granular in very well aged cheeses.

The microbiological limits are as follows:

- *Escherichia coli*: maximum of 1 000 colonies/gram,
- *Staphylococcus aureus*: maximum of 100 colonies/gram,
- *salmonella*: absence in 25 grams,
- *listeria*: absence in 25 grams.

Slightly acidic, strong and flavoursome, with the flavour becoming spicy in cheeses that have been well aged. Pleasant and distinctive aftertaste produced by the milk of ewes of the 'Manchega' breed.

3.3. Raw materials (for processed products only)

'Queso Manchego' cheese is made from milk of ewes of the 'Manchega' breed, natural rennet or other authorised coagulation enzymes and sodium chloride.

The milk must not contain colostrum, medicinal products or any other impurities that might have a negative impact on the production, ageing or conservation of the cheese or on its hygiene and sanitary conditions.

'Queso Manchego' can be made with either pasteurised or raw milk. In the latter case, the label may bear the word 'Artesano'.

The analytical characteristics of the cheese are as follows:

- fat content: 6,5 % minimum,
- lactose: 4 % minimum,
- proteins: 4,5 % minimum,
- useable dry matter: 11 % minimum,
- acidity (DORNIC): 30° maximum,
- density: 1,034-1,040 kg/l,
- freezing point: $\leq - 0,550$ °C.

3.4. Feed (for products of animal origin only)

Manchega sheep graze throughout the year on the natural resources of the area. When in the fold, their diet is supplemented with concentrated feed, hay and by-products.

As regards sheepfarming, mention should be made of the pastures that occupy the clearings in the scrub. This annual pasture is composed of *Medicago minima*, *Scorpirus subullosa*, *Astrafalus stella*, *Astrafalus sesamus*, etc.

The so-called 'madajales' are the most valuable pasture for sheep. These are composed of bulbous meadow grass and significant quantities of legumes, such as *Medicago rigidula*, *Medicago lupulina*, *Medicago truncatala*, *Trigonella polyderata*, *Coronilla scorpioides*, etc.

Deep, cooler soils can produce 'fenelares', dense pasture with a predominance of perennial and biennial plants, the appearance of which is dominated by the grass *Bracnypodium phoenicoides*.

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

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

Cheeses protected by the 'Queso Manchego' Designation of Origin may be dispatched and placed into circulation by dairies and registered undertakings only in packaging of a type that does not affect their quality.

'Queso Manchego' is always marketed with the rind, which may have been washed.

'Queso Manchego' may also be coated in paraffin, covered with legally authorised inactive transparent substances or dipped in olive oil, provided that the rind maintains its natural colour and appearance and the casein label can be read.

Under no circumstances may substances be used that turn the rind black.

'Queso Manchego' may be marketed in portions, sliced or grated, provided that it is packaged and its origin can be identified. This operation may be carried out outside the area of origin by undertakings that have accepted and comply with the agreed protocol so as to guarantee the operations undergone by 'Queso Manchego' and ensure its traceability.

Packaging must comply with current legislation.

3.7. Specific rules concerning labelling

Labels must bear the following wording: 'Denominación de Origen "Queso Manchego"' ('Queso Manchego' Designation of Origin). When the cheese is made with raw milk, this can be indicated on the label by means of the word 'Artesano'.

The marketed product bears a numbered secondary label issued by the Regulatory Board and affixed in registered undertakings in such a way that it cannot be reused and every piece of 'Queso Manchego' has on one of its faces a casein label with a serial number, affixed at the moulding and pressing stage.

4. Concise definition of the geographical area

The following local authority areas are covered by the 'Queso Manchego' Designation of Origin: 45 in the Province of Albacete, 84 in the Province of Ciudad Real, 156 in the Province of Cuenca and 122 in the Province of Toledo.

The following areas have been incorporated: Alcoba de los Montes and El Robledo in the Province of Ciudad Real, Albadalejo del Cuende, Villarejo de la Peñuela, Villarejo-Sobrehuerta and Villar del Horno in the Province of Cuenca.

5. Link with the geographical area

5.1. Specificity of the geographical area

The geographical area of La Mancha is located in the southern part of the central plateau of the peninsular and is characterised by a low relief descending to the Atlantic.

La Mancha is a high plain with limy-clayey soils and its pastureland has lime and loam-rich substrates.

The area has an extreme climate and experiences wide oscillations characteristic of a continental climate, with very cold winters and hot summers. The temperature occasionally reaches 40 °C, sometimes varying by 20 °C over the course of a day and 50 °C over the year. Precipitation is scant, making the region one of the more arid areas of Spain, its extremely dry environment having a relative humidity of around 65 %.

The Manchega breed is the best adapted to the area's soil and weather conditions.

5.2. Specificity of the product

A pressed cheese with a hard rind and a firm and compact paste, a colour that varies from white to ivory-yellow, an intense and persistent aroma, a slightly acidic, strong and flavoursome taste and a buttery, slightly floury texture with low elasticity.

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 area's soil and climatic conditions have had a great influence on the processes of natural selection that have made the Manchega breed of sheep the breed best adapted to the area and producing a milk that gives 'Queso Manchego' its characteristic colour, aroma, flavour and texture.

Cheese has been made with milk from ewes of the Manchega breed since time immemorial and over the centuries manufacturing techniques have aimed to optimise the qualities of this traditional La Mancha cheese.

Reference to publication of the specification

Consejería de Agricultura. Denominaciones de Origen. Resolución de 2 de octubre de 2006, Consejería de Agricultura por la que se adopta decisión favorable sobre solicitud de modificación de pliego de condiciones de la Denominación de Origen Protegida Queso Manchego. D.O.C.M. nº 209 de 10 de octubre de 2006. Pág. 20695.

Published in the Official Gazette of Castile-La Mancha No 209 of 10 October 2006.

<http://www.jccm.es/cgi-bin/docm.php3>

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 : Syndicat Interprofessionnel du Reblochon
(b) Address : 12 rue de la Saulne, 74230 Thones
(c) Composition : producer/processor (✓) other ()
3. Name of product : Reblochon or Reblochon de Savoie; Petit Reblochon or Petit Reblochon de Savoie
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 : Cheese made of whole raw cow's milk with a pressed, uncooked paste, presented in the form of a flat cylinder weighing around 500 grammes.
 - (c) geographical area : Around 200 communes spread across the *départements* of Savoie and Haute-Savoie.
 - (d) evidence of origin : Reblochon owes its existence to a farmer who, during the late Middle Ages, sought to conceal part of his milk production in order to lower the rent he had to pay the owners of the mountain pastures. This he did by making the milk into cheese. Not until the 18th century was the cheese first sold commercially, and its development dates from the 19th century. The producers tried from an early date to take precautions against imitation of their product, and in 1953 they obtained a statutory definition of their cheese. It was recognized by the granting of an *Appellation d'origine* in 1976.
 - (e) acquisition : The milk is used in its raw form, with rennet added, within 24 hours of being taken from the cows. The ripening process lasts at least 15 days.
 - (f) link : The link lies in the conditions governing the production of milk: local breeds are used, and the cows are fed without the addition of ensilaged crops, which reinforces the effect of the flora in the mountain pastures. It also lies in the tradition and reputation of Reblochon, which have enabled Reblochon to serve as a catalyst in the development of agricultural activity in these mountainous areas.
 - (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.

TO BE COMPLETED BY THE COMMISSION
EEC No : 6/FR/0130/95.05.11

The previously-defined area in which milk could be produced comprised a great many municipalities (5 510). The approach has been to limit the area strictly to parts of the southern Massif Central mountain range, Piedmont and mountain valleys where traditional and current practices and typical farming methods are used. This serves to strengthen the link between the product and its geographical area. Today the area comprises only 560 municipalities or parts thereof, in six departments.

Method of production: The method of production is supplemented by the following provisions:

New:

'The dairy raw materials, curd and fresh cheese may not be conserved by keeping them at below zero centigrade during the production process.'

'Fresh cheese and cheese undergoing the maturing process may not be conserved under a modified atmosphere.'

The use of treatments and additives to make cheese is subject to a set of general rules. Some new techniques, including the use of treatments and additives, such as microfiltration, partial concentration of milk or enzymes for the maturing process, have a potential impact on the characteristics of cheeses with designations of origin. Certain enzyme additives in particular appear to be incompatible with maintaining the key characteristics of products with designations of origin.

It therefore became necessary to stipulate in the specification of each product with a designation of origin, under the heading 'Method of production', the current practices regarding the use of treatments and additives for milk and cheese production to prevent future practices not covered by the rules from undermining the characteristics of cheeses with designations of origin.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'ROQUEFORT'

EC No: FR/PDO/117/0131/10.05.2005

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: Institut National de l'Origine et de la Qualité (INAO)
 Address: 51, rue Anjou
 F-75008 Paris
 Tel. (33) 153 89 80 00
 Fax (33) 153 89 80 60
 E-mail: info@inao.gouv.fr

2. Group:

Name: Confédération Générale des Producteurs de lait de Brebis et des industriels de Roquefort
 Address: 36, avenue de la République — BP 348
 F-12103 Millau cedex
 Tel. (33) 565 59 22 00
 Fax (33) 565 59 22 08
 E-mail: —
 Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.3 — Cheeses

4. Description of the specifications:

(Summary of the requirements in accordance with Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name: 'Roquefort'

- 4.2 **Description:** Blue-veined cheese made from raw, whole sheep's milk. Cylindrical in shape with a moist rind, 8,5 to 11,5 cm in height and weighing 2,5 to 3 kg. The dry matter content must not be less than 55 g per 100 g of ripened cheese.

Before it is pressed, the raw cheese is cultured with spores of *Penicillium roqueforti*.

The cheese is smooth and compact, with even blue veins, a very distinctive aroma, slight scent of mould and a fine, robust taste.

- 4.3 **Geographical area:** As laid down in the Law of 26 July 1925, the production area was initially a vast area south of the Massif Central with the same characteristics in terms of the breed of sheep, pastures and climate, and characterised by an arid and wild landscape grazed by herds of sheep. Thanks to the efforts made by *Roquefort* professionals to promote farming, develop dairy production and strengthen the link between the product and its geographical area, the milk used to produce *Roquefort* today comes only from an area comprising 560 departments, or parts thereof, known as the 'rayon', covering Aveyron, Aude, Lozère, Gard, Hérault and Tarn:

Department of Aude

Municipalities fully covered in the area:

Brousses-et-Villaret, Castans, Caudebrondre, Cenne-Monestiés, Cuxac-Cabardès, Fontiers-Cabardès, Fraisse-Cabardès, La Tourette-Cabardès, Labastide-Esparbairénque, Lacombe, Laprade, Les Martyrs, Lespinassière, Mas-Cabardès, Mayreville, Miraval-Cabardès, Montolieu, Pradelles-Cabardès, Roquefère, Saint-Denis, Saissac, Verdun-en-Lauragais, Villardonnell, Villemagne.

Municipalities partly covered in the area:

Belpech, Fanjeaux.

Department of Aveyron

Municipalities fully covered in the area:

Agen-d'Aveyron, Aguessac, Alrance, Anglars-Saint-Félix, Arnac-sur-Dourdou, Arques, Arviu, Asprières, Aurelle-Verlac, Auriac-Lagast, Auzits, Ayssènes, Balaguiet-sur-Rance, Balsac, Baraqueville, Belcastel, Belmont-sur-Rance, Bertholène, Bessuéjols, Bor-et-Bar, Bournazel, Boussac, Bozouls, Brandonnet, Brasc, Broquiès, Brousse-le-Château, Brusque, Buzéins, Cabanès, Calmels-et-le-Viala, Calmont, Camarès, Camboulazet, Camjac, Campagnac, Canet-de-Salars, Cassagnes-Bégonhès, Castanet, Castelnary, Castelnau-Pegayrols, Centres, Clairvaux-d'Aveyron, Colombières, Combret, Compeyre, Compolibat, Compregnac, Comps-la-Grand-Ville, Connac, Cornus, Coupiac, Coussergues, Creissels, Crespin, Cruéjols, Curan, Druelle, Drulhe, Durenque, Escandolières, Espalion, Fayet, Flavin, Fondamente, Gabriac, Gaillac-d'Aveyron, Galgan, Gissac, Goutrens, Gramond, La Bastide-l'Evêque, La Bastide-Pradines, La Bastide-Solages, La Capelle-Bleys, La Capelle-Bonance, La Cavalerie, La Couvertorade, La Cresse, La Fouillade, La Loubière, La Roque-Sainte-Marguerite, La Salvétat-Peyralès, La Selve, La Serre, Laissac, Lanuéjols, Lapanouse, Lapanouse-de-Cernon, Lassouts, Laval-Roquecezière, Lavernhe, Le Clapier, Le Monastère, Le Truel, Le Vibal, Lédergues, Les Albres, Les Costes-Gozon, Lescure-Jaoul, Lestrade-et-Thouels, L'Hospitalet-du-Larzac, Luc, Lugan, Lunac, Maleville, Manhac, Marcillac-Vallon, Marnhagues-et-Latour, Martrin, Mayran, Mélagues, Meljac, Millau, Montagnol, Montbazens, Montclar, Montfranc, Montjoux, Montlaur, Montrozier, Morlhon-le-Haut, Mostuéjols, Mounes-Prohencoux, Mouret, Moyrazès, Murasson, Muret-le-Château, Najac, Nant, Naucelle, Nauviale, Olemps, Onet-le-Château, Palmas, Paulhe, Peux-et-Couffouleux, Peyreleau, Peyrusse-le-Roc, Pierrefiche, Plaisance, Pomayrols, Pont-de-Salars, Pousthomy, Prades-Salars, Pradinas, Prévinières, Privezac, Prunes, Quins, Rebourguil, Recoules-Prévinières, Réquista, Rieupeyroux, Rignac, Rivière-sur-Tarn, Rodelle, Rodez, Roquefort-sur-Soulzon, Roussennac, Rullac-Saint-Cirq, Saint-Affrique, Saint-André-de-Najac, Saint-André-de-Vézines, Saint-Beaulize, Saint-Beauzély, Saint-Christophe-Vallon, Saint-Côme-d'Olt, Saint-Cyprien-sur-Dourdou, Sainte-Eulalie-de-Cernon, Sainte-Eulalie-d'Olt, Sainte-Juliette-sur-Viaur, Sainte-Radegonde, Saint-Félix-de-Sorgues, Saint-Geniez-d'Olt, Saint-Georges-de-Luzençon, Saint-Izaire, Saint-Jean-d'Alcapiès, Saint-Jean-Delnous, Saint-Jean-du-Bruel, Saint-Jean-et-Saint-Paul, Saint-Juéry, Saint-Just-sur-Viaur, Saint-Laurent-de-Lévézou, Saint-Laurent-d'Olt, Saint-Léons, Saint-Martin-de-Lenne, Saint-Rome-de-Cernon, Saint-Rome-de-Tarn, Saint-Salvadou, Saint-Saturnin-de-Lenne, Saint-Sernin-sur-Rance, Saint-Sever-du-Moustier, Saint-Victor-et-Melvieu, Salles-Curan, Salles-la-Source, Salmiech, Sanvensa, Sauclières, Sauveterre-de-Rouergue, Sébazac-Concourès, Sébrazac, Ségur, Sévérac-le-Château, Sévérac-l'Eglise, Sonnac, Sylvanès, Tauriac-de-Camarès, Tauriac-de-Naucelle, Tayrac, Tournemire, Trémouilles, Vabres-l'Abbaye, Vabre-Tizac, Valady, Valzergues, Vaureilles, Verrières, Versols-et-Lapeyre, Veyreau, Vézins-de-Lévézou, Viala-du-Pas-de-Jaux, Viala-du-Tarn, Villecomtal, Villefrance-de-Panat, Vimenet.

Municipalities partly covered in the area:

Castelnau-de-Mandailles, Prades-d'Aubrac.

Department of Gard

Municipalities fully covered in the area:

Alzon, Blandas, Campestre-et-Luc, Causse-Bégon, Dourbies, Lanuéjols, Montdardier, Revens, Rogues, Saint-Sauveur-Camprieu, Trèves, Vissec.

Department of Hérault

Municipalities fully covered in the area:

Avène, Bédarieux, Brenas, Cambon-et-Salvergues, Camplong, Carlencas-et-Levas, Cassagnoles, Castanet-le-Haut, Ceilhes-et-Rocozeles, Colombières-sur-Orb, Combes, Courniou, Dio-et-Valquières, Ferrals-les-Montagnes, Fraisse-sur-Agout, Graissessac, Hérépian, Joncels, La Salvetat-sur-Agout, La Tour-sur-Orb, La Vacquerie-et-Saint-Martin-de-Cas, Lamalou-les-Bains, Lauroux, Lavalette, Le Bousquet-d'Orb, Le Caylar, Le Cros, Le Poujol-sur-Orb, Le Pradal, Le Puech, Le Soulié, Les Aires, Les Plans, Les Rives, Liausson, Lodève, Lunas, Mérifons, Mons, Mourèze, Octon, Olargues, Olmet-et-Villecun, Pégairolles-de-l'Escalette, Pézènes-les-Mines, Prémian, Riols, Romigières, Roqueredonde, Rosis, Saint-Etienne-d'Albagnan, Saint-Etienne-Estréchoux, Saint-Félix-de-L'Héras, Saint-Geniès-de-Varensal, Saint-Gervais-sur-Mare, Saint-Julien, Saint-Martin-de-l'Arcon, Saint-Maurice-Navacelles, Saint-Michel, Saint-Pierre-de-la-Fage, Saint-Pons-de-Thomières, Saint-Vincent-d'Olargues, Salasc, Sorbs, Taussac-la-Billière, Valsmascle, Verreries-de-Moussans, Vieussan, Villemagne-l'Argentière.

Department of Lozère

Municipalities fully covered in the area:

Allenc, Badaroux, Balsièges, Banassac, Barjac, Brenoux, Canilhac, Chadenet, Chanac, Chirac, Cultures, Esclanèdes, Florac, Fraissinet-de-Fourques, Gabrias, Gatuzières, Grèzes, Hures-la-Parade, Ispagnac, La Canourgue, La Malène, La Tieule, Lachamp, Lanuéjols, Laval-du-Tarn, Le Massegros, Le Monastier-Pin-Moriès, Le Recoux, Le Rozier, Les Bondons, Les Hermaux, Les Salèlles, Les Vignes, Marvejols, Mas-Saint-Chély, Mende, Meyrueis, Montbrun, Montrodat, Palhers, Quézac, Saint-Bauzile, Saint-Bonnet-de-Chirac, Sainte-Enimie, Sainte-Hélène, Saint-Etienne-du-Valdonnez, Saint-Georges-de-Lévêjac, Saint-Germain-du-Teil, Saint-Laurent-de-Trèves, Saint-Pierre-de-Nogaret, Saint-Pierre-des-Tripiers, Saint-Rome-de-Dolan, Saint-Saturnin, Servières, Trélans, Vebron.

Department of Tarn

Municipalities fully covered in the area:

Aiguefonde, Alban, Albine, Almayrac, Ambialet, Andouque, Anglès, Arfons, Arifat, Assac, Aussillon, Barre, Belleserre, Berlats, Boissezon, Bout-du-Pont-de-Larn, Brassac, Brousse, Burlats, Cadix, Cagnac-les-Mines, Cahuzac, Cambounès, Carmaux, Castanet, Castelnau-de-Brassac, Castres, Caucalières, Courris, Crespin, Crespinet, Curvalle, Dourgne, Durfort, Escoussens, Escroux, Espérausses, Fauch, Faussergues, Ferrières, Fraissines, Gijounet, Jouqueviel, Labastide-Rouairoux, Labessière-Candeil, Labruguière, Lacabarède, Lacapelle-Pinet, Lacapelle-Ségalar, Lacaune, Lacaze, Lacrouzette, Lagardiolle, Lagarrigue, Lamontéliarié, Laparrouquial, Lasfaillades, Lautrec, Le Bez, Le Dourn, Le Fraysse, Le Garric, Le Margnès, Le Masnau-Massuguiés, Le Rialet, Le Ségur, Le Travet, Le Vintrou, Lédas-et-Penthiès, Les Cammazes, Lescure-d'Albigeois, Lombers, Marsal, Massaguel, Massals, Mazamet, Miolles, Mirandol-Bournounac, Monestiés, Montauriol, Montfa, Montirat, Montredon-Labessonnié, Mont-Roc, Moularès, Moulin-Mage, Murat-sur-Vèbre, Nages, Noailhac, Padiés, Pampelonne, Paulinet, Payrin-Augmontel, Pont-de-Larn, Poulan-Pouzols, Rayssac, Réalmont, Ronel, Roquecourbe, Rosières, Rouairoux, Rouffiac, Roumégoux, Saint-Affrique-les-Montagnes, Saint-Amancet, Saint-Amans-Soult, Saint-Amans-Valtoiret, Saint-André, Saint-Antonin-de-Lacalm, Saint-Avit, Saint-Christophe, Saint-Cirgue, Sainte-Croix, Sainte-Gemme, Saint-Grégoire, Saint-Jean-de-Marcel, Saint-Jean-de-Vals, Saint-Julien-du-Puy, Saint-Julien-Gaulène, Saint-Lieux-Lafénasse, Saint-Marcel-Campès, Saint-Martin-Laguépie, Saint-Michel-Labadie, Saint-Pierre-de-Trivisy, Saint-Salvi-de-Carcavès, Saint-Salvy-de-la-Balme, Salles, Saussenac, Sauveterre, Sénaux, Sérénac, Sieurac, Sorèze, Soual, Tanus, Teillet, Terre-Clapier, Tréban, Trébas, Trévien, Vabre, Valderiès, Valdurenque, Valence-d'Albigeois, Vénès, Verdalle, Viane, Villefrance-d'Albigeois, Viviers-lès-Montagnes.

Municipalities partly covered in the area:

Amarens, Arthès, Bernac, Castelnau-de-Lévis, Cestayrols, Cordes-sur-Ciel, Dénat, Graulhet, Lasgraises, Lempaut, Mouzens, Mailhoc, Navès, Mouzieys-Panens, Pratviel, Peyregoux, Puechoursi, Puylaurens, Souel, Técou.

- 4.4 *Proof of origin:* Each operator must compile a 'statement of suitability' registered with the *Institut National de l'Origine et de la Qualité* (INAO) which allows the INAO to identify all operators involved. All operators must keep their registers and any other documents required for checking the origin, quality and production conditions of the milk and cheese at the INAO's disposal.

As part of the checks carried out on the specified features of the designation of origin, an analytical and organoleptic test is conducted to ensure that the products submitted for examination are of high quality and possess the requisite typical characteristics.

- 4.5 *Method of production:* The milk must be produced, and the cheese must be manufactured in the geographical area.

The breed of milk-producing sheep is specified (the 'Lacaune' breed and 'black' sheep bred from animals of the 'Lacaune' breed standard), with a five-year time limit for conforming to that standard. Details are given of their feed (at least three quarters of which must come from the area, unless exceptions are made; obligatory daily pasturing, once weather conditions allow).

Details are provided on the milk and its storage, renneting (carried out at a temperature of between 28 °C and 34 °C), the curd (delaying formation not allowed), the moulding of the curd (done after pre-draining), draining (done without pressing), the marking, seeding and pricking of the cheese; pricking and delivery to the ripening cave must take place within two days, or four under certain conditions. The cheese is produced in specially dedicated facilities.

The *Penicillium roqueforti* culture is added either in liquid form at the renneting stage or in powder form when the curd is placed in the mould.

The cheese is ripened and aged for at least 90 days from the date of its manufacture. During this period, it is first ripened and then aged at a controlled temperature. The cheese is left exposed in caves in Roquefort-sur-Soulzon, located in the scree of the Combalou mountain, for the length of time needed for the *Penicillium roqueforti* to develop successfully. This must not be a period of less than two weeks. Slow ageing in a protective wrapping then continues in the caves or in temperature-controlled cellars where the cheese is stored. Protective wrapping takes place only in the caves. The cheese is aged, stored, cut, conditioned, pre-packed and packed exclusively in the municipality of Roquefort-sur-Soulzon.

- 4.6 *Link:* There is a long history of producing cheese in Roquefort.

Cheese strainers have been found in prehistoric sites in the region. Mentions of *Roquefort* cheese dating back to the 8th century can be found in many documents, donations, bonds, etc. concerning Rouergue. In the 15th century, Charles VI wrote a letter of patent, confirmed by his successors, in which he mentions the vital need to protect Roquefort. On 31 August 1666, a ruling by the Toulouse Parliament granted the inhabitants of Roquefort-sur-Soulzon the exclusive right to ripen the cheese. It is the only cheese for which the designation of origin has been legally recognised since 1925 (Law of 26 July 1925).

The distinctive characteristics of *Roquefort* are the result of close synergies between mankind and nature. They stem partly from the characteristics of the milk obtained from traditional breeds of sheep and fed according to tradition, and partly from the uniqueness of the natural caves in Roquefort-sur-Soulzon, which are formed wholly from the scree at the foothills of the calcareous cliffs in Combalou, where a miracle of nature conspires to give *Roquefort* its unique taste.

- 4.7 *Inspection body:*

Name: Institut National de l'Origine et de la Qualité (INAO)

Address: 51 rue d'Anjou
F-75008 Paris

Tel. (33) 153 89 80 00

Fax (33) 153 89 80 60

E-mail: info@inao.gouv.fr

The *Institut National des Appellations d'Origine* is a public administrative body with legal personality and reports to the Ministry of Agriculture.

INAO is responsible for monitoring the production conditions for products with a designation of origin.

Failure to comply with the defined geographical production area or any of the production conditions results in forfeiting the right to use the designation of origin in any form or for any purpose.

Name: Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes (DGCCRF)

Address: 59, Boulevard Vincent Auriol
F-75703 Paris Cedex 13

Tel. (33) 144 87 17 17

Fax (33) 144 97 30 37

E-mail: C3@dgccrf.finances.gouv.fr

The DGCCRF is a department of the Ministry of the Economy, Finance and Industry.

- 4.8 *Labelling*: The product must bear the logo containing the INAO acronym, the wording '*Appellation d'Origine Contrôlée*' and the name of the designation of origin. The label must also bear the applicant group's shared trademark, known as the 'Brebis Rouge' (red sheep), which was created in 1930.

Except for the 'Brebis Rouge' shared trademark and other special trading or manufacturing marks or corporate names or symbols, it is not permitted to qualify the name 'Roquefort' or add any other words to it.

SINGLE DOCUMENT

Council Regulation (EC) no. 510/2006 on the protection of geographical indications and designations of origin of agricultural products and foodstuffs*

1. NAME

TALEGGIO P.D.O.

2. MEMBER STATE OR THIRD COUNTRY

Italy

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of Product

Class 1.3 Cheeses

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

The description of the foodstuff product is as follow:

SOFT RAW TABLE CHEESE MADE ONLY WITH WHOLE COW'S MILK .

The physical characteristics of the TALEGGIO cheese are as follows:

1) wheel: PARALLELEPIPED QUADRANGULAR. WITH SIDES FROM 18 TO 20 cm; 2) HEEL: STRAIGHT 4 / 7 cm WITH FLAT SURFACES and sides of 18 / 20 cm;

3) average weight: FROM 1.7 TO 2.2 KG PER WHEEL, MORE OR LESS, FOR BOTH CHARACTERISTICS IN RELATION TO THE TECHNICAL PROCESSING CONDITIONS. AT ANY RATE, THE VARIATION CANNOT EXCEED 10% ;

4) rind : THIN, SOFT CONSISTENCY, NATURAL ROSE COLOUR ($L \leq 77$ $a/b \geq 0.2$ at tristimulus colorimeter), WITH PRESENCE OF TYPICAL MICRO FLORA. No processing of the rind is allowed.

5) paste: COHESIVE STRUCTURE; NO HOLES WITH ONLY A FEW EXTREMELY SMALL ONES IRREGULARLY DISTRIBUTED; BASICALLY COMPACT CONSISTENCY, SOFTER RIGHT UNDERNEATH THE RIND;

6) colour of the paste: FROM WHITE TO STRAW YELLOW;

7) taste: CHARACTERISTIC, SLIGHTLY AROMATIC

8) chemical characteristics: FAT CONTENT PER DRY MATTER 48%; MINIMUM DRY EXTRACT 46% ; MAXIMUM WATER CONTENT 54%, FUSOSINE max 14mg/100g proteins.

3.3. Raw materials (only for processed products)

Milk, salt, rennet, milk enzymes

3.4. Feed (for products of animal origin only)

The area where the Taleggio is produced is the same area where other similar P.O.D. cheeses come from (for example, Grana Padano, Provolone Valpadana, Gorgonzola, Salva Cremasco), and the farms which provide the milk raw material and which are

* Replaced by Regulation (EU) no. 1151/2012 of the European Parliament and of the Council of 21st November 2012 on quality schemes for agricultural products and foodstuffs

often part of various certified production chains, do not use different feeding methods.

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

The milk has to come from the place of origin. Pasteurized milk can be used. The processing phases can be summarized as follows:

PREPARATION OF NATURAL STARTER

MILK CLOTTING

BREAKING OF THE CURD

PUTTING IN THE MOULDS

STEWING

TURNING THE CHEESE INSIDE THE MOULDS

SALTING

TURNING INSIDE THE MOULDS

AGING

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

(Portioning in the place of origin)

Portioning is the handling of the product that determines its physical characteristics. Given that the identifying mark is impressed exclusively on the flat surface of the product, please note that Taleggio, once cut into portions, could be easily confused with a similar product, thus preventing its proper identification. Should this processing take place outside the place of origin, it would be difficult to guarantee for certain the traceability of the product. Hence, the consequent and subsequent use of the wrappings to dress up the product are deemed to be legally done only if carried out in the place of origin.

3.7. Specific rules concerning labelling

As indicated in Art. 11 of the Internal Regulations, the consortium's mark to be affixed to the outer packaging of the Taleggio cheese consists of the symbol (mark no. 392.837), as shown in the image provided here below:

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Provinces of Milan, Pavia, Lecco, Como, Lodi, Novara, Bergamo, Brescia, Cremona and Treviso.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The elements that prove the link between product quality and geographical area of origin, in addition to the mentioned historical references (please refer to the Historical Report), are basically tied to the sensibility and dairy culture of the operators, to the special salting conditions adopted, as well as the aging technique, and the geographical conditions of the territory, meaning climate and predominant agriculture. The set of these elements or factors provide the product in question (Taleggio cheese) with those characteristics of uniqueness and irreproducibility that allow one to state that the product in question is one whose overall traits - which therefore comprise all the phases, starting from the raw material, to the processing, to the transformation through aging, cannot be repeated.

5.2. Specificity of the product

With regards to the raw material, please note that the cheese is still produced to this day only and exclusively with milk, rennet and salt. It is absolutely forbidden to process the rind, or to use additives or other ingredients of any type, in full compliance with the traditional processing methods. The use of advanced technology is limited exclusively to the modern machinery for milk storage and to the stainless steel cauldrons for the processing (copper ones were used in the past). Wood is widely employed to this day both to carry the Taleggio cheese (wooden cases) and for its aging (wooden planks). This material allows the Taleggio cheese to breathe and to release the excess serum in order for regular aging to take place, just like it was done over a thousand years ago.

Moreover, Taleggio is characterized by its salting phase, which is a critical process that greatly affects the successful outcome of the cheese, typically with centripetal aging, in other starting from the outside and working inward towards the centre.

In the outer layers, there is high salt concentration (as everyone knows of bacteriostatic origin), which is needed to salt the entire paste and a growth of micro-organisms, including on the surface, which are the maturation agents.

Hence, proper aging is tied to a wise balance between salt diffusion and growth of micro flora on the surface.

Lastly, during the entire aging phase, the delicate characteristic conditions must be maintained through a natural balance of the climate (temperature, humidity, ventilation) which allows that slow and environmental refinement. This factor is crucial for obtaining delicious cheese and represents an organic umbilical cord of the same cheese with the territory.

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

Milk quality is strictly related to the territory on which the cows that make the same milk are bred. In fact, it should be noted that there is a close bond between the type of feeding and its impact on the intestinal micro flora of the livestock, consequently affecting the characteristic of the raw material.

In addition, only a particular sensitivity, acquired thanks to an ancient dairy tradition, where a man's hand, and specifically the cheesemaker's hand, can in no way be replaced by any piece of machinery, and allows to proceed to a gradual and measured breaking up of the curd that causes the drainage needed for the casein granule to obtain optimal structure and elasticity for solidification and controlled acidification.

Another element that cannot be reproduced is the one strictly associated with the cheese maturation phenomenon. In fact, on the surface of the Taleggio one can find a natural mixed micro flora made up of a constant association of Schizomiceti belonging to the *Micrococcaceae* and *Eumiceti* family, including *Geotrichum candidum*, *Mucor racemosus*, *Penicillium frequentans* and yeasts ascribable to the *Torulospora* and *Saccharomyces* genres.

This micro flora that forms on the rind comes from the environment, both during the production phase (dairy plant) and the maturation phase (cave or refrigerated cell). The micro flora on the rind carries out many important functions, which can be summed up as: a) support b) chromogenic c) proteolytic d) lipolytic.

As regards the first, it is clear that the surface micro flora contributes to provide consistency to the rind which initially forms following the natural hardening when placed in contact with the air. In addition to this, the surface micro flora creates a type of felt that sticks to the paste which is initially made up of *Geotrichum* and yeasts that allows the subsequent formation of other microbial forms.

As for the chromogenic function, we reckon that we can indicate in the micrococcus the agents that give the rind its orange colour. The green veins are due to the *Penicillium* while the black ones are caused by the *Mucor racemosus*.

The lipolytic and proteolytic activity of the micro flora that forms on the rind has been verified, both during growth tests on natural sub-layers, such as the milk and the curd, and on growth tests in the presence of casein and milk fat.

It is clear that all the forms present on the rind contribute to this activity, although with different methods and to various degrees. The *Penicillium* and the *Mucor* are mainly responsible for the proteolytic activity, with the yeasts and the *Micrococcaceae* contribute to a lesser extent.

The lipolytic activity is mainly ascribable to the *Geotrichum* and to the yeasts, as well as to the *Penicillium* and the *Mucor*. The characteristic centripetal maturation of this cheese is caused by the overall enzymatic activity of the micro flora that forms on the rind.

Reference to the publication of the specification

(Article 5, paragraph 7, of (EC) regulation no. 510/2006*)

* Replaced by Regulation (EU) no. 1151/2012 of the European Parliament and of the Council of 21st November 2012 on quality schemes for agricultural products and foodstuffs.

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)
PDO (X) PGI ()
National application No: 1187-GR/95

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

Name: Bundesministerium für wirtschaftliche Angelegenheiten, Referat für
den gewerblichen Rechtsschutz
Address: A-1014 Wien, Kohlmarkt 8-10
Tel: 0222/53424-0 Fax: 0222/53424-520

2. **Applicant group:**

- (a) Name: Erzeuger bzw. Verarbeiter des Tiroler Milchkäuferverbandes reg.
Genossenschaft m.b.H.
(b) Address: A-6020 Innsbruck, Heiliggeiststrasse 21
The application is being coordinated by the EURO INFO CENTRE of the
Wirtschaftskammer Tirol, Meinhardstrasse 14, A-6020 Innsbruck
Tel: +43/512/5310-293 (Dr Völker Peter) Fax: +43/512/5310-275
(c) Composition : producer/processor (X) other ()

3. **Name of product:** "Tiroler Bergkäse g.U."

4. **Type of product:** (see list in Annex VI)
Hard cheese made from raw cow's milk

5. **Specification:**

(summary of requirements under Art. 4(2))

(a) name: (see 3)

(b) description:

Tiroler Bergkäse is produced in wheel form with a painted-on and dried-on rind ranging from yellowish-brown to brown in colour. The minimum weight of each wheel is 12 kg. Occasional pea-size eyes may be matt or shiny and are distributed evenly throughout. The body ranges from firm to more supple and from ivory-coloured to light yellow in colour. The flavour ranges from mildly aromatic to slightly sharp.

Composition:

Minimum fat: 45% fat in the dry matter

Maximum water content: 40%

Minimum dry matter: 60%

The raw material (cow's milk) for *Tiroler Bergkäse* is Alpine or valley milk obtained from herds in North or East Tyrol that are not fed any silage fodder. Calf rennet (no substitutes or genetically modified rennet) is used in the cheesemaking process.

The use of antioxidants, preservatives, emulsifiers, stabilizers, thickeners and gelling agents, colours, peroxides, nitrates or flavourings is prohibited.

(c) geographical area:

"*Tiroler Bergkäse g.U.*" may only be made by producers or processors and farmers in the Austrian Land of Tyrol (North Tyrol and East Tyrol: see enclosed map in Annex 2).

(d) proof of origin:

The production of fat cheese, and thus the production of *Bergkäse* (Alpine cheese), spread throughout the Tyrol in the 1840s (Dr Willibald Winkler, "Geschichte der österreichischen Land- und Forstwirtschaft 1848 to 1898", 3. Band, Commissionsverlag Moritz Perless Wien 1899: see Annex 4), since when Tyrolean cheese dairies have been producing Alpine cheese. National provisions regulate milk quality (see Annex 5, "Tiroler Milchlieferungsordnung", the Austrian Milk Delivery Regulations of 1950).

(e) method of production:

Compliance with certain milk production criteria (Austrian milk marketing fund provisions governing milk suitable for the production of hard cheese, see Annex 6), and in particular the following rules, is an essential feature of production:

- Since the production of *Tiroler Bergkäse* involves processing raw milk, the milk may not be transported from one cheese dairy to another.

- Cattle feed must consist mainly of grass and hay and may not include any fermenting or fermented feedingstuff or any green forage warmed up in haystacks. Flavourings from the fodder pass into the cheese and contribute to its flavour.

Actual production:

- The milk is partially skimmed (leaving a fat content of around 3%).
- Rennet is added to this preprocessed milk producing precheese, which is then scalded at a temperature of around 52°C.
- The cheese is then placed in presses and the wheel transferred to the brine compartment (around 20% sodium chloride, pH-value 5.25). If the necessary microorganisms are not present (e.g. in new equipment or following disinfection), accelerator cultures are added to the brine compartment.
- *Tiroler Bergkäse* is ripened at a temperature of between 12 and 16°C and relative humidity of between 90 and 95%.
- The cheeses are treated with brine twice a week, producing a special growth on the surface of the wheels which contributes to the sharp, aromatic flavour.

(f) link:

Poor transport infrastructure in the Tyrol led to the development of the *Tiroler Bergkäse* production process, as a result of the need to store and transport the large quantities of milk produced in the valleys of the Tyrolean lowland, such as Zillertal, Unterinntal and Achenal (Molkerei-Lexikon, Prof.Dr.Ing.M.E. Schulz, 1952, see Annex 3).

The high scalding temperature (around 50°C) guaranteed food safety and produced a longer shelf life. This was essential because the cheese was not marketed locally but in far-off cities such as Vienna and Berlin.

Flora typical of the Tyrolean grassland influences the flavour of the cheese.

Economic importance for the region:

A total of 5 132 018 kg of hard cheese was produced in 1995, of which 1 277 080 kg (around 25%) was Alpine cheese (source: AMA-Bericht - total cheese production in the Tyrol).

(g) inspection body:

Name: Der Landeshauptmann von Tirol
Address: A-6020 Innsbruck, Landhaus

(h) labelling:

The protected designation of origin "*Tiroler Bergkäse*" may not be translated into any other language. It must be printed on the label in legible, indelible lettering and stand out from any other reference. The words "Geschützte Ursprungsbezeichnung" (protected designation of origin) and/or its abbreviation "g.U." (PDO) must follow immediately after this designation in the language used where the product is sold.

The use of any additional information which is not specifically provided for is prohibited. Names, company names and brand names are permitted as long as they do not mislead the buyer.

Tiroler Bergkäse may be sold loose, or packed under vacuum or in a controlled atmosphere either whole, in pieces or in slices.

(i) national requirements: (if any)

The legal provisions applicable to the production of "*Tiroler Bergkäse g.U.*" are to be found in the third edition of the "Codex Alimentarius Austriacus", chapter B 32 paragraph 3 "Milk and milk products: hard cheese" (see Annex 7).

TO BE COMPLETED BY THE COMMISSION

EC No: G/AT/1414/95/07/03

Date of receipt of the full application: 12.11.96

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

NAME OF THE GEOGRAPHICAL INDICATION:

Stilton Cheese

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Cheese Class 1.3

APPLICANT:

Name: Stilton Cheese Makers Association
Address: PO Box 384A Surbiton Surrey KT5 9LQ
Tel: 020 8255 1334
Website: www.stiltoncheese.com
Email: enquiries@stiltoncheese.com

PROTECTION IN EU MEMBER STATE OF ORIGIN

21st June 1996

(<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:1996:148:0001:0010:EN:PDF>)

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Stilton cheese is made in three varieties, White Stilton, Blue Stilton, Mature Blue and/or Vintage Blue Stilton. Each variety can be made only from pasteurised cow's milk.

White Stilton

White Stilton is a white cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (in times of shortage milk may also be sourced from the surrounding counties of Cambridgeshire, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire), with no applied pressure and forming its own crust or coat.

White Stilton

Flavour: A fresh, clean, acidic flavour.

Body: Internal: A uniform white colour, with a flaky or crumbly open moist

External: A smooth, moist, white exterior coat, free from surface mould, blemishes or mites.

Shape: Regular and uniform in circumference.

Texture: Free from discolouration, gas holes and chalkiness.

Fat: Minimum 48 % milk fat in the dry matter.

Blue Stilton

As Blue Stilton matures so its characteristics change in terms of taste and texture. Two distinct varieties of Blue Stilton are produced and sold – Blue Stilton and Mature/Vintage Blue Stilton. Typically, Blue Stilton is graded around 6 weeks of age. Each cheese is assessed as for its flavour, texture, body, degree of veining, shape and coat condition. Cheeses which do not meet the required standards are rejected.

Cheeses which meet the required standards are either selected for sale as Blue Stilton shortly after the initial grading, or the cheese is allowed to mature further. Cheeses which mature further are re-graded to assess their suitability for sale as Mature Blue Stilton and/or Vintage Blue Stilton. The grade applied to the Stilton will thus depend on the length of time during which the cheese has been matured. Typically the following ages will apply:

Blue Stilton	6 to 12 weeks
Mature Blue Stilton	10 to 15 weeks
Vintage Blue Stilton	more than 15 weeks

Actual length of maturing will vary from season to season depending on natural variations in milk composition, the size of the cheese, storage temperature and according to individual manufacturer methods. Categorisation will therefore be based primarily on flavour and texture subject to the above guidelines on age.

Blue Stilton has a white coloured curd, a slightly crumbly texture and a slightly sharp flavour with a milky background.

Mature Blue Stilton has an “off white” to yellowy coloured curd, a softer, creamy texture and a mellow, full flavoured, creamy taste.

Vintage Blue Stilton has an “off white” to yellowy coloured curd, a drier texture than the Mature and a stronger more complex flavour with a creamy background.

Blue Stilton

Blue Stilton is a blue moulded cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire, and Nottinghamshire (in times of shortage milk may also be sourced from the surrounding counties of, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire), with no applied pressure and forming its own crust or coat.

The Blue Stilton cheese has the following characteristics:

- Flavour:** A clean subtle flavour.
- Body:** Internal: A uniform creamy white colour except for blue/green mould radiating from the centre with a velvety or flaky open texture free from gas holes and chalkiness.
External: Forms a slightly wrinkled crust or coat. Colour variable
- Colour:** Variable.
- Shape:** Regular and uniform in circumference.
- Fat:** Minimum 48 % milk fat in the dry matter.

Mature Blue and/or Vintage Blue Stilton

Mature Blue and/or Vintage Blue Stilton is a fully mature blue moulded cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (in times of shortage milk may also be sourced from the surrounding counties of Cambridgeshire, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire), with no applied pressure and forming its own crust or coat.

The Mature Blue and/or Vintage Blue Stilton has the following characteristics:

- Flavour:** A mellow mature flavour

- Body:** Internal: A uniform creamy yellow white colour except for blue/green mould radiating from the centre with a creamy/velvety texture, free from gas holes and chalkiness.
External: Forms a slightly wrinkled crust or coat. Colour variable
- Colour:** Variable.
- Shape:** Regular and uniform in circumference.
- Fat:** Minimum 48 % milk fat in the dry matter.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The Counties of Leicestershire, Derbyshire and Nottinghamshire

LINK WITH THE GEOGRAPHICAL AREA

Stilton cheese, a unique product known and respected worldwide, has been made in the three counties of Leicestershire, Derbyshire and Nottinghamshire for generations. The cheese became known as Stilton because it was at the Bell Inn in this village that the cheese was first sold to the public. A coaching stop on the road between London and York, the Bell Inn would have had many customers from far and wide. The first literary reference to Stilton is in Daniel Defoe's "Tour through England and Wales" published in 1727 where he notes that he "passed through Stilton, a town famous for cheese". From the middle of the 18th century onwards virtually all of the cheese would have been made on farms in Leicestershire and in later years in Nottinghamshire and Derbyshire as well. In the 20th century, as a result of a continually expanding demand for Stilton, twelve pioneering farmers met in 1911 in the village of Long Clawson, near Melton Mowbray, Leicestershire and formed a company to make Stilton cheese. This was the start of one of several cooperatives set up to improve the quality of Stilton by making the cheese in better conditions, and in larger quantities than were possible on the farm.

At this stage, the process for making Stilton was defined. This required that the cheese is made in cylindrical form from full cream milk from dairy herds. Be made with no applied pressure and allowed to form its own crust or coat. Made in the District of Melton Mowbray and surrounding areas falling within the counties of Leicestershire, Derbyshire and Nottinghamshire, the word Stilton has, for nearly the last 100 years, been used in connection with cheese made in this area and according to the process defined.

Originally, milk for the manufacture of Stilton cheese was drawn exclusively from local farms near the producing plants. But as production has grown and in particular as demand for Stilton cheese has increased around the Christmas period, at times of the year milk will be drawn from further afield and outside the three counties. However, even today the vast majority of milk used for the manufacture of Stilton cheese still comes from within the three counties.

The processes by which Stilton cheeses are made have been established and evolved over the last 250 years. The knowledge has been handed down through generations of families and there is a unique pool of local knowledge and expertise.

The process involves a unique recipe using the basic ingredients of milk, rennet, starter and salt combined with local expertise in the control of temperature and humidity as the cheese is taken through its various stages of ripening.

In the case of Blue Stilton and Mature Blue and/or Vintage Blue Stilton, expertise is also required in terms of the addition of the *penicillium roqueforti* blue mould and in the timing and method of piercing the cheese.

In addition, Stilton cheese has to be selected to suit precise needs of individual customers both within and outside the European Community. In all of these activities there is a high degree of skilled labour requiring not only standard food hygiene skills but also the unique knowledge of how to produce a consistently high standard of Stilton cheese regardless of seasonal fluctuations in the normal composition of the milk and in ambient temperatures. These skills are unique to the defined area.

The climatic conditions existing in the counties of Leicestershire, Derbyshire and Nottinghamshire play a great part in the production of Stilton cheese. The counties of Leicestershire, Derbyshire and Nottinghamshire are situated in the East Midlands, in the central part of England, and experience a temperate climate. The temperature rarely reaches extremes and the humidity is less than in the rest of England. These moderate conditions are essential for producing Stilton cheese.

In addition, the East Midlands offer particular geographical conditions which give Stilton cheese its distinctive taste. Thanks to the high level of the water table, the counties of Leicestershire, Derbyshire and Nottinghamshire provide a very rich soil most appropriate for dairy farming.

Consequently, because the cows feed on grass growing on a rich soil, they produce rich high quality milk, necessary for making Stilton cheese. Evidence suggests that Stilton cheeses have been made in the defined area for more than 250 years and indeed the area is famed for its Stilton cheese. Any cheese made under a similar process but in a different geographical area could not bear the name Stilton.

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

STILTON labels will bear the European Community logotype as well as the word STILTON in order to inform the public that the product has been granted a Protected Designation of Origin (PDO).

i) Third party cheese packaging establishments may use the indications given above on pre-packaged portions of STILTON cheese provided that:

a) Up to date records are maintained to show:

- The quantities of STILTON cheese that have been delivered to the establishment
And
- The quantities of the said cheese that have been despatched from the establishment

b) The records are made available for inspection by duly authorised persons

ii) Manufacturers of processed foods may use the indications given above provided that the foods in question actually contain STILTON cheese which meets the aforementioned requirements. STILTON cheese may have been processed prior to its use for manufacture.

CONTROL AUTHORITY/CONTROL BODY

Name: Product Authentication inspectorate (PAI)

Address: Rowland House

65 High Street

Worthing

West Sussex

BN11 1DN

Tel: 01903 237799

Fax: 01903 204445

Email: enquiries@thepaigroup.com