

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2017/C 64/08)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

APPLICATION FOR APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

**Application for approval of amendments in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012****'EMMENTAL DE SAVOIE'****EU No: PGI-FR-02096 — 25.11.2015****PDO ( ) PGI ( X )****1. Applicant group and legitimate interest**

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The group consists of milk producers, processors and maturers and therefore has a legitimate right to request amendments to the product specification.

**2. Member State or Third Country**

France

**3. Heading in the product specification affected by the amendment(s)**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other: updated references to the group and to the inspection body

**4. Type of amendment(s)**

- Amendment to the product specification of a registered PDO or PGI not to be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

- Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

## 5. Amendment(s)

### *Amendments concerning the description of the product*

This section has been reorganised and supplemented with the following information in order to respect the product's traditional characteristics:

- requirement to use raw milk for producing the cheese: the aim is to codify the general practice of the operators. The current specification does not describe the processing of the milk,
- the fat content is expressed as the percentage in weight of the finished product (28 %) and no longer in relation to the dry matter (45 % in the current specification): that clarification, which complies with national rules, helps provide better information to consumers,
- a total dry extract (at least 62 %) and a maximum salt content (0,4 g/100 g) for the cheese have been added to the current specification,
- in order to facilitate checks, clarifications have been made regarding the points for measuring the height of the wheels. 'Its height varies from 14 cm (minimum vertical height at the outer rim) to 32 cm (maximum vertical height at the highest point).' instead of 'Its height varies from 25 cm to 30 cm',
- organoleptic characteristics: the characteristics of the paste have been specified in order to supplement the current specification. The minimum size of the openings has been amended and reduced from the size of a large to that of a small cherry. The group's purpose is to update the size of the openings in keeping with the currently used cultures that it has identified and the length of time the cheese is kept in a warm cellar,
- new ways of presenting the cheeses to the consumer have been added to the specification: in the form of bars, slices or portions of a wheel, grated or diced. The group's intention is to allow the operators to adapt to the new uses of the cheese in food preparation, while abiding by marketing practices compatible with maintaining the specific characteristics of the product.

### *Amendments concerning the geographical area*

While examining the application to amend the specification for the 'Emmental de Savoie' PGI, it was found that the administrative boundary of the two departments of Savoie was no longer relevant.

The geographical area has been amended by recentering it in the actual production region, which does not include the municipalities situated in the high mountains, where the production practices of 'Emmental de Savoie' have disappeared:

- the geographical area in the two departments of Savoie and Haute-Savoie has been limited to the area where the milk used to produce 'Emmental de Savoie' is collected and processed. By reducing the geographical area, it is possible to strengthen the link between the product and its territory and thereby limit the geographical area to the municipalities in the piedmont area, which enjoy climatic conditions conducive to the production of grass and cereals, thereby enabling regular milk production,
- removal of an isolated municipality (not adjacent to the defined geographical area), where no cheese production remains: Saint Germain de Joux in the department of Ain,
- the inclusion of an additional 24 municipalities from the department of Ain and five municipalities from the department of Isère. The groups that submitted the first application for recognition of the PGI in December 1993 limited their operations to the two departments of Savoie and Haute-Savoie. In other words, the definition of the areas used for milk production, cheese-making and maturing in the current specification only covers the two Savoie departments and, for the milk production, three municipalities located on the other side of the Rhône River in Ain that delivered their milk to a cheese dairy making 'Emmental de Savoie'. However, the identical characteristics of the natural environment and the common practices call for a more accurate definition covering municipalities adjacent to the Savoie departments. For the sake of clarifying the geographical area and making it more consistent and coherent, those municipalities have been added that belong to the same natural environment, which is limited to the west by the first foothills of the Jura mountain range and characterised by fertile soils principally on Quaternary deposits and by a semi-continental climate subject to an

oceanic influence enabling the plentiful production of high-quality fodder. The municipalities that have been added to the specification have common practices and collection traditions with links to the production and maturation area laid down in the current specification. The milk of these similar municipalities, which for a long time now has been transported towards cheese dairies in the production area, is currently separated from the milk used for 'Emmental de Savoie'. By amending the specification it will be possible to allow its use in the production of 'Emmental de Savoie'.

The proposed geographical area of the 'Emmental de Savoie' PGI covers 501 municipalities instead of the 603 in the currently registered specification.

#### *Amendments to the evidence that the product originates in the geographical area*

The operators' obligations as regards declarations have been clarified in order to provide a better framework for data recording for the purpose of checks. In addition, a traceability system has been set up in order to facilitate product monitoring (record keeping, detailed information on the identification of the cheeses).

A requirement has been introduced for each milk producer to make an annual declaration of all the information necessary to facilitate milk checks. In addition, a requirement whereby the production of non-compliant feed for animals other than the dairy herd must be declared has been added to the specification to enable the checks.

In order to ensure the monitoring of the entire production chain, it has been specified that processing and maturation plants must make a monthly production declaration.

The part of the phrase '— by verifying the casein plates' has been replaced by a paragraph on the identification mark. That wording allows the group to adapt the identification mark to technical developments. The distribution of the 'identification marks' is no longer handled by the SIGF (Syndicat Interprofessionnel des fromages à pâte pressée cuite) but by the group, which distributes to each authorised operator as many marks as requested.

The procedure for 'downgrading' non-compliant cheeses has been specified: the downgrading is entered on the same day in a register, as is the number of downgraded cheeses and their batch number or the sequence number of the identification mark.

The list of necessary checks has been removed, because checks fall within the scope of the control plan.

The 'authorisation' of production or maturation plants has been made redundant by the requirement under national regulations to authorise each operator in the sector (maturation plants but also milk producers and production plants).

#### *Amendments concerning the production method*

The breed composition of the herd:

The current specification contains no provisions on the breed composition of the herd. In order to strengthen the presence of dairy cows of the principal breeds used in the geographical area, the Abondance, Montbéliarde and Tarentaise breeds, whose milk has traditionally been used for making 'Emmental de Savoie' and affects the quality of the final product, at least 75 % of the milk used to make each cheese must come from the breeds listed in the amended specification. That provision has been supplemented with a requirement specifying that, on each farm, the proportion of local breeds in the herd may only increase, in order not to endanger the supply of milk for the cheesemakers. The continued rearing of the traditional breeds of Abondance, Montbéliarde and Tarentaise is justified, because they are local breeds that have been raised in the Savoie region for a very long time and they have shown their capacity to adapt to the physical and climate constraints of the environment: a body type adapted to grazing on sloping pastures, heat tolerance, capacity for grazing in the summer and consuming dry fodder in the winter.

Feeding of the animals:

In accordance with Regulation (EC) No 1106/96, the current specification contains no particular provisions on the feeding of the animals.

- the list of feedstuffs for the animals and the storing and/or preservation and/or distribution conditions for these feeds have been added to the specification, in order to take into consideration the potential of the geographical area and regulate the nutritional intake,
- a minimum proportion of green fodder has been defined: 'Green-fodder-based feed is obligatory for at least 150 days a year, which may or may not be consecutive, equivalent to at least 50 % of the basic ration'. That provision is justified, since it enables optimum use of the local grassland, on which grows flora typical of the Alpine region. Consequently the provision improves the link between the product and its geographical origin.

An operator who lodged an opposition relating to that provision during the national opposition period and fulfilling the conditions of Article 15(4) of Regulation (EU) No 1151/2012 has been granted a transitional period ending on 31 December 2017,

- all of the coarse fodder given to the lactating cows (grass, hay, second-cut hay, green maize, sorghum, straw, catch crops) is obtained from the geographical area. The amount of supplementary feed produced in the geographical area is not sufficient every year. That is why the use of dehydrated fodder, corn cob, moist grain maize and fodder beet, which may come from outside the geographical area, is limited to 4 kg of dry matter per lactating cow as a daily average throughout the year. Those provisions are justified, because the geographical area's soil composition and rainfall make it prime territory for high-quality grass. Both the hay meadows and pastures have a rich and diversified flora, typical of the Alpine mountain area, and this encourages the operators to make the best use of these resources. By limiting the amount of supplementary feed from outside the area, it is possible to guarantee that most of the annual feed ratio of dry matter for each dairy cow originates in the defined geographical area. Consequently that limit improves the link between the product and its geographical area,
- feeding of the other herds on the farm: if a farm raises other animals, which are not used for the production of 'Emmental de Savoie' and have a specific diet, there are provisions guaranteeing the separation of the feedstuffs and the animals in question,
- genetically modified organisms: Such feedstuffs are prohibited for animals whose milk is to be used to make 'Emmental de Savoie'. That provision has been introduced in order to respect the characteristics of the feed,

#### Milk collection:

- the references to the sanitary provisions applicable to the animals have been removed from the amended specification, because they fall within the scope of the general regulations,
- in order to obtain milk with a composition that is as regular as possible, the amended specification now includes a requirement to perform at least one milking a day,
- the collection frequency has been specified: the milk is delivered or collected at least once a day. That provision stems from the necessity to process raw milk. The storage temperature of the milk on the farm has been specified so as to supplement the current specification, which did not indicate this factor: the milk may not be kept at temperatures above 8 °C on the dairy farm.

#### Provisions on the processing plants:

For the purpose of reinforcing the relevance of traceability checks, a requirement has been added for processing plants to accept only milk that complies with all the production conditions laid down in the specification. However, if the plant is located inside a factory, there are requirements to keep the different types of milk separate during collection and as the milk circulates within the plant.

#### Authorised processing aids and additives:

A positive list has been added to supplement the specification in force (rennet or maceration of rennet from an unweaned calf, salt, cultures, calcium chloride).

#### Storing the milk at the cheese dairy:

A maximum length of storage for the milk at the cheese dairy prior to renneting has been added in order to supplement the current specification.

At the cheese dairy, the milk may be stored either at a maximum temperature of 4 °C, in which case the maximum length prior to renneting is 48 hours, or at a temperature between 4 °C et 8 °C, in which case the maximum length prior to renneting is 36 hours.

This timeframe make it possible to use raw milk while making sure to respect its natural flora.

#### Preparation of the milk:

The wording used to describe the physical treatments possible for the milk has been clarified and supplemented so as to supplement the current specification.

The current specification only refers to a 'Ban on using any heat treatment resulting in the destruction of the alkaline phosphatase.'. The amended specification incorporates the requirement to work on raw milk but specifies which procedures are banned, such as pasteurisation and sterilisation, which would lead to the destruction of the alkaline phosphatase. It also bans other procedures that might destroy the milk's natural flora and its influence on the characteristics of the final product as well as the equipment necessary for these banned practices.

The amended specification states that skimming and the incorporation of calcium chloride are authorised. They have not been banned in the current specification.

#### Cheesemaking:

- seeding: the current specification imposes an obligation to add mesophilic cultures, followed by maturation and the addition of thermophilic cultures. In order to take account of all these practices and benefit from each cheesemaker's know-how, the wording has been simplified (optional maturation of the milk, non-listed starters, free sequencing of the procedures). This wording will also facilitate checks,
- renneting: the curdling duration and temperature have been deleted, because the target values vary according to the quality of the milk and cultures and depend on the cheesemaker's know-how. The fixed total coagulation time (30 min.) has been replaced with a time bracket (25 to 40 min.) so as to take account of the varied composition of the milk and cultures. The fixed milk temperature of 32 °C has been replaced with a temperature bracket of 31 à 34 °C, which is easier to manage and does not affect the characteristics of the final product,
- draining: it has been specified that the desired grain size varies between the size of a rice grain and of a maize grain so that the cheesemaker can carry out the draining using precise benchmarks,
- heating and stirring: the fixed temperature of 53 °C has been replaced by a temperature bracket ranging from 51 °C to 55 °C, which is more realistic. The length of the heating phase has been deleted; the length of the heating and stirring phases is not constant and must result in 'sufficient' drainage; it is only the cheesemaker through his or her know-how who can define the optimum duration on the basis of the characteristics of the curd grains in each vat,
- ban on lactose removal: the purpose of this ban is to promote the action of the cheese's natural acidification flora,
- moulding: it has been specified that the identification mark is placed on the cheese at this stage,
- pressing and acidification: the minimum length of the pressing phase has been specified. The concept of temperature has been replaced with a requirement to monitor the acidity of the serum discharged from the cheese two hours after the moulding begins. That provision allows the cheesemaker to ensure a good start to the acidification process,
- brining: the brining procedure has been described and the reference to an indicative length of the brining phase has been deleted, as it is not considered relevant. That provision has been replaced with a reference to the salt content authorised in the finished product at the end of the maturing period (0,4 g/100 g maximum). Furthermore, in order to manage the fermentation process, it has been specified that salting may not be performed during the cheesemaking phase in the vat. For the purpose of preserving the quality of the cheese, it has been specified that the cheeses must be kept in cold storage prior to brining and that it may not take place until the day after the moulding.

#### Cooling period of the whole cheeses prior to maturation:

The parameters relating to this optional phase have been specified (minimum temperature, maximum duration) in order to supplement the current specification and prevent this step from affecting adversely the quality of the cheese. The cheese is then matured in accordance with the provisions of the specification.

#### Maturation:

- the maturation conditions have been specified (parameters for the temperature and humidity of the cellars, length of the different maturation phases, ban on plastic wrap and anti-fungals) in order to supplement the current specification,
- the ban on plastic wrap and anti-fungals has been added in order to guarantee the traditional development of the crust,
- relative moisture contents adapted to the different maturation phases have been added,
- a requirement for a final cooling phase in a cold cellar at a maximum temperature of 12 °C has been added in compliance with the traditional technology,
- the length of the maturation period has been extended to 75 days (instead of 8 weeks). This amendment enhances the expression of the cheese's characteristics.

#### *Amendments concerning the link with the geographical area*

The link with the geographical origin has been supplemented in line with the requirement to use local dairy breeds and fodder from the geographical area. The link has also been amended in light of the requirement to use raw milk.

Besides, this chapter has been reorganised in order to highlight the specificities of the geographical area, the specificities of the product and the causal link between the specificities of the geographical area and those of the product. This reorganisation does not affect the link with the origin, which is based on the established quality.

#### *Amendments concerning labelling*

The labelling requirements have been specified so as to provide clear information to consumers and ensure the upstream traceability of the product:

- name ‘Emmental de Savoie’,
- name and address of the producer, maturer or prepacker,
- name of the certifying body,
- reference to the geographical origin on one side or on the outer rim of the wheel.

#### *Other amendments*

Applicant:

Following organisational developments in the local milk sector, the operators founded the SAVOICIME group to act as an applicant group,

References to the inspection body:

In accordance with national guidelines aimed at harmonising specifications, the name and contact details of the certification body have been deleted. Under this heading, the contact details of the authority responsible for national inspections is now mentioned, i.e. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). The name and contact details of the certification body can be consulted via the website of the INAO and the European Commission's database.

SINGLE DOCUMENT

**‘EMMENTAL DE SAVOIE’**

**EU No: PGI-FR-02096 — 25.11.2015**

**PDO ( ) PGI ( X )**

**1. Name(s)**

‘Emmental de Savoie’

**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 the product to which the name in (1) applies**

‘Emmental de Savoie’ is a hard pressed cheese made from cow's milk used in its raw state.

It has a regular, wheel-like shape and a diameter ranging from 72 to 80 cm. It is more or less convex and has no edges or projecting parts. Its height varies from 14 cm (minimum vertical height at the outer rim) to 32 cm (maximum vertical height at the highest point). The wheel must weigh at least 60 kg after maturation.

The finished product has a fat content of at least 28 %. The total dry extract, measured on a rindless part, is at least 62 % on the 75th day.

It has a maximum salt content of 0,4 g for 100 g of cheese.

Its rind is yellowish brown in colour, without any spots or blemishes. The openings in the paste (also called ‘eyes’) are well-defined, regular, apart one from another and evenly distributed. Their size varies from the size of a small cherry to that of a nut.

‘Emmental de Savoie’ has a frank, fruity taste. Its firm and supple paste has a homogeneous colour.

'Emmental de Savoie' is sold in the following formats:

- as a round wheel or portion of a wheel,
- cut or in prepackaged units for sale to the consumer: in the form of bars, slices or portions of a wheel, grated or diced.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

The following feedstuffs are authorised:

- coarse fodder (grass, hay, second-cut hay, green maize, sorghum, straw, catch crops),
- corn cob and moist grain maize, solely in the period between 15 October and 15 May,
- dehydrated fodder, dehydrated lucerne, dehydrated beetroot pulp and fodder beet, which must be clean and sound when distributed,
- the following supplementary feed and additives:
  - cereal grains and products derived from them (bran, sharps, flour, dehydrated distilling dregs),
  - oil and protein seeds and cakes,
  - by-products: lucerne protein concentrate, non-protein nitrogen (by-products of the starch industry or the yeast industry), urea < 3 % in the supplementary feed,
  - molasses and vegetable oil, minerals, vitamins, trace elements and natural plant extracts.

For the lactating cows:

- 100 % of the coarse fodder comes from the geographical area,
- dehydrated fodder, corn cob, moist grain maize and fodder beet from outside the geographical area are limited to 4 kg of dry matter per lactating cow as a daily average throughout the year.

These restrictions make it possible to guarantee that most of the dry matter ingested by the dairy cows originates in the defined geographical area. Consequently they improve the link between the product and its geographical origin.

At the processor, the milk collected for producing 'Emmental de Savoie' comes from a herd of dairy cows at least 75 % of which consists of cows from the Abondance, Montbéliarde or Tarentaise breeds.

The continued rearing of the traditional breeds of Abondance, Montbéliarde and Tarentaise is justified, because they have shown their capacity to adapt to the physical and climate constraints of the environment: a body type adapted to grazing on sloping pastures, heat tolerance, capacity for grazing in the summer and consuming dry fodder in the winter.

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

The milk production, collection, processing and maturing take place in the geographical area.

The production of the milk intended for the making of 'Emmental de Savoie' in the geographical area is justified by the considerable fodder resources in the area, which are used in the production of the cheeses.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

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3.6. *Specific rules concerning labelling of the product the registered name refers to*

All cheeses with the protected geographical indication 'Emmental de Savoie' must comply with the following rules:

- the name 'Emmental de Savoie' must be marked on all the packages,
- the producer, maturer or prepacker must affix their name and address,

- the name of the certifying body must be provided,
- there must be a reference to the geographical origin on one side or on the outer rim of the wheel (except when the cheese has been 'diced' or 'grated').

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

The geographical area of 'Emmental de Savoie' comprises the following municipalities:

Department of Haute-Savoie:

Alby-sur-Chéran, Alex, Allèves, Allinges, Allonzier-la-Caille, Amancy, Ambilly, Andilly, Annecy, Annecy-le-Vieux, Annemasse, Anthy-sur-Léman, Arbusigny, Archamps, Arenthon, Argonay, Armoy, Arthaz-Pont-Notre-Dame, Aviernoz, Ayse, Ballaison, Balme-de-Sillingy (La), Balme-de-Thuy (La), Bassy, Beaumont, Bellevaux, Bernex, Bloye, Bluffy, Boège, Bogève, Bonne, Bonneville, Bons-en-Chablais, Bossey, Bouchet (Le), Boussy, Brenthonne, Brizon, Burdignin, Cercier, Cernex, Cervens, Chainaz-les-Frasses, Challonges, Champanges, Chapeiry, Chapelle-Rambaud (La), Chapelle-Saint-Maurice (La), Charvonnex, Châtillon-sur-Cluses, Chaumont, Chavannaz, Chavanod, Chêne-en-Semine, Chênex, Chens-sur-Léman, Chessenaz, Chevaline, Chevrier, Chilly, Choisy, Clarafond-Arcine, Clefs (Les), Clermont, Clusaz (La), Cluses, Collonges-sous-Salève, Cons-Sainte-Colombe, Contamine-Sarzin, Contamine-sur-Arve, Copponex, Cornier, Cran-Gevrier, Cranves-Sales, Crempigny-Bonneguête, Cruseilles, Cusy, Cuvat, Desingy, Dingy-en-Vuache, Dingy-Saint-Clair, Doussard, Douvaine, Draillant, Droisy, Duingt, Éloïse, Entremont, Entrevernes, Épagny, Etaux, Étercy, Étrembières, Évian-les-Bains, Évires, Excenevex, Faucigny, Faverges, Feigères, Fessy, Féternes, Fillinges, Francens, Frangy, Gaillard, Giez, Grand-Bornand (Le), Groisy, Gruffy, Habère-Lullin, Habère-Poche, Hauteville-sur-Fier, Héry-sur-Alby, Jonzier-Épagny, Juvigny, Larringes, Lathuile, Leschaux, Loisin, Lornay, Lovagny, Lucinges, Lugrin, Lullin, Lully, Lyaud (Le), Machilly, Magland, Manigod, Marcellaz, Marcellaz-Albanais, Margencel, Marignier, Marigny-Saint-Marcel, Marin, Marzens, Marlioz, Marnaz, Massingy, Massongy, Maxilly-sur-Léman, Mégevette, Meillerie, Menthon-Saint-Bernard, Menthonnex-en-Bornes, Menthonnex-sous-Clermont, Mésigny, Messery, Metz-Tessy, Meythet, Mieussy, Minzier, Monnetier-Mornex, Mont-Saxonnex, Montagny-les-Lanches, Montmin, Moye, Muraz (La), Mûres, Musièges, Nancy-sur-Cluses, Nangy, Nâves-Parmelan, Nernier, Neuvecelle, Neydens, Nonglard, Novel, Ollières (Les), Onnion, Orcier, Peillonex, Perrignier, Pers-Jussy, Petit-Bornand-les-Glières (Le), Poisy, Présilly, Pringy, Publier, Quintal, Reignier-Ésery, Reposoir (Le), Reyvroz, Rivière-Enverse (La), Roche-sur-Foron (La), Rumilly, Saint-André-de-Boège, Saint-Blaise, Saint-Cergues, Saint-Eusèbe, Saint-Eustache, Saint-Félix, Saint-Ferréol, Saint-Germain-sur-Rhône, Saint-Gingolph, Saint-Jean-de-Sixt, Saint-Jean-de-Tholome, Saint-Jeoire, Saint-Jorioz, Saint-Julien-en-Genevois, Saint-Laurent, Saint-Martin-Bellevue, Saint-Paul-en-Chablais, Saint-Pierre-en-Faucigny, Saint-Sigismond, Saint-Sixt, Saint-Sylvestre, Sâles, Sallenôves, Sappey (Le), Savigny, Saxel, Scientrier, Sciez, Scionzier, Serraval, Sévrier, Seynod, Seyssel, Seythenex, Sillingy, Talloires, Taninges, Thollon-les-Mémises, Thônes, Thonon-les-Bains, Thorens-Glières, Thusy, Theyez, Tour (La), Usinens, Vailly, Val-de-Fier, Valleiry, Vallières, Vanzy, Vaulx, Veigy-Foncenex, Vers, Versonnex, Vétraz-Monthoux, Veyrier-du-Lac, Villard, Villards-sur-Thônes (Les), Villaz, Ville-en-Sallaz, Ville-la-Grand, Villy-le-Bouveret, Villy-le-Pelloux, Vinzier, Viry, Viuz-en-Sallaz, Viuz-la-Chiésaz, Vougy, Vovray-en-Bornes, Vulbens and Yvoire.

Department of Savoie:

Aiguebelle-le-Lac, Aiguebelle, Aillon-le-Jeune, Aillon-le-Vieux, Aiton, Aix-les-Bains, Albens, Albertville, Allondaz, Apremont, Arbin, Argentine, Arith, Arvillard, Attignat-Oncin, Avressieux, Ayn, Balme (La), Barberaz, Barby, Bassens, Bâthie (La), Bauche (La), Bellecombe-en-Bauges, Belmont-Tramonet, Betton-Bettonet, Billième, Biolle (La), Bonvillard, Bonvillaret, Bourdeau, Bourget-du-Lac (Le), Bourget-en-Huile, Bourgneuf, Bridoire (La), Brison-Saint-Innocent, Césarches, Cessens, Cevins, Challes-les-Eaux, Chambéry, Chamousset, Chamoux-sur-Gelon, Champagnieux, Champ-Laurent, Chanaz, Chapelle-Blanche (La), Chapelle-du-Mont-du-Chat (La), Chapelle-Saint-Martin (La), Châteauneuf, Châtelard (Le), Chavanne (La), Chignin, Chindrieux, Cléry, Cognin, Cohennoz, Coise-Saint-Jean-Pied-Gauthier, Compôte (La), Conjux, Corbel, Crest-Voland, Croix-de-la-Rochette (La), Cruet, Curienne, Déserts (Les), Détrier, Domessin, Doucy-en-Bauges, Drumettaz-Clarafond, Dullin, Échelles (Les), École, Entremont-le-Vieux, Épersy, Épière, Esserts-Blay, Étable, Flumet, Francin, Fréterive, Frontenex, Gerbaix, Giétaz (La), Gilly-sur-Isère, Gresin, Grésy-sur-Aix, Grésy-sur-Isère, Grignon, Hauteville, Jacob-Bellecombette, Jarsy, Jongieux, Laissaud, Lépin-le-Lac, Lescheraines, Loisieux, Lucey, Marches (Les), Marcieux, Marthod, Mercury, Méry, Meyrieux-Trouet, Mognard, Mollettes (Les), Montagnole, Montailleur, Montcel (Le), Montendry, Montgilbert, Monthion, Montmélian, Montsapey, Motte-en-Bauges (La), Motte-Servolex (La), Motz, Mouxy, Myans, Nances, Notre-Dame-de-Bellecombe, Notre-Dame-des-Millières, Novalaise, Noyer (Le), Ontex, Pallud, Planaise, Plancherine, Pont-de-Beauvoisin (Le), Pontet (Le), Presle, Pugnny-Chatenod, Puygros, Randens, Ravoire (La), Rochefort, Rochette (La), Rognaix, Rotherens, Ruffieux, Saint-Alban-de-Montbel, Saint-Alban-des-Hurtières, Saint-Alban-Leyse, Saint-Baldoph, Saint-Béron, Saint-Cassin, Saint-Christophe, Saint-Franc, Saint-François-de-Sales, Saint-Genix-sur-Guiers, Saint-Georges-des-Hurtières, Saint-Germain-la-Chambotte, Saint-Girod, Sainte-Hélène-du-Lac, Sainte-Hélène-sur-Isère, Saint-Jean-d'Arvey, Saint-Jean-de-Chevelu, Saint-Jean-de-Couz, Saint-Jean-de-la-Porte, Saint-Jeoire-Prieuré, Saint-Léger, Saint-Marcel, Sainte-Marie-d'Alvey, Saint-Maurice-de-Rotherens, Saint-Nicolas-la-Chapelle, Saint-Offenge-Dessous, Saint-Offenge-Dessus, Saint-Ours, Saint-Paul-sur-Isère, Saint-Paul, Saint-Pierre-d'Albigny, Saint-Pierre-d'Alvey, Saint-Pierre-de-Belleville, Saint-Pierre-de-Curtille, Saint-Pierre-d'Entremont, Saint-Pierre-de-Genébroy, Saint-Pierre-de-Soucy, Sainte-Reine, Saint-Sulpice, Saint-Thibaud-de-Couz, Saint-Vital, Serrières-en-Chautagne, Sonnaz, Table (La), Thénésol, Thoiry, Thuile (La), Tournon, Tours-en-Savoie, Traize, Tresserve, Trévignin, Trinité (La), Ugine, Venthon, Verel-de-Montbel, Verel-Pragondran, Verneil (Le), Verrrens-Arvey, Verthemex, Villard-d'Héry, Villard-Léger, Villard-Sallet, Villaroux, Vimines, Vions, Viviers-du-Lac, Voglans and Yenne.



Department of Ain:

Anglefort, Bellegarde-sur-Valserine, Béon, Billiat, Ceyzérieu, Chanay, Châtillon-en-Michaille, Corbonod, Cressin-Rochefort, Culoz, Flaxieu, Injoux-Génissiat, Lancrans, Lavours, Léaz, L'hôpital, Massignieu-de-Rives, Nattages, Parves, Pollieu, Saint-Martin-de-Bavel, Seyssel, Surjoux, Talissieu, Villes, Virignin and Vongnes.

Department of Isere:

Entre-deux-Guiers, Miribel-les-Échelles, Saint-Christophe-sur-Guiers, Saint-Pierre-de-Chartreuse, Saint-Pierre d'Entremont.

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

### *Specificity of the geographical area*

In topographical and geological terms, the geographical area for 'Emmental de Savoie' is quite diverse. The terrain mostly ranges between 200 m to 1 500 m in altitude, peaking in a few areas to 2 200 m. This landscape makes up the sub-Alpine region and does not stretch to the high mountains.

The soils of the geographical area mostly rest on Quaternary deposits and molassic deposits from the Tertiary. They are generally deep and well-drained, allowing the culture of cereals such as maize.

The particularity of this territory is that its average annual rainfall exceeds 900 mm of water per year. It rarely exceeds 2 000 mm a year, except on the highest peaks. Overall this territory receives more rainfall than the national average of 900 mm. This characteristic of the geographical area, together with the richness of the soils, contributes to good crop growth in general.

The geographical area's soil composition and rainfall make it prime territory for high-quality grass. Both the hay meadows and pastures have a rich and diversified flora, typical of the Alpine mountain area.

'Emmental de Savoie' is part of the history of cooked pressed cheeses, and its development is closely linked to that of cheesemaking chalets. Only these chalets, which brought together large amounts of milk, were in a position to start producing 'Emmental de Savoie' very early on.

This cheese, available throughout the year, was an important source of income, which explains why it was prioritised over other cheeses. Until the 1980s it accounted for most cheese production in the Savoie region. That was the case back in 1955, as described by H. Tournebise ('Les fromages savoyards', in 'La France à table', Savoie No 57, 80 p.): 'The large area covered by Emmental cheese — a type of Gruyère produced exclusively in this region — extends to the valleys and the submountain region' ('La grande zone de l'extension de l'emmental, type de gruyère uniquement fabriqué dans cette région, occupe les vallées et l'avant-pays').

Since it is difficult to master the production of 'Emmental de Savoie', its widespread production also depended on the introduction of milking machines and equipment to cool the milk and the practice of seeding with natural cultures.

Thus the geographical area of 'Emmental de Savoie' covers this sub-Alpine region, home today to both the milk production and the maturation plants. The extensive northern Alpine mountain ranges do not have any farms supplying milk for the production of 'Emmental de Savoie', since they are historically associated with other cheeses.

The production of the milk intended for making 'Emmental de Savoie' is still today based on efficient use of the grass that is widely available in the geographical area and also on the continued practice of raising the traditional breeds of Abondance, Montbéliarde and Tarentaise. These breeds have demonstrated their ability to adjust to the physical and climate constraints of the environment: a body type adapted to grazing on sloping pastures, heat tolerance, capacity for grazing in the summer and consuming dry fodder in the winter. The feed of the dairy cows is based on the use of fodder and cereals produced principally in the geographical area.

### *Specificity of the product*

'Emmental de Savoie' is a hard pressed cheese made from cow's milk used in its raw state.

It has a regular wheel-like shape and a diameter ranging from 72 to 80 cm. The wheel must weigh at least 60 kg after maturation.

Its rind is yellowish brown in colour.

'Emmental de Savoie' is characterised by a firm and supple paste with openings called 'eyes' that are well-defined, regular and evenly distributed throughout the cheese, with a size ranging from a small cherry to a nut. It has a frank, fruity taste.

*Causal link*

The link to the origin of 'Emmental de Savoie' is based on its established quality.

'Emmental de Savoie' is made solely from raw milk, which perfectly reflects the typical characteristics of the milk and, more widely, the territory. This interaction is based essentially on the feed given to the dairy cows, with the coarse fodder coming exclusively from the geographical area of the PGI.

The systems used to raise the dairy herds favour the use of highly varied local fodder resources available within the geographical area. The milk production in the geographical area promotes the optimum use of grazing resources in line with ancestral practices and the use of the milk obtained from traditional breeds. This milk, produced in large quantities thanks to the specific feed, is better suited to the production of 'Emmental de Savoie' than that of other breeds raised in the same conditions, and this results in specific properties: the gel obtained after adding the rennet is firmer and the cheese yield greater.

The production practices have made it possible to select the most suitable flora. Thanks to the work conducted since 2000, the group can provide the operators with the references of the specific culture strains used to make 'Emmental de Savoie'. One of the characteristics of 'Emmental de Savoie' relates to the high level of protein breakdown. This may be due to the protease activity, the raw milk's natural flora, the natural starters and the systematically used thermophilic lactobacilli. The cheese's peptide profile is actually different from that of thermised French Emmental.

Owing to this specific feature, 'Emmental de Savoie' has a supple paste with a frank, fruity taste beneath a solid rind.

As a result of being kept in a warm cellar for 21 days, the cheese develops specific openings caused by the controlled release of propionic acid.

The link of 'Emmental de Savoie' to its geographic origin is closely related to the development of cheesemaking chalets, which are also the reason for its characteristic large size.

**Reference to publication of the specification**

(the second subparagraph of Article 6(1) of this Regulation)

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-ef61a1a8-f6da-4b37-8724-0c78671dd4dc/telechargement](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-ef61a1a8-f6da-4b37-8724-0c78671dd4dc/telechargement)

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