

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

(2007/C 298/11)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

Amendment application pursuant to Article 9 and Article 17(2)

'ROQUEFORT'

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

PDO (X) PGI ()

Amendments(s) requested

1. Heading(s) in the specification:

- Name of product
- Description of Product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other [to be specified]

2. Type of amendment(s):

- Amendment to Single Document or Summary Sheet
- Amendment to specification of registered PDO or PGI for which neither the Single Document nor Summary has been published
- 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 phyto-sanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendments:

Geographical area: Replace the sentence: 'Thanks to the efforts made by Roquefort professionals to promote farming and to develop dairy production, the milk used to produce Roquefort today comes predominantly from the area known as the "rayon", which comprises most of Aveyron and part of the neighbouring departments of Lozère, Gard, Hérault and Tarn.' with 'the efforts made by professionals to develop sheep farming have led to a gradual restriction of the area in which milk can be produced. Today milk is collected only in the area called the "rayon", which comprises 560 municipalities or parts thereof.'

⁽¹⁾ OJL 93, 31.3.2006, p. 12.

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, Fraise-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, Arvieu, Asprières, Aurelle-Verlac, Auriac-Lagast, Auzits, Ayssènes, Balaguier-sur-Rance, Balsac, Baraqueville, Belcastel, Belmont-sur-Rance, Bertholène, Bessuéjols, Bor-et-Bar, Bournazel, Boussac, Bozouls, Brandonnet, Brasc, Broquiès, Brousse-le-Château, Brusque, Buzeins, Cabanès, Calmels-et-le-Viala, Calmont, Camarès, Camboulazet, Camjac, Campagnac, Canet-de-Salars, Cassagnes-Bégonhès, Castanet, Castelmarty, Castelnau-Pegayrols, Centrés, Clairvaux-d'Aveyron, Colombiès, 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 Couvertoirade, La Cresse, La Fouillade, La Loubière, La Roque-Sainte-Marguerite, La Salvétat-Peyralès, La Selve, La Serre, Laissac, Lanuejols, 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, Montjaux, 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, Pouthomy, Prades-Salars, Pradinas, Prévinquières, Privezac, Pruines, Quins, Rebourguil, Recoules-Prévinquières, Réquista, Rieupeyrroux, 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-Melviu, Salles-Curan, Salles-la-Source, Salmiech, Sanvensa, Sauclières, Sauverterre-de-Rouergue, Sébazac-Concourès, Sébazac, 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-Rocozels, 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 Pujol-sur-Orb, Le Pradal, Le Puech, Le Soulié, Les Aires, Les Plans, Les Rives, Liausson, Lodève, Lunas, Mérfons, 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, Valmascle, 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 Masegros, Le Monastier-Pin-Moriès, Le Recoux, Le Rozier, Les Bondons, Les Hermaux, Les Salèlles, Les Vignes, Marvejols, Mas-Saint-Chély, Mende, Meyrueis, Montbrun, Montrodât, 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, Lamontélaré, Laparroquial, Lasfaillades, Lautrec, Le Bez, Le Dourn, Le Fraysse, Le Garric, Le Margnés, 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-Bourgnounac, 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-Valtoret, 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, Sénoux, Sérénac, Sieurac, Sorèze, Soual, Tanus, Teillet, Terre-Clapier, Tréban, Trébas, Trévien, Vabre, Valderiès, Valdurenque, Valence-d'Albigeois, Vènès, 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, Lasgrais, 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.
