

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

(2013/C 140/11)

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 ⁽¹⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'CAMEMBERT DE NORMANDIE'

EC No: FR-PDO-0217-01049-12.10.2012

PGI () PDO (X)

1. Heading in the specification affected by the amendment

- 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 the summary sheet 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 phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s)

The following amendments are intended to highlight even more strongly the links between the characteristics and quality of the product and its geographical origin, and to protect the reputation of the 'Camembert de Normandie' PDO.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ Replaced by Regulation (EU) No 1151/2012.

Description of product

The fact that 'Camembert de Normandie' is made from raw milk has been reiterated under point 2 ('Description of product'). Corrections have also been made to the definition of the weight (net weight when packaged) and the organoleptic characteristics of the product.

Geographical area

The amended geographical area of 'Camembert de Normandie' now comprises 1 557 municipalities (1 678 municipalities falling within the previous geographical area have been excluded). The reduction in the size of the geographical area is the result of work done to strengthen links between the designation 'Camembert de Normandie' and grassland production systems in Normandy and to define the heartland of the designation and its characteristics (natural environment/uses). The reduction is also linked to a review of the conditions of production of the cheese, strengthening the link with the locality by introducing an obligation to use some cattle of the Normande breed and a predominantly forage-based diet to produce the milk. All of the municipalities in the amended geographical area comply fully with the new conditions of production set out in the specifications.

Proof of origin

The changes to paragraph 1 are linked to changes in national rules. In particular, provisions have been included for authorising operators so as to acknowledge their ability to meet the specification of the designation from which they wish to benefit.

A specific declaration is aimed at sanitary installations.

A provision concerning the necessary declarations concerning knowledge and monitoring of quantities permits the producer organisation to gather the requisite data.

The paragraphs on record-keeping and checks on the product have been expanded.

Method of production

Several points concerning the method of production have been clarified by providing a better description of the conditions under which the milk is traditionally produced and processed which contribute to the characteristics and reputation of the 'Camembert de Normandie'.

Conditions of milk production

Given that Normandy is characterised by the Normande breed of cattle, the 'Camembert de Normandie' is to a certain extent produced using milk from Normande cows. As from 1 May 2017, these cows must make up at least 50 % of the dairy herd on each holding. The animals' breed will be checked using the race code in the bovine passport 56 x 56.

The feeding conditions of the dairy cows are specified to ensure a predominantly forage-based diet. The cows graze for at least six months of the year. Holdings consist of at least 0,33 ha of area under grass per dairy cow milked, of which at least 0,25 ha is pasturable and accessible from the milking facilities, and 2 ha of grassland per hectare of silage maize is used to feed the animals in the herd.

To strengthen the link with the locality, 80 % of the basic ration of the herd, expressed as dry matter, comes from the holding. Outside of the grazing periods, the dairy cows are supplied with hay on a daily basis. The amount of complementary feed provided is restricted to 1 800 kg per cow in the herd per calendar year. The specifications stipulate what sorts of fodder and complementary feed are authorised.

The nature of the milk used is specified. It is cow's milk whose fat content has been standardised by skimming cream off part of the milk used and which is then combined with full cream milk. Creaming, involving the removal of cream once it has risen to the surface of the milk, is also possible. The milk

cannot be stored for more than 72 hours from the first hour of milking until the start of maturation. The specifications stipulate the technical conditions for maturation of the milk and the raw milk processing lines, as well as the traceability conditions for the latter.

Conditions of cheese production

To better describe the way that the product is produced, the conditions for renneting, breaking up the curds and moulding and draining the cheese are specified. The number of passes for depositing the curds in the moulds has been increased from four to five.

The use of treatments and additives in cheese-making was governed by general rules.

However it became clear that some new techniques, including the use of treatments and additives, such as microfiltration or partial concentration of milk or enzymes for the maturing process, could have an impact on the characteristics of cheeses with designations of origin. In particular, certain enzyme additives appear to be incompatible with preservation of the key characteristics of PDO products.

It was therefore necessary to stipulate in designation of origin specifications the current practices regarding the use of treatments and additives for milk and in cheese production to prevent future practices not covered by the rules from undermining the cheeses' characteristics.

The milk is renneted in a basin with a maximum capacity of 330 litres, which enables a volume of milk to coagulate which corresponds to the capacity of the moulding instruments. The specifications stipulate the conditions under which the cheese is renneted (maximum temperature and dosage).

The curds can be lightly broken up in a vertical plane using a curd knife prior to being placed in the mould. This is done up to two times in the basin.

The cheeses are moulded immediately after cutting. Decanting of the whey is prohibited. The curds are removed while in the basin, either using an automated mechanism, with the help of articulated moulding heads, or manually, by means of hemispherical ladles mounted on the end of an arm.

The curds are removed and then deposited in moulds in five movements, each deposit taking place at least 40 minutes after the previous one. The curds drain of their own accord in the moulds for at least 18 hours from the time of first deposition.

The traditional technique involves moulding by hand and drainage in individual static moulds placed directly on a grooved table.

From 1 May 2017 onwards, the cheeses are turned over once. After being turned over, they are covered with a metallic plate, which puts a light pressure on the cheese.

After salting, the cheese can be re-wiped prior to the start of ripening within a period not exceeding 24 hours.

Ripening and packaging of the cheese

Cheeses which have been ripened in a ripening room may not be packaged less than 13 days after the day on which the cheese is renneted. The cheeses may not leave the undertaking until the 17th day after renneting, and may not be delivered to customers until the 22nd day.

Link

This section of the specifications has been rewritten in accordance with the structure of the single document (specificity of the geographical area/specificity of the product/causal link between the geographical area and the quality or characteristics of the product) and supplemented to reflect the clarifications concerning the method of production and the traditional conditions for producing the milk and processing the cheese which contribute to the characteristics and the reputation of the 'Camembert de Normandie'.

Labelling

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

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

National requirements

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

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽³⁾

'CAMEMBERT DE NORMANDIE'

EC No: FR-PDO-0217-01049-12.10.2012

PGI () PDO (X)

1. **Name**

'Camembert de Normandie'

2. **Member State or Third Country**

France

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

3.1. *Type of product*

Class 1.3. Cheeses

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

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

The 'Camembert de Normandie' has the following characteristics:

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

⁽³⁾ See footnote 2.

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

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

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

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

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

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

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

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

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

3.7. *Specific rules concerning labelling*

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

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

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

Department of Calvados

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

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

Department of Eure

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

Department of Manche

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

Department of Orne

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

5. Link with the geographical area

5.1. Specificity of the geographical area

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

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

5.2. Specificity of the product

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

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

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

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

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

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

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

Reference to publication of the specification

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

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

⁽⁴⁾ See footnote 2.