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Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2006/C 3/05)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognized in accordance with Article 12(3) within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

SUMMARY

COUNCIL REGULATION (EEC) No 2081/92

'GERAARDSBERGSE MATTENTAART'

EC No: BE/00288/07.04.2003

PDO() PGI(X)

This summary has been drawn up for information purposes only. For full details, in particular the producers covered by the PDO or PGI concerned, consult the complete version of the product specification either at the national authorities or the department responsible at the European Commission (¹).

1. Responsible department in the Member State

Name:Administratie Land- en Tuinbouw, ministerie van de Vlaamse GemeenschapAddress:Leuvenseplein 4, B-1000 BrusselTel.:(32-2) 553 63 41Fax:(32-2) 553 63 50E-mail:—

2. Applicant group

Name:Broederschap van de Geraardsbergse MattentaartAddress:Schillebeekstraat 85, B-9500 GeraardsbergenTel.:(32-2) 054 41 41 72Fax:(32-2) 054 41 41 72

Composition: Producers/processors (x) Other ()

3. Type of product

Class 2.4: pastry, biscuits, cakes and other fine bakers' wares and confectionery products

4. Specification

(summary of requirements under Article 4(2)):

- 4.1. Name: 'Geraardsbergse mattentaart'
- 4.2. Description: 'Matten' tarts are small round tartlets measuring 8 cm to 10 cm in diameter. They are made of flaky pastry, filled with 'matten' paste [cheese curd], brown in colour and with a dark brown crust.

 ^{(&}lt;sup>1</sup>) European Commission, Directorate-General for Agriculture, Unit for Agricultural product quality policy, B-1049 Brussels.

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4.3. Geographical area: The production area comprises the town of Geraardsbergen (which, apart from the centre of Geraardsbergen, also covers the following districts: Goeferdinge, Grimminge, Idegem, Moerbeke, Nederboelare, Nieuwenhove, Onkerzele, Ophasselt, Overboelare, Schendelbeke, Smeerebbe-Vloerzegem, Viane, Waarbeke, Zandbergen and Zarlardinge) and the adjacent municipality of Lierde (which includes Deftinge, Hemelveerdegem, Sint-Maria-Lierde and Sint-Martens-Lierde).

4.4. Proof of origin:

The 'matten' are produced on farms in the geographical area described above. The farms are listed in a register kept by the *Broederschap*. Copies of the registrations and amendments to the register are sent to the relevant inspection body. The 'matten' are farmhouse dairy products which have to meet the requirements of the Royal Decree of 10 January 2001, under which the milk used to produce the 'matten' must originate from the farm producing them. The farms must also comply with the HACCP standards. The tarts are sold directly by the farmer to the baker.

The *Geraardsbergse mattentaart* bakers are listed in a second register kept by the *Broederschap*. Here, too, copies of the registrations and amendments to the register are sent to the relevant inspection body. The bakers buy the tarts direct from the registered farms and keep a purchase record.

The final seller will always be able to prove that the Geraardsbergse mattentaarten come from a registered baker.

4.5. Method of production:

The production method must be fully in accordance with the product file. The 'matten' are made using fresh raw milk, farmhouse buttermilk and possibly a little vinegar. The raw milk must originate from the farms in the geographical area. The 'matten' must be prepared on the farms. *Geraardsbergse mattentaart* comprises finely-ground 'matten', eggs, sugar, possibly almond extract and flaky pastry. *Geraardsbergse mattentaart* must be prepared only by bakers within the specified geographical area.

Only the actual baking does not have to be done within the geographical area: it is possible to send the finished but unbaked and deep-frozen *Geraardsbergse mattentaarten* to bakers or specialist outlets outside the geographical area where they can be baked in ovens for consumption.

4.6. Link:

Geraardsbergse mattentaart can boast several centuries of history and tradition.

Back in the 17th century 'matten' were already being made into tarts in the area, as old invoices show.

Inter alia the following also demonstrate the fame and reputation of Geraardsbergse mattentaart:

- Geraardsbergse mattentaart was an eye-catcher at an exhibition and sale of regional products organised by the city of Brussels in 1966.
- Since 1980, the Broederschap van de Geraardsbergse Mattentaart has held an annual mattentaart day on the marketplace in Geraardsbergen. A complete bakery installation is set up there and all the members of the Broederschap demonstrate how to make a Geraardsbergse mattentaart.
- In 1985 the Belgian Post Office issued a stamp picturing the product and bearing the inscription Broederschap Geraardsbergse Mattetaarten. This was the first Belgian stamp to feature a regional product. The huge interest in that stamp's issue demonstrates that it cannot be regarded as an everyday occurrence. 3,2 million copies were printed and within two days 40 000 had already been sold in Geraardsbergen alone.

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- In 2001 the Guiness Book of Records issued the Broederschap van de Geraardsbergse Mattentaart with a certificate for having made the largest ever mattentaart.
- The Broederschap van de Geraardsbergse Mattentaart is twinned with the French Confrérie de Pithivier and Confrérie Champagne de Sézanne.
- 4.7. Inspection body:
 - Name: Federale Overheidsdienst Economie, K.M.O., Middenstand en Energie Afdeling Gespecialiseerde Diensten, Sectie A Controles Uitgaven EOGFL en Marktordening
 - Address: WTC III, Simon Bolivarlaan 30, B-1000 Brussel
 - Tel.: (32-2) 208 40 40
 - Fax: (32-2) 208 39 75
- 4.8. Labelling: Labels must show both the product name 'Geraardsbergse mattentaart' and 'Protected geographical indication (PGI)'.
- 4.9. National requirements: Requirements deriving from the relevant national and Community legislation.