

**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**

(97/C 140/03)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular point 4 (f), and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (X) PGI ()

National application No: 03514

1. Responsible department in the Member State: United Kingdom

Name: Ministry of Agriculture, Fisheries and Food

Address:

Tel: (44-171) 270 8865

Fax: (44-171) 270 8071

2. Applicant group:

(a) Name: Cornish Clotted Cream Producers,

(b) Address: c/o Miss D. Laity,
Projects Manager, Cornwall County Council, Economic Development
Office,
County Hall, Truro Cornwall, TR1 3AY

(c) Composition: producer/processor (4) other ()

3. Type of product: (see list) other products of animal origin

4. Specification: (summary of requirement under Article 4 (2))

(a) *Name:* Cornish clotted cream.

(b) *Description:* Cornish clotted cream is heat-treated high butterfat cows' milk cream. It has a characteristic nutty flavour. Mixture of thick and thin consistency, granular to smooth texture and cream to golden yellow colour. It is spread rather than poured.

(c) *Geographical area:* County of Cornwall.

(d) *Proof of origin:* Cornish clotted cream has been made in Cornwall to extend the life of milk high in butter fat for several centuries. It has been marketed under this name outside the geographic area for over 100 years.

(e) *Method of production:* Milk is warmed to separate the cream. The cream must have a minimum butterfat content of 55 %. The cream is then scalded to 70 to 80 °C, but not allowed to boil, for a minimum of one hour during which time a thick crust forms. The product is then cooled to a maximum temperature of 5 °C during which time the crust hardens and the underside cream thickens.

- (f) *Link*: Only milk produced in Cornwall is used. Cornwall has an especially temperate climate which extends the grass growing season. The abundance of grass means that cows produce milk with the highest percentage butterfat content in England and Wales (an average 4,33 % compared with 4,1 %). A high level of carotene is also found in the grass which contributes to the distinctive colour of Cornish clotted cream. Cornish clotted cream has a specific quality and reputation which is widely recognized as being attributable to the Country of Cornwall.
- (g) *Inspection body*:
- Name: Trading Standards Office
Address: Cornwall County Council
Old County Hall, Truro, Cornwall, TR1 3AY
- (h) *Labelling*: PDO
- (i) *National requirements*: (if any)

EC No: G/GB00014/960419

Date of receipt of the full application: 15. 11. 1996.

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APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (X) PGI ()

National application No:

1. Responsible department in the Member State:

Name: Institut National des Appellations d'Origine

Address: 138, Champs-Elysées, F-75008 Paris

Tel: (33-1) 53 89 80 00

Fax: (33-1) 42 25 57 97

2. Applicant group:

(a) Name: Syndicat des Producteurs de Fromages Rocamadour

(b) Address: Maison de l'Agriculture du Lot, 430, Avenue Jean Jaurès,
F-48004 Cahors Cedex

(c) Composition: Producers/processors (X) other (X)