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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

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

(2012/C 163/04)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'QUEIJO DE CABRA TRANSMONTANO'

EC No: PT-PDO-0117-0226-10.03.2011

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 Summary has been published

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

- 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):

1. Name of product

Addition of a second name: 'Queijo de Cabra Transmontano Velho' to the existing name 'Queijo de Cabra Transmontano'.

2. Extension of the geographical area to include the municipalities of Alijó, Vimioso and Bragança (the civil parishes of Quintela de Lampaças, Santa Comba de Rossas, Failde, Mós, Grijó de Parada, Parada, Pinela, Salsas, Serapicos, Coelhooso, Calvelhe, Paradinha Nova, Macedo do Mato, Iseda and Sendas only).

3. Definition of the product (cheese): the hardness of the cheese ranges from semi-hard to extra-hard and is not restricted to extra-hard only.

4. Definition of the product (cheese): deletion of the phrase 'and by artisanal production' from the definition.

5. Curdling must take place within 40 to 60 minutes.

6. Measurements of the cheese: as well as 12 to 19 cm diameter and 0,6 to 0,9 kg weight, addition of 6 to 12 cm diameter and 0,3 to 0,9 kg weight.

7. Specifications for 'Queijo de Cabra Transmontano Velho'

Characteristics of the cheese

Shape: short (flat) cylinder, regular and with no sharply defined edges, produced in two sizes

Diameter: 6 to 12 cm and 12 to 19 cm

Height: 3 to 6 cm

Weight: 0,250 to 0,500 kg and 0,500 to 0,900 kg

Rind: hard to extra-hard, unbroken, well formed, smooth, white or paprika-red in colour

Inside of the cheese

Texture: closed, hard to extra-hard and not buttery

Appearance: little creaminess, a few holes

Colour: white, uniform

Aroma and taste: intense, pleasant aroma; clean taste, usually with a slight tang

Fat — 28 % to 50 %

Moisture — 25 % to 35 %

Ripening

In natural ripening facilities or in a controlled atmosphere

Ambient conditions:

Temperature: 5 to 12 °C

Relative humidity: 70 % to 85 %

Minimum ripening time: 90 days

B.2. Characteristics of the raw material

The raw materials used to produce Queijo de Cabra Transmontano are as follows:

Pure, raw milk from goats of the Serrana breed,

Edible salt,

Animal rennet.

Queijo de Cabra Transmontano Velho may be coated all over with a mixture of olive oil and paprika (which gives it its red colour).

8. Sale in portions. Pre-packaging is allowed provided that it has been authorised by the producer group and the inspection and certification body.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘QUEIJO DE CABRA TRANSMONTANO’/‘QUEIJO DE CABRA TRANSMONTANO VELHO’

EC No: PT-PDO-0117-0226-10.03.2011

PGI () PDO (X)

1. **Name:**

‘Queijo de Cabra Transmontano’/‘Queijo de Cabra Transmontano Velho’

2. **Member State or Third Country:**

Portugal

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 (1) applies:*

Definition: Queijo de Cabra Transmontano is a ripened semi-hard to extra-hard cheese produced by curdling raw goat's milk with animal rennet and then slowly straining the curds. It may be marketed as ‘Queijo de Cabra Transmontano’ or ‘Queijo de Cabra Transmontano Velho’.

B.1. Physical and chemical characteristics

B.1.1. Queijo de Cabra Transmontano

Characteristics of the cheese

Shape: short (flat) cylinder, regular and with no sharply defined edges, produced in two sizes

Diameter: 6 to 12 cm and 12 to 19 cm

Height: 3 to 6 cm

Weight: 0,300 to 0,600 kg and 0,600 to 0,900 kg

Rind: semi-hard, unbroken, well formed, smooth and white in colour

Inside of the cheese

Texture: closed, semi-hard and not buttery

Appearance: little creaminess, a few holes

Colour: white, uniform

Aroma and taste: intense, pleasant aroma; clean taste, usually with a slight tang

Fat: 35 a 55 % in dry matter

Protein: 25 to 40 % in dry matter

Moisture: 27 % to 37 %

Ripening

In natural ripening facilities or in a controlled atmosphere

Ambient conditions:

Temperature: 5 to 12 °C

Relative humidity: 70 % to 85 %

Minimum ripening time: 60 days

B.1.2. Queijo de Cabra Transmontano 'Velho'

Characteristics of the cheese

Shape: short (flat) cylinder, regular and with no sharply defined edges, produced in two sizes

Diameter: 6 to 12 cm and 12 to 19 cm

Height: 3 to 6 cm

Weight: 0,250 to 0,500 kg and 0,500 to 0,900 kg

Rind: hard to extra-hard, unbroken, well formed, smooth, white or paprika-red in colour

Inside of the cheese

Texture: closed, hard to extra-hard and not buttery

Appearance: little creaminess, a few holes

Colour: white, uniform

Aroma and taste: intense, pleasant aroma; clean taste, usually with a slight tang

Fat: 35 % to 55 % in dry matter

Protein: 25 % to 40 % in dry matter

Moisture: 25 % to 35 %

Ripening

In natural ripening facilities or in a controlled atmosphere

Ambient conditions:

Temperature: 5 to 12 °C

Relative humidity: 70 % to 85 %

Minimum ripening time: 90 days

B.2. Characteristics of the raw material

The raw materials used to produce Queijo de Cabra Transmontano are as follows:

Pure, raw milk from goats of the Serrana breed,

Physical and chemical properties of the milk:

Acidity: 14 to 24 (ml NaOH N/L)

pH: 6,5 to 6,9

Density: 1,026 to 1,034

Fat: 3,8 to 7,0 (g/100 g)

Protein: 2,8 to 5,0 (g/100 g)

Casein: 2,2 to 3,0 %

Water: 87,0 to 88,8 %

Dry matter: 11,2 to 13 %

Edible salt,

Animal rennet.

Queijo de Cabra Transmontano Velho may be coated all over with a mixture of olive oil and paprika (which gives it its red colour).

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

Milk from goats of the Serrana breed reared in the geographical area defined in point 4.

Animal rennet and salt. The quality requirements are those laid down by law.

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

The goats feed mainly on wild-growing plants found in pastures and on common land, uncultivated land and fallow land. Serrana goats prefer wooded pastures and scrubland, where they can feed on new shoots, the leaves of certain trees and various types of shrub, such as brooms, heathers and 'carqueja' (*Pterospartum tridentatum*). When these plants are in plentiful supply, they can make up 90 % of the animals' diet.

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

The specific steps that must take place in the geographical area defined in point 4 are the production of the milk and the production and ripening of the cheese.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

The cheese may be sold to the consumer in portions provided they are pre-packaged. For the purposes of traceability and inspection the pre-packaging must be done at the production facilities. However, in certain cases, and with due regard for the importance of traceability, the pre-packaging may be done at other facilities subject to inspection by the inspection and certification body.

3.7. *Specific rules on labelling:*

The label on each cheese or portion of cheese must bear the following:

- the name 'Queijo de Cabra Transmontano' — DOP or 'Queijo de Cabra Transmontano Velho — DOP'
- the certification mark
- The EU Protected Designation of Origin logo

Inspection and certification by the certification body only concern this specific stage.

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

The area where the milk is produced and where 'Queijo de Cabra Transmontano' and 'Queijo de Cabra Transmontano Velho' are produced and ripened is defined as follows: the municipalities of Mirandela, Macedo de Cavaleiros, Alfândega da Fé, Carrazeda de Ansiães, Vila Flor, Torre de Moncorvo, Freixo de Espada à Cinta, Mogadouro, Vimioso and Bragança (only the civil parishes of Quintela de Lampaças, Santa Comba de Rossas, Failde, Mós, Grijó de Parada, Parada, Pinela, Salsas, Serapicos, Coelhooso, Calvelhe, Paradinha Nova, Macedo do Mato, Iseda and Sendas) in the District of Bragança and the municipalities of Alijó, Valpaços and Murça in the District of Vila Real.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The geographical location, topographical conditions and climate are those of the region of Trás-os-Montes, as the PDO area covers over a third of that region and is divided between two districts, Bragança and Vila Real.

This part of Trás-os-Montes covers 447 600 ha, made up of rift valleys, deep erosion valleys and plateaux.

The whole region is dominated by the basin of the river Douro, whose tributaries (the Sabor, Tua, Pinhão and Corgo on the north bank and the Águeda, Côa, Távora and Varosa on the south bank) separate mountain ranges that run parallel to the coast, sometimes rising to a height of over 1 500 metres.

The specific characteristics of the Portuguese section of the basin of the Iberian peninsula's second major river confer on the entire region features that are very special and perhaps unique in the world, with a great diversity of climatic conditions and farming, social and cultural traditions (LAGE, 1985).

The mountain ranges that run parallel to the sea protect the area from onshore winds, so that they blow less strongly inland and the continental influence gradually increases. And from north to south, towards the Douro, the Mediterranean influence increases.

There is a strict correlation between the geological and lithological structure, the relief, the climate and the morphology of the terrain. The soil derives mainly from granite, schist and graywacke and has a loamy-sandy texture.

5.2. Specificity of the product:

Goat cheese production is an important activity in the 13 municipalities covered by the PDO (in the municipality of Bragança the 15 civil parishes listed above only), which may be considered the most marginalised in Portugal, where conditions are harsh, the standard of living low and where human population numbers have declined most in the past decade. Goat farming in these mountain areas is a way of life, inextricably linked with weather and climate. There is no interference from outside and the animals are reared in a completely natural environment (traditional extensive production system).

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):

This is a traditional extensive production system, where the animals graze freely and the path they take each day depends on the time of year, their physical condition and the food locally available. The basis of their diet is entirely natural, consisting mostly of native wild-growing plants. The proportions are roughly as follows, depending on preference: 60 % tree species, 30 % shrubs and 10 % grasses (when these plants are freely available to them).

This particular diet and the know-how employed to make this traditional goat's cheese, which has been handed down from one generation to the next in these mountain areas, give the ripened cheese a characteristic taste and aroma, with a very distinctive, pleasant flavour.

Publication reference of the specification:

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

http://www.gpp.pt/Valor/Queijo_Cabra_Transmont.pdf
