OTHER ACTS

EUROPEAN COMMISSION

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

(2014/C 188/07)

This publication confers the right to oppose the amendment 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

'MANTEQUILLA DE SORIA'

EC No: ES-PDO-0105-01110 — 19.4.2013

PGI ( ) PDO (X)

1. **Heading in the product 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**

— ☒ 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 have 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).

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p.12. Replaced by Regulation (EU) No 1151/2012.

3. **Amendments**

Proof of origin

This section has been redrafted to give a clearer description of the control procedures for guaranteeing the quality and origin of the butters concerned and unnecessary information has been deleted.

The requirements concerning initial assessment of the operators have been withdrawn in order to adapt it to the requirements of the Services Directive.

The requirements regarding authorisation and checking by the Regulatory Council have been deleted, so as not to place a restriction on freedom of movement.

Method of production

Point 1 of this section now includes a requirement regarding the feeding of the animals to be met by the holdings that produce the milk from which the PDO butter is made.

An error has been noticed in the description of the procedure for extracting the cream and this needs to be corrected. The opportunity has been taken to completely revise this section.

Thus, details concerning the internal control operations carried out by the plant when the milk is delivered have been deleted, as there is no need for them to be included in the Specification.

Various references to cooling via the use of plates have been deleted, as it is considered that the cooling method used is irrelevant, and the way is thus left open for possible technological progress in this area.

Some temperature ranges that were unnecessarily strict have been amended, for example for the conservation of the milk, the washing of the fat with water, etc. which were very small (2-4 °C), since the experts have confirmed that a range of 1 to 6 °C is sufficient to safeguard the product's properties throughout the production process, does not affect the final product and is more closely in line with the parameters of the technology and machinery used. Therefore it would be sufficient to set a maximum temperature of 6 °C.

As stated above, the paragraph describing the process for extracting the cream has been redrafted, as it contained errors. Thus, where it reads:

'The milk will undergo thermisation (heat treatment for 15 seconds at a temperature of 57 to 68 °C) using a plate heat exchanger, followed by centrifugation to skim and clean it. The cream, which is obtained at a temperature of 30 to 40 °C, must until it is pasteurised, have a fat content of 38 % to 45 % m/m and an acidity of less than 13 °Dornic. It will then be cooled and conserved at a temperature of between 2 and 4 °C, until it is pasteurised'.

Now read

'The milk undergoes thermisation to skim and clean it. During this process, at a temperature of 40 to 55 °C the cream is extracted by centrifugation. The cream must have a fat content of 38 % to 45 % m/m and an acidity of less than 13 °Dornic or equivalent. The cream is then cooled and conserved at a temperature of 6 °C or less, until it is pasteurised'.

The thermisation temperature (57 to 68 °C) is the temperature the milk reaches at the end, after the cream has been extracted, and therefore this parameter is not actually relevant either to obtaining the cream or to the subsequent process of making the butter. The temperature at which the cream is usually extracted is between 40 and 55 °C, which is the range recommended by the manufacturers of the equipment since it facilitates extraction and prevents the fat globules being broken by mechanical action, reducing lipase activity and slowing down decomposition processes. All this is endorsed by the following publications: 'Technology of dairy products' by Ralph Early (Blackie Academia & Professional), Chapter 7 — 'Cream pasteurization technology' — of IDF Bulletin No 271 'Pasteurization of Cream' by T. Bøgh-Sørensen, '*Tratamiento específico para diferentes tipos de nata*' by Carlos Gandolfo (www.agroterra.es) and Chapter 8 of the 'Dairy Processing Handbook' (Tetra Pak Processing Systems AB, 2003).

Likewise, the possibility of determining the acidity of the cream by other equally valid methods in the future is left open, such as measurement in pH units.

Regarding the pasteurisation of the cream, pasteurisation parameters have been deleted as they are inherent to the definition of this type of heat treatment, which is one of the critical control points for the industry.

Regarding the ripening of the cream, the requirement that when the cream's acidity reaches 18 to 28 ° Dornic the ripening process must be interrupted has been deleted, since the factor that determines when to slow down ripening is not the acidity value, but the time that has elapsed since the process began (12 to 15 hours) and therefore the time the ferments have been at work.

The requirement that the cream remain cold for four hours has also been deleted, as the approximate time needed for it to cool depends on the volume of the batch and therefore there is no fixed duration. In addition, during the time the cream remains in the tank the temperature will continue to be permanently checked so that it remains stable. There is no risk of deterioration linked to the time the cream remains in the tank.

The requirement that during the kneading stage the level of moisture in the butter must be tested using infrared scales has been deleted, so that other testing techniques can be used.

Labelling

The requirements regarding authorisation and checking by the Regulatory Council have been deleted, so as not to place a restriction on freedom of movement.

The picture of the product's logo has been included, although it is no longer mandatory for it to appear on the label.

National requirements:

Current legislation relating to protected designations of origin and protected geographical indications has been updated.

Inspection body

The inspection body is now the Instituto Tecnológico Agrario de Castilla y León, which is the competent authority.

The group requesting the proposed amendments is the 'Mantequilla de Soria' PDO Regulatory Council, which represents both the milk- and butter-producing sectors in the province of Soria and is considered to have a legitimate interest in the amendment of the Specification.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [3]

'MANTEQUILLA DE SORIA'

EC No: ES-PDO-0105-01110 — 19.4.2013

PGI ( ) PDO (X)

1. **Name**

'Mantequilla de Soria'

2. **Member State or Third Country**

Spain

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

3.1. *Type of product*

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

[3] Replaced by Regulation (EU) No 1151/2012.

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

Butters made from fat obtained from milk of cows of the Friesian or Pardo-Alpina breeds or crosses between the two, originating from dairy farms located in certain municipalities in the province of Soria.

The designation 'Mantequilla de Soria' will protect the three types of butter traditionally produced: natural, salted and sweet.

Their physical, chemical and organoleptic characteristics are as follows:

1. Natural butter:

Physical and chemical characteristics:

— Fat content: minimum 82 % m/m

— Non-fat milk solids: maximum 2 % m/m

— Moisture: maximum 16 % m/m

Organoleptic characteristics: Colour verging between ivory and straw yellow. Weak to medium smell of diacetyl. Very slightly acidic flavour. Melts in the mouth moderately quickly. Medium viscosity. Aroma of fresh cream. Moderate aftertaste.

2. Salted butter:

Physical and chemical characteristics:

— Fat content: minimum 80 % m/m

— Non-fat milk solids: maximum 4 % m/m

— Moisture: maximum 16 % m/m

— sodium chloride: maximum 2,5 % m/m

Organoleptic characteristics: colour verging between bone and ivory. Slight granular appearance when cut. Smell of faintly ripe cream. Intense salty flavour. Melts in the mouth moderately quickly. Medium viscosity. Aroma of cream. Short aftertaste.

3. Sweet butter:

Physical and chemical characteristics:

— Fat content: minimum 39 % m/m

— Non-fat milk solids: maximum 35 % m/m

— Moisture: maximum 25 % m/m

— Sucrose: from 20 % to 35 % m/m

— Additives: betacarotene and/or cochineal extract used to colour the garnish.

Organoleptic characteristics: colour of bone, except for the garnish, which has an orange or pink hue. On cutting, has the appearance of froth which ranges from faintly to slightly open but which is compact and has irregular gaps whose size ranges from that of a grain of white sugar to that of a grain of rice. Smell of diacetyl with a hint of caramelised sugar. Intense sweet flavour which is faintly acidic. Melts in the mouth quickly/moderately quickly. Medium viscosity. Aroma of cream, faintly plant-like. Moderate to persistent aftertaste.

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

The milk from which the butter is made comes from livestock holdings located in the defined geographical area, which lies within the province of Soria. It is the coldest part of the province and at the highest altitude, with a tradition of milk production and hard, dry pastureland, with characteristic flora, which gives the milk specific qualities which are then passed on to the butter.

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

The feeding system, which is determined by climatic factors and the availability of natural resources, involves grazing at the appropriate times of year, while the rest of the animals' diet, which originates in the defined area to the extent possible, is made up of silage, hay, milled grain and/or feed.

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

The milk must be produced and the butter made within the defined geographical area.

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

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3.7. *Specific rules concerning labelling*

The wording or labels on packaging containing protected butter must include the terms 'Denominación de Origen Protegida' and 'Mantequilla de Soria'.

Protected butters intended for consumption must bear the Designation's conformity mark. This is a tamper-proof secondary label which cannot be reused and is affixed to the packaging prior to dispatch.

The secondary labels must bear the Designation logo and an alphanumeric code permitting traceability. The code for natural butter will be on a golden strip, for sweet butter on a pink strip and for salted butter on a blue strip.

4. Concise definition of the geographical area

The area within which the milk must be produced and Mantequilla de Soria must be made comprises 169 municipalities in the province of Soria, as follows:

Abejar, Adradas, Ágreda, Alconaba, Alcubilla de Avellaneda, Aldealafuente, Aldealices, Aldealpozo, Aldealseñor, Aldehuela de Periáñez, Las Aldehuelas, Alentisque, Aliud, Almajano, Almaluez, Almarza, Almazán, Almazul, Almenar de Soria, Arancón, Arcos de Jalón, Arévalo de la Sierra, Ausejo de la Sierra, Barca, Bayubas de Abajo, Bayubas de Arriba, Beratón, Berlanga de Duero, Blacos, Bliecos, Borjabad, Borobia, Buberos, Buitrago, Burgo de Osma-Ciudad de Osma, Cabrejas del Campo, Cabrejas del Pinar, Calatañazor, Caltojar, Candilichera, Cañamaque, Carabantes, Carrascosa de Abajo, Carrascosa de la Sierra, Casarejos, Castilfrío de la Sierra, Castillejo de Robledo, Castilruiz, Centenera de Andaluz, Cerbón, Cidones, Cigudosa, Cihuela, Ciria, Cirujales del Río, Coscurita, Covaleda, Cubilla, Cubo de la Solana, Cueva de Ágreda, Dévanos, Deza, Duruelo de la Sierra, Escobosa de Almazán, Espeja de San Marcelino, Espejón, Estepa de San Juan, Frechilla de Almazán, Fresno de Caracena, Fuentearmegil, Fuentecambrón, Fuentecantos, Fuentelmonge, Fuentelsaz de Soria, Fuentepinilla, Fuentes de Magaña, Fuentestrún, Garray, Golmayo, Gómara, Gormaz, Herrera de Soria, Hinojosa del Campo, Langa de Duero, La Losilla, Magaña, Maján, Matalebreras, Matamala de Almazán, Medinaceli, Miño de San Esteban, Molinos de Duero, Momblona, Monteagudo de las Vicarías, Montenegro de Cameros, Morón de Almazán, Muriel de la Fuente, Muriel Viejo, Nafría de Ucero, Narros, Navaleno, Nepas, Nolay, Noviercas, Ólvega, Oncala, Pinilla del Campo, Portillo de Soria, La Póveda de Soria, Pozalmuro, Quintana Redonda, Quintanas de Gormaz, La Quiñoneria, Los Rábanos, Rebollar, Recuerda, Renieblas, Reznos, Rioseco de Soria, Rollamienta, El Royo, Salduero, San Esteban de Gormaz, San Felices, San Leonardo de Yagüe, San Pedro Manrique, Santa Cruz de Yanguas, Santa María de Huerta, Santa María de las Hoyas, Serón de Nájima, Soliedra, Soria, Sotillo del Rincón, Suellacabras, Tajahuerce, Tajueco, Talveila, Tardelcuende, Taroda, Tejado, Torlengua, Torreblacos, Torrubia de Soria, Trévago, Ucero, Vadillo, Valdeavellano de Tera, Valdegeña, Valdelagua del Cerro, Valdemaluque, Valdenebro, Valdeprado, Valderrodilla, Valtajeros, Velamazán, Velilla de La Sierra, Velilla de los Ajos, Viana de Duero, Villaciervos, Villanueva de Gormaz, Villar del Ala, Villar del Campo, Villar del Río, Los Villares de Soria, Villaseca de Arciel, Vinuesa, Vizmanos, Vozmediano, Yanguas.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

The characteristics of 'Mantequilla de Soria' are linked to the fact that the milk used to make it comes from cows that feed on products obtained in distinct climatic and altitude conditions.

The province of Soria lies at an average altitude of 1 026 metres above sea level. It is one of the provinces on the Iberian Meseta with the highest average altitude and most rugged terrain. This contributes to the extreme harshness of the climate.

It comprises: areas at very high altitude, over 1 500 metres, where most of the pastureland can be grazed only in summer, intermediate areas at around 1 000-1 500 metres with substantial forest cover although there are also pastures that can be grazed from spring to autumn, transition areas at 900-1 000 metres which, because they are ill-suited for use as arable land, are used for grazing almost all year round, and finally areas below 900 metres which are used mainly for growing crops. The crops grown most frequently on unirrigated land are cereals and forage crops and maize is grown on the irrigated land in the lowest lying valleys in the south of the province. The defined geographical area does not include the hotter areas in the south of the province which are at a lower altitude and do not have a milk- and butter-producing tradition.

Freely grazing cattle are a typical feature of the landscape in the province of Soria.

The nature of the pastureland, which is tough and dry, with characteristic flora, gives the milk specific qualities which are passed on to the butter.

Both the traditional butter churn (*manzadero*) and the non-continuous churning cylinder used today bind together the fat globules in the cream. In the case of the manzadero, the globules were beaten by hand with a piston-like action until they fused. The non-continuous churning cylinder used nowadays produces a similar effect through the pressure created by its movement.

5.2. *Specificity of the product*

A specific factor in the production of this butter is that the lactic ferments are not added at the start of the ripening stage but after 3 or 4 hours, in order to achieve a better finish and give it a distinctive touch.

The syrup for the sweet variety is made according to the traditional recipes and the product is presented in the traditional manner.

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)*

There are numerous historical references attesting to the history of 'Mantequilla de Soria': testimonials, news articles, information, etc. from 1845 until today, showing that the product has an indisputably rich history and tradition and that the name is well known and renowned

As the area is very sparsely populated and there is therefore little scope for media hype, the product's reputation can only derive from the specific characteristics of the milk and the production process, which result in a butter that is highly valued by consumers

The area's orography contributes to the extreme climatic conditions which determine the nature and composition of the pastureland and the crops the cattle feed on. Their diet accounts for the fatty acid composition of the milk and gives the milk specific qualities which are passed on to the butter.

In addition, local traditions such as the use of the traditional butter churn (*manzadero*) and the non-continuous churning cylinder mean that the product is obtained in a specific way, which also influences its qualities.

Finally, the tradition of making sweet butter from the natural butter in the *pastelerías* is exclusive to the area.

Publication reference of the specification

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

http://www.itacyl.es/opencms_wf/opencms/informacion_al_ciudadano/calidad_alimentaria/4_condiciones_DOP/index.html

([4]) See footnote 3.