

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council

(2016/C 315/03)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽²⁾**‘BRA’****EU No: PDO-IT-02128 — 18.3.2016****PDO (X) PGI () TSG ()****1. Applicant group and legitimate interest**

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The Consorzio di Tutela del Formaggio BRA DOP is entitled to submit an amendment application pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

2. Member State or Third Country

Italy

3. Heading in the product specification affected by the amendment(s)

- ☐ Product description
- ☐ Proof of origin
- ☐ Production method
- ☐ Link
- ☒ Labelling
- ☐ Other [to be specified]

4. Type of amendment(s)

- ☐ Amendment to the product specification of a registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document.
- ☒ Amendment to the product specification of a registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to the published single document.

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

⁽²⁾ OJ L 343, 14.12.2012, p. 1.

- ☐ Amendment to the product specification of a registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published.
- ☐ Amendment to the product specification of a registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. Amendment(s)

In Article 8 of the product specification the following has been inserted after the fourth sentence:

‘The logo for “Bra” PDO cheese is red for “Bra”, “Bra Tenero” and “Bra Tenero d’Alpeggio”, and brown for “Bra Duro” and “Bra Duro d’Alpeggio”. This logo must appear alongside the EU logo’.

Graphical specifications have also been added for the various logos.

The purpose of this amendment is to make it easier for the consumer to identify the various types of ‘Bra’ cheese, as the words ‘BRA TENERO’ and ‘BRA DURO’, ‘BRA TENERO D’ALPEGGIO’ and ‘BRA DURO D’ALPEGGIO’ can now be included in the logo itself.

The possible variants of the logo are therefore as follows:



The eighth sentence of Article 8 has been amended to allow the paper label to be reproduced in black and white when the product is sold in portions or pre-packed.

Furthermore, the term ‘pre-packaged’ has been replaced by the term ‘pre-packed’.

Therefore, the following sentences:

‘The cheese may be sold whole, sliced, in portions or pre-packaged. “Bra Duro” may also be sold in pre-packed grated form. Cutting, pre-packaging and grating may take place outside the geographical production area.’

have been replaced as follows:

‘The cheese may be sold whole, sliced, in portions or pre-packed. “Bra Duro” may also be sold in pre-packed grated form. In these cases the logos may be reproduced in black and white. Cutting, pre-packing and grating may take place outside the geographical production area.’

Allowing labels to be printed in black and white has proved necessary because the printers used to produce labels for pre-packed cheese or cheese portions often print only in black and white. Such labelling is carried out either by large retailers or by cutters.

In order to align the terminology with that used in Regulation (EU) No 1169/2011 of the European Parliament and of the Council⁽¹⁾, the word ‘pre-packaged’ has been replaced by the word ‘pre-packed’ in the last sentence of Article 8 of the product specification.

⁽¹⁾ OJ L 304, 22.11.2011, p. 18.

SINGLE DOCUMENT

'BRA'

EU No: PDO-IT-02128 — 18.3.2016

PDO (X) PGI ()

1. Name(s)

'Bra'

2. Member State or Third Country

Italy

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

Description: 'Bra' is a fat or semi-fat pressed cheese made from cow's milk; semi-skimmed milk may be used for 'Bra d'Alpeggio' and 'Bra Duro'. Sheep's/goat's milk may be added up to a maximum of 20 %.

The finished product must have the following characteristics:

Shape: cylindrical with flat sides.

Dimensions: 30-40 cm in diameter, slightly convex heel of 6-10 cm, with variations in the minimum and maximum values for both characteristics depending on the technical means of production.

Weight: from 6 to 9 kg.

The measurements and weights refer to the cheese after the minimum maturation period.

Rind: for 'Bra Tenero': light grey, elastic, smooth and regular, non-edible;

for 'Bra Duro': hard, firm, ranging from golden brown to dark grey, possibly treated with edible oils to prevent mould growth, non-edible.

Texture of the body of the cheese: 'Bra Tenero': moderately firm and elastic, with small holes, not too many in number; 'Bra Duro': small holes, not too many in number.

Colour of the body of the cheese: 'Bra Tenero': white or ivory; 'Bra Duro': light straw-coloured to ochre.

Taste: pleasantly aromatic, moderately savoury for 'Bra Tenero', flavoursome to highly savoury for 'Bra Duro'.

Fat content in the dry matter: minimum 32 %.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

Most of the dairy animals' (cows, possibly sheep or goats) basic fodder must be green and/or conserved fodder, or hay fodder supplemented with appropriate feedingstuffs. More than 50 % (by weight) of this fodder must come from the production areas.

Cow's milk, possibly with the addition of small amounts (maximum 20 %) of sheep's/goat's milk, possibly semi-skimmed for Bra Duro. For 'Bra d'Alpeggio' the milk used may be semi-skimmed for both the 'Tenero' and 'Duro' varieties; salt, liquid calf rennet.

3.4. Specific steps in production that must take place in the identified geographical area

Holdings rearing the animals whose milk is used to produce 'Bra' cheese must be located within the defined geographical area.

The milk must be produced, processed and matured within the defined geographical area.

3.5. Specific rules concerning the slicing, grating, packaging, etc. of the product the registered name refers to

...

3.6. Specific rules concerning labelling of the product the registered name refers to

After the cheese is moulded, special ring-shaped stamps are used to apply the origin mark featuring the stylised letter B, the variety ('Duro' or 'Tenero') and the producer's number consisting of the abbreviation of the province and a two-digit number.

The conformity mark appears on a round paper label, 20-28 cm in diameter, on a straw-yellow halftone background for normal production and on a green halftone background for 'Bra d'Alpeggio', and on the branding stamped on the heel.

The conformity mark consists of a paper label bearing the words 'BRA TENERO' or 'BRA DURO', 'BRA TENERO D'ALPEGGIO' or 'BRA DURO D'ALPEGGIO', as well as the characteristic logo of a little man with moustache and hat carrying a cheese from which a piece has already been cut out.

The logo for 'Bra' PDO cheese is red for 'Bra', 'Bra Tenero' and 'Bra Tenero d'Alpeggio', and brown for 'Bra Duro' and 'Bra Duro d'Alpeggio'. This logo must appear alongside the EU logo.

The product may be marketed with the 'Bra' protected designation of origin only after such marking and labelling.

Food glue may be used to affix the paper label.

The same logo must appear on 'Bra' cheese sold in portions.

The possible variants of the logo are therefore as follows:



The cheese may be sold whole, sliced, in portions or pre-packed. 'Bra Duro' may also be sold in pre-packed grated form. In these cases the logos may be reproduced in black and white. Cutting, pre-packing and grating may take place outside the geographical production area.

4. Concise definition of the geographical area

The production and maturation area consists of the entire Province of Cuneo and the municipality of Villafranca Piemonte in the Province of Turin. 'Bra Tenero' and 'Bra Duro' may bear the indication 'di Alpeggio' if they are produced and matured in the mountain municipalities of Brondello, Castellar, Crissolo, Gambasca, Martiniana Po, Oncino, Ostana, Paesana, Pagno, Rifreddo, Sanfront, Bellino, Brossasco, Casteldelfino, Frassinio, Isasca, Melle, Piasco, Pontechianale, Rossana, Sampeyre, Valmala, Venasca, Acceglio, Canosio, Cartignano, Celle Macra, Dronero, Elva, Macra, Marmora, Prazzo, Roccabruna, S. Damiano Macra, Stroppio, Villar S. Costanzo, Bernezzo, Castelmagno, Cervasca, Montemarle, Monterosso Grana, Pradleves, Valgrana, Cignolo, Aisone, Argentera, Demonte, Gaiola, Moiola, Pietraporzio, Rittana, Roccasparvera, Sambuco, Valloriate, Vinadio, Chiusa Pesio, Entracque, Limone Piemonte, Roaschia, Robilante, Roccavione, Valdieri, Vernante, Briaglia, Frabosa Soprana, Frabosa Sottana, Monasterolo Casotto, Monastero di Vasco, Montaldo Mondovì, Pamparato, Roburent, Roccaforte Mondovì, S. Michele Mondovì, Torre Mondovì, Vicoforte Alto, Bagnasco, Battifollo, Briga Alta, Caprauna, Castelnuovo Ceva, Garessio, Lisio, Mombasiglio, Montezemolo, Nucetto, Ormea, Perlo, Priero, Priola, Sale S. Giovanni, Scagnello, Viola and parts of the following areas classified as mountainous by Law No 991 of 25 July 1952, as amended: Barge, Bagnolo Piemonte, Envie, Revello, Costigliole Saluzzo, Verzuolo, Busca, Caraglio, Borgo S. Dalmazzo, Boves, Peveragno, Villanova Mondovì, Ceva, Leseigno, Pianfei and Magliano Alpi, for the part bordering on the municipality of Ormea.

5. Link with the geographical area

The geographical area of production, between the Maritime and Cottian Alps which surround the Province of Cuneo from south to west, contained to the east by the high hills of the Langhe and Roero, is characterised by good fodder production, by the large quantities of milk available and by climatic conditions particularly suitable for the feeding and raising of dairy cattle breeds. The lack of winter fog and summer heat haze helps ensure that the animals raised and fodder crops grown there are in excellent health. Cuneo Province is also characterised by colder and drier winters and relatively cool summers compared to the more easterly parts of the Po Valley. Thanks to these environmental factors, ideal conditions for producing 'Bra' cheese developed in the production area.

The breezes which blow down from the mountains in the area, in different directions, between morning and night, result in low humidity, the best conditions for maturing cheeses.

The area, on the slopes of the Alps and the hills, is a fertile plateau crossed by the rivers Po and Tanaro and by many tributaries which converge in a fan shape.

'Bra' is a pressed cheese which, in its 'Tenero' and 'Duro' varieties, has great importance in terms of food and tradition for those who produce and consume it. Thanks to the cheese-making know-how of the mountain farmers who came down into the valleys at the end of summer, for over a century this cheese, in spite of its origins in the alpine area, has become well known also in the plains for its high nutritional and cultural value. The processing, moulding and pressing of the cheese are of particular importance in the production of 'Bra'.

The cheese is recognisable by its rind, which in the 'Tenero' variety is light-coloured and elastic and in the 'Duro' form is browner, firm and in some cases oiled. When sliced, the special aroma immediately becomes apparent. 'Bra Tenero' has a delicate and inviting aroma and a remarkably mild flavour, while the flavour of 'Bra Duro' is fuller and stronger, with sweet and salty notes. It is used in salads and baked dishes which bring out these special qualities. Grated 'Bra Duro' can be used in many ways in the kitchen.

The interplay of pedoclimatic and production factors is what gives 'Bra' its particular characteristics. This is because, over centuries, an exceptional local microflora has developed, giving the cheese its specific characteristics during the maturation process, making 'Bra' unique and recognisable among pressed cheeses.

'Bra' cheese is a key part of the history and culture of Cuneo Province. The town of Bra was taken as the name for the cheese because it was the main historical market for the product. 'Bra' cheese has maintained its characteristic aroma and flavour over time. These commercial characteristics can be attributed to the geographical production area since this is where they have been developed and passed down. Moreover, the fact that there are two forms, 'Tenero' and 'Duro', is due to the cheese-makers' ability to use very similar techniques while at the same time giving the cheese distinctive flavours depending on the specific techniques and different maturing times; in any event, the body of the cheese is compact but never dry, meaning that it can also be grated.

Reference to publication of the specification

(second subparagraph of Article 6(1) of this Regulation)

The consolidated text of the product specification is available on the internet:
<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Prodotti DOP e IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP, IGP e STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di produzione all'esame dell'UE'.