OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of non-minor amendments to a product specification 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

(2020/C 251/16)

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]) within three months of the date of this publication.

APPLICATION FOR APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

Application for approval of amendments in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

'CHABICHOU DU POITOU'

EU No: PDO-FR-0115-AM01 – 5.12.2018

PDO (X) PGI ( )

1. **Applicant group and legitimate interest**

Syndicat de défense du Chabichou du Poitou

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The group is composed of milk producers, farmers, cheese refiners and processors and has a legitimate interest in submitting the application.

2. **Member State or Third Country**

France

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

☐ Name of product
☒ Description of product
☒ Geographical area
☒ Proof of Origin
☒ Method of production
☒ Link
☒ Labelling
☒ Other: contact details of the competent authority and of the group, inspection, national requirements

([1]) OJ L 343, 14.12.2012, p. 1.

4. **Type of amendment(s)**

☒ Amendments to the product specification of a registered PDO or PGI not to be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

☐ Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. **Amendment(s)**

1. PRODUCT DESCRIPTION

The sentence:

'Chabichou du Poitou is a cheese made entirely from whole goat's milk. It is an unpressed soft cheese with a fat content of 45 % and a thin skin with patches of white, yellow and blue mould on the surface'.

has been replaced by:

'"Chabichou du Poitou" is made entirely from raw whole goat's milk. It is an unpressed soft cheese, uncooked, curdled by lactic acid with a small amount of rennet added, lightly salted with a thin skin with patches of white, yellow or blue mould on the surface. The cheese contains at least 18 grams of fat per 100 grams of finished product.'

The requirement to use raw milk has been added in order to preserve the natural microbiological qualities of the milk.

In order to provide more detail, the product is now described as a lightly salted, uncooked soft cheese, with curdling achieved by the addition of a small amount of rennet. Similarly, the patches of surface mould are described as potentially 'white, yellow or blue' as patches of mould in all these colours do necessarily appear on the cheeses. The wording relating to the fat content of the cheese has been amended to take into account changes in labelling, with the percentage of fat expressed in terms of the finished product.

The description of the mould for shaping the cheese has been removed from this section. It can be found at section 5.3.c of the specification, on the cheese processing.

The following sentence has been added:

'At the end of the minimum maturing period, the characteristic "CdP" symbol appears on the top of the cheeses'.

The requirement for the imprint 'CdP', made by the mould, to appear on the top of the cheeses has been added. The imprint is in fact integral to the mould used by all operators and is an identifying factor of 'Chabichou du Poitou'.

The following sentence has been added:

'The total weight of dry matter must not be less than 40 grams per cheese'.

The total weight of dry matter per cheese has been added. By expressing the cheese's weight as dry matter and setting a minimum dry extract for the cheese, it is possible to exclude from marketing cheeses that are too small (due to a moulding defect) or too moist (due to a lack of drying and/or the use of excessively wet curd).

The following sentence:

'Its average weight is 120 grams.'

has been replaced by:

'The minimum weight of the cheese is 140 grams after the minimum maturing period.'

The concept of 'average weight' has been replaced by 'minimum weight', which is easier to check. It is specified that the minimum weight of the cheese is determined after the minimum maturating period. The average weight has been changed to minimum weight to take into account the reality of weights recorded at the end of the minimum maturing period.

The sentence:

'The white paste is firm and smooth while maintaining a natural springiness.'

has been replaced by:

'The white paste is firm, and the texture consistent and smooth while maintaining a natural springiness.'

The description of the cheese has been supplemented by the organoleptic qualities, with reference to the texture of the paste as consistent.

The following paragraph has been added:

'When the cheese is young, the texture is meltingly soft. After a long maturing, the paste becomes crumbly and may be runny under the skin. When the cheese is young, the flavour is mild with a lactic character. After several weeks of maturing, the goat's cheese taste becomes more pronounced and persistent. Nutty aromas are sometimes perceptible. The flavour is not excessively salty, acidic or bitter.'

The description of the cheese has been supplemented by the organoleptic qualities, with reference to the flavour of the cheese and, specifically, how it develops during maturing.

In the single document, the sentence

'Unpressed soft cheese made from goat's milk, white inside with a thin skin; in the shape of a truncated cone, known as a "bonde". The cheeses are approximately 6 cm high and the average weight is 120 grams. Fat content: 45 %.'

has been replaced by:

'"Chabichou du Poitou" is made entirely from raw whole goat's milk. It is an unpressed and uncooked soft cheese, curdled by lactic acid with a small amount of rennet added, lightly salted with a thin skin with patches of white, yellow or blue mould on the surface.

Its shape is a truncated cone known as a "bonde", referring to the shape of a wooden bung sticking out of a barrel.

At the end of the minimum maturing period, the characteristic "CdP" symbol appears on the top of the cheeses.

The cheese contains at least 18 grams of fat per 100 grams of finished product. The total weight of dry matter must not be less than 40 grams per cheese.

The minimum weight of the cheese is 140 grams after the minimum maturing period of 10 days following curdling.

The white paste is firm, and the texture consistent and smooth while maintaining a natural springiness.

When the cheese is young, the texture is meltingly soft. After a long maturing, the paste becomes crumbly and may be runny under the skin.

When the cheese is young, the flavour is mild with a lactic character. After several weeks of maturing, the goat's cheese taste becomes more noticeable and persistent. Nutty aromas are sometimes perceptible. The flavour is not excessively salty, acidic or bitter.'

2. GEOGRAPHICAL AREA

A list of municipalities in the geographical area has been added under this heading, in order to facilitate checks. The perimeter of the geographical area is unchanged. This list covers all the municipalities in the geographical area where all stages of production can be carried out: milk production, cheese-making and maturing. In addition, references have been added to the date of the official geographical code currently in force and to plans lodged at the town hall, in order to make the list accurate and unambiguous.

3. PROOF OF ORIGIN

The declaration requirements applying to operators have been added. The requirements are as follows:

— a declaration identifying operators and giving them authorisation by acknowledging that they fulfil the requirements of the specification;

— the declarations necessary for identifying and monitoring the products to be placed on the market with the denomination of origin;

— the obligations on the part of the operators to keep records;

— in order for the product to be traceable from milk collection to cheese-making, a requirement has been added to keep the following records: amounts of milk collected individually to be made into 'Chabichou du Poitou'; amounts of milk renneted to make 'Chabichou du Poitou'; and the number of cheeses in moulds, purchased without being matured, stripped of classification, or placed on the market with the PDO. The frequency of record-keeping has also been added: records are updated at each collection by the milk producers, and monthly by the cheese-makers and refiners;

— other types of information to be recorded by the cheese-makers and refiners have been added, including the duration of the various stages of cheese-making, acidity at the time of curdling and placing in moulds, temperatures, date of dispatch and destination of white and matured cheeses; for checking purposes, the requirements for milk producers have also been added, including ensuring traceability of the feed for the herds through documents stating the nature, quantities provided and origin of the feed;

— finally, a paragraph has been added on the checks carried out on the characteristics of products intended to be placed on the market with the denomination of origin: 'At the end of the minimum maturing period, the cheeses are subjected to analytical and organoleptic tests using sampling'.

4. METHOD OF PRODUCTION

Milk production conditions in holdings

A definition has been added for the herd, defined as being composed of 'animals that have produced offspring at least once'.

The authorised breeds of goat have been added. They are breeds currently represented in holdings that rear goats in the geographical area: 'Alpine, Saanen and Poitevine and their crosses'.

A minimum requirement for food self-sufficiency has been added to strengthen the link with the geographical area through the feeding of the goats: 'at least 75 % of the total feed must come from the geographical area, i.e. 825 kilograms of dry matter per goat per year'. This requirement takes into account the current practices and constraints in goat-rearing in the geographical area, especially the size of herds, adaptation to a climate with regular periods of drought, the geological nature of the soil, and the presence of limestone soil suitable for growing leguminous fodder, especially lucerne. For the same reason, the following has also been added: 'the fodder is produced entirely in the geographical area' and 'the annual amount of feed per goat contains at least 200 kilograms of dry matter in the form of lucerne or legumes from the geographical area'. This latter requirement makes it possible to avoid a feeding system of the 'straw and concentrate' type which would adversely affect the quality of the milk and the diversity of the feed in the form of fodder.

A minimum percentage of fodder has been added: 'The feed comprises a minimum of 55 % fodder, i.e. 605 kilograms of dry matter per goat per year'; A list of authorised fodder types has also been added: 'fodder in the forms of grasses, pure legumes or legumes in combination, root and cruciferous vegetables, straw and whole cereal plants, legumes, oilseeds and protein crops supplementing other coarse fodder, wild species present in the geographical area. They are eaten fresh, baled, as hay, in pellets or dried'.

The wording 'silage is prohibited' has been added due to its undesirable effects on the characteristics of the cheese.

In addition, this wording has been added: 'baling is authorised up to a limit of 200 kilograms of dry matter per goat per year'. It is specified that such bales must have 'a minimum content of 50 % dry matter' to ensure their nutritional and health value.

In order to ensure that some fodder is provided in the form of hay or fresh grass, the phrase 'pellets and dried fodder are limited to 200 kilograms of dry matter per goat per year' has been added.

A maximum amount has been added for feed concentrates: no more than 495 kilograms per goat per year. A minimum quantity of these supplementary foods that must come from the geographical area has been added: at least 150 kilograms per goat per year, or 30 % of the supplementary feed. This amount must consist of cereals and/or oilseeds and/or protein crops.

Authorised foods in the supplementary feed necessary for goat's milk production have been added. This is in order to regulate farmers' practices and to avoid supplements that could have an undesirable effect on the quality of the milk:

'Only the following items may be included in the supplementary feed, either mixed on the farm or in the form of commercial feed supplements:

— cereal grains, whole or processed, and products derived therefrom;

— oil seeds, oil fruits, and products derived therefrom;

— legume seeds and products derived therefrom;

— other seeds and fruits, and products derived therefrom; nut-based press cakes, chestnut pieces;

— tubers, roots and products derived therefrom;

— vegetable oils and fats;

— fodder, coarse fodder and products derived therefrom;

— minerals and products derived therefrom;

— technological additives: binding agents, thickeners, gelling agents;

— trace elements and vitamins'.

These feed items contribute to the milk composition and encourage a variety of milk flora, due especially to the presence of yeasts.

The variety of the feed given to the goats, the ban on silage and the regulating of baling and dehydrated foods help to create the organoleptic characteristics of 'Chabichou du Poitou'.

Milk used

The conditions for storing milk on farms have been added: 'Milk cannot be stored on farms for more than 48 hours in refrigerated tanks'. This is to preserve the qualities of the milk (caseins and calcium) and limit the development of psychrotrophic microorganisms as these limit the development of natural lactic flora.

The phrase 'the milk used is a raw goat's milk' has been added. Production using raw milk is obligatory in order to preserve the qualities, in particular the organoleptic qualities, of the milk as well as its original flora and thereby strengthen the link with the geographical area.

Processing

The key stages in the production of 'Chabichou du Poitou' are explained in order to best describe the product and ensure that production practices for 'Chabichou du Poitou' are respected.

a) 'milk maturing':

The existence of a milk maturing stage has been added: it must start no more than 10 hours after the milk has been received. The relevant regulatory values have also been added: a minimum of 2 hours duration and a temperature of at least 8 °C. This stage is essential to increase the lactic flora, encourage acidification and select flora. It must therefore be carried out under the best conditions for enabling the lactic flora to develop properly.

Another addition is that it is permitted to use starter cultures. These can be based on whey from cheese-making, either fresh or frozen, or commercial milk starter cultures or starters specific to the group. They can used either by direct inoculation or by culturing in goat's milk, which can be enriched with powered goat's milk.

The types of authorised starter cultures have been added in order to regulate producer practices:

— natural flora present in the raw milk;

— flora developed in the whey;

— flora endemic to dairies;

— commercial flora from the mould and/or yeast families;

— flora specific to the group.

b) 'renneting and curdling':

The following regulatory values have been added for the renneting stage: maximum of 24 hours between the start of milking and the addition of rennet; maximum pH of 6,45 or minimum acidity of 16° Dornic. These limits ensure that the lactic flora develop properly between milking and renneting.

The maximum temperature of 25 °C has been added for renneting to ensure that the mesophilic flora develop properly.

The maximum renneting dose is specified: 8 millilitres per 100 litres of milk for rennet with a chymosin level of 520 milligrams per litre. This preserves the lactic character of 'Chabichou du Poitou', which affects the texture of the paste.

The minimum renneting time of 16 hours has been added to achieve the acidity necessary for moulding.

Reference has been added to the ban on delaying the curd and to the purchase of fresh curd loose, not moulded, as this practice can have a negative effect on the organoleptic characteristics of the cheese. The ban also takes into account developments in cheese-making technology observed among producers, such as the ban on pre-draining.

c) 'moulding':

The level of acidity at the time of moulding has been added: a minimum of 50° Dornic or a maximum pH of 4,6 as the level of acidity makes it possible to check the lactic character of the cheese at this important stage in production.

With regard to the curd, the words 'pre-drained or not' have been removed as pre-draining is banned. This is in order to preserve the structure of the curd and obtain the smooth-textured paste characteristic of the cheese. In the single document, the words 'pre-drained or not' have also been removed.

Reference has been added to the fact that moulding may take place on the 'pelle' (perforated ladle) according to producers' practices, in individual moulds or block moulds with dividers.

The ban on mechanical aids tor moulding has been added to prevent the adoption of moulding techniques that do not respect the integrity of the curd.

The wording referring to the characteristics of the mould:

'minimum height of 6,5 centimetres, maximum height of 16 centimetres with a diameter of 6 centimetres at the base and a diameter of 6,5 centimetres at the height of 6,5 centimetres' and 'perforated mould in the shape of a truncated cone with established measurements'

has been replaced by:

'The mould used is a perforated mould in the shape of a truncated cone with the following interior measures: minimum height of 6,5 centimetres, maximum height of 16 centimetres (including mould extensions) and a diameter of 6,2 centimetres at the base and a diameter of 6,6 centimetres at the height of 6,5 centimetres.

The mould has 5 rings of 9 holes each around its cone-shaped sides. The holes are 2 millimetres in diameter and are arranged in a staggered formation.

The mould has the CdP inlay at the base.

The base is slightly rounded with a 5 millimetre rim. It has a ring of 3 holes of 2 millimetres at the 13 millimetre diameter; 6 holes of 2 millimetres at the 23 millimetre diameter; and 12 holes of 2 millimetres at the 40 millimetre diameter.'

Use of a specific mould, described in exhaustive detail, is an essential point in the specification. It establishes the typical shape of 'Chabichou du Poitou' as a small bung, as well as the behaviour of the whey as it drains. The measurements of the diameter at the base and top of the mould have been moved from the product description section and corrected: 6,2 instead of 6 for the diameter at the base; 6,6 instead of 6,5 for the diameter at the top. This corrects an error that occurred when the PDO was registered. Clarification has been added that the maximum height of the mould includes mould extensions.

d) 'draining'

The sentence

'Draining lasts between 18 and 24 hours'

has been replaced in the section on draining by:

'It lasts a minimum of 18 hours.'

The maximum draining time of '24 hours' has been removed as the use of raw milk, now obligatory, may require a long draining time in order to achieve the correct texture for the 'Chabichou du Poitou' paste.

The maximum draining time of 48 hours has also been removed from the single document.

A minimum number of 3 turns has been added, between moulding and unmoulding. This is necessary for draining the whey and contributes to the final shape of the cheese.

e) 'salting'

The technique of salting in brine has been regulated in order to avoid any deterioration in quality: the brine must be saturated and used at a temperature of 25 °C.

Use of saturated brine makes it possible to ensure that the salt concentration remains the same. The maximum temperature of 25 °C for the brine makes it possible to avoid excessive temperatures that could prevent the flora from developing properly by enabling undesirable mesophilic flora to develop.

f) ‘drying’

The sentence:

‘They are then placed in a drying room for 24 to 48 hours’

has been replaced by

‘The cheeses are dried for a minimum of 24 hours. After drying, the bloom should have started to appear.’ This is to allow more flexibility in managing the process. According to current practice, drying does not necessarily happen in a specific place. Producers who are farmers, in particular, often use the rooms in which they make the cheese. Furthermore, the purpose of drying is to allow the yeasts to develop before the cheeses are placed in the maturing room. Therefore the maximum duration has been replaced by a result-based requirement. This visual indicator makes it possible to ensure that the final objective of this stage has been achieved. Specifically this means the start of the bloom, i.e. the appearance of the first ripening flora on the surface.

The maximum drying time of 48 hours has also been removed from the single document.

g) ‘ripening’

The sentence:

‘Maturing in a maturing room lasts for a minimum of 10 days in the production area, starting from the day of renneting. It takes place at a temperature of between 10 °C and 12 °C, at a humidity of between 80 % and 90 %.’

has been replaced by:

‘Cooling is a gradual process. 10 days after renneting, the temperature of the maturing room must be a minimum of 8 °C.

When leaving the maturing room, the cheese has a fully formed skin with patches of surface mould easily visible to the naked eye.

Where cheeses are transported from the place of production to the place of maturing, they can be chilled for transport for a maximum of 24 hours. This period has been added to the minimum maturing period.’

The conditions for maturing have been amended, although the minimum period has not been changed. The maximum temperature in the final stage of maturing must be lower than the temperature at which the process began, i.e. a maximum of 25 °C at the time of renneting, taking into account the requirement for gradual cooling. The minimum temperature for maturing 10 days after renneting has been lowered from 10 °C to 8 °C. This takes into account current practice. At 8 °C and above, the flora develop and activate lipolysis and proteolysis to allow the specific aromas of ‘Chabichou du Poitou’ to develop. The maximum temperature for maturing has been removed in order to allow refiners more flexibility. Reference has been added to the external appearance of the cheeses on leaving the maturing room. In effect, the maturing stage depends not only on the temperature, but also on examining the external appearance of the cheeses for the development of surface flora.

The minimum and maximum humidity levels have been removed as they no longer correspond to the practices of certain refiners. In reality, refiners regulate the humidity according to the dry matter at the time of unmoulding. This can vary significantly depending on the quality of the milks used. The humidity in the maturing room is therefore likely to undergo significant variations outside of the limits laid down in the current specification.

A maximum time of 24 hours has been added for chilling non-matured cheeses before they are transported in refrigerated vehicles. The purpose is to prevent certain faults that could arise from being in cold storage for too long. This period has been added to the minimum maturing period due to the ban on maturing at low temperatures.

The maximum temperature for maturing of 10 °C and the humidity range of 80 % to 90 % have been removed from the single document.

5. LINK

The section of the product specification concerning the link to the geographical area has been entirely rewritten to make the link between ‘Chabichou du Poitou’ and its geographical area more explicit, although fundamentally the link has not been changed. Particular emphasis has been placed on the milk production conditions allowing the use of raw milk suitable for cheese-making, which requires specific know-how, and on the maturing conditions. The point on the ‘Specificity of the geographical area’ reiterates the geographical area’s natural and human factors,

summarising historical aspects and highlighting relevant specific know-how. The point on the'Specificity of the product' showcases some of the elements presented in the description of the product. Finally, the point 'Causal link' explains the interactions between the natural and human factors and the product.

This amendment has also been made to the single document.

6. LABELLING

The following paragraph has been deleted:

'When marketed, cheeses with the designation of origin must have an individual label featuring the name of the designation of origin together with the term 'appellation d'origine' [denomination of origin], all written in characters at least two-thirds the size of the largest characters featuring on the label.

The logo of 'INAO' [National Institute of Origin and Quality] is also compulsory.

In addition, the terms 'fabrication fermière' [farm-made] or 'fromage fermier' [farm cheese] or any other term suggesting farm origin may be used only by producers who process the milk produced on their own holdings.

The terms may also be used for farm-made cheese collected and ripened by a refiner'.

The following sentence has been added:

'Besides the compulsory references laid down in the rules on labelling and presentation of foodstuffs, the labelling features the registered name of the product and the EU PDO logo in the same visual field.'

The section on labelling has been updated to reflect developments in national and European legislation. The requirement relating to the size of the letters has been removed. The obligation for the name and EU PDO logo to appear in the same visual field seems more appropriate.

These amendments have also been made to the single document.

7. OTHER

The address of the competent service of the Member State has been updated.

The name and contact details of the group have been updated and its legal status added.

Under the heading on references to the inspection bodies, the name and contact details of the official bodies have been updated. This section provides the contact details of the authorities responsible for national inspections, i.e.: the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). A note has been added that the name and contact details of the certification body may be consulted via the INAO website and the European Commission's database.

As regards the section on national requirements, a table displaying the main points to be checked and the method of evaluating them has been added.

SINGLE DOCUMENT

'CHABICHOU DU POITOU'

EU No: PDO-FR-0115-AM01 – 5.12.2018

PDO (X) PGI ( )

1. **Name(s)**

'Chabichou du Poitou'

2. **Member State or Third Country**

France

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*

'Chabichou du Poitou' is made entirely from raw whole goat's milk. It is an unpressed and uncooked soft cheese, curdled by lactic acid with a small amount of rennet added, lightly salted with a thin skin with patches of white, yellow or blue mould on the surface.

Its shape is a truncated cone known as a *'bonde'*, referring to the shape of a wooden bung sticking out of a barrel. At the end of the minimum maturing period, the characteristic 'CdP' symbol appears on the top of the cheeses.

The cheese contains at least 18 grams of fat per 100 grams of finished product. The total weight of dry matter must not be lower than 40 grams per cheese.

The minimum weight of the cheese is 140 grams following the minimum maturing period of 10 days after curdling.

The white paste is firm, the texture consistent and smooth while maintaining a natural springiness.

When the cheese is young, the texture is meltingly soft.

After a long maturing, the paste becomes crumbly and may be runny under the skin.

When the cheese is young, the flavour is mild with a lactic character.

After several weeks of maturing, the goat's cheese taste becomes more pronounced and persistent. Nutty aromas are sometimes perceptible. The flavour is not excessively salty, acidic or bitter.

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

At least 75 % of the goats' total annual feed must come from the geographical area, i.e. 825 kilograms of dry matter per goat per year. This requirement takes into account current practices and constraints in goat-rearing in the geographical area. These are linked to adaptation to a climate with regular periods of drought, and to the geological nature of the soil.

The fodder is produced entirely in the geographical area. The feed comprises a minimum of 55 % fodder, i.e. 605 kilograms of dry matter per goat per year.

The following are considered to be fodder: grasses, pure legumes or legumes in combination, root and cruciferous vegetables, straw and whole cereal plants, legumes, oilseeds and protein crops supplementing other coarse fodder, wild species present in the geographical area. They are eaten fresh, baled, as hay, in pellets or dried.

Silage is prohibited. Baling is authorised up to a limit of 200 kilograms of dry matter per goat per year. Baled fodder must have a minimum content of 50 % dry matter.

Pellets and dried fodder are limited to 200 kilograms of dry matter per goat per year.

The amount per goat per year contains at least 200 kilograms of dry matter in the form of lucerne or legumes from the geographical area.

Only the following materials may be included in the supplementary feed, either mixed on the farm or in the form of commercial feed supplements:

— cereal grains, whole or processed, and products derived therefrom;

— oil seeds, oil fruits, and products derived therefrom;

— legume seeds and products derived therefrom;

— other seeds and fruits, and products derived therefrom; nut-based press cakes, chestnut pieces;

— tubers, roots and products derived therefrom;

— vegetable oils and fats;

— fodder, coarse fodder and products derived therefrom;

— minerals and products derived therefrom;

— technological additives: binding agents, thickeners, gelling agents;

— trace elements and vitamins.

It is permitted to use starter cultures based on whey from the same holding.

Supplementary feed is limited to 495 kilograms of dry matter per goat per year. The supplementary feed contains a minimum of 150 kilograms or 30 % of cereals and/or oil seeds and/or protein crops from the geographical area.

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

Milk production, cheese production and maturing take place within the geographical area.

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

Besides the compulsory references laid down in the rules on labelling and presentation of foodstuffs, the labelling features the registered name of the product and the EU PGI logo in the same visual field.

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

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

Department of Vienne

canton of Chasseneuil-du-Poitou: all municipalities;

canton of Châtellerault 1: all municipalities;

canton of Châtellerault 2: municipalities of Châtellerault, Orches, Savigny-sous-Faye, Sérigny, Sossais;

canton de Châtellerault 3: municipalities of Châtellerault, Senillé-Saint-Sauveur;

canton of Chauvigny: municipalities of Availles-en-Châtellerault, Bonneuil-Matours, Cenon-sur-Vienne, Chauvigny (the part that belonged to it on 29 June 1990), Valdivienne (the part that belong to Chauvigny on 29 June 1990);

canton of Civray: municipalities of Anois, Blanzay, Champagné-le-Sec, Champagné-Saint-Hilaire, Champniers, La Chapelle-Bâton, Charroux, Chatain, Château-Garnier, Civray, La Ferrière-Airoux, Genouillé, Joussé, Linazay, Lizant, Magné, Mauprévoir, Payroux, Saint-Gaudent, Saint-Macoux, Saint-Martin-l'Ars, Saint-Pierre-d'Exideuil, Saint-Romain, Saint-Saviol, Savigné, Sommières-du-Clain, Surin, Voulême;

canton of Jaunay-Clan: all municipalities;

canton of Loudun: municipalities of Angliers, Arçay, Aulnay, Berthegon, Cernay, Chalais, La Chaussée, Chouppes, La Roche-Rigault, Coussay, Craon, Curçay-sur-Dive, Dercé, Doussay, Glénouze, La Grimaudière, Guesnes, Loudun, Martaizé, Maulay, Mazeuil, Messemé, Moncontour, Monts-sur-Guesnes, Mouterre-Silly, Prinçay, Ranton, Saint-Clair, Saint-Jean-de-Sauves, Saint-Laon, Saires, Sammarçolles, Ternay, Verrue

canton of Lusignan: all municipalities;

canton of Lussac-les-Châteaux: municipalities of Bouresse, Brion, Gençay, Lhommaizé, Moussac, Queaux, Saint-Laurent-de-Jourdes, Saint-Maurice-la-Clouère, Saint-Secondin, Usson-du-Poitou, Verrières, Le Vigeant;

canton of Migné-Auxances: all municipalities;

canton of Poitiers 1: all municipalities;

canton of Poitiers 2: all municipalities;

canton of Poitiers 3: all municipalities;

canton of Poitiers 4: all municipalities;

canton of Poitiers 5: all municipalities;

canton of Vivonne: all municipalities;

canton of Vouneuil-sous-Biard: all municipalities;

Department of Deux-Sèvres

canton of Bressuire: municipality of Geay;

canton of Celles-sur-Belle: all municipalities;

canton of La Gâtine: municipalities of Aubigny, Beaulieu-sous-Parthenay, La Boissière-en-Gâtine, Chantecorps, Clavé, Coutières, Doux, La Ferrière-en-Parthenay, Fomperron, Les Forges, Gourgé, Les Groseillers, Lhoumois, Mazières-en-Gâtine, Ménigoute, Oroux, La Peyratte, Pressigny, Reffannes, Saint-Georges-de-Noisné, Saint-Germier, Saint-Lin, Saint-Marc-la-Lande, Saint-Martin-du-Fouilloux, Saint-Pardoux, Saurais, Soutiers, Thénezay, Vasles, Vausseroux, Vautebis, Verruyes, Vouhé;

canton of Melle: all municipalities;

canton of Mignon-et-Boutonne: municipalities of Asnières-en-Poitou, Brieuil-sur-Chizé, Brioux-sur-Boutonne, Chérigné, Ensigné, Juillé, Luché-sur-Brioux, Lusseray, Paizay-le-Chapt, Périgné, Secondigné-sur-Belle, Séligné, Vernoux-sur-Boutonne, Villefollet, Villiers-sur-Chizé;

canton of la Plaine Niortaise: municipalities of Brûlain, Prahecq, Saint-Martin-de-Bernegoue, Vouillé;

canton of Saint-Maixent-l'Ecole: municipalities of Augé, Azay-le-Brûlé, La Crèche, Exireuil, Nanteuil, Romans, Sainte-Eanne, Saint-Maixent-l'École, Saint-Martin-de-Saint-Maixent, Sainte-Néomaye, Saivres, Souvigné;

canton of Thouars: municipalities of Missé, Saint-Jacques-de-Thouars, Saint-Jean-de-Thouars, Thouars;

canton of Val de Thouet: municipalities of Airvault, Assais-les-Jumeaux, Availles-Thouarsais, Boussais, Brie, Brion-près-Thouet, Le Chillou, Glénay, Irais, Louin, Luzay, Maisontiers, Marnes, Oiron, Pas-de-Jeu, Pierrefitte, Saint-Cyr-la-Lande, Sainte-Gemme, Saint-Généroux, Saint-Jouin-de-Marnes, Saint-Léger-de-Montbrun, Saint-Loup-Lamairé, Saint-Martin-de-Mâcon, Saint-Martin-de-Sanzay, Saint-Varent, Taizé-Maulais, Tessonnière, Tourtenay;

Department of Charente

canton of Charente-Bonnieure: municipalities of Benest, Le Bouchage, Champagne-Mouton, Vieux-Ruffec;

canton of la Charente-Nord: municipalities of Les Adjots, Bernac, Bioussac, Brettes, La Chèvrerie, Condac, Courcôme, Empuré, La Faye, La Forêt-de-Tessé, Londigny, Longré, La Magdeleine, Montjean, Nanteuil-en-Vallée, Paizay-Naudouin-Embourie, Raix, Ruffec, Saint-Gourson, Saint-Martin-du-Clocher, Souvigné, Taizé-Aizie, Theil-Rabier, Villefagnan, Villiers-le-Roux.

5. **Link with the geographical area**

The geographical area of 'Chabichou du Poitou' corresponds to Haut-Poitou, a limestone plateau that extends to the edges of the Massif Central to the east, and to cereal- and vine-growing department of Charente to the south. The municipalities of the geographical area are mainly located east of the department of Deux-Sèvres, and west of the department of Vienne. To a lesser extent, some are located north of the department of Charente.

Haut-Poitou was formed by limestone sedimentation phases. The main soils in evidence are the result of alterations in the calcareous bedrock. The most common soil formation is '*terres de groie*'. It is a brown clay-limestone soil of varying depth. In the southern half of the geographical area, red soil known as '*à châtaigniers*' [chestnut] can also be found. This is a deep, brown clay-loam soil formed from the decalcification of the limestone substrate.

The temperate climate is subject to oceanic influences although rainfall is lower than in other parts of the Atlantic seaboard. There is plentiful sunshine with water shortages in summer that vary significantly from year to year.

The 'Chabichou du Poitou' area therefore has a range of soils offering different agricultural possibilities, allowing for a crops to be varied in space and time by crop rotation. The natural environment is conducive to the production of quality fodder and cereals.

Historically, the region of Poitou was known for goat-rearing. Production of different types of goat's cheese therefore made its mark culturally on Poitou very early on. Milk from goats was primarily intended for the production of fresh cheeses for daily household consumption. This production for own use was particularly widespread among the poorest peasants who lacked the land to raise cattle. Goat-rearing and cheese production were the preserve of women. The original pottery moulds for 'Chabichou du Poitou' were small which meant that cheese could be made with small amounts of milk.

The phylloxera outbreak in 1876 marked a turning point for local agriculture. Vines were abandoned in favour of livestock and dairy production, including cattle to make butter and goats. At that point, goat herds in Deux-Sèvres and Vienne developed considerably. As herd sizes exceeded family consumption needs, the excess cheeses produced by farms were matured and sold at local markets.

At the start of the twentieth century, production of 'Chabichou du Poitou' received a boost with the development of dairy cooperatives. Initially specialising in the milking of cattle, the cooperative movement extended to milking goats in order to produce cheese.

Today, goat's milk is produced by holdings located among extensive areas of crops thus representing variety in land use. Livestock rearers and cereal growers can act in solidarity to make best use of land and to exchange food, cereals and fodder, especially lucerne.

The mould used in making 'Chabichou du Poitou' is in the shape of a bung and bears the identity of the cheese with the inlay of the 'CdP' symbol. Producers use their special understanding of the truncated cone shape of the mould to manage the removal of the whey. Properly managed acidification, together with the three stages of draining, salting and drying are essential for correct syneresis and skin formation. This point is essential in cheese-making given the challenges of draining associated with the mould.

'Chabichou du Poitou' is in the shape of a small truncated cone known as a '*bonde*'. Patches of surface mould appear on the skin, which is sometimes slightly runny in places. The white paste is firm, the texture consistent and smooth. It has a mild but persistent flavour of goat's cheese, with a hint of bitterness and salt and occasionally nutty notes.

The climate of Haut Poitou is dryer than in other areas of the Seuil du Poitou, the broad limestone plateau located between the Armorican Massif and the Massif Central. That climate, together with the clay-limestone soils that developed as the bedrock evolved, contributed to the development of mixed crop and goat-rearing systems. Goat-rearing holdings exist among the vast areas of crops on arid lands on which goats are able to flourish. Goats are fed on a varied diet rich in fibre. This gives the milk its structure, in terms of the ratio of proteins to fats, along with a microbial ecosystem.

The goats' feed, with its significant amount of fodder and cereals, is the main source of primary yeast intake. The variety of the feed given to the goats, the quality of the fodder and supplements, and the regulation of feeding help to create the organoleptic characteristics of 'Chabichou du Poitou'. The presence of ripening flora in the milk at an early stage, from the time of maturing, explains why there is sometimes a slightly runny consistency under the skin and also accounts for the smooth texture of 'Chabichou du Poitou'.

The very acidic curds provide support for the de-acidifying yeasts. These give rise to the presence of Geotrichum, patches of mould on the skin. The mould gives the cheese its characteristic appearance and mild but persistent flavour with its hint of bitterness and salt sometimes accompanied by nutty notes, especially hazelnut.

The mould [vessel] used in making 'Chabichou du Poitou' gives the cheese its characteristic truncated cone shape, like a small bung for a barrel. This mould gives 'Chabichou du Poitou' its identity and represents a characteristic technology which determines its appearance and flavour. The minimum 10 days maturing and the refiners' know-how in controlling temperatures allow the surface flora to develop and produce the organoleptic characteristics of 'Chabichou du Poitou'.

Reference to publication of the specification

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

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-5e3ac3fc-de33-401d-a82c-b4528803ebef