OTHER ACTS

EUROPEAN COMMISSION

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2022/C 234/07)

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]).

The application for approval of this minor amendment can be consulted in the Commission's *e*Ambrosia database.

SINGLE DOCUMENT

'Roquefort'

EU No: PDO-FR-0131-AM05 – 18.2.2022

PDO (X) PGI ( )

1. **Name(s)**

'Roquefort'

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 the product to which the name in (1) applies*

'Roquefort' is a blue-veined cheese prepared and produced exclusively from raw, whole sheep's milk in accordance with fair and traditional local practices.

Before it is pressed, the raw cheese, cultured with spores of *Penicillium roqueforti*, fermented and salted and with a moist rind, contains a minimum of 52 g of fat per 100 g of dry matter and a minimum of 55 g of fat per 100 g of ripened cheese.

It is cylindrical, with a diameter of 19-20 cm and a height of 8,5-11,5 cm, and weighs 2,5-3 kg.

The paste is smooth and compact, with even green-blue veins, a very distinctive aroma with a slight scent of mould, and a fine, robust taste.

The cheese is ripened and matured for at least 90 days from the date of its manufacture.

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

The milk used comes from flocks of dairy sheep of the Lacaune breed.

([1]) OJ L 179, 19.6.2014, p. 17.

The sheep are reared in a traditional manner with a diet based on grass, fodder and cereals, of which at least three quarters by dry matter per year should come from the geographical production area.

Whatever its origin, feed purchased from outside the farm, excluding straw and custom-milled feed or equivalent but including fodder, cereal and supplementary feed, intended for the sheep and replacement lambs must not exceed, per flock and per year, an average of 200 kg of dry matter per dairy sheep present on the farm.

All of the feed, in particular the supplementary feed, does not necessarily come from the geographical area, because there is little land suitable for crops, and the climatic conditions, with frequent summer droughts, limit their production.

When grass is available, daily grazing is mandatory as soon as the weather allows.

During the stabling period, the individual daily ration comprises at least one kilogram of dry matter of hay on average across the flock.

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

All the steps, from milk production to cheese maturation, take place in the geographical area.

The cheese is ripened in the caves located in the scree of the Combalou mountain (municipality of Roquefort-sur-Soulzon), as defined by the judgment of Millau Regional Court of 12 July 1961.

After ripening, maturing takes place exclusively in the municipality of Roquefort-sur-Soulzon.

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

Cutting 'Roquefort' is permitted.

The cheese is stored prior to packing, cut, packaged, pre-packed and packed exclusively in the municipality of Roquefort-sur-Soulzon, for the following reasons:

a) In order to guarantee the integrity of 'Roquefort', taking into consideration the maturing conditions for the cheese in the municipality of Roquefort-sur-Soulzon at a minimum temperature of -5 °C, it is vital that it is cut and packaged before shipping with particular attention to maintaining the cold chain by avoiding any sudden change in temperature of the 'Roquefort' cheese, which could entail a risk of deterioration to the product.

b) Only by packaging the cheese as quickly as possible after it leaves the temperature-controlled rooms where maturing takes place are the physical and organoleptic properties of the 'Roquefort' preserved from ripening and maturing until the cheese reaches the consumer. In order to achieve this aim, the packaging facilities are located in the same municipality as the temperature-controlled rooms. 'Roquefort' cheese is a fragile product which ripens and matures very slowly in the dark. Once it is ripened, matured and therefore ready for consumption, the cheese can withstand only limited handling by staff with specific knowledge of the product to package it as quickly as possible, in order to prevent a risk of dehydration, oxidation or the appearance of abnormal colouring.

c) In order to guarantee the microbiological safety of 'Roquefort' until it reaches the consumer, it is important that the cheese can be traced and checked throughout the cutting, packaging, pre-packing and packing stages to the final product ready for the consumer using the identification mark for each production batch (marked on the top of the cheese). These steps require specific know-how and have a direct effect on the quality of this raw-milk cheese.

The rules on cutting and packaging set out above do not apply to shops which cut cheese at the request of consumers or cut/package cheese for direct sale within the meaning of Regulation (EU) No 1169/2011 of 25 October 2011.

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

Alongside the mandatory particulars laid down by the rules on labelling and presentation of foodstuffs, the packaging of 'Roquefort' cheeses, marketed whole or cut, bears the following:

— the name of the designation of origin 'Roquefort' written in characters at least two-thirds the size of the largest characters on the label;

— in the same field of vision, the European Union PDO symbol.

This information also features on the crates or other packaging containing the cheeses.

The label also bears the applicant group's shared trademark, known as the 'Brebis Rouge' [red sheep]. On labels where the PDO symbol is shown in colour, the shared trademark is also in colour; on labels where the PDO symbol is shown in black and white or negative, the shared trademark is also in black and white or negative.

Except for this shared trademark and other special trading or manufacturing marks or corporate names or symbols, it is not permitted to qualify the name 'Roquefort' or add any other words to it on the labelling, advertising, communication, invoices or commercial documents.

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

Department of Aude:

Municipalities of Belpech*, Brousses-et-Villaret, Castans, Caudebronde, Cenne-Monestiés, Cuxac-Cabardès, Fanjeaux*, Fontiers-Cabardès, Fraisse-Cabardès, Labastide-Esparbairenque, Lacombe, Laprade, Lespinassière, Les Martys, Mas-Cabardès, Mayreville, Miraval-Cabardès, Montolieu, Pradelles-Cabardès, Roquefère, Saint-Denis, Saissac, La Tourette-Cabardès, Verdun-en-Lauragais, Villardonnel, Villemagne.

Department of Aveyron:

Cantons of Causse-Comtal, Causses-Rougiers, Ceor-Ségala, Millau-1, Millau-2, Monts du Réquistanais, Nord-Lévezou, Raspes et Lévezou, Rodez-2, Rodez-Onet, Vallon, Saint-Affrique, Tarn and Causses.

Municipalities of Les Albres, Anglars-Saint-Félix, Asprières, Auzits, Le Bas Ségala, Belcastel, Bertholène, Bessuéjouls, Bor-et-Bar, Bournazel, Brandonnet, La Capelle-Bleys, Castelmary, Castelnau-de-Mandailles*, Compolibat, Conques-en-Rouergue*, Crespin, Drulhe, Escandolières, Espalion, La Fouillade, Gaillac-d'Aveyron, Galgan, Goutrens, Laissac-Sévérac l'Église, Lanuéjouls, Lassouts, Lescure-Jaoul, Lugan, Lunac, Maleville, Mayran, Millau, Montbazens, Morlhon-le-Haut, Najac, Palmas d'Aveyron, Peyrusse-le-Roc, Pierrefiche, Pomayrols, Prades-d'Aubrac*, Prévinquières, Privezac, Rieupeyroux, Rignac, Rodez, Roussennac, Saint-André-de-Najac, Saint-Côme-d'Olt, Saint Geniez d'Olt et d'Aubrac, Sainte-Eulalie-d'Olt, La Salvetat-Peyralès, Sanvensa, Sébrazac, Sonnac, Tayrac, Valzergues, Vaureilles, Villecomtal, Vimenet.

Department of Gard:

Municipalities of Alzon, Blandas, Campestre-et-Luc, Causse-Bégon, Dourbies, Lanuéjols, Montdardier, Revens, Rogues, Saint-Sauveur-Camprieu, Trèves, Vissec.

Department of Hérault:

Municipalities of Les Aires, Avène, Bédarieux, Le Bousquet-d'Orb, Brenas, Cambon-et-Salvergues, Camplong, Carlencas-et-Levas, Cassagnoles, Castanet-le-Haut, Le Caylar, Ceilhes-et-Rocozels, Colombières-sur-Orb, Combes, Courniou, Le Cros, Dio-et-Valquières, Ferrals-les-Montagnes, Fraisse-sur-Agout, Graissessac, Hérépian, Joncels, Lamalou-les-Bains, Lauroux, Lavalette, Liausson, Lodève, Lunas, Mérifons, Mons, Mourèze, Octon, Olargues, Olmet-et-Villecun, Pégairolles-de-l'Escalette, Pézènes-les-Mines, Les Plans, Le Poujol-sur-Orb, Le Pradal, Prémian, Le Puech, Riols, Les Rives, Romiguières, Roqueredonde, Rosis, Saint-Étienne-d'Albagnan, Saint-Étienne-Estréchoux, Saint-Félix-de-l'Héras, Saint-Geniès-de-Varensal, Saint-Gervais-sur-Mare, Saint-Julien, Saint-Martin-de-l'Arçon, Saint-Maurice-Navacelles, Saint-Michel, Saint-Pierre-de-la-Fage, Saint-Pons-de-Thomières, Saint-Vincent-d'Olargues, Salasc, La Salvetat-sur-Agout, Sorbs, Le Soulié, Taussac-la-Billière, La Tour-sur-Orb, La Vacquerie-et-Saint-Martin-de-Castries, Valmascle, Verreries-de-Moussans, Vieussan, Villemagne-l'Argentière.

Department of Lozère:

Canton of Chirac.

Municipalities of Allenc, Badaroux, Banassac-Canilhac, Les Bondons, Brenoux, La Canourgue, Cans et Cévennes*, Chadenet, Chanac, Florac Trois Rivières*, Fraissinet-de-Fourques, Gatuzières, Gorges du Tarn Causses, Les Hermaux, Hures-la-Parade, Ispagnac, Lachamp-Ribennes*, Lanuéjols, Laval-du-Tarn, La Malène, Marvejols, Mas-Saint-Chély, Massegros Causses Gorges, Mende, Meyrueis, Monts-de-Randon*, Le Rozier, Saint-Bauzile, Saint-Étienne-du-Valdonnez, Saint-Pierre-de-Nogaret, Saint-Pierre-des-Tripiers, Saint-Saturnin, Sainte-Hélène, La Tieule, Trélans, Vebron.

Department of Tarn:

Cantons of Carmaux-1 Le Ségala, Les Hautes Terres d'Oc, Mazamet-1, Mazamet-2 Vallée du Thoré, La Montagne noire.

Municipalities of Alban, Amarens*, Ambialet, Arifat, Arthès*, Bellegarde-Marsal*, Bernac*, Brousse, Burlats, Cagnac-les-Mines, Carmaux, Castanet, Castelnau-de-Lévis*, Castres, Cestayrols*, Cordes-sur-Ciel*, Curvalle, Dénat*, Fauch, Le Fraysse, Le Garric, Graulhet*, Labessière-Candeil, Lacapelle-Ségalar, Laparrouquial, Lasgraisses*, Lautrec, Lempaut*, Lescure-d'Albigeois, Lombers, Mailhoc*, Massals, Mazamet, Miolles, Monestiés, Montfa, Montirat, Montredon-Labessonnié, Mont-Roc, Mouzens*, Mouzieys-Panens*, Navès*, Paulinet, Peyregoux*, Poulan-Pouzols, Pratviel*, Puéchoursi*, Puylaurens*, Rayssac, Réalmont, Roquecourbe, Rouffiac, Saint-André, Saint-Christophe, Saint-Jean-de-Vals, Saint-Julien-du-Puy, Saint-Marcel-Campes, Saint-Martin-Laguépie, Saint-Salvy-de-la-Balme, Sainte-Croix, Salles, Le Ségur, Sieurac, Soual, Souel*, Técou*, Teillet, Terre-de-Bancalié, Trévien, Vénès, Villefranche-d'Albigeois, Viviers-lès-Montagnes.

* Part of the municipality.

5. **Link with the geographical area**

'Roquefort' is made from raw whole milk from Lacaune sheep, which are perfectly adapted to the environmental conditions in the geographical area. The ripening cellars built in the scree on which the eponymous village rests provide the essential conditions to allow *Penicillium roqueforti* to develop in the cheese, giving it its characteristic flavour. The subsequent slow maturation stage ensures the product develops until it has a smooth texture and optimal organoleptic characteristics.

The geographical area corresponds to parts of the southern Massif Central, piedmont and mountain valleys. The climate, characterised by an altitude higher than 400 m, is at the confluence of Mediterranean and Atlantic influences. This means long winters that impede the start of vegetation growth in the spring, and summer droughts, often exacerbated by low water reserves in the soil. As a result of the geological substrates from the Hercynian orogeny or limestone deposits from the Mesozoic Era, combined with erosion, the topography is often undulating and the soils are stony. The geographical area includes pasture land with grazing and areas of grassland. The small amount of land suitable for crops is used for temporary grassland and cereals for own consumption.

The ripening cellars for 'Roquefort', located within the village of Roquefort-sur-Soulzon, are entirely cut into the scree in the foothills of the calcareous cliffs of Combalou, which over the centuries have been the site of fractures and collapses. Through the cracks in the scree, genuine natural chimneys, called 'fleurines', bring a current of fresh, damp air of varying strength. The fleurines serve as a huge generator of damp, cold air, following the fluctuations in the outdoor temperature and atmospheric pressure. The air that enters the ground is cooled by the cool walls of the north-east facing cliffs; it descends towards the bottom of the scree and picks up moisture as it comes into contact with the underground reservoir. The fleurines therefore create, balance out and maintain a special natural micro-climate in the caves, where *Penicillium roqueforti* develops.

'Roquefort' has a long history. A reference to it from 1070 can be found in the cartulary of the Abbaye de Conques, in Aveyron. In 1666 a decree of the Parliament of Toulouse confirmed all the royal privileges granted since Charles VI to protect 'Roquefort' and granted the inhabitants of Roquefort-sur-Soulzon the exclusive right to ripen 'Roquefort' cheese. In the 18th century, 'Roquefort' was declared the 'king of cheeses' by Diderot and d'Alembert. Subsequently, numerous judgments limited the ripening area for 'Roquefort' to the scree of the Combalou. On 26 July 1925 the French Parliament passed a law making 'Roquefort' the first cheese to be recognised with an *appellation d'origine*.

The rearing system in the geographical area is characteristic of 'Roquefort'. It is based on the farming of sheep of the breed Lacaune and the use of fodder from close to the farm, without a system of transhumance. The Lacaune is particularly well adapted to its environment. Its woolly fleece, concentrated on its back, provides protection from the sun during the summer and helps the sheep cope with the heat. Its hooves are adapted to stony soil. During the grazing season, it is therefore able to draw maximum benefit from the vegetation in the geographical area, which is often low in nutrients. The work on genetic selection undertaken in the geographical area for decades has made the Lacaune into a sheep recognised for its milk-producing qualities. The sheep are reared in a traditional manner with a diet based on the grazing land and permanent and temporary grassland in the geographical area, which are used for grazing and for the cultivation of fodder. There are restrictions on purchasing feed from outside the farm.

The manufacture of 'Roquefort' employs specific know-how. The cheese is made from raw, whole milk. The powders and cultures of *Penicillium roqueforti* used to seed the cheese are prepared from traditional strains found in the micro-climate of the natural caves in the municipality of Roquefort-sur-Soulzon. The cheese is drained without pressing. Pricking is performed in order to aerate the cheese. The 'Roquefort' is then ripened in the cellars located in the scree of the Combalou mountain, which are naturally ventilated with fresh, damp air, for the length of time necessary for the good development of *Penicillium roqueforti*. It is then wrapped in protective packaging to slow the growth of *Penicillium roqueforti* and continues to develop through slow maturation.

'Roquefort' is a blue-veined cheese produced exclusively from raw, whole sheep's milk and ripened and matured for at least 90 days from the date of its manufacture.

The paste is smooth, with even green-blue veins, a very distinctive aroma with a slight scent of mould, and a fine, robust taste.

The use of the Lacaune breed, the traditional system of rearing and the feed based on the resources in the geographical area influence the composition of the sheep's milk, in particular the fatty acids, which carry the flavours. This milk, used raw, contributes to the particular aroma of 'Roquefort', which is brought to the fore during ripening and maturing by *Penicillium roqueforti*.

The manufacture of 'Roquefort' from raw, whole milk requires the cheesemaker to demonstrate flexibility. The know-how applied during production, such as draining without pressing, which creates the regular openings in the paste, and pricking, which allows air to penetrate, are essential to the development of *Penicillium roqueforti* during ripening, producing a paste with evenly distributed veining.

The ripening cellars built in the scree of the Combalou mountain, ventilated by 'fleurines', offer natural physical and biological conditions that are particularly conducive to the ripening of 'Roquefort'. In this special climate, *Penicillium roqueforti* enjoys an environment very favourable to its development. It multiplies in the cheese, transforms the paste, colours it green-blue and gives it all its flavour.

The slow maturing that follows ripening develops the smooth texture of the 'Roquefort' paste and, at the end of a minimum period of 90 days, its very distinctive aroma with a slight scent of mould is fully developed.

Reference to publication of the specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-ce7087ff-374d-4ef9-bb80-df1367047144