

**Publication of an application for registration pursuant to the second subparagraph of Article 8 (1) of Regulation (EEC) No 2082/92 on certificates of specific character**

(97/C 21/08)

This publication confers the right to object to the application pursuant to Articles 8 and 9 of the abovementioned Regulation. Any objection to the application must be submitted via the competent authority in the Member State concerned within a time limit of five months from the date of this publication. Supporting arguments for publication are set out below, in particular under 5 (a), (b) and (c), and are considered to justify the application within the meaning of Regulation (EEC) No 2082/92.

**APPLICATION FOR REGISTRATION OF A SPECIFIC PRODUCT**

**COUNCIL REGULATION (EEC) No 2082/92**

**National application No: 1**

**1. Competent authority (author of message)**

Name: S.G. del Instituto Nacional de Denominaciones de Origen  
Dirección General de Política Alimentaria  
Secretaría General de Alimentación del Ministerio de Agricultura, Pesca y Alimentación  
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E-28020 Madrid  
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**2. Applicant group**

Name: Asociación nacional de productores de leche certificada  
Address: Modesto Lafuente, 63, 5º B,  
E-28003 Madrid  
Composition: producer/processor (x) other ( )

**3. Name of product**

Leche certificada de granja ('certified farmhouse milk')

**4. Type of product**

Category 1.4. Other animal products

**5. Summary of product specification**

*(a) Name of product*

Leche certificada de granja ('certified farmhouse milk')

*(b) Specific production or manufacturing method*

'Leche certificada de granja' is produced by pure-bred dairy cattle registered in the relevant herd-book on an attested dairy farm or a farm with equivalent health status.

Processing, which can involve no more than pasteurization and packaging, is carried out on the farm, the milk passing continuously through a closed circuit. The farm processes only its own production. Depending on the processing carried out, the final product is either 'Leche certificada de granja pasterizada' (certified pasteurized farmhouse milk) or 'Leche certificada de granja cruda' (certified raw farmhouse milk).

(c) *Traditional character*

The First International Congress on the Adulteration of Food held in Geneva in 1908 defined milk as the whole product of the complete and uninterrupted milking of a healthy, well-fed, vigorous dairy cow and stipulated that it must be collected hygienically and must not contain colostrum.

Rules were laid down in Spain on certified milk in a Joint Order of the Minister of Agriculture and the Minister of Trade adopted on 31 July 1952. Those rules remain in force today, with slight amendments, for the most part required by necessary technical innovations.

(d) *Description of the product*

*Organoleptic characteristics:* uniform white or slightly yellowish colour. Characteristic smell and flavour (which can bring to mind the animal from which it comes).

*Physico-chemical characteristics:* Fat content: 3,5 % minimum by weight. Freezing point:  $-0,52^{\circ}\text{C}$  maximum. Protein content: 3,2 % minimum by weight. Lactose: 4,2 % minimum by weight. Ash content: 0,65 % minimum by weight. Acidity: 0,19 g per 100 ml of milk maximum expressed as lactic acid. Macroscopic impurities: 0 on the scale of impurities. Total absence of antiseptic and antibiotic residues.

*Microbiological characteristics:* Certified raw farmhouse milk intended for direct consumption or for the production of certified pasteurized farmhouse milk: microbial reductase test with methylene blue: more than five hours. Germ count at  $30^{\circ}\text{C}$  ( $\pm 1^{\circ}\text{C}$ ): 50 000 per ml maximum. Somatic cell count: 200 000 per ml maximum.

Certified pasteurized farmhouse milk: Germ count at  $30^{\circ}\text{C}$  ( $\pm 1^{\circ}\text{C}$ ): 30 000 per ml maximum.

*Presentation:* The milk must be packaged in approved containers of plastic, glass or cardboard containing no aluminium, with an automatically sealing closing-label bearing, in a clear and indelible form, the best-before or sell-by date. The containers must comply with Community rules on materials and objects intended to come into contact with foodstuffs.

(e) *Minimum requirements and inspection procedures*

Controls are carried out by the Asociación Nacional de Productores de leche certificada, whose inspectors will be approved by the Ministry of Agriculture, Fisheries and Food. The analysis of samples will be carried out by official laboratories or officially recognized private laboratories. The quantity of milk produced by each animal will be determined as will all the criteria for the specific characteristics of the product. Inspection will be monthly, the first inspection being carried out between 5 and 37 days after calving with an interval of between 26 and 30 days between inspections.

6. Request for reservation pursuant to Article 13 (2):

Yes

EC-No: S/ES/00003/960524

Date of receipt of the full application: 31 October 1996