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## Information and Notices

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<sup>(1)</sup> Text with EEA relevance

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## IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND  
AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

20 January 2016

(2016/C 20/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0907	CAD	Canadian dollar	1,5965
JPY	Japanese yen	127,28	HKD	Hong Kong dollar	8,5366
DKK	Danish krone	7,4638	NZD	New Zealand dollar	1,7134
GBP	Pound sterling	0,77000	SGD	Singapore dollar	1,5697
SEK	Swedish krona	9,3431	KRW	South Korean won	1 326,46
CHF	Swiss franc	1,0932	ZAR	South African rand	18,2896
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,1768
NOK	Norwegian krone	9,6650	HRK	Croatian kuna	7,6670
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 228,20
CZK	Czech koruna	27,042	MYR	Malaysian ringgit	4,7936
HUF	Hungarian forint	314,76	PHP	Philippine peso	52,219
PLN	Polish zloty	4,4702	RUB	Russian rouble	88,2005
RON	Romanian leu	4,5326	THB	Thai baht	39,582
TRY	Turkish lira	3,3307	BRL	Brazilian real	4,4559
AUD	Australian dollar	1,5916	MXN	Mexican peso	20,0427
			INR	Indian rupee	74,1627

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.7818 — McKesson/UDG Healthcare (pharmaceutical wholesale and associated businesses))**

(Text with EEA relevance)

(2016/C 20/02)

1. On 14 January 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004<sup>(1)</sup> by which McKesson Deutschland GmbH & Co KGaA, an entity ultimately owned by the McKesson Corporation ('McKesson', United States) acquires certain businesses ('the Target') from UDG Healthcare plc ('UDG', Ireland), by way of purchase of shares.
2. The business activities of the undertakings concerned are:
  - McKesson operates in the distribution and delivery of: ethicals and branded pharmaceuticals and medical equipment; medical supply products; and the delivery of healthcare information technology to healthcare organisations.
  - UDG is a provider of sales and marketing services, wholesaling, medical equipment, packaging and specialist healthcare delivery services.
  - The Target includes UDG's pharmaceutical wholesaling business in Ireland and the UK (comprising the United Drug Supply Chain Services business and the United Drug Sangers business); TCP, a healthcare services provider in Ireland; and MASTA, a travel healthcare business in the UK.
3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.
4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7818 — McKesson/UDG Healthcare (pharmaceutical wholesale and associated businesses), to the following address:

European Commission  
Directorate-General for Competition  
Merger Registry  
1049 Bruxelles/Brussel  
BELGIQUE/BELGIË

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

## 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**

(2016/C 20/03)

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 <sup>(1)</sup>.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

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

**‘QUESO TETILLA’/‘QUEIXO TETILLA’**

**EU No: ES-PDO-0117-01232 — 21.5.2014**

**PDO (X) PGI ( )**

**1. Applicant group and legitimate interest**

Regulatory Council for the protected designation of origin:

‘QUESO TETILLA’/‘QUEIXO TETILLA’

The applicant group has a legitimate interest in requesting this amendment to the specification in its capacity as the management body of the PDO, by virtue of Article 4 of the Regulation on the Designation of Origin ‘Queso Tetilla’, and the regulatory body of the PDO, by virtue of Article 12 of Law 2/2005 of 18 February 2005 on the promotion and defence of food quality in Galicia. All producers and manufacturers of the PDO are members of the group.

**2. Member State or Third Country**

Spain

**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 (cutting)

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

—  Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

—  Amendment to product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

## 5. Amendment(s)

The main reasons for making these changes can be summarised as follows:

- Socioeconomic changes in the management of the raw material. These resulted, *inter alia*, in the appearance of a new figure in the production chain, the milk buyer, who may act as an intermediary in the sale of milk by livestock farms to cheesemakers.
- Changes related to the improvement of the quality of the protected product and developments in production techniques. These changes concern matters such as determining the maturation period and the best-before date.

The following changes are introduced under the different headings of the specification:

### 5.1. Name of product

The name in the Galician language ('Queixo Tetilla') is added alongside the name in Spanish, since both are habitually used to refer to this product.

### 5.2. Description of product:

The following paragraphs are amended:

- Shape: because of a transcription error, the current text reads 'conical, convexo-conical', when it should read 'conical, concave-convex'.
- Percentage of proteins: this has been deleted as it has been found not to be a decisive factor in characterising the product. The milk used to make 'Queso Tetilla'/'Queixo Tetilla' is non-standardised whole milk, as a result of which the composition of the milk is subject to natural fluctuations (e.g. in its protein content) depending on the cows' diet, the season, the weather, etc., but this does not affect the characteristics of the product covered by the PDO. It was therefore decided to delete this parameter from the specification.
- Percentage of dry extract: the percentage currently laid down is 'from 45 % to 50 %'. Following the amendment, there will be only a minimum value of 45 %, because the creaminess of the cheese is better defined by the introduction of the new parameter 'percentage of the fat-free matter', which measures the ratio between the dry matter and the fat content of the cheese.
- Water content expressed as a percentage of the fat-free matter: this is a new parameter, not currently included, and must be between 66 % and 72 %. This parameter expresses the relationship between the dry matter and the fat content of the cheese, which influences the quality of the product, being a measurement of its creaminess.

### 5.3. Proof of origin

A Register of Buyers is introduced to improve control of product traceability.

There have traditionally been two types of operator involved in the production of these cheeses: the livestock farmers, who produce the raw material, and the cheesemakers, who turn it into the protected product. Today, not all cheesemakers obtain the raw material directly from the livestock holdings, but may obtain it through what are known as 'milk buyers', who act as collection centres for milk from livestock farms in the geographical area and supply the processing industry.

### 5.4. Method of production

The following changes are made to the technical details of the manufacturing process:

- Coagulation: the text concerning the coagulation enzymes used is amended. The rules on coagulation are also amended (time and temperature). The current rules provide for temperatures between 28 °C and 32 °C and times of not less than 20 minutes and not more than 40 minutes. With the proposed amendment, the permitted temperature range is from 30 °C to 34 °C and the time is also increased, to a minimum of 30 minutes and a maximum of 60 minutes.

The reason for this change is that advances have allowed the production of industrial rennets with a high chymosin content, such rennets now having a composition similar to the natural composition of animal rennet extract or an even higher chymosin content.

In addition, in recent years, the quality of the milk has improved and it is now less acidic. This has meant that the temperature and length of coagulation have had to be increased to achieve the correct texture.

- Draining (of the curd): this procedure — already carried out but omitted from the specification — is added; it simply involves removing the whey released by the curd grains when cut.
- Washing (of the curd): the wording is amended to describe the procedure in greater detail and to specify that it is optional. Experience gained over the years has shown that this stage of the procedure may not be necessary.
- Reheating (of the curd): the current rules erroneously include this procedure, which consists of ‘washing the curd with water at a temperature two degrees warmer than the coagulation temperature’. This is not, strictly speaking, reheating and so this is deleted, leaving washing of the curd to the judgment of the cheesemaker, as referred to above.
- Pressing: the text is amended from ‘for a minimum of three hours’ to the less specific ‘for the time necessary’, based on the know-how of the cheesemaker.  
There is no need to set a minimum pressing time because this depends on a number of variables, such as the technology used, the room temperature, the time of year, the development of the pH, etc.
- Salting: the wording is amended. The text previously read: ‘In brine with a concentration of between 17 and 18 degrees Baumé, with a maximum immersion time of 24 hours’. As amended, it reads as follows: ‘As required to achieve the specific characteristics of the product, with a maximum immersion time of 24 hours. In a vat and/or in brine’.

The reasons are the same as in the previous point.

- Maturation: the minimum maturation time is increased by one day (from seven to eight days). This is to ensure consistent product quality. This slight increase in the minimum maturation time does not alter the characteristics of the product, in particular because this is a minimum time and prior to the amendment maturation could still take eight days or more. The increase ensures a better-quality product.

In addition, the best-before date, currently 60 days from the date of preparation for dispatch, is amended. Following the amendment, there are two best-before dates depending on the weight of the cheeses: no more than 60 days for cheeses weighing 0,5 kg to 0,7 kg and no more than 90 days for cheeses weighing more than 0,7 kg. In both cases, the date is calculated from the date of production.

Firstly, the reference date for the calculation is now the date of production. This is more appropriate, since cheeses start to ‘mature’ from the time they are produced, which is the point from which the optimum time for consumption must be calculated, rather than from the date on which they are prepared for dispatch.

Secondly, no longer is a specific number of days laid down but rather maximum time limits of 60 and 90 days depending on the weight, which is more appropriate, since producers are free to choose a shorter best-before date if they consider this to be appropriate.

Finally, for cheeses weighing more than 0,7 kg, the period is increased to 90 days, given that cheeses of this size are at their peak when consumed during that period.

### 5.5. Labelling

It is stipulated that the protected name may be used on the product labelling in either Spanish (‘Queso Tetilla’) or Galician (‘Queixo Tetilla’) without distinction, in accordance with the Register.

### 5.6. Other (cutting)

Self-service outlets are given the option of cutting the cheese in half at the point of sale, subject to certain conditions.

‘Queso Tetilla’ is sold without packaging, its rind acting as a natural protective covering. When the cheese is cut, one side of the resulting portions loses its natural protective covering. Therefore, in order to facilitate the marketing of portions of ‘Queso Tetilla’ in self-service outlets, cheeses weighing more than 0,7 kg may be cut in retail establishments and placed on sale in a transparent food-grade film.

In such cases, the cheeses may only be cut in half, so that they keep the specific shape that the consumer recognises as being characteristic of them.

Cheeses weighing less than 0,7 kg must be placed on sale whole.

SINGLE DOCUMENT

**‘QUESO TETILLA’/‘QUEIXO TETILLA’**

**EU No: ES-PDO-0117-01232 — 21.5.2014**

**PDO (X) PGI ( )**

**1. Name**

‘Queso Tetilla’/‘Queixo Tetilla’

**2. Member State or Third Country**

Spain

**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**

Cheese made from milk of cows of the Rubia Gallega, Friesian or Brown Alpine breeds or their crosses by means of a process comprising coagulation, cutting, draining and (optionally) washing the curd, moulding, pressing, salting and maturation and that has the following characteristics:

Physical characteristics:

— Shape: conical, concave-convex.

— Weight: 0,50 kg to 1,5 kg.

— Dimensions: the height is greater than the radius of the base and less than the diameter. Maximum: 150 mm (height and diameter of the base). Minimum: 90 mm (height and diameter of the base).

Organoleptic characteristics:

— Rind: noticeable, thin and elastic, less than 3 mm thick, straw yellow in colour, natural and without mould. The cheese may be put up for sale with a transparent, colourless slimicide.

— Paste: uniform, soft, creamy and without holes or with a few small, regularly distributed holes; yellowish ivory in colour.

— Smell: mild, slightly acidic and reminiscent of the milk from which it comes.

— Flavour and aroma: milky, buttery, slightly acidic and slightly salty.

Physico-chemical characteristics:

— Percentage of fat in dry matter: minimum of 45 %.

— Percentage of dry matter: minimum of 45 %.

— pH: from 5,0 to 5,5.

— Water content expressed as a percentage of the fat-free matter (measured between 8 and 15 days after production): from 66 % to 72 %.

‘Queso Tetilla’ is a traditional non-geographical name that refers to the unique shape of the cheese, that of a female breast, with the physical characteristics described under this point.



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

- (a) Feed: grassland and forage crops in the production area are an important constituent of the cows' diet. An important role is also played by extensive grasslands (pasture land and pasture with bushes), where the animals graze freely when conditions permit.

Concentrated feed of vegetable origin is used as a supplement to cover the cows' energy requirements. As far as possible, the raw materials from which it is produced originate in the defined geographical area.

- (b) Raw materials: 'Queso Tetilla' is made from cow's milk; animal rennet or other coagulating enzymes expressly authorised for the production of this cheese; lactic fermenting agents: *Lactococcus lactis* subsp. *lactis*, *Lactococcus lactis* subsp. *cremoris* and any such agents that do not alter the characteristics of the protected cheese and that are expressly authorised for the production of cheese covered by this Protected Designation of Origin; salt and, optionally, calcium chloride. Authorisations are granted by the competent authority at the request of the applicant group. The competent authority may authorise the use of new coagulating enzymes and lactic fermenting agents after verifying that the resulting cheese has the characteristics specific to 'Queso Tetilla'.

The cheese is made from whole natural milk of cows of the Rubia Gallega, Friesian or Brown Alpine breeds or their crosses on holdings within the defined geographical area.

The milk must contain neither colostrum nor preservatives. No procedures to standardise the milk or processes that change its initial composition are permitted.

It may not be mixed with milk not obtained from registered holdings or milk from breeds other than those specified in the Specification.

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

Production of the milk, the preliminary operations to which it is subject and the production and maturation of the cheese must take place within the geographical area defined in point 4. All steps in production must therefore take place within the defined geographical area.

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

'Queso Tetilla' may be marketed only if the exterior of the rind shows the natural characteristics acquired during maturation.

The rind provides the cheese with a natural protective covering. The cheese is therefore sold without artificial packaging. However, 'Queso Tetilla' may be packaged provided that the packaging is such that it does not affect any of the physical, organoleptic or physico-chemical characteristics described in point 3.2, subject to verification by the Inspection Body that this is the case and subsequent authorisation of the packaging.

In addition, the cheese may be covered with a transparent, colourless slimicide.

'Queso Tetilla' is dispatched by the cheesemakers whole. Cheeses weighing more than 0,7 kg may also be placed on sale in self-service outlets in halves, in which case the cheeses must bear two secondary labels, one on each side of the product, and two sets of all the other elements guaranteeing the authenticity of the product, so that, after cutting, both halves retain their identifying particulars.

Where the cheeses are to be sold in halves, since one of the faces of the half cheeses will lose the natural protective covering provided by the rind, the cheeses must be cut at the point of sale to the final consumer and the halves may be covered with a transparent food-grade film.

Cutting at the point of sale ensures that the product is displayed for sale in the artificial packaging (the film) for the shortest time possible and therefore the quality of the product is not affected.

The cheese may only be cut in half, since this preserves the unique shape of the cheese, that of a female breast, which is recognised by the consumer.

However, irrespective of its weight, 'Queso Tetilla' may be cut into portions of any size in retail outlets provided that cutting takes place in front of the consumer at the time of sale.

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

Cheeses with the Protected Designation of Origin 'Queso Tetilla' bear the specific label of the designation (secondary label), guaranteeing the product's authenticity. The secondary label of each cheese bears a unique alphanumeric serial number and the logo of the Protected Designation of Origin 'Queso Tetilla', which is shown below:



In addition, the commercial labels of each producer prominently bear the words 'Denominación de Origen Protegida' and 'Queso Tetilla' or 'Queixo Tetilla' and the European Protected Designation of Origin logo.

In order to guarantee the product's authenticity and ensure traceability, the secondary guarantee labels and the commercial labels bearing the reference to the Protected Designation of Origin 'Queso Tetilla' are affixed to the product at the producers' premises and in such a way as to prevent their re-use.

As set out in point 3.5, cheeses intended for sale in halves bear two secondary labels, one on each side of the product, and two sets of all the other elements guaranteeing the authenticity of the product, so that, after cutting, both halves retain their identifying particulars.

## 4. Concise definition of the geographical area

The milk and the cheeses covered by the Protected Designation of Origin 'Queso Tetilla' are produced throughout the whole of the Autonomous Community of Galicia.

## 5. Link with the geographical area

### — Specificity of the geographical area

Galicia is characterised by low mountain terrain and an extensive river system. This mountain terrain and the prevailing Atlantic climate (marked by abundant rainfall) favour the development of pasture (both natural and cultivated) and high yields for forage and other crops. The high productivity obtained from the land allows intense livestock farming and, as a consequence, a large dairy products sector.

The human factor should also be stressed, both in milk production, based on family farms and still using traditional methods, and in cheesemaking, where age-old practices are used, although adapted to technological progress and statutory hygiene and food safety requirements.

### — Specificity of the product

Of the wide range of products that represent Galician gastronomy, 'Queso Tetilla' is one of those most identified with the region.

It is a soft cheese whose main organoleptic characteristics are its creaminess, its mild, milky smell, its mild, slightly acidic and slightly salty taste and its milky, buttery aroma, characteristics that together are reminiscent of the milk from which the cheese is produced. The cheese is highly soluble and easily digested.

Finally, a characteristic feature of the cheese is its unique shape, that of a female breast, from which it gets its name and which allows consumers to distinguish 'Queso Tetilla' on sight from other cheeses.

### — Causal link between the geographical area and the characteristics of the product

The geographical environment is ideal for the growth of extensive, top-quality pasture, the use of which has intensified over the past two decades. The significant quantity of this forage in the diet of Galician dairy herds and the plant species that form part of that diet (with a significant percentage of leguminous plants) affect the composition of the milk and the organoleptic and nutritional characteristics of the matured cheese, in particular its creaminess and the colour of the paste and the rind.

In addition, the milk is produced on family farms using rational stock-farming methods. The characteristics of these farms make the milk produced on them ideal for making this cheese.

The traditional production method, in which the know-how of the region's producers, with their long experience of making this cheese, plays a decisive role, and which involves a short maturation period, gives the cheese its characteristic creaminess and mild taste.

Lastly, the unique shape of the cheese, that of a female breast, which the cheese acquires during moulding and pressing, is immediately recognised by consumers, who associate it directly with its origin in Galicia, where this exceptional cheese has exclusively been made since before the first written references to it in the 18th century. Subsequently, from the 19th century, written references to the cheese become common, both in general texts and in more specific scientific and technical works and texts on gastronomy. Of particular note, in view of its international nature, is the reference in *O'Shea's Guide to Spain and Portugal*, published in London in 1889, which strongly recommends that travellers try the 'unique Galician cheese, "queso de teta", a typical product of Galician gastronomy'.

**Publication reference of the specification**

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

[http://medioruralemar.xunta.es/fileadmin/uploads/media/Queso\\_Tetilla\\_Pliego\\_condiciones\\_Septiembre\\_2015.pdf](http://medioruralemar.xunta.es/fileadmin/uploads/media/Queso_Tetilla_Pliego_condiciones_Septiembre_2015.pdf)

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**Publication of an 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**

(2016/C 20/04)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 <sup>(1)</sup>.

SINGLE DOCUMENT

**‘ALLGÄUER SENNALPKÄSE’**

**EU No: DE-PDO-0005-0897-11.10.2011**

**PDO (X) PGI ( )**

**1. Name(s)**

‘Allgäuer Sennalpkäse’

**2. Member State or Third Country**

Germany

**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**

‘Allgäuer Sennalpkäse’ is a hard cheese with a long shelf life, which is produced using traditional, artisanal methods directly on the ‘Sennalpen’ (Alpine summer dairy farms) in the Allgäu from natural unpasteurised cows’ milk and processed by hand. It is a typical product of Alpine farming in the Allgäu.

‘Allgäuer Sennalpkäse’ is a cylindrical hard cheese, produced in rounds of between 5-35 kg in weight and 30-70 cm in diameter, with a height of up to 15 cm.

The rind is dried and yellowy-orange to brown in colour. The cheese is firm to supple in texture and typically has a modest distribution of pea-sized holes. Its colour is ivory to yellowish.

Rounds weighing 5-15 kg may be cut and sold as young ‘Allgäuer Sennalpkäse’ after they have been matured for three months. The dry matter content of young ‘Allgäuer Sennalpkäse’ is at least 55 %, while the fat content in the dry matter may not be less than 45 %. Young ‘Allgäuer Sennalpkäse’ has a mild nutty taste, a delicate aroma, and a soft texture in the mouth.

Sennalpkäse weighing over 15 kg is matured for at least four months. The dry matter content of aged ‘Allgäuer Sennalpkäse’ must be at least 62 %, while the fat content in the dry matter is at least 45 %. It has a spicy and nutty taste, and may also be slightly smoky in some cases.

As ‘Allgäuer Sennalpkäse’ ages, it becomes more piquant and robust in flavour and firmer in texture, with a more developed aroma, and more intense taste, smell and colour.

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

Feed

During the production period of ‘Allgäuer Sennalpkäse’, at least 60 % of the cows’ feed must come from the production area.

Since ‘Allgäuer Sennalpkäse’ is only produced during the grazing season from May to October (180 days) in the Alps, grazing on the mountain pastures is the main source of feed for the cows. They must graze on the Alps for at least 80 days. They may not be driven back to their farms or down to pastures in the valleys every day. The grass from grazing may be supplemented with hay, which can be vital in times of unforeseen shortages of feed (due to snowfall, for example) or structural adjustments required in the dairy herd’s feed.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

The fodder may be enhanced with high-energy or high-protein elements, such as cereals, protein crops (green corn, alfalfa hay), the by-products produced in corn and oil mills, milk yield feedingstuffs suitable for hard cheeses and other feedingstuffs; these dietary supplements may be given individually or mixed together; they may not exceed 30 % of the total daily feed ration per animal.

Feeding dairy cows haylage and silage feed is generally not allowed.

#### Raw materials

The milk used for the production of 'Allgäuer Sennalpkäse' comes from cows of the Braunvieh breed typical in the region and their cross-breeds.

Only raw milk from one or more milkings on the respective Alp may be used, chilled where necessary. The milk from the evening milking is usually skimmed. Only natural rennet and lactic acid bacteria cultures may be used to coagulate the milk. Rennet produced by genetically modified micro-organisms may not be used. No chemical additives or preservatives are added to the cheese, except salt (obligatory) and 'red smear' bacteria (optional) to help develop the taste and rind.

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

The entire production (production, curdling of the milk, processing of the curd, moulding, salt bath, care and ageing) must take place within the geographical area defined in point 4.

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

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

The label should bear the name 'Allgäuer Sennalpkäse'. In addition the term 'Bergkäse' may be included on the label, if it complies with the rules laid down in Article 31(1) of Regulation (EU) No 1151/2012 and in Commission Delegated Regulation (EU) No 665/2014 of 11 March 2014 supplementing Regulation (EU) No 1151/2012 of the European Parliament and of the Council with regard to conditions of use of the optional quality term 'mountain product'.

### 4. Concise definition of the geographical area

The production area of 'Allgäuer Sennalpkäse' is on the southern edge of the Bavarian administrative region of Swabia in the Alps at an altitude of at least 800 m above sea level. It covers the area of the Allgäu rural districts of Ostallgäu, Oberallgäu and Lindau.

### 5. Link with the geographical area

The climate and geography of the production area of 'Allgäuer Sennalpkäse' are typical of the Bavarian Alps and Alpine foothills. The average annual temperature varies between 4 °C and 6 °C, depending on altitude. Rainfall is 1 000-2 400 mm a year; there are no long dry periods. The geological substrate consists of molasse, helveticum, flysch and alpine limestone rock (main dolomite); it is predominantly marked by the ice age. The main soil types are predominantly shallow rendzinas, brown earths and pseudo-gley soils, along with luvisols in nutrient-rich moraine sites. At lower levels there are moorland formations.

The climate conditions and the uneven terrain favour grassland farming. The pastures that make up over 70 % of the agricultural land in the Allgäu play a decisive role (in other Bavarian regions they often account for less than 10 %). Steep slopes and pastures rising to above 2 000 m in altitude and a correspondingly short growing season mean that the land is often only suitable for alpine grazing. For centuries Alpine grazing has made it possible to use the mountain pastures as a food source, offering respite to the livestock's farms of origin in the valleys. Alpine farming contributes significantly to preserving the rural landscape of the Allgäu.

The specific local conditions (climate, terrain and soil) combined with extensive grazing allow the growth of vegetation typical for mountain meadows and pastures, with a significantly higher proportion of herbs in its composition in comparison with valley areas and a special biodiversity conditioned by its location and use.

Grazing on high Alpine pastures makes the cows' milk rich in substances such as carotenoids, terpenes and polyunsaturated fatty acids, which contribute significantly to the yellowish colour, aromatic scent and intense, multifaceted flavour of 'Allgäuer Sennalpkäse'. 'Allgäuer Sennalpkäse' is made from untreated raw milk, using only natural rennet. This, in conjunction with the above-mentioned specific herb-rich feed, gives it a piquant to robust, spicy, somewhat nutty and (if wood-fired) occasionally slightly smoky taste. As it ages, the cheese becomes spicier and richer in flavour. Other special features are its compact and smooth consistency, fine holes, colour and intense aroma.

The Braunvieh breed is a traditional breed in Bavaria, particularly in the geographical area of the Allgäu region. It is a long-living, high-yield, classic dual-use breed, with good milk and meat yield. The originally rather small to medium-sized animals with their adaptability, considerable grazing capacity, robust constitution and sure-footed manner make them particularly well-suited for extensively farmed holdings in mountain regions. Also worth highlighting is the high protein content in milk from Braunvieh cows, eminently suitable for cheese-making. This makes it an essential element in giving 'Allgäuer Sennalpkäse' its highly specific nature. Using a cattle breed typical of the region enhances the cheese's strong association and close link with the region.

As far back as Roman times, cheese was produced to preserve the milk that could not then or even now be taken down from the Alps every day. Old documents show that the traditional cheese-making methods which form the basis for the production of 'Allgäuer Sennalpkäse' were already being used in the time of the Thirty Years' War. The production of big round hard cheeses, which emerged in the Allgäu following the introduction of cheeses from the Swiss Appenzell around 1820, meant that the cheese could be kept for longer. In addition, sales of the hard cheeses were more lucrative. The region has a long tradition of know-how for producing 'Allgäuer Sennalpkäse', which has often been handed down in families for generations. The Allgäu dairy farmers have also had intensive exchanges of information through regular meetings and shared training initiatives, which has contributed significantly to the preservation of knowledge on the production of 'Allgäuer Sennalpkäse'.

There is no industrial production of 'Allgäuer Sennalpkäse', which underlines the importance of the human element and craftsmanship. Each step of the processing is carried out purely by hand and largely using traditional working equipment, such as cheese harps or wooden boards for pressing of the curds. The milk is traditionally warmed in copper kettles, which has a positive effect on how the cheese matures and tastes.

The cheesemaker must monitor every step very closely and recognise the right time for each stage of processing. After renneting, during the boiling process the milk used to produce 'Allgäuer Sennalpkäse' is heated carefully to at least 52 °C (i.e. a relatively high temperature). This process is important in giving the cheese its long shelf-life, which is important in the Alps. At the same time, the milk must be handled carefully to ensure that a large part of the aromatic and microbiological characteristics and components and thus the specific qualities of the milk are retained. In addition, the naturally changing feeding conditions on the mountain pastures mean that the milk does not have any standard characteristics, but rather that its quality (in terms of protein content or fatty acid composition, for example) fluctuates. Their vast experience allows the makers of 'Allgäuer Sennalpkäse' to amply compensate for these natural fluctuations.

This experience is also essential for slicing the coagulated milk into the right sizes needed to give 'Allgäuer Sennalpkäse' its compact, smooth consistency. The curd pressing is also done by hand, usually using a wooden board and the moulds for the cheese rounds. The cheesemaker's careful handling of these stages in the process is decisive for the rest of the maturing process and thus the quality of the end product. 'Allgäuer Sennalpkäse' is immersed in a salt bath for three days before it is aged. This salt bath ensures that the cheese immediately hermetically seals from the outside and matures carefully and evenly on the inside, thus giving 'Allgäuer Sennalpkäse' its even, compact consistency.

Particular care must be given to the rounds of cheese during the ageing stage, since this stage also takes place on the Alps in cooler temperatures with higher (often fluctuating) levels of humidity. The cheese often matures over winter in natural cellars, where it needs particularly careful monitoring by the alpine dairy farmers, as the maturing conditions there cannot be standardised technologically. The farmer decides with a practised look when the rounds are ready to be turned, washed or brushed, thereby contributing significantly to the cheese quality. Consideration must be given to the specifics of each Alp, its local conditions and technical facilities.

The close connection of the cheese with its area of production is also evinced by the almost total lack of transport during production. The milk is produced on the Alps and processed directly on site, exclusively by hand. A very significant portion of sales also take place directly on site.

'Allgäuer Sennalpkäse' should thus be considered as a product that is strongly marked by the region and central to its identity.

**Reference to publication of the product specification**

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

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