

OTHER ACTS

COMMISSION

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 320/14)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**Amendment application according to Article 9****'CASTELMAGNO'****EC No: IT-PDO-0217-0006-17.03.2006****PGI () PDO (X)****1. Heading in the specification affected by the amendment:**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

2. Type of amendment:

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published

- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

3.1. *Proof of origin:*

Addition of information concerning traceability of the product which was not included in the former product specification.

3.2. *Method of production:*

The percentage of sheep's and/or goat's milk that may be added to the raw cow's milk when manufacturing the cheese is specified.

The breeds of cattle whose milk is used to produce 'Castelmagno' are specified.

Addition of information on the prohibited types of fodder and feed, as well as the feed components supplementing the diet.

The fact that milking must be limited to a maximum of four consecutive milkings is clarified.

The production method for 'Castelmagno', as traditionally handed down from generation to generation, is described in detail.

The production method for 'Castelmagno' bearing the additional wording 'di Alpeggio' (from Alpine pasture) is identified.

The fact that the possible presence inside the cheese of greenish-blue veining — a characteristic that has always been present in the specification — may also be the result of piercing of the cheeses using the traditional technique (manually with long iron prongs) is specified.

It is also explained that, during ripening, the cheeses may be brushed and/or washed using natural substances that have no direct colouring effect, so as to prevent the development of unwanted moulds and mites.

3.3. *Labelling:*

The origin mark with which the cheese is marked at the time of moulding is described in detail.

It is specified that, since all 'Castelmagno' is produced at more than 600 m above sea level, the labels may include the wording 'prodotto della montagna' (mountain product).

Identification of a mark of conformity, known as the 'sventolina' (little fan), which, prior to marketing, is placed on the same face of the cheese as that occupied by the origin mark. The size and colours of the two 'sventolina' marks bearing the additional wordings 'prodotto della montagna' (mountain product) or 'di Alpeggio' (from Alpine pasture) are described.

The ways in which the cheese may be sold, namely whole or in segments for slicing, in portions or pre-packaged, are specified.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'CASTELMAGNO'

EC No: IT-PDO-0217-0006-17.03.2006

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

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2. Group:

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Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.3. — Cheese

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

'Castelmagno'

4.2. Description:

Raw cow's milk cheese possibly with added sheep's and/or goat's milk from a minimum of 5 % to a maximum of 20 %. The cattle used must belong to the following breeds: Barà Pustertaler, Bruna, Pezzata Rossa d'Oropa, Pezzata Rossa, Montbeliard, Grigio Alpina, Piemontese, Valdostana and their crossbreeds.

The characteristics of the PDO after the minimum ripening period (60 days) are as follows: cylindrical, with flat faces of 15-25 cm diameter and a heel of 12-20 cm, weighing between 2 kg and 7 kg. It is a semi-hard pressed rennet cheese that is produced throughout the year, except for the Alpine pasture variety which is produced in the May-October period. After the minimum ripening period the rind is inedible, thin, reddish-yellow and smooth, tending to be rigid and regular. As ripening progresses it darkens, thickens and becomes coarse. The flesh of the cheese is a pearly white or ivory white colour after the minimum ripening period and, as ripening progresses, it takes on an ochre yellow colour, possibly with internal greenish-blue veining, perhaps obtained by piercing the cheeses using the traditional technique (manual with long iron prongs). After the minimum ripening period the cheese is crumbly, becoming denser as ripening progresses. After the minimum ripening period its flavour is subtle, delicate and moderately salty, becoming more flavoursome as ripening progresses.

The minimum fat content is 34 % of fat in dry matter.

The cheese may be sold whole or in segments for slicing, in portions or pre-packaged. Cutting and pre-packaging may be carried out outside the geographical production area.

4.3. *Geographical area:*

'Castelmagno' cheese must be produced and ripened in the administrative territory of the following municipalities in Cuneo Province: Castelmagno, Pradleves and Monterosso Grana.

4.4. *Proof of origin:*

Each stage of the production process must be monitored, listing all inputs and outputs. In this way, and by drawing up lists managed by the inspection body of livestock farmers, producers/ripeners, packagers and cutters, keeping registers of production and packaging and notifying the inspection body of the quantities produced, product traceability throughout the production chain is guaranteed. Furthermore, the milk produced and the relevant cattle and sheep/goats must undergo fitness-for-purpose checks. The data sheet for the rennet and a reference to the batch in use must always be present. Every month, the number of cheeses produced must also be notified. For 'Castelmagno' cheese boasting the additional wording 'di Alpeggio' (from Alpine pasture), the parcels on which the animals are kept at pasture must be entered in a list kept for that purpose by the inspection body. For these parcels, the maximum quantities of milk produced for each animal species are determined, and account will be taken of this in issuing the authorisation for using the mark. The maximum potential of the area under pasture in terms of the sustainable number of litres of milk must be estimated taking account of the composition of its flora, the time of use, and the animal type and density. In addition, each year the inspection body must be informed of the beginning and end of pasture activity. Alpine pastures must be surveyed by the inspection body. All natural and legal persons recorded in the relevant lists will be subject to checks by the inspection body according to the terms of the production specification and the corresponding inspection plan.

The conditions to be fulfilled apply to facilities used for producing, processing and ripening the milk. The sheds where the milk is produced must be registered pursuant to the legislation in force and processing locations must have either the EEC mark or, for operators selling directly, appropriate health authorisation issued in accordance with the national legislation in force.

By the 10th day of each month, the inspection body must be informed of the number of cheeses produced or ripened by each operator in the previous month.

4.5. *Method of production:*

Cattle providing milk for the PDO must be milked no more than twice a day. It is not permitted to use milk that has been stored for more than two days, i.e. a maximum of four consecutive milkings. As regards farm management, the cattle's dry cycle must not be outside the typical production area, except for cattle belonging to persons practising Alpine pasture. The staple diet of the cattle and, where relevant, sheep and goats must be composed of green or hay fodder obtained from meadows, pastures and hay from mixed-grass meadows, predominantly originating from the municipalities of Castelmagno, Pradleves and Monterosso Grana. The use of maize silage is prohibited. The feed components supplementing the diet must be made up of cereals, pulses, mineral salts and vitamins that are permitted under the legislation in force. It is permitted to cool the milk for storage to a temperature not lower than 6 °C. After possible surface creaming, the milk must be heated to a temperature of 30 °C-38 °C. The milk may not undergo pasteurisation or thermisation. The use of enzymes is prohibited. Coagulation occurs at a temperature of 30 °C-38 °C over a period of 30 to 90 minutes with liquid calf rennet (with at least 70 % chymosin). The mass is worked in the vat for 10 to 15 minutes by constant stirring. The curd broken in this way is left to settle at the bottom of the vat or is drawn off. The curd is left to rest for at least 18 hours and may be cooled. After 18 hours, the

curd is placed in recipients and submerged in the whey from previous production operations for a period of between two and four days for normal fermentation. The curd is then broken and finely ground, mixed and salted. The product is then wrapped in a cloth of plant or synthetic origin, placed for moulding in the cheese strainers made of wood or another suitable material where it remains for at least one day and is manually or mechanically pressed. Additional dry salting of the cheese is permitted in order to give colour and consistency to the rind. Ripening must occur in cool, damp natural caves — or in premises that replicate these environmental conditions — for a minimum of 60 days on boards of wood or another suitable material. Ripening must occur at a temperature of 5 °C-15 °C, with humidity of 70 %-98 %, so as to ensure the necessary conditions for the correct development of the natural moulds that are typical of 'Castelmagno' PDO. During ripening, the cheeses may be brushed and/or washed using natural substances that have no direct colouring effect, so as to prevent the development of unwanted moulds and mites. 'Castelmagno' cheese may bear the additional wording 'di Alpeggio' (from Alpine pasture) provided that the milk comes exclusively from cattle, goats and sheep fed at pasture with at least 90 % local flora for a period between the start of May and the end of October, that the entire production process occurs in Alpine areas and that the cheese making occurs more than 1 000 m above sea level.

4.6. *Link:*

Natural factors: the climatic conditions of the mountain area concerned that influence the quality of the fodder, which is characterised by Alpine essences, and the natural ripening of the product. Human factors: the continuity of a centuries-old tradition, including as regards the technical aspects of the process, which, over time, has continued to follow consolidated practices.

4.7. *Inspection body:*

The inspection body fulfils the conditions set out in standard EN 45011.

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4.8. *Labelling:*

The product is marked by the producer by stamping the logo on the face that is in contact with the base of the cheese strainer at the time of moulding. Prior to placing on the market, an identifying label is affixed to compliant cheese. This is the mark of conformity, known as the 'sventolina' (little fan), and it is on the same face as the origin mark. The origin mark is a stylised 'C' with the outline of Alpine peaks in the upper part and, in the centre, the elliptical shape of a cheese wheel with a segment cut out. The mark comes in two sizes: 11 cm × 12 cm for cheeses between 2 kg and 3 kg, and 15,3 cm × 16,3 cm for cheeses between 3 kg and 7 kg.

Since all 'Castelmagno' cheese is produced at more than 600 m above sea level, the labels include the wording 'prodotto della montagna' (mountain product). When milk production and cheese making occur more than 1 000 m above sea level, the PDO cheese will bear not only the wording 'prodotto della montagna' (mountain product) but also the wording 'di Alpeggio' (from Alpine pasture). Where 'Castelmagno' cheese is a 'mountain product', the writing on the 'sventolina' mark will be on a blue background. Where it is 'from Alpine Pasture', the wording 'Di alpeggio' (From Alpine Pasture) will be written on the four blades of the 'fan', with the word 'Castelmagno' being written on a moss-green background and the characters of the wording 'Di Alpeggio' (From Alpine Pasture), located below the word 'Castelmagno', being 6 mm high. The wording 'crosta non edibile' (inedible crust) will be included on both marks.

The product may be marketed with the 'Castelmagno' protected designation of origin only after such marking and labelling. The conformity mark is a circular paper label with four 'fan blades' cut out. It has a diameter of 18 cm and features the same design as the origin mark. The marks must bear the statutory wordings, the wording 'Denominazione di Origine Protetta "Castelmagno"' (Castelmagno Protected Designation of Origin) and, as appropriate, the additional markings 'prodotto della montagna' (mountain product) or 'di Alpeggio' (from Alpine pasture). Where it is sold in portions or pre-packaged, the origin mark and the identifying mark must always be recognisable. In such cases, the labels must bear the name of the producer and ripener and must be in line with the legislative provisions in force concerning the labelling and presentation of food products. In any event, they must be such that the PDO marks and the number of the batch to which the cheese belongs are always visible, so as to allow better traceability of the product.
