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COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION OF A PDO - Article 17

1. Competent service of the Member State :

Name : Institut National des Appellations d’Origine - 138, Champs-Elysees - 75008 PARIS Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

1. Applicant group :
2. Name : Syndicat professional de defense des producteurs de lait et

transformateurs de beurre et creme d’lsigny

1. Address : 21, rue du Docteur Boutrois - 14230 Isigny-sur-Mer
2. Composition : producer/processor ( X ) other ( )
3. Name of product : **Beurre d'Isigny**
4. Type of product : (see list) Category 1 - Oils and fats - Butter
5. Description of product : summary of requirements under Art. 4(2)
6. name : see (3)
7. description : Butter of a natural golden colour as a result of its

exceptional richness in carotinoids.

1. geographical area : The Veys Bay and the valleys of the rivers running

into it, i.e. 193 communes straddling the Manche and Calvados departments.

1. evidence of origin : Stockbreeding in this area dates back to the 19th

century, especially after the marshlands were reclaimed. The reputation of Isigny butter is certified in a large number of documents dating from that period. As early as the 1930s professionals requested protection for their milk products and a definition of the production area, but were not successful until 1986.

1. acquisition : The milk and cream must be pasteurized. Biological

maturing of the cream must begin no later than 48 hours after the milk is skimmed. It is forbidden to add lactic-acid starter cultures during working. No whey creams, reconstituted, chilled or frozen creams, colouring agents, or anti-acid substances may be used.

1. link : The chalky-clay soil, the marine sediment environment, and the

richness of the fluvial deposits make the Veys Bay and the surrounding valleys a special area whose high-quality grasslands

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|  | give the milk a high concentration of trace elements and an exceptional mineral salt content. These special features are reflected in the butter. |
| (g) control : | I.N.A.O. 138, Champs Elysees 75008 ParisD.G.C.C.R.F. 59, Bd V. Auriol 75703 Paris CEDEX 13 |
| (h) labelling : | : A label bearing the words " Beurre d'Isigny- Appellation d’Origine Controlee" must be stuck or reproduced on the packaging or containers, on the responsibility of the professional concerned. |

(i) national legislative requirements : Decree of 30 June 1986.

TO BE COMPLETED BY THE COMMISSION EEC No : VI.B.I.4/FR/0138/940124 Date of receipt of dossier : ll/V/1995