APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X) National file No : IG/36/94

1. Competent service of the Member State:

Name:

Ministère de l'Agriculture - Direction générale de l'Alimentation

Tel.:

49.55.58.45

Fax: 49.55.59.48

2. Applicant group:

(a) Name:

Association pour la Défense de l'élevage traditionnel en Bourbonnais des

animaux de Boucherie - A.D.E.T.

(b) Address: 18, rue Albe

18, rue Albert Rondreux - 03160 BOURBON L'ARCHAMBAULT

(c) Composition: producer/processor

(X) other ()

- 3. Name of product: BOEUF CHAROLAIS DU BOURBONNAIS
- 4. Type of product : (see list in Annex VI) Edible meat and offals (Rome Treaty, Annex II, Chapter 2)
- 5. Description of product : summary of requirements under Art. 4(2)
 - (a) name : see (3)
 - (b) description:

Carcases of bovine adult animals for slaughter of the Charollais

breed.

- (c) geographical area: Department of Allier and adjacent cantons in the Departments of Cher and Nièvre, Creuse and Saône et Loire.
- (d) evidence of origin: Evidence of the origin of the product is provided by identification of the animals during rearing and also by a numbered identification sheet drawn up at the slaughterhouse and accompanying each carcase.
- (e) acquisition: The calf is reared solely at foot. After weaning, the meadow/housing cycle is followed. Feed is based on grass, coarse fodder, dried feed, cereals, cake, concentrated feeds, roots and tubers. The minimum duration of rearing is 30 months.
- (f) link: The link with geographical origin is based on
- (1) A characteristic: a method of rearing based on the exploitation of natural meadows (grazing and use of hay in winter).
- (2) A reputation: the suitability of the Charollais breed and the method of rearing have contributed towards the reputation of Boeuf Charolais du Bourbonnais. Its place in local gastronomy and special events and the commitment of butchers to sell this product on an exclusive basis testify to this.

Background: The rearing of Charollais cattle was introduced into the Bourbon region in the early 19th century.

(g) control: Name: AUCERT AUVERGNE CERTIFICATION

Address: 12 Avenue Marx DORMOY B.P. 455

63012 CLERMONT-FERRAND CEDEX 1

- (h) labelling: Boeuf Charolais du Bourbonnais Name and address of the certifying body
- (i) national legislative requirements (where applicable):
- the minimum criteria of the National Technical Notice on the Red Label for Adult Slaughter Cattle.
 - Label No 02-74 specifications

TO BE COMPLETED BY THE COMMISSION

EEC No:.....

Date of receipt of dossier: ../../....