

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

PDO (✓) PGI ()

National file No :

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :
(a) Name : Comité Interprofessionnel des Fromages produits dans le département du Cantal et dans l'aire géographique d'appellation d'origine Cantal
(b) Address : 52 Avenue des Pupilles de la Nation - Résidence Auvergne - B.P. 124, 15001 Aurillac
(c) Composition : producer/processor (✓) other ()
3. Name of product : Cantal *or* Fourme de Cantal, Petit Cantal, Cantalet
4. Type of product : (see list in Annex VI) Class 1.3 - cheeses
5. Description of product : summary of requirements under Art. 4(2)
 - (a) name : see (3)
 - (b) description : Cow's milk cheese with pressed, uncooked paste and dry crust in the form of a slightly bulging wheel, weighing 35 to 45 kilogrammes and having a diameter of 36 to 42 centimetres, but also made in smaller sizes (20 kg or 10 kg); contains at least 45% fat.
 - (c) geographical area : The entire *département* of Cantal and the adjacent districts belonging to the *départements* of Aveyron, Corrèze, Haute-Loire and Puy-de-Dôme.
 - (d) evidence of origin : Mentioned by Pliny the Elder, by Gregory of Tours at the end of the sixth century and in the 18th-century *Encyclopédie* of d'Alembert and Diderot; the *Appellation d'Origine*, granted by a judgment of the Civil Court of Saint-Flour, dates from 17 May 1956.
 - (e) acquisition : Made entirely of cow's milk with rennet added. The grains of curd are gathered together, pressed and allowed to mature, then ground; the resulting granules are salted then put into moulds before being pressed for a second time; the cheese ripens for at least 30 days in a cool, damp room.
 - (f) link : The combination of a rainy climate and the rough terrain encouraged the use of the land for dairy breeds as a means of utilizing the grazing resources. The harshness of the climate and the prolific production of milk from these pastures lent themselves to the production of this preservable cheese, which can be transported over long distances and is based on a special manufacturing technique (double pressing), which has been a means of both maintaining agricultural activity and creating some wealth in these relatively poor regions.
 - (g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138, Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13
 - (h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation. The words *Appellation d'Origine* are to be used in conjunction with the use of the designation *Fourme de Cantal*.
 - (i) national legislative requirements (where applicable) : Regulation of 29 December 1986

TO BE COMPLETED BY THE COMMISSION

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