

Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2001/C 270/04)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under point 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ()

National application No: —

1. Responsible department in the Member State

1.1. Name: Institut national des Appellations d'origine (INAO)

1.2. Address: 138, Champs-Élysées, F-75008 Paris

Tel. (33-1) 53 89 80 00

Fax (33-1) 42 25 57 97.

2. Applicant group

2.1. Name: Syndicat interprofessionnel de défense du fromage Morbier

2.2. Address: Valparc Espace Valentin, F-25048 Besançon Cedex

Tel. (33-3) 81 50 69 43

Fax (33-3) 81 50 69 42.

2.3. Composition: producer/processor (x) other ().

3. Type of product: Class 1.3 cheeses.

4. Specification

(summary of requirements under Article 4(2)):

4.1. **Name:** Morbier.

4.2. **Description:** Morbier is a cheese made from raw cow's milk. It is pressed, uncooked, has a flat cylindrical shape, smooth faces and slightly rounded sides. Its rind is natural, smooth and homogenous, varying in colour from light grey to beige-orange. The interior is an ivory to pale yellow coloured paste, sometimes with discrete openings. It is supple, glossy and creamy, with a fine texture and a slight creamy flavour. Its most distinctive feature is a horizontal black furrow through the middle. Its weight varies from 5 to 8 kg, its diameter from 30 to 40 cm and its height from 5 to 8 cm. Its fat content (fat/dry matter) is at least 45 % and moisture content in the fat-free cheese (*Fromage dégraissé (HFD)*) is not more than 67 %.

4.3. **Geographical area:** The milk is produced and the cheeses are manufactured and matured in the geographical area comprising all the communes in the Doubs and Jura departments (excepting those in the canton of Chemin), 16 communes in the department of Ain and 13 communes in the department of Saône-et-Loire.

- 4.4. **Proof of origin:** The dairy herd's basic feed must come from the natural pastures of the delimited area. Only milk fulfilling that criterion may enter the processing plants. Every milk producer, every processing plant and every maturing plant fills in a 'déclaration d'aptitude' registered with the INAO. Each operator must provide the INAO with a list of the operators in the production chain he has dealings with. A yellow casein plate is used to identify the cheese. It is affixed at the time of manufacture to the side of each cheese, bearing the day and month of manufacture. On the drum's label the identification of the maturing plant appears clearly (name or business name and address). Each undertaking, on a plant-specific basis, where appropriate, must return each month, duly completed, a statistical information sheet required by the Syndicat interprofessionnel de défense du Morbier relating to the production and marketing of the 'Morbier' AOC (controlled designation of origin) cheese.
- 4.5. **Method of production:** The milk used to obtain the Morbier cheese comes exclusively from cows of the Montbéliard or French Simmental breeds. The herds are taken to pasture according to local traditions. The grazing land actually used on the holding must be at least one hectare per dairy cow. The basic feed ration consists of forage coming from the pastures located in the geographical area. The dairy cows are not at any time of the year given any silage products or other fermented fodder, such as fodder preserved in the form of banded bales. Morbier cheese is made exclusively from cow's milk used in the raw state. With the exception of partial skimming, the addition of rennet, lactic starters or salt (sodium chloride), nothing may be removed or added to the milk. After being heated to a temperature not exceeding 40 °C, the cheese is treated with rennet. The curd is cut into grains about one centimetre thick. After the whey is drawn off, the curd is slightly pressed to obtain cakes. Each cake is cut in half. The horizontal central black furrow is obtained exclusively by coating the face of half a cake with charcoal (*carbo medicinalis vegetalis*) before pressing. Ripening takes place over a minimum period of 45 days from the day of manufacture, at a temperature of between 7 °C and 15 °C. The rind is obtained exclusively by rubbing with salt water, to which lactic starters are sometimes added. The use of colouring agents is prohibited.
- 4.6. **Link:** Morbier cheese is named after the commune of Morbier situated in the department of Jura in Franche-Comté, about 15 kilometres from the Franco-Swiss border. There is evidence of its production dating back to the 18th century when it was very much a local product, mainly of the Jura department. Originally it was primarily farmhouse made but later it was produced by 'fruitières' (cheese cooperatives) in the Jura massif area. Already in 1942 a decree laid down that Morbier cheese was manufactured in the departments of Jura and Doubs. Morbier is a cheese produced in the high pastures of the Jura mountains where the natural floral diversity of the grasses have allowed milk and cheese exhibiting highly valued and distinctive characteristics to be produced. The production procedures are defined in such a way as to ensure that the region's distinctive features are preserved and find their expression in the product.
- 4.7. **Inspection body**
- INAO, 138 avenue des Champs-Élysées, F-75008 Paris,
 - DGCCRF — 59 boulevard V. Auriol, F-75703 Paris Cedex 13.
- 4.8. **Labelling:** Each cheese qualifying for the controlled designation of origin 'Morbier' bears on its label the name of the controlled designation of origin, appearing in letters at least as large as the largest shown on the label, the words 'Appellation d'Origine contrôlée' (controlled designation of origin) and the logo comprising: the acronym 'INAO', the name of the designation and the words 'Appellation d'Origine contrôlée'. The name and address of the manufacturer must appear on the cheese's label.
- 4.9. **National requirements:** Decree concerning the 'Morbier' controlled designation of origin.

EC No: G/FR/00179/2001.01.12.

Date of receipt of the full application: 12 January 2001.
