SUMMARY

COUNCIL REGULATION (EC) No 510/2006  
on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

"ROQUEFORT"

EC No: FR/PDO/117/0131/10.05.2005

PDO ( X ) PGI ( )

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

1. Responsible department in the Member State

Name: Institut National de l’Origine et de la Qualité (INAO)

Address: 51, rue d'Anjou – 75008 PARIS

Tel: 01 53 89 80 00

Fax: 01 53 89 80 60

E-mail: [info@inao.gouv.fr](mailto:info@inao.gouv.fr)

1. Group

Name: Confédération Générale des Producteurs de lait de Brebis et des industriels de Roquefort

Address: 36 avenue de la république – BP 348 - 12103 Millau cedex

Tel: 05 65 59 22 00

Fax: 05 65 59 22 08

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Composition: Producers/processors ( X ) Other ( )

1. Type of product

Class 1-3 - Cheeses

1. Description of the specifications (Summary of the requirements in accordance with Article 4(2) of Regulation (EC) No 510/2006).

4.1 Name

"Roquefort"

4.2 Description

Blue-veined cheese made from raw, whole sheep's milk. Cylindrical in shape with a moist rind, 8.5 to 11.5 cm in height and weighing 2.5 to 3 kg. The dry matter content must not be less than 55 g per 100 g of ripened cheese.

Before it is pressed, the raw cheese is cultured with spores of *Penicillium roqueforti*.

The cheese is smooth and compact, with even blue veins, a very distinctive aroma, slight scent of mould and a fine, robust taste.

4.3 Geographical area

As laid down in the Law of 26 July 1925, the production area was initially a vast area south of the Massif Central with the same characteristics in terms of the breed of sheep, pastures and climate, and characterised by an arid and wild landscape grazed by herds of sheep. Thanks to the efforts made by Roquefort professionals to promote farming, develop dairy production and strengthen the link between the product and its geographical area, the milk used to produce Roquefort today comes only from an area comprising 560 departments, or parts thereof, known as the "*rayon*", covering Aveyron, Aude, Lozère, Gard, Hérault and Tarn:

Department of Aude:

Municipalities fully covered in the area:

Brousses-et-Villaret, Castans, Caudebrondre, Cenne-Monestiés, Cuxac-Cabardès, Fontiers-Cabardès, Fraisse-Cabardès, La Tourette-Cabardès, Labastide-Esparbairenque, Lacombe, Laprade, Les Martys, Lespinassière, Mas-Cabardès, Mayreville, Miraval-Cabardès, Montolieu, Pradelles-Cabardès, Roquefère, Saint-Denis, Saissac, Verdun-en-Lauragais, Villardonnel and Villemagne.

Municipalities partly covered in the area:

Belpech and Fanjeaux.

Department of Aveyron:

Municipalities fully covered in the area:

Agen-d'Aveyron, Aguessac, Alrance, Anglars-Saint-Félix, Arnac-sur-Dourdou, Arques, Arvieu, Asprières, Aurelle-Verlac, Auriac-Lagast, Auzits, Ayssènes, Balaguier-sur-Rance, Balsac, Baraqueville, Belcastel, Belmont-sur-Rance, Bertholène, Bessuéjouls, Bor-et-Bar, Bournazel, Boussac, Bozouls, Brandonnet, Brasc, Broquiès, Brousse-le-Château, Brusque, Buzeins, Cabanès, Calmels-et-le-Viala, Calmont, Camarès, Camboulazet, Camjac, Campagnac, Canet-de-Salars, Cassagnes-Bégonhès, Castanet, Castelmary, Castelnau-Pegayrols, Centrès, Clairvaux-d'Aveyron, Colombiès, Combret, Compeyre, Compolibat, Compregnac, Comps-la-Grand-Ville, Connac, Cornus, Coupiac, Coussergues, Creissels, Crespin, Cruéjouls, Curan, Druelle, Drulhe, Durenque, Escandolières, Espalion, Fayet, Flavin, Fondamente, Gabriac, Gaillac-d'Aveyron, Galgan, Gissac, Goutrens, Gramond, La Bastide-l'Evêque, La Bastide-Pradines, La Bastide-Solages, La Capelle-Bleys, La Capelle-Bonance, La Cavalerie, La Couvertoirade, La Cresse, La Fouillade, La Loubière, La Roque-Sainte-Marguerite, La Salvetat-Peyralès, La Selve, La Serre, Laissac, Lanuejouls, Lapanouse, Lapanouse-de-Cernon, Lassouts, Laval-Roquecezière, Lavernhe, Le Clapier, Le Monastère, Le Truel, Le Vibal, Lédergues, Les Albres, Les Costes-Gozon, Lescure-Jaoul, Lestrade-et-Thouels, L'Hospitalet-du-Larzac, Luc, Lugan, Lunac, Maleville, Manhac, Marcillac-Vallon, Marnhagues-et-Latour, Martrin, Mayran, Mélagues, Meljac, Millau, Montagnol, Montbazens, Montclar, Montfranc, Montjaux, Montlaur, Montrozier, Morlhon-le-Haut, Mostuéjouls, Mounes-Prohencoux, Mouret, Moyrazès, Murasson, Muret-le-Château, Najac, Nant, Naucelle, Nauviale, Olemps, Onet-le-Château, Palmas, Paulhe, Peux-et-Couffouleux, Peyreleau, Peyrusse-le-Roc, Pierrefiche, Plaisance, Pomayrols, Pont-de-Salars, Pousthomy, Prades-Salars, Pradinas, Prévinquières, Privezac, Pruines, Quins, Rebourguil, Recoules-Prévinquières, Réquista, Rieupeyroux, Rignac, Rivière-sur-Tarn, Rodelle, Rodez, Roquefort-sur-Soulzon, Roussennac, Rullac-Saint-Cirq, Saint-Affrique, Saint-André-de-Najac, Saint-André-de-Vézines, Saint-Beaulize, Saint-Beauzély, Saint-Christophe-Vallon, Saint-Côme-d'Olt, Saint-Cyprien-sur-Dourdou, Sainte-Eulalie-de-Cernon, Sainte-Eulalie-d'Olt, Sainte-Juliette-sur-Viaur, Sainte-Radegonde, Saint-Félix-de-Sorgues, Saint-Geniez-d'Olt, Saint-Georges-de-Luzençon, Saint-Izaire, Saint-Jean-d'Alcapiès, Saint-Jean-Delnous, Saint-Jean-du-Bruel, Saint-Jean-et-Saint-Paul, Saint-Juéry, Saint-Just-sur-Viaur, Saint-Laurent-de-Lévézou, Saint-Laurent-d'Olt, Saint-Léons, Saint-Martin-de-Lenne, Saint-Rome-de-Cernon, Saint-Rome-de-Tarn, Saint-Salvadou, Saint-Saturnin-de-Lenne, Saint-Sernin-sur-Rance, Saint-Sever-du-Moustier, Saint-Victor-et-Melvieu, Salles-Curan, Salles-la-Source, Salmiech, Sanvensa, Sauclières, Sauveterre-de-Rouergue, Sébazac-Concourès, Sébrazac, Ségur, Sévérac-le-Château, Sévérac-l'Eglise, Sonnac, Sylvanès, Tauriac-de-Camarès, Tauriac-de-Naucelle, Tayrac, Tournemire, Trémouilles, Vabres-l'Abbaye, Vabre-Tizac, Valady, Valzergues, Vaureilles, Verrières, Versols-et-Lapeyre, Veyreau, Vézins-de-Lévézou, Viala-du-Pas-de-Jaux, Viala-du-Tarn, Villecomtal, Villefrance-de-Panat and Vimenet.

Municipalities partly covered in the area:

Castelnau-de-Mandailles and Prades-d'Aubrac.

Department of Gard:

Municipalities fully covered in the area:

Alzon, Blandas, Campestre-et-Luc, Causse-Bégon, Dourbies, Lanuéjols, Montdardier, Revens, Rogues, Saint-Sauveur-Camprieu, Trèves and Vissec.

Department of Hérault:

Municipalities fully covered in the area:

Avène, Bédarieux, Brenas, Cambon-et-Salvergues, Camplong, Carlencas-et-Levas, Cassagnoles, Castanet-le-Haut, Ceilhes-et-Rocozels, Colombières-sur-Orb, Combes, Courniou, Dio-et-Valquières, Ferrals-les-Montagnes, Fraisse-sur-Agout, Graissessac, Hérépian, Joncels, La Salvetat-sur-Agout, La Tour-sur-Orb, La Vacquerie-et-Saint-Martin-de-Cas, Lamalou-les-Bains, Lauroux, Lavalette, Le Bousquet-d'Orb, Le Caylar, Le Cros, Le Poujol-sur-Orb, Le Pradal, Le Puech, Le Soulié, Les Aires, Les Plans, Les Rives, Liausson, Lodève, Lunas, Mérifons, Mons, Mourèze, Octon, Olargues, Olmet-et-Villecun, Pégairolles-de-l'Escalette, Pézènes-les-Mines, Prémian, Riols, Romiguières, Roqueredonde, Rosis, Saint-Etienne-d'Albagnan, Saint-Etienne-Estréchoux, Saint-Félix-de-L'Héras, Saint-Geniès-de-Varensal, Saint-Gervais-sur-Mare, Saint-Julien, Saint-Martin-de-l'Arcon, Saint-Maurice-Navacelles, Saint-Michel, Saint-Pierre-de-la-Fage, Saint-Pons-de-Thomières, Saint-Vincent-d'Olargues, Salasc, Sorbs, Taussac-la-Billière, Valsmascle, Verreries-de-Moussans, Vieussan and Villemagne-l'Argentière.

Department of Lozère:

Municipalities fully covered in the area:

Allenc, Badaroux, Balsièges, Banassac, Barjac, Brenoux, Canilhac, Chadenet, Chanac, Chirac, Cultures, Esclanèdes, Florac, Fraissinet-de-Fourques, Gabrias, Gatuzières, Grèzes, Hures-la-Parade, Ispagnac, La Canourgue, La Malène, La Tieule, Lachamp, Lanuéjols, Laval-du-Tarn, Le Massegros, Le Monastier-Pin-Moriès, Le Recoux, Le Rozier, Les Bondons, Les Hermaux, Les Salelles, Les Vignes, Marvejols, Mas-Saint-Chély, Mende, Meyrueis, Montbrun, Montrodat, Palhers, Quézac, Saint-Bauzile, Saint-Bonnet-de-Chirac, Sainte-Enimie, Sainte-Hélène, Saint-Etienne-du-Valdonnez, Saint-Georges-de-Lévéjac, Saint-Germain-du-Teil, Saint-Laurent-de-Trèves, Saint-Pierre-de-Nogaret, Saint-Pierre-des-Tripiers, Saint-Rome-de-Dolan, Saint-Saturnin, Servières, Trélans and Vebron.

Department of Tarn:

Municipalities fully covered in the area:

Aiguefonde, Alban, Albine, Almayrac, Ambialet, Andouque, Anglès, Arfons, Arifat, Assac, Aussillon, Barre, Belleserre, Berlats, Boissezon, Bout-du-Pont-de-Larn, Brassac, Brousse, Burlats, Cadix, Cagnac-les-Mines, Cahuzac, Cambounès, Carmaux, Castanet, Castelnau-de-Brassac, Castres, Caucalières, Courris, Crespin, Crespinet, Curvalle, Dourgne, Durfort, Escoussens, Escroux, Espérausses, Fauch, Faussergues, Ferrières, Fraissines, Gijounet, Jouqueviel, Labastide-Rouairoux, Labessière-Candeil, Labruguière, Lacabarède, Lacapelle-Pinet, Lacapelle-Ségalar, Lacaune, Lacaze, Lacrouzette, Lagardiolle, Lagarrigue, Lamontélarié, Laparrouquial, Lasfaillades, Lautrec, Le Bez, Le Dourn, Le Fraysse, Le Garric, Le Margnés, Le Masnau-Massuguiés, Le Rialet, Le Ségur, Le Travet, Le Vintrou, Lédas-et-Penthiès, Les Cammazes, Lescure-d'Albigeois, Lombers, Marsal, Massaguel, Massals, Mazamet, Miolles, Mirandol-Bourgnounac, Monestiés, Montauriol, Montfa, Montirat, Montredon-Labessonnié, Mont-Roc, Moularès, Moulin-Mage, Murat-sur-Vèbre, Nages, Noailhac, Padiés, Pampelonne, Paulinet, Payrin-Augmontel, Pont-de-Larn, Poulan-Pouzols, Rayssac, Réalmont, Ronel, Roquecourbe, Rosières, Rouairoux, Rouffiac, Roumégoux, Saint-Affrique-les-Montagnes, Saint-Amancet, Saint-Amans-Soult, Saint-Amans-Valtoret, Saint-André, Saint-Antonin-de-Lacalm, Saint-Avit, Saint-Christophe, Saint-Cirgue, Sainte-Croix, Sainte-Gemme, Saint-Grégoire, Saint-Jean-de-Marcel, Saint-Jean-de-Vals, Saint-Julien-du-Puy, Saint-Julien-Gaulène, Saint-Lieux-Lafenasse, Saint-Marcel-Campès, Saint-Martin-Laguépie, Saint-Michel-Labadie, Saint-Pierre-de-Trivisy, Saint-Salvi-de-Carcavès, Saint-Salvy-de-la-Balme, Salles, Saussenac, Sauveterre, Sénaux, Sérénac, Sieurac, Sorèze, Soual, Tanus, Teillet, Terre-Clapier, Tréban, Trébas, Trévien, Vabre, Valderiès, Valdurenque, Valence-d'Albigeois, Vénès, Verdalle, Viane, Villefrance-d'Albigeois and Viviers-lès-Montagnes.

Municipalities partly covered in the area:

Amarens, Arthès, Bernac, Castelnau-de-Lévis, Cestayrols, Cordes-sur-Ciel, Dénat, Graulhet, Lasgraisses, Lempaut, Mouzens, Mailhoc, Navès, Mouzieys-Panens, Pratviel, Peyregoux, Puechoursi, Puylaurens, Souel and Técou.

4.4 Proof of origin

Each operator must compile a "statement of suitability" registered with the Institut National de l’Origine et de la Qualité (INAO) which allows the INAO to identify all operators involved. All operators must keep their registers and any other documents required for checking the origin, quality and production conditions of the milk and cheese at the INAO’s disposal.

As part of the checks carried out on the specified features of the designation of origin, an analytical and organoleptic test is conducted to ensure that the products submitted for examination are of high quality and possess the requisite typical characteristics.

4.5 Method of production

The milk must be produced, and the cheese must be manufactured in the geographical area.

The breed of milk-producing sheep is specified (the "Lacaune" breed and "black" sheep bred from animals of the "Lacaune" breed standard), with a five-year time limit for conforming to that standard. Details are given of their feed (at least three quarters of which must come from the area, unless exceptions are made; obligatory daily pasturing, once weather conditions allow).

Details are provided on the milk and its storage, renneting (carried out at a temperature of between 28°C and 34°C), the curd (delaying formation not allowed), the moulding of the curd (done after pre-draining), draining (done without pressing), the marking, seeding and pricking of the cheese; pricking and delivery to the ripening cave must take place within two days, or four under certain conditions. The cheese is produced in specially dedicated facilities.

The *Penicillium roqueforti* culture is added either in liquid form at the renneting stage or in powder form when the curd is placed in the mould.

The cheese is ripened and aged for at least 90 days from the date of its manufacture. During this period, it is first ripened and then aged at a controlled temperature. The cheese is left exposed in caves in Roquefort sur Soulzon, located in the scree of the Combalou mountain, for the length of time needed for the *Penicillium Roqueforti* to develop successfully. This must not be a period of less than two weeks. Slow ageing in a protective wrapping then continues in the caves or in temperature-controlled cellars where the cheese is stored. Protective wrapping takes place only in the caves. The cheese is aged, stored, cut, conditioned, pre-packed and packed exclusively in the municipality of Roquefort-sur-Soulzon.

4.6 Link

There is a long history of producing cheese in Roquefort.

Cheese strainers have been found in prehistoric sites in the region. Mentions of Roquefort cheese dating back to the 8th century can be found in many documents, donations, bonds, etc concerning Rouergue. In the 15th century, Charles VI wrote a letter of patent, confirmed by his successors, in which he mentions the vital need to protect Roquefort. On 31 August 1666, a ruling by the Toulouse Parliament granted the inhabitants of Roquefort sur Soulzon the exclusive right to ripen the cheese. It is the only cheese for which the designation of origin has been legally recognised since 1925 (Law of 26 July 1925).

The distinctive characteristics of Roquefort are the result of close synergies between mankind and nature. They stem partly from the characteristics of the milk obtained from traditional breeds of sheep and fed according to tradition, and partly from the uniqueness of the natural caves in Roquefort sur Soulzon, which are formed wholly from the scree at the foothills of the calcareous cliffs in Combalou, where a miracle of nature conspires to give Roquefort its unique taste.

4.7 Inspection body

Name: Institut National de l’Origine et de la Qualité (INAO)

Address: 51, Rue d’Anjou, 75008 Paris

Tel: 01 53 89 80 00

Fax: 01 53 89 80 60

E-mail: [info@inao.gouv.fr](mailto:info@inao.gouv.fr)

The *Institut National des Appellations d’Origine* is a public administrative body with legal personality and reports to the Ministry of Agriculture.

INAO is responsible for monitoring the production conditions for products with a designation of origin.

Failure to comply with the defined geographical production area or any of the production conditions results in forfeiting the right to use the designation of origin in any form or for any purpose.

Name: Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes (DGCCRF)

Address: 59, Boulevard Vincent Auriol 75703 PARIS Cédex 13

Tel: 01 44 87 17 17

Fax: 01 44 97 30 37

Email 1: C3@dgccrf.finances.gouv.fr

The DGCCRF is a department of the Ministry of the Economy, Finance and Industry.

4.8 Labelling

The product must bear the logo containing the INAO acronym, the wording "*Appellation d'Origine Contrôlée*" and the name of the designation of origin. The label must also bear the applicant group's shared trademark, known as the "Brebis Rouge" [red sheep], which was created in 1930.

Except for the "Brebis Rouge" shared trademark and other special trading or manufacturing marks or corporate names or symbols, it is not permitted to qualify the name "Roquefort" or add any other words to it.