Commission Implementing Regulation (EU) No 855/2014 of 4 August 2014 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Robiola di Roccaverano (PDO))

COMMISSION IMPLEMENTING REGULATION (EU) No 855/2014

of 4 August 2014

approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Robiola di Roccaverano (PDO))

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs[(1)], and in particular the second subparagraph of Article 53(2) thereof,

Whereas:

(1) By virtue of the first subparagraph of Article 53(1) of Regulation (EC) No 1151/2012, the Commission has examined Italy's application for the approval of amendments to the specification for the protected designation of origin ‘Robiola di Roccaverano’ registered under Commission Regulation (EC) No 1107/96[(2)], as amended by Commission Regulation (EC) No 1263/96[(3)] and by Regulation (EU) No 217/2011[(4)].

(2) The purpose of the application is to amend the specification as regards the temperature in the maturing rooms.

(3) The Commission has examined the amendments in question and concluded that they are justified. Since the amendments are minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, the Commission may approve them without following the procedure set out in Articles 50 to 52 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin ‘Robiola di Roccaverano’ is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the consolidated Single Document setting out the main points of the specification.

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 855/2014. (See end of Document for details)*

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 4 August 2014.

For the Commission,

On behalf of the President,

Ferdinando NELLI FEROCI

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 855/2014. (See end of Document for details)*

ANNEX I

The following amendments have been approved to the specification for the protected designation of origin ‘Robiola di Roccaverano’:

The following sentence in the section on the production method has been deleted: ‘The fresh cheeses are ripened naturally in suitable premises for at least three days after they are placed in moulds at a temperature of between 15 °C and 20 °C’. This amendment is requested by the producers, who often use the same premises for production, which requires temperatures of between 20 °C and 24 °C, as for the initial drying. It is very difficult to maintain different temperatures within one building so this requirement often penalises smaller cheese makers. This amendment request is based on observations recorded over many years which demonstrate that removing this requirement does not influence the final quality of the cheese.

ANNEX II

CONSOLIDATED SINGLE DOCUMENT
Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[(5)]
‘ROBIOLA DI ROCCAVERANO’
EC No: IT-PDO-0317-01185 — 11.12.2013
PGI ( ) PDO (X)

1. **Name**

‘Robiola di Roccaverano’

2. **Member State or Third Country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3. — Cheeses

3.2. *Description of the product to which the name in point 1 applies*

‘Robiola di Roccaverano’ is a cheese made throughout the year from fresh curd subjected to ripening or maturing.

‘Robiola di Roccaverano’ PDO is cylindrical in shape with straight faces with slightly bevelled edges and a slightly convex lateral surface. The faces are between 10 and 14 cm in diameter and the lateral surface is 2,5 to 4 cm in height. Each cheese weighs between 250 and 400 grams. These parameters apply at the end of the minimum maturation period.

The reference criteria for ‘Robiola di Roccaverano’ as regards fat, protein substances and ash are as follows:

fat: minimum 40 % of dry matter
protein substances: minimum 34 % of dry matter
ash: minimum 3 % of dry matter.

The organoleptic properties of ‘Robiola di Roccaverano’ cheese vary according to the degree of ripening it undergoes:

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 855/2014. (See end of Document for details)*

fresh cheese ripened between 4 and 10 days: rind: this may be present in the form of a light natural bloom of mould or may be absent; external appearance: milky white or straw-yellow; paste: milky white; structure: creamy, soft; taste and flavour: delicate, rich and/or slightly sour;

and the mature cheese ripened for 11 days or more: rind: in the form of a natural bloom of mould; external appearance: milky white or straw-yellow or slightly reddish; paste: milky white; structure: soft, slightly more compact as maturing progresses, the flavoursome part next to the rind may be creamy.

The aromas and tastes of ‘Robiola di Roccaverano’ are intensified as the cheese is matured up to the point of pungency.

3.3. *Raw materials (for processed products only)*

‘Robiola di Roccaverano’ is made from raw whole milk sourced exclusively from the production area from goats of the Roccaverano and Camosciata Alpina breeds and their crosses, ewes of the Pecora delle Langhe breed and cows of the Piemontese and Bruna Alpina breeds and their crosses in the following proportions: using either raw whole goats' milk exclusively or a blend of goats' milk with up to 50 % raw whole cows' and/or ewes' milk, from successive milkings carried out within a period of between 24 and 48 hours.

3.4. *Feed (for products of animal origin only)*

The sheep and goats are fed by grazing between 1 March and 30 November and with green and/or dried fodder and fresh and processed cereal grain, legumes and oleaginous plants. Parcels of meadow-pasture, grassland and woodland must be entered in a register held by the inspection body. The cows are fed by grazing and with green and/or dried fodder and fresh and processed cereal grain, legumes and oleaginous plants.

More than 80 % of the feed of all the animals must come from the production area. The use of maize silage and fodder is prohibited. The feed must not contain any GMOs. It is prohibited to use milk from livestock farms without grazing land.

3.5. *Specific steps in production that must take place in the defined geographical area*

Holdings rearing the livestock whose milk is used to produce ‘Robiola di Roccaverano’ must be located within the defined geographical area.

The milk must be produced and processed within the defined geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

The cheeses must be packed in the production area, since the cheese's lack of a rind and its fresh and soft body expose it to the risk of dehydration, oxidation and deterioration of the fat content. In addition, because of its lack of a rind at the time of production, the cheese cannot be indelibly marked.

3.7. *Specific rules concerning labelling*

On release for consumption, the packaging is sealed with an adhesive label bearing the PDO logo in the form of a stylised ‘R’. The brown, stylised uppercase ‘R’ contains the image of a tower with battlements, inspired by the historic tower in the Municipality of Roccaverano; the counter within the letter ‘R’ represents a ‘Robiola di Roccaverano’ cheese and the stem is decorated with a green and pale yellow/green design intended to represent the meadows and the typical, sinuous shape of the hills of the Langhe. This is enclosed within a dark green ring bearing the words ‘ROBIOLA DI ROCCAVERANO’ in white, uppercase lettering with a small, white stylised flower at bottom centre. The whole logo is printed on a white background. Underneath