Commission Implementing Regulation (EU) No 1211/2013 of 25 November 2013 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Banon (PDO)]

COMMISSION IMPLEMENTING REGULATION (EU) No 1211/2013

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approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Banon (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) In accordance with the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined France's application for the approval of amendments to the specification for the protected designation of origin 'Banon' registered under Commission Regulation (EC) No 641/2007[(2)].

(2) The purpose of the application is to amend the specification by giving more detailed information on the proof of origin, the method of production, labelling, national requirements and the contact details of the structures responsible for monitoring the designation.

(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 'Banon' 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.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1211/2013. (See end of Document for details)*

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*.

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

Done at Brussels, 25 November 2013.

For the Commission, On behalf of the President,

Dacian CIOLOȘ

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1211/2013. (See end of Document for details)*

ANNEX I

In the specification for the protected designation of origin 'Banon', the following amendments are approved:

1.1. **Proof of origin**

The heading has been supplemented by provisions on the monitoring and guarantee of the origin and the traceability of the designation. These provisions were amended following the reform of the control system at national level.

1.2. **Method of production**

On the basis of the national legislation, this section has been supplemented by information on:

— the definition of 'herd':

"herd" means the entire goat herd composed of lactating goats, dry goats, female kids and billygoats.

This provision provides a better definition of the term 'herd'.

Until 31 December 2013, dairy goats of the breeds Commune Provençale, Rove and Alpine and from crosses of those breeds must make up at least 60 % of each herd.

This provision is an adaptation measure for the herd to enable breeders to reach the 100 % target by 1 January 2014.

— feed of the herd:

The basic feed ration of the goats *comes mostly from the geographical area. It* is obtained *exclusively* by grazing and/or rough grazing and from dry feed *made from legumes and/or grasses and/or spontaneous flora preserved in good conditions*.

This information has been added in order to specify more clearly the origin and nature of the basic ration of the herd

The goats graze:

on pastures composed of spontaneous annual or perennial, arboreal, shrubby or herbaceous species;

on permanent pasture of native flora;

on temporary pasture of grass or legumes or of a mix of these.

This information has been added in order to specify clearly the types of grassland authorised for feeding the animals.

During the period when the roughage ration must come mainly from grazing, the share of hay must not exceed 1,25 kg of raw material a day for each adult goat present.

The annual share of hay is limited to 600 kg of raw material for each adult goat present.

Green fodder provided in troughs is not authorised for more than 30 non-consecutive days per year.

The purpose of this provision is to promote grazing.

The use of supplements is limited to 800 g of raw material a day for each adult goat present and to 270 kg of raw material a year for each adult goat present. At least

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60 % of the annual supplementary ration must be composed of cereals. The use of dehydrated lucerne is limited to 400 g of raw material a day for each adult goat present, provided in at least two portions, and to 60 kg of raw material a year for each adult goat present.

The purpose of these provisions is to limit the supply of feed from sources other than grazing.

The inclusion of fodder and dehydrated lucerne from outside the geographical area of the designation is limited to 250 kg of raw material a year for each adult goat present.

The purpose of this provision is to limit the supply of feed that does not come from the geographical area of the designation.

Silage and wrapped fodder, cruciferous and other plants and seeds that might give the milk a bad taste are prohibited.

The purpose of this provision is to prohibit the use of feed that might give the milk, and therefore the cheese, a bad taste.

— the milk production of the herd:

The average production of the herd is limited to 850 kg of milk a year for each lactating goat.

This existing provision has been reworded in order to include an annual average for the herd.

— the cheesemaking techniques

The sentence '*From 1 January 2009 onwards, the milk must be collected from the farm every day and stored at a temperature of 8 °C prior to collection*' is replaced by the sentence '*Milk collection is limited to a maximum of four milkings collected over a maximum of two days. Prior to collection, the milk must be stored at a temperature of 6 °C or less*' in order to take distance constraints into account when collecting the milk.

The amount of rennet having a concentration of 520 g of chymosin/l varies from 20 to 35 ml for 100 l of milk.

The purpose of this provision is to specify the amount of rennet. This amount is necessary to achieve the optimal curdling time.

The salting time is between 5 and 8 min.

The purpose of this provision is to specify the salting time.

— maturing:

At the end of this stage, it must have a homogeneous cover with well-established surface flora, a thin creamy-white rind and a thoroughly supple paste.

The purpose of this provision is to specify the appearance of the cheese at an intermediate maturing stage.

— leaf-wrapping:
Conditions for collecting the leaves

The leaves are gathered when brown, in other words they are collected in the autumn when trees are shedding their leaves. The leaves must be clean and healthy.
Storage conditions

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1211/2013. (See end of Document for details)*

The leaves are stored dry.
Treatment

The leaves are rehydrated before being used to wrap the cheese. There are three possible methods:

— *in boiling water,*

— *in boiling water with 5 % vinegar added,*

— *in water with 5 % vinegar added.*

Removal of the petiole is optional, though only the base of the leaf may be cut and all other cutting is prohibited.
Wrapping the cheese

The cheese is entirely covered in leaves so that it can undergo a second, anaerobic, maturation.

If the tomme is wrapped in leaves whose petioles have not been removed, the petioles must be on the underside of the cheese.

The purpose of this provision is to specify the conditions for obtaining and using chestnut leaves. It is necessary to define the quality of these leaves in order to achieve optimal maturation of the leaf-wrapped cheese.

1.3. **Labelling**

The labelling requirements have been amended to include the obligation to affix the European Union ‘PDO’ symbol. Further information has been provided on the basis of the national legislation.

1.4. **National requirements**

The national requirements have been supplemented by a table on the main points to be verified and their evaluation method, as provided for in the national legislation.

1.5. **Other**

The contact details of the structures responsible for monitoring the designation have been updated.

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[3]**‘BANON’**EC No: FR-PDO-0105-0969 - 23.2.2012**PGI () PDO (X)**

1. **Name**

‘Banon’

2. **Member State or third country**

France

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