Commission Implementing Regulation (EU) No 562/2013 of 14 June 2013 approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Queijo Serra da Estrela (PDO)]

COMMISSION IMPLEMENTING REGULATION (EU) No 562/2013

of 14 June 2013

approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Queijo Serra da Estrela (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 Article 53(2)(2) thereof,

Whereas:

(1) Regulation (EU) No 1151/2012 entered into force on 3 January 2013. It repealed and replaced Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural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[(2)].

(2) By virtue of the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, the Commission has examined Portugal's application for the approval of amendments to the specification for the protected geographical indication 'Queijo Serra da Estrela' registered under Commission Regulation (EC) No 1107/96[(3)], as amended by Regulation (EC) No 197/2008[(4)].

(3) The purpose of the application is to amend the specification. Portugal requests the possibility of marketing 'Queijo Serra da Estrela' in a smaller format (0.5 kg). The minimum diameter of the cheese shall therefore be reduced from 11 to 9 cm. Portugal also requests for it to be made mandatory to affix a numbered casein mark in order to improve the traceability of the product.

(4) The Commission has examined the amendments in question and decided that they are justified. Since this is a minor amendment, the Commission may adopt it without using the procedure set out in Articles 50 to 52 of Regulation (EU) No 1151/2012,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Queijo Serra da Estrela' is hereby amended in accordance with Annex I to this Regulation.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 562/2013. (See end of Document for details)*

Article 2

Annex II to this Regulation contains the 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*.

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

Done at Brussels, 14 June 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 562/2013. (See end of Document for details)*

ANNEX I

In the specification for the protected designation of origin ‘Queijo Serra da Estrela’ the following amendment is approved:

Product description: Portugal requests the possibility of marketing ‘Queijo Serra da Estrela’ in a smaller format (0.5 kg), which is the minimum dimension required to preserve its specific organoleptic features. The minimum diameter of the cheese shall therefore be reduced from 11 to 9 cm.

Proof of origin: Portugal requests for it to be made mandatory to affix a numbered casein mark in order to improve the traceability of the product, to certify the region of origin and to establish a link between each batch received, always in accordance with the requirements of the specifications, and each batch of ‘Queijo Serra da Estrela’ produced.

The casein marks shall follow the model approved by the producer group, which shall make them available to all interested producers without discrimination to avoid any duplications of numberings or series. These marks cannot be transferred from one cheese to another and become unusable when removed.

ANNEX II

SINGLE DOCUMENT Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[(5)]**‘QUEIJO SERRA DA ESTRELA’**EC No: PT-PDO-0217-0213 – 17.1.2011**PGI () PDO (X)**

1. **Name**

‘Queijo Serra da Estrela’

2. **Member State or Third Country**

Portugal

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

3.1. *Type of product*

Class 1.3.Cheeses

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

Cheese obtained by slow draining of the curds, following coagulation of unadulterated raw ewe’s milk obtained from Bordaleira Serra da Estrela and/or Churra Mondegueira ewes, using the cardoon flower (*Cynara cardunculus*, L) as rennet. The minimum ripening time for ‘Queijo Serra da Estrela’ cheese is 30 days. When the ripening time reaches a minimum of 120 days, the designation of origin ‘Queijo Serra da Estrela’ is qualified as ‘Velho’ (mature).

The main characteristics of the product are as follows:

	‘Queijo Serra da Estrela’	**‘Queijo Serra da Estrela’‘Velho’ (mature)**

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 562/2013. (See end of Document for details)*

Shape and consistency	Short (flat) regular cylinder with bulging sides and some bulging on the top and no defined edge	Short (flat) regular cylinder, slight or no bulging on the sides and no spine
Rind	Smooth and semi-soft	Smooth to slightly wrinkled and hard to extra hard.
Weight	Between 0.5 and 1.7 kg	0.7 to 1.2 kg
Diameter	9 to 20 cm	11 to 20 cm
Height	4 to 6 cm	3 to 6 cm
Texture	Closed, slightly buttery, loses its shape on cutting, well bound, creamy and smooth, with few or no eyes	Closed or with some eyes, slightly dry crumbly body, smooth
Colour	White or slightly sallow	Yellowish to orange/light brown, becoming darker from the outside towards the centre
Sensory characteristics	Smooth, clean and slightly acidic bouquet	Pleasant, lingering, clean, strong to slightly strong and slightly spicy/salty bouquet
Protein	26 to 33 %	36 to 43 %
Fats	45 to 60 %	> 60 %
Humidity	61 to 69 %	49 to 56 %
Ash	5 to 6.5 %	7 to 8 %

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

The raw materials used are exclusively as follows:

— unadulterated raw ewe's milk obtained from Bordaleira Serra da Estrela and/or Churra Mondegueira ewes in the defined geographical area. The rearing and feeding conditions of the animals are subject to specific rules;

— edible salt;

— the cardoon flower (*Cynara cardunculus*, L), a plant-based rennet.

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

Since open-air rearing is the most common technique, only extensive or semi-extensive production systems are permitted. The animals graze in an area with characteristically wild vegetation including pine forests, thickets and meadows. Transhumance, where the animals are moved to other zones (or pastures) located in the same geographical area (according to the time of the year and available feed) is practised regularly. Other pasture and fodder species are also usually grown in the region and are used as feed supplements for local sheep during periods in which feed is less available. However, and only in times of extreme climatic and soil conditions (snow or drought for instance), straight or compound feedstuffs may be used to strengthen animals' diets, mainly at the start and end of the gestation period or at the height of the lactation period. The use of these feedstuffs must be authorised by the producer group and is controlled both quantitatively and qualitatively by the certification body.