Commission Implementing Regulation (EU) No 584/2011 of 17 June 2011 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Grana Padano (PDO))

COMMISSION IMPLEMENTING REGULATION (EU) No 584/2011

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approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Grana Padano (PDO))

THE EUROPEAN COMMISSION,

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

Having regard to 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[(1)], and in particular the first subparagraph of Article 7(4) thereof,

Whereas:

(1) In accordance with the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, the Commission has examined Italy's application for the approval of amendments to the specification for the protected designation of origin 'Grana Padano' registered under Commission Regulation (EC) No 1107/96[(2)].

(2) Since the amendments in question are not minor within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission published the amendment application in the *Official Journal of the European Union*, as required by the first subparagraph of Article 6(2) of that Regulation[(3)].

(3) Pursuant to Article 7 of Regulation (EC) No 510/2006, a statement of objection from the company Chäs & Co Käsehandel GmbH, Inhaber Urs Reichen, Grubenstr. 39, 8045 Zürich, Switzerland was forwarded to the Commission by the Swiss authorities. In its letter dated 6 April 2010, the Commission invited the interested parties to hold appropriate consultations.

(4) Given that an agreement was reached within 6 months including minor amendments to the specification, the Commission must now issue a decision.

(5) In the light of the above, the amendments should be approved and the amended single document should be published,

HAS ADOPTED THIS REGULATION:

Article 1

The amendments to the specification presented in Annex 2 concerning the name in Annex 1 to this Regulation are hereby approved.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 584/2011. (See end of Document for details)*

Article 2

The amended single document in Annex 2 to this Regulation shall be applied.

Article 3

This Regulation shall enter into force on the 20th day following 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, 17 June 2011.

For the Commission

The President

José Manuel BARROSO

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 584/2011. (See end of Document for details)*

ANNEX I

Agricultural products intended for human consumption listed in Annex I to the Treaty:

Class 1.3 Cheeses
ITALY

Grana Padano (PDO)

ANNEX II

SINGLE DOCUMENT**COUNCIL REGULATION (EC) No 510/2006'GRANA PADANO'EC No: IT-PDO-0217-0011-26.7.2006PGI ( ) PDO (X)**

1. **Name**

'Grana Padano'

2. **Member State or third country**

Italy

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

3.1. *Type of product (Annex III)*

Class 1.3 Cheeses

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

Hard cheese made from cooked paste; it is matured slowly, manufactured throughout the year and used whole or grated; it is produced from raw, partially skimmed milk from cows, milked twice a day, whose basic diet consists of fresh or dried fodder; milk used may come from one milking or from two milkings mixed together. The cheese is cylindrical in form with a slightly convex or virtually straight heel, and with flat faces featuring a slightly raised edge.

It has a diameter of 35 to 45 cm and the heel is 18 to 25 cm high, depending on technical production conditions.

Weight: from 24 to 40 kg; rind: hard and smooth, 4-8 mm thick.

The paste is hard, with a finely grained structure, flaky from the middle out and with barely visible eyes. The minimum fat content of the dry matter is 32 %. The colour of the rind is dark or a natural golden yellow and the paste is white or straw-coloured. The paste has a fragrant aroma and a delicate taste.

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

Raw cow's milk, natural whey and calf rennet.

The milk comes from cows reared in the geographical area defined in point 4.

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

The basic feed for the dairy cattle, consisting of green or preserved fodder, is fed to lactating cows, dry cows and heifers over 7 months old.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 584/2011. (See end of Document for details)*

Milk cows are fed primarily with feed produced on the home farm or in the 'Grana Padano PDO' production area.

No less than 50 % of the dry matter of the daily ration must be made up of feed with a ratio of fodder to feed of no less than 1, by reference to the dry matter.

At least 75 % of the dry matter of the fodder in the daily ration should come from feed produced in the production area of the milk.

The authorised feeds are listed in a positive list which includes:

— fodder: fresh fodder, hay, straw, silage (not permitted for 'Trentingrana' production),

— raw materials for feed, by category, which may be added to the fodder: cereals and their derivatives, oil seeds and their derivatives, tubers and root vegetables and products derived from them, dehydrated fodder, derivatives of the sugar industry, legume seeds, fats, minerals, additives.

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

The production and maturing operations must take place on the territory of the production area defined in point 4.

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

Grating and related packaging must take place within the production area defined in point 4 since fresh grated cheese is a highly sensitive product and the preservation of its organoleptic characteristics requires it to be packaged immediately in conditions such as to avoid any drying out; furthermore, immediate packaging in packs bearing the designation of origin is more likely to ensure the authenticity of the grated product, which by nature is more difficult to identify than a whole cheese (as confirmed by the judgment of the Court of Justice in Case C-469/00).

The use, for the production of grated 'Grana Padano', of cheese left over from the cutting and packaging of 'Grana Padano PDO' marketed in pieces of varying and/or fixed weight, as blocks, cubes, bite-sized pieces, etc., is permitted only under the following conditions: the maximum proportion of rind must be 18 %; traceability of the whole 'Grana Padano PDO' cheese from which the leftover cheese comes must be ensured at all times; where leftover cheese is to be used later and/or transferred from one establishment to another, it must be sorted by registration number and month of production; it may be transferred only within the same farm or between farms of the same group and only within the area of origin. The marketing of leftover cheese for the production of grated 'Grana Padano' is therefore prohibited.

3.7. *Specific rules on labelling*

The official mark attesting to the product having met the requirements justifying the use of the 'Grana Padano' Protected Designation of Origin, and which must therefore appear both on the whole wheel and on all the packaging of 'Grana Padano PDO' cheese in portions and grated, consists of a rhomboid shape over which the words 'GRANA' and 'PADANO' are stamped in upper case letters. In the upper and lower corners of the rhomboid, which are rounded, are inscribed respectively the initials 'G' and 'P'.

The marking bands which cold stamp the origin mark on the wheels at the moulding stage are made up of a number of rhomboidal diamond shapes which contain within them the alternating words 'GRANA' and 'PADANO', and bear the cheese manufacturer's identification references and the month and year of manufacture.

Only 'Grana Padano PDO' produced in the Autonomous Province of Trento, made using milk from cows fed throughout the year with fodder which does not include silage of any kind,