Commission Regulation (EC) No 1027/2009 of 29 October 2009 approving minor amendments to the specification of a name registered in the register of protected designations of origin and protected geographical indications (Morbier (PDO))

COMMISSION REGULATION (EC) No 1027/2009

of 29 October 2009

approving minor amendments to the specification of a name registered in the register of protected designations of origin and protected geographical indications (Morbier (PDO))

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

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 second sentence of Article 9(2) thereof,

Whereas:

(1) Pursuant to the first subparagraph of Article 9(1) and by virtue of Article 17(2) of Regulation (EC) No 510/2006, the Commission has examined France's application for approval of an amendment to details of the specification for the protected designation of origin 'Morbier', registered by Commission Regulation (EC) No 2400/96[(2)], as amended by Regulation (EC) No 1241/2002[(3)].

(2) The purpose of this application is to amend the specification by stipulating the conditions for using treatments and additives in the milk and for the production of 'Morbier'. These practices ensure that the essential characteristics of the name are maintained.

(3) The Commission has examined the amendment in question and decided that it is justified. Since the amendment is minor within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission may approve it without following the procedure set out in Articles 5, 6 and 7 of the aforementioned Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

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

Article 2

A consolidated summary of the main elements of the specification is given in Annex II to this Regulation.

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, 29 October 2009.

For the Commission

Mariann FISCHER BOEL

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 1027/2009. (See end of Document for details)*

ANNEX I

The specification for the protected designation of origin 'Morbier' is amended as follows:
'Method of production'

The following provisions modify Point 5 of the specifications regarding the production method:

— In the 2nd paragraph:

replace	:	With the exception of partial skimming, the addition of rennet, lactic starters or processing aids for which limits have been set, nothing may be removed from or added to the milk.
by	:	With the exception of partial skimming, the addition of rennet, lactic starters, salt or water in order to clean the curd, nothing may be removed from or added to the milk.

— The following should be added:

(…) Renneting must be carried out using rennet only.

(…) The milk may not be concentrated by partially removing the watery part before coagulation.

(…) Furthermore the partial removal of lactose from the curd can be done using water.

(…) The dairy raw materials, partly finished products, curd and fresh cheese must not be conserved at a temperature below 0 °C.

Fresh cheese and cheese undergoing the maturing process must not be conserved under a modified atmosphere.

ANNEX II

SUMMARYCouncil Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**'MORBIER'**EC NO: FR-PDO-0105-0179/29.3.2006**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
Address:	51 rue d'Anjou, 75008 Paris, FRANCE
Tel.	+33 153898000
Fax	+33 153898060
E-mail:	info@inao.gouv.fr

2. **Group**

Name:	Syndicat interprofessionnel de défense du Morbier
Address:	Valparc, Espace Valentin, 25048 Besançon Cedex, FRANCE
Tel.	+33 381532230
Fax	+33 381535931
E-mail:	syndicatdumorbier@wanadoo.fr

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 1027/2009. (See end of Document for details)

Composition: Producers/processors (X) Others ( )

3. **Type of product**

Class 1.3.Cheeses

4. **Specification**

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name*

'Morbier'

4.2. *Description*

Morbier is a cheese made from raw cow's milk. It is pressed, uncooked, has a flat cylindrical shape, smooth faces and slightly rounded sides. Its rind is natural, smooth and homogenous, varying in colour from light grey to beige-orange. The interior is an ivory to pale yellow coloured paste, sometimes with small openings. It is supple, glossy and creamy, with a fine texture and a slight creamy flavour. Its most distinctive feature is a horizontal black furrow through the middle. Its weight varies from 5 to 8 kg, its diameter from 30 to 40 cm and its height from 5 to 8 cm. Its fat content (fat/dry matter) is at least 45 % and moisture content in the fat-free cheese (Fromage Dégraissé (H.F.D.) is not more than 67 %.

4.3. *Geographical area*

The milk is produced and cheeses manufactured and matured in the geographical area comprising all the municipalities in the Doubs and Jura départements (except those in the canton of Chemin), 16 municipalities in the département of Ain (municipalities of Apremont, Bellegarde-sur-Valserine in the part corresponding to the former municipality of Coupy, Belleydoux, Champfromier, Charix, Chézery-Forens, Confort, Echallon, Giron, Lancrans, Leaz, Lelex, Mijoux, Plagne, Montanges and Saint-Germain-de-Joux) and 13 municipalities in the département of Saône et Loire (municipalities of Beaurepaire-en-Bresse, Beauvernois, Bellevesvre, Champagnat, Cuiseaux, Flacey-en-Bresse, Fretterans, Joudes, Mouthier-en-Bresse, Sagy, Saillenard, Savigny-en-Revermont and Torpes).

4.4. *Proof of origin*

The dairy herd's basic feed must come from the natural pastures of the delimited area. Only milk meeting that criterion may enter the processing plants. Every milk producer, processing plant and maturing plant fills in a 'declaration of aptitude', which is registered with the INAO. Each operator must provide the INAO with a list of the operators in the production chain he has dealings with and any documents required for checking the origin, quality and production conditions of the milk and cheese. A yellow casein plate is used to identify the cheese. It is affixed at the time of production to the side of each cheese. The day and month of production are indicated. On the drum's label the identification of the maturing plant appears clearly (name or business name and address). Each undertaking, on a plant-specific basis, where appropriate, must return each month, duly completed, a statistical information sheet required by the 'Syndicat interprofessionnel de défense du Morbier' relating to the production and marketing of the 'Morbier' AOC (French 'controlled designation of origin') cheese.

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*