Commission Regulation (EC) No 1326/2008 of 15 December 2008 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Chaource (PDO))

COMMISSION REGULATION (EC) No 1326/2008

of 15 December 2008

approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Chaource (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[(1)], and in particular the second sentence of Article 9(2) thereof,

Whereas:

(1) In accordance with the first subparagraph of Article 9(1) and pursuant to Article 17(2) of Regulation (EC) No 510/2006, the Commission has examined the application from France for approval of an amendment to the specification for the protected designation of origin 'Chaource', registered by Commission Regulation (EC) No 1107/96[(2)].

(2) The purpose of this application is to amend the specifications by stipulating the conditions for using treatments and additives in the milk and for the manufacture of Chaource. These practices ensure that the key characteristics of PDO products are maintained.

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

(4) In accordance with Article 18(2) of Commission Regulation (EC) No 1898/2006[(3)] and pursuant to Article 17(2) of Regulation (EC) No 510/2006, a summary of the specification should be published,

HAS ADOPTED THIS REGULATION:

Article 1

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

Article 2

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

Article 3

This Regulation shall enter into force on the 20th 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, 15 December 2008.

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 1326/2008. (See end of Document for details)*

ANNEX I

The specification for the protected designation of origin ‘Chaource’ is amended as follows:
‘Method of production’

The following provisions are added to Point 5 of the specifications regarding the production method:

(…) Coagulation may be carried out only using rennet.

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

In addition to the raw dairy materials, the only ingredients or production aids or additives authorised in the milk during production are rennet, innocuous bacterial cultures, yeasts, moulds, calcium chloride and salt.

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

Fresh cheese and cheese undergoing the maturing process may 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‘CHAOURCE’EC No: FR-PDO-0217-0114/29.03.2006PDO (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) 153 89 80 00
Fax	:	(33) 153 89 80 60
e-mail	:	info@inao.gouv.fr

2. Group

Name	:	Syndicat de défense du fromage de Chaource
Address	:	Ferme du Moulinet, 10150 Pont-Sainte-Marie, France
Tel.	:	(33) 325 49 90 48
Fax	:	(33) 325 49 90 48
e-mail	:	syndicat-chaource@wanadoo.fr
Composition	:	Producers/processors (X) Other ( )

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