COMMISSION REGULATION (EC) No 828/2003

of 14 May 2003

amending the specification of 16 names appearing in the Annex to Regulation (EC) No 1107/96 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (Danablu, Monti Iblei, Lesbos, Beaufort, Salers, Reblochon or Reblochon de Savoie, Laguiole, Mont d'Or or Vacherin du Haut-Doubs, Comté, Roquefort, Epoisses de Bourgogne, Brocciu corse or Brocciu, Sainte-Maure de Touraine, Ossau-Iraty, Dinde de Bresse, Huile essentielle de lavande de Haute-Provence)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [1], as last amended by Regulation (EC) No 692/2003 [2], and in particular Article 9 thereof,

Whereas:

(1) In accordance with Article 9 of Regulation (EEC) No 2081/92, Denmark has requested in respect of the name 'Danablu' registered as a protected geographical indication by Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92 [3], as last amended by Regulation (EC) No 692/2003, the amendment of the method of production.

(2) In accordance with Article 9 of Regulation (EEC) No 2081/92, Italy has requested in respect of the name 'Monti Iblei', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description and the method of production.

(3) In accordance with Article 9 of Regulation (EEC) No 2081/92, Greece has requested in respect of the name 'Lesbos', registered as a protected geographical indication by Regulation (EC) No 1107/96, the amendment of the name.

(4) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Beaufort', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the method of production, the labelling and the national requirements.

(5) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Salers', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the geographical area, the method of production, the labelling and the national requirements.

(6) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Reblochon' or 'Reblochon de Savoie', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the geographical area, the method of production, the labelling and the national requirements.

(7) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Laguiole' registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the geographical area, the method of production, the labelling and the national requirements.

(8) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Mont d'Or' or 'Vacherin du Haut-Doubs', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the method of production, the labelling and the national requirements.

(9) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Comté', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the geographical area, the method of production and the national requirements.

(10) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Roquefort', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the method of production, the labelling and the national requirements.

(11) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Epoisses de Bourgogne', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the name, the labelling and the national requirements.

[1] OJ L 208, 24.7.1992, p. 1.
[2] OJ L 99, 17.4.2003, p. 1.
[3] OJ L 148, 21.6.1996, p. 1.

(12) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Brocciu corse' or 'Brocciu', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the method of production, the labelling and the national requirements.

(13) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Sainte-Maure de Touraine', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the labelling and the national requirements.

(14) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Ossau-Iraty', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the geographical area.

(15) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Dinde de Bresse', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the method of production, the labelling and the national requirements.

(16) In accordance with Article 9 of Regulation (EEC) No 2081/92, France has requested in respect of the name 'Huile essentielle de lavande de Haute-Provence', registered as a protected designation of origin by Regulation (EC) No 1107/96, the amendment of the description, the proof of origin and the national requirements.

(17) Following examination of the 16 requests for amendment, it has been decided that the amendments concerned are not minor.

(18) In accordance with the procedure laid down in Article 9 of Regulation (EEC) No 2081/92 and since the amendments are not minor, the Article 6 procedure applies *mutatis mutandis*.

(19) It has been decided that the amendments in the 16 cases comply with Regulation (EEC) No 2081/92. No statement of objection, within the meaning of Article 7 of the Regulation, has been sent to the Commission following the publication in the *Official Journal of the European Union* [1] of the above names.

(20) Consequently, these amendments must be registered and published in the *Official Journal of the European Union*,

HAS ADOPTED THIS REGULATION:

Article 1

The amendments set out in the Annex to this Regulation are hereby registered and published in accordance with Article 6(4) of Regulation (EEC) No 2081/92.

Article 2

This Regulation shall enter into force on the twentieth 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, 14 May 2003.

For the Commission
Franz FISCHLER
Member of the Commission

[1] OJ C 151, 25.6.2002, p. 9 (Danablu).
OJ C 151, 25.6.2002, p. 11 (Monti Iblei).
OJ C 254, 13.9.2001, p. 19 (Lesbos).
OJ C 45, 19.2.2002, p. 6 (Beaufort).
OJ C 296, 23.10.2001, p. 17 (Salers).
OJ C 296, 23.10.2001, p. 14 (Reblochon or Reblochon de Savoie).
OJ C 296, 23.10.2001, p. 11 (Laguiole).
OJ C 296, 23.10.2001, p. 13 (Mont d'Or or Vacherin du Haut-Doubs).
OJ C 296, 23.10.2001, p. 8 (Comté).
OJ C 135, 6.6.2002, p. 7 (Roquefort).
OJ C 296, 23.10.2001, p. 16 (Epoisses de Bourgogne).
OJ C 296, 23.10.2001, p. 7 (Brocciu corse or Brocciu).
OJ C 252, 12.9.2001, p. 17 (Sainte-Maure de Touraine).
OJ C 151, 25.6.2002, p. 10 (Ossau-Iraty).
OJ C 296, 23.10.2001, p. 10 (Dinde de Bresse).
OJ C 252, 12.9.2001, p. 15 (Huile essentielle de lavande de Haute-Provence).

ANNEX

DENMARK

Danablu

— Method of production:

for:

'Raw Danish cow's-milk is standardised as regards fat content, homogenised and subjected to thermal treatment. There are added starters, blue mould cultures and following acidification curdling agents. The curd is cut once an appropriate level of firmness has been reached; possibly slight stirring. The cheese mass is poured into moulds, drained off, salted, pricked and stored.',

read:

'Raw Danish cow's-milk is standardised as regards fat content, homogenised and pasteurised or subjected to thermal treatment. There are added starters, blue mould cultures and following acidification curdling agents. The curd is cut once an appropriate level of firmness has been reached; possibly slight stirring. The cheese mass is poured into moulds, drained off, salted, pricked and stored.'

ITALY

Monti Iblei

— Description:

Add:

Monti Iblei extra virgin olive oil must also have the following values when placed on the market:

K 232 ≤ 2,20

K 270 ≤ 0,18.

— Method of production:

Monti Iblei extra virgin olive oil is produced from healthy olives, harvested from the onset of ripening (rather than from 20 September) until 15 January each year.

GREECE

Lesbos oil

— Name:

for: 'Lesbos (PGI)',

read: 'Lesvos (PGI)' or 'Mitilini (PGI)',

(using one or other of the two place names in each case).

In all cases where the name 'Lesbos' appears in the specification, read 'Lesvos or Mitilini'.

FRANCE

Beaufort

— Method of production:

More details are given about the method of producing 'Beaufort'. These concern the preservation of the milk, the milk used, the fact that the cauldron used to heat the curd is traditionally made of copper and the fact that the cheese cannot be sold grated under the designation.

— Labelling:

'Chalet d'alpage' cheese is identified by means of an additional casein label.

— National requirements:

for: 'Decree of 12 August 1993',

read: 'Decree on the registered designation of origin "Beaufort"'.

FRANCE

Salers

— Description:

'Salers' cheeses range in weight from 30 kg to 50 kg (*instead of* 35 to 50 kg).

They have a minimum fat content of 44 g (*instead of* 45 g).

— Geographical area:

In order to confine the geographical area to the heartland of the designation and places where maturing has traditionally been carried out, it is restricted to part of the department of Cantal and certain cantons and communes in neighbouring departments.

— Method of production:

The main points in the method of production of 'Salers' cheeses are clarified in the following respects:

— production is authorised from 15 April to 15 November (*instead of* 1 May to 31 October) when the animals are out to pasture,

— the cheese production process is defined by a number of operations and technical parameters relating to the milk (milk produced on the holding when the animals are out to pasture), renneting (at a temperature of between 30 °C and 34 °C), coagulation, cutting of the curd, initial pressing, milling, acidification followed by ripening, salting in the mass, placing in mould, final pressing,

— maturing takes place, depending on the duration of the process, at between 6 °C and 14 °C (*instead of* at a maximum of 12 °C), at over 95 % humidity; the cheeses are turned over and wiped regularly during maturing.

— Labelling:

Addition of 'The cheeses are also identified by an embossed stamp on the top, giving the name of the designation twice. The cheeses may also bear an embossed stamp on the top with the words "Ferme de …" to identify the farm.

The cheeses, which are made from milk of herds entirely made up of cows of the Salers breed, also bear an embossed stamp on the side with the words "tradition Salers" and images of heads of Salers cows.'

— National requirements:

for: 'Decree of 29 December 1986',

read: 'Decree on the registered designation of origin "Salers"'.

FRANCE

Reblochon or Reblochon de Savoie

— Geographical area:

Limited changes to the geographical area involving the deletion of two communes in Saint-Jean de Maurienne, the inclusion of the whole of a commune hitherto included in part only, the inclusion of parts of two communes, and a formal change where communes formerly amalgamated have separated.

— Method of production:

The main points of the 'Reblochon' or 'Reblochon de Savoie' production method are clarified in the following respects:

— allowing for exceptions of up to 25 % of the dairy herd's annual needs, feed is to be provided by fodder from the geographical area: grazing in summer and properly preserved hay in winter; silage is banned on holdings producing milk for Reblochon,

— the cheese is made in specially dedicated workshops; certain technical parameters relating to collection, storage and taking delivery of the milk, renneting (within no more than 24 hours from the first milking, at a temperature of between 30 °C and 35 °C), addition of starter cultures, coagulation, shaping (in perforated moulds measuring 14 cm in diameter and 6 to 8 cm in height), pressing, salting, prematuring after removal from the mould (for a minimum of four days), washing and maturing (at between 12 °C and 14 °C) are added,