

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI ()
National file No : IG/53/94

Competent service of the Member State :

Name : Ministere de l'Agriculture - Direction generale de l'Alimentation
Tel. : 49.55.58.45 Fax : 49.55.59.48

Applicant group :

(a) Name : Syndicat des Fromagers de Haute-Savoie
(b) Address : 39, rue Vaugelas - 74000 ANNECY

(a) Name : Federation Departementale des Cooperatives Laitieres de Haute-Savoie
(b) Address : Maison de l'Agriculture - 52, Avenue des lies - 74994 Annecy
Cedex 9

(a) Name : Federation Departementale des Cooperatives Laitieres de Savoie
(b) Address : 1, rue du Chateau - 73000 CHAMBERY

(a) Name : Association Marque Collective Savoie

(b) Address : 74994 ANNECY Cedex 9

(c) Composition : producer/processor (x) other ()

Name of product: EMMENTAL DE SAVOIE

Type of product :(see list in Annex VI) Milk products (Rome Treaty Annex II, Chapter 4)

Description of product: summary of requirements under Art. 4(2)

(a) name : see (3)

(b) description : Cheese made from cow's milk, cooked pressed, of a diameter of 72-80 cm and a weight of over 60 kg. Rounded to half-rounded. Yellow/brown rind. Minimum 45% fat content (as dry matter). Clear holes in the body, regular and well distributed.

(c) geographical area : For the milk, the Department of Savoie and Haute-Savoie plus 3 municipalities in the Department of Ain (ANGLEFORT, CORBONOD, CHANAY). For manufacture and ripening, the Departments of Savoie and Haute-Savoie plus, for ripening, the municipality of Saint GERMAIN DE JOUX (Ain).

(d) evidence of origin : The milk producers and the manufacture and ripening sites are listed. Stock records and the preparation of identification and monitoring documents in respect of the batches complete this aspect of operations.

(e) acquisition : Raw or thermized milk. Standardization of the milk/45% fat content minimum. Renneting at 32°C, curd stirring and heating from 32 to 53°C. Brine salting. Minimum ripening 70 days.

(f) link : The link with geographical origin is based on the product's reputation.

Historical reputation: The reputation of the product grew widely in the 19th century and this reputation for quality allowed it to be sold at a higher price than other Emmentals on the markets.

Current reputation: The adding of value to the product by a higher selling price has made it possible to pay a higher cost price for the milk. The name "Emmental de Savoie" is associated with the value enhancement image of the Savoie region.

Background: The first cheesemaking dairies for *Emmental de Savoie* date back to the beginning of the 19th century. In 1908 there were over 400 such dairies and numerous major brands from ripeners such as PICON, MARECHAL and FUESS are still on the market.

(g) control : Name : Association Marque Collective Savoie
Address : 74994 Annecy Cedex 9

(h) labelling : Reproduction of the "Collective Savoie" brand name.

Emmental de Savoie

Name and address of the certifying body

(i) national legislative requirements (where applicable) : Technical Regulation on the approved Savoy Regional Label

TO BE COMPLETED BY THE COMMISSION

EEC No :

Date of receipt of dossier :

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