

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

PDO (✓) PGI ()
National file No :

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysees, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :
(a) Name : Union Interprofessionnelle de Defense du Brie de Meaux
(b) Address : 13 rue des Fossees, 77000 Melun
(c) Composition : producer/processor (/) other ()
3. Name of product : Brie de Meaux
4. Type of product : (see list in Annex VI) Class 1-3 - cheeses
5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : A soft cheese made from raw cow's milk with a crust covered in a fine coating of white down, Brie de Meaux is produced in the form of a flat cylinder with an average weight of 2-6 kilogrammes.

The eastern Parisian basin, which derives its geological unity (c) geographical area : from the limestone formations of the secondary and tertiary eras.

The cheese from the "Brie country" seems to have been known since the time of well (d) evidence of origin : Charlemagne. It was enjoyed by kings and nobility as well as by the common people. In 1793 the revolutionary Lavallee noted that "the cheese of Brie, loved by rich and poor, was preaching equality before it was ever imagined to be possible". Nevertheless, in 1814, at the Congress of Vienna, Brie de Meaux celebrated its greatest triumph, thereby earning its nickname of "king of cheeses and cheese of kings". It obtained the Appellation d'Origine Controllee in August 1980, application having been made in 1978.

- (e) acquisition : The curds obtained after the addition of rennet to the raw milk, which has been heated to a temperature below 31°C, is then put into a mould. In accordance with the traditional technique, moulding is done manually with the aid of a "Brie shovel", around 20 centimetres in diameter, the mould being filled with a succession of fine layers. After draining for around 18 hours, the cheeses are removed from the moulds, dry-salted, treated with mould spores and put into

cellars, where they ripen slowly for a minimum of four weeks.

(f) link : The predominance of chalky soils make the Brie de Meaux area a genuinely distinguishable entity, despite the wide area it covers. In this area age-old traditions, though based on a particularly delicate technique, have been perpetuated, thus allowing Brie de Meaux to maintain its reputation.

(g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138 Champs Elysees 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13

(h) labelling : Apart from the product designation, accompanied by the words *Appellation d'Origine*, the label of Brie de Meaux cheeses must also bear the logo containing the initials INAO, the words *Appellation d'Origine Controlee* and the product designation.

(i) national legislative requirements (where applicable) : Regulation of 29
December 1986

TO BE COMPLETED BY THE COMMISSION EEC No : 6/FR/00110/94.01.24

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