

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

'CAMEMBERT DE NORMANDIE'

EC No.: FR-PDO-0217-01049 – 12.10.2012

PGI () PDO (X)

1. NAME

'Camembert de Normandie'

2. MEMBER STATE OR THIRD COUNTRY

France

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

Class 1.3. Cheeses

3.2. Description of product to which the name in (1) applies

The 'Camembert de Normandie' is a lightly-salted soft cheese made from raw milk containing at least 45g of fat per 100g of cheese when completely dried out and whose dry matter weighs 115g per cheese or more.

The 'Camembert de Normandie' has the following characteristics:

- a flat cylindrical shape with a diameter of 10.5 to 11cm and a net weight, indicated on the packaging, of at least 250g;
- a so-called 'blooming' rind, white in colour, with a surface mould creating a white covering with possibly some red spots visible;
- the colour of the cheese varies from ivory to pale yellow. Ripened throughout, the cheese is smooth and soft;
- a lightly salty flavour, initially milky and sweet, but increasingly sharper and more fruity as ripening proceeds.

3.3. Raw materials (for processed products only)

The milk used to manufacture 'Camembert de Normandie' comes from holdings where, as from 1 May 2017, at least 50% of the dairy cows are cows of the Normande breed.

3.4. Feed (for products of animal origin only)

To ensure that there is a close link between the locality and the product through the use of feed which is particular to the geographical area, the dairy cows graze for at least six months of the year. Holdings consist of at least 0.33 ha of area under grass per dairy cow

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

milked, of which at least 0.25 ha is pasturable and accessible from the milking facilities, and 2 ha of grassland per hectare of silage maize is used to feed the animals of the herd.

Eighty per cent of the basic forage ration of the herd, on a dry matter basis, comes from the holding. The amount of complementary feed provided is restricted to 1 800 kg per cow in the herd per calendar year. The specifications stipulate what sorts of fodder and complementary feed are authorised.

3.5. Specific steps in production that must take place in the defined geographical area

The milk is produced and the cheese is manufactured, matured and packaged within the geographical area defined in point 4.

3.6. Specific rules on slicing, grating, packaging, etc.

The maturing and packaging of the cheeses are closely associated with and therefore carried out within the geographical area defined under point 4. Maturation involves the cheeses being placed for a time in a ripening room and, where necessary, post-ripening after packaging.

3.7. Specific rules concerning labelling

Each cheese marketed with the ‘Camembert de Normandie’ PDO has an individual label indicating the designation of origin and the words ‘Appellation d’Origine Protégée’ or ‘AOP’. Labels must bear the ‘AOP’ [PDO] logo of the European Union.

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The milk is produced and the cheese is manufactured, matured and packaged in the geographical area comprising the following cantons or parts of cantons:

Department of Calvados:

The cantons of Bény-Bocage, Blangy-le-Château, Cambremer, Caumont-l’Éventé, Condé-sur-Noireau, Dozulé, Falaise, Honfleur, Isigny-sur-Mer, Lisieux, Livarot, Mézidon-Canon, Orbec, Pont-l’Évêque, Saint-Pierre-sur-Dives, Saint-Sever-Calvados, Trévières, Trouville-sur-Mer, Vassy and Vire in their entirety; the canton of d’Aunay-sur-Odon, with the exception of the municipality of Bauquay; the canton of Balleroy, with the exception of the municipalities of Bucéels, Chouain and Condé-sur-Seulles; the canton of Bayeux, with the exception of the municipalities of Nonant, Saint-Martin-des-Entrées and Saint-Vigor-le-Grand; the municipalities of Airan, Cesny-aux-Vignes, Moulton and Ouzé in the canton of Bourguebus; the municipalities of Grimposq, Maizières and Les Moutiers-en-Cinglais in the canton of Bretteville-sur-Laize; the canton of Cabourg, with the exception of the municipalities of Colombelles, Hérouvillette et Ranville; the municipalities of La Caine, Curcy-sur-Orne, Goupillières, Hamars, Montigny, Ouffières, Préaux-Bocage, Saint-Martin-de-Sallen and Trois-Monts in the canton of Évrecy; the cantons of Falaise, with the exception of the municipalities of Bons-Tassilly, Damblainville, Eraines, Fresnes-la-Mère, Pertheville-Ners, Potigny, Saint-Germain-Langot, Saint-Pierre-Canivet, Soumont-Saint-Quentin, Ussy, Versainville and Villy-lez-Falaise; the municipalities of Bernières-d’Ailly, Courcy, Crocy, Louvagny, Le Marais-la-Chapelle, Les Moutiers-en-Auge, Norrey-en-Auge, Vicques and Vignats in the canton of Morteaux-Couliboef; the commune of Ouistreham in the canton of Ouistreham; the municipalities of Commes, Longues-sur-Mer, Magny-en-Bessin, Le Manoir, and Manvieux in the canton of Ryes; the municipality of Saint-Vaast-sur-Seulles in the canton of Tilly-sur-seulles ; the canton of Thury-Harcourt, with the exception of the municipalities of Acqueville, Cesny-Bois-Halbout, Espins, Martainville, Placy and Tournebu; the canton of Troarn, with the exception of the

municipalities of Cagny, Cuverville, Démouville, Emiéville, Giberville, Sannerville, Touffréville and Vimont; the canton of Villers-Bocage, with the exception of the municipalities of Banneville-sur-Ajon, Courvaudon, Landes-sur-Ajon, Le Locheur, Maisoncelles-sur-Ajon, Le Mesnil-au-Grain, Missy and Saint-Aignan-le-Malherbe.

Department of Eure

The canton of Beuzeville in its entirety; the canton of Beaumesnil, with the exception of the municipalities of Ajou and Gouttières; the municipalities of Caorches-Saint-Nicolas and Saint-Victor de Chrétienville in the cantons of Bernay; the municipalities of Cintray and Francheville in the canton of Breteuil; the municipalities of Le Bec Helloin and Brionne in the canton of Brionne; the canton of Broglie, with the exception of the municipalities of Broglie and Ferrières-Saint-Hilaire; the canton of Corneilles, with the exception of the municipality of Fresne-Cauverville; the municipalities of Appeville-Annebault, Authou, Condé-sur-Risle, Freneuse-sur-Risle, Glos-sur-Risle, Montfort-sur-Risle and Pont-Authou in the canton of Montfort-sur-Risle; the canton of Pont-Audemer, with the exception of the municipalities of Colletot, Fourmetot, Manneville-sur-Risle and Saint-Mards-de-Blacarville; the municipalities of Bouquelon, Marais-Vernier, Sainte-Opportune-la-Mare and Saint-Samson-de-la-Roque in the canton of Quillebeuf-sur-Seine; the canton of Rugles, with the exception of the municipality of Chéronvilliers; the municipalities of Lieurey, Noards, La Noë-Poulain, La Poterie Mathieu and Saint-Christophe-sur-Condé in the canton of Saint-Georges-du-Vivier; the canton of Thiberville, with the exception of the municipalities of Barville, Bazoques, Boissy-Lamberville, Bournainville-Faverolles, Le Favril, Folleville, Giverville and Heudreville-en-Lieuvin.

Department of Manche

The cantons of Avranches, Barenton, Barneville-Carteret, Beaumont-Hague, Brécey, Bréhal, Bricquebec, Canisy, Carentan, Cerisy-la-Salle, Cherbourg, Coutances, Equeurdreville-Hainneville, Gavray, Granville, La Haye-du-Puits, La Haye-Pesnel, Isigny-le-Buat, Jullouville, Juvigny-le-Tertre, Lessay, Marigny, Montebourg, Montmartin-sur-Mer, Mortain, Octeville, Percy, Périers, Les Pieux, Saint-Clair-sur-l'Elle, Saint-Hilaire-du-Harcoët, Saint-Jean-de-Daye, Saint-Lô, Saint-Malo-de-la-Lande, Sainte-Mère-Eglise, Saint-Ovin, Saint-Pois, Saint-Sauveur-Lendelin, Saint-Sauveur-le-Vicomte, Sartilly, Sourdeval, Le Teilleul, Tessy-sur-Vire, Torigni-sur-Vire, Turlaville, Valognes, Vesly and Villedieu-les-Poêles in their entirety; the canton of Ducey, with the exception of the municipalities of Céaux, Courtils, Crollon and Précey; the canton of Quettehou, with the exception of the municipalities of Anneville-en-Saire, Barfleur, Montfarville, La Pernelle, Réville, Sainte-Geneviève and Valcanville; the municipalities of Hamelin, Saint-Aubin-de-Terregatte, Saint-Laurent-de-Terregatte and Saint-Senier-de-Beuvron in the canton of Saint-James; the canton of Saint-Pierre-Eglise, with the exception of the municipalities of Clitourps, Gatteville-le-Phare, Gouberville, Néville-sur-Mer and Tocqueville.

Department of Orne

The cantons of Athis-de-l'Orne, Briouze, Carrouges, Domfront, Ecouché, Exmes, La Ferté-Frênel, La Ferté-Macé, Flers, Gacé, Juvigny-sous-Andaine, Le Merlerault, Messei, Mortrée, Passais, Putanges-Pont-Ecrepin, Tinchebray, Vimoutiers in their entirety; the cantons of L'Aigle, with the exception of the municipalities of Aube, Irai, Saint-Martin-d'Ecublai, Rai and Vitrai-sous-l'Aigle; the cantons of Alençon, with the exception of the municipalities of Colombiers, Cuissai and Lonrai; the cantons of Argentan, with the exception of the municipalities of Commeaux, Occagnes, Sévigny; the municipalities of Bure, La Mesnière, Saint-Aubin-de-Courteraie, Saint-Ouen-de-Sécherouvre and Soligné-la-Trappe in the canton of Bazoches-sur-Hoëne; the municipalities of Brullemail,

Courtomer, Ferrières-la-Verrerie, Godisson, Le Plantis, Saint-Agnan-sur-Sarthe, Saint-Léonard-des-Parcs and Tellières-le-Plessis in the canton of Courtomer; the municipalities of Monceaux-au-Perche and Saint-Victor-de-Réno in the canton of Longny-au-Perche; the canton of Le Mêle-sur-Sarthe, with the exception of the municipalities of Aunay-les-Bois, Boitron, Essay and Menil-Erreux; the commune of Feings in the canton of Mortagne-au-Perche; the canton of Moulins-la-Marche, with the exception of the municipalities of Bonnefoi, Les Genettes and Les Aspres; the municipalities of Barville, Coulimer, Parfondeval, Pervençères, Saint-Julien-sur-Sarthe, Saint-Quentin-de-Blavou and Vidai in the canton of Pervençères; the commune of Boissy-Maugis in the canton of Rémalard; the canton of Sées, with the exception of the municipalities of Aunou-sur-Orne, Neauphe-sous-Essai and Sées; the municipalities of Autheuil, Bivilliers, Bubertre, Champs, Lignerolles and Tourouvre in the canton of Tourouvre; and the canton of Trun, with the exception of the municipalities of Bailleul, Brioux, Fontaine-les-Bassets, Guêprei and Villedieu-les-Bailleul.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The geographical area of the ‘Camembert de Normandie’ covers the three departments of Lower Normandy (Calvados, Manche and Orne) and the western fringe of the department of Eure. This area benefits from an oceanic climate, a landscape in which fields enclosed by hedgerows predominate, and a dense network of rivers with many associated marshes.

This region, with its long tradition of cheese-making, is the birthplace of the three main Normandy cheeses (‘Livarot’, ‘Camembert de Normandie’ and ‘Pont L’Evêque’). It has been the site of the dynamic development of soft cheeses and particular milk production processes. The specificity of the milk production stems from the breed of cows used, namely, the Normande, but also from the feeding conditions, marked by the predominance of grass in the animals’ diet and the consumption of this grass by grazing for at least six months of the year.

5.2. Specificity of the product

The name ‘Camembert de Normandie’ comes from the village of Camembert, which is found around thirty kilometres south of Lisieux. The first written mention of the cheese dates from the 17th century. The writings of the time referred to excellent cheeses which were sold ‘white’ to cheese maturers. In the second half of the 19th century, with the development of cheese dairies which pioneered its production, this cheese became enormously popular as a result of its distribution in urban centres via the rail network.

It became truly well-known at the start of the 20th century and during the First World War, when cheese-makers endeavoured to provide camemberts to the French army and meet growing national demand. Although, as result of this demand, the number of products of diverse origin described as ‘camembert’ increased considerably, only the ‘Camembert de Normandie’ has finally been awarded recognition in France with a protected designation of origin, attesting to its links with Normandy and with technical methods rooted in tradition: raw milk, split moulding, and being left to drain naturally.

The ‘Camembert de Normandie’ is generally known for its unique flat cylindrical form, its so-called ‘blooming’ rind (white in colour with surface mould), an ivory to pale yellow colour, smooth and soft consistency and lightly salty flavour which is initially milky and sweet, but becomes sharper and more fruity as ripening proceeds.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The link between the locality and characteristics of the ‘Camembert de Normandie’ is evident in the environmental conditions favouring pasture and farming methods peculiar to Normandy, together with a highly-developed knowledge of cheese-making resulting from the long-standing production of the ‘Camembert de Normandie’.

The milk used has specific traits as a result of a considerable reliance on grazing, practised from March to November owing to the gentle climate and wide availability of grassy areas, as well as cattle of the Normande breed, used in the region for over a century because of its suitability for cheese-making. The milk's richness in proteins and exceptional suitability for cheese-making makes it possible to obtain a firm rind, which can be moulded in blocks and easily drained.

Knowledge of cheese-making has developed on the basis of strictly followed practices (feeding of the animals, hygiene at milking time, processing of the raw milk, partial skimming of the cream, renneting of the cheese in basins, split moulding, natural draining) that take best advantage of the positive aspects of the milk produced in the area.

Reference to publication of the specification

[Article 5, paragraph 7, of Regulation (EC) No 510/2006]*

<https://www.inao.gouv.fr/fichier/CDCCamembertdeNormandie.pdf>

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