

COUNCIL REGULATION NO. 2081/92/EEC
APPLICATION FOR REGISTRATION PDO, ARTICLE 17

PDO () PGI (x)

1. Responsible department in the Member State:

Name: Ministère de l'Agriculture, Direction générale de l'Alimentation (Agriculture Ministry, Food Directorate)

Tel.: (1) 49.55.58.45 Fax: (1) 49.55.59.48

2. Applicant group:

- (a) Name: Syndicat interprofessionnel de la Tomme de Savoie
- (b) Address: Maison de l'Agriculture, 52 avenue des Iles, 74994 Annecy CEDEX 9
- (a)' Name: Association Marque Collective Savoie
- (b)' 74994 Annecy CEDEX 9
- (c) Composition: producer/processor (x) other ()

3. Name of product: Tomme de Savoie

4. Type of product: (see list): Dairy products (Annex II, Chapter 4 of the Treaty of Rome)

5. Specifications (summary of Article 4(2) conditions):

- (a) Name: (see 3) Tomme de Savoie
- (b) Description: Uncooked pressed cow's milk cheese; 18 cm in diameter with a weight of 1.2-2 kg; grey rind with red and yellow spots. Ripened for 6 weeks.
- (c) Geographical area: The milk comes from the Savoie and Haute-Savoie *départements* plus three communes from Ain (Anglefort, Corbonod and Chanay). The cheese is made and ripened in Savoie and Haute-Savoie.
- (d) Traceability : The milk suppliers and cheesemaking and ripening sites are registered. Registered stock accounts, identification documents and batch monitoring are additional measures taken to ensure the product's traceability.
- (e) Method of production: Raw milk or milk that has undergone thermization. Renneting at 30-35°C (no washing of curd particles). Pressing by stacking (5-8 hours). After the first turning in the mould a casein plate is put in place. Dry salting or salting in brine. Ripened 6 weeks.
- (f) Link: The link with the geographic origin is based on:
 - (1) characteristics linked to milk production and Savoie Tomme manufacture in a mountain climate which is responsible for the cheese's organoleptic qualities.
 - (2) the product's reputation. It is the oldest cheese in Savoie, having existed before the 14th century. It was made by all peasants in the area to keep their summer milk yields over the winter. Savoie Tomme continues to be a mainstay of the Savoie diet and cooking.

Evidence: Savoie Tomme, which dates back to before the 14th century, was made on all Savoie farms for centuries. Special cheesemaking units, called '*fruitières*', came into being 150 years ago and have gradually been modernized without sacrificing the product's specificity.
- (g) Inspection structure:

Name: Association Marque Collective Savoie

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- Address: 74994 Annecy CEDEX 9
- (h) Labelling: Reproduction of the '*Collective Savoie Tomme de Savoie*' mark
Name and address of the certifying body.
- (i) National requirements (if any): Certified Savoie Regional Label regulations

TO BE COMPLETED BY THE COMMISSION

EEC No.: VI B14/FR/0177/940124

Date of receipt of the application: 24/01/94