

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 Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :
(a) Name : Syndicat des Fabricants et Affineurs du Fromage de Maroilles
(b) Address : GILNA, B.P.20, 140 avenue du Général de Gaulle, 02260 Lacapelle
(c) Composition : producer/processor (✓) other ()
3. Name of product : Maroilles or Marolles
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 : Made from cow's milk, a soft-paste cheese with an orange-red washed crust; shaped in a square with sides of 12.5 to 13 cm, but also produced in three smaller sizes (*sorbais*, *mignon* and *quart*); contains at least 45% fat.
 - (c) geographical area : The natural region of Thiérache, covering part of the Nord and Aisne *départements*.
 - (d) evidence of origin : The monks of Maroilles Abbey, founded in the 7th century, started to produce this cheese around 960. From the 11th century, manufacturing rights were extended to neighbouring villages. The abbots improved the cattle stock to fit the climate and the requirements of cheese production. The *Appellation* was awarded by a court decision of 17 July 1955.
 - (e) acquisition : The cheese is made exclusively of cow's milk with rennet added; the curds are divided; spontaneous draining; dry salting; the ripening process varies, depending on the size of the cheese. The basic size needs at least five weeks, during which time the crust is washed with salted water.
 - (f) link : The designation has its origin in the natural region of Thiérache around the town of Maroilles and its abbey, with a fresh, damp climate, with an impermeable soil suited to grass, so that the entire land has come to be given over to pasture. The know-how of the monks, passed on to the population of the surrounding area, has been the basis of the harmonious development of Maroilles cheese.
 - (g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138, Champs Elysées 59, Bd V. Auriol

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- (h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* 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/0123/95.05.11

Date of receipt of dossier : .././....