

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 Interprofessionnel du fromage de Munster
(b) Address : 1 Place de la Gare, B.P. 7, 68001 Colmar CEDEX
(c) Composition : producer/processor (✓) other ()
3. Name of product : Munster *or* Munster-Géromé; Petit-Munster *or* Petit-Munster Géromé
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 : Soft cow's milk cheese with orange-coloured washed crust; cylindrical in form, 13 to 19 centimetres in diameter, from 2.4 to 8 centimetres thick and weighing a minimum of 450 grammes; the smaller version is 7 to 12 centimetres in diameter and weighs 120 grammes; minimum fat content 45%.
 - (c) geographical area : The slopes of the Vosges in Alsace and Lorraine within the *départements* of Bas-Rhin, Haut-Rhin, Vosges, Meurthe et Moselle, Moselle, Haute-Saône and Territoire de Belfort.
 - (d) evidence of origin : The origin of Munster cheese is associated with the establishment in the sixth century of monks from Ireland, then the arrival of Benedictine monks from Italy who founded an abbey around which various rural annexes developed, including a market town called Munster, a name derived from the Latin *Monasterium*. The use of the bare mountainsides known as *Les Chaumes* encouraged livestock farming and cheesemaking. From the Middle Ages, the movement of cattle from summer to winter pastures became a means of passing on production techniques to the Lorraine side of the range. The marketing centre at Gérardmer added the name *Géromé* to denote the Munster from that area. An *Appellation* was granted to Munster cheese in 1969.
 - (e) acquisition : Made entirely of cow's milk with rennet added; the curds are finely broken up before being put into moulds, turned over, removed from the moulds, salted and dried again, then placed in the cellar to ripen for a minimum of 21 days (14 days for the small size) in an atmosphere specifically designed to promote the development of the fermenting agents which produce traces of red colouring, thereby giving the cheese its orange appearance; during this time the cheese is washed with salted water and turned over regularly.
 - (f) link : Both the natural features (wild, rugged region with relatively few natural advantages, exposed to the prevailing westerly winds, with vast natural grasslands providing a large variety of wild aromatic plants) and the ancestral know-how of the cheesemakers (particularly the specific ripening process that gives the cheese its orange colour) link Munster to its native soil.
 - (g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138, Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13
 - (h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.
The packaging should also bear the words *Fabrication fermière* (farm manufacture) or *Fromage fermier* (farm cheese).
 - (i) national legislative requirements (where applicable) : Regulation of 29 December 1986.

TO BE COMPLETED BY THE COMMISSION

EEC No : 6/FR/0125/95.05.11

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