

COUNCIL REGULATION (EEC) No 2081/92  
APPLICATION FOR REGISTRATION OF A PDO - Article 17

1. Competent service of the Member State :  
Name : Institut National des Appellations d'Origine -  
138, Champs-Élysées - 75008 PARIS  
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
  
2. Applicant group :  
(a) Name : Syndicat de Défense et de Qualité du Fromage Neufchâtel  
(b) Address : Mairie - 76270 Neufchâtel  
(c) Composition : producer/processor ( X ) other ( )
  
3. Name of product : NEUFCHATEL
  
4. Type of product : (see list) Category 1.3 - Cheese
  
5. Description of product : summary of requirements under Art. 4(2)
  - (a) name : see (3)
  - (b) description : Soft cheese made exclusively from renneted cow's milk, lightly pressed, with white surface mould; in the form of small rounds, bricks, heart-shapes or squares; 45% fat.
  
  - (c) geographical area : The Bray region, in part of the Oise and Seine Maritime departments.
  
  - (d) evidence of origin : Cheese production in the region dates back to the 10th century and there are records from the 16th century certifying the reputation of Neufchâtel. It was exported to England in the reign of Louis XVI. Napoleon I was given some as a present. Neufchâtel won a gold medal at the Paris exhibition in 1865. In about 1887 it became almost the sole source of income for farmers. Its definition is laid down in a decree of 1936, and it was granted a designation of origin in 1969.
  
  - (e) acquisition : Manufactured from whole cow's milk, lightly renneted, coagulated for 20 hours; the curd is drained then pressed, worked, moulded and salted before drying. It is placed in cellars sown with *Penicillium candidum* at a temperature of around 15°C and ripened for at least ten days, during which it is covered by a characteristic white mould.
  
  - (f) link : The highly individual production area (the eroded ridges of the Bray region comprising a number of villages following the

contours of a chalk cliff, a wooded area and the Haut Bray) is excellent pastureland with a healthy humid climate. Neufchâtel producers continue to use traditional production methods.

- (g) control : I.N.A.O. 138, Champs Elysées 75008 Paris  
D.G.C.C.R.F. 59, Bd V. Auriol 75703 Paris CEDEX 13
- (h) labelling : The logo with the INAO abbreviation, the Appellation d'Origine Contrôlée status and the name of the designation must be indicated.
- (i) national legislative requirements : Decree of 29 December 1986.

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TO BE COMPLETED BY THE COMMISSION

EEC No : VI.B.I.4/FR/0126/94.01.24

Date of receipt of dossier : 11/V/1995