

## 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 d'Abondance  
(b) Address : Maison de l'Agriculture, 7 rue des Italiens, 74200 Thonon  
(c) Composition : producer/processor (✓) other ( )
3. Name of product : Abondance
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 raw cow's milk and consisting of a semi-cooked paste in the shape of a round weighing 7 to 12 kilogrammes with a concave heel, ripened for a minimum of three months.
  - (c) geographical area : The mountainous area of High Savoy (*Haute Savoie*), the birthplace of the cheese being the Abondance valley.
  - (d) evidence of origin : From before the year 1000, the canons of the Abondance monastery developed the rearing of cows of the Abondance breed, brought to the region by the Burgundians, and the production of a high-quality cheese. In 1381, when the conclave met in Avignon to elect a new pope, 15 quintals (1 500 kilogrammes) of Abondance were sent down there. King Louis XIV was partial to Abondance and since then the cheese has maintained its reputation. An *Appellation d'Origine Contrôlée* was applied for in November 1985 and was granted in 1990.
  - (e) acquisition : The milk, obtained from cows of the Tarine, Abondance and Montbéliarde breeds, is used in its raw state as soon as possible after milking. The cheese is moulded under cloth within a wooden hoop, which gives the cheese its concave form. The ripening process takes a minimum of three months.
  - (f) link : The area of mountain pasture in which Abondance cheese is produced is characterized by rich grassland in a quite exceptional climate with high rainfall and by the cheesemaking traditions developed by the local monks over ten centuries ago.
  - (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.
  - (i) national legislative requirements (where applicable) : Regulation of 23 March 1990

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TO BE COMPLETED BY THE COMMISSION  
EEC No : 6/FR/0105/95.05.11

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