

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

1. Responsible department in 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 de Défense de Fromage de Beaufort
 - (b) Address: Registered headquarters: 1, rue du Château, 73000 Chambéry
Postal address: 13, rue A. Aubry, 73200 Albertville
 - (c) Composition: producer/processor (x) other ()
3. Name of product: Beaufort
4. Type of product: (see list): Class 1.3 - Cheeses
5. Specifications (summary of Article 4(2) conditions):
 - (a) Name: (see 3)
 - (b) Description: Cooked pressed cheese made from raw whole cow's milk, produced as a 20- to 70-kg loaf with a convex heel and ripened for at least 5 months.
 - (c) Geographical area: The mountain valleys of Savoie, with their harsh climate, steep slopes and vast high mountain pastures: Beaufortin, Tarentaise, Maurienne and part of Val d'Arly.
 - (d) Evidence: The name 'Beaufort' was first used in 1865, but Pliny the Younger mentioned the existence of a similar cheese at Emperor Trajan's court. The cheese's production was developed by the monastic and village communities of the Middle Ages and its fame is attested in 18th-century writings. Registered designation of origin since 1968.
 - (e) Method of production: Rennet prepared from calf rennet stomachs using time-honoured methods is added to the raw milk of Tarine or Abondance cows very quickly after milking. After being cut into into small particles the curd is scalded and stirred, then placed in a linen cloth, moulded, and pressed in a wooden hoop, 'the Beaufort hoop', which gives the cheese its characteristic concave heel. The cheese that is formed after 20 hours' pressing is immersed in brine, then matured in ripening cellars for at least 5 and up to 12 months.
 - (f) Link: Still made using traditional, cottage-industry methods in small units, Beaufort cheese has been the mainstay of a herding-pasturing system in a difficult region that optimizes the use of the very specific vegetation of the high- and intermediate-elevation mountain pastures.
 - (g) Inspection structure:
Name: INAO
Address: 138, Champs Elysées, 75008 Paris
Name: DGCCRF
Address: 59, Bd V. Auriol, 75703 Paris CEDEX 13

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- (h) Labelling: Legal obligation to display the INAO logo + acronym, the phrase '*Appellation d'Origine Contrôlée*' and the cheese's name.
- (i) National requirements (if any): *Décret* of 12 August 1993.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VI B14/FR/0106940124

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