

## 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 Régional du Fromage Bleu d'Auvergne  
(b) Address : B.P. 124, 15000 Aurillac CEDEX  
(c) Composition : producer/processor (✓) other ( )
3. Name of product : Bleu d'Auvergne
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 : Cow's-milk cheese with veined paste in the form of a flat cylinder. The large sizes weigh two to three kilogrammes; there are smaller sizes weighing one kilogramme, 500 grammes or 350 grammes.
  - (c) geographical area : The heart of the Massif Central, comprising the *départements* of Puy-de-Dôme and Cantal and some communes belonging to adjacent *départements*.
  - (d) evidence of origin : The origin of this cheese goes back to the beginning of the 19th century, when it was produced in the high volcanic terrain of the Massif Central. Its reputation spread quickly as far as Paris, where its praises were sung in 1879 by the cabaret singer Francisque Bethol. In March 1975 Bleu d'Auvergne obtained the *Appellation d'Origine* which had been applied for in 1972.
  - (e) acquisition : Production of the cheese still consists of the same operations as in the past: draining the curds, putting them into moulds, salting by hand twice with dry cooking salt, during which the cheese is turned over several times; it is then jabbed with long needles, this aeration of the paste allowing the *Penicillium glaucum* to develop. The cheese is then ripened in cellars, the large sizes for at least four weeks and the small sizes for at least two weeks.
  - (f) link : The area in which Bleu d'Auvergne is produced is a natural geographical unit characterized by its volcanic and granitic soils, rich in trace elements, and harsh climate, which result in a very specific type of flora; this helps to make Bleu d'Auvergne so unique, a uniqueness that is reinforced by the use of special colonies of *Penicillium* developed and produced in the Bleu d'Auvergne area. The methods used for draining the curds, as well as the salting by hand, give Bleu d'Auvergne very fine veins, evenly spread over the paste, which distinguish it from other blue cheeses.

- (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 : Bleu d'Auvergne cheeses must be sealed in aluminium foil.  
Labels must include the logo bearing the initials INAO, the words  
Appellation d'Origine Contrôlée and the designation of the product.
- (i) national legislative requirements (where applicable) : Regulation of 29  
December 1986

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TO BE COMPLETED BY THE COMMISSION

EEC No : 6/FR/0107/94.01.24

Date of receipt of dossier : 11/05/95