

**COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR  
REGISTRATION: Art. 5 ( ) Art. 17 (X)  
PDO (X) PGI ( )  
National application No;Jl 187-GR/95**

**Responsible department in the Member State:**

Name: Bundesministerium für wirtschaftliche Angelegenheiten, Referat für  
den gewerblichen Rechtsschutz  
Address: A-1014 Wien, Kohlmarkt 8-10 Tel:  
0222/53424-0 Fax: 0222/53424-520

**Applicant group: •**

(a) Name: Erzeuger bzw. Verarbeiter des Tiroler Milchkaufverbandes reg.  
Genossenschaft m.b.H.

(b) Address: A-6020 Innsbruck, Heiliggeiststrasse 21

The application is being coordinated by the EURO INFO CENTRE of the  
Wirtschaftskammer Tirol, Meinhardstrasse 14, A-6020 Innsbruck Tel: +43/512/5310-  
293 (Dr Volker Peter) Fax: +43/512/5310-275

(c) Composition : producer/processor (X) other ( )

**Name of product: "Tiroler Bergkase g.U."**

**Type of product:** (see list in Annex VI)  
Hard cheese made from raw cow's milk

**Specification:**

(summary of requirements under Art. 4(2))

(a) name: (see 3)

(b) description:

*Tiroler Bergkase* is produced in wheel form with a painted-on and dried-on rind ranging from yellowish-brown to brown in colour. The minimum weight of each wheel is 12 kg. Occasional pea-size eye's may be matt or shiny and are distributed evenly throughout. The body ranges from firm to more supple and from ivory- coloured to light yellow in colour. The flavour ranges from mildly aromatic to slightly sharp.

Composition:

Minimum fat: 45% fat in the dry matter

Maximum water content: 40%

Minimum dry matter: 60%

The raw material (cow's milk) for *Tiroler Bergkase* is Alpine or valley milk obtained from herds in North or East Tyrol that are not fed any silage fodder. Calf rennet (no substitutes or genetically modified rennet) is used in the cheesemaking process.

The use of antioxidants, preservatives, emulsifiers, stabilizers, thickeners and gelling agents, colours, peroxides, nitrates or flavourings is prohibited.

(c) geographical area:

"*Tiroler Bergkase g.U.*" may only be made by producers or processors and farmers in the Austrian Land of Tyrol (North Tyrol and East Tyrol: see enclosed map in Annex 2).

(d) proof of origin:

The production of fat cheese, and thus the production of *Bergkase* (Alpine cheese), spread throughout the Tyrol in the 1840s (Dr Willibald Winkler, "Geschichte der osterreichischen Land- und Forstwirtschaft 1848 to 1898", 3. Band, Commissionsverlag Moritz Perless Wien 1899: see Annex 4), since when Tyrolean cheese dairies have been producing Alpine cheese. National provisions regulate milk quality (see Annex 5, "Tiroler Milchlieferungsordnung", the Austrian Milk Delivery Regulations of 1950).

(e) method of production:

Compliance with certain milk production criteria (Austrian milk marketing fund provisions governing milk suitable for the production of hard cheese, see Annex 6), and in particular the following rules, is an essential feature of production: - Since the production of *Tiroler Bergkase* involves processing raw milk, the milk may not be transported from one cheese dairy to another.

Cattle feed must consist mainly of grass and hay and may not include any fermenting or fermented feedingstuff or any green forage warmed up in haystacks. Flavourings from the fodder pass into the "cheese and contribute to its flavour.

Actual production:

- The milk is partially skimmed (leaving a fat content of around 3%).
- Rennet is added to this preprocessed milk producing precheese, which is then scalded at a temperature of around 52 °C.
- The cheese is then placed in presses and the wheel transferred to the brine compartment (around 20% sodium chloride, pH-value 5.25). If the necessary microorganisms are not present (e.g. in new equipment or following disinfection), accelerator cultures are added to the brine compartment.
- *Tiroler Bergkase* is ripened at a temperature of between 12 and 16°C and relative humidity of between 90 and 95%.
- The cheeses are treated with brine twice a week, producing a special growth on the surface of the wheels which contributes to the sharp, aromatic flavour.

(f) link:

Poor transport infrastructure in the Tyrol led to the development of the *Tiroler Bergkase* production process, as a result of the need to store and transport the large quantities of milk produced in the valleys of the Tyrolean lowland, such as Zillertal, Unterinntal and Achenal (Molkerei-Lexikon, Prof.Dr.Ing.M.E. Schulz, 1952, see Annex 3).

The high scalding temperature (around 50°C) guaranteed food safety and produced a longer shelf life. This was essential because the cheese was not marketed locally but in far-off cities such as Vienna and Berlin.

Flora typical of the Tyrolean grassland influences the flavour of the cheese.

Economic importance for the region:

A total of 5 132 018 kg of hard cheese was produced in 1995, of which 1 277 080 kg (around 25%) was Alpine cheese (source: AMA-Bericht - total cheese production in the Tyrol).

(g) inspection body:

Name: Der Landeshauptmann von Tirol

Address: A-6020 Innsbruck, Landhaus

(h) labelling:

The protected designation of origin "*Tiroler Bergkäse*" may not be translated into any other language. It must be printed on the label in legible, indelible lettering and stand out from any other reference. The words "Geschützte Ursprungsbezeichnung" (protected designation of origin) and/or its abbreviation "g.U." (PDO) must follow immediately after this designation in the language used where the product is sold.

The use of any additional information which is not specifically provided for is prohibited. Names, company names and brand names are permitted as long as they do not mislead the buyer.

*Tiroler Bergkäse* may be sold loose, or packed under vacuum or in a controlled atmosphere either whole, in pieces or in slices.

(i) national requirements: (if any)

The legal provisions applicable to the production of "*Tiroler Bergkäse g.U.*" are to be found in the third edition of the "Codex Alimentarius Austriacus", chapter B 32 paragraph 3 "Milk and milk products: hard cheese" (see Annex 7).

#### **TO BE COMPLETED BY THE COMMISSION**

EC No: G/AT/1414/95/07/03

Date of receipt of the full application: 12.11.96