

COUNCIL REGULATION (EEO No 2081/92

APPLICATION FOR REGISTRATION Art. 5 () Art. 17 ()

PDO(X) PGI ()

National application No 93/3

1. Responsible department in the Member State:

Ministere de la Region Wallonne,
Direction Generale de FEconomie et de FEmploi,
Direction de FAgriculture
Avenue Prince de Liege, 7
B-5100 JAMBES (BELGIQUE)
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2. Applicant group:

- a) **Name:** a.s.b.l. Pour FUsage et la Defense de FAppellation
"Beurre d'Ardenne"
- b) **Address:** rue du Carmel, 1
B-6900 MARLOIE (Belgique)
- c) **Composition:** 3 producers and 3 processors

3. Name of product: *Beurre d'Ardenne*

4. Type of product: animal fats - cow's milk product - category **1.5**

5. Specification:
(Summary of Article 4 (2))

- a) **Name:** Beurre d'Ardenne.
- b) Description:**

Pasteurized dairy butter which, in addition to the conditions prescribed by law,

meets very precise criteria regarding chemical composition, bears the inspection mark of the National Dairy Office delivered following an organoleptic test, and is manufactured from Ardennes milk (see Royal Decree of 18.12.1984, Articles 4 and 5).

c) Geographical area:

The Belgian Ardennes, as defined by Royal Decree of 18.12.1984 - Article 3: Province of Luxembourg and 10 other neighbouring districts.

d) Evidence:

In the Ardennes, butter has always been very highly rated, even by the local inhabitants themselves. However, they ate very little of it for various reasons, including low milk production, until the mid-nineteenth century.

Butter was at that time food for the rich, sold at high prices in the region itself. Lard and tallow, as well as bacon fat, were the main fats consumed.

Towards 1870, there was a very rapid improvement in milk production and village dairies and regional butter-dairies collecting the cream from them were set up. The production and consumption of butter started to grow very quickly. Towards 1910, *beurre d'Ardenne* held an important place among the other local specialized butters (Herve, Hasselt,...) appreciated on the Liege market. The Brussels market was already a large-scale consumer at that time.

The success of the word ARDENNE resulted in it being usurped to such an extent outside the Ardennes, between the two World Wars, that the inhabitants of the Ardennes were vociferous in calling for an end to these improper practices. The constant efforts by the Ardennes producers, agricultural organizations and Provincial Trade Corporations culminated in 1984 with the Belgian legislator recognizing the designation of origin "*BEURRE D ARDENNE*", which lays down the conditions for production and the territorial limits where this butter can be produced.

e) Method of production:

The butter must ripen and be churned in the Ardennes, as defined in this Article, from milk or butter from the same region.

f) Link:**The natural factors**

The Ardennes is a country of medium altitude. It is characterized by a shaly, acid soil. It has a harsh, humid climate, meagre soil but vigorous harvests. These climatic and geological factors influence the quality of the production of the land.

It is also a country essentially devoted to stock-farming. Grass is the main crop. This grassy vegetation is characterized by its special flora which are also a result of the climatic and geological conditions.

The composition of the milk and its organoleptic properties are closely related to the nature of the grass consumed by the Ardennes cows.

In their production, the dairy cows are undeniably affected by the influences of these many factors of the natural environment. As in the case of wine and its different vintages, these influences determine naturally the specific characteristics of the milk and are ultimately to be found in the produce derived from it, to the extent that it is common to refer to butter in terms of "local specialities".

g) Inspection structure:

Two bodies duly appointed by Royal Decrees:

- 1) PROMAG asbl
Place des Chasseurs Ardennais, 1 - 6700 ARLON
(Royal Decree of 4.1.1985)
- 2) QUALITY CONTROL sc
rue du Trdne, 57 - 1050 BRUXELLES
(Royal Decree of 12.6.1985)

h) Labelling:

See the Royal Decree of 18.12.1984 - Article 5 (2).

The packets in which the butter is wrapped must bear the number of the proprietor and the initials approved by Ministerial Decree of 23.1.1985 or by Ministerial Decree of 23.6.1985.

i) National requirements:

Excerpt from the Act of 4 July 1991 (replacing the Act of 14.7.1971) on trading practices and consumer information and protection: the designation of origin.

Royal Decree of 20.12.1973 establishing the conditions for the authorization of the bodies responsible for awarding designations of origin.

Royal Decrees of 4.1.1985 and 12.6.1985 authorizing the bodies responsible for awarding certificates of origin for "Beurre d'Ardenne".

Ministerial Decrees of 23.1.1985 and 23.6.1982 approving a prototype certificate of origin for "Beurre d'Ardenne".

TO BE COMPLETED BY THE COMMISSION.

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Date of receipt of the application tS/sl/ty

