

**Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.**

(2006/C 256/02)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objections must reach the Commission within six months from the date of this publication.

**COUNCIL REGULATION (EC) No 510/2006**

**Amendment application according to Article 9 and Article 17(2)**

**‘ESROM’**

**EC No: DK/PGI/117/0329**

**PDO ( ) PGI ( X )**

**Amendment(s) requested**

*Heading(s) in the specification:*

- ☐ Name of product
- X Description of product
- ☐ Geographical area
- X Proof of origin
- ☐ Method of production
- X Link
- X Labelling
- X National requirements

**Amendment(s):**

*Description of product*

Esrom 20+ and Esrom 30+ have been produced in the past, but only in small quantities and almost only to order. As production of 20+ and 30+ was so limited, these were not included in the original application. The European market, in this case primarily Denmark, Germany and Austria, has changed dramatically in recent years notably towards low-fat cheeses, hence the need to also include 20+ and 30+ in the official and protected range.

We wish to produce Esrom in a slightly taller form as quality is improved when cheeses of a minimum weight of 2 kg are up to 7 cm high.

*Proof of origin*

Further details have been added to the section on Proof of origin to take account of traceability requirements.

*Link*

The historical background has been moved from the Proof of origin to the Link section.

*Inspection body*

Information has been added concerning accreditation under EN45011 of the private inspection body.

*Labelling*

The Labelling section has been corrected as regards use of the term Protected Geographical Indication (PGI), and labelling requirements for lower-fat cheeses have been added.

*National requirements*

The National requirements section has been amended solely due to the fact that Danish legislation has itself been amended. The amendment concerns the reference to this legislation. The provisions relating to Esrom remain unchanged.

## UPDATED SUMMARY

## COUNCIL REGULATION (EC) No 510/2006

## ‘ESROM’

EC No: DK/PGI/117/0329

PDO ( ) PGI ( X )

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission <sup>(1)</sup>.

1. *Responsible department in the Member State:*

Name: Fødevarestyrelsen  
Address: Mørkhøj Bygade 19  
DK-2860 Søborg  
Telephone: (45) 33 95 60 00  
Fax: (45) 33 95 60 01  
e-mail: fvst@fvst.dk

2. *Group:*

Name: Foreningen af Danske Osteproducenter  
Address: Frederiks Allé 22  
DK-8000 Århus C  
Telephone: (45) 87 31 20 00  
Fax: (45) 87 31 20 01  
Composition: Producers/processors ( X ) Other ( )

3. *Type of product:*

Class 1.3 — Cheeses

4. *Specification (summary of requirements under article 4(2))*

## 4.1 Name: ‘Esrom’

## 4.2 Description:

Drained cheese, semi-hard to hard, mature, manufactured from Danish cows’ milk.

## Composition:

- Esrom 20+: minimum fat in dry matter 20 %, minimum dry matter 47 %.
- Esrom 30+: minimum fat in dry matter 30 %, minimum dry matter 48 %.

<sup>(1)</sup> European Commission, Directorate-General for Agriculture and Rural Development, Agricultural product quality policy, B-1049 Brussels.

— Esrom 45+: minimum fat in dry matter 45 %, minimum dry matter 50 %.

— Esrom 60+: minimum fat in dry matter 60 %, minimum dry matter 57 %.

Shape and weight (whole cheese):

a) rectangular, length approx twice the width. 1: height 3,5-4,5 cm, weight 0,2-0,5 kg. 2: height 4,0-7,0 cm, weight 1,3-2,0 kg.

b) rectangular. Height 4,0-7,0 cm, min. weight 2 kg.

Exterior: thin, supple, yellow to yellowy-orange edible rind with a clean, almost dry, thin and uniform yellowish brown to reddish brown outer skin. Older cheeses have a slightly greasy surface due to the regeneration of the outer skin.

Colour: uniformly yellowish to white colour.

Build: evenly distributed irregular holes approximately the size of rice.

Consistency: uniform throughout the whole cheese. Soft but easily cut.

Smell and flavour: mild, acidic, aromatic with hints of surface ripening. The smell and flavour from the surface ripening become dominant as the cheese ages.

Maturation time: minimum 2 weeks.

#### 4.3 Geographical area: Denmark

4.4 Proof of origin: Esrom is produced exclusively from milk from the designated geographical area, and documentation showing this is checked by the inspection body, which must present proof of this check to the accreditation body. Meticulous records of all suppliers are kept as these form the basis for payments for the milk. The cheeses are labelled in accordance with current legislation before leaving the dairy to ensure they can be traced back to the dairy. Labelling is checked by the authorities.

4.5 Method of production: Raw Danish cows' milk is standardised as regards fat content and pasteurised at low temperature. Starters and curdling agents are added. The curd is cut with a knife once an appropriate level of firmness has been reached; it is then stirred, the whey is drawn off and it is heated. The curds are poured into moulds and the cheese is then lightly pressed. The cheeses are allowed to cool, salt is added, the surface is treated with a culture and the cheeses are then stored at a high air humidity. After the maturation process the cheeses are washed, dried and packaged.

4.6 Link: Developed by the monks of Esrom Monastery in the 12th-13th centuries. Further developed by the National Experimental Dairy in the mid-1930s. Production started at Midsjællands Herregårdsmejeri and later at other dairies.

Esrom has a reputation as a Danish specialty both inside and outside the Community, acquired through legislative initiatives and the quality work carried out by the manufacturers' association for 40 years, which has safeguarded the cheese's traditional and distinctive characteristics.

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4.7 Inspection body:

Name: Steins Laboratorium A/S, Mejeridivisionen

Address: Hjaltesvej 8  
DK-7500 Holstebro

Telephone: (45) 76 60 40 00

Fax: (45) 76 60 40 66

e-mail: info@steins.dk

4.8 Labelling: Esrom 20+, Esrom 30+, Esrom 45+ or Esrom 60+ according to fat content, with the additional statement 'Protected Geographical Indication' or 'PGI'.

4.9 National requirements: The standard for Esrom is laid down in Danish Veterinary and Food Administration Notice No 335 of 10 May 2004 on milk products.

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