

**Application for approval of a minor amendment in accordance with
the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012
The European Commission has approved this minor amendment
in accordance with the third subparagraph of Article 6(2)
of Commission Delegated Regulation (EU) No 664/2014 of 18 December
2013.**

APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2), of Regulation (EU) No 1151/2012

'EDAM HOLLAND'

EU No: PGI-NL-00329-AM02 - 25.9.2018

PDO () PGI (X) TSG ()

1. APPLICANT GROUP AND LEGITIMATE INTEREST

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The legitimate interest of NZO is based on the fact that it has specifically fulfilled its statutory objectives by submitting, as a 'group' within the meaning of Article 8 of Regulation (EU) No 1151/2012, an application to register the name 'Edam Holland' as a protected geographical indication (PGI).

NZO has already been recognised by the national authorities and the Commission as a 'group' within the meaning of Regulation (EU) No 1151/2012. That recognition in itself implies, in the light of the requirements that applicants must meet in order to be classified as a 'group', that NZO has a legitimate interest in this application. Also of relevance is the fact that NZO, in its dealings with the national authorities and the Commission, has always represented the interests of the Dutch dairy industry in general and of Dutch cheese producers in particular.

2. MEMBER STATE OR THIRD COUNTRY

The Netherlands

3. HEADING IN THE PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT(S)

Description of product

Proof of origin

Method of production

£ Link

Labelling

Other

4. TYPE OF AMENDMENT(S)

£ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document

□ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to the published single document

£ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published.

£ Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. AMENDMENT(S)

General

In addition to the proposed minimal changes, which will be described, argued and explained per section below, the product specification and the single document have been updated.

1. Description of the product

1.1 Characteristic properties

1.1.1 The single document includes the type Edam Holland (baby) as 'Baby Edam Holland', which wrongly suggests that this is a name other than Edam Holland. This has been corrected in the single document (and the file).

In addition to this the Edam Holland types, Edam Holland Bros and Edam Holland Stip, are written without brackets around the different types (Bros) and (Stip). These types are now correct written in the table.

Old text:

<i>Type</i>	<i>Gewicht</i>	<i>Vet in droge stof</i>	<i>Vocht (max.)</i>	<i>Zout in droge stof (max.)</i>
<i>Baby Edam Holland</i>	<i>max. 1,5 kg</i>	<i>40,0 - 44,0 %</i>	<i>46,5 %</i>	<i>5,4 %</i>
<i>Edam Holland (bol)</i>	<i>1,5 - 2,5 kg</i>	<i>40,0 - 44,0 %</i>	<i>45,5 %</i>	<i>5,0 %</i>

<i>Edam Holland Bros</i>	<i>1,5 - 2,5 kg</i>	<i>40,0 - 44,0 %</i>	<i>47,5 %</i>	<i>5,3 %</i>
<i>Edam Holland Stip</i>	<i>1,5 - 2,5 kg</i>	<i>40,0 - 44,0 %</i>	<i>45,5 %</i>	<i>6,0 %</i>
<i>Edam Holland (blok)</i>	<i>max. 20 kg</i>	<i>40,0 - 44,0 %</i>	<i>46,0 %</i>	<i>4,6 %</i>
<i>Edam Holland (groot brood)</i>	<i>4 - 5 kg</i>	<i>40,0 - 44,0 %</i>	<i>46,0 %</i>	<i>4,6 %</i>
<i>Edam Holland (klein brood)</i>	<i>2 - 3 kg</i>	<i>40,0 - 44,0 %</i>	<i>47,0 %</i>	<i>4,8 %</i>

The moisture content applies 12 days from the first day of manufacture, with the exception of 'Baby Edam Holland', where it applies five days after the first day of manufacture.

New text:

Type	Gewicht	Vet in droge stof	Vocht (max.)	Zout in droge stof (max.)
Edam Holland (baby)	max. 1,5 kg	40,0 - 44,0 %	46,5 %	5,4 %
Edam Holland (bol)	1,5 - 2,5 kg	40,0 - 44,0 %	45,5 %	5,0 %
Edam Holland (Bros)	1,5 - 2,5 kg	40,0 - 44,0 %	47,5 %	5,3 %
Edam Holland (Stip)	1,5 - 2,5 kg	40,0 - 44,0 %	45,5 %	6,0 %
Edam	max. 20 kg	40,0 - 44,0 %	46,0 %	4,6 %

Holland (blok)				
Edam Holland (groot brood)	4 - 5 kg	40,0 - 44,0 %	46,0 %	4,6 %
Edam Holland (klein brood)	2 - 3 kg	40,0 - 44,0 %	47,0 %	4,8 %

The moisture content applies 12 days from the first day of manufacture, with the exception of 'Edam Holland (baby)', where it applies five days after the first day of manufacture.

1.1.2 In the single document, under the heading 'The other characteristic properties are as follows', the paragraph

(Characteristic properties) under Section 3.2 (Description) is worded as follows:

- *Cross-section: must be uniform in colour with a few small round holes. 'Bros Edam Holland' has a large number of small holes. The colour of the cheese varies from ivory to yellow.*

[...]

Consistency: the dairy of young Edam Holland must be reasonable firm and cut able. More matured Edam Holland becomes more firm and the structure becomes shorter. Bros Edam Holland must be sufficient firm and crumbly.

This text wrongly does not describe the cross-section of 'Edam Holland (Stip)'. The following description must be added:

- *Cross-section: must be uniform in colour with a few small round holes. 'Edam Holland (Bros)' has a large number of small holes. 'Edam Holland (Stip)' has some small round holes or very many small holes. The colour of the cheese varies from ivory to yellow.*

[...]

Consistency: the dairy of young Edam Holland must be reasonable firm and cut able. More matured Edam Holland becomes more firm and the structure becomes shorter. Edam Holland (Bros) must be sufficient firm and crumbly.

1.1.3. Furthermore, under the heading 'The other characteristic properties are as follows' the entry 'maturing period' is worded as follows:

- *Maturing period: a minimum of 28 days (a minimum of 21 days for 'Baby Edam Holland').*

In the entry 'maturing period' the starting point of maturation is described incorrectly; the following must be added: 'after the first day of manufacture'. The type 'Edam Holland (baby)' must also be written as such (see 1.1.1.).

New text:

Maturing period: a minimum of 28 days (a minimum of 21 days for 'Edam Holland (baby)' after the first day of manufacture.

1.1.4. Furthermore, under the heading 'The other characteristic properties are as follows' the entry 'age' is worded as follows:

Age: the shelf-life varies from a minimum of 28 days after manufacture (21 days for 'Baby Edam Holland') to more than a year.

This entry mistakenly includes the term 'after production'. It must be changed to: 'after the first day of manufacture'. Furthermore, the shelf-life of 'Edam Holland (baby)' was not mentioned. In the new text the minimum shelf-life of 'Edam Holland (baby)' has been added. The type 'Edam Holland (baby)' must also be written as such (see 1.1.1.)

New text:

Age: the shelf-life varies from a minimum of 28 days (21 days for 'Edam Holland (baby))' to more than a year after the first day of manufacture.

1.2. Special quality criteria

1.2.1. In the single document, the third paragraph (Specific quality criteria) of Section 3.2 (entry 4) is worded as follows:

Only non-genetically modified cultures of lactic acid-forming and aroma-forming micro-organisms may be added when manufacturing 'Edam Holland'. These cultures consist of appropriate mesophilic starter cultures for 'Edam Holland': Lactococcus and Leuconostoc L or LD, possibly in combination with thermophilic Lactobacillus and/or Lactococcus cultures. The available starter cultures play a very important role in the maturing process and the formation of the typical taste and aroma.

In the original text, bacterial cultures were specified to a limited extent and the nomenclature of micro-organisms has since changed (see table below, which shows the old text next to the new text, including the explanatory notes). The new text describes the cultures in more detail and according to the current taxonomic nomenclature:

Current text	New text	Explanation
<i>These cultures consist of appropriate mesophilic starter cultures for 'Edam Holland':</i>	These cultures consist of appropriate mixed mesophilic starter cultures for 'Edam Holland':	
<i>Lactococcus and Leuconostoc variants of type L or LD,</i>	L type starter (<i>Lactococcus lactis</i> ssp. <i>lactis</i> and/or <i>Lactococcus lactis</i> ssp. <i>cremoris</i> and/or <i>Leuconostoc</i> spp.) and/or LD type starter (<i>Lactococcus lactis</i> ssp. <i>lactis</i> and/or <i>Lactococcus lactis</i> ssp. <i>cremoris</i> , <i>Leuconostoc</i> spp. and/or <i>Lactococcus lactis</i> ssp. <i>lactis</i> biovar. <i>diacetylactis</i>),	<i>Cultures as well as their combination in the L type starter and the LD type starter are described more precisely:</i> <i>Lactococcus</i> : <i>Lactococcus lactis</i> ssp. <i>Lactis</i> , <i>Lactococcus lactis</i> ssp. <i>Cremoris</i> , <i>Lactococcus lactis</i> ssp. <i>lactis</i> biovar. <i>diacetylactis</i> <i>Leuconostoc</i> : <i>Leuconostoc</i> spp.
<i>possibly in combination</i>	possibly in combination	<i>Lactobacillus</i> spp. Is the

<p><i>with thermophilic Lactobacillus and/or Lactococcus cultures.</i></p>	<p>with thermophilic cultures consisting of strains of <i>Lactobacillus</i> spp. and/or <i>Streptococcus thermophilus</i></p>	<p>correct name. Lactococcus has been introduced as a name to reclassify a number of streptococcus cultures (circa 1985) but this does not apply to thermophiles. Thermophilic lactococci do not exist within the current classification. This concerns <i>Streptococcus thermophilus</i>.</p>
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New text:

Only non-genetically modified cultures of lactic acid-forming and aroma-forming micro-organisms may be added when manufacturing 'Edam Holland'. These cultures consist of appropriate mixed mesophilic starter cultures for 'Edam Holland': **L type starter** (*Lactococcus lactis* ssp. *lactis* and/or *Lactococcus lactis* ssp. *cremoris* and/or *Leuconostoc* spp.) and/or **LD type starter** (*Lactococcus lactis* ssp. *lactis* and/or *Lactococcus lactis* ssp. *cremoris*, *Leuconostoc* spp. and/or *Lactococcus lactis* ssp. *lactis* biovar. *diacetylactis*), possibly in combination with adjunct cultures consisting of *Lactobacillus* spp. and/or *Streptococcus thermophilus* strains. These adjunct cultures are considered thermophilic cultures. The available starter cultures play a very important role in the maturing process and the formation of the typical taste and aroma.

1.2.2. In the single document, the third paragraph (Specific quality criteria) of Section 3.2 (rennet) is worded as follows:

— Rennet: only calf rennet is used to manufacture 'Edam Holland'. It is only in special circumstances, for example if required as a result of epizootic disease, that it may be necessary to switch to other types of rennet. In that case, the rennet used must comply with the requirements of the Warenwetbesluit Zuivel [Dairy Products (Commodities Act) Decree].

When the 'Edam Holland' product specifications for the application for a Protected Geographical Indication were being drawn up, the quality of the microbial rennet was so poor that it could only be used in exceptional situations. More than 10 years later, the quality of these products has improved to such an extent that this rennet produces an 'Edam Holland' of equal and optimum quality. This development and the market demand within and especially outside Europe for vegetarian, halal and kosher cheeses call for allowing the application of the better quality microbial rennet that produces cheese of equal 'Edam Holland' PGI quality. The explicit exclusion of genetically modified rennet means that the general reference to the *Warenwetbesluit Zuivel* [Dairy Products (Commodities Act)]

Decree] (rennet is described in Articles 5a, 5b, 5c) must be tightened up. Article 5c allows the use of genetically modified rennet. Also, the reference to national legislation by the EU is no longer desirable; therefore the text of the aforementioned Article 5 (a and b) has been completely deleted.

New text:

Rennet: 'Edam Holland' is manufactured using rennet that achieves the cheese's desired flavour profile. This rennet may be obtained by extraction of a calf's abomasum or bovine peptides and/or rennet of microbial origin.

The use of producing (micro)organisms constructed using recombinant DNA technology is not permitted for rennet; rennet produced through genetic modification is therefore excluded.

2. Method of production

In the single document, in the first paragraph (Method of production) of Section 3.4, the first subparagraph is worded as follows:

'Edam Holland' cheese is made from milk obtained from dairy farms in the Netherlands. The milk is cooled on the farm to a maximum of 6 °C and stored in a cooling tank on the farm. It is transported to the cheese factory with 72 hours.

Developments in technology and logistics in the dairy chain mean that some requirements have/will have a minor relationship with their original purpose. For example, the throughput time of milk is based on three days, two milkings a day. Technological developments in milking equipment, which mean that cows no longer have to be milked at a fixed time, increase the milking time by two nights, without abandoning the principle of a total of six milkings. As a result, the milk continues to fully comply with all the required standards in order to meet the quality criteria for the typical product characteristics of 'Edam Holland'.

It is therefore desirable to extend the time span by these nights so that milk from Dutch dairy farmers who use this new technological equipment can continue to be used for the production of 'Edam Holland'.

New text:

'Edam Holland' cheese is made from milk obtained from dairy farms in the Netherlands. The milk is cooled on the farm to a maximum of 6 °C and stored in a cooling tank on the farm. It is transported to the cheese factory within 96 hours.

3. Specific rules concerning labelling of the product to which the registered name refers

3.1 Labelling

The first paragraph (Introduction to labelling) of Section 3.6 in the single document is worded as follows:

A clear distinguishing mark must be displayed on the packaging to enable consumers to identify 'Edam Holland' on the shelves. Through naming, the use of a separate identity (a logo is being developed) and the EU PGI symbol, it must be made clear to consumers that 'Edam Holland' is a different product from other Edam cheeses.

With effect from 1 January 2016, both the 'name' of the PGI product and the 'EU PGI logo' are mandatory. The requirements with regard to labelling have been adjusted on the basis of these EU regulations.

New text:

In addition to the product name 'Edam Holland', a clear distinguishing mark must be displayed on the packaging in the same field of vision to enable consumers to identify 'Edam Holland' on the shelves. This mark consists of the mandatory EU PGI logo, possibly in combination with an own identity. It must be clear to consumers that 'Edam Holland' is a different product from other Edam cheeses.

3.2 Proof of origin

In Section 3.6 of the single document, the following text appears after proof of origin:

A mark made from casein is placed on each 'Edam Holland' cheese before the curds are pressed (see diagram). The mark contains the designation 'Edam Holland', together with a combination of numbers and letters that is unique for each cheese (in ascending



alphabetical and numerical order).

The casein mark included in the file was found to be unusable in practice for production technology reasons. Other detection methods have been developed and implemented in consultation with the inspection body and the supervisor. In the new text this image has been removed and the detection possibilities are named more specifically.

New text:

A mark made from casein is placed on each 'Edam Holland' cheese before the curds are pressed. This mark bears, in addition to the name 'Edam Holland', a unique combination of letters and

ascending numbers (digits), alphanumeric, digital or digital-graphic, for each cheese.

4. Other

Annex III Product specification

Sampling and research programme for 'Edam Holland'

The product specification for 'Edam Holland' lists a number of activities in Annex III (Sampling and research programme for 'Edam Holland') in the paragraph entitled: 'Contents of Various Part Inspections of "Edam Holland" - Part Inspection II':

Part Inspection II

- *proper use of brand*
- *-maturing temperature*
- *shape*
- *exterior*
- *rind **
- *dairy*
- *smell and taste*
- *designation*

** incl. cheese rind treatment agent*

The official Dutch supervisory body in the dairy sector (COKZ) is of the opinion that an inspection for shape, appearance, rind, dairy, smell and taste is not meaningful after 28 days. These aspects are checked at the essential stages, 12 days after the day of manufacture (Part Inspection I) and when the product actually enters the market (Part Inspection III). The inspection of these aspects after 28 days is therefore superfluous; however, the 'presence check' and the check for maturing conditions are important. The deletion of the superfluous checks of Part Inspection II therefore has no effect whatsoever on the quality control of 'Edam Holland'.

In consultation with the inspection body (COKZ) we therefore want to limit the part inspection to a 'presence check' and maturing conditions. Part Inspections I and III remain unchanged. Part Inspection II will then consist of:

Part Inspection II

- proper use of brand
- maturing temperature
- designation

6. UPDATED PRODUCT SPECIFICATION (ONLY FOR PDO AND PGI)

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