

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 du Brie de Melun
 (b) Address : 13 rue des Fossées, 77000 Melun
 (c) Composition : producer/processor (✓) other ()
3. Name of product : Brie de Melun
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 : A soft cheese made from raw cow's milk with a fine crust covered in a felt-like white coating lightly marked with red, Brie de Melun is produced in the form of a flat cylinder with an average weight of 1.5 kilogrammes.
 (c) geographical area : The Brie region, a fertile clay plateau, plus some adjacent communes belonging to the *départements* of Aube and Yonne.
 (d) evidence of origin : It seems that Brie de Melun, of very ancient origin, is the ancestor of all Brie cheeses and that, like its cousin the Brie de Meaux, it was appreciated by rulers and eulogized by writers and poets. So as to safeguard its specific qualities and the skills involved in a particularly painstaking and delicate production process, the producers of Brie de Melun applied in 1978 for the *Appellation d'Origine* and obtained it in August 1980.
 (e) acquisition : Once the rennet has been added, the milk undergoes coagulation for at least 18 hours. The curds are put into moulds manually with a ladle and drain for around 36 hours. After its removal from the mould, the cheese is dry-salted, which is always done by hand, then put into the cellar, where it ripens for at least four weeks.
 (f) link : The area in which Brie de Melun may be produced corresponds to its original home area, characterized by humid valleys. The traditional techniques once used on the farm have been preserved and are still used by the production units, which have remained

small craft businesses, and the refiners, who pass on skills which help to determine the qualities of the finished product.

(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 : Apart from the product designation, accompanied by the words *Appellation d'Origine*, the label of Brie de Melun² cheeses must also bear the logo containing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.

(i) national legislative requirements (where applicable) : Regulation of 18 August 1980

TO BE COMPLETED BY THE COMMISSION

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