

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()
National application No 003/94

1. Responsible department in the Member State:

Name: Hoofdproduktschap voor Akkerbouwprodukten
Tel: 070 - 3708343
Fax: 070 - 3708444

2. Applicant group:

a) Name: Coöperatieve Vereniging tot Exploitatie van Zuivelfabrieken "De Combinatie"
b) Address: Rijperweg 20
1464 MB WEST-BEEMSTER
c) Composition: producer/processor (x) other ()

3. Name of product: Noord-Hollandse Edammer

4. Type of product: Cheese

5. Specification: summary of Article 4 (2)

a) Name: (see 3)

b) Description:

Noord-Hollandse Edammer is an Edam cheese prepared according to a traditional recipe. Noord-Hollandse Edammer is spherical, with a flat top and bottom and weighs at least 1.7 kg and at most 1.9 kg. The moisture content on the twelfth day amounts to a maximum of 45.5% and the fat content in the dry matter must be between 40% and 44%. The salt content of Noord-Hollandse Edammer is a maximum of 3.9% in the dry matter and is hence considerably lower than that of other Edam cheeses.

The raw material from which this cheese is made comes exclusively from the Province of Noord-Holland.

c) Geographical area: Province of Noord-Holland

d) Evidence:

Noord-Holland Edammer cheese has been made since the Middle Ages. It was exported worldwide from Edam and other ports around the former Zuiderzee. This cheese was originally made on farms, as can be seen from the special Edam cheese presses on display in the regional museums of Noord-Holland. Since the end of the nineteenth century, Edam cheese has mainly been produced in factories.

e) Method of production:

- The milk used as raw material is obtained in Noord-Holland.
- On delivery, the milk is partially skimmed and pasteurized.
- The ratio between fat and dry matter is established so that the fat content in the dry matter amounts to a minimum of 40% and a maximum of 44%.
- Traditional ingredients are added to the cheese milk, as obtained naturally (calf's rennet, lactic acid (BD lactic acid) and colouring.
- The milk is then curdled and treated in the cheese tub, during which the curds and whey are extracted.

TO BE COMPLETED BY THE COMMISSION.