

EEC COUNCIL REGULATION N. 2081/92
APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()
National file No: 146

1. **COMPETENT SERVICE OF THE MEMBER STATE:**
NAME: Ministero delle risorse agricole, alimentari e forestali - Direzione generale delle politiche agricole ed agroindustriali nazionali

TEL.: 0039/6/46655113 FAX: 0039/6/4825815

ADDRESS: Via XX Settembre, 20 - 00187 - ROME
2. **APPLICANT GROUP:**

(a) NAME: Associazione di Produttori Valdostani

(b) ADDRESS: c/o Regione Autonoma Valle d'Aosta
 Località Amérique, 127/A - QUART (AO)

(c) COMPOSITION: PRODUCER/PROCESSOR (X) OTHER ()
3. **NAME OF PRODUCT:** "Valle d'Aosta Fromadzo" or "Vallée d'Aoste Fromadzo"
4. **TYPE OF PRODUCT:** (see list in annex vi) Cheese
5. **DESCRIPTION OF PRODUCT:** summary of requirements under Art. 4(2)

(a) NAME: see (3) "Valle d'Aosta Fromadzo" or "Vallée d'Aoste Fromadzo"

(b) DESCRIPTION: Cheese from cows' milk, sometimes with the addition of a very small amount of goats' milk, coming from at least two milkings and which can be divided, according to different processing methods, into partly skimmed milk and lowfat milk types. It has a cylindrical shape, with flat or almost flat faces and a straight or slightly rounded outer rind. It is straw-coloured outside, becoming greyish after long ageing, sometimes with a reddish tint. The product is aged for a minimum of 60 days up to a maximum of 8-10 months.

(c) GEOGRAPHICAL AREA: The entire area of the Autonomous Region of Valle d'Aosta.

(d) EVIDENCE OF ORIGIN: Since ancient times the local peoples have used the word "fromadzo", etymologically derived from French roots, in referring to a typical, partly skimmed milk cheese made in the Valle d'Aosta area and consumed as an alternative to the whole milk product historically designated as "Fontina".

In more recent times, the tradition of a Valle d'Aosta partly skimmed milk cheese has been upheld, as may be seen both in the market reports from various local markets and in other specialized publications, bringing about the conditions for the recognising of the relative designation of origin, which is currently regulated by a special decree which defines the different production requisites.

(e) ACQUISITION: After a resting period, which varies according to the environmental conditions and the cheese type, the milk is coagulated, sometimes with the inoculation of natural, autochthonous milk enzymes, making use of the spontaneous growth of dairy microflora. The curd is broken and placed in special containers, called "féitchie", where it can be lightly pressed and turned over. After salting, the cheese is cleaned, before being ripened in special rooms of the proper temperature and humidity for completing the medium-long ageing process. Seeds or parts of aromatic herbs may be added to the cheese during processing.

(f) LINK: The natural factors are connected with the environmental conditions of the production area, for the most part characterized by an Alpine or Pre-Alpine climate, which influences the quality of the forage used to feed the cows in the defined area, where (especially in the areas of highest elevation) traditional animal-raising methods are still employed which make use of local resources, in particular the naturally growing vegetation, sometimes supplemented with hay.

The human factors include the traditional processing methods, which have been maintained over time, and the presence of the cheese in local markets, attested by various historical and commercial documents.

(g) CONTROL:

NAME: Ministero delle Risorse Agricole, Alimentari e Forestali, which may avail itself of a Producers' Consortium in accordance with the relative Community regulation.

ADDRESS: Via XX Settembre, 20 - 00187 - Rome.

(h) LABELLING: The product is marketed with a distinguishing mark consisting of the designation of origin with the accompanying logo.

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable): Law No. 125/54 and D.P.R. 22.9.1981.; D.M. 25.9.1995.

TO BE COMPLETED BY THE COMMISSION

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