

APPLICATION FOR REGISTRATION

PDO (X) PGI ()
National file No: 9

1. Competent national authority:

Name: Ministero dell'agricoltura e delle foreste -
Direzione generale della produzione agricola -
Div. VI^-

Tel.: 0039/6/4819968

Fax: 0039/6/4819580

Address: Via XX Settembre, 20 - 00187 - ROMA

2. Applicant group:

Name: Consorzio per la tutela del formaggio "Formai de mut
dell'alta Valle Brembana".

Address: V. B. Belotti, 54 - 24014 Piazza Brembana.

Composition: producer/processor (X) other ()

3. Name of product: Formai de mut dell'alta Valle Brembana.

4. Type of product: (cf. list) Cheese

5. Description of product: summary of requirements under Art. 4
(2)

a) name: cf. 3 Formai de mut dell'alta Valle Brembana.

b) description: cheese made from whole cows' milk, semi-cooked, medium mature and mature, cylindrical in shape with a slightly convex base with straight sides.

c) geographical area: the communes of the high Valle Brembana in the province of Bergamo, forming a single geographical area.

d) background: the cheese, historically made in the area defined, bears the dialectical names of cheese itself (formai) and of the mountainous area in which it is produced (mut) as well as a precise geographical reference to its origin (Alta Valle Brembana). In particular, the name "Formai de mut" traditionally refers to the product obtained by specific techniques maintained in accordance with established practices.

e) production method: the curd, obtained from whole cows' milk with the addition of rennet brought to a temperature of 35-37°C, is cut and then semi-cooked followed by periodical pressings in suitable moulds and ripened for a medium to long time.

f) link: as for the natural factors, the particular climatic and soil conditions characteristic of the mountainous area which is very restricted should be borne in mind as they affect the quality of the fodder used for feeding the dairy cows. As for the human factors, apart from the cheese historically being produced and distributed in the area, suitable moulds connected with local craft tradition commonly called "fassere" are used.

g) control body: Name: Ministero dell'Agricoltura e delle Foreste - Ispettorato Centrale Repressione Frodi: Consorzio di tutela del formaggio "Formai de mut dell'alta Valle Brembana", entrusted with the task of supervision.

Address: Via XX Settembre, 20 - 00187 Roma;
via B. Belotti, 54 - 24014 Piazza Brembana.

h) labelling: the cheese is marketed carrying the label of the relevant Supervisory Consortium.

i) national legislative requirements (where applicable):
law No. 125/54 and D.P.R. of 22.9.1981; D.P.R. of 10.9.1985 and Ministerial Decree of 21.7.1986 on entrusting parties with the responsibility for supervision of the production and marketing of "Formai de mut dell'alta Valle Brembana" cheese.

TO BE COMPLETED BY THE COMMISSION

EEC No: VI B14/IT/0009/930825

Date of receipt of dossier by EEC: .../.../...