

REGULATION (EEC) N° 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()

National application No

1. Responsible department in the Member State:

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67

Fax. 534.76.98

2. Applicant group:

(a) **Name** Consejo Regulador de la D.O. "RONCAL" [Designation of Origin Regulating Body]

(b) **Address** Carretera del Sadar, s/n Edificio El Sario, 3ª pl.
31006 Pamplona, Spain

(c) **Composition:** producer/processor () other ()

3. Name of product: "Roncal"

4. Type of product: (see list) Cheese - Class 1.3

5. Specification: (summary of Article 4(a))

(a) **Name:** (see 3) "Roncal" Designation of Origin

(b) **Description:** Full-fat cheese; cylindrical with flat faces; hard, thick, brown or straw-coloured rind; hard, yellow paste; flavour slightly piquant; weight variable.

(c) **Geographical area:** The production area lies within the range of the "Lacha" and "Rasa" breeds of sheep in Navarre. The processing area comprises the 7 municipalities forming the Roncal Valley in Navarre (Articles 4 and 8).

(d) **Evidence:** Milk with the characteristics required in Articles 5 and 6 from farms registered with the Regulating Body and situated in the production area; the raw material, processing and maturing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.

(e) **Method of production:** Milk from "Rasa" and "Lacha" ewes. Coagulation at 32-37°C for at least one hour; dry or brine salting; matured for at least 4 months.

(f) **Link:** The area has a great cheese-making tradition dating from the 18th century; census data show the importance of livestock in the Valley, with a large population of pastoral families who preserve their cheese-making customs. Area of high rainfall where the "Lacha" and "Rasa" breeds are perfectly adapted to the environment. These conditions give rise to a cheese characteristic of the area with its strong flavour, slightly piquant and buttery to the palate.

(g) **Inspection structure:**

Name: Regulating Body of the "Roncal" D.O.

Address: Carretera El Sadar, s/n Edificio El Sario, 3ª pl. - 31006 Pamplona, Spain

(h) **Labelling:** "Roncal" must be mentioned. Labels authorised by the Regulating Body. Numbered labels certifying designation issued by the Regulating Body (Article 28).

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Ministerial Order of 11 March 1991 ratifying the Regulation of the "Roncal" D.O.

TO BE COMPLETED BY THE COMMISSION

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EEC No.: VIB14/ESP/0091/94.1.24

Date of receipt of the application: 24/9/2024