

GOOD RULES

Helpful information for food sector operators,
in charge of retail outlets.
Protected Designation of Origin.



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GORGONZOLA



P.D.O. GORGONZOLA CHEESE



*With these brief notes
we just wish to remind you of a few “important details”
concerning the use of the Protected
Designation of Origin for “Gorgonzola” cheese
(upon slice sale, pre-packed sale,
preparation of speciality food products, etc.),
which, during our inspections
of Retail Outlets, we have found to be inadequate,
unconformable or even prosecutable.*

*In line with the mutually beneficial relationship
that exists among those involved in the “fieldwork”,
we would like to thank you in advance for the time
you may wish to devote to us.*

*The Inspectors of the Consortium
for the Protection of Gorgonzola Cheese*



THE PRODUCT

SOFT TABLE CHEESE MADE FROM UNHEATED CURD, BELONGING TO THE CATEGORY OF MOULD-RIPENED CHEESES, (CHEESES FEATURING A RANGE OF VERTICAL BLUE AND GREEN VEINS, ALSO REFERRED TO IN ITALIAN AS “ERBORINATURA”).

THERE ARE TWO VARIETIES ON SALE:

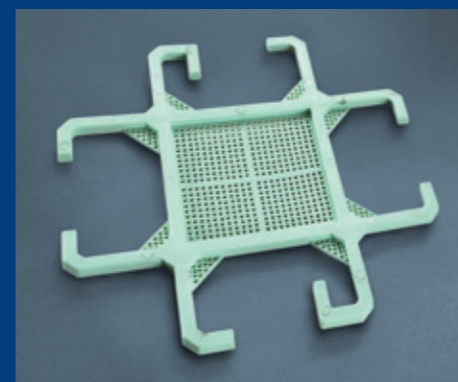
SWEET
GORGONZOLA
CHEESE



SPICY
GORGONZOLA
CHEESE



BRANDING



Origin branding performed on both faces of the cheese wheel, bearing the initials CG, as well as the identification number of the applicable cheese factory.

Branding upon placing on the market, by means of the second identification mark related to P.D.O. Gorgonzola cheese:

this consists in individual embossed aluminium sheets used to wrap the various portions of product. Upon placing the product on the market, it will always be necessary to trace back to the origin and to the specific batch of the product on display, marketed and/or used by the Retail Outlet.



SELLING METHODS

SLICED PDO
GORGONZOLA CHEESE



The cheese must be wrapped in “embossed” aluminium sheets (bearing a whole range of tiny embossed “G” s). Besides, the product sales classification and any corporate brands, this embossed aluminium will also have to bear the following information:

Health stamp related to the last packer and/or manipulator;
Non-edible rind; Guaranteed by MI.P.A.A.F pursuant to article 10 – EEC Reg. No. 510/06

PRE-PACKED PDO
GORGONZOLA CHEESE



Following the issue of a duly provided Agreement between the Consortium for the Protection of Gorgonzola Cheese and the parties involved, it will ONLY be granted for Gorgonzola cheese product that is.

PRE-PACKED
(Plastic tubs in a protective atmosphere).
For slicing and processing purposes, it will be possible to do without the embossed aluminium sheets, as long as the packaging bears or indicates the following wording:
G Consortium for the Protection of Gorgonzola Cheese authorisation no. XXXXXX.

PDO GORGONZOLA CHEESE
PRE-WRAPPED BY RETAIL OUTLET



The product will have to retain part of the embossed aluminium used to wrap the cheese wheel for selling purposes, and the label will have to list:

- Product sales classification
- Ingredients
- Non-edible rind
- Preservation data
- Packaging date

WHAT THE COMMUNITY LAW SAYS

OFFICIAL JOURNAL OF THE EUROPEAN UNION
PUBLICATION OF AN AMENDMENT APPLICATION PURSUANT TO ARTICLE 6(2) OF COUNCIL REGULATION (EC) NO 510/2006 ON THE PROTECTION OF GEOGRAPHICAL INDICATIONS AND DESIGNATIONS OF ORIGIN FOR AGRICULTURAL PRODUCTS AND FOODSTUFFS (2008/C 111/17)



DESCRIPTION

The current specification gives the weight of an individual cheese as between 6 and 13 kg, but does not specify the organoleptic characteristics for the various sizes of finished product. These organoleptic characteristics are now set out in detail, as follows, so that consumers can identify the product more easily:

- large wheel weighing between 10 and 13 kg, with a mild or slightly tangy taste, minimum maturation period: 50 days,
- medium wheel weighing between 9 and 12 kg, with a pronounced tangy taste, minimum maturation period: 80 days,
- small wheel weighing between 6 and 8 kg, with a pronounced tangy taste, minimum maturation period: 60 days. The dimensions of the side and the diameter of the individual cheeses are also adjusted, as follows, to reflect the actual product:
 - straight side with a minimum height of 13 cm,
 - diameter between 20 and 32 cm.

Finally, it was felt appropriate to state explicitly - by way of clear advice to the consumer - that the rind is not edible, and to refer to it as ‘pink’ rather than ‘reddish’ in colour, to describe more accurately the outward appearance of the product.

GEOGRAPHICAL AREA

The province of Varese is now included, having been left out of the original registration despite the existence of the requisite historical documentation, its typical climate - which it has in common with the area in question - and the fact that the cheese produced there has the same characteristics as that for which recognition as Gorgonzola was applied for.

The list of provinces is therefore also updated. This update does not constitute an amendment as such, since the new administrative delimitation does not involve any change to the actual production area, as referred to in the regulation registering Gorgonzola as a PDO (Commission Regulation (EC) No 1107/96), but simply how it is referred to.

The names of the following provinces have therefore been inserted, but it should be noted that their territory already formed part of the production area under Regulation (EC) No 1107/96:

- Biella, already covered as part of the province of Vercelli,
- Lecco, Lodi and Monza, already covered as part of the province of Milan,
- Verbano-Cusio-Ossola, already covered as part of the province of Novara.

PROOF OF ORIGIN

The product specification now includes a paragraph on origin which was not provided for previously for products like Gorgonzola that are recognised under Article 17 of Council Regulation (EEC) No 2081/92.

METHOD OF PRODUCTION

The current specification does not indicate whether raw or pasteurised milk must be used and it was felt appropriate (also for control purposes) to specify that pasteurised whole cows' milk is to be used.

Gorgonzola has in fact always been produced in this way. After the reference to the pasteurisation of the milk, the specification now also mentions that it is inoculated with milk enzymes and a suspension of Penicillium spores and selected yeasts.

The use of milk enzymes as starter acidifiers creates the holes in the paste that are conducive to the growth of the Penicillium and thus of the classic greeny-blue marbling. This has been included in order to rule out creating the holes mechanically, by mixing the paste, which, while encouraging the growth of Penicillium,

could also have introduced a risk of Listeria contamination. Instead of the generic wording in the current specification referring to a maturation period of between two and three months, it was felt appropriate to link the length of the period to the type of product.

The maximum curdling temperature of the milk, currently set at 32 °C, has been increased to 36 °C to preserve the typical characteristics of the Gorgonzola. The maximum temperature for dry salting has consequently also been increased, from 20 °C to 24 °C.

In addition, the ambient maturation temperatures have been slightly reduced in this new text from the current 5-8 °C to 2-7 °C, in line with other requested changes that are geared to slowing down the bio-chemical reactions involved and preventing the cheese from becoming too pungent.

A new element is the mention of the relative humidity level (85-99 %), which did not appear in th specification on the basis of which the product was recognised but is very important nonetheless.

The paragraph in the current specification on affixing the PDO marks has been rewritten to explain more clearly that two separate marks are affixed - one at the point of production and a second with the goffered aluminium foil when the cheese is released for consumption - and to specify that the marks are not affixed until the inspection body has ascertained that the product has acquired the organoleptic and qualitative characteristics laid down in the specification.

LABELLING

Again to enable consumers to make a more informed choice, there is now the option of specifying on the label whether the cheese is mild or tangy.

SUMMARY
COUNCIL REGULATION (EC) NO
510/2006 ‘GORGONZOLA’
EC NO: IT/PDO/I 17/0010/12.4.2002
PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. RESPONSIBLE DEPARTMENT IN THE
MEMBER STATE

NAME
Ministero delle Politiche agricole alimentari e forestali - Dipartimento delle Politiche di sviluppo - Direzione generale per la Qualità dei prodotti agroalimentari

ADDRESS
Via XX Settembre, 20 I-00187 Roma
Tel. (39) 06 481 99 68
Fax (39) 06 420 31 26
E-mail: qpa3@politicheagricole.gov.it

2. GROUP

NAME
Consorzio per la tutela del formaggio Gorgonzola

ADDRESS
Via A. Costa, 5/c I-28100 Novara
Tel. (39) 0321 62 66 13
Fax (39) 0321 39 09 36
E-mail: consorzio.gorgonzola@gorgonzola.it
Composition: Producers/processors (X) Other ()

3. TYPE OF PRODUCT

Class 1.3 - Cheeses

4. SPECIFICATION

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. NAME
«Gorgonzola»

4.2. DESCRIPTION

Gorgonzola is a soft, fat, raw paste cheese made exclusively from whole cows' milk.

The finished product has the following characteristics:

- Shape: cylindrical, with flat ends and a high, straight side.
- Dimensions: minimum height of the side 13 cm; diameter of between 20 and 32 cm.

WEIGHT:

- large wheel, mild type: 10-13 kg with a mild or slightly tangy taste,
- medium wheel, tangy type: 9-12 kg with a pronounced tangy taste,
- small wheel, tangy type: 6-8 kg with a pronounced tangy taste.
- Rind: grey and/or pink in colour, non-edible.
- Paste: homogeneous, white or pale yellow, with mould (marbling) producing characteristic blue-green veins.
- Fat content over dry matter: 48 % minimum.

4.3. GEOGRAPHICAL AREA

The area in which the cheese is produced and matured includes the whole of the following provinces:

- Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milan, Monza, Novara, Pavia, Varese, Verbano Cusio-Ossola and Vercelli.
- Alessandria: solely the municipalities of Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino and Frassineto Po.

4.4. PROOF OF ORIGIN

Every stage in the production process must be monitored and a record made of the inputs and outputs at each stage. Product traceability is ensured by this, and by compiling specific registers managed by the inspection body of livestock farmers, dairies and maturers, by keeping production registers and by notification to the inspection body of the quantities produced. The raw material itself is carefully monitored by the responsible inspection body through all stages of production. All natural and legal persons whose names appear in the regi-

sters will be subject to control by the inspection body in accordance with the specification and the control plan.

The ‘Gorgonzola’ PDO is shown clearly by two marks to be affixed in the area of production and maturation in order to allow the inspection body to verify beforehand that the product has acquired the qualitative and organoleptic characteristics set out under point 4.2.

The two marks are affixed as follows:

- one at the point of production, on each of the flat ends displaying the identification number of the dairy, as taken from the tables distributed by the protection body under delegation from the Ministry of Agricultural, Food and Forestry Policy,
- the other, to be affixed once the product has acquired the requisite characteristics to be released for consumption, consists of goffered aluminium foil wrapped around the whole cheese, or around the half-cheese after it has been cut horizontally, such that the mark of origin with the identification number of the dairy remains clearly visible on the flat end of the cheese and bearing, on the other side, the goffered identifying mark as a guarantee of the authenticity and traceability of the product.

4.5. METHOD OF PRODUCTION

PRODUCTION

‘Gorgonzola’ PDO is produced as follows:

- whole cows’ milk from the production area is pasteurised,
- curdling: after pasteurisation, the whole cows’ milk is inoculated with milk enzymes and with a suspension of *Penicillium* spores and selected yeasts; calf rennet is then added at a temperature of 28-36 °C,
- the curd is then put into fasceruoli (perforated cylindrical containers) and the origin mark with the identification number of the dairy is placed on both flat ends,
- the resulting wheel is dry salted over a period of several days at a temperature of 18-24 °C;
- during maturation, the varieties and strains of *Penicillium* characteristic of ‘Gorgonzola’ develop, giving it its blue-green colour (marbling).

MATURATION

Minimum 50 days:

- large wheel, mild type: 10-13 kg, with a mild or slightly tangy taste, minimum maturation period: 50 days,
- medium wheel, tangy type: 9-12 kg, with a pronounced tangy taste, minimum maturation period: 80 days,

- small wheel, tangy type: 6-8 kg, with a pronounced tangy taste, minimum maturation period: 60 days.

The maturation of all types is carried out at a temperature of between 2 and 7 °C and humidity of between 85 and 99 %. During maturation, holes are made in the paste on several occasions to promote the development of the varieties and strains of *Penicillium* that are characteristic of ‘Gorgonzola’ (marbling). At the end of the maturation period, the inspection body checks that the product has acquired the requisite characteristics to be released for consumption and the cheese is wrapped in goffered aluminium foil with the goffered identifying mark.

4.6. LINK

The natural factors are tied in with the production area’s climatic conditions, which foster the abundance of quality fodder for dairy cows and the development of the microbiological agents that ensure the cheese’s organoleptic characteristics and colouring. As regards human factors, it should be pointed out that consumption for the product is widespread, thanks in particular to its use in traditional cereal-based preparations that are typical of the area of production.

4.7. INSPECTION BODY

NAME

CSQA - Certificazioni S.r.l.

ADDRESS

Via S. Gaetano, 74 I-36016 Thiene (VI)

Tel. (39) 0445 36 60 94

Fax (39) 0445 38 26 72

E-mail: csqa@csqa.it

The inspection body fulfils the conditions applicable under standard EN 45011.

4.8. LABELLING

Individual cheeses must bear the identifying marks issued by the protection body. Large cheeses with characteristics that permit them to be described as mild and medium-sized and small cheeses with characteristics that permit them to be described as tangy may bear the terms ‘dolce’ and ‘piccante’ respectively on the label next to or below the designation ‘Gorgonzola’ in significantly smaller characters.

COMMISSION REGULATION (EC) NO 104/2009 OF 3 FEBRUARY 2009 APPROVING NON-MINOR AMENDMENTS TO THE SPECIFICATION FOR A NAME ENTERED IN THE REGISTER OF PRO- TECTED DESIGNATIONS OF ORIGIN AND PROTECTED GEOGRAPHI- CAL INDICATIONS (GORGONZOLA PDO)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,
Having regard to Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs and in particular the first subparagraph of Article 7(4) thereof, Whereas.

- (1) In accordance with the first subparagraph of Article 9(1) and in application of Article 17(2) of Regulation (EC) No 510/2006, the Commission has examined Italy’s application for the approval of amendments to the specification of the protected designation of origin ‘Gorgonzola’ registered on the basis of Commission Regulation (EC) No 1107/96 (2).
- (2) Since the amendments in question are not minor within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission published the amendment application in the Official Journal of the European Union (3) as required by the first subparagraph of Article 6(2) of that Regulation. As no statement of objection within the meaning of Article 7 of Regulation (EC) No 510/2006 has been sent to the Commission, the amendments should be approved,

HAS ADOPTED THIS REGULATION:

ARTICLE 1

The amendments to the specification published in the Official Journal of the European Union regarding the name in the Annex to this Regulation are hereby approved.

ARTICLE 2

This Regulation shall enter into force on the 20th day following its publication in the Official Journal of the European Union.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 3 February 2009.

For the Commission
Mariann FISCHER BOEL
Member of the Commission



WHAT THE COMMUNITY
LAW SAY



DECREE DATED 6 FEBRUARY, 2009 MINISTRY OF AGRICULTURE, FOOD AND FORESTRY

AMENDMENT OF THE PRODUCTION SPECIFICATIONS FOR THE “GORGONZOLA” CHEESE CLASSIFICATION RECORDED AS PROTECTED DESIGNATION OF ORIGIN, PURSUANT TO THE EC REGULATION NO. 104 OF 3 FEBRUARY, 2009 (OFFICIAL GAZETTE NO. 49 OF 28 FEBRUARY, 2009).

THE DEPARTMENT HEAD FOR ECONOMIC AND RURAL DEVELOPMENT POLICIES

Taking into account the (EC) regulation no. 520 issued by the Council on 20 March, 2006, concerning the protection of geographic guidelines and the designations of origin for agricultural and food products;

Taking into account the EC regulation no. 1107 issued by the Committee on 12 June, 1996, which has listed the Protected Designation of Origin “Gorgonzola” cheese in the register of Protected Designations of Origin and of geographic indications;

Considering that, pursuant to art. 9 of the (EC) regulation no. 520/06, an amendment of the production specifications has been applied for the aforementioned Protected Designations of Origin;

Considering that, with the issue of the (EC) Regulation no. 104 by the Committee on 3 February, 2009, the amendment mentioned in the above paragraph has been granted;

Since it is deemed that, following registration of the requested amendment, the production specifications for P.D.O. “Gorgonzola” cheese currently in force should be published on the Official Gazette of the Italian Republic, so that the aforementioned provisions may be universally available for information throughout the Country;

Hereby provides for

the publication of the attached production specifications for the Protected Designation of Origin “Gorgonzola” cheese, in the version following the issue of the (EC) Regulation no. 104 of 3 February, 2009.

Producers willing to market the Protected Designation of Origin “Gorgonzola” cheese are obliged to comply with the attached production specifications and with all the provisions set by the regulations in force on the matter.

Issued in Rome, on 3 February, 2009

The Department Head: Nezzo

P.D.O. GORGONZOLA PRODUCTION SPECIFICATIONS

The designation P.D.O. “Gorgonzola” cheese relates to soft, fat cheese made from unheated curd of full-cream cow’s milk only.

The production and ripening area for P.D.O. “Gorgonzola” cheese includes the whole provinces of Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Monza, Novara, Pavia, Varese, Verbania-Cusio-Ossola, Vercelli, as well as the following towns belonging to the Alessandria province: Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino, and Frassineto Po.

The production of P.D.O. “Gorgonzola” cheese takes place according to the following operating sequence: the full-cream cow’s milk from the production area is pasteurized, it is inoculated with milk enzymes and with a suspension of selected penicillium and yeast spores, with the addition of calf rennet at a temperature of 28 – 36 C°.

The cheese wheel obtained is subject to dry salting, which continues for several days at a temperature of 18 - 24 C°.

During the ripening stage, varieties and strains of penicillium develop, which are typical of “Gorgonzola” cheese and result in the blue-greenish colouring (“erborinatura”).

The ripening stage is to last for at least fifty days; it takes place in areas with a temperature of 2 - 7 C° and with 85-99% relative humidity.

P.D.O. “Gorgonzola” cheese is to display the following features:

- Cylindrical shape with flat faces;
- Straight sides, having a minimum height of 13 cm;
- Diameter of the cheese wheel included between 20 cm and 32 cm;
- Non-edible, grey and/or pinkish rind;
- Curd: whole, white or straw-yellow in colour, veined as a result of the development of moulds (“erborinatura”), with typical blue-greenish streaks.
- Fat percentage on dry matter: 48%.

P.D.O. “Gorgonzola” cheese may be put on the market for consumption purposes in the following varieties, whose taste depends on the length of the ripening stage:

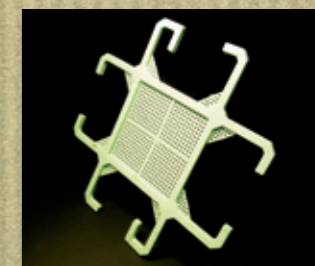
1. “Large” cheese wheel: weighing between 10 kg and 13 kg, with a sweet or slightly spicy taste and a ripening stage lasting at least fifty days.
2. “Medium-sized” cheese wheel: weighing between 9 kg and 12 kg, with a definitely spicy taste and a ripening stage lasting at least eighty days.
3. “Small” cheese wheel: weighing between 6 kg and 8 kg, with a definitely spicy taste and a ripening stage lasting at least sixty days.

P.D.O. “Gorgonzola” cheese may be used as a table cheese and may also be sold in larger portions. Portioning may also take place outside the production area, as long as part of the embossed aluminium wrapping continues to be part of the portion of product.

P.D.O. “Gorgonzola” cheese displays two marks to be applied in the production and ripening area, in order to allow the auditing organisation to ensure, before the aforementioned stamps are applied, that the product provides for the organoleptic and quality features described in these production specifications.

The two marks are:

1) One which is applied at time of origin (please refer to picture 1) on both the flat faces: this contains the cheese factory identification number, obtained by cold-stamping the marking bands provided by the Consortium for the Protection of Gorgonzola Cheese, according to the instructions of the Ministry of Agriculture, Food and Forestry;



Picture 1.

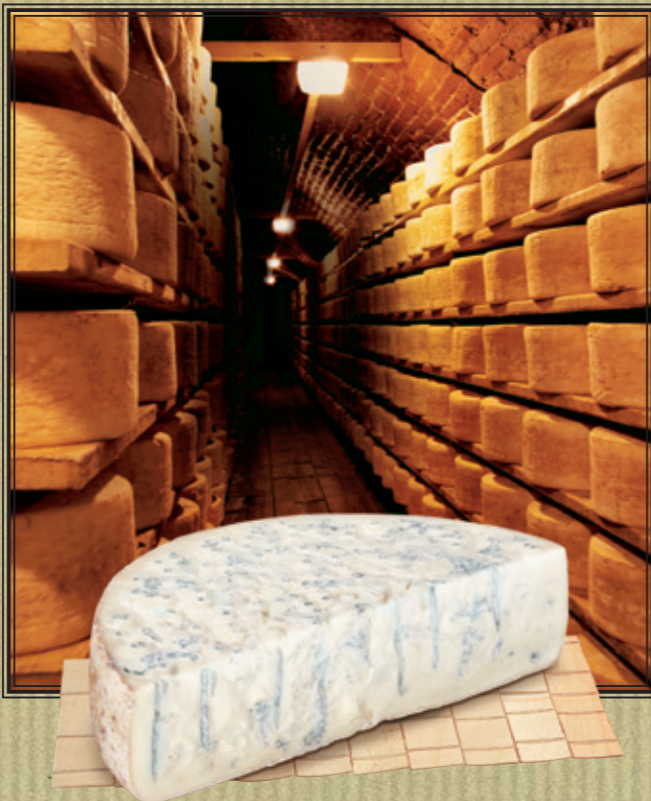
2) Another one which is applied once the product has acquired the features required for its placing on the market for consumption purposes, which consists in a sheet of embossed aluminium wrapping the whole wheel or the horizontally cut half wheel, while preserving the origin mark clearly displaying the cheese

factory identification number on the flat face, and preserving on the other half the embossed identification mark, provided on the aluminium sheet to guarantee authenticity and traceability of the product (please refer to picture 2), pursuant to publication on the General Series of the Official Gazette no. 127 of 15 May, 1975 – Second Part.



Picture 2.

The “large” cheese wheel displaying the features required to be described as “sweet”, and the “average-sized” and “small” cheese wheels displaying the features required to be described as “spicy”, may respectively display this information on the label, next to or underneath the “Gorgonzola” designation, with significantly smaller typefaces.



Each stage of the production process needs to be monitored, by documenting incoming and outgoing products for each stage. In this way, product traceability is guaranteed through the entry in duly provided lists, managed by the auditing organisation, of the breeders, of the cheese factories and of the cheese ripeners, as well as through the update of production and produced quantity reporting registers.

The raw material itself is accurately checked by the auditing organisation in charge during all the productions stages. All natural and legal persons listed in the applicable registers shall be subject to control by the auditing organisation, in line with the provisions of the production specification and with the applicable auditing plan.



PROPER USE OF DESIGNATION

IN ALL CASES IN WHICH THE PRODUCT IS MARKETING WITH THE GORGONZOLA PROTECTED DESIGNATION OF ORIGIN LABEL, THE PRODUCT ITSELF WILL HAVE TO BE AS IS.



1 SWEET GORGONZOLA CHEESE

2 SPICY GORGONZOLA CHEESE

3 NATURAL GORGONZOLA CHEESE

This term is not allowed. The proper term is spicy Gorgonzola cheese.

4 GORGONZOLA & MASCARPONE

5 SPECIALITY FOOD PRODUCTS EMPLOYING GORGONZOLA

These products are compounds, including variable percentages of Gorgonzola cheese, which will have to display a fictitious name in the presentation label (please refer to sales invoicing) and, when mentioned among the ingredients, Protected Designation of Origin Gorgonzola cheese.

E.G.:

- DUETTO
- ARMONIA
- TORTA S. GAUDENZIO
- TRONCHETTO FARCITO GORMAS
- MAPON
- GIMAS.

EXCEPTIONS TO THE RULES

All users of compounds who, pursuant to the Legislative Decree no. 297/2004, have specifically applied to the Consortium for the Protection of Gorgonzola Cheese, and have hence been included in a duly provided ministerial register and have been authorised to employ P.D.O. "Gorgonzola" cheese in the label (not among the ingredients) are an exception.

This exception also applies when special reference is made to the Gorgonzola cheese contents in the preparation:

E.G.:

- GORGONZOLA CHEESE GNOCCHI
- RAVIOLI WITH GORGONZOLA CHEESE AND WALNUTS
- TORTELLONI PASTA WITH GORGONZOLA CHEESE AND PINE NUTS
- GORGONZOLA CHEESE PIZZA
- FAGOTTINI PASTA WITH SPECK AND GORGONZOLA
- GORGONZOLA CHEESE CREAM
- GORGONZOLA CHEESE AND MASCARPONE, ETC.

LET US MAKE SURE WE DO NOT BREAK THE RULES

UNDER NO CIRCUMSTANCES IS THE USE OF TERMS SUCH AS THE FOLLOWING ALLOWED:

TYPE, KIND OF, SUCH AS, DESIGNED FOR, etc. in connection with products similar to the P.D.O. "Gorgonzola" cheese curd

E.g.:
GORGONZOLA CHEESE-TYPE "ERBORINATO"
GERMAN GORGONZOLA CHEESE
DANISH GORGONZOLA CHEESE
DANAZOLA
FRENCH GORGONZOLA CHEESE
CAMBOZOLA
ZOLA BERGADER
BERGAZOLA
STRACCHITUND GORGONZOLA CHEESE
GOAT MILK GORGONZOLA CHEESE
NATURAL SOYA GORGONZOLA
GORGONZOLA STRACCHINO CHEESE
TOFU GORGONZOLA
ect.



In these cases, a whole range of prosecutable crimes are provided for*:

1 PENAL LAW

Art. 515 of the Italian Penal Code FRAUD IN TRADE
Art. 517 of the Italian Penal Code MARKETING OF PRODUCTS BEARING MISLEADING MARKS OR SIGNS
Art. 517-bis of the Italian Penal Code AGGRAVATING CIRCUMSTANCES FOR PROTECTED DESIGNATION OF ORIGIN PRODUCTS
Art. 517-ter of the Italian Penal Code MANUFACTURING AND TRADE OF GOODS BY USURPING INTELLECTUAL PROPERTY RIGHTS
Art. 517-quater of the Italian Penal Code COUNTERFEITING OF AGRICULTURAL AND FOOD PRODUCTS' GEOGRAPHICAL INDICATIONS OR DESIGNATION OF ORIGIN

2 CIVIL LAW

Art. 2598 of the Italian Civil Code UNFAIR COMPETITION -in its various forms;
Art. 2, 29 and 30 of the Italian Code of Industrial Property Rights, Regulations governing DECEITFUL ADVERTISING

3 AT AN ADMINISTRATIVE LEVEL

Enforcement of the penalties provided for and punished by the Legislative Decree no. 297/2004

Art. 1 - DIRECT OR INDIRECT COMMERCIAL USE OF PROTECTED DESIGNATION OF ORIGIN, OR OF THE DISTINGUISHING SIGN OR OF THE MARK, IN CONNECTION WITH: COMPARABLE PRODUCTS, NON-COMPARABLE PRODUCTS, COMPOUND, PROCESSED OR TRANSFORMED PRODUCTS.

Art. 2 - DESIGNATION AND PRESENTATION OF PROTECTED DESIGNATION OF ORIGIN:
CHANGES the denomination, the distinguishing sign or the mark;
RECALLS, IMITATES, USURPS the denomination, the distinguishing sign or the mark...;

False or in any case deceitful indications as to provenance or origin, nature or essential quality...;

Any behaviour fit to misguide as to the true origin of the product...;

Any unlawful use and counterfeiting of the distinguishing sign, mark or other seal or symbol, which is provided for by the specifications...;

* Crimes which also involve considerable administrative penalties.

OUR CHECKS

The Inspectors of the Gorgonzola Consortium are equalised to the Official Auditing Bodies (NAS, NAC, ICQRF, ASL, GdF, CFS), they are acknowledged as Police Officers and, during crime investigation and prevention stages, they are also regarded as Investigative Police Officers. Auditors are always to carry their identification badge, they are to officially introduce themselves and explain the purpose of their visit to the staff in charge of the retail outlet. Depending on the circumstances, they are to draw up: an Inspection Report; and Investigation Report; a Seizure Report; a Product Collection and Sampling Report (sample of ripe Gorgonzola cheese aimed at the determination, through tests to be carried out by an Accredited Laboratory, of the fat content for the Gorgonzola cheese, which, pursuant to the law, must compulsorily be equal to or above 48% on dry matter). If you happen to have any doubts, put your questions to them with confidence; they fully available to support mutual cooperation and this can help both parties!

We wish to thank you and hope this will help with your work.



CONSORTIUM FOR THE PROTECTION OF GORGONZOLA CHEESE

Via A. Costa, 5/C - 28100 NOVARA
Tel. 0321 626613
Fax. 0321 390936

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vigilanza@gorgonzola.com
www.gorgonzola.com

