C/2025/6707

16.12.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/6707)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Danbo'

EU reference number: PGI-DK-00830-AM01 – 16.9.2025

1. **Name of product**

'Danbo'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Denmark

5. **Member State authority communicating the standard amendment**

Name

Fødevarestyrelsen [Danish Veterinary and Food Administration]

6. **Qualification as standard amendment**

The amendments concern editorial changes and updates of no major importance for the name.

The application to amend the protected geographical indication Danbo does not fall under any of the three cases provided for in Article 24(3) of Regulation (EU) 2024/1143 constituting a Union amendment for agricultural products, namely:

(a) a change in the name or the use of the name;

(b) a risk of voiding the link to the geographical area referred to in the single document;

(c) further restrictions on the marketing of the product.

The amendments to the product specification of the protected geographical indication Danbo are therefore classified as a standard amendment within the meaning of Article 24(4) of Regulation (EU) 2024/1143.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

Amendment to Section 2, 'Description of Danbo', of the product specification

Description

The words 'Ripened firm cheese made from milk of bovine origin. Milk and milk products from other animals are not permitted.'

have been amended to:

'Ripened firm cheese made from cow's milk.'

Reason: The purpose of the amendment is to simplify the text, without altering its substance.

This amendment results in a change to Section 4.2, 'Description of the agricultural product to which the registered name applies', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 2.1, 'Composition', of the product specification

Description

The last paragraph, 'The fat in dry matter content is expressed as 30+ or 45+. In Danbo cheeses containing 30 % to < 45 % fat in dry matter, the fat content must be indicated as part of the name. A 45 % fat in dry matter content is used as a reference for comparative nutrition claims regarding fat content.', has been deleted.

Reason: The text has been deleted as it is considered superfluous. Moreover, the fat in dry matter content should not be indicated together with the name Danbo, which should appear in isolation.

This amendment results in a change to the point on composition in Section 4.2, 'Description of the agricultural product to which the registered name applies', of the single document.

☑ This amendment affects the single document.

Title

Amendment to point on structure in Section 2.2, 'Characteristics', of the product specification

Description

In the second sentence, the words 'flavourings are' are replaced by 'cumin is'.

Reason: This is a clarification, as cumin is the only permitted flavouring.

This amendment results in a change to the point on structure in Section 4.2, 'Description of the agricultural product to which the registered name applies', of the single document.

☑ This amendment affects the single document.

Title

Amendment to point on maturing in Section 2.2, 'Characteristics', of the product specification

Description

The following words in the first paragraph:

'Danbo's characteristic taste and texture are achieved after ripening for 3-4 weeks at 12-20 °C.'

have been amended to:

'Danbo's characteristic taste and texture are achieved after ripening for 2-4 weeks at 7-21 °C.'

Reason: The storage temperature has been changed to take account of the way in which Danbo's characteristic taste and texture are achieved. The changes to the storage provisions also allow better use to be made of the dairies' storage capacity. Practical trials and tests, including blind taste tests, have shown that Danbo's characteristics are not affected by the modified storage conditions.

This amendment results in a change to the point on maturing in Section 4.2, 'Description of the agricultural product to which the registered name applies', of the single document.

☑ This amendment affects the single document.

Title

Amendment to point on maturing in Section 2.2, 'Characteristics', of the product specification

Description

The words 'Danbo may be dispatched from the production plant for further processing, including ripening, or for storage at another plant before it has reached the above-mentioned age, but it may not leave the second plant before it has attained the minimum age.' have been deleted.

Reason: The text has been deleted as the information has been moved to Section 5 of the product specification concerning the production method.

This amendment results in a change to the point on maturing in Section 4.2, 'Description of the agricultural product to which the registered name applies', of the single document.

☑ This amendment affects the single document.

Title

Amendment to point on other flavourings that may be added in Section 2.2, 'Characteristics', of the product specification

Description

The words 'Cumin may be added provided that the smell and taste of the cheese are characterised by such addition and that the essential flavouring is included in the name or indicated in relation to it.'

have been amended to:

'Cumin may be added provided that the smell and taste of the cheese are characterised by such addition.'

Reason: The text has been deleted as it relates to labelling. The information has been moved to Section 8 of the product specification concerning labelling.

This amendment results in a change to the point on other flavourings that may be added in Section 4.2, 'Description of the agricultural product to which the registered name applies', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 4, 'Proof of origin', of the product specification

Description

The words 'All producers of Danbo must be pre-approved by the certification and inspection body (see Section 7 below). Subsequent checks include the inspection of production and product checks based on the production and product requirements laid down in the product specification.

From the dairy, the cheeses are labelled in accordance with current legislation so as to ensure that they can be traced back to the dairy. The labelling is monitored by the authorities.

See Annex 1 – a brief description of the checks.'

have been amended to:

'Danbo was developed by the Dane Rasmus Nielsen at Kirkeby dairy on Fyn. For the production of Danbo, a very special smear-ripening process is used known as "the Danish method", whereby the cheese is washed so that it is smear-ripened from the outside in. Many international reference works on cheese refer to the cheese's Danish origin.

Danbo was given its name in 1952 under the Stresa Convention. The name of the cheese was a clear reference to its Danish origin, the name "Dan" being the Nordic derivative of the popular name "Danerne" ("the Danes"), while Bo means "the resident".'

Reason: The purpose of the amendment is to align the text with the title of the section. Moreover, the previous text contained information about checks, which we consider superfluous as such checks are implicit in the relevant regulations.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

Title

Amendment to Section 5, 'Production method', of the product specification

Description

The words 'Raw cow's milk is standardised as regards fat content and pasteurised. Starters are added. Rennet is added. The curds are cut with a knife when the appropriate firmness has been reached. The mixture is then stirred, drained of whey and heated before the curds are pressed under whey. The compressed curds are broken up and the pieces are transferred into moulds. The moulded cheese is re-pressed. The cheeses are cooled, salted, surface-treated with a smear culture in accordance with the Danish method and matured for a variable length of time, depending on how ripe the finished product is to be. The cheese may optionally be washed and dried during or after maturation and before it is packaged.

See the flow chart for the production of Danbo in Annex 2 and the description of "The Danish method" in Annex 3.'

have been amended to:

'Raw cow's milk is standardised as regards fat content and pasteurised. Starters are added. Rennet is added. The curds are cut with a knife when the appropriate firmness has been reached. The mixture is then stirred, drained of whey and heated before the curds are pressed under whey. The compressed curds are broken up and the pieces are transferred into moulds. The moulded cheese is re-pressed. The cheeses are cooled, salted and surface-treated with smear cultures. In accordance with the guidelines set out in the flow chart in Annex 1 and "the Danish method" described in Annex 2, the smear cultures used in the treatment may be *Brevibacterium linens*, *Corynebacterium casei* and/or *Microbacterium gubbeenense*.

The cheeses are ripened at the production plant until their characteristic taste and texture are achieved. The cheeses may be dispatched for further ripening or storage at another plant only once they have acquired their particular characteristics.

The cheese may optionally be washed and dried during or after maturation and before it is packaged.'

Reason: The amendment has been made to clarify the method of production.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

Title

Amendment to Section 6.1, 'Origin of the name', of the product specification

Description

The first paragraph containing the words 'In 1952, 10 typical Danish cheeses, including Danbo, were given Danish names under the Stresa Convention and Ministry of Agriculture Order No 80 of 13 March 1952. The cheese names and the corresponding descriptions still apply today in accordance with Order No 335 of 10 May 2004 on dairy products etc.'

has been amended to:

'In 1952, 11 typical Danish cheeses, including Danbo, were given Danish names under the Stresa Convention and Ministry of Agriculture Order No 80 of 13 March 1952.'

Reason: The paragraph has been amended as the correct number of Danish cheeses is 11 and not 10. Moreover, Order No 335 of 10 May 2004 on milk products etc. has been replaced by a new order. Danbo and the corresponding description were deleted from the Order when the cheese was registered in the EU as a protected geographical indication.

This amendment results in a change to the point on reputation in Section 5, 'Link with the geographical area', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 6.1, 'Origin of the name', of the product specification

Description

The second paragraph containing the words 'The term "Danbo" is a combination of the two names "Dan" and "Bo". Dan is the Nordic derivative of the popular name "Danerne" ("the Danes") while Bo means "the resident". The name "Danbo" is therefore the historical term for one who is resident in Denmark, and was given to this cheese because all Danes consider it to be the most characteristic Danish cheese of all.'

is replaced by:

'The term "Danbo" is a combination of the two names "Dan" and "Bo". Dan is [the] Nordic derivative of the popular name "Danerne" ("the Danes") while Bo means "the resident". The name "Danbo" is therefore the historical term for one who is resident in Denmark, and was given to this cheese because all Danes consider it to be the most characteristic Danish cheese of all.'

Reason: Editorial amendment.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

Title

Amendment to Section 6.4, 'Characteristic production method and reputation', of the product specification

Description

In the second paragraph, the words 'accounting, at 40 100 tonnes, for some 13 % of Denmark's total cheese production' have been deleted.

Reason: The amendment has been made because the information is historical.

This amendment results in a change to the point on reputation in Section 5, 'Link with the geographical area', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 6.4, 'Characteristic production method and reputation', of the product specification

Description

In the fourth paragraph, the words 'The cheese names and the corresponding descriptions still apply today in accordance with Order No 335 of 10 May 2004 on dairy products etc.' have been deleted.

Reason: The text has been deleted as Order No 335 of 10 May 2004 on milk products etc. has been replaced by a new order.

This amendment results in a change to the point on reputation in Section 5, 'Link with the geographical area', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 6.4, 'Characteristic production method and reputation', of the product specification

Description

In the eighth paragraph, the words 'most recently at the National Dairy Show and district shows in 2009' have been deleted.

Reason: The phrase has been deleted because the information is historical.

This amendment results in a change to the point on reputation in Section 5, 'Link with the geographical area', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 7, 'Certification and inspection body', of the product specification

Description

The entire section has been deleted.

Reason: The entire section on the certification and inspection body has been deleted as information on who is responsible for checking compliance with the product specification is not considered relevant for inclusion in the specification. Moreover, that task is no longer delegated, but is now performed by the Danish Veterinary and Food Administration.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

Title

Amendment to Section 8, 'Labelling', of the product specification

Description

The words 'Danbo 45+ or 30+, depending on the fat content, plus "protected geographical indication" or "PGI" and/or the official EU symbols.'

have been replaced by:

'If cumin has been added, this must be indicated separately from, but in the same field of vision as, the geographical indication.'

Reason: The text has been deleted as the information is considered superfluous. The requirement for the name to be supplemented by 'protected geographical indication' or 'PGI' is already applicable and therefore need not be reproduced in the product specification. Moreover, the text regarding labelling where cumin has been added, which was previously included in the point on other flavourings that may be added in Section 2.2, 'Characteristics', of the product specification (see amendment No 6), has been inserted.

This amendment results in a change to Section 4.6, 'Specific rules concerning labelling of the agricultural product the registered name refers to', of the single document.

☑ This amendment affects the single document.

Title

Amendment to Section 9, 'Any requirements laid down in Community or national provisions', of the product specification

Description

The entire section has been deleted.

Reason: The section has been deleted as there are no longer any specific national requirements.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

Title

Amendment concerning the applicant group

Description

The name and address of the applicant group have been updated and the name and address of the contact person deleted.

Reason: The name and address of the applicant group have been corrected. The contact person, whose details were previously also given, is considered superfluous, as the applicant group can be contacted directly.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

Title

Amendment concerning Annex 1

Description

Annex 1 has been deleted and the remaining annexes renumbered accordingly.

Reason: The content of Annex 1 is considered superfluous.

This amendment does not result in any change to the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Danbo'

EU reference number: PGI-DK-00830-AM01 – 16.9.2025

1. **Name(s)**

'Danbo'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Denmark

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

0406 – Cheese and curd

4.2. *Description of the agricultural product to which the registered name applies*

Ripened firm cheese made from cow's milk.

Composition

Water content: depending on the fat in dry matter content, the maximum water content is as follows:

For a fat in dry matter content of from 30 % to < 45 %, the maximum water content is 56 %.

For a fat in dry matter content of from 45 % to < 50 %, the maximum water content is 50 %.

The other characteristic properties are as follows

Exterior:

Firm rind with a smear. The cheese may be coated.

Interior:

Colour: Whitish (or ivory-coloured) to light yellow.

Texture: Although soft and supple in consistency, it is still suitable for cutting.

Structure: A few to a large number of equally distributed, evenly round, pea-sized eyes, mostly up to 10 mm in diameter, possibly with a few slit-shaped apertures. If cumin is used, there will generally be several small, irregularly shaped eyes.

Smell and taste: Mild, slightly acidic, aromatic and characteristic taste due to the smear-ripening. The smell and taste become more pronounced with age.

Shape: Flat and square or rectangular.

Maturing: The characteristic taste and texture are achieved after ripening for 2-4 weeks at 7-21 °C.

Other flavourings that may be added: Cumin may be added provided that the smell and taste of the cheese are characterised by such addition.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

All steps in production must take place in the geographical area.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

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4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

If cumin has been added, this must be indicated separately from, but in the same field of vision as, the geographical indication.

4.7. *Concise definition of the geographical area*

Denmark

5. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☐ quality

☑ other characteristics

Summary of the link

Specificity of the geographical area

Denmark has a very long and proud tradition of producing dairy products. The production of Danbo has been an integral part of the curriculum at Danish dairy schools for over 100 years. Danish dairy experts have accordingly been trained to acquire the essential know-how for the production of this Danish cheese speciality.

History

In 1889 Rasmus Nielsen became managing director of Kirkeby dairy on Fyn. He was an industrious dairyman, which is clear inter alia from the fact that the dairy was approved as a training establishment for dairymen in receipt of a state grant. In 1896 he was awarded a grant by the Danish government to study cheese production abroad. The following winter he took lessons in German and in spring 1897 he travelled to eastern Prussia along the border with Russia. The land there was a steppe with extensive grasslands. The dairies there were well known as good makers of cheese.

To facilitate the introduction to his period of study in dairies, he was given a letter of recommendation by Professor Bernhard Bøggild of the Royal Danish Veterinary and Agricultural University. He was therefore well received at the many small dairies which were to be found in eastern Prussia. His task was to track down documents and find out about the techniques used in making the fine cheese specialities which were produced in eastern Prussia at that time.

After eastern Prussia, Nielsen went to Holland where he worked in cheese production in a number of different dairies. He returned home to Kirkeby dairy in autumn 1897 having gained a wealth of new knowledge and experience. Back at home, he immediately started trying out everything he had learnt.

From the start, he was quite sure that he wanted not to imitate any one of the cheeses he had seen, but rather to draw on all of his experience in order to make a very special cheese. A completely new cheese.

The special feature of the new cheese which Nielsen produced was that it was a square, 'opstukken' cheese with a very special smear surface-ripening. At that time, it was a complete novelty for an 'opstukken' cheese to be square. Smear-ripening was also special in that a solution containing bacterial and yeast cultures was rubbed into the cheese rind.

Sales of the new cheese were brisk, and gradually many different dairies started making this type of cheese.

Before the Second World War cheese in Denmark was produced mainly for the domestic market. After the war and especially in the 1950s, cheese production started to increase and the rise in exports meant that Denmark had to position itself on export markets with typical Danish cheese names so as to be able to showcase Danish cheeses when marketing them alongside other well-known Danish agricultural products. This cheese was given the honorific name Danbo. This is one of the reasons why Danbo was included in the Stresa Convention and later in the *Codex Alimentarius*.

Specificity of the product

Danbo is one of the most typical Danish cheeses and for Danish dairy producers it is the typical 'opstukken' type of cheese. Danbo has its own highly distinctive taste. It is mild, slightly acidic, aromatic and distinctively characterised by smear-ripening. Danbo's high water content, compared with other, similar cheeses, also lends it a softness and suppleness not found in other cheeses, while remaining easy to cut.

Causal link between the geographical area and a specific quality, the reputation or other characteristic of the product

The protection of Danbo as a geographical indication is based on its characteristic production method and reputation.

Production method:

For the production of Danbo, a very special smear-ripening process is used known as 'the Danish method', whereby the cheese is washed so that it is smear-ripened from the outside in. This smear-ripening process is crucial for the cheese's highly distinctive taste, a taste that has been embraced by the Danes but does not appeal to other European palates. A particular feature of the production of Danbo is the addition of large quantities of water. The characteristic consistency of the cheese is due in part to this. Instruction in the making of Danbo has been – and continues to be – a normal part of dairymen's training in Denmark, and references to making Danbo are therefore to be found in a large number of training manuals. For more than 100 years Danish dairymen, dairy technicians, dairy technologists and dairy engineers have been trained in how to make Danbo. Given the long-established traditions which are passed on by training and the special method of production and ripening used in Denmark, Danbo must be produced and ripened in maturing stores in Denmark.

Reputation:

In 1952, 11 typical Danish cheeses, including Danbo, were given Danish names under the Stresa Convention and Ministry of Agriculture Order No 80 of 13 March 1952.

The term 'Danbo' is a combination of the two names 'Dan' and 'Bo'. Dan is the Nordic derivative of the popular name 'Danerne' ('the Danes') while Bo means 'the resident'. The name 'Danbo' is therefore the historical term for one who is resident in Denmark, and was given to this cheese because all Danes consider it to be the most characteristic Danish cheese of all.

Danbo is recognised as a speciality of Danish origin. According to a recent consumer survey, the vast majority of Danish consumers are familiar with Danbo and associate it with Denmark. Since the production and consumption of Danbo are concentrated in Denmark, Danbo is best known among Danish consumers. The survey revealed that there are on the whole very few non-Danes who are familiar with Danbo.

The special nature of the cheese, notably its highly characteristic taste and particular consistency, makes Danbo a cheese like no other. Danbo is the cheese most commonly eaten in Denmark. Because of its particular character, it is eaten almost exclusively by Danes.

The production and consumption of Danbo are concentrated in Denmark and Danbo is today considered to be Denmark's national cheese.

Danbo cheese has taken part in shows and competitions both nationally and internationally and won a large number of awards. Danbo has been a permanent feature at national exhibitions for over 100 years. There have been, and still are, countless advertising campaigns specifically relating to Danbo, which is a unique cheese that meets most consumers' requirements for a good cheese that is particularly suitable for slicing. Many international reference works on cheese refer to the cheese's Danish origin. Danbo is also used in a large number of Danish recipes.

Electronic (URL) reference to the publication of the product specification

https://foedevarestyrelsen.dk/Media/638931888219943336/Produktspecifikation%20for%20Danbo%20-%20110925.pdf