C/2025/4106

22.7.2025

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/2025/4106)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Beaufort'

EU No: PDO-FR-0106-AM01 – 23.4.2025

1. **Product name**

'Beaufort'

2. **Geographical indication type**

☒ Protected designation of origin (PDO)

☐ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

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

France

5. **National authority communicating the standard amendment**

Ministry of Agriculture and Food Sovereignty

6. **Qualification as a standard amendment**

Explanation as to why the amendment or amendments fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) No 2024/1143:

The amendments described and justified do not include a change in the name of the protected geographical indication or a change in the use of that name. They do not risk voiding the link referred to in Article 5(2)(b), nor do they entail further restrictions on the marketing of the product. These amendments therefore meet the definition of a standard amendment.

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

1. *Responsible department in the Member State*

INAO's email address has been updated and the fax number which is no longer in use has been deleted.

The amendment does not affect the single document.

[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).

2. *Applicant group*

The contact details of the applicant group have been changed to remove the fax number, which is no longer in use.

The amendment does not affect the single document.

3. *Demarcation of the geographical area*

Under point 3, the words 'based on the 2024 Official Geographic Code' have been added.

This editorial amendment allows the geographical area to be identified with reference to the 2024 version of the Official Geographic Code.

The demarcation of the geographical area has been amended. The geographical area of the 'Beaufort' PDO has been extended to include part of the municipality of Césarches in the department of Savoie.

Apart from this amendment, the list of municipalities making up the geographical area and their names have been updated without altering the boundary of the geographical area in line with the administrative changes that have been made to the Official Geographic Code.

A sentence has also been added with the information that maps covering the geographical area are available on the INAO website.

The single document has been amended under the heading 'Definition of the geographical area'.

The amendment affects the single document.

4. *Identification of the operators*

It has been specified that operators active during part of the year must specify their production periods on their identification declaration.

This amendment does not affect the single document.

5. *Declaration requirements*

The declaration requirements for milk producers producing only during part of the year have been abolished.

These declaration requirements entail a significant administrative burden without the data transmitted being useful. Given that the date of the resumption of activity is dependent on a large number of factors (e.g. the weather), the resumption dates submitted are often rather vague.

The technical procedures for classifying the cheese wheels have also been amended to include oversight by the producer group. The purpose of this addition is to avoid the various cheese producers being classified differently.

This amendment does not affect the single document.

6. *Definition of the herd*

It has been clarified that the term 'herd' refers to all the dairy cows present on the holding, irrespective of whether they are currently lactating or dry.

This amendment does not affect the single document.

7. *Diet*

It has been specified that the herd must graze within the geographical area. The term 'transgenic' has been replaced by the term 'GMO' to prohibit all possible genetic modifications.

Dehydrated sainfoin has been added to the list of feed materials in the cows' winter ration. This feed makes it possible to supplement and diversify the herd's diet. The term 'transgenic' has also been replaced by the term 'GMO'.

This amendment affects the single document.

8. *Processing the milk*

The provision limiting the transition of the milk through the pumps has been deleted. Such a criterion is in fact subjective and therefore impossible to verify. Furthermore, producers have no incentive to multiply milk movements.

This amendment does not affect the single document.

9. *Production method*

It has been specified that the cloth used to mould the curd must be linen.

This amendment does not affect the single document.

10. *Evidence of the link with the geographical area*

Under point 5 of the single document, the titles of the paragraphs have been deleted to make the text easier to read.

This amendment affects the single document.

12. *Specific labelling details*

An amendment has been made to specify that the name must be in the same visual field as the symbol.

This amendment affects the single document.

SINGLE DOCUMENT

'Beaufort'

EU No: PDO-FR-0106-AM01 – 23.4.2025

PDO (X) PGI ( )

1. **Name(s) (of the PDO or PGI)**

'Beaufort'

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 04 – DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED

0406 – Cheese and curd

3.2. *Description of product to which the name in (1) applies*

'Beaufort' is a pressed cooked cheese made exclusively from whole unpasteurised cow's milk that is processed in its raw state. It is salted in brine and then salted on the surface and ripened for at least five months.

The paste is supple and creamy, and may exhibit some fine horizontal cracks and a few small holes (known in French as a 'partridge eye'). The cheeses are flat with a concave heel, weigh from 20 to 70 kg, have a diameter of between 35 and 75 centimetres and a height at the outer rim of between 11 and 16 centimetres. The washed rind is clean, firm and uniform in colour, which may range from yellow to brown. 'Beaufort' contains at least 48 % of fat after complete desiccation and a dry matter content that must not be below 61 grams for every 100 grams of ripened cheese.

If the cheese is sold in pre-packaged pieces, each piece must have part of the designation's distinctive rind; however, the rind may be free of cheese smear. If the cheese is sold grated, use of the designation 'Beaufort' is prohibited.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

At least 75 % of the dairy herd's needs for hay and pasture must be supplied from within the geographical area. Fodder may only be brought in from outside the area as a supplement to local resources. Grazing must take place within the geographical area.

The fodder resources in the area are not always sufficient to feed the herds. Authorised simple or compound complementary feed cannot be produced in the area, given the climatic and soil conditions.

As the vast majority of the herd's basic feed (pasture and hay) comes from the geographical area and complementary feed is strictly limited, the impact of this feed produced outside the area on the characteristics primarily due to the geographical environment is minimal.

GMO plant varieties are not allowed.

Silage products, other fermented feed and beet pulp are prohibited on the holding.

At least 20 % of the dairy cows' annual need for hay must be supplied from within the geographical area.

During the grazing period, dairy cows may only be given complementary feed in exceptional circumstances (calving, milking bait, freak weather events, turnout to pasture and end of season).

The complementary feed may not exceed:

— when the cows are grazing in Alpine pastures: 1,5 kg per lactating cow per day on average across the herd. Before 1 August, only cereals are allowed as complementary feed.

— when the cows are grazing outside Alpine pastures: 2,5 kg per lactating cow per day on average across the herd.

Milk used to make 'Beaufort' cheese must come solely from herds made up of cows of the local Tarine and Abondance breeds. The average production of the herd may not exceed 5 000 kg of milk per lactating cow per year.

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3.4. *Specific steps in production that must take place in the defined geographical area*

The milk is produced and the cheese made and matured in the geographical area.

The milk must be brought to the dairy facility as soon as possible after milking; however, at the request of the cheesemaker, when refrigerated tanks are used on the farm, the milk may be brought to the dairy facility only once a day. In this case, the milk from the different milkings is mixed only at the dairy where the cheese is made at the time of manufacture. The processing of the milk straight from the cow enables the milk's original qualities, resulting from the vegetative diversity of the meadows where the cows graze, to be preserved in the cheese. This also means that 'Beaufort' is a full-fat cheese, made from milk that has not been skimmed and using wild strains of starter.

The ripening of the cheese in a cold cellar, an essential step for ensuring its quality, is the stage where the climatic conditions are the closest possible to those experienced at the high-altitude sites where the cheese is made and is entirely consistent with the manufacture of a full-fat cheese.

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

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3.6. *Specific rules concerning labelling of the product to which the registered name refers*

In addition to the compulsory information required by the rules on the labelling and presentation of foodstuffs, the labelling of cheeses bearing the designation of origin 'Beaufort' must include the following in the same visual field:

— the name of the designation in a font at least two-thirds the size of the largest font on the label,

— the European Union's PDO symbol.

No other qualifiers or indications may be placed with the designation of origin on the label, in marketing material, on invoices or in commercial documents, with the exception of: – specific brand names or trade marks; – some terms: 'summer' and 'chalet d'alpage', which may be used under the conditions laid down in the specification.

4. **Concise definition of the geographical area**

The 'Beaufort' production region covers the high mountain area of the department of Savoie and includes the Beaufortain, Val d'Arly, Tarentaise and Maurienne mountain ranges and two adjacent sectors in Haute Savoie. It covers the territory of the following municipalities, based on the 2024 Official Geographic Code:

Department of Savoie:

Municipalities included in their entirety:

Aime-la-Plagne, Albiez-le-Jeune, Albiez-Montrond, (Les) Allues, Aussois, (Les) Avanchers-Valmorel, Avrieux, (La) Bâthie, Beaufort, (Les) Belleville, Bessans, Bonneval-sur-Arc, Bourg-Saint-Maurice, Bozel, Brides-les-Bains, Cevins, (La) Chambre, Champagny-en-Vanoise, (La) Chapelle, (Les) Chapelles, (Les) Chavannes-en-Maurienne, Cohennoz, Courchevel, Crest-Voland, Esserts-Blay, Feissons-sur-Salins, Flumet, Fontcouverte-la-Toussuire, Fourneaux, Freney, (La) Giettaz, Grand-Aigueblanche, Hautecour, Hauteluce, Jarrier, Landry, (La) Léchère, Modane, Montagny, Montricher-Albanne, Montsapey, Montvalezan, Montvernier, Moûtiers, Notre-Dame-de-Bellecombe, Notre-Dame-du-Cruet, Notre-Dame-du-Pré, Orelle, Peisey-Nancroix, (La) Plagne-Tarentaise, Planay, Pralognan-la-Vanoise, Queige, Rognaix, Saint-Alban-des-Villards, Saint-André, Saint-Avre, Saint-Colomban-des-Villards, Saint-Etienne-de-Cuines, Saint-François-Longchamp, Saint-Jean-de-Maurienne, Saint-Jean-d'Arves, Saint-Julien-Mont-Denis, Saint-Marcel, Saint-Martin-de-la-Porte, Saint-Martin-d'Arc, Saint-Martin-sur-la-Chambre, Saint-Michel-de-Maurienne, Saint-Nicolas-la-Chapelle, Saint-Pancrace, Saint-Paul-sur-Isère, Saint-Rémy-de-Maurienne, Saint-Sorlin-d'Arves, Sainte-Foy-Tarentaise, Sainte-Marie-de-Cuines, Salins-Fontaine, Séez, Tignes, (La) Tour-en-Maurienne, Tours-en-Savoie, Val-Cenis, Val-d'Isère, Valloire, Valmeinier, Villard-sur-Doron, Villarembert, Villargondran, Villarodin-Bourget and Villaroger.

Municipalities included in part: Albertville comprising the cadastral sections E2, E3 and E4, Césarches according to the boundaries of the geographical production area as approved by the competent national committee of the National Institute of Origin and Quality at its meeting on 20 March 2025.

Department of Haute-Savoie

Municipality included in its entirety: Praz-sur-Arly.

Municipalities included in part: (Les) Contamines-Montjoie comprising the cadastral sections D8 (partially), E6, E7, E8 (partially), F5 (partially), F6 (partially), F8 (partially), F9, F10, F11, F12 and F13.

A map defining the boundaries of the geographical production area has been lodged with the municipal authorities of the municipalities concerned and can be consulted on the website of the National Institute of Origin and Quality.

5. **Link with the geographical area**

The natural environment associated with the designation 'Beaufort' is characterised by the massifs of the Internal Alps, as defined principally by compact internal crystalline massifs, as well as sedimentary rocks in the Briançonnaise zone and, in part, external crystalline massifs where soft shale type sedimentary rock may appear.

Forming an interface between the northern and the southern Alps, in the strict sense of the term, the geographical area of the designation of origin, where permanent grassland covers 95 % of the area used by the cheese-making sector, makes the most of these advantages:

— sufficiently high (though not too heavy) rainfall and deep soil allowing enough grass to grow to provide sufficient nutrition for farming dairy cows;

— diversified flora rich in aromatic plants that is comparable to that of dry grassland.

The geographical area of the designation of origin 'Beaufort', which covers the Beaufortain massif, the valleys of Tarentaise, Maurienne and a part of Val d'Arly, is characterised by extensive mountain pastures (92 % of the pastoral units of Savoie).

Pastoral practices have developed on these mountain pastures that are not followed on the same scale elsewhere in the Alps either individually or as a whole and which constitute a single agropastoral system. This system is characterised by a multi-tiered use of vegetation involving the complementary use of a valley floor, a slope and a mountain pasture. People and animals follow the growth of grass, and the daily presence of people enables on-site milking and the careful management of grass in a way that helps maintain the natural pastures.

The agropastoral system in place since the 17th century has moved with the times but remains faithful to its principles.

The mountain pastures used during 100-110 days over the summer comprise:

— the high mountains, where a large herd (50-150 dairy cows) graze. Pathways have been built to the mountain pasture and within it, making it possible for mobile milking machines to follow the herd, which travels over a distance of 1 500 m to 2 500 m to follow the growth of grass. The herd is made up of several herds brought together.

— the foothills, where the herds of individual families graze. Milking used to be carried out in smaller huts used as dairies and at a lower heights, milking is often done in these dairies, although this practice is becoming rarer.

The milk (in particular in the high mountains) may be processed on the spot, but most of it is collected by dairies located at the bottom of the valleys, which make cheese throughout the year. The herds spend the winter in these valleys. Hay is made in the areas which the herds leave during the summer.

There have always been movements of dairy cows outside the area:

— a certain number of dairy cows (owned by 'Beaufort' producers) spend the winter in the plains;

— others, belonging to lowland farmers, join the herds in the area only during the grazing season in the Alpine meadows.

Heifers help maintain fire-belts in the Var during the winter period. In between the valleys and the mountain pastures there is an intermediate area called 'montagnette', where the herds are kept for a while in spring and autumn.

The production area is characterised by a cattle farming tradition, specifically of cows of the Tarine and Abondance breeds. This particularly applies to the Tarine breed, which originates from the Tarentaise Valley. In 1963 E. Quittet wrote the following description: 'the Tarentaise breed exhibits remarkable endurance and resistance to the most difficult living conditions, owing to a large extent to the way it lives (spending the summer on Alpine pastures at altitudes of between 1 500 and 2 000 metres). The cows of this breed remain in good condition for a long time, despite regular calvings. The cows possess the remarkable ability to utilise roughage during the winter period, while still producing acceptable milk yields. The Tarentaise is an excellent milker, especially in harsh climates.'

The high fat content of the 'Beaufort' distinguishes it from other hard pressed cheeses.

The technique developed in the early 17th century to make cooked pressed cheeses spread rapidly to all mountain areas in eastern France. It became possible for farmers in the 'Beaufort' region to wait until winter before selling and consuming the milk produced in abundance in the mountain pastures during the summer. This technique was initially created out of necessity but later acquired distinct characteristics directly linked to the environment (use of whole milk and ripening in a cool cellar).

During the agricultural survey carried out in 1929, the name 'Beaufort' was used to clearly distinguish it from other gruyère cheeses. 'The forestry inspector states that the gruyère cheese of Beaufort is sold under the name "Beaufort" and no longer simply as "Gruyère", which allows it to be sold at a higher price'.

In 1945, by Decree 45-1245 defining all French cheeses, the use of the name 'Beaufort' was granted for all cheeses 'manufactured exclusively from cow's milk, cooked, pressed and dry salted…'. Today 'Beaufort' can still be distinguished from all other cooked pressed cheeses, owing in particular to

— the use of raw whole milk in its manufacture straight after milking;

— the use of a wooden mould known as a 'cercle à Beaufort', which gives the cheese its concave heel;

— the use of traditional cheesemaking techniques, in particular innoculation with thermophilic lactobacilli cultivated by the cheesemaker;

— a paste completely or almost without holes thanks to the ripening in a cool cellar.

One of the particular organoleptic characteristics of 'Beaufort' is that the paste initially feels firm in the mouth but then melts without being too sticky. It must have a variety of aromas, none of which are overpowering.

The environmental particularities described have resulted in a very rich flora and a very diverse range of plants. All the phytosociological groups native to grasslands, heathlands and moorlands used for Alpine grazing can be found in the production area.

According to several studies, for example Dorioz et al. (2000), Dorioz 1995, INRA 1994, Dorioz and Van Oort 1991, Legros et al. 1987 and Dorioz 1995, the meadows present extreme variability and diversity, containing a total of 250 to 300 species. Depending on the direction and the angle of inclination of the rocks and the types of soil, it is possible to encounter during a day of grazing a very varied supply of fodder.

This particularly appetising flora no doubt contains an aromatic mix that is expressed in the signature taste and scent of 'Beaufort' cheese (Dumont and Adda 1978, Buchin et al. 1999 and Asselin et al. 1999 in Dorioz et al. 2000).

The pastoral system is based on making the most of this rich variety of vegetation using herds of the local cattle breeds Tarine and Abondance, which are farmed according to pastoral practices entirely dictated by the environment. Furthermore, making the cheese with milk straight from the cow allows for the preservation of the milk's original qualities linked to the diversity of the flora. This also means that 'Beaufort' is a full-fat cheese, made from milk that has not been skimmed and using wild strains of starter. The use of a convex hoop enables the cheesemakers to adapt to the significant variations in the quantities of milk produced in the Alpine pastures, maintain the temperature inside the cheese during pressing and stabilise the shape of the wheel. Maturing the cheese in a cold cellar, which is an essential step for ensuring its quality, is the stage where the climatic conditions are the closest possible to those experienced at the high-altitude sites where the cheese is made and is entirely consistent with the manufacture of a full-fat cheese.>

The milk production and cheesemaking techniques, taken as a whole, constitute a coherent system linked to the particularities of the product, which allows for the diversity of aromas derived from the particular flora to be expressed right through to the final product.

Reference to publication of the specification

https://info.agriculture.gouv.fr/boagri/document_administratif-f7903f6f-258b-447a-b978-cfa35c7a0112