C/2025/6580

11.12.2025

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/2025/6580)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Esrom'

PGI-DK-0329-AM01 – 15.9.2025

1. **Name of product**

'Esrom'

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**

Denmark

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

Fødevarestyrelsen [Danish Veterinary and Food Administration]

6. **Qualification as standard amendment**

Explanation as to why the amendment falls under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143:

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

The application to amend the protected geographical indication Esrom 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 Esrom 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)**

1. *Single document drawn up*

A single document has been drawn up as none had previously been published.

This amendment affects the single document.

2. *The amendment concerns Section 2.1, 'Composition', of the product specification*

'Esrom 20+: minimum fat in dry matter 20 %; minimum dry matter 47 %

Esrom 30+: minimum fat in dry matter 30 %; minimum dry matter 48 %

Esrom 45+: minimum fat in dry matter 45 %; minimum dry matter 50 %

Esrom 60+: minimum fat in dry matter 60 %; minimum dry matter 57 %'

has been amended to:

'Esrom can be produced with the following levels of fat content:

— minimum fat in dry matter 20 %; minimum dry matter 47 %

— minimum fat in dry matter 30 %; minimum dry matter 48 %

— minimum fat in dry matter 45 %; minimum dry matter 50 %

— minimum fat in dry matter 60 %; minimum dry matter 57 %'.

Reason: Editorial amendment.

This amendment has been made in the 'Description of the product to which the name in (1) applies' section of the single document.

The amendment affects the single document.

3. *The amendment concerns Section 7, 'Certification and inspection body', of the product specification*

Reason: The section 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 affect the single document.

4. *The amendment concerns Section 8, 'Labelling', of the product specification*

The words 'Esrom 20+, Esrom 30+, Esrom 45+ and Esrom 60+, depending on the fat content, plus "protected geographical indication" or "PGI"' have been deleted.

Reason: 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 previous text was inappropriate as it suggested that the fat content in dry matter could be indicated directly together with the protected geographical indication Esrom.

This amendment does not affect the single document.

5. *The amendment concerns Section 9, 'National requirements', of the product specification*

The entire section has been deleted.

Reason: There are no specific national requirements.

This amendment does not affect the single document.

6. *The name and address of the producer group have been updated, but the section otherwise remains unchanged*

Reason: The contact details of the producer group have been updated.

This amendment does not affect the single document.

SINGLE DOCUMENT

'Esrom'

EU No: PGI-DK-0329-AM01 – 15.9.2025

PDO ( ) PGI (X)

1. **Name(s) [of PDO or PGI]**

'Esrom'

2. **Member State or third country**

Denmark

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

0406 90 – Other cheese

0406 90 79 – Esrom, Italico, Kernhem, Saint-Nectaire, Saint-Paulin, Taleggio

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

Pumped-curd cheese, semi-firm to firm, ripened, produced from Danish cow's milk.

Composition:

Esrom can be produced with the following levels of fat content:

1. minimum fat in dry matter 20 %; minimum dry matter 47 %;
2. minimum fat in dry matter 30 %; minimum dry matter 48 %;
3. minimum fat in dry matter 45 %; minimum dry matter 50 %;
4. minimum fat in dry matter 60 %; minimum dry matter 57 %.

Shape and weight (whole cheese):

(a) rectangular: length approx. twice the width. 1: height 3,5-4,5 cm, weight 0,2-0,5 kg. 2: height 4,0-7,0 cm, weight 1,3-2,0 kg;

(b) rectangular: height 4,0-7,0 cm, weight at least 2 kg.

Exterior:

Thin, supple, yellowish to yellowy-orange edible rind with a clean, almost dry, thin and uniform yellowish-brown to reddish-brown smear layer. Older cheeses have a slightly greasy surface because of the re-formation of the smear.

Colour:

Uniformly yellowish to white colour.

Structure:

Evenly distributed, irregular, roughly rice-grain-sized eyes.

Consistency:

Uniform throughout the cheese. Soft, but suitable for cutting. Smell and taste: Mild, acidic, aromatic, characterised by surface ripening. The smell and taste imparted by the surface ripening become dominant as the cheese ages.

Maturing time:

At least two weeks.

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

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Esrom is produced exclusively from milk from the geographical area.

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

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

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

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

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

Denmark

5. **Link with the geographical area**

Proof of origin: Esrom is produced exclusively from milk from the geographical area. Documentation of this is verified by the inspection body, which must demonstrate to the accreditation body that is has carried out this check. Precise records of all suppliers are kept, as these form the basis for payments for the milk. Before being dispatched, 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. Production method: Raw Danish cow's milk is standardised as regards fat content and pasteurised at a low temperature. Starters and rennet are 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. The curds are poured into moulds and the cheeses are then lightly pressed. The cheeses are cooled, salted, surface-treated with a smear culture and stored in high humidity. After maturation the cheeses are washed, dried and packaged. Link: Developed by monks at Esrom Abbey in the 12th and 13th centuries. Further developed at the Government Research Institute for the Dairy Industry in the mid 1930s. The cheese was first produced at Midtsjællands Herregårdsmejeri and then at other dairies. Both inside and outside the Community, Esrom has a reputation for being a speciality of Danish origin. That reputation has been achieved through legislative initiatives and work carried out by the producers' association over the past 40 years to ensure the product's quality and preserve its particular traditional characteristics.

Reference to publication of the product specification

https://foedevarestyrelsen.dk/Media/638924859678122605/Produktspecifikation%20for%20esrom%20-%20september%202025.pdf