C/2025/6706

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/2025/6706)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Havarti'

EU reference number: PGI-DK-00831-AM01 – 16.9.2025

1. **Name of product**

'Havarti'

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 are considered to be mainly editorial in nature, with no substantive importance. Amendments have been made to clarify the product specification. Grammatical changes have also been made.

The application to amend the protected geographical indication Havarti 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 Havarti 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 concerning Section 2, 'Description of Havarti'

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 concerning Section 2.1, 'Composition'

Description

The words:

'Fat in dry matter	Max. water content
30 % to < 40 %	54 %
45 % to < 55 %	50 %
55 % to < 60 %	46 %
60 % or more	42 %'

have been amended to:

'Fat in dry matter	Max. water content
30 % to < 40 %	54 %
45 % to < 55 %	50 %
55 % to < 60 %	46 %
60 % or more	44 %'

Reason: The maximum water content of cheeses with more than 60 % fat in dry matter has been adjusted to 44 % in order to ensure correct consistency. This is because new types of rennet provide more stable consistency, ensuring sliceability but also resulting in slightly firmer cheeses.

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

The amendment concerns Section 2.1, 'Composition'

Description

The words 'The fat in dry matter content is expressed in four steps, i.e. 30+, 45+, 55+ and 60+. "Havarti" containing at least 60 % fat in dry matter may be called *flødehavarti* [cream Havarti]. In Havarti cheeses with a fat in dry matter content of 30 % to < 45 % and 55 % or more, 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.' have been deleted.

Reason: Parts of the text are considered superfluous, and information regarding labelling should instead be included in Section 8 on any specific rules concerning labelling. Moreover, the fat in dry matter content should not be indicated together with the name Havarti, which should appear in isolation.

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

☐ The amendment affects the single document.

Title

The amendment concerns the point on flavourings under Section 2.2, 'Characteristics'

Description

The words 'Seasonings such as chives and dill may be added, provided the smell and taste of the cheese are characterised by their addition and the flavouring(s) imparting an essential character is (are) mentioned in the name or are indicated in association therewith.'

have been amended to:

'The following flavourings may be added to the cheese, provided that the smell and taste of the cheese are characterised by such addition.

Permitted flavourings:

— spices and herbs, and mixtures thereof,

— ramsons,

— garlic,

— jalapeños.'

Reason: It has been specified what flavourings may be added to Havarti.

This amendment results in a change to the point on flavourings under 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

The amendment concerns the point on maturing under Section 2.2, 'Characteristics'

Description

The words 'The characteristic taste and texture of Havarti are obtained as a result of the following ripening processes:

— with rind: smear-ripening for 1-2 weeks at 14-18 °C, followed by ripening for 1-3 weeks at 8-12 °C;

— rindless: ripening for three weeks at 5-20 °C.

Havarti 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 ages, but it may not leave the second plant before it has attained the minimum age.'

have been amended to:

'— with rind: smear-ripening for 1-2 weeks at 14-21 °C, followed by ripening for 1-3 weeks at 8-16 °C;

— rindless: ripening for three weeks at 2-21 °C.'

Reason: Text has been deleted as it is considered superfluous, and because parts of the information concern matters that should be included in Section 5 on the production method The temperature requirements have also been adjusted to ensure the correct characteristic taste and texture.

This amendment results in a change to the point on maturing under 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

The amendment concerns Section 4, 'Proof of origin of the product'

Description

The words 'All producers of Havarti 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:

'The production of Havarti in Denmark can be traced back to 1921. In 1952, under the Stresa Convention, the cheese was named after Hanne Nielsen who, in her work at the Havartigården farm, had had a major influence on the production of cheese.'

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

The amendment concerns Section 5, 'Production method'

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. The curds are poured into moulds and the cheeses are then pressed. Various seasonings, such as cumin, dill, garlic, etc., may also be added to the cheeses. The cheeses are cooled, salted and packaged in plastic. They are then matured for a variable length of time, depending on how ripe the finished product is to be. If surface ripening is desired, a *Brevibacterium linens* culture is applied to the rind after salting.

(See the flow chart for the production of Havarti in Annex 2 and Annex 3, "Description of selected steps in the production process").'

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. The curds are separated from the whey and (as shown in the flow chart in Annex 1) poured into moulds and the cheeses are then pressed. The cheeses are cooled, salted and packaged in plastic or smear-treated (surface ripening) (also shown in the flow chart in Annex 1). They are then matured for a variable length of time, depending on how ripe the finished product is to be. Surface ripening may be promoted by applying a *Debaryomyces hansenii*, *Geotrichum candidum* or *Brevibacterium linens* culture to the rind after salting, in accordance with the guidelines set out in the flow chart in Annex 1 and "the Danish method" described in Annex 2.

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: Details have been provided of which cultures may be used to promote surface ripening and when the cheeses may be dispatched to another plant for further ripening or storage. In other words, the production method has been clarified.

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

☐ The amendment affects the single document.

Title

The amendment concerns Section 6.2, 'History', of the product specification

Description

The last sentence of the section, which reads 'At 32 700 tonnes, Havarti now accounts for 10,2 % of Denmark's total cheese production.', has been deleted.

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

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

☑ This amendment affects the single document.

Title

The amendment concerns Section 6.3, 'Specificity of the product', of the product specification

Description

The last sentence of the section, which reads 'Under the 1952 Stresa Convention, Havarti was recognised as a Danish cheese variety in its own right, rather than a copy of an existing foreign cheese.', has been deleted.

Reason: The sentence has been deleted as it is a repetition of a sentence from Section 6.2 of the product specification.

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

☐ The amendment affects the single document.

Title

The amendment concerns Section 6.4, 'Reputation and production method', of the product specification

Description

In the sixth paragraph, the sentence:

'For over 100 years Havarti has always been well represented at such events and still retains a very strong presence, most recently at the National Dairy Show and district shows in 2009 (see Annex 8).'

has been amended to:

'For over 100 years Havarti has always been well represented at such events and still retains a very strong presence (see Annex 7).'

Reason: The sentence has been deleted because the information is historical. The annex number has also been corrected.

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

☐ The amendment affects the single document.

Title

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

Description

The entire section has been deleted. The following section has been renumbered accordingly.

Reason: Information on who is responsible for checking compliance with the product specification is not considered relevant for inclusion in the specification.

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

☐ The amendment affects the single document.

Title

The amendment concerns Section 8, 'Any specific rules concerning labelling', which has now become Section 7, of the product specification

Description

The words 'Havarti 60+, 55+, 45+ or 30+, depending on the fat content, plus "protected geographical indication" or "PGI" and/or the official EU symbols.'

have been amended to:

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

The name "Flødehavarti" [cream Havarti] may be added to the label of Havarti containing at least 60 % fat in dry matter.'

Reason: The previous text has been deleted as its content is considered superfluous. The new text concerns information previously presented elsewhere in the product specification, but which should be included in the section on labelling.

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

The amendment concerns Section 9, 'Any requirements regarding national provisions'

Description

The entire section has been deleted.

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

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

☐ The amendment affects the single document.

Title

The amendment concerns the applicant group

Description

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

Reason: The address of the applicant group has been updated. 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

The amendment concerns 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

'Havarti'

EU reference number: PGI-DK-00831-AM01 – 16.9.2025

1. **Name(s)**

'Havarti'

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: depends on the fat in dry matter content (see table below).

Fat in dry matter	Max. water content
30 % to < 40 %	54 %
45 % to < 55 %	50 %
55 % to < 60 %	46 %
60 % or more	44 %

Characteristics

Exterior:

May be produced with or without a smear-ripened rind.

The surface may be coated.

Interior:

Colour: Whitish (or ivory-coloured) to yellowish.

Consistency: Soft, yet still cuttable and firm to the bite (al dente).

Structure: Plentiful irregular, rice-grain-sized eyes (mostly 1-2 mm in width and up to 10 mm in length) evenly distributed through the cheese. In cheese with a 60 % fat in dry matter content the eyes are generally smaller.

Smell and taste: Mild, acidic, aromatic and with a certain fullness. The smell and taste become more pronounced with age.

Flavourings: The following flavourings may be added to the cheese, provided that the smell and taste of the cheese are characterised by such addition.

Permitted flavourings:

— spices and herbs, and mixtures thereof,

— ramsons,

— garlic,

— jalapeños.

Shape and size: Round or rectangular.

Maturing:

— with rind: smear-ripening for 1-2 weeks at 14-21 °C, followed by ripening for 1-3 weeks at 8-16 °C;

— rindless: ripening for three weeks at 2-21 °C.

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)*

—

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*

—

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

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

The name 'Flødehavarti' [cream Havarti] may be added to the label of Havarti containing at least 60 % fat in dry matter.

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 long and proud dairying traditions. The Danish dairy sector possesses a unique body of expertise and a high level of know-how, which can be documented as far back as 1921 and is believed to have been built up over more than 100 years.

Denmark has trained professional dairymen in the further processing of milk at specialised colleges, namely Ladelund Mejeriskole and Dalum Mejeriskole, since the late 19th century. Havarti has been the basis for training in the production of pumped-curd cheese.

Academic training in dairy science and technology has been available since 1921 in Denmark, which is now one of the few countries in the world still to offer such training.

Specificity of the product

Havarti is what is known as a pumped-curd cheese, referring to the way in which the curd is moulded and then melted. It can be recognised by the plentiful irregular, rice-grain-sized eyes evenly distributed through the cheese. Havarti has a characteristic mild and acidic taste, which is also aromatic, with a discreet full-bodied quality. It is soft but still cuttable, complemented by an al dente texture. This pumped-curd cheese was first produced in Denmark in 1921, when G. Morgenthaler from Switzerland taught two dairymen at two dairies, Ruds Vedby and Hallebygaard on Zealand, how to produce a totally new pumped-curd cheese. This was a great success, and production of the new cheeses spread from these two dairies to many other dairies throughout Denmark.

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

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

Reputation

Havarti is a very old Danish word dating back to Viking times. It is derived from the word *avarti*, denoting a lush, flowery riverbank. The name 'Havarti' maintains a link with Hanne Nielsen, in recognition of the work she did in the field of cheesemaking on the Havartigården farm at Holte, near Copenhagen, in the second half of the 19th century. From 1866 to 1890, she made cheesemaking at Havartigården famous throughout Denmark, and she became a supplier to the Royal Danish Court.

Both inside and outside the Community, Havarti has a reputation for being a speciality of Danish origin.

The Danish dairy sector has taken part with Havarti in shows and competitions at both national and international level, winning many awards.

Production method

Instruction in the making of Havarti can be documented back to 1921 and has been – and continues to be – a normal part of a dairyman's training in Denmark, and references to making Havarti are therefore to be found in a large number of training manuals. There are in particular three stages in the production process that determine the nature of the cheese. It is the control of these stages, and the interaction between them, that is key to the cheese acquiring the described characteristics. The know-how that has been built up over all these years at Danish dairies has created a unique body of experience. It is therefore important that the production of Havarti take place at Danish dairies, where dairymen, dairy technicians, dairy technologists and dairy engineers have over many years received thorough training and instruction in the technologies used specifically for this type of cheese.

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

https://foedevarestyrelsen.dk/Media/638929154696604590/Produktspecifikation%20for%20Havarti%20-%20080925.pdf