C/2026/5441

21.10.2026

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/2026/5441)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Mantequilla de l'Alt Urgell y la Cerdanya / Mantega de l'Alt Urgell i la Cerdanya'

EU reference number: PDO-ES-0187-AM01 – 29.7.2026

1. **Name of product**

'Mantequilla de l'Alt Urgell y la Cerdanya / Mantega de l'Alt Urgell i la Cerdanya'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

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

Spain

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

Name

Department of Agriculture, Livestock, Fisheries and Food

6. **Qualification as standard amendment**

It qualifies as a standard amendment because the approved changes do not affect the protected name or the link with the environment, nor do they lead to increased restrictions on trade in the product.

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

Title

Introduction of the option of cows not exclusively of the Friesian breed (Sections B and D of the product specification)

[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).

Description

The possibility has been introduced for the cows not to be exclusively of the Friesian breed, allowing crosses of this breed with other breeds that are well suited to milk production and have better fertility rates. As well as improving fertility, this results in more resilient animals that live longer and are better adapted to the grazing system, while also improving the milk's protein and fat levels.

☑ The amendment affects the single document.

Title

Addition of the cows' feed (Section E of the product specification)

Description

The product specification was found not to contain the section on the cows' feed. This section was present in the single document, and has now been reproduced in the product specification. We have also taken the opportunity to specify that, in addition to cereals, legumes and oilseeds may be used in the cows' diet, as this already happens regularly.

☑ The amendment affects the single document.

Title

Amendment to the section on the link with the area (Section F of the product specification)

Description

The description of the natural environment has been expanded, highlighting the characteristics of the climate and the terrain, to bring the text into line with the product specification for the 'Queso de l'Alt Urgell i la Cerdanya' PDO, which is more complete and detailed. This expansion concerns in particular point 2, 'Natural' (subpoints (a), (b), (c), (d) and (e)).

We have also taken the opportunity to make updates regarding the livestock farmers.

☑ The amendment affects the single document.

Title

Update to the details of the inspection body (Section G of the product specification)

Description

The details of the certification body have been updated in the form of a link, which makes it possible to identify the body at all times.

☑ The amendment affects the single document.

Title

Amendment of the section on labelling (Section H of the product specification)

Description

(i) The restrictions on the type of packaging have been removed in order to adapt to new formats and packaging.

(ii) The wording of the second paragraph has been improved as regards how the product is numbered and how it is referred to depending on the language. The product logo has been added in Spanish.

☑ The amendment affects the single document.

Title

Deletion of the section concerning national legislative requirements (Section I of the product specification)

Description

The section concerning national legal requirements (Section I of the product specification) has been deleted since it is not required under Regulation (EU) 2024/1143; some editorial changes have also been made that do not entail any substantial changes to the content.

☑ The amendment affects the single document.

Title

Revision of and update to the organoleptic description (Section B of the product specification)

Description

The organoleptic description has been revised and updated, specifically the sections on taste and aroma, in order to use more technical and precise language.

☑ The amendment affects the single document.

Title

Revision of and update to the physical and chemical characteristics (Section B of the product specification)

Description

The pH value (between 4,5 and 5,2) has been added as an indicator that the production process has been carried out correctly, while the energy value has been removed as it does not provide any specific characteristics for this butter. The fatty acids and their composition values have been removed for the same reason.

☑ The amendment affects the single document.

Title

Extension of the time frame for collecting milk on holdings to 48 hours (Sections B and E of the product specification)

Description

The time frame for collecting milk on holdings has been extended to 48 hours owing to current improvements in hygiene conditions and the cold chain. (This also affects Section E of the product specification.)

☑ The amendment affects the single document.

Title

Update to the method of analysis (Section E of the product specification)

Description

The acidity test has been replaced by the alcohol stability test on the holding, as they are considered equivalent.

☑ The amendment affects the single document.

Title

Removal of the cream cooling stage and deletion of the reference to de-fatting (Section E of the product specification)

Description

The cream cooling stage has been removed as it can be continuously skimmed and pasteurised, making cooling unnecessary. The reference to de-fatting has also been removed, as the conditions that justified it in the past no longer exist.

☑ The amendment affects the single document.

Title

Prioritisation of achieving optimal acidity (40 °D) over processing time (Section E of the product specification)

Description

Improvements in milk monitoring have reduced fermentation inhibitors, increasing the effectiveness of ferments. For that reason, achieving optimal acidity (40 °D) has been prioritised over the processing time.

☑ The amendment affects the single document.

Title

Expansion of marketing weights and type of wrapping material for the PDO butter (Section E of the product specification)

Description

The marketing weights and type of material in which the PDO butter is wrapped have been extended owing to different societal demands and new commercial criteria.

☑ The amendment affects the single document.

Title

Update to the taxonomic classification of the ferments (Section E and Section F(3) of the product specification)

Description

The taxonomic classification of the ferments has been updated.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Mantequilla de l'Alt Urgell y la Cerdanya / Mantega de l'Alt Urgell i la Cerdanya'

EU reference number: PDO-ES-0187-AM01 – 29.7.2026

1. **Name(s)**

'Mantequilla de l'Alt Urgell y la Cerdanya / Mantega de l'Alt Urgell i la Cerdanya'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

Spain

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*

0405 10 11 – In immediate packings of a net content not exceeding 1 kg

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

Butter made from pasteurised cream from the milk of Friesian cows or crosses of these cows with other breeds. Its organoleptic characteristics are as follows:

— solid and uniform consistency, very easy to spread, melts easily and does not tend to stick to the palate;

— uniform bright yellow in colour, with the intensity depending on the season, which influences the carotene content of the fodder and pasture;

— intense smell of fresh cream;

— aroma also reminiscent of hazelnut;

— slightly acidic taste.

Its physical and chemical characteristics are as follows:

Fat	≥ 82 %
Water	≤ 16 %
Non-fat dry milk extract	≤ 2 %
pH	4,5 ≤ pH ≤ 5,2

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)*

The butter is made from the milk of Friesian cows, or crosses of these cows with other breeds, from holdings which appear in the corresponding register of producers held by the Regulatory Board and are located in the production area. When lactating, these animals are fed on pasture and fodder from the area. The fodder, which accounts for approximately 70 % of the daily feed, comes mainly from the production area and is given to the cows either fresh (green), dry (as hay) or as silage. The remaining 30 % of their feed consists mainly of cereals, legumes or oilseeds.

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

The butter is made from cow's milk from holdings located in the production area and collected no later than 48 hours after milking.

The entire butter production process takes place in the defined geographical area.

A fundamental and characteristic stage in the production process for the PDO butter is the ripening of the cream.

The use of colourants or any other additives and the presence of traces of antibiotics or lactic fermentation inhibitors is entirely prohibited.

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

The butter is marketed in blocks or formats weighing 1 kg net or less, wrapped in a food-grade material.

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

The packaging bears a number approved by the PDO Regulatory Board and must prominently display the name of the protected designation of origin 'Mantequilla de l'Alt Urgell y La Cerdanya' (in Spanish) or 'Mantega de l'Alt Urgell i la Cerdanya' (in Catalan), along with the logo of the designation and the specific terms required by the legislation in force.

The PDO logo (in Spanish and Catalan) is reproduced below:



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

The area in which the milk is produced and the area in which 'Mantequilla de l'Alt Urgell y la Cerdanya' / 'Mantega de l'Alt Urgell i la Cerdanya' is manufactured are the same, and cover all the municipalities that form the Catalonian districts of L'Alt Urgell and La Cerdanya, in the heart of the Pyrenees in the north-east of the Iberian peninsula.

6. **Link with the geographical area**

Summary of the link

Until the early years of the twentieth century, winegrowing was one of the main agricultural activities in this area, so the devastation caused by the phylloxera plague meant that alternative ways of stimulating the economy for farmers had to be found. The decision was made to turn the economy towards livestock production, replacing the vineyards with natural and artificial meadows, which were needed to increase the size of the herds.

In the early decades of the century the livestock were raised mainly for meat, but milk later became the main product of these holdings. Butter was made on the farm using traditional craft techniques for home consumption. Then in 1915 the Cadí cooperative was set up for local livestock farmers in areas that were difficult to access, collecting the milk they produced to turn it into butter.

The districts of L'Alt Urgell and La Cerdanya on the southern slopes of the Central Pyrenees in Catalonia contain a large number of high and mid-mountain valleys watered by streams and brooks and by the two main rivers, the Segre and the Valira.

This environment has a relatively cold and dry sub-Mediterranean climate with clear cloud-free skies and substantial sunlight, climate conditions which give the flora of the meadows and grazing land special characteristics that make them highly suitable for cattle feed.

The feed of the cows whose milk and cream are used to make Mantequilla de l'Alt Urgell y La Cerdanya consists mainly of forage, which makes up about 70 % of their daily diet. The forage comes mainly from meadows in the production area and is fed to the cows as green fodder, hay and silage.

The remaining 30 % of their feed consists mainly of cereals, legumes or oilseeds. Cereals from the area are grown partly in the south of L'Alt Urgell and in the sunniest areas of La Cerdanya.

Traditionally, the fodder came mainly from natural meadows, which now exist alongside sown meadows. The meadows are first mown in spring, when their quality is at its peak, as this is when various meadow grasses (including cocksfoot, fescue, bromegrass and ryegrass, known in the area as 'margall') are beginning to flower. This first cut is made into silage to preserve the grass's nutritional qualities.

The second cut is known as 'redall' and is usually made into hay, since the climate in June allows rapid drying and produces very high quality hay.

During the summer, part of the natural meadow can be grazed while green, making sure it is as tender as possible so that it is of the highest quality.

In the southern part of the district of L'Alt Urgell the fodder is predominantly maize fodder, and is preserved in the form of silage. Alfalfa is also present in the area, which is used for hay and silage. This crop is well suited to the southern, mainly limestone area.

The quality and specific characteristics of this butter are mainly determined by the area's typical flora and vegetation, which form the basis of the cattle's feed, and by the care taken throughout the production process. The pasteurised cream is ripened in tanks, which are seeded directly with heterofermentative mesophilic lactic cultures (acidifying and flavouring agents) consisting of strains of *Lactococcus lactis* subsp. *lactis*, *Lactococcus lactis* subsp. *cremoris*, *Lactococcus lactis* subsp. *diacetilactis* and *Leuconostoc cremoris*. Ripening continues until a minimum acidity of 40 degrees Dornic has been achieved. It is during this ripening of the cream that the very particular and characteristic aromas develop – reminiscent of hazelnut – which give the product its distinctive character.

Electronic (URL) reference to publication of the product specification

https://agricultura.gencat.cat/web/.content/al_alimentacio/al02_qualitat_alimentaria/normativa-dop-igp/plecs-vigor/Pliego-condiciones-consolidado_DOP-Mantega-Alt-Urgell-Cerdanya-RF-modificacio-normal-2026-CAST.pdf