

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()
National application No 002/94

1. **Responsible department in the Member State:**

Name: Hoofdprodukschap voor Akkerbouwprodukten
Tel: 070 - 3708343
Fax: 070 - 3708444

2. **Applicant group:**

a) Name: Zuivelercoöperatie Campina Melkunie b.v. and Campina Melkunie b.v.
(Divisie Kaas)
b) Address: p.a. Postbus 9294
5000 HG Tilburg
c) Composition: producer/processor (x) other ()

3. **Name of product:** Noord-Hollandse Gouda

4. **Type of product:** Cheese

5. **Specification: summary of Article 4 (2)**

a) Name: (see 3)

b) Description:

Noord-Hollandse Gouda is a Gouda-type cheese (in the form of a cylinder or block with a weight of 2.5 to 30 kg). The specific characteristics are:

- **flavour:** aromatic, pleasant, melts in the mouth and is mild to strong depending on the age. Noord-Hollandse Gouda is less salty than other Gouda cheese;
- **cut:** after cutting the cheese, the formation of eyes is visible, evenly distributed or not over the section;
- **rind:** the rind of the cheese is closed, smooth and shows no visible growth of mould; in particular its good preservation is one of the most striking characteristics;
- **consistency:** the cheese lies "fully" in the brace and, after some resistance is overcome, is very malleable; this typical characteristic has meant that it has long been denoted as a "soft dairy product";

Noord-Hollandse Gouda is only prepared from milk obtained from the Province of Noord-Holland.

c) Geographical area: Province of Noord-Holland

d) Evidence:

The preparation of Gouda cheese at dairy farms already dates back several centuries. This cheese has also been produced under factory conditions since about 1900. Noord-Hollandse Gouda is traditionally prepared under factory conditions according to the method described below, which is a particularization of the quality requirements for Gouda cheese which were laid down in the past on the basis of the 1911 Patent and Trade Mark Act for Cheese.

e) Method of production:

- within 12 hours of delivery, the milk receives heat treatment for 30 seconds at 65°C or an equivalent thereof;
- after standardization, the milk is pasteurized for at least 12 seconds at 72°C or an equivalent thereof;
- the milk is curdled with calf's or cattle rennet at a temperature of between 31°C and 34°C;
- type A lactic acid (BD lactic acid), together with *Leuconostoc cremoris* and *Lactobacillus lactis* and *Lactobacillus cremoris*, is used for souring;
- the curds are treated and washed until the moisture and lactose content is such that a mild, non-acidic taste is obtained in the cheese (pH at 14 days > 5.25);
- the pressed curds are soaked in brine until a salt content of 3.3% on average and 3.6% maximum exists in the dry matter;
- after the cheese has ripened for a minimum of 4 weeks and a maximum of 18 months at a temperature of at least 14°C, the characteristic properties of the product are obtained.

f) Link:

The specific characteristics of Noord-Hollandse Gouda, namely the pleasant taste, the specific development of the dry rind and the special consistency, are the result of a combination of the composition of the milk in the Noord-Holland pasture area and the applied method of preparation of Noord-Hollandse Gouda. On account of its specific characteristics, Noord-Hollandse Gouda has as difference in quality for which buyers are prepared to pay a higher price (about 8%).

g) Inspection structure:

name:	C.O.(K.)Z.
address:	Postbus 250 3830 AG LEUSDEN

h) Labelling: Noord-Hollandse Gouda (or NH-Gouda) is a European Union protected designation of origin.

i) National requirements:

Agricultural Quality Act (1981), in particular the Agricultural Quality Decree concerning Cheese Products, Section C, Article 28.

TO BE COMPLETED BY THE COMMISSION.

EEC No: 6/ML/20314/34 01 26

Date of receipt of the application 28.06.85