PRODUCTION SPECIFICATION OF "FONTINA" (PDO)

ARTICLE 1 (Name)
1. The present specification regulates the production, ripening and portioning of "Fontina" cheese with Protected Designation of Origin.
2. The Fontina is a fat cheese with a semi-cooked paste, produced with whole cow’s milk, deriving from a single milking.

ARTICLE 2 (Production Area)
3. The production, ripening and portioning area of Fontina cheese is the entire territory of Valle d'Aosta.

ARTICLE 3 (Raw material)
1. Milk destined for processing into Fontina must be produced in Valle d'Aosta and fulfill the following requirements:
   - to be raw,
   - to be whole,
   - to derive from a single milking,
   - to originate from cattle of the Valdostana breed (Red spotted, black spotted, brown) fed according to the provisions of Article 4.

ARTICLE 4 (Feed)
1. The feed of dairy cows must be made up of hay and grass produced in Valle d’Aosta.
2. Concentrated feeds may be used according to the current legislation.
3. Foods listed below are allowed within the limits of the amounts indicated beside each single one as a percentage of the total formulation of the concentrate of which they are part:
   - High-quality sunflower meal, i.e. with a protein content of more than 30% and fiber <28% on a wet basis, in an amount not exceeding 10%;
   - Flax, corn and certified Organic soy expeller cakes (in an amount not exceeding 10%; if in combination with the full-fat soy, the sum thereof must be less than 10%);
   - Corn gluten feed, in an amount not exceeding 10%;
   - Full-fat soy, in an amount not exceeding 5%; if in combination with the certified Organic soy expeller cake, the sum thereof must be less than 10%;
   - Soy hulls, in an amount not exceeding 10%;
   - Beet pulps, in an amount not exceeding 10% only if provided as strips (cosettes);
   - Proteic pea, in an amount not exceeding 10%;
   - Calcium carbonate <2%.
4. Silage or fermented grass and foods listed below are prohibited:

EXPELLER CAKES
Expeller cakes other than those specified in paragraph 2.

EXTRACTION FLOUR AND ANIMAL PROTEIN MEALS
Extraction flours: peanut, canola, rapeseed, cotton, tomato, poppy, palm kernel, olive, almonds, walnuts.

ANIMAL AND VEGETABLE OILS AND FLOURS
Bone meal, bone fat, vegetable oils (excluding vitamin preparations in oily vehicle), olive residues.

SEEDS
Cotton, vetches, fenugreek, lupine, canola, rapeseed, castor seed, beans, lentils, tomatoes, poppy, tobacco.

ROOTS, VEGETABLES AND FRUIT
Locust beans, cassava, tapioca, rutabaga, swede, potato, fresh beet and fresh by-products (leaves
and tops), olives and by-products (olive residues, olive pomace pastes), vegetables in general (cabbage, leeks, salads), turnips, fresh tomatoes and by-products (plants, hulls), fresh or dried fruits of any origin and nature (apples, pears, peaches, grapes, citrus).

INDUSTRIAL BY-PRODUCTS
Sugar and confectionery industry: sucrose, glucose, fermentation residues (malts, yeasts), molasses (permitted as pellet binder in an amount not exceeding 3%).
Rice industry: rice and by-products (chaff, broken bran, middlings, husk, broken rice, rice kernel and rice germ).
Wine, beer and distillation industry: marcs, pips, lees, stillage.
All by-products of food, butchery and milk-dairy industries are also prohibited.
NITROGEN SOURCES
Urea, ammonium salts, beet protein concentrate (CPB), stillage of every kind.

OTHER
Antibiotics, hormones and/or stimulants, fermentation media, silica, chemically treated straw, dry or fresh bread.
ART. 5 (Transformation)

1. Before coagulation the milk must not have been heated at a temperature exceeding 36 °C. Cultures of indigenous lactic acid bacteria (referred to as enzymes) may be added to the milk, which bacteria are stored under the responsibility of the Consorzio Produttori e Tutela della DOP Fontina, which freely provides them to all Fontina PDO producers.

Milk coagulation takes place in copper or steel vats with the addition of calf rennet. The procedure must take place at a temperature between 34 °C and 36 °C and must last at least 40 minutes.

2. The curds must then be broken in order to obtain curd granules comparable in size to a kernel of corn.

5. Subsequently, the stage of stirring over a fire at a temperature between 46 °C and 48 °C must take place.

4. The stirring should be completed away from the fire until the dairy producer decides that the curd granules are sufficiently purged.

5. After a standing period of no less than 10 minutes, the extraction and wrapping takes place, namely the cheese mass is wrapped in fabric cloths
which must be placed in typical concave heal moulds, which are then stacked and pressed.

6. At the first overturning a casein plate must be applied, the characteristics of which are indicated in Article 10, bearing an identification code for the cheese wheel and the identifying logo for the product.

7. Before the final pressing stage, the identification stamp must be applied as provided for in Article 10, bearing the producer number assigned by the Consortium commissioned by the Italian Ministry of Agriculture, Food and Forestry.

8. The pressing stage continues until the next processing step. During this time the cheese wheels must be overturned so as to facilitate the draining of the cheese mass.

9. At the end of the pressing stage, within 24 hours the cheese wheels may be pickled for a period not exceeding 12 hours by being placed in vats containing a salt and water solution.

ARTICLE 6 (Cheese wheel overturning, salting and rubbing during ripening)

1. The overturning, salting and rubbing of the individual cheese wheels are performed as follows. The cheese wheel is taken off the shelf and overturned for salting the face which was resting
on the shelf with a light scattering of salt. The cheese wheel is placed back on the shelf after said operation. Once the salt has dissolved, the cheese wheel is taken out so that the side that had previously been salted and the heel can be rubbed down with brushes and a salt and water solution; then it is put back on the shelf in its original position.

This sequence of operations, which occurs in ripening store-rooms, allows to treat both sides of the cheese wheel, favoring the correct development of the rind: the person attending the above-mentioned operations evaluates the need to perform one or the other operation according to the characteristics of the individual cheese wheels to be treated.

ARTICLE 7 (Ripening store-rooms)
1. Maturing must take place in store-rooms with the following characteristics:
   - moisture level of at least 90%;
   - temperature between 5 and 12 °C.
2. The moisture and temperature conditions referred to in the previous point can be found both in store-rooms using conditioning technologies and in the caves traditionally used for cheese maturing.
ARTICLE 8 (Product characteristics)

1. The Fontina product must have the chemical, physical-microbiological and organoleptic characteristics described in the following paragraphs.

2. Physical characteristics:

   **Shape**
   a) cylindrical typically flattened
   b) flat sides
   c) originally concave heel, not always noticeable after ripening

   **Size**
   a) diameter between 35 and 45 cm
   b) variable height between 7 and 10 cm
   c) variable weight between 7.5 and 12 kg

   **Rind**
   a) firm, ranging from light to dark brown depending on how mature it is and the duration of ripening.
   b) soft or semi-hard as it becomes riper
   c) thin

   **Paste**
   a) springy and soft according to the period of production
b) characteristic holes throughout the cheese wheel
c) colour ranging from ivory white to straw yellow of varying intensity

3. Chemical properties: the fat percentage must be at least 45% of dry matter.
4. Microbiological properties: high content of live lactic cultures.
5. Organoleptic properties: the paste melts in the mouth and has a characteristic sweet, delicate flavor that becomes stronger as the cheese matures.

**ARTICLE 9 (Link)**

1. The natural factors are connected with the typical mountain environment of the Region, determining peculiar qualities of the raw material that are directly reflected in the cheese characteristics.
2. Among the human factors, the most relevant is the traditional rearing of indigenous breed as well as the continuity of the milk transformation technique with the diffusion of the product on the consumer markets, mainly in northern Italy.

**ARTICLE 10 (Product Identification)**

1. The traceability elements on the cheese wheel are:
the casein label, the identification "Consorzio Tutela Fontina" (with acronym "CTF") and the logo.

1. 1 The casein label shows the cheese wheel alpha-numeric identification code and is on the heel of the cheese wheel.

1. 2 The identification stamps "Consorzio Tutela Fontina" (with the acronym CTF), also have a numerical identification code for the producer. The stamps are made of plastic material, rectangular-shaped (10 x 7.5 cm) and are applied on one of the flat sides of the cheese wheel during the pressing stage, after which are removed. The stamps described above are distributed by the Consortium to all parties who operate in accordance with the product specification for “Fontina” DOP.

1. 3 The logo is impressed on the cheese wheels having the characteristics specified in Article 8 and at least 80 days of ripening from the production day after the control with positive outcome made by the inspection body.

**ARTICLE 11 (Packaging and labelling)**

1. The Fontina is portioned only in the production area, as defined in Article 2, so that the product retains its characteristics until it reaches the final consumer. Fontina has a moist rind and a level of moisture of the paste such that
warehousing, storing and packaging methods are extremely delicate stages, to be carried out within a short timescale, maintaining the ideal environmental conditions (temperature and moisture) and paying particular attention to how workers handle the cheese wheels. Rapidly carrying out the various stages makes it possible to minimize the risk of mould developing on the rind or inside the cheese itself. In fact, the development of mould, as well as discolouration of the rind caused by the development of fungal mycelia, can easily compromise the integrity of the thin rind, thus causing a consequent alteration of the paste properties, i.e. a discolouration and a strong, unpleasant taste, characteristics not appreciated by the final consumer.

2. The label on the portioned product must comprise:
   - the PDO mark as identified in Article 13.
   - the Community logo
   - the wordings "Prodotto di montagna" and "Produit de montagne".

**ARTICLE 12 (Inspection body)**

1. The control for the application of the provisions of the following specification is done
by an authorized body, as established by Article 11 of Regulation (EC) No. 510 of 20 March 2006. Said structure is the Inspection Body CSQA Certificazioni Via S. Gaetano, 74, THIENE (VI) 36016, Tel. +39 0445 313070 – Fax. + 39 0445 313070, e-mail: csqa@csqa.it.

ARTICLE 13 (Logo characteristics)

1. The graphic characteristics of the logo are described below:
   - "FONTINA": wording obtained by lines, vector drawing.
   - "ZONA DI PRODUZIONE REGIONE AUTONOMA VALLE D'AOSTA": character used Univers 75 Black
   - "DOP": character used Univers Black Extended.
   - At the center of the composition a stylized image of a mountain above the wording “Fontina”. Underneath the abbreviation “DOP” inserted inside an ellipse.
   - All elements forming the present completed logo of Fontina PDO are to be considered inseparable.

2. For the use of this logo, the use in positive on any background or surface clear enough to maintain the overall readability is mandatory.

3. In case of printing or reproduction on gray, uneven or otherwise dark paper, it is necessary the use in negative.
4. For colour printing, the colour reference is Pantone 1535 CVC.

Round logo: - FONTINA - DOP - ZONA DI PRODUZIONE
REGIONE AUTONOMA VALLE D'AOSTA

Certified copy
consisting of three sheets issued
for the purposes authorized by
Law on plain paper by
request of the applicant

Aosta, August 19, 2015

Notary public
Guido Marcoz