

CONSORZIO PER LA TUTELA DEL FORMAGGIO GRANA PADANO

RULES

Governing the use of Certification Trade Marks No. 366664 and No. 366665

1. The CONSORZIO PER LA TUTELA DEL FORMAGGIO GRANA PADANO (hereinafter referred to as "the Consortium"), is a Consortium which does not carry on trade in the manufacture or marketing of cheese and is a non-profit organisation. The Consortium was vested with the authority to supervise the manufacture and trade of the cheese GRANA PADANO by an (Italian) Interministerial Decree of 23rd March 1957.
2. The objects of the Consortium are stated as follows:
 - (a) The promotion and recognition of GRANA PADANO cheese.
 - (b) The protection of the manufacture and trade of GRANA PADANO cheese by marking with certain Certification Trade Marks.
 - (c) Technical research in connection with the manufacture of GRANA PADANO cheese.
 - (d) The standardization of the quality of GRANA PADANO cheese.
3. Under Law 10 April 1954 No. 125 of the Italian Republic covering the protection of the names of origin of Italian cheeses the names GRANA PADANO or PADANO may only be applied to cheeses possessing the prerequisites and characteristics established in the respective production standard and manufactured in the areas constituted by the territories of the provinces of Cremona, Mantova on the left side of the Po River, Piacenza, Brescia, Bergamo, Pavia, Alessandria, Asti, Cuneo, Novara, Turin, Vercelli, Como, Milan, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venice, Verona, Vicenza, Bologna on the right side of the Reno River, Ferrara, Forli and Ravenna.

MEMBERSHIP

1. Eligible for Consortium membership are:-
 - (a) All manufacturers of GRANA PADANO cheese whose factories are located in the territories defined by the President of the Republics Decree of 30th October 1955 No. 1269, namely, the Italian provinces of Cremona, Mantova on the left side of the Po River, Piacenza, Brescia, Bergamo, Pavia, Alessandria, Asti, Cuneo, Novara, Turin, Vercelli, Como, Milan, Sondrio, Varese, Trento, Padova, Ravigo, Treviso, Venice, Verona, Vicenza, Bologna on the right side of the Reno River, Ferrara, Forli and Ravenna.
 - (b) Whoever performs an activity related to the maturation of GRANA PADANO cheese.
2. Application for membership shall be made in writing to the Executive Committee and shall state the name and business status (whether individual or company) of the applicant, the location of the applicant's business and any other information which shall be required by the Executive Committee.

MEMBERSHIP FEES

1. A membership fee shall be determined and established annually by the Board of Directors, and shall be paid annually by members of the Consortium.
2. Member companies shall pay contributions to the Consortium proportionate to their production of GRANA PADANO cheese.
3. Members shall pay contributions to the Consortium for affixing the Consortium Trade Marks of quality to GRANA PADANO cheese.
4. The Trade Marks to which these Rules relate shall be as in the attached Schedule.

STANDARD OF QUALITY

1. GRANA PADANO cheese shall be made only from high quality milk produced in the Po Valley region of Italy.

2. The specifications and standards by which GRANA PADANO cheese quality shall be determined are as follows:-

Semi-fat cheese with hard, boiled and slowly-ripened paste, made of soured and curdled milk from dairy cows fed on green or dried fodder and milked twice daily, left to rest and partially skimmed by allowing the cream to rise naturally.

Made throughout the year.

Shape: cylindrical with slightly convex or straight flanks and slightly rimmed flat faces.

Dimensions: diameter 35 to 45 cm.: flank height 18 to 24 cm. with allowances depending on the manufacturing techniques.

Weight: 24 to 40 kg. each. Cheeses weighing less than 24 kg are not accepted.

External finish: dark colour, greased or natural gold-yellow.

Paste colour: white or straw-yellow.

Paste characteristic aroma and taste: fragrant and delicate.

Paste texture: finely grainy, radial scaly cut.

Openings: hardly visible.

Curd: 4 to 8 mm.

Maturation: natural maturation occurs in cold stores at temperatures from 15° to 22°C.

Resistance to maturation: 1-2 years.

Use: table or grated cheese.

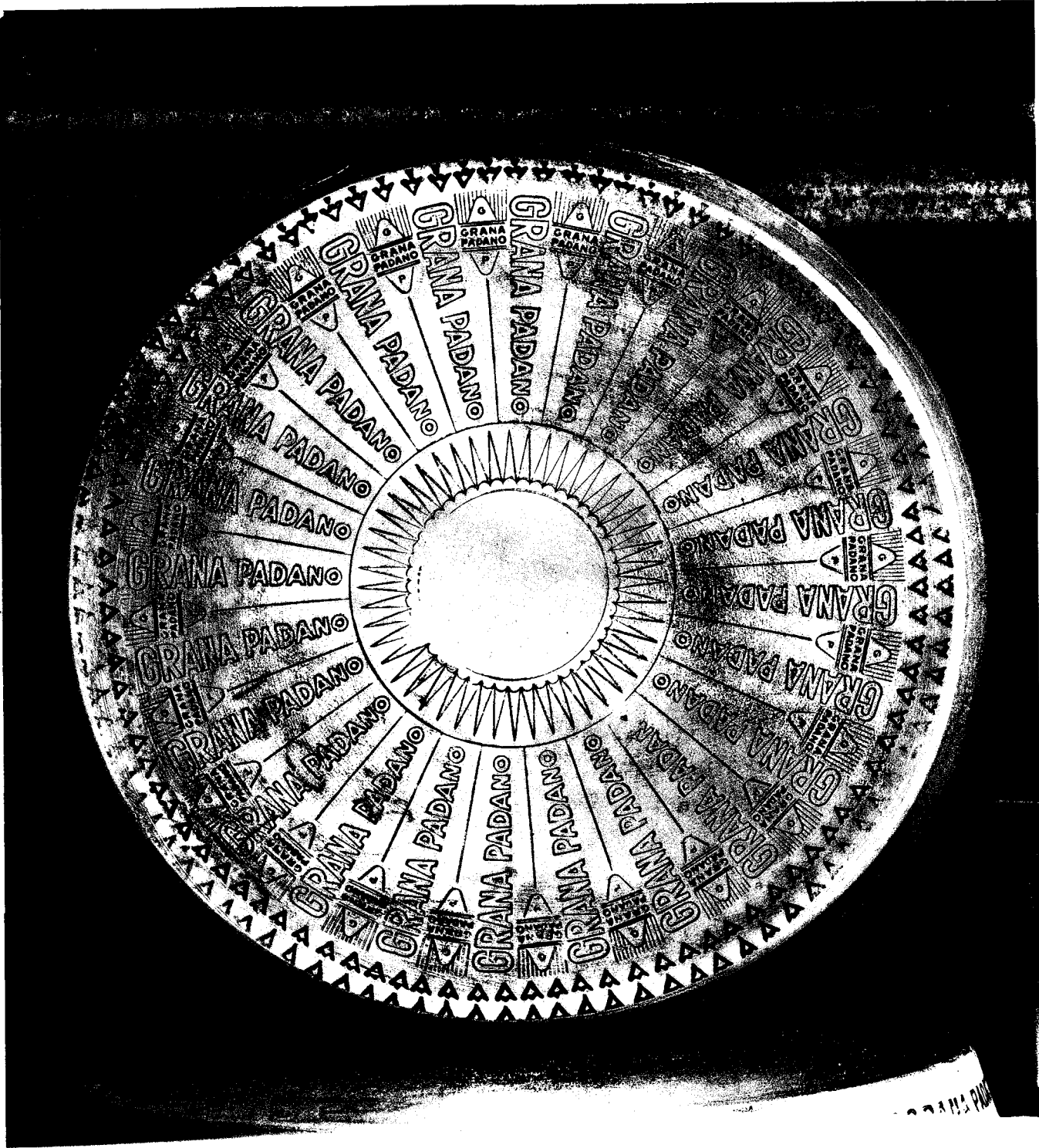
Fat content: minimum 32% on dry matter.

Production areas: the provinces of Alessandria, Asti, Cuneo, Novara, Turin, Vercelli, Bergamo, Brescia, Como, Cremona, Mantova on the left bank of the Po river, Milan, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venice, Verona, Vicenza, Bologna on the right bank of the Reno River, Ferrara, Forli, Piacenza and Ravenna.

3. Testing of GRANA PADANO cheese shall be performed only by persons specially selected by the Consortium as having the required skill and expertise and shall be performed as follows:
 - (a) By hitting the cheese round with a small hammer to produce the sound which reveals the degree of compactness.
 - (b) By introducing a steel needle into the cheese to evaluate paste consistency, aroma and taste.
 - (c) A general visual examination of the cheese round.
4. Cheese produced by Consortium members shall be required to pass the test of standard and quality set forth by paragraphs 1, 2 and 3 above before being certified by having any of the GRANA PADANO Marks (the Trade Marks) applied thereto.
5. The Consortium shall certify the cheese of members who are in good standing and whose cheese has passed the tests referred to in paragraphs 1, 2 and 3 above.
6. A member may appeal to the Registrar of Trade Marks against a refusal by the Consortium to certify his goods.

INSPECTION OF RULES

- (1) The Rules governing the use of the Trade Mark may be inspected at the offices of the Registrar of Trade Marks at Scarborough House, Phillip, Canberra, A.C.T.



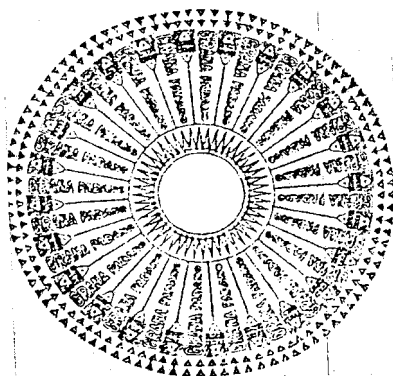
GRANA PADANO

28173 & 28174

SCHEDULE OF TRADE MARKS

	No.	Class	Goods
1.	366664	29	Cheese
2.	366665	29	Cheese

1.



2.

