	Geographical Indication Product Database - Step 1- **Beaufort (Savoie, France)**	**SOURCE :** **Author :** **Julien Frayssignes** **Institution : ENSAT** **Date : 4/07/2006**

DESCRIPTION :

1. **NAME OF PRODUCT : *Beaufort***
2. **COUNTRY AND REGION IN THE COUNTRY: FRANCE – Savoie and Haute-Savoie (Alps)**
3. **TYPE OF PRODUCT : (including the possible substitutes and imitations of the product)**

Beaufort is a cooked pressed cheese made with cow milk, belonging to the "gruyère" family (like Comté).

4. **DESCRIPTION OF THE PRODUCT AND ITS AREA (including its specific characteristics, conditions of production, main differences with the substitutes) :**

Beaufort is produced in the Beaufortain, Tarentaise and Maurienne valleys (Alps). It's a wheel weighting 20 to 70 kg, with a diameter from 35 to 75 cm. Recognizable in its concave heel, the Beaufort cheese is produced all year long, but the milk production from june to october made in moutain pastures can benefit from the term "summer". Besides, the term "chalet d'alpage" applies to summer productions made in mountain chalets above an altitude of 1500 metres, using the milk production from a single herd of cows.

5. **LINK WITH THE GEOGRAPHICAL AREA (tradition, know how, reputation, soil, climate, etc.):**

The rules of the Beaufort is perhaps the best illustration of a strict and rigourous code of practice (in the case of cheeses). Born in the Middle Ages, a specific productive system developed thanks to the monks and villages communities. From the 50's, because of the manpower involved and the massive rural exodus, the production collapsed. Several farmers began to consider that the only one way to save the product – and the local activity – was promote a high quality product (in association with INRA), in order to support the extra costs of moutain agriculture.
This specific history explains the rigour of the code of pratice : raw milk, Tarine and Abondance herds of cows only, limited to 5 000 kg per year in lactation), ensilage prohibited in feeding, manufacturing stages very precise, minimum of 5 months maturing.

6. **PRODUCTION SYSTEM / SUPPLY CHAIN (some data about the number of producers, processors, market structure..) :**

The Beaufort cheese concerns about 650 milk producers, who deliver their raw material to 7 permanent cooperatives (75 % of the production) and 2 private firms. The production is also made by 29 individual dairymen and 6 "pastoram groups" (the collective management system of the pastures for summer production). The wheels are sold to wholesalers, who works as for them with supermarkets.

7. **MARKET AND REPUTATION (size, price premium, attractiveness, growth) :**

The production of Beaufort strongly developed (+50 % between 1991 and 2005). The milk is the best paid in France (about 550 euros for 1 000 litres). The reputation of the Beaufort cheese corresponds to an up-market product (one of the most expensive pressed cheese for consumers).

7. **APPLICANT / HOLDER (IF ANY) :**

"Syndicat de défense du Beaufort", created in 1975, aims to bring together dairies and milk producers, interested in collective promotion and management of the denomination.
"Union of Beaufort Producers" (1965), brings together cooperatives of the zone, technical department.

RELEVANCE : Why is this case important for research in general and for SINER-GI in particular ?

- High quality product, rigourous code of practice
- Specific territorial context (mountain, strong urbanisation, tourist activity)

CATEGORY :

☐ **Origin Product** ☐ **GI product** ☑ **Recognized GI**