



RÉPUBLIQUE FRANÇAISE / EUROPEAN UNION

Institut National de l'Origine et de la Qualité (INAO)
Appellation d'Origine Protégée & Geographical Traceability Unit

CERTIFICATE OF AUTHENTICITY

Protected Designation of Origin (AOP / PDO)

This document officially certifies that the premium blue cheese specified below complies strictly with the protected methods, regional criteria, and natural cave maturation processes strictly enforced by French and European legislation for geographical heritage protection.

PRODUCT DENOMINATION	Roquefort AOP (Premium Blue Cheese)
GEOGRAPHICAL INDICATION	Roquefort-sur-Soulzon Natural Caves Area, Aveyron (FR-PDO-0211)
REGISTERED PRODUCER	EuroCheeseHub Artisan Cooperatives & Associated Occitanie Cellars
FACILITY / PLANT ID	FR-12.203.014-CE
RAW MATERIAL TRACE	100% Raw, Unfiltered Lacaune Sheep's Milk (Lait de brebis entier)
MATURATION PARAMETERS	Matured exclusively within the natural scree caves of Combalou mountain for a minimum of 90 days, inoculated with natural <i>Penicillium roqueforti</i> strains
PRODUCT CATEGORY	Class 1.3. Cheeses - Pâte persillée (Blue-veined cheese)
BATCH REFERENCE NUMBER	#ROQ-BLUE-CAVE-7741X

Legal Notice & Compliance Declaration: The authenticity of this specific batch has been validated and cleared by accredited French control authorities under *EU Quality Scheme Regulation No. 1151/2012* and the French

National Framework for Roquefort protection. Raw milk production, collection zones, and strict refining stages inside the Combalou microclimate align perfectly with the registered technical protocol reference number **AOP-FR-0024-C11**.

Certificate ID: FR/AOP/2026/44019-R

Date of Issue: May 30, 2026

Valid Until: May 30, 2028

Status: Certified Traditional Product

Chantal de Vignemont

*Direction de Contrôle et Vérification de l'AOP
Institut National de l'Origine et de la Qualité (INAO)*