

Message 001

Communication from the Commission - TRIS/(2026) 0252

Directive (EU) 2015/1535

Notification: 2026/0031/ES

Notification of a draft text from a Member State

Notification – Notification – Notifizierung – Нотификация – Oznámení – Notifikation – Γνωστοποίηση – Notificación – Teavitamine – Ilmoitus – Obavijest – Bejelentés – Notifica – Pranešimas – Paziņojums – Notifika – Kennisgeving – Zawiadomienie – Notificação – Notificare – Oznámenie – Obvestilo – Anmälan – Fógra a thabhairt

Does not open the delays - N'ouvre pas de délai - Kein Fristbeginn - Не се предвижда период на прекъсване - Nezahtuje prodlení - Fristerne indledes ikke - Καμμία έναρξη προθεσμίας - No abre el plazo - Viivituste perioodi ei avata - Määräaika ei ala tästä - Ne otvara razdoblje kašnjenja - Nem nyitja meg a késésekét - Non fa decorrere la mora - Atidėjimai nepradedami - Atlikšanas laikposms nesākas - Ma jiftaħ il-perijodi ta' dewmien - Geen termijnbegin - Nie otwiera opóźnień - Não inicia o prazo - Nu deschide perioadele de stagnare - Nezačína oneskorenia - Ne uvaja zamud - Inleder ingen frist - Ní osclaíonn sé na moilleanna

MSG: 20260252.EN

1. MSG 001 IND 2026 0031 ES EN 23-01-2026 ES NOTIF

2. Spain

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4. 2026/0031/ES - C00A - AGRICULTURE, FISHING AND FOODSTUFFS

5. Order approving the technical conditions for the production and marketing of artisan cheese and artisan ricotta in Andalusia.

6. Cheese and Ricotta

7.

8. To regulate the specific technical conditions necessary for the production and marketing of artisan cheese and artisan ricotta in Andalusia.

First, it should be noted that, in accordance with Article 3 of the draft Order, artisan food products legally produced and processed in other Member States of the European Union, which comply with the conditions laid down in that Order, may be marketed in the territory of the Autonomous Community of Andalusia under the designations 'Artisan Cheese' or 'Farm Artisan Cheese' and 'Artisan Ricotta' or 'Farm Artisan Ricotta'. The technical conditions for the production and marketing of artisan cheese and artisan ricotta in Andalusia were regulated in a 2013 Order (notified as 2012/128/E under the Technical Regulations Directive). This draft repeals the aforementioned Order of 2013.

The main changes introduced in the regulation compared to the current legislation affect several aspects, such as:

Clarifying the regulatory framework, adapting the requirements for raw materials to the provisions of national and European legislation: Royal Decree 1086/2020 of 9 December, which regulates and makes more flexible certain conditions for the application of European Union provisions on hygiene in the production and marketing of foodstuffs and regulates activities excluded from its scope.

And also Royal Decree 989/2022 of 29 November, which establishes basic rules for the registration of agents in the dairy sector, milk movements and controls in the area of primary production and up to the first unloading.

— Regarding the requirements for businesses, the conditions for qualifying for the exception on size limitations are added to the text, in accordance with the first additional provision of the aforementioned Royal Decree of 2022.

— The maximum volume of milk processed is established based on the number of employees, replacing a fixed, purely quantitative criterion, regardless of the type of milk used. The origin requirement for this milk is also modified. Restrictions on the surface area of the facilities are also eliminated.

— Greater tolerance is given to the use of optional raw materials.

— The detailed description of the production process is eliminated in order to highlight the influence of the artisan's individual characteristics.

9. The technical conditions for the production and marketing of artisan cheese and artisan ricotta in Andalusia were regulated in a 2013 Order (notified as 2012/128/E under the Technical Regulations Directive).

Given the time that has elapsed since the aforementioned Order came into force, the need to simplify and update the technical requirements and conditions established therein has been identified.

This new Order addresses the need to regulate the technical conditions, requirements and specific aspects for the production and marketing of artisan cheese and artisan ricotta in Andalusia, adapting them to current applicable regulations in a clearer, simpler and more specific manner than previous regulations. This will respond to requests and proposals, leading to increased demand for this activity and removing obstacles to

the development of a sector of significant importance, especially due to the wide variety of cheeses produced in very specific with unique characteristics, resulting in singular products due to their delicate production processes.

10. References to basic texts: There are no basic texts

11. No

12.

13. No

14. No

15. Yes

16.

TBT aspects: No

SPS aspects: No

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European Commission

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