

From: Lee, Douglas (TM)

Sent: 2/5/2015 10:55:35 AM

To: TTAB EFiling

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Subject: U.S. TRADEMARK APPLICATION NO. 85869123 - COEUR DE CHEVRE - 2013-02-0477 - Request
for Reconsideration Denied - Return to TTAB - Message 3 of 3

Attachment Information:

Count: 6

Files: fda-21.jpg, fda-22.jpg, fda-23.jpg, fda-24.jpg, 5-1.jpg, 5-2.jpg

Sar Orge , Biencourt Sar Orge, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert) Notes: (U)(A) (Date removed - 5/15/2009; Cheese type - F; Croute feute - Duo de Brie)	Date Published : 09/18/2009
SARL FROMAGE'S SERVICE 18-12 RUE DU PARAPLUIE , Campigneulle Les Grandes, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert) Notes: (U)(A) (Date removed - 5/15/2009; Cheese type - F (Croute feute - vache) 12 A -- 63 Soft ripened cheese made from sheep's milk Notes: (U)(A) (Date removed - 5/15/2009; Cheese type - F (Croute feute - vache) 12 A -- 64 Soft ripened cheese made from a mixture of animal milk Notes: (U)(A) (Date removed - 5/15/2009; Cheese type - F (Croute feute - vache)	Date Published : 09/18/2009 Date Published : 09/18/2009 Date Published : 03/08/2010 Date Published : 03/08/2010 Date Published : 03/08/2010
SAS CLOCHE D'OR 33 Avenue De La Vallée Du Lys , Pont DE Rean, FR F FRANCE 12 C -- 12 Soft ripened cheese made from goat's milk (e.g., chevres, feta, goat) Desc: G. Goat cheese i.e. Galet de Touraine; Crotin; Couronne de Touraine; Buche de Touraine; Pyramide de Touraine 12 C -- 15 Cheese, Goat, N.E.C. Desc: G. Goat cheese i.e. Galet de Touraine; Crotin; Couronne de Touraine; Buche de Touraine; Pyramide de Touraine	Date Published : 12/21/2012 Date Published : 12/21/2012 Date Published : 12/21/2012
SCHNEIDER SAS 375 route du Fier , Aix, Haute-Savoie FRANCE 12 A -- 56 Soft Ripened Chococo Made from Cow's Milk (e.g., brie, camembert) Desc: Fromage au lait pasteurisé? de vache croute feute; Notes: Type F, W FR 74 003 060 CE	Date Published : 03/24/2014 Date Published : 03/24/2014
SE CHAVEGRAND Lescoux , Mancion Feyta, Creuse FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert) Desc: Croute Fleurie (Alche)(Cow) Brie (Mariotte & Royal Faucon); Camembert (Royal Faucon & Vieux Proche) Notes: Type F (U)(A)	Date Published : 12/05/2013 Date Published : 12/05/2013
SNC SOCIETE FROMAGERIE ROUSSEL ., Lapeyrolle, Pey-De-Dome FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert) Notes: (U)(A) (Date removed - 1/1/95; Cheese type - F (Fromage Bleu)	Date Published : 09/18/2009 Date Published : 09/18/2009
SOCIETE FROMAGERIE DE CLECY 23 Rue Du Grand Beron , Clecy, Calvados FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert) Notes: (U)(A) (Date removed - 6/19/1986; Cheese type - F (Croute feute - vache) 12 C -- 16 Cheese, Sheep, N.E.C. Notes: (U)(A) (Date removed - 6/19/1986; Cheese type - F (Croute feute - vache)	Date Published : 09/18/2009 Date Published : 03/08/2010 Date Published : 03/08/2010
SOCIETE FROMAGERIE DE CRAON Chaussée Aux Moines , BP12 , Craon, Mayenne FRANCE 12 A -- 6 F Soft ripened cheese made from a mixture of animal milk Desc: croute coloree consommable vache Notes: (U)(A) (Date removed - 9/15/08; Cheese type - M (Croute coloree - vache)	Date Published : 09/18/2009 Date Published : 09/18/2009
SOCIETE FROMAGERIE DE RANVAL 11 Grande Rue , Ranval, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert) Notes: (U)(A) (Date exempt - 12/9/92; Cheese type - F (Croute Fleurie)	Date Published : 09/18/2009 Date Published : 09/18/2009
SOCIETE FROMAGERIE DE RETIERS 8 FROMY, Retiers, Ile-et-Vilaire FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 03/08/2010 Date Published : 03/08/2010

Notes: (f)(7)(A) [REDACTED] Date removed - 8/28/96; Cheese type - F (route feurle - vache)	Date Published : 03/08/2010
SOCIETE FROMAGERIE DE REBLAIRE 16 Rue De La Cour Chareveau, Reblaire, St Varent, Deux Seves, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 03/08/2010
Notes: (f)(7)(A) [REDACTED] Date removed - 9/17/96; Cheese type - E, F, G, Y (Croute feurle - vache and chevre; Sans Croute - vache and chevre)	Date Published : 03/08/2010
12 C -- 12 Soft ripened cheese made from goats milk (e.g., chevres, feta, goat)	Date Published : 03/08/2010
Notes: (f)(7)(A) [REDACTED] Date removed - 9/17/96; Cheese type - E, F, G, Y (Croute feurle - vache and chevre; Sans Croute - vache and chevre)	Date Published : 03/08/2010
12 C -- 12 Cheese, Goat, N.E.C.	Date Published : 03/08/2010
Notes: (f)(7)(A) [REDACTED] Date removed - 9/17/96; Cheese type - E, F, G, Y (Croute feurle - vache and chevre; Sans Croute - vache and chevre)	
SOCIETE FROMAGERIE DE RIOM Rte De Saint Etienne De Chomol, Riom Es Montagnes, Cantal, FRANCE 12 A -- 02 Cheese, Blue	Date Published : 09/18/2009
Date Published : 09/18/2009	
Description cheese	
Notes: (f)(7)(A) [REDACTED] Date removed - 4/1/1998; Cheese type - F (Fromage Bleu - Vache)	
SOCIETE FROMAGERIE DE SAINT LUCILLE L'Acherie, Sainte Cecile, Manche, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 09/18/2009
Notes: (f)(7)(A) [REDACTED] Date removed - 7/16/91; Cheese type - F (Croute feurle - vache)	
SOCIETE FROMAGERIE DE TAUVE LA CROIX HAUTE, Tauve, Puy-de-Dome, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 06/26/2012
Date Published : 06/26/2012	
Description Soft ripened cheese made from cow's and goats milk	
Notes FR 63 428 001CE	
SOCIETE FROMAGERIE DE VERTIGNY 1110 Rue Jules Bonnet, VERTIGNY, FR 88, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 03/08/2010
Date Published : 01/08/2013	
Description Croute feurle Vache/Cow; Croute Lavee Vache/Cow	
Notes: [REDACTED] TYPE F, W	
SOCIETE FROMAGERIE DU MASSERGROS Route de Boyne, Le Massergros, Lozere, FRANCE 12 C -- 16 Cheese, Sheep, N.E.C.	Date Published : 09/18/2009
Date Published : 03/08/2010	
Notes: (f)(7)(A) [REDACTED] Date removed - 9/17/96; Cheese type - (Sans Croute)	
Societe Laiterie De Laqueuille-Gare Unknown, St Julien Puy Laveze, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 09/18/2009
Date Published : 09/18/2009	
Notes: (f)(7)(A) [REDACTED] Date removed - 12/17/96; Cheese type - F (Croute feurle - vache)	
Societe Laiterie Poliozeraine Usine De Chausay 1, Chausay, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 09/18/2009
Date Published : 09/18/2009	
Notes: (f)(7)(A) [REDACTED] Date removed - 6/30/96; Cheese type - G, X (Croute feurle - chevre)	Date Published : 09/18/2009
12 C -- 12 Soft ripened cheese made from goats milk (e.g., chevres, feta, goat)	Date Published : 09/18/2009
Notes: (f)(7)(A) [REDACTED] Date removed - 6/30/96; Cheese type - G, X (Croute feurle - chevre)	
Societe Fromagerie Corse Lucciana 20290, Lucciana, FRANCE 12 A -- 63 Soft ripened cheese made from sheep's milk	Date Published : 03/08/2010
Date Published : 03/08/2010	
Notes: (f)(7)(A) [REDACTED] Date removed - 5/15/2009; Cheese type - E Croute feurle	
Societe Fromagerie De Dordfront Unknown Street, Dordfront, FRANCE 12 A -- 56 Soft Ripened Cheese Made from Cow's Milk (e.g., brie, camembert)	Date Published : 09/18/2009
Date Published : 09/18/2009	

Notes: (U)(A) [REDACTED] Date removed - 1/9/90, Cheese type - F (Croute fleurie - vache)	
Societe Fromagerie De Saint-Georges Zone Industrielle (Z) de Vorpothec, 12660 Saint-Georges-De-Luzencon, Aveyron, FRANCE 12 A -- 63 Soft Ripened Cheese Made from sheep's milk	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 8/21/92, Cheese type - E (Croute fleurie)	
Societe Fromagerie De Sorcy Unknown Street, Sorcy St Martin, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 11/11/96, Cheese type - F (Croute fleurie - vache)	
Societe Fromagerie Des Veys Unknown Street, Les Veys, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 5/15/2009, Cheese type - W (Croute lavée - vache)	
Societe Fromagerie de Balbigny Quai De La Loire, Balbigny, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Desc:Croute fleurie vache (petit Bleu) Notes: (U)(A) [REDACTED] Date removed - 5/4/09, Cheese type - F (Croute fleurie - vache)	
Societe Fromagerie de la Brie SA Fonds De Bartonges, Saint Remy de la Vanne, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 11/17/03, Cheese type - F (Croute fleurie - vache)	
Societe Fromagerie de la Brie SA 19 Avenue du Grand Morin, Saint Simeon, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 4/9/96, Cheese type - F (Croute fleurie - vache)	
Societe Fromagerie Jean Faup Zone Industrielle Lieu dit Abiers, Caumont, FRANCE 12 C -- 12 Soft Ripened Cheese Made from goat's milk (e.g. chevres, feta, goat)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 4/14/92, Cheese type - G (Croute fleurie - chevre)	
Societe Fromagerie Jean Faup Zone Industrielle Lieu dit Abiers, Caumont, FRANCE 12 C -- 12 Soft Ripened Cheese Made from goat's milk (e.g. chevres, feta, goat)	Date Published : 12/05/2013 Date Published : 12/05/2013
Desc:Croute fleurie (Chevre/Goat) Notes: Type G [REDACTED]	
Sodiaal International (Les Fromageries Riches Monts) Voie de Pace, B P 142, Pace, Alescon FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 7/19/93, Cheese type - F (Croute fleurie - vache)	
Sodiaal International (Les Fromageries Riches Monts) Route de Saint Benoît, Vigneuilles Les Hattochattel, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 4/9/04, Cheese type - F (Croute fleurie - vache)	
Sodiaal International (Les Fromageries Riches Monts) 27 Rue Joseph Cagnat, BP 2, Metz Cedex, Boncourt, FRANCE 12 A -- 26 Soft Ripened Cheese Made from Cow's Milk (e.g. brie, camembert)	Date Published : 09/18/2009 Date Published : 09/18/2009
Notes: (U)(A) [REDACTED] Date removed - 2/24/1987, Cheese type - F, X, W (Croute fleurie - vache, Croute lavée - vache)	
Ucalorco / Laiterie Fromagerie Lorco Bellerive, Pont Sciff, FRANCE	Date Published : 03/08/2010

VALCREST 1 Rue Du Cameliere , La Chapelle St Laurent, FRANCE #2 C -- 12 Soft ripened cheese made from goat's milk (a.g. chevre, feta, goat)	Date Published : 09/18/2009
Notes: (b)(7)(A) Date removed - 5/15/2009, Cheese type - G	Date Published : 09/18/2009
VALCREST Site de CREST rue Henri Barbesse , Crest, FR 26 FRANCE #2 A -- 56 Soft Ripened Cheese Made from Cow's Milk (a.g. brie, camembert)	Date Published : 09/18/2009
Notes: (b)(7)(A) Date removed - 5/15/2009, Cheese type - G, X (Croule feurle - chevre)	Date Published : 09/18/2009
#2 C -- 12 Soft ripened cheese made from goat's milk (a.g. chevre, feta, goat)	Date Published : 09/18/2009
Notes: (b)(7)(A) Date removed - 5/15/2009, Cheese type - G, X (Croule feurle - chevre)	Date Published : 09/18/2009
VALCREST Site de GIVORS Zi du Gier rue de la Democratie , Givors, FR 69 FRANCE #2 A -- 56 Soft Ripened Cheese Made from Cow's Milk (a.g. brie, camembert)	Date Published : 09/18/2009
Desc:Croule Feurle (vache) Notes: (b)(7)(A) revised product 5/23/07, update - 5/15/2009, Cheese type - F, G (Croule feurle - vache and chevre)	Date Published : 09/18/2009
#2 C -- 12 Soft ripened cheese made from goat's milk (a.g. chevre, feta, goat)	Date Published : 09/18/2009
Desc:Croule Feurle (Chevre) Notes: (b)(7)(A) revised product 5/23/07, update - 5/15/2009, Cheese type - F, G (Croule feurle - vache and chevre)	Date Published : 09/18/2009
VALCREST Site de TARARE Boulevard de la Tardine , Tarare, FR 69 FRANCE #2 A -- 56 Soft Ripened Cheese Made from Cow's Milk (a.g. brie, camembert)	Date Published : 03/08/2010
Notes: (b)(7)(A) Date removed - 5/15/2009, Cheese type - F	Date Published : 03/08/2010
les fromagers de chevillon 9, rue du boccard , chevillon, FR 53 FRANCE #2 A -- 56 Soft Ripened Cheese Made from Cow's Milk (a.g. brie, camembert)	Date Published : 09/18/2009
Notes: (b)(7)(A) Date removed - 3/17/06, Cheese type - F (Croule feurle - vache)	Date Published : 09/18/2009

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01/12/2015 03:58:41 PM

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AVIS

Aucun commentaire n'a été publié pour le moment.

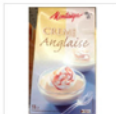
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