

Any product produced under the control of a Trappist community is a Trappist product®. The abbey can go a step further by applying for the 'Authentic Trappist Product' (ATP) label from the ITA (International Trappist Association). Only abbeys that are members of the ITA can submit this application.

- **The ATP label: criteria**

Some products produced by members of the ITA carry the international exclusivity 'Authentic Trappist Product' (ATP). The best-known products are the various Trappist beers, but other products can also obtain this label, such as certain types of bread, cheese, jams and liqueurs.

- **Three ATP criteria**

In order to award the label to one of its Trappist products®, the abbey that submits the application to the ITA must strictly meet all of the following criteria:

1. The products must be made in or around the abbey.
2. Production must take place under the supervision of monks or nuns.
3. The proceeds are allocated to the needs of the monastic community, solidarity within the Trappist order, development projects and charities.

- **Issuance of the ATP label**

Only monastic communities affiliated to the ITA can apply for the ATP label for their products.

What happens after the application?

After application, and after the product has been on the market for several months, the procedure is as follows:

- The monastery is preparing a dossier on the product. In particular, the file contains a completed questionnaire describing the direct responsibility of the community in the management and work, as well as production methods, quality controls, distribution channels, tools and the style of external communication.
- Upon receipt of the application, a member of the Board of Directors of the ITA and a member of the Quality Committee will visit the abbey and the production

site to check whether the label criteria are being applied. They carry out a quality test and check the traceability of the products.

- The visit and the findings of the study are then evaluated and discussed within the Board of Directors of the ITA, and then with the officials of the abbey that produces the product.
- The Board of Directors of the ITA then votes and decides whether the product can be labelled as an Authentic Trappist product.

- **A five-year license**

The ATP license is valid for five years and is issued for a product or product category. The label not only certifies the Trappist origin of the product, but also assures buyers that the products meet the quality and values of the Trappist community. The following products carry the logo 'Authentic Trappist Product'

- Trappist beers® and Trappist cheeses® from Orval Abbey, Orval (Belgium)
- Trappist beers® and Trappist cheeses® from the Abbey of Scourmont, Chimay (Belgium)
- Trappist beers® from Rochefort, Rochefort (Belgium)
- Trappist jam® from the Priory of Our Lady of Klaarland (Belgium)
- Trappist beers and Trappist cheeses® from the Abbey of Our Lady of the Sacred Heart, Westmalle (Belgium)
- Trappist beers® from the Abbey of St. Sixtus, Westvleteren (Belgium)
- Trappist beer®, Trappist cheeses®, Trappist bread®, Trappist biscuits, Trappist chocolate®, Trappist jam® and Trappist honey® from the Abbey of Koningshoeven in Tilburg (the Netherlands)
- Trappist cheeses® from the Abbey of Mont des Cats, Godewaersvelde (France)
- Trappist beer® from the Abbey of Tre Fontane, Rome (Italy)
- Trappist beer® and Trappist liqueur® from the Cistercian monastery of San Pedro de Cardeña (Spain)
- Trappist beer® from Mount Saint Bernard Abbey, Leicester (United Kingdom)
- Chocolat trappiste® du Mosteiro Trapist Nossa Senhora da Boa Vista (Brazilië)