

ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO (X) PGI ()
National application No: TY (PDO) 8

1. Responsible department in the Member State:
Name: Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.
Tel.: 5241 347 Fax: 5243162
2. Applicant group:
(a) Name: KTINOTROFIKI PARTNERS LTD
(b) Address: STADIOU 3
105 59 ATHENS
TEL.: 3212354 FAX: 3211245
(c) Composition: producer/processor (X) other ()
3. Name of product:
KEFALOGRAVIERA CHEESE PDO
4. Type of product: (see list in Annex VI)
1.3 Cheese
5. Specification:
(summary of Article 4(2))
Summary of the specifications laid down in the herewith appended Ministerial Decision 313032/11.1.94 on "the recognition of the protected designation of origin (PDO) of KEFALOGRAVIERA cheese."
 - (a) Name: (see 3) KEFALOGRAVIERA PDO
 - (b) Description: A hard table cheese produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.
 - (c) Geographical area: Western Macedonia, Epirus and the prefectures of Etoloakarnania and Evrytania.
 - (d) Evidence: The cheese has come into production over recent decades and has become widely-known in Greece. It is produced using traditional technology and is ripened in installations within the defined geographical areas.

(e) Method of production: The milk is coagulated at 32-34°C. The curd is broken up, reheated to about 48°C, transferred to moulds and pressed. The cheese is then kept for 1 day in a room at a temperature of 14-16°C. After this it is placed in brine at 18-20°C for about 2 days. Ripening begins in a room kept at 14-16°C and during this period the surface of the cheese is dry salted about 10 times. The second stage of ripening takes place in a room kept at below 6°C. Ripening takes not less than 3 months.

(f) Link: The milk used for the cheese comes from breeds of sheep and goats reared traditionally in the defined geographical areas. The animals are fully adapted and their diet is based on the flora of the areas.

(g) Inspection structure: Name: The directorates of agriculture which have competence for the defined geographical areas.

Address:

(h) Labelling: KEFALOGRAVIERA CHEESE PDO. Inspection data: ΚΓ (KG), the packaging serial number and the date of production.

(i) National requirements (if any): The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

TO BE COMPLETED BY THE COMMISSION

EEC No: 6/GR/0444/940121

Date of receipt of the application: 21/01/94