

REGULATION (EEC) N° 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

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

PDO (X) PGI ()

National application No

1. **Responsible department in the Member State:**
Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
Address C/ Dulcinea, 4, 28020 Madrid, Spain
Tel. 347.19.67 **Fax.** 534.76.98
2. **Applicant group:**
 - (a) **Name** Consejo Regulador de la D.O. "MAHÓN" [Designation of Origin Regulating Body]
 - (b) **Address** S'Arraval, 44 - 07701 Mahón (Balears), Spain
 - (c) **Composition:** producer/processor (X) other ()
3. **Name of product:** Mahón
4. **Type of product:** (see list) Cheese - Class 1.3
5. **Specification: (summary of Article 4)**
 - (a) **Name:** (see 3) "Mahón" Designation of Origin
 - (b) **Description:** Half-fat to full-fat cheese; paste pressed not cooked; square-based block in shape; compact rind, firm-textured paste; weight 1-4 kg.
 - (c) **Geographical area:** The production and processing area consists of the whole Island of Minorca (Article 4).
 - (d) **Evidence:** Milk with the characteristics described in Articles 5 and 6 from farms registered with the Regulating Body and situated in the production area; the raw material, processing and maturing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
 - (e) **Method of production:** Made of milk from Friesian, Mahón or Minorcan, and/or Brown Alpine cows, with 5% of Minorcan ewe's milk; coagulation takes at least 30 minutes at a temperature of 30-34°C; brine salting for up to 48 hours; matured for at least two months, for cheese made from fresh milk.
 - (f) **Link:** Mediterranean climate (long, hot summers and mild winters). Humid with abundant rainfall, the seasonal nature of which governs milk production since the cattle feed basically on forage plants; this, together with local cheese-making techniques, gives the cheese its distinctive character.
 - (g) **Inspection structure:**
Name: Regulating Body of the "Mahón" D.O.
Address: S'Arraval, 44 - 07701 Mahón (Balears), Spain
 - (h) **Labelling:** "Mahón" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 28 of the Regulation).
 - (i) **National requirements: (if any)** Law 25/1970, of 2 December. Order of 24 June 1985 ratifying the "Mahón" Designation of Origin. Order of 24 November 1993 partially modifying the Regulation.

TO BE COMPLETED BY THE COMMISSION

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EEC No.: VIB14/ESP/0083/94.1.24

Date of receipt of the application:

24/01/94