

ANNEX I

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

PDO (X) PGI ( )

National application No: TY (PDO) 1

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:**  
'**Φέτα**' (**Feta**) PDO
4. **Type of product:** (see list in Annex ¥1)  
1.3 Cheese
5. **Specification:**

(summary of Article 4(2))  
Summary of the specifications laid down in the herewith appended Ministerial Decision 313025/11.1.94 on "the recognition of the protected designation of origin (PDO) of FETA cheese."

  - (a) **Name:** (see 3) '**Φέτα**' (**Feta**) PDO
  - (b) **Description:** A white table cheese which is stored in brine and produced, using traditional methods, exclusively from sheep's milk, or from a mixture of sheep's milk and goat's milk with the latter not exceeding 30% of the milk net weight.
  - (c) **Geographical area:** Macedonia, Thrace, Thessaly, Central Mainland Greece, the Peloponnese, Lesbos prefecture
  - (d) **Evidence:** This cheese is the most popular and widely-consumed of the Greek cheeses and has a worldwide reputation. It has been produced in Greece since ancient times (since the time of Homer). It is made from sheep's milk or from sheep's and goat's milk using traditional technology and ripened in installations within the defined geographical areas.

(e) **Method of production:** After coagulation of the milk the cheese curd is placed in special vessels (moulds) for natural draining and when the curd has stabilized its surface is dry salted. It is at this stage that the desired thin mould develops on the cheese curd. The cheese is then placed in wooden or metal vessels with added brine (7% net weight **NaCl**). The vessels are first taken to ripening rooms where the temperature is kept at **18°C** and the relative humidity at not less than 85% for 15 days. Ripening is then continued in other rooms where the temperature is kept at 2-4°C and the relative humidity at not less than 85% until a total ripening period of not less than 2 months is completed.

(f) **Link:** The milk used for the cheese comes from sheep and goat breeds 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  
geographical areas of  
production.

Address:

(h) **Labelling:** FETA cheese PDO. Inspection data: #E (FE), 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: ' 7^/0427/940121

Date of receipt of the application: /