

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:

Κεφαλογραβιέρα (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) **Κεφαλογραβιέρα (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 **18-20Be** 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 geo-
graphical areas.
Address:

(h) Labelling: **Κεφαλογραβιέρα (Kefalograviera)** CHEESE
PDO. Inspection data: KT (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: f **GR/0444/940121**

Date of receipt of the application: /oi /3^