

ANNEX I

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

PDO (X) PGI ()
National application Nos TY (PDO) 3

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

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Applicant group:

(a) Name: KTINOTROFIKI PARTNERS LTD.

(b) Address: STADIOU 3

105 59 ATHENS

TEL.: 3212354

FAX: 3211245

(c) Composition: producer/processor (X) other ()

Name of product:

Κασέρι (Kasseri)

Type of product: (see list in Annex VI)

1.3 Cheese

Specification:

(summary of Article 4(2))

Summary of the specifications laid down in the herewith appended Ministerial Decision 313027/11.1.94 on "the recognition of the protected designation of origin (PDO) of KASSERI cheese."TM

(a) Name: (see 3) Κασέρι (Kasseri)

(b) Description: A semi-hard cheese produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.

(c) Geographical area: Macedonia, Thessaly and the prefectures of Xanthi and Lesvos.

(d) Evidence: This cheese has been produced in Greece since at least the last century. It is a popular product which is produced 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 broken up and allowed to stand for 5-10 minutes. It is then heated to **38-40°C** under constant stirring and then left to settle. After this it is removed and left to drain and ripen until the pH falls to about 5.2. It is then cut into slabs, immersed in water at a temperature of **70-80°C**, kneaded until it becomes a malleable mass of even consistency and then put into moulds for two to three days. Its surface is salted 12-14 times. The cheese is ripened at 18°C for not less than 3 months.

(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
defined geographical
areas.

Address :

(h) Labelling: KASSERI CHEESE PDO. Inspection data: KA, 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 products¹¹ are applicable.

TO BE COMPLETED BY THE **COMMISSION**

EEC No: **ó/GR/0440/940121** , ,

Date of receipt of the application: 11/ái /5ý