

ANNEX I

**APPLICATION FOR REGISTRATION;**

**Art. 5 ( ) Art. 17 (X)**

**PDO (X) PGI ( )**

**National application No: TY (PDO) 24**

**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: THE ASSOCIATION OF CHEESE-MAKERS OF THE RETHYMNOS PREFECTURE

(b) Address; KRANA MYLOPOTAMOU  
74100 RETHYMNOS TEL.: 0834-61401

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

**3. Name of product:**

Γραβιέρα Κρήτης (Graviera Kritis)

**4. Type of product: (see list in Annex V1)**

1.3 Cheese

**5. Specification :**

(summary of Article 4(2))

Summary of the specifications laid down in the herewith appended Ministerial Decision 313047/14.1.94 on "the recognition of the protected designation of origin (PDO) Γραβιέρα Κρήτης (Graviera Kritis) cheese.<sup>1</sup>.

(a) Name: (see 3) Γραβιέρα Κρήτης (Graviera Kritis)

(b) Description: A hard table cheese with a firm elastic texture and perforations. The cheese is produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.

(c) Geographical area: The prefectures of Hania, Rethymnos, Iraklion and Lasithio.

(d) Evidence: This cheese has a history going back centuries and is one of the most well-known of the Greek graviera cheeses. It is produced using traditional technology and ripened in installations within the defined geographical area.

(e) Method of production: The milk is coagulated at 34-36<sup>0</sup>C. After 30 minutes the curd is broken up and reheated to 50-52<sup>0</sup>C under constant stirring. Following this the curd is placed in moulds and pressed for several hours. The cheeses are then left to stand for 1 day at a temperature of 14-16<sup>0</sup>C and are afterwards placed in brine at 18-20B for 2-5 days depending on their size. After removal from the brine the cheeses are ripened for not less than 3 months in rooms kept at 14—18<sup>0</sup>C. During ripening the cheeses are surface salted all over up to 10 times.

(f) Link: The cheese is made using traditional technology from the milk of sheep and goat breeds reared traditionally in the above-stated area. The animals are fully-adapted to the environment and their diet is based on the flora of the area.

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

(h) Labelling: GRAVIERA KRITIS CHEESE PDO. Inspection data: ΓΡ-KP (GR-KR), 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:** :/GR/0451/940121

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