

ANNEX I

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

PDO (X) PGI ()
National application No: TY (PDO) 4

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:
MANOURI 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 313028/11.1.94 on "the recognition of the protected designation of origin (PDO) of MANOURI cheese."

(a) Name: (see 3) MANOURI PDO

(b) Description: A whey cheese produced traditionally from the whey of sheep's milk or goat's milk, or from the whey of a mixture of those two milks, to which sheep's or goat's milk or cream is added. The cheese is esteemed for its exceptional health-giving characteristics.

(c) Geographical area: Central and Western Macedonia, Thessaly.

(d) Evidence: The history of this excellent table whey cheese goes back to at least the last century. It is produced using traditional technology in installations within the defined geographical area.

(e) Method of production: The whey is enriched with the cream of sheep's or goat's milk to secure a fat content of at least 2.5%. The mixture is heated to 88-90°C over 40-45 minutes under constant stirring. At 70-75°C sodium chloride is added in the proportion of 1%, together with sheep's or goat's milk or cream in the proportion of 25%. When the temperature reaches 88-90°C the curd is left for 15-30 minutes and is then transferred to cloth sacks for draining which lasts for 4-5 hours. After this the cheese is kept at a temperature of 4-5°C until release to the market.

(f) Link: The whey and the added milk and cream used in the making of the cheese come 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 geographical areas of production.

Address:

(h) Labelling: MANOURI CHEESE PDO. Inspection data: MA, 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: C/GR/0441/940121
Date of receipt of the application: 21/01/94