

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 17

PDO (X)            PGI ( )  
National file No: 1190-GR/95

1. Competent service of the Member State:  
Name: Federal Ministry for Economic Affairs  
Referat für den gewerblichen Rechtsschutz  
Kohlmarkt 8-10, 1010 Vienna  
Tel.: ++43/1/53424-0 Fax: ++43/1/53424-520
  
2. Applicant group:  
(a) Name: Verband der Tiroler Käserei- und Molkereifachleute  
(b) Address: Brixner Straße 1, 6020 Innsbruck  
(c) Composition : producer/processor for the Tiroler  
Milchkäuferverband reg.Gen.m.b.H., Heiliggeiststraße 21, 6020  
Innsbruck  
Application coordinated by: Dipl.-Ing. Thomas Lorenz, Brixner Straße  
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3. Name of product: Tiroler Graukäse g.U.
  
4. Type of product: Acid-curd cheese made from cow's milk (low-fat milk)
  
5. Description of product: summary of requirements under Art. 4(2)  
(a) name : see (3)  
(b) description: Acid-curd cheese made from Tyrolean cow's milk, raw  
or pasteurised, usually low-fat milk, with no added rennet, only  
lactic acid precipitation. Appearance: some mould veins, surface  
ripening (from outside inwards), sometimes mould on the surface,  
added salt and/or pepper. Form: small loaves or bars from 1 to about  
4 kg. External appearance: thin, bluish-grey to green-grey rind with  
slight map-like cracks.

Internal appearance: Colour from outside inwards grey to grey-green, marbled or with white centre; consistency at edges rather dry, when mature yellow and fatty towards the inside. Taste: tartish, spicy to sharp. Graukäse has a character specific to parts of the Tyrol: in the Upper Inn Valley it is fatty and well-matured, in the Lower Inn Valley it is curd-like and matures very slowly.

(c) geographical area: "Tiroler Graukäse g.U." may only be made by authorised producers/processors as part of farm milk processing in the Austrian Bundesland of Tyrol (North Tyrol/East Tyrol).

(d) evidence of origin: Tiroler Graukäse is a typical product of the Tyrolean Alp valleys (see "Molkerei-Lexikon", Prof.Dr.Ing. M.E. Schulz, 1952, "Wegweiser für die Milchwirtschaft", Dr. Winkler, 1925).

(e) acquisition: The milk is curdled by acidification and not by rennet. Maturation is from outside inwards, the consistency being usually somewhat dry at the edges; when mature the cheese is fatty towards the inside with a few unmaturing pieces of curd.

(f) link: The production of Tiroler Graukäse has been a significant element of Tyrolean peasant gastronomy for centuries. Graukäse making has become widespread on farms for the following reasons:

- the cheese-making process is very simple
- production is possible on small farms
- the milk obtained on alpine pastures is excellently suited to this cheese
- the low-fat milk obtained during the production of butter finds a value-enhancing use
- Graukäse has a firmly established role in many peasant recipes.

Apart from the production process, it is above all the quality of the (mostly) raw milk used, which is derived from its bacteriology and its microchemical composition, that gives Tiroler Graukäse its delimited, regional character.

(g) control: Name: Landeshauptmann of Tyrol

Address: Landhaus, A-6020 Innsbruck

(h) labelling: "Tiroler Graukäse g.U." (not translated into any other language) must be on the label in legible and indelible lettering and must be clearly distinguishable from any other wording. The use of names, company names or own brandnames is, however, permitted provided that this does not mislead the consumer.

(i) national legislative requirements: The rules applicable to the production of "Tiroler Graukäse g.U." are contained in the Codex Alimentarius Austriacus, 2nd edition, Chapter XLII "Käse", Section C.d "länger gereifte, größer geformte Quarkkäse" [long-maturing, relatively large curd cheeses].

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TO BE COMPLETED BY THE COMMISSION

EEC No : .....

Date of receipt of dossier : .././....