

APPLICATION FOR REGISTRATION

PDO (X) PGI ()
National file No: 4

1. Competent national authority:

Name: Ministero dell'agricoltura e delle foreste -
Direzione generale della produzione agricola -
Div. VI^-

Tel.: 0039/6/4819968

Fax: 0039/6/4819580

Address: Via XX Settembre, 20 - 00187 - ROMA

2. Applicant group:

Name: Federazione Nazionale delle Cooperative agricole ed
agro-alimentari

Address: Via dei Gigli d'Oro, 21 - 00186 - Roma.

Composition: producer/processor (X) other ()

3. Name of product: Canestrato Pugliese

4. Type of product: (cf. list) Cheese

5. Description of product: summary of requirements under Art. 4
(2)

a) name: cf. 3 Canestrato Pugliese

b) description: sheep's milk hard cheese, matured, cylindrical
in shape with straight sides and with a slightly convex
base.

c) geographical area: the entire area of the province of
Foggia and adjacent communes of the province of Bari
forming a continuous area.

d) background: the cheese, of very ancient origin, is
historically found in the Puglia region defined by the
regulations. In particular, the name "Canestrato"
is derived from the thousand year old processing technique
which includes the use of baskets (canestri) made
traditionally by local craftsmen using particular vegetable
materials. This technique has remained unchanged over time
in line with local practices.

e) production method: the curds obtained from whole milk with
the addition of lamb's rennet brought to a temperature
of between 38 and 45°C, are placed in special moulds called
"canestri" which produce a characteristic roughness, not
least because of the pressure exerted on the cheese, this
is then followed by salting and ripening for a medium
length of time.

f) link: as for the natural factors, the particular climatic
and soil conditions characteristic of the areas in the
south of Italy used for sheep farming, which is carried out
mainly by free grazing on natural pastureland, should be
borne in mind.

As for the human factors, apart from the historical

presence and distribution of the cheese, it is clear that the use of the baskets is decisive for the cheese to acquire its particular characteristics.

- g) control body: Name: Ministero dell'Agricoltura e delle Foreste - Ispettorato Centrale Repressione Frodi.
Address: Via XX Settembre, 20 - 00187 Roma
- h) labelling: the cheese is marketed with a specific label giving the name of origin.
- i) national legislative requirements (where applicable):
law No. 125/54 and D.P.R of 22.9.1981; D.P.R. of 10.9.1985

TO BE COMPLETED BY THE COMMISSION
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