

APPLICATION FOR REGISTRATION

PDO (X) PGI ()
National file No: 5

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: Associazione produttori Casciotta di Urbino presso
Camera di Commercio, Industria, Artigianato ed
agricoltura di Pesaro.
Address: Corso XI Settembre, 116 - 61100 Pesaro

Composition: producer/processor (X) other ()
3. Name of product: Casciotta d'Urbino
4. Type of product: (cf list) Cheese
5. Description of product: summary of requirements under Art. 4
(2)
 - a) name: cf. 3 Casciotta d'Urbino
 - b) description: sheep's (70%) and cows' (30%) whole milk
cheese, with semi-cooked curds, cylindrical in shape with
a low base and with rounded sides.
 - c) geographical area: the entire territory of the province of
Pesaro and Urbino.
 - d) background: the cheese is historically made in the area
defined, as confirmed by the many mentions dating back to
the Renaissance. In particular, the name "Casciotta"
traditionally refers to the product obtained by specific
techniques maintained according to local established
practices.
 - e) production method: the curds, obtained from whole sheep's
and cows' milk with the addition of rennet brought to a
temperature of 35°C, are pressed manually in special moulds
traditionally made by local craftsmen, then salting and
ripening takes place briefly in suitable conditions.
 - f) link: as for the natural factors, the particular climatic
and soil conditions characteristic of the areas intended
for sheep-rearing, which is carried out mainly on natural
pastureland should be borne in mind. As for the
human factors, apart from the cheese historically being
made and distributed in the area, special moulds linked
with local traditional crafts are used.
 - 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 label specifically mentioning 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
30.3.1982

TO BE COMPLETED BY THE COMMISSION

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