

ANNEX I

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

PDO (X) PGI ()
National application No: TY (PDO) 17

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 UNION OF AGRICULTURAL COOPERATIVES OF SYROS
 - (b) Address: PLATEIA IROÏN 7
841 00 SYROS
TEL.: 28542 22448
 - (c) Composition: producer/processor (X) other ()
3. Name of product:
SAN MICHALI 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 313069/18.1.94 on "the recognition of the protected designation of origin (PDO) of SAN MICHALI cheese."
 - (a) Name: (see 3) SAN MICHALI PDO
 - (b) Description: Summary of the specifications laid down in the herewith appended Ministerial Decision 313069/18.1.94 on "the recognition of the protected designation of origin (PDO) of SAN MICHALI cheese."
 - (c) Geographical area: The island of Syros in the Cyclades prefecture.
 - (d) Evidence: This hard traditional cheese has been produced on Syros for the last 40-50 years and is highly-esteemed by consumers. It is made using traditional technology and ripened in installations within the defined geographical area.

(e) Method of production: The milk is partially skimmed, pasteurized and coagulated at 32-34°C. The cheese curd is then divided into pieces, reheated to 48-50°C, lightly salted, transferred to moulds and strongly pressed. It is then salted by immersion in brine held at 10-14°C and at a density of 18-20B for about 12 days. After this it is kept in ripening rooms at a temperature of 14-16°C and a relative humidity of 85% for not less than 4 months.

(f) Link: The milk used for the cheese comes from cows kept on the island of Syros. The animals are totally adapted to the environment and their diet is based on the available flora.

(g) Inspection structure: Name: The Directorate of
Agriculture of the
Cyclades prefecture.

Address:

(h) Labelling: SAN MICHALI CHEESE PDO. Inspection data: ΣANMII (SANMI), 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/0432/940121

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