

ANNEX I

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

PDO (X) PGI ()

National application No: TY (PDO) 21

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 ASSOCIATION OF CHEESE-MAKERS OF THE RETHYMNOS PREFECTURE
(b) Address: KRANA MYLOPOTAMOU
74100 RETHYMNOS
TEL.: 0834-61401
(c) Composition: producer/processor (X) other ()
3. Name of product:
XYNOMYZITHRA KRITIS 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 313051/14/1/94 on "the recognition of the protected designation of origin (PDO) of XYNOMYZITHRA KRITIS cheese."
(a) Name: (see 3) XYNOMYZITHRA KRITIS PDO
(b) Description: A soft whey cheese with a sharp to sweetish taste and a granular to creamy texture which is produced traditionally from sheep's milk or goat's milk or from a mixture of the two.
(c) Geographical area: The island of Crete (the administrative areas of the prefectures of Hania, Rethymnos, Iraklio and Lasithio).
(d) Evidence: This whey cheese is one of the most well-known in Crete. It has a history dating back many centuries and is produced and ripened using traditional technology in installations within the defined geographical area.

(e) Method of production: The whey is strained and then heated to 90°C over 30 minutes while being constantly stirred. When the temperature reaches 68-70°C a small quantity of full cream sheep's or goat's milk up to the proportion of 15% of the net weight is usually added (the added milk). The curd which is engendered by the change in the protein structure is left to stand for 30 minutes and then transferred to moulds for draining for 3-5 hours. Salt is then added in the proportion of 1.5-2% of net weight and the cheese is put into cloth sacks. After this it is pressed for 1 week to raise its acidity before being placed in a room kept at a temperature of not less than 10°C for ripening lasting not less than 2 months.

(f) Link: The whey and the added milk used in the making of the cheese come from breeds of sheep and goats reared traditionally in the defined geographical area. The animals are fully-adapted and their diet is based on the flora of the area.

(g) Inspection structure: Name: The directorates of agriculture which have competence for the geographical areas of production.

Address:

(h) Labelling: XYNOMYZITHRA KRITIS CHEESE PDO.
Inspection data: EY-KP (XY-KR), 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/0448/940121

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