

ANNEX I

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

PDO (X) PGI ()

National application No: TY (PDO) 15

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 STOCK-REARING ASSOCIATION OF ARACHOVA PARNASSOU
 - (b) Address: ARACHOVA, PARNASSOU
POST CODE 320 04
TEL.: 0267-31286
 - (c) Composition: producer/processor (X) other ()
3. Name of product:
FORMAELLA ARACHOVAS PARNASSOU 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 313063/17.1.94 on "the recognition of the protected designation of origin (PDO) of FORMAELLA ARACHOVAS PARNASSOU cheese."
 - (a) Name: (see 3) FORMAELLA ARACHOVAS PARNASSOU
 - (b) Description: A traditionally-produced semi-hard cheese made exclusively from sheep's milk or goat's milk or from a mixture of the two.
 - (c) Geographical area: The Arachova Parnassou area of the prefecture of Boeotia.
 - (d) Evidence: The cheese has been produced in the Arachova mountain area for at least a century and is highly-esteemed for its special flavour by the area's inhabitants and the tourists who visit the archaeological site at Delphi and the Parnassos skiing centre. It is produced using traditional technology and ripened in installations within the defined geographical area.

(e) Method of production: The milk is coagulated at about 32°C. Coagulation lasts for about 2 hours. The cheese curd is heated to 40°C for 10 minutes and then divided into large pieces of a size that will fit special moulds (hoops or wicker containers). The moulds holding the cheese are then immersed in whey which is kept at 60°C for one hour. After this they are removed, turned over and immersed in whey again at the warmer temperature of 75-80°C for one hour. When they are taken out of the whey the cheeses are salted and left to dry for 24 hours. They are then taken out of the moulds and placed on shelves for 4 days to bring drying to completion.

(f) Link: The milk used for the cheese comes from sheep and goat breeds reared traditionally in the Arachova mountain region. These breeds are fully-adapted to the ecological environment and their diet is based on the flora of the area.

(g) Inspection structure: Name: The Directorate of
Agriculture of the
Boeotia prefecture.
Address: Ikarou,
321 00 LIVADIA.

(h) Labelling: FORMAELLA ARACHOVAS PARNASSOU cheese PDO. Inspection data: ΦOP (FOR), 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: C/GR/0430/960121
Date of receipt of the application: 21/01/94