

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art 5 () Art 17 (X)

PDO () PGI (X)

National application No.....

1. Responsible department in the Member State:

Name: National Food Administration
Address: Box 622
S-751 26 UPPSALA
SWEDEN

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2. Applicant group: (see annex A)

a. Name: Swedish Dairies' Association
b. Address: S-105 46 STOCKHOLM
SWEDEN

c. Composition: see annex A

producer/processor (X) other ()

3. Name of product: Svecia

4. Type of product: Cheese (class 1.3)

5. Specification

(summary of requirements under Article 4.1.2.)

a. name: Svecia

b. description:

A semi-hard cheese in cylindrical form with a diameter of 35 centimetre and a weight of 12-15 kg. The surface of the cheese is waxed. The colour of the cheese is uniform, light yellow to yellow. The section surface has small irregular holes which are uniformly distributed.

The cheese is stored for 2 months or more and the taste becomes mildly acid and full-bodied. The cheese has a creamy soft consistency, it is firm, somewhat resilient and tender.

Limits for fat and water content:

Fat content in the cheese: 28 %

Fat in the dry matter: 45 %

Water content in the non-fatty matter: (ripened cheese) 53-57 %

Salt content: (normal) 1.0-1.5 %

Variations:

- The cheese can be made as low-fat with a fat content of 17% in the cheese, (30% fat in the dry matter). Water content in non-fatty matter (ripened cheese): 52-56%.
- It is also possible to make Svecia with a fat content of 33% in the cheese (55% fat in the dry matter). The water content in non-fatty matter is then 56-60%.

c. geographical area:

Svecia is made in the low-laying areas in Sweden, see map in annex B.

d. proof of origin:

Svecia is a typical Swedish cheese produced in the low-laying areas all over Sweden. Probably the tradition of making Svecia dates back to the 13th century. The name Svecia has been used for the product since the 1920s, and originates from the geographical name in Latin language, "Suecia". However in dictionaries and in common language "Svecia" now represents this Swedish cheese. There has never been any production of Svecia outside Sweden.

e. method of production:

In Sweden the hygiene in milk production is at a very high level, which means that Swedish raw milk is almost free from unfamiliar bacteria. The result of this is a very high cheese quality since there are very few micro-organisms that can affect the cheese negatively during the storage period. The quality of the raw milk is high since feed for milking cows containing meal from fish or animals is prohibited according to Swedish legislation.

- The milk which is used for cheese-making is low-pasteurised to 72 °C and the curdling milk is tempered to approximately 30 °C.
- Lactic acid enzymes is added in order to compensate for the enzymes which disappear when the milk is pasteurised.
- The coagulation of the milk implies that rennet is added in order to make the proteins, (the casein) coagulate. The curd (the coagulated milk) is then cut and stirred. The whey is run off gradually. The cheese curd, which is about 30 °C, is then heated to 37 to 42 °C and the cheese curd is stirred. Salt is added.
- The curd particles is put in moulds with inclusion of air between the curd particles - this gives the cheese the surface with irregular small holes.
- The Svecia is salted in the brine to 1.0 to 1.5% salt content in the matured cheese. The cheese is matured in dry store for at least 2 months to get its characteristic taste.

f. link:

Svecia has by tradition been produced by several dairy production units in the low-laying areas all over Sweden. In the mountain area, the low temperature and the insufficient water resources make agriculture extremely difficult. The severe climate also makes it impossible to have milk production and cheese production in this region. Thus it is topographical differences and differences in soil that constitute the natural limits for production of Svecia.

There are two major breeds in Sweden: the Swedish Red and White Breed and the Swedish Holstein Friesian breed. The milk produced by these two breeds has the same qualities for cheese making. The differences in protein and fat content due to different breed, seasons etc. do only affect the quantity of cheese that can be made from the milk and not the quality of the cheese.

In the northern part of Sweden as well as in the south the milking cows are kept in stables during autumn, winter and early spring i.e. for 8 to 10 months altogether. Therefore the feeding of the cows is much the same in the part of Sweden where milk production is maintained.

The Svecia cheese has a long tradition and reputation in Sweden. A further proof of the reputation of Svecia are the numerous book references where Svecia cheese is mentioned.

g. inspection body:

name: The National Food Administration
address: Box 622
S-751 26 UPPSALA
SWEDEN

h. labelling:

Today the name Svecia is also used as a jointly owned trade mark. The owner, the members of the Swedish Cheese Council, must respect the specification of the demand under regulation 2081/92, which originates from the Svecia-part of the "Cheese manual for Herrgård, Grevé, Präst and Svecia. This means that it must be possible for the consumer to distinguish Svecia among other products and the cheeses must be labelled with the name Svecia in legible letters. Other information, as the name of the companies may be used together with the name "Svecia", but it must not mislead the consumer.

The product is sold loose or packed in vacuum or in a controlled atmosphere, either whole, in pieces or slices.

i. national requirements:

The cheese must fulfil the general provisions stipulated by the National Food Administration: the Food law 1971:511 and the Ordinance on cheese, margarine cheese and whey products SLV FS 1972:23 with amendments SLV FS 1978:9, SLV FS 1989:34 and SLV FS 1990:22.