

REGULATION (EEC) N° 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

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

PDO (X) PGI ()

National application No

1. **Responsible department in the Member State:**

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.19.67

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2. **Applicant group:**

(a) **Name** Consejo Regulador de la D.O. "QUESUCOS DE LIÉBANA" [Designation of Origin
Regulating Body]

(b) **Address** La Casona de Tama. Tama. 39583 CASTRO CILLORIGO (Cantabria), Spain

(c) **Composition:** producer/processor () other ()

3. **Name of product:** "QUESUCOS DE LIÉBANA"

4. **Type of product:** (see list) Cheese - Class 1.3

5. **Specification: (summary of Article 4(a))**

(a) **Name:** (see 3) "QUESUCOS DE LIÉBANA" Designation of Origin

(b) **Description:** Full-fat cheese; cylindrical or wheel-shaped; firm, compact, yellowish paste with a few irregularly distributed eyes. When this cheese is smoked it acquires a typical smoked aroma, colour and flavour.

(c) **Geographical area:** The production and processing area consists of the municipalities in the district of Liébana: Potes, Pesaguero, Cabezón de Liébana, Camaleño, Castro Cillorigo, Tresviso and Vega de Liébana, and Peñarrubia council (Article 4).

(d) **Evidence:** Milk with the characteristics described in Articles 6 and 7 from farms registered with the Regulating Body and situated in the production area; the raw material, processing and maturing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.

(e) **Method of production:** A blend of milk from cows (Tudanca, Brown Alpine and Friesian), ewes (Lacha) and goats (Pyrenean and Picos de Europa). Coagulation with rennet at a temperature of 28-32°C for at least 45 minutes. Dry-salting.

(f) **Link:** "Quesucos" have a markedly home-made, traditional character; they have been made in this region since ancient times and are the most representative cheeses of this area. Mountainous terrain with high rainfall and limy soils, favouring the crops that form the basis of the livestock feed.

(g) **Inspection structure:**

Name: Regulating Body of the "Quesucos de Liébana" D.O.

Address: La Casona de Tama. Tama. 39583 CASTRO CILLORIGO (Cantabria), Spain

(h) **Labelling:** "Quesucos de Liébana" must be mentioned. Labels authorised by the Regulating Body. Numbered labels certifying designation issued by the Regulating Body.

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Order of 18 November 1993 of the Livestock, Agriculture and Fisheries Council approving the "Quesucos de Liébana" Designation of Origin and its Regulating Body.

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TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/ESP/0090/94.1.24

Date of receipt of the application: 30/01/94