

ANNEX I

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

PDO (X) PGI ()
National application No: TY (PDO) 23

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: KTINOTROFIKI PARTNERS LTD
(b) Address: STADIOU 33
105 59 ATHENS
TEL.: 3212359 FAX: 3211245
(c) Composition: producer/processor (X) other ()
3. Name of product:
KOPANISTI 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 313046/14.1.94 on "the recognition of the protected designation of origin (PDO) of KOPANISTI cheese."

(a) Name: (see 3) KOPANISTI PDO

(b) Description: A soft, salty cheese, with a creamy texture and tangy flavour, produced traditionally from cow's milk, sheep's milk or goat's milk or from a mixture of those milks.

(c) Geographical area: The Cyclades prefecture.

(d) Evidence: This cheese has been produced since at least the last century and is known for its "woody and peppery" taste. It is made and ripened in installations within the defined geographical area and is particularly esteemed by consumers for its piquancy and rich aroma.

(e) Method of production: The milk is coagulated at 28-30°C with addition of enough rennet to bring curdling to completion in about 2 hours. The cheese curd is left to stand in the vat for 20-24 hours and is then broken up and put into cloth sacks for draining. The drained cheese mass is mixed with salt in the proportion of 4-5% of the net weight. It is then put into a wide-apertured container and placed in a cool place with a high relative humidity to promote the growth of an abundant surface mould. Afterwards it is worked around to facilitate even distribution of the mould, a process which is repeated 3-4 times during the ripening period of 30-40 days.

(f) Link: The cheese is made from the milk of sheep, goat and cow breeds reared within the defined geographical area. The animals are fully adapted to the local environment and their diet is based on the flora of the area.

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

(h) Labelling: KOPANISTI CHEESE PDO. Inspection data: KOII (KOP), 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/0450/940121

Date of receipt of the application: 17/01/95