

ANNEX I

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

PDO (X) PGI ()

National application No: TY (PDO) 19

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 BARON MIHAIL TOSITSA FOUNDATION
(b) Address: METSOVO
TEL.: 41876
(c) Composition: producer/processor (X) other ()
3. Name of product:
METSOVONE 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 313070/18.1.94 on "the recognition of the protected designation of origin (PDO) of METSOVONE cheese."

(a) Name: (see 3) METSOVONE PDO

(b) Description: A semi-hard to hard smoked table cheese with a light salty and tangy flavour produced in the traditional manner from cow's milk or from a mixture of cow's milk and sheep's milk or goat's milk.

(c) Geographical area: The Metsovo province of the Ioannina prefecture.

(d) Evidence: This hard smoked cheese has been produced in the Metsovo mountain region from cow's milk or from a mixture of cow's milk with up to 20% of sheep's milk or goat's milk for the last 30-40 years. The cheese is produced and ripened traditionally in installations within the defined geographical area.

(e) Method of production: Before coagulation begins whey from the previous day with an acidity of 0.30-0.35 SH is added to the milk in the proportion of 3-4%. Coagulation is achieved at 32-35°C within 10-15 minutes. The cheese curd is then broken up and reheated to 46-48°C for 15-20 minutes. After this it is removed from the container, drained and ripened in a wooden vat until the acidity is 5.1-5.3 pH. It is then cut into strips and placed in water at 75-80°C where it is kneaded into a malleable mass before being transferred into hoop moulds which are then placed in cold water to stabilize the shape. Following this the cheeses are immersed in brine at 18-20°C for a length of time dependent on their weight, dried, tied with string and placed for ripening at 15-17°C for not less than 3 months. Finally they are smoked for 1-2 days in the smoke of self-sown vegetation of the area and paraffined.

(f) Link: The cow's, sheep's and goat's milk used for the cheese comes exclusively from animals reared in the Metsovo area. The animals are fully-adapted and their diet is based on the flora of the area.

(g) Inspection structure: Name: The Directorate of
Agriculture of the
Ioannina prefecture.
Address: Admin. Building,
IOANNINA 452 21

(h) Labelling: METSOVONE CHEESE PDO. Inspection data: ΜΕΤΣ (METS), 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/00433/940121
Date of receipt of the application: 2. 01. 94