

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 **Fax.** 534.76.98

2. **Applicant group:**

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

(b) **Address** Lugar de Poboia

Montouto, s/n - 15894 TEO (Santiago de Compostela), Spain

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

3. **Name of product:** "QUESO TETILLA" [Tetilla Cheese]

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

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

(a) **Name:** (see 3) "QUESO TETILLA" DESIGNATION OF ORIGIN

(b) **Description:** Matured cheese, soft to half-cured; conical, convexo-conical in shape, weight 0.5 - 1.5 kg; thin rind; milky, slightly sour and salty flavour.

(c) **Geographical area:** The production and processing areas comprise the four provinces of the Autonomous Community of Galicia (Article 5).

(d) **Evidence:** Cow's milk 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:** Milk from Friesian, Brown Alpine and Rubia Gallega cows; coagulation with rennet at 28-32°C for 20-40 minutes; salting in brine at a concentration of 17-18° Baumé for 24 hours maximum; matured for at least seven days.

(f) **Link:** The influence of the Atlantic, with regular, abundant rainfall throughout the year, the extensive pastures and meadows for grazing, and the traditional processing method give rise to a cheese with a slightly salty, buttery flavour typical of the region.

(g) **Inspection structure:**

Name: Regulating Body of the "Queso Tetilla" D.O.

Address: Lugar de Poboia, Montouto, s/n - 15894 TEO (Santiago de Compostela), Spain

(h) **Labelling:** "Queso Tetilla" 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 24 November 1993 ratifying the Regulation of the "Queso Tetilla" D.O.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/ESP/0088/94.1.24

Date of receipt of the application: 24/01/94