

ANNEX I

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

PDO (X) PGI ()
National application No. 13/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635
2. Applicant group:
(a) Name COPRORABAÇAL - COOPERATIVA DE PRODUTORES DO QUEIJO DO RABAÇAL, CRL
(b) Address Rua do Sol, Apartado 7, 3230 Penela
(c) Composition: producer/processor (X) other ()
3. Name of product: QUEIJO RABAÇAL
.....
4. Type of product: (see list in Annex VI) Ewe's and goat's milk cheese
.....
5. Specification:
(summary of Article 4(2))
 - (a) Name: (see 3)
 - (b) Description: This is a cured cheese, of semi-hard to hard consistency, with a few small irregular holes, or none at all, spread over the mass which is dull white in colour.
 - (c) Geographical area: See Annex.
 - (d) Evidence: Established through use, particularly due to descriptions given by Hansens (1938), Arnaut (1961), Bravo (1966) and Torres (1991) on the techniques of manufacturing Rabaçal cheese.
 - (e) Method of production: By slowly draining the curds, after coagulation of the ewe's and goat's milks, through the action of an animal rennet and by artisanal production.
 - (f) Link: The smell and flavour of the cheese reveal the special nature of the regional flora which serves as pasture for the sheep. The climatic conditions and the know-how of the local people result in its characteristics and presentation.
 - (g) Inspection structure: Name: ADSICÓ QUALIDADE - CENTRO DE CONTROLO E CERTIFICAÇÃO DE PRODUTOS AGRO-ALIMENTARES DA ÁREA DE SICÓ
Address: a/c Direcção Regional de Agricultura da Beira Litoral, Av. Fernão de Magalhães, 465, 3000 COIMBRA
 - (h) Labelling: QUEIJO RABAÇAL - Denomination of Origin
 - (i) National requirements: (if any) Order no. 73/90 of 1 February.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/PO/0221/94.1.24

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