

ANNEX I

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

PDO (X) PGI ()
 National application No. 10/93

1. Responsible department in the Member State:
 Name IMAIAA - LISBOA - PORTUGAL
 Tel. 3876262 Fax. 3876635
2. Applicant group:
 - (a) Name QUEITEC-COOPERATIVA DOS PRODUTORES DE LEITE DE OVINOS DA TERRA QUENTE, C.R.L.
 - (b) Address Rua Abade Tavares, 18, 5160 Moncorvo
 - (c) Composition: producer/processor (X) other ()
3. Name of product: QUEIJO TERRINCHO

4. Type of product: (see list in Annex VI) Ewe's milk cheese

5. Specification:
 (summary of Article 4(2))
 - (a) Name: (see 3)
 - (b) Description: This is a cured cheese, of semi-soft consistency, slightly oily and with some holes, white and uniform.
 - (c) Geographical area: See Annex.
 - (d) Evidence: Established through use, particularly due to the fact that in "Foral de Mirandela", written by D. Manuel I, in 1512, there is a reference to "dry cheeses", and due to the various references and studies dating from 1900.
 - (e) Method of production: By slowly draining the curds, after coagulation of the pure, raw ewe's milk of the Churra da Terra Quente (Terrinchas) Breed, through the action of animal rennet.
 - f) Link: The orographical layout of the region gives it particular climatic characteristics which range from sub-Atlantic/Mediterranean to semi-arid Mediterranean, giving this area special ecological conditions, together with a traditional method of animal rearing which results in the ewes of this breed producing milk with specific characteristics.
 - (g) Inspection structure: Name: ANCOTEQ - ASSOCIAÇÃO NACIONAL DE CRIADORES DE OVINOS DA CHURRA DA TERRA QUENTE
 Address: Rua Abade Tavares, 18, 5160 Moncorvo
 - (h) Labelling: QUEIJO TERRINCHO - 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/0218/24.1.94

Date of receipt of the application: ../../....