

ANNEX I

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

PDO (X) PGI ()
National application No: TY (PDO) 18

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 3
105 59 ATHENS
TEL.: 3212354 FAX: 3211245
(c) Composition: producer/processor (X) other ()
3. Name of product:
GRAVIERA NAXOU 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 313071/18.1.94 on "the recognition of the protected designation of origin (PDO) of GRAVIERA NAXOU cheese."

(a) Name: (see 3) GRAVIERA NAXOU PDO

(b) Description: A hard cheese produced traditionally from cows' milk or from a mixture of cows' milk and sheep's or goats' milk with either of the latter not exceeding 20% of the milk net weight.

(c) Geographical area: The island of Naxos in the Cyclades prefecture.

(d) Evidence: The cheese has been produced on Naxos since the last century at least. It enjoys a good reputation and is esteemed for its special characteristics. It is made using traditional technology and ripened in installations within the defined geographical area.

(e) Method of production: The milk is coagulated at 36-37° for 30-40 minutes. The cheese curd is then divided into pieces and reheated up to 50°C over about 30 minutes. The cheese is cooked and stirred at a constant temperature of 50°C for 60 minutes. When this is completed it is put into moulds lined with cheesecloth and placed in a press for 3-4 hours. It is then salted in brine at a temperature of 14-15°C and density of 20Be for 2-5 days. After this the cheeses are dried and left to ripen in rooms kept at a temperature of 15°C for 70-80 days.

(f) Link: The milk used for the cheese comes from cow, sheep and goat breeds which are fully-adapted to the Naxos environment and whose diet is based on the island's flora.

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

(h) Labelling: GRAVIERA NAXOU CHEESE PDO. Inspection data: IPAN (GRAN), 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: 6/GR/0434/940121

Date of receipt of the application: 21 / 01 / 94