

ANNEX I

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

PDO (X) PGI ()

National application No: TY (PDO) 25

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: I. GALANIS AND PARTNERS
(b) Address: XINIADA DOMOKOU
TEL.: 0231-21903 0231-24526
(c) Composition: producer/processor (X) other ()
3. Name of product:
KATIKI DOMOKOU 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 313048/14.1.94 on "the recognition of the protected designation of origin (PDO) of KATIKI DOMOKOU cheese."

(a) Name: (see 3) KATIKI DOMOKOU PDO

(b) Description: An curd cheese, white in colour and creamy in texture, produced traditionally from goat's milk or from a mixture of goat's milk and sheep's milk.

c) Geographical area: The Domikou area of the Othrys mountain range. Specifically, the administrative areas of the municipalities and communes specified in the appended annex of Ministerial Decision 313048/14.1.94.

(d) Evidence: The cheese has a history stretching back many years and is produced using traditional technology in the defined geographical area.

(e) Method of production: After being pasteurized the milk is cooled to 27-28°C. Curdling follows, with or without the addition of rennet, and the mixture is left to stand at a temperature of 20-22°C. The curd is pulped and placed in cloth sacks for draining. Draining ceases when the moisture content of the cheese reaches 75-80% net weight.

(f) Link: The cheese is produced using traditional technology exclusively from the milk of goat and sheep breeds reared traditionally in the above-stated geographical area.

(g) Inspection structure: Name: The Directorate of
Agriculture of the
Fthiotida prefect-
ure.

Address: El. Venizelos 1
351 00 LAMIA

(h) Labelling: KATIKI DOMOKOU CHEESE PDO. Inspection data: KA-ΔΟ (KA-DO), 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/0452/940121

Date of receipt of the application: 17/01/95