ANNEX I

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

PDO (X) PGI ( )
National application No: TY (PDO) 9

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: THE UNION OF AGRICULTURAL COOPERATIVES OF LESVOS
(b) Address: ALKAIOU 21
811 00 MYTILINI
TEL.: 0251-21626 FAX: 0251-23135
(c) Composition: producer/processor (X) other ( )

3. Name of product:
LADOTYRI MYTILINIS 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 313058/17.1.94 on "the recognition of the protected designation of origin (PDO) of LADOTYRI MYTILINIS cheese."

(a) Name: (see 3) LADOTYRI MYTILINIS PDO

(b) Description: A hard table cheese produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.

(c) Geographical area: The island of Lesvos.

(d) Evidence: The production of this esteemed local Lesvos cheese, which is stored in olive oil, dates back to ancient times. The cheese is made using traditional technology and ripened in installations within the defined geographical area. Nowadays, the cheese, after ripening and drying, is stored in olive oil or paraffined.

(e) Method of production: The milk is coagulated with added rennet at 32-34°C in 30 minutes. The curd is then broken up and reheated to 45°C. Most of the whey is then removed and the curds are pressed in the bottom of the vat to form a compact mass. This is cut into pieces weighing between 5 and 7 kilos. The pieces are then placed on a bench and cut again to their final cheese size. They are then placed in special moulds, firmly pressed by hand, salted and taken to a ripening room where they remain for not less than 3 months.

(f) Link: The milk used for the cheese comes from breeds of sheep and goats reared traditionally in the area. The animals are fully-adapted and their diet is based on the flora of the area.

(g) Inspection structure: Name: The Directorate of Agriculture of the Lesvos prefecture.
Address: Karantoni 2, 811 00 MYTILINI

(h) Labelling: LADOTYRI MYTILINIS PDO. Inspection data: ΛΑ-ΜΥ (LA-MY), 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: GR/0445/940121
Date of receipt of the application: 21/01/94