

REGULATION (EEC) Nº 2081/92

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE
GENERAL OF I.N.D.O.

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

PDO (X) PGI ()

National application No

1. **Responsible department in the Member State:**

Name I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY
OF AGRICULTURE, FISHERIES AND FOOD

Address C/ Dulcinea, 4, 28020 Madrid, Spain

Tel. 347.51.57

Fax. 539.94.14

2. **Applicant group:**

(a) **Name** Consejo Regulador de la D.O. "PICÓN-BEJES-TRESVISO" [Designation of Origin
Regulating Body]

(b) **Address** La Casona de Tama. Tama. 39583 CASTRO CILLORIGO (Cantabria), Spain

(c) **Composition:** producer/processor () other ()

3. **Name of product:** "PICÓN-BEJES-TRESVISO"

4. **Type of product:** (see list) Cheese - Class 1.3

5. **Specification:** (summary of Article 4(a))

(a) **Name:** (see 3) "PICÓN-BEJES-TRESVISO" Designation of Origin

(b) **Description:** Full-fat cheese; cylindrical with flat faces; soft, thin, smooth rind; compact paste
with eyes, smooth, white with greenish-blue areas and veins; flavour slightly piquant.

(c) **Geographical area:** The production area for milk suitable for making Picón-Bejes-Tresviso
consists of the municipalities in the district of Liébana: Potes, Pesaguero, Cabezón de Liébana,
Camaleño, Castro Cillorigo, Tresviso and Vega de Liébana, and Peñarrubia council (Article
4).

(d) **Evidence:** Milk with the characteristics described in Articles 6 and 7 from farms registered
with the Regulating Body and situated in the production area; the raw material, processing and
maturing are carried out in registered factories under Regulating Body control; the product goes
on the market certified and guaranteed by the Regulating Body.

(e) **Method of production:** A blend of milk from cows (Tudanca, Brown Alpine and Friesian),
ewes (Lacha) and goats (Pyrenean and Picos de Europa). Coagulation takes at least one hour
at a temperature of 22-26°C. Moulding is done in round moulds, leaving the particles loose
to allow eyes to form where the *Penicillium* can grow. Dry-salting. Maturing in natural
limestone caves at an altitude of 500 to 2000 m.

(f) **Link:** A typical, very traditional cheese of the region, ripened in a complex way in caves,
where the cheeses are placed on wooden boards, turned and moistened every two weeks; mould
is removed from the surface to aid penetration of the *Penicillium*, the true agent of the process,
which develops thanks to the favourable humidity and altitude. The cheese is marketed wrapped
in leaves of *Acer pseudoplatanus* L.

(g) **Inspection structure:**

Name: Regulating Body of the "Picón-Bejes-Tresviso" D.O.

Address: La Casona de Tama. Tama. 39583 CASTRO CILLORIGO (Cantabria), Spain

(h) **Labelling:** "Picón-Bejes-Tresviso" must be mentioned. Labels authorised by the Regulating
Body. Numbered labels certifying designation issued by the Regulating Body.

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Ministerial Order of 6 October
1987 ratifying the "Quesos de Liébana" [Liébana Cheeses] Generic Designation and its
Regulating Body.

REGULATION (EEC) N° 2081/92

EEC No.: VIB14/ESP/0084/94.1.24

Date of receipt of the application:

30/09/94