Summary technical specifications

for registration of geographical indications

Name Of The Geographical Indication:

**Queijo S. Jorge** - Protected Designation of Origin

Category Of The Product For Which The Name Is Protected

Hard cheese made with cows' milk

Applicant:

UNIQUEIJO - Uniao das Cooperativas Agricolas de Lacticinios de Sao Jorge UCRL Beira

9800 - Velas de Sao Jorge - Azores Protection In EU Member State of Origin

Administrative Decision ("Despacho") n.0 D/SRAP/94/1, of 14/01/1994, published in the Official Journal of the Autonomous Region of the Azores, 2nd Series, n.0 5, of 01/02/1994

Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92, published in OJ L 148, 21/06/1996, p. 1—10

Description Of The Agricultural Product Or Foodstuff

Cured cheese, of firm consistency, yellowy, hard or semi-hard with small and irregular holes spread over the whole mass, obtained by weakening and pressing after coagulation of the raw whole cow's milk produced on the island of Sao Jorge.

Shape: cylindrical, regular, dimensions ranging from 25 cm to 35 cm of diameter and with a thickness from 10 cm to 15 cm.

Weight: variable, normally ranging from 8 to 12 kilos.

Rind: hard consistency, dark yellow, at times with reddish brown markings, smooth, well formed, coated or not with paraffin or other adequate colorless solutions.

Body: firm texture, at times crumbly, yellow colour with many irregular and pronounced air bubbles unevenly scattered.

Ripening: natural conditions or climate controlled room at a temperature between 120C and 140C, relative humidity from 80 to 85% and moderated ventilation

Minimum period of ripening: 3 months

Concise Definition Of The Geographical Area Ilha de Sao Jorge

Link With The Geographical Area

This is one of the most famous regional cheeses whose production has begun at least in the 19th century.

The handling and feeding of the cattle, based on natural pastures and very special soil and climatic conditions grant unique and distinctive characteristics to this cheese.

Specific Rules Concerning Labelling (If Any)

Label with 15 cm, according to the model below, with golden background, letters and symbols in dark red or black.

In addition to the elements required by the national and EU legislation concerning marking and labelling of cheese, the label should contain the following:

* Selling denomination with the expression "QUEIJO SAO JORGE".
* Name and address of the producer and the storer.
* Indication on the designation of origin



Control authority/control body CONFRARIA DO QUEIJO SAO JORGE Canadinha Nova

9800 - Velas de Sao Jorge - Azores