

ANNEX I

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

PDO (X) PGI ()
National application No. 6/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635
2. Applicant group:
(a) Name ASSOCIAÇÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO
(b) Address Av. Nuno Álvares, 8 - 1ª Dtª, 6000 Castelo Branco
(c) Composition: producer/processor (X) other ()
3. Name of product: Queijos da Beira Baixa
.....
4. Type of product: (see list in Annex VI) Cheese
.....
5. Specification:
(summary of Article 4(2))
- (a) Name: (see 3)
- (b) Description: Encompasses the Queijo de Castelo Branco, Queijo Amarelo da Beira Baixa and Queijo Picante da Beira Baixa (see sheets 6A, 6B and 6C/93).
- (c) Geographical area: See Annex.
- (d) Evidence: Established through use, particularly due to regional knowledge, studies of the product and to the existence of the Association of Producers of Ovinos do Sul da Beira Sheep.
- (e) Method of production: See sheets 6A, 6B and 6C/93.
- (f) Link: The sheep and goats are entirely dependent on the natural pastures, with these resulting from the climate, nature of the soils and rainfall, and have well-defined characteristics ideally suited to the natural conditions. The milk echoes these characteristics, giving each of the cheeses unique characteristics which differ from the others.
- (g) Inspection structure: Name: OVIBEIRA - ASSOCIAÇÃO DOS PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Álvares, 8 - 1ª Dtª, 6000 Castelo Branco
- (h) Labelling: QUEIJOS DA BEIRA BAIXA - Controlled Denomination of Origin, encompassing the Denominations of Origin QUEIJO DE CASTELO BRANCO, QUEIJO AMARELO DA BEIRA BAIXA AND QUEIJO PICANTE DA BEIRA BAIXA
- (i) National requirements: (if any) Order no. 73/90 of 1 February.

TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0214/24.1.94
Date of receipt of the application: 18/10/93

APPLICATION FOR REGISTRATION: Art 5() Art 17 (x)
PDO (X) PGI ()
National file No: 6C/93

1. Competent national authority :
Name: ..IMAIAA - Lisbon -Portugal
Tel: 3876262 Fax: 387 66 35
2. Applicant group :
Name: .ASSOCIACÃO DE PRODUTORES DE QUEIJO DO DISTRITO
DE CASTELO BRANCO
Address: Av. Nuno Álvares, 8 - 1° Dt°
6000 Castelo Branco
Composition : producer / processor (X) other ()
3. Name of product: Queijo Amarelo da Beira Baixa
4. Type of product: (cf. list) cheese
5. Description of product: summary of requirements under Art. 4(2)
 - a) name : Queijo Amarelo de Beira Baixa
 - b) description: Ripe cheese with a medium-hard or medium-soft texture,
slightly yellowish in colour, with irregular holes
 - c) geographical area: See Annex
 - d) background : see File 6/93
 - e) production method : By draining of the curds after curdling of the raw
ewes' milk, pure or mixed with goats' milk, by means of rennet from the
demarcated area.
 - f) link : see File 6/93
 - g) control body: Name: OVIBEIRA - ASSOCIACÃO DE PRODUTORES
DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Alvares, 8 - 1° Dt°
6000 Castelo Branco
 - h) labelling: QUEIJO AMARELO DA BEIRA BAIXA-
REGISTERED DESIGNATION OF ORIGIN
 - i) national legislative requirements (where applicable) :
Order No. 73/90 of 1 February

TO BE COMPLETED BY THE COMMISSION

EEC No: ..91..S.I. 4 / P0 / 0214 / 94. 01. 24

Date of receipt of dossier by EEC : 18/10/94

ANNEX I

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

PDO (X) PGI ()
National application No. 6A/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635
2. Applicant group:
 - (a) Name ASSOCIAÇÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO
 - (b) Address Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
 - (c) Composition: producer/processor (X) other ()
3. Name of product: Queijo do Castelo Branco
.....
4. Type of product: (see list in Annex VI) Ewe's milk cheese
.....
5. Specification:
(summary of Article 4(2))
 - (a) Name: (see 3)
 - (b) Description: Cured cheese, of semi-fine or semi-soft consistency, light yellow in colour, with some small holes.
 - (c) Geographical area: See Annex.
 - (d) Evidence: See sheet 6/93.
 - (e) Method of production: By slowly draining the curds, after coagulation of the pure, raw ewe's milk, through the action of a cardoon (*Cynara cardunculus*, L.) steep and originating in the indicated region.
 - f) Link: See sheet 6/93.
 - (g) Inspection structure: Name: OVIBEIRA - ASSOCIAÇÃO DOS PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
 - (h) Labelling: QUEIJO DE CASTELO BRANCO - Controlled Denomination of Origin
 - (i) National requirements: (if any) Order no. 73/90 of 1 February.

 TO BE COMPLETED BY THE COMMISSION

EEC No.: G/Po/0214/94.1.24

Date of receipt of the application: 18/10/93.

ANNEX I

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

PDO (X) PGI ()
National application No. 6B/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635
2. Applicant group:
 - (a) Name ASSOCIAÇÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO
 - (b) Address Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
 - (c) Composition: producer/processor (X) other ()
3. Name of product: Queijo Picante da Beira Baixa
.....
4. Type of product: (see list in Annex VI) Cheese
.....
5. Specification:
(summary of Article 4(2))
 - (a) Name: (see 3)
 - (b) Description: Cured cheese, of hard or semi-hard consistency, off-white to greyish in colour, without holes or with small irregular holes.
 - (c) Geographical area: See Annex.
 - (d) Evidence: See sheet 6/93.
 - (e) Method of production: By draining the curds, after coagulation of the pure or mixed, raw ewe's or goat's milk, through the action of animal rennet and originating in the indicated region.
 - f) Link: See sheet 6/93.
 - (g) Inspection structure: Name: OVIBEIRA - ASSOCIAÇÃO DOS PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
 - (h) Labelling: QUEIJO PICANTE DA BEIRA BAIXA - Controlled Denomination of Origin
 - (i) National requirements: (if any) Order no. 73/90 of 1 February.

TO BE COMPLETED BY THE COMMISSION

EEC No.: G/PO/0214/94.1.24

Date of receipt of the application: 11/10/95.