REGULATION (EEC) N° 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. 347.19.67 **Fax.** 534.76.98

1. Applicant group:
   1. Name Consejo Regulador de la D.O. "MAHON-MENORCA" [Designation of Origin Regulating Body]
   2. Address S'Arraval, 44 - 07701 Mahón (Baleares), Spain
   3. Composition: producer/processor ( X ) other ( )
2. Name of product: Mahón-Menorca
3. Type of product: (see list) Cheese - Class 1.3
4. Specification: (summary of Article 4)
   1. Name: (see 3) "Mahón-Menorca" Designation of Origin
   2. Description: Half-fat to full-fat cheese; paste pressed not cooked; square-based block in shape; compact rind, firm-textured paste; weight 1-4 kg.
   3. Geographical area: The production and processing area consists of the whole Island of Minorca (Article 4).
   4. Evidence: Milk with the characteristics described in Articles 5 and 6 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.
   5. Method of production: Made of milk from Friesian, Mahón or Minorcan, and/or Brown Alpine cows, with 5 % of Minorcan ewe's milk; coagulation takes at least 30 minutes at a temperature of 30-34oC; brine salting for up to 48 hours; matured for at least two months, for cheese made from fresh milk.
   6. Link: Mediterranean climate (long, hot summers and mild winters). Humid with abundant rainfall, the seasonal nature of which governs milk production since the cattle feed basically on forage plants; this, together with local cheese-making techniques, gives the cheese its distinctive character.
   7. Inspection structure:

Name: Regulating Body of the "Mahón" D.O.

Address: S'Arraval, 44 - 07701 Mahdn (Baleares), Spain

* 1. Labelling: Mahón" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 28 of the Regulation).
  2. National requirements: (if any) Law 25/1970, of 2 December. Order of 24 June 1985 ratifying the Mahón" Designation of Origin. Order of 24 November 1993 partially modifying the Regulation.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/ESP/0083/94.1.24

Date of receipt of the application: 7