

ANNEX I

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

PDO (X) PGI ()
National application No: TY (PDO) 20

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: UNION OF AGRICULTURAL COOPERATIVES OF LYMNOS
 - (b) Address: MYRINA LYMNOS
814 00
TEL.: 0254-22296 FAX: 0254 23409
 - (c) Composition: producer/processor (X) other ()
3. Name of product:
KALATHAKI LYMNOU 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 313044/14.1.94 on "the recognition of the protected designation of origin (PDO) of KALATHAKI LYMNOU cheese."
 - (a) Name: (see 3) KALATHAKI LYMNOU PDO
 - (b) Description: A soft cheese produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk and ripened and stored in brine.
 - (c) Geographical area: The island of Lymnos.
 - (d) Evidence: This famous Greek brine cheese has been produced and matured using traditional technology in installations within the defined geographical area for many decades.

(e) Method of production: The milk is coagulated at 33-34°C and the curd broken up after 45-60 minutes. This is followed by draining and biological souring in special moulds (wicker) which give the cheese its characteristic sculptured shape. After removal from the moulds the cheeses are given a surface salting before being placed in tins containing a 6-8% sodium chloride brine solution. The cheeses are ripened at a temperature of 14-18°C for 3 weeks and then at a temperature of 6°C until 2 months of ripening is completed.

(f) Link: The cheese is produced using traditional technology exclusively from the milk of sheep and goats of the defined geographical area. The sheep and goat are reared traditionally and are fully-adapted to the environment. Their diet is based on the flora of the area.

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

(h) Labelling: KALATHAKI LYMNOU CHEESE PDO. Inspection data: KAA-AH (KAL-LI), 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: 5/GR/0435/940121
Date of receipt of the application: 21/01/94