

APPLICATION FOR REGISTRATION

Proposed geographical indication

National dossier number: 3023131/2861/0027/93

1. Competent authority in Greece:

Name: Ministry for Economic Affairs, General State Laboratory,  
Foodstuffs section.  
Address: An. Tsokha 16, 115 21 Athens  
Tel: 01.642.82.11; Fax: 01.6465 123

2. Group submitting the application:

Name: Group of producers of Cretan biscuits (160 names and  
signatures).

3. Name of product: Cretan biscuit

4. Type of product: Bakery product

5. Description of product: Specification (Article 4(2)):

(b) Description:

Shape: The shape of the Cretan biscuit results from the  
sectioning of a loaf of bread in sequential equal parts  
or ring shapes.

Texture: Irregular, rough with a porous and hard crumb.

Colour: The same as the cereal used as the raw material.

Odour: The smell of the raw materials to which it is made. The  
chemical and microbiological characteristics are dealt  
with in the dossier.

Relevant points: 3, 4, 5, 6.

(c) Geographical area: the island of Crete.

(d) Evidence: The Cretan biscuit is a traditional foodstuff of the  
Cretan people. It dates back at least to the 15th or 16th  
century, as shown by the historical documents included in  
the dossier. Different types of Cretan biscuit have been  
made according to the available raw materials.  
Originally, the biscuits did not bear the adjective  
"Cretan"; however, they were given this descriptor when  
the biscuit began to spread beyond the shores of Crete,  
so as to differentiate it from similar products prepared  
in regions outside Crete. The Cretan biscuit is famous  
for its quality and the traditional way in which it is  
made.

Relevant points: 2, 8, 9.

- (e) **Description of production method:** The stages in the production of the Cretan biscuit are: kneading, maturing, baking, cutting and drying. The details can be found in the group's application.  
Relevant point: 7.
- (f) **Link:** For many decades Cretan bakers have devoted themselves to the art of the Cretan biscuit with particular love and care. It is a difficult and exacting art, requiring expertise and knowledge which are passed down from one generation to the next as a prized secret. The weather conditions, the quality of the flour, the temperature of the water, the type of oil used in kneading, the preparation of the dough and correct cutting and baking are all vital to the success of the Cretan biscuit.  
The history of the production of these biscuits in Crete and their part in the dietary traditions of the Cretans were mentioned in point (d).
- (g) **Inspection structures:** Chemical Department, Khania.  
Address: El. Venizelou 34, 731 00
- Chemical Department, Rethimno  
Address: Rethimno - 741 00
- Chemical Department, Iraklion  
Address: Bofor 1 - 711 10
- Chemical Department, Ag. Nikolaos  
Address: Ag. Nikolaos - 721 00
- (h) (Suggested) labelling details: CRETAN BISCUITS, PGI.
- (i) National requirements:

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TO BE COMPLETED BY THE COMMISSION

EC number: ..U.I.A.I. 4/GR/0064/94.01.24..  
Date of receipt of the complete dossier: 24/01/94.