

**GEOGRAPHICAL INDICATION: SVANETIAN SULGUNI CHEESE**

**NUMBER OF REGISTRATION: 11**

**DATE OF REGISTRATION: 2012.01.24**

**PRODUCT NAME FOR WHICH THE REGISTRATION OF THE GEOGRAPHICAL INDICATION IS REQUESTED:**

Class 29 – Cheeses

**NAME AND ADDRESS OF THE APPLICANT:**

Ministry of Agriculture of Georgia., 6, Marshal Gelovani ave., 0159, Tbilisi (GE)

**DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:**

The cheese SULGUNI SVANURI is produced from cow or goat milk and mixing thereof.

**FORM:**

It has an irregular shape. The mass is 2-6 kg.

**ORGANOLEPTIC CHARACTERISTICS:**

Fresh SULGUNI SVANURI has the taste of cultured milk product and the ripe cheese is salty and specific, which is typical for melted cheese at its processing. The consistency is dense, elastic, with layers. The color is uniform, white or yellow and has no holes. The emptiness between the layers is admissible. It has a pleasant aroma, typical for the Alpine zone. Slight roughness of the layer on the surface is permitted.

## SHEBOLILI SULGUNI SVANURI

### FORM:

The same

### ORGANOLEPTIC CHARACTERISTICS:

Moderately salty, with aroma and smell of the smoked product. Consistence of cheese is dense, not friable and somehow elastic. The mass has a yellow color, crust is golden-brown.

### CONTENTS:

The milk from which the cheese SULGUNI SVANURI is prepared must meet the following requirements:

MILK ORIGIN	SPECIFIC WEIGHT	CONTENT OF LOW FAT DRY SUBSTANCE (%) no less than	FAT (%) no less than	ACID (°T) no more than
cow	1.027	8.1	3.6	23
goat	1.030	8.3	3.6	23
mix	1.030	9.3	4.2	24

### CHEESE SULGUNI SVANURI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 50 %

Fat in the dry substance – no less than 45 %

Salt – 1-5%

### GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese SULGUNI SVANURI production takes place in municipalities of Lentekhi and Mestia, situated in Svaneti region, characterized with fertile and varied flora.

## PRODUCTION METHODS:

The milk fermentation takes place at temperature of 30-35°C. Received “Delamo” (product received from milk by enzyme) is cut and heated for the second time to temperature of 34-37°C, the 70-80% of lactoserum is removed from it, the uniform mass is made from the cheese granules and is left for ripening to 140-150°T for “Cheddarization” (method for making such kind of cheese).

The ripe cheese is cut into thin layers, is placed in water of 75-80°C and stirred till becoming uniformly stretching paste mass, then, it is taken from the lactoserum. The mass is cut into the preferred sizes from which the balls are made of preferred form, is placed in the forms, cooled and the shaped SULGUNI SVANURI is placed in the brine, with concentration of 17-18% at the temperature of 8-12°C. The realization of the cheese is permitted after 24 hours.

The ready SULGUNI SVANURI can be smoked in the smoking chambers. In this case SHEBOLILI SULGUNI SVANURI received.

## SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name SULGUNI SVANURI on the cheese packaging, as well as on its accompanying documents and advertising materials in foreign languages is placed in the following way:

By Latin font: SVANURI SULGUNI

By Russian font: СВАНУРИ СУЛГУНИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.