

GEOGRAPHICAL INDICATION: GEORGIAN CHEESE

NUMBER OF REGISTRATION: 6

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 KARTULI KVELI is produced from cow, sheep, goat and buffalo milk or mixing thereof. In case of mixing the cow milk must be no less than 50 %.

FORM:

It has a shape of the cylinder, with the little convex sides and the rounded corners, an outside layer is strengthened, and the surface is flat with the traces of a form or a bag. The insignificant crumbling and a small deformation are acceptable. The height of the cheese is 10-14 cm; the diameter is 24-28 cm; the mass is 4-6 kg, without crust.

ORGANOLEPTIC CHARACTERISTICS:

KARTULI KVELI has a uniform consistency. It is solid and slightly breakable. The cheese has the holes of oval, round and angular forms, in its cut.

The color is white or yellow.

It has a specific, pure, pleasant typical smell.

It is moderately salty, slightly acidy, spicy, with a pleasant taste.

CONTENTS:

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	20
sheep	1.034	11.5	6.2	26
goat	1.030	8.3	3.6	20
buffalo	1.034	10.5	6.5	25
mix	1.030	9.3	4.2	23

THE CHEESE KARTULI KVELI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 49 %

Fat in the dry substance – no less than 45 %

Salt – 4-8 %

GEOGRAPHICAL AREA OF THE PRODUCTION:

Obtaining and processing of the milk for the cheese KARTULI KVELI production takes place in Eastern Georgia, in the territory of Samtskhe-Javakheti, Shida Kartli, Mtskheta-Mtianeti, Kvemo Kartli and Kakheti regions.

PRODUCTION METHODS:

The milk fermentation is carried out at temperature 32-35°C. Received “Delamo” (product received from milk by enzyme) is cut, the granules are hold and it is heated at 35-38°C, after this, the 70% of the lactoserum is removed. The cheese is formed. The pressing itself takes place during 6-8 hours. Then, the cheese is weighted and moved into 18-20 % ”Tsatkhi” (brine) or in the lactoserum with acidity no more than 60°T, during no less than 60 days at 8-12°C.

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name KARTULI KVELI 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: KARTULI KVELI

By Russian font: КАРТУЛИ КВЕЛИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.