

GEOGRAPHICAL INDICATION: "CHURCHKHELA"

NUMBER OF REGISTRATION: 2

DATE OF REGISTRATION: 2011.12.13

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

Class 29 – Walnuts, hazelnuts, almonds, cleaned pumpkin seeds or pieces thereof and/or various dried fruit stringed on a thread and lowered down into condensed grape or mulberry juice for several times.

NAME AND ADDRESS OF THE APPLICANT:

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

SPECIAL FEATURES AND METHOD OF PRODUCTION

DESCRIPTION OF THE END PRODUCT AND RAW MATERIAL:

Georgian traditional sweet - CHURCHKHELA is made from walnuts, hazelnuts, almonds, cleaned pumpkin seeds or pieces thereof and/or various dried fruit stringed on a thread and lowered down into condensed grape or mulberry juice for several times.

FORM:

The length of standard CHURCHKHELA is 20-35 cm., diameter is 1.5-4 cm. The production of CHURCHKHELA with non-standard length is also admissible.

ORGANOLEPTIC CHARACTERISTICS:

The condensed dry juice and relevant raw material has a typical, pleasant sweet taste; consistency is soft, dense and elastic.

PRODUCTION OF THE CONDENSED JUICE AND CHURCHKHELA:

The condensed juice production: grape and/or mulberry juice is heated on the fire to be boiled. Then some flour is added therein, is stirred and the heating process is continued till receiving the preferred consistence.

In the case of the juice from the Eastern Georgia (Kakheti, Kartli, Meskheta), the wheat flour is used. The received condensed juice is called "Tatara". The wheat flour is also used for mulberry juicecondensation in Samtskhe-Javakheti.

The corn flour is used in Western Georgia (Racha, Lechkhumi, Guria, Samegrelo, Abkhazia, Achara). The condensed juice is called "Pelamushi".

The walnuts, nuts, almonds, cleaned pumpkin seeds or pieces thereof and/or various dried fruit prepared beforehand are strung on a thread and are lowered down into the "Tatara" (in the case of CHURCHKHELA from Kakheti and Kartli) or into the "Pelamushi" (in the case of CHURCHKHELA from Imereti, Racha,

Lechkhumi, Samegrelo, Abkhazia or Achara) or into the condensed mulberry juice and is hanged for drying.

Realization is permitted after several days, when CHURCHKHELA becomes dry.

GEOGRAPHICAL AREA OF PRODUCTION:

1. Walnuts, hazelnuts, almonds, cleaned pumpkin seeds or dried fruit of different origin are used for the CHURCHKHELA preparation.

2. The grapes used for the preparation of condensed grape juice (“Tatara”, “Pelamushi”) must be from the following Georgian vineyards:

- Kakheti
- Lechkhumi
- Kartli
- Guria
- Meskheta
- Samegrelo
- Imereti
- Abkhazia
- Racha
- Achara