GEOGRAPHICAL INDICATION: KOBI

NUMBER OF REGISTRATION: 12

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 ORGANOLEPTIC CHARACTERISTICS:

KOBI is a cheese of low cylinder form, with the little prominent sides. The horizontal surface is round, without crust. The height is 10-14 cm; diameter is 24-28 cm; mass is 4.5-8 kg. Consistence is uniform, elastic, moderately salty.

## **CONTENTS:**

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

| MILK ORIGIN | SPECIFIC WEIGHT | FAT AND DRY SUBSTANCE (%) no less than | FAT (%) no less than | ACID (°T) no more than |
|-------------|-----------------|--|----------------------|------------------------|
| cow         | 1.030           | 8.1                                    | 1.0                  | 20                     |
| sheep       | 1.034           | 11.5                                   | 6.2                  | 26                     |
| mix         | 1.032           | 9.8                                    | 3.1                  | 23                     |

CHEESE KOBI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 50 %

Fat in the dry substance – no less than 46-48 %

Salt - 4 - 7%

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese KOBI production takes place within the

bounds of municipality of Stephantsminda.

PRODUCTION METHODS:

The milk fermentation temperature is 32-34°C and continues 30-40 min. After the "Delamo"

(product received from milk by enzyme) is cut and divided into small pieces, the granules are

held and heated for the second time, at 35-37°C, after drying granules, the cheese is placed in

the packets and held 3-5 min till the lactoserum is removed. The packets are placed in the

forms. The process in the forms continues 6-8 hours, during this process the cheese is turned

several times. The cheese is salted in dry state, during 15-20 days till mucus excretion. The

cheese is washed from mucus and placed in the brine, with concentration of 16-18 % and is

kept therein no less than 2 months.

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name KOBI 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: KOBI

By Russian font: КОБИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.