

GEOGRAPHICAL INDICATION: MEGRELIAN SULGUNI CHEESE

NUMBER OF REGISTRATION: 9

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 MEGRULI SULGUNI is produced from cow, buffalo and goat milk and mixing thereof.

FORM:

It has a shape of the low cylinder, without crust, with diameter of 15-20 cm.; height is 2.5-3.5 cm.; mass is 0.5 1.5 kg. Exceptionally, deviation from the parameters is permitted.

ORGANOLEPTIC CHARACTERISTICS:

The smell is pleasant, typical for such kind of cheese.

The taste is pure, typical for cultured milk products, moderately salty, with dense substance, elastic and with layers. The whole substance has a uniform color - white or yellow. The emptiness between the layers is permitted.

SHEBOLILI MEGRULI SULGUNI

FORM:

The same

ORGANOLEPTIC CHARACTERISTICS:

Moderately salty, with aroma and smell of the smoked product. Consistency of cheese is dense, elastic, and not friable. The mass has yellow color, crust is golden-brown. A hole is admissible in its center.

CONTENTS:

The milk from which the cheese MEGRULI SULGUNI 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
buffalo	1.034	10.5	6.5	25
goat	1.030	8.3	3.6	23
mix	1.030	9.3	4.2	24

CHEESE MEGRULI SULGUNI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 50 %

Fat in the dry substance – no less than 45 %

Salt – 1-5%

CHEESE SHEBOLILI MEGRULI SULGUNI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 40 %

Fat in the dry substance – no less than 52 %

Salt – 3-5%

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese MEGRULI SULGUNI production takes place in Samegrelo region: Martvili, Senaki, Abasha, Khobi, Zugdidi, Tsalenjikha and Chkhorotsku municipalities.

PRODUCTION METHODS:

The milk fermentation takes place at 30-35°C. Received “Delamo” (product received from milk by enzyme) is cut and heated for the second time to the temperature of 34-37°C. The 70-80% of lactoserum is removed from it.

The uniform mass is made from the cheese granules and it is hold to become ripe at 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 is stirred until it becomes the uniformly stretched paste mass, then it is taken from the lactoserum. The mass is cut into pieces of the preferred sizes, from which are made balls to receive the preferred form. For this purpose, it is placed in the forms, cooled and then, the formed cheese is placed in the brine, with concentration of 17-18% at the temperature of 8-12°C. The cheese realization is admissible after 24 hours.

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

SPECIFIC REQUIREMENTS FOR THE FINISHED END LABELING:

The name MEGRULI SULGUNI 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: MEGRULI SULGUNI

By Russian font: МЕГРУЛИ СУЛГУНИ

In the appropriate cases the term SHEBOLILI (КОПЧЕНЫЙ - in Russian, SMOKED - in English) can be added to the name, if it meets the requirements of instructions given above.

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.