

**GEOGRAPHICAL INDICATION: ADJARIAN CHLECHILI**

**NUMBER OF REGISTRATION: 7**

**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 ACHARULI CHLECHILI is produced from the cow fat-free milk, in the summer time.

**FORM:**

It has a tied or a wattle shape from thin threads, can have the form of “Lavashi” (traditional Georgian bread with thin layer). The threads are dense. At the process of stretching, it is quite solid. Color of the cheese is white, mass is 0.8-1.5kg. The diameter of wattle is 2-3.5 cm., the length is 30 cm., the width is 15 cm.

**ORGANOLEPTIC CHARACTERISTICS:**

The consistency of the cheese is a dense thread and it is split.

The smell is of cultured milk product and pleasant.

The taste is pleasant, specific, slightly acidic, spicy and quite salty.

The smoked variety of the cheese ACHARULI CHLECHILI also exists.

#### CONTENTS:

MILK ORIGIN	SPECIFIC WEIGHT no less than	CONTENT OF LOW FAT DRY SUBSTANCE (%) no less than	FAT (%) no less than	ACID (°T) no more than
cow	1.032	8.1	0.05	21

#### THE CHEESE ACHARULI CHLECHILI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 60 %

Fat in the dry substance – no less than 4-5 %

Salt – 4-6%

#### GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of milk for the cheese ACHARULI CHLECHILI production takes place in the territory of Autonomous Republic of Achara.

#### PRODUCTION METHODS:

The milk is hold till it is condensed itself, after which the same quantity of recently obtained fat-free milk is added therein. The acidity of the milk must not be more than 40-45°T. After this the milk is heated to 38-40°C, a few quantity of ferment is added and kneaded intensively. The heating of the milk continues to obtain 65-70°C temperature.

When the “Delamo” (product received from milk by enzyme) becomes a whole mass, it must be kneaded by hands and pressed out from the lactoserum. The cheese mass is kneaded by fingers and becomes large to receive the round form. Then, it is folded and the same process is repeated 2-3 times. The received shape of the circle is stretched in its ends and twisted like a rope. The ends are connected and folded in the center again. The 4 wattles, like ropes are received. After this, it is placed in one layer in special boxes, named “Kabitsi”. Then, it is

pressed, after cooling it is salted and other layers are added thereon. It is kept in the cool place. After 1-2 months the cheese is ready for realization.

#### SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name ACHARULI CHLECHILI 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: ACHARULI CHLECHILI

By Russian font: АЧАРУЛИ ЧЛЕЧИЛИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.