

**GEOGRAPHICAL INDICATION: TENILI**

**NUMBER OF REGISTRATION: 5**

**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 TENILI is produced from the very fat milk of sheep and cow.

**THE FORM:** It has a shape of wattle thin threads with mass of 100-150 g.

**ORGANOLEPTIC CHARACTERISTICS:**

The smell is pleasant, specific.

The taste is pure, a little spicy and acidy.

**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	4	18
sheep	1.031	11.5	7	26

## CHEESE TENILI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 60 %

Fat in the dry substance – no less than 45 %

Salt – 2-4%

## GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese TENILI production takes place in Samtskhe-Javakheti region and in municipality of Kvemo Kartli region.

## PRODUCTION METHODS:

The milk fermentation time is 30-40 min. The “Delamo” (product received from milk by enzyme) is cut and split into small pieces and heated to 37°C. Then, granules are collected, the cheese is placed in the forms and it kept getting ready. Whole cheese mass is not boiled together, but 200 g of molten mass is taken, then it is cut and must be completely stretched. After this, it is pressed by fingers and the circular shape mass is obtained by stretching. Then, it is folded up, stretched again and everything is repeated till getting the thin thread mass. After this, the mass is bound, rolled and left. The same happens with the second, third and next pieces. The cheese is salted in the “Tsatkhi” (brine) during 2-3 hours. Then, the cheese is taken out and placed on the shelf for becoming free from extra wetness.

The pieces are rinsed in the cheese fat decoction (consisting of 13-26%) and then placed in the ceramic pot. When the pot becomes full of cheese, it is pressed by hands (from which the term “Tenili” comes). The clean canvas is placed on the pot and kept thereon during 2-3 days in the cool place, after which the pot is turned, the extra liquid is removed and after 1-3 days it is pressed again. The wood ash is scattered down and the pots are placed thereon. The temperature in the storage must be 10-11°C.

## SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name TENILI 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: TENILI

By Russian font: ТЕНИЛИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.