

GEOGRAPHICAL INDICATION: GUDA

NUMBER OF REGISTRATION: 13

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:

GUDA is produced from cow and sheep milk or mixing thereof. The goat milk can also be added to the mix. The ripening of cheese is performed in the “Guda” (bag made by skin of sheep, goat or calf, which must be trimmed from inside).

FORM:

2 truncated cones united by wide bottom, the surface is uniform, but not smooth, has no crust, the mass is 4-8 kg.

ORGANOLEPTIC CHARACTERISTICS:

Color of GUDA is white to yellow, more intensively colored in the center. The cheese has holes, with diameter of 0.3-0.5 cm, uniformly located in its whole mass. The holes of cheese can become wet and fat comes out and drips out of them, when the cheese is cut vertically.

The smell is pure, specific and typical.

The taste is a little spicy and acidic, moderately salty.

CONTENTS:

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

MILK ORIGIN	SPECIFIC WEIGHT	CONTENT OF LOW FAT AND DRY SUBSTANCE (%) no less than	FAT (%) no less than	ACID (°T) no more than
cow	1.027	8.1	3.6	20
sheep	1.034	11.5	6.2	26
mix	1.030	9.5	4.2	23

CHEESE GUDA MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 50 %

Fat in the dry substance – no less than 50 %

Salt – 4 -7 %

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese GUDA production takes place in the regions of Eastern Georgia: Kakheti, Kvemo Kartli, Samtskhe-Javakheti and Mtskheta-Mtianeti.

PRODUCTION METHODS:

The milk fermentation temperature is 35-37°C. Received mass, called “Delamo” (product received from milk by enzyme) is cut and heated for the second time, at 33-36°C, after which granules are held, removed from lactoserum and pressed in the fabric bags. Then it is moved to the “Guda”, salt is added and held till it ripens.

The period of ripening continues minimum 60 days.

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name GUDA 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: GUDA

By Russian font: ГУДА

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.