

GEOGRAPHICAL INDICATION: MESKHETIAN CHECHILI

NUMBER OF REGISTRATION: 8

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 APPLICANT:

Ministry of Agriculture of Georgia., 6, Marshal Gelovani ave., 0159, Tbilisi (GE)

DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:

The cheese MESKHURI CHECHILI is produced from the cow fat-free milk.

ORGANOLEPTIC CHARACTERISTICS:

The cheese mass is thread-like, tied or wattle, threads are dense and strong in the stretching process. The cheese color is white. Mass is 0.5-3 kg and has a form of a wattle rope, has a soft pleasant smell of a cultured milk product. The taste is clearly albuminous, quite salty.

The smoked version of the cheese MESKHURI CHECHILI 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	0.1-0.05	50

CHEESE MESKHURI CHECHILI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 60 %

Fat in the dry substance – no less than 20 %

Salt – 4-8%

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of milk for the cheese MESKHURI CHECHILI production takes place in the territory of the region Samtskhe-Javakheti.

PRODUCTION METHODS:

The milk becomes ripe up to 45-50°T. The fermentation continues 5-10 min., at 38-40°C temperature. The ferment is heated at the time of milk condensation and stirred at 38-40°C temperature. Then, the big pieces are produced, which are easily glued to one another and 6-8 cm long threads are made manually. The threads are placed on the table in the circular form. The cooled substance is tied in bundles.

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name MESKHURI CHECHILI 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: MESKHURI CHECHILI

By Russian font: МЕСХУРИ ЧЕЧИЛИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.

Source :
National intellectual Property Center of Georgia
<http://www.sakpatenti.org.ge>