

GEOGRAPHICAL INDICATION: SULGUNI

NUMBER OF REGISTRATION: 10

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

THE FORM:

It has a shape of a 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 the cultured milk product, moderately salty, with dense mass, elastic and with layers. The whole mass has a uniform color - white or yellow and has no holes. Emptiness between the layers is admissible.

SHEBOLILI 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 and has a hole in the center.

CONTENTS:

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

Milk	Specific Weight no Less than	Low-fat Dry Substance Content (%)no Less than	Fat (%) no Less than	Acidity no More than(° T)
Cow	1,027	8,1	3,2	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 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 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:

Necessary raw material treating for SULGUNI production shall be executed on whole territory of Georgia.

PRODUCTION METHODS:

The milk fermentation takes place at the temperature of 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 is left for ripening to 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 uniformly stretching paste mass, then, it is taken from the lactoserum. The mass is cut into the preferred sizes from which the balls are made to receive the admissible form, is placed in the forms, cooled and shaped SULGUNI is placed in the brine, with concentration of 17-18%, at the temperature of 8-12°C. The cheese realization is permitted after 24 hours.

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

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name 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: SULGUNI

By Russian font: СУЛГУНИ

In the appropriate cases the term SHEBOLILI (КОПЧЕННЫЙ - 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.

Source :

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