

# **GEOGRAPHICAL INDICATION: TUSHETIAN GUDA CHEESE**

**NUMBER OF REGISTRATION: 14**

**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:

TUSHURI GUDA is produced from sheep milk, which ripens 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 TUSHURI GUDA is white to grey and has a yellow color in the center. The cheese consistency is uniform, dense and elastic. In its vertical cut it has holes of various form and size. 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 specific, typical.

The taste is a little spicy, specific, moderately salty, piquant and pleasant.

CONTENTS:

The milk from which the cheese TUSHURI GUDA is prepared 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
mix	1.034	11.5	6.2	26

#### CHEESE TUSHURI GUDA MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity - no more than 48 %

Fat in the dry substance - no less than 50 %

Salt - 5-7 %

#### GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese TUSHURI GUDA production takes place in Tusheti.

#### 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 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 for the period of minimum 60 days.

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

The name TUSHURI 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: TUSHURI GUDA

By Russian font: ТУШУРИ ГУДА

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.

Source :

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