## "ჩოგი/CHOGI"

## Registered in Georgia as a Geographical Indication, Registration № 3, Registration date: 24/01/2012<sup>1</sup>

# PRODUCT NAME FOR WHICH THE REGISTRATION OF THE GEOGRAPHICAL INDICATION IS REQUESTED

PRODUCT TYPE: Food

PRODUCT CATEGORY: 1.3. Cheeses

NAME AND ADDRESS OF THE APPLICANT:

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

NAME: "Bmgo/CHOGI"

## DESCRIPTION OF THE FINISHED PRODUCT END RAW MATERIAL:

The cheese "ჩოგი/CHOGI" is produced from the very fat sheep milk got in July and August.

## ORGANOLEPTIC CHARACTERISTICS:

"Bmgo/CHOGI" has a consistency of butter. Color is yellow, has its original piquant taste and smell.

### CONTENTS:

The milk from which the cheese "ჩოგი/CHOGI" is prepared must meet the following requirements:

MILK ORIGIN	SPECIFIC WEIGHT	CONTENT OF LOW FAT DRY SUBSTANCE (%) no less than	FAT (%) no less than	ACID (°T) no more than
sheep	1.030	11.5	6.8	28

CHEESE "ദനുറ/CHOGI" MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 60 %

Fat in the dry substance – no less than 50 %

<sup>&</sup>lt;sup>1</sup> The list of Georgian AOs and GIs - <u>https://www.sakpatenti.gov.ge/en/state\_registry</u>

Salt-2-4%

### GEOGRAPHICAL AREA OF THE PRODUCTION:

Production of the cheese "ჩოგი/CHOGI" takes place exclusively from the milk, obtained from Tusheti spring pastures by its processing and subsequent production.

### PRODUCTION METHODS:

The milk fermentation temperature is 32-34°C, fermentation time is 30-40 min. The "Delamo" (product received from milk by enzyme) is cut and split into small pieces and heated to 35-37°C. Then, after drying granules, cheese is placed in the packets, hold 35 min till lactoserum removal, then it is placed in the "Guda" (bag of sheepskin), barrels or casks, without salt. The cheese is loosened during 10 days. After which, it is taken out from it, cut, split and well kneaded. The cheese kneaded with salt is placed into the "Guda". After 1-2 months the cheese is ready for realization.

### SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

Name "ჩოგი/CHOGI" on the cheese packaging, as on its accompanying documents and advertising materials in foreign languages is placed in the following way:

By Latin font: CHOGI

By Russian font: ЧОГИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.