

„ჩურჩხელა/CHURCHKHELA“

Registered in Georgia as a Geographical Indication,
Registration № 2, Registration date: 13/12/2011¹

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

PRODUCT TYPE: Food

PRODUCT CATEGORY: Bread, pastry, cakes, confectionery, biscuits and other baker's wares

NAME AND ADDRESS OF THE APPLICANT:

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

NAME: „ჩურჩხელა/CHURCHKHELA“

DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:

The food „ჩურჩხელა/CHURCHKHELA“ is made from walnuts, hazelnuts, almonds, cleaned pumpkin seeds or pieces thereof and/or various dried fruit stringed on a thread and lowered down into condensed grape or mulberry juice for several times.

FORM:

The length of standard „ჩურჩხელა/CHURCHKHELA“ is 20-35 cm., diameter is 1.5-4 cm. The production of „ჩურჩხელა/CHURCHKHELA“ with non-standard length is also admissible.

ORGANOLEPTIC CHARACTERISTICS:

The condensed dry juice and relevant raw material has a typical, pleasant sweet taste; consistency is soft, dense and elastic.

PRODUCTION OF THE CONDENSED JUICE AND „ჩურჩხელა/CHURCHKHELA“:

The condensed juice production: grape and/or mulberry juice is heated on the fire to be boiled. Then some flour is added therein, is stirred and the heating process is continued till receiving the preferred consistence.

¹ The list of Georgian AOs and GIs - https://www.sakpatenti.gov.ge/en/state_registry

In the case of the juice from the Eastern Georgia (Kakheti, Kartli, Meskheta), the wheat flour is used. The received condensed juice is called "Tatara". The wheat flour is also used for mulberry juice condensation in Samtskhe-Javakheti.

The corn flour is used in Western Georgia (Racha, Lechkhumi, Guria, Samegrelo, Abkhazia, Achara). The condensed juice is called "Pelamushi".

The walnuts, nuts, almonds, cleaned pumpkin seeds or pieces thereof and/or various dried fruit prepared beforehand are strung on a thread and are lowered down into the "Tatara" (in the case of „ჭურჭელა/CHURCHKHELA“ from Kakheti and Kartli) or into the "Pelamushi" (in the case of „ჭურჭელა/CHURCHKHELA“ from Imereti, Racha, Lechkhumi, Samegrelo, Abkhazia or Achara) or into the condensed mulberry juice and is hanged for drying.

Realization is permitted after several days, when „ჭურჭელა/CHURCHKHELA“ becomes dry.

GEOGRAPHICAL AREA OF PRODUCTION:

1. Walnuts, hazelnuts, almonds, cleaned pumpkin seeds or dried fruit of different origin are used for the „ჭურჭელა/CHURCHKHELA“ preparation.

2. The grapes used for the preparation of condensed grape juice (“Tatara”, “Pelamushi”) must be from the following Georgian vineyards:

- Kakheti
- Lechkhumi
- Kartli
- Guria
- Meskheta
- Samegrelo
- Imereti
- Abkhazia
- Racha
- Achara