

„დამბალხაჭო/DAMBALKHACHO“
Registered in Georgia as a Geographical Indication,
Registration № 16, Registration date: 24/01/2012¹

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: „დამბალხაჭო/DAMBALKHACHO“

DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:

The cheese „დამბალხაჭო/DAMBALKHACHO“ is produced from the “Do” (lactoserum of cottage cheese) made by cow milk.

FORM:

It has a shape of low cone, or flat oval cake. The mass is 150-250 g.

ORGANOLEPTIC CHARACTERISTICS:

Consistency is semi-soft, uniform and has stretching ability.

The smell and taste are quite specific, piquant and spicy.

Color is grey-brown, with blue mold traces, inside is white-yellow.

CONTENTS:

The cheese „დამბალხაჭო/DAMBALKHACHO“ must meet the following requirements:

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

Humidity – no more than 50 %

Fat in the dry substance – no less than 10-15 %

Salt – 2-4 %

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese „დამბალხაჭო/DAMBALKHACHO“ production takes place in Pshavi and Tianeti, situated in the region of Mtskheta-Mtianeti.

PRODUCTION METHODS:

After shaking, the “Do” (cottage cheese lactoserum) is heated to 50-60°C for albumin isolation. The heated mass contains cottage cheese which is put in the fabric packets to be squeezed. Squeezing of the “Do” continues 10-12 hours. The well squeezed mass is removed from the packets, some salt is added therein and the mass is kneaded.

After preparation of small balls of cottage cheese having mass about 150-250 g., the balls are placed for drying thereof on the “Tskhuri” (a kind of perforated dish) for several days in a warm room protected from sun. The drying process continues till the balls become dry and dense. After this the dry balls are placed into a ceramic pot well covered and held in a cool place for ripening. The ripening process continues 1-2 months. The cheese ripening process is carried out by bacteria for the cultured milk product and by penicillin mold.

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name 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: DAMBALKHACHO

By Russian font: ДАМБАЛХАЧО

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.