

„კობი/KOBI“

Registered in Georgia as a Geographical Indication,
Registration № 12, 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 (GE)

NAME: „კობი/KOBI“

DESCRIPTION AND THE FORM OF THE FINISHED PRODUCT:

„კობი/KOBI“ is a cheese of low cylinder form, with the little prominent sides. The horizontal surface is round, without crust. The height is 10-14 cm; diameter is 24-28 cm; mass is 4.5-8 kg. Consistence is uniform, elastic, moderately salty.

CONTENTS:

| MILK ORIGIN | SPECIFIC WEIGHT | CONTENT OF LOW FAT AND DRY SUBSTANCE (%) no less than | FAT (%) no less than | ACID (°T) no more than |
|-------------|-----------------|--|----------------------|------------------------|
| cow | 1.030 | 8.1 | 1.0 | 20 |
| sheep | 1.034 | 11.5 | 6.2 | 26 |
| mix | 1.032 | 9.8 | 3.1 | 23 |

THE CHEESE „კობი/KOBI“ MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 50 %

Fat in the dry substance – no less than 46-48 %

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

Salt – 4-7%

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese „კობი/KOBI“ production takes place within the bounds of municipality of Stepantsminda.

PRODUCTION METHODS:

The milk fermentation temperature is 32-34°C and continues 30-40 min. After the “Delamo” (product received from milk by enzyme) is cut and divided into small pieces, the granules are held and heated for the second time, at 35-37°C, after drying granules, the cheese is placed in the packets and held 3-5 min till the lactoserum is removed. The packets are placed in the forms. The process in the forms continues 6-8 hours, during this process the cheese is turned several times. The cheese is salted in dry state, during 15-20 days till mucus excretion. The cheese is washed from mucus and placed in the brine, with concentration of 16-18 % and is kept therein no less than 2 months.

SPECIFIC REQUIREMENTS FOR THE END PRODUCT LABELING:

The name „კობი/KOBI“ 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: KOBI

By Russian font: КОБИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.