

„სვანური სულგუნი/Svanuri Sulguni“

Registered in Georgia as a Geographical Indication,  
Registration № 11, 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 (GE)

NAME: „სვანური სულგუნი/Svanuri Sulguni“

DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:

The cheese „სვანური სულგუნი/Svanuri Sulguni“ is produced from cow or goat milk and mixing thereof.

FORM:

It has an irregular shape. The mass is 2-6 kg.

ORGANOLEPTIC CHARACTERISTICS:

Fresh „სვანური სულგუნი/Svanuri Sulguni“ has the taste of cultured milk product and the ripe cheese is salty and specific, which is typical for melted cheese at its processing. The consistency is dense, elastic, with layers. The color is uniform, white or yellow and has no holes. The emptiness between the layers is admissible. It has a pleasant aroma, typical for the Alpine zone. Slight roughness of the layer on the surface is permitted.

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<sup>1</sup> The list of Georgian AOs and GIs - [https://www.sakpatenti.gov.ge/en/state\\_registry](https://www.sakpatenti.gov.ge/en/state_registry)

SHEBOLILI „სვანური სულგუნი/Svanuri Sulguni“

FORM:

The same

ORGANOLEPTIC CHARACTERISTICS:

Moderately salty, with aroma and smell of the smoked product. Consistence of cheese is dense, not friable and somehow elastic. The mass has a yellow color, crust is golden-brown.

CONTENTS:

MILK ORIGIN	SPECIFIC WEIGHT	CONTENT OF LOW FAT DRY SUBSTANCE (%) no less than	FAT (%) no less than	ACID (°T) no more than
cow	1.027	8.1	3.6	23
goat	1.030	8.3	3.6	23
mix	1.030	9.3	4.2	24

THE CHEESE MEGRULI SULGUNI MUST MEET THE FOLLOWING REQUIREMENTS:

Humidity – no more than 50 %

Fat in the dry substance – no less than 45 %

Salt – 1-5%

GEOGRAPHICAL AREA OF PRODUCTION:

Obtaining and processing of the milk for the cheese „სვანური სულგუნი/Svanuri Sulguni“ production takes place in municipalities of Lentekhi and Mestia, situated in Svaneti region, characterized with fertile and varied flora.

PRODUCTION METHODS:

The milk fermentation takes place at temperature of 30-35°C. Received “Delamo” (product received from milk by enzyme) is cut and heated for the second time to temperature of 34-37°C, the 70-80% of lactoserum is removed from it, the uniform mass is made from the cheese granules and is left for ripening to 140-150°T for “Cheddarization” (method for making such kind of cheese).

The ripe cheese is cut into thin layers, is placed in water of 75-80°C and stirred till becoming uniformly stretching paste mass, then, it is taken from the lactoserum. The mass is cut into the preferred sizes from which the balls are made of preferred form, is placed in the forms, cooled and the shaped „სვანური სულგუნი/Svanuri Sulguni“ is placed in the brine, with concentration of 17-18% at the temperature of 8-12°C. The realization of the cheese is permitted after 24 hours.

The ready „სვანური სულგუნი/Svanuri Sulguni“ can be smoked in the smoking chambers. In this case SHEBOLILI „სვანური სულგუნი/Svanuri Sulguni“ received.

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

The name „სვანური სულგუნი/Svanuri Sulguni“ 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: SVANURI SULGUNI

By Russian font: СВАНУРИ СУЛГУНИ

PRODUCTION CONTROLLING AUTHORITY: Ministry of Agriculture of Georgia.