

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE APPELLATION OF ORIGIN:

BRÂNZĂ DE MĂGURA

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

(Annex XI of R. (EU) N° 668/2014)

1.3. Cheeses

Cheese.

APPLICANT:

PRISVIO S.R.L, MD

Str. Independenții nr. 38, bloc 2, ap. 31,

MD-2072, Chișinău, Republic of Moldova

PROTECTION IN THE STATE OF ORIGIN

AGEPI's decision no. 13699 of 16.12.2019 on registration of appellation of origin BRÂNZĂ DE MĂGURA [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3832>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

The product with a protected appellation of origin "BRÂNZĂ DE MĂGURA" is a natural food product obtained entirely from goat's milk. "BRÂNZĂ DE MĂGURA" is a lightly pressed cheese, processed from pasteurized milk, with a fat content of approx. 22-55% depending on the time of year.

"BRÂNZĂ DE MĂGURA" is packed in a vacuum or in brine casseroles in portions of about 200-300 grams, which have parallelepiped shape with square or rectangular base, undeformed, the edges being slightly rounded, measuring in length and width 6-8 x 10-12 cm and a height of 3-4 cm.

Also, can be sold in barrels, in pieces weighing 0,2 to 1,5 kg, packed in buckets, boxes, crates and casseroles made of polystyrene or wood with brine.

The shelf life of the fresh product "BRÂNZĂ DE MĂGURA" is 30 days, the matured product is 120 days in vacuum packaging and 365 days in brine. Store at +1 +6 ° C.

Organoleptic characteristics:

The cheese has a semi-hard texture, a pale cream color, homogeneous throughout the mass, with few fermentation holes and small pressing spaces, the taste is properly salty and the lactic aroma without foreign, abnormal odors.

From a physico-chemical point of view, "BRÂNZĂ DE MĂGURA" has the following characteristics: mass fraction of fat in the dry matter (including protein) 22 - 55%, and the humidity is max. 50-55%.

Microbiological product limits:

E.coli - <10;

Listeria monocytogenes - absence;

Salmonella – absence.

RAW MATERIALS:

Raw materials are produced on a closed-cycle goat farm in the village of Slobozia-Măgura, Bursuceni commune, Sângerei district.

Saanen goats produce all the raw material, as well as French Alpine or Anglo-Nubian goats from the farm in the village of Slobozia-Măgura. Milk from other animals is not allowed. The permanent quality and sweetness of goat's milk is due to the controlled reproduction method

on the farm, from which the product with the protected appellation of origin “BRÂNZĂ DE MĂGURA” is then produced.

The raw material (crude goat's milk) must be pure, free of any impurities, free from any odor and taste foreign to natural fresh milk.

Organoleptic characteristics of milk- raw material for the manufacture of the product with protected appellation of origin “BRÂNZĂ DE MĂGURA”.

Characteristics	Admissibility conditions
Appearance and consistency	Homogeneous, non-transparent, sediment-free liquid with a matte appearance
Taste and smell	Pleasant, sweetish specific smell of goat's milk, without improper taste and scent. The smell and taste of feed eaten by animals is allowed.
Color	White with a slight yellowish tint.

Physico-chemical characteristics of milk- raw material for the manufacture of the product with protected appellation of origin “BRÂNZĂ DE MĂGURA”.

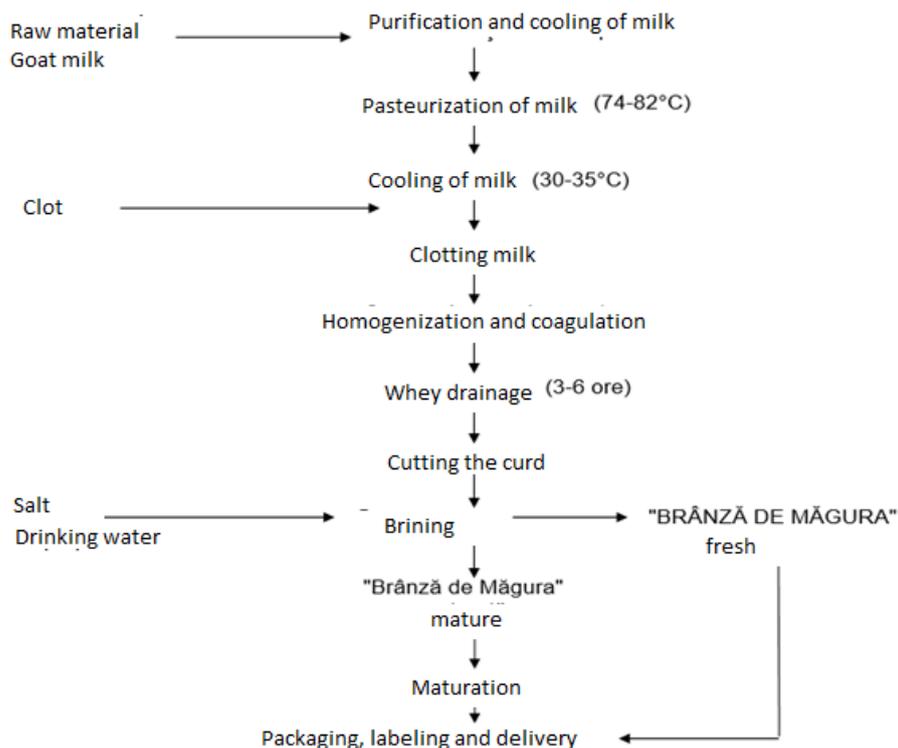
Characteristics	Admissibility conditions
Protein mass fraction %	2,8-3,5
Fats mass fraction,%	2-5,5
Density, g / cm ²	1,024-1,030
Lactose content, minimum	3,8

SPECIFIC PRODUCTION / PROCESSING METHODS:

The unit where the product with the protected appellation of origin "BRÂNZĂ DE MĂGURA" is produced is located in Slobozia-Măgura village, Bursuceni commune, Sângerei district.

The entire technological process of obtaining the product "BRÂNZĂ DE MĂGURA" is carried out according to the scheme below:

General scheme of the technological flow:



CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

From an administrative point of view, „BRĂNZĂ DE MĂGURA" is produced in Slobozia-Măgura village, Bursuceni commune, Sângerei district.

All the processes from the obtaining of raw materials and the entire technological process of this product take place in this geographical area.

LINK WITH THE GEOGRAPHICAL AREA

Climatic factors and product specificity

The vegetation is represented by plants specific to the plain areas, with some features of steppe and forest-steppe. The taste of „BRĂNZĂ DE MĂGURA" is unique due to the special taste given primarily by the floristic composition of the pastures and the microclimate of the region.

In this area the flora is very rich and varied, thus milk is obtained that contains "all the best that has the flora world of the region" and therefore the product with the appellation of origin „BRĂNZĂ DE MĂGURA" has a special taste. Geographical and climatic conditions favor the taste characteristics of the product.

At the same time, the skills and knowledge of the manufacturer are very important and essential for the evaluation of the product throughout the entire production process, taking into account the obtaining of quality raw materials, seasons of the year, climatic conditions, high-quality performance of all stages of processing. All these skills allow the manufacturer to provide the consumer with finished products that are uniform in appearance, taste and texture.

CONTROLS

OC from Î.S. "Centrul de Metrologie Aplicată și Certificare"

MD 2064, mun. Chișinău, str. E. Coca 28, e-mail: certificare@cmac.md

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The final product will be sold packed in vacuum or in brine pans in portions of about 200-300 grams or pieces weighing 0.2 - 1.5 kg, packed in buckets, boxes, crates and casseroles made of polystyrene or wood with brine.

The name of the product „BRĂNZĂ DE MĂGURA" followed by the words "Protected appellation of origin" or the acronym "PAO".