

APPLICATION FOR REGISTRATION

PDO (X) PGI ()
National file No: 3

1. Competent national authority:
Name: Ministero dell'agricoltura e delle foreste -
Direzione generale della produzione agricola -
Div. VI^-
Tel: 0039/6/4819968 Fax: 0039/6/4819580
Address: Via XX Settembre, 20 - 00187 - Roma
2. Applicant group:
Name: Consorzio Regionale Latte-CO.RE.LAT..
Address: Via degli Stadi, 90 - 87100 Cosenza.

Composition: producer/processor (X) other ()
3. Name of product: Caciocavallo Silano
4. Type of product: (cf. list) Cheese
5. Description of product; summary of requirements under Art. 4 (2)
 - a) name: cf. 3 Caciocavallo Silano.
 - b) description: cows'milk cheese, semi-hard with a spun texture, varying in maturity, oval or a truncated cone in shape, with or without a head, with the presence of holes.
 - c) geographical area: territory of the communes falling within the provinces of: Catanzaro, Cosenza, Avellino, Benevento, Caserta, Naples, Salerno, Campobasso, Foggia, Bari, Taranto, Brindisi, Matera, Potenza and the entire territory of the neighbouring province of Isernia, which form a continuous area.
 - d) background: a cheese which has been known since the time of Ancient Greece, historically mainly produced in the territories where the species of cow indigenous to the South of Italy are found. The names "Caciocavallo Silano" are derived from the geographical name of the plateau of Sila, a name which has prevailed due to long use in the area of production and in the consumer markets. The name Caciocavallo is derived from the established technique of maturing the product which involves placing two cheeses tied together astride a support. Given the traditional nature of the cheese, the name was originally recognized by the Presidential Decree of 30.10.1955, No. 1269, which was followed by the Prime Ministerial Decree (D.P.C.M.) of 10.5.1993, bringing in new production and product-naming regulations.
 - e) production method: the curd obtained by coagulating the milk by adding calf's rennet, is subjected to a spinning process in hot water, followed by moulding into the traditional shapes. Then salting and variable ripening takes place, but only for a short time.

- f) link: the natural factors are connected with the climatic conditions found along the ridge of the southern Appenines, which prevail widely in the territory where the cheese is produced and which affect the fodder crops which will be used to feed the dairy cows.
As for the human factors, the technique currently used is the traditional one, which became established over time. Distribution is historically through the markets of Southern Italy.
- g) control body: Name: Ministero dell'Agricoltura e delle Foreste - Ispettorato Centrale Repressione Frodi.
Address: Via XX Settembre, 20 - 00187 Roma.
- h) labelling: the product is marketed with a special label showing the name of origin.
- i) national legislative requirements (where applicable):
Law No. 125/54 and Presidential Decree of 22.9.1981;
D.P.C.M. of 10.5.1993.

TO BE COMPLETED BY THE COMMISSION

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