

PART II

MILK PRODUCTION

Article 5

The production area designated for the elaboration of “Queixo Tetilla” cheese covers the whole of the Autonomous Community of Galicia.

Article 6

1. Only cow’s milk produced by the Frisian, Brown Alpine or Galician Red breeds is eligible to be used for the production of “Queixo Tetilla” cheese.
2. The cattle must be fed according to traditional practices and it will be the Regulatory Council’s role to encourage the use of pasture lands, to which end it further reserves the right to determine additional regulations in order to ensure that the milk used for the production of “Queixo Tetilla” cheeses complies with a series of specific characteristics.
3. The Regulatory Council will encourage the adoption of techniques designed to improve the productivity of the cattle as well as the quality of the milk.
4. The premises used for the herd providing milk destined for the production of “Queixo Tetilla” cheese must comply with the conditions described in the applicable Legislation as well as the conditions described herein.

Article 7

1. The milk used for the production of “Queixo Tetilla” cheese must be natural, whole milk produced by healthy cattle and must fulfil the following conditions:

a) The milk must be free of colostrums, preservatives and any medicinal products which could negatively effect the elaboration, maturation, and conservation of the cheese.

b) The milk must comply with the characteristics specific to the breed of cows used to produce it as well as the season when it was produced, in line with the following minimum values:

Proteins	3.1%
Fat content	3.5%
Dry extract	8.4%

c) All of the hygiene conditions described in the applicable Legislation must be fulfilled.

d) The milk used for the production of the cheeses accorded this Geographically Certified Label must not exceed 18° Dornic at the beginning of the cheese-making process, with the only permitted additive being calcium chloride.

2. The milking process should be such as to guarantee the maximum hygiene of the milk.

3. Following milking, the milk must be kept in such a way as to prevent the development of microorganisms whilst also preventing any environmental contamination of the product.

4. The pick-up and transport of the milk must be carried out in such a way as to avoid mixing and/or storing the milk with milk from more than two other milking points. Transport should be carried out with the strictest hygiene, either in isothermal tankers or any other system designed to avoid adversely affecting the quality of the milk.

5. The Regulatory Council will oversee and monitor all milk delivery and transport provisions and reserves the right to issue additional regulations designed to ensure that these operations in no way adversely interfere with the quality of the product and in order to improve the hygiene conditions.