

PART III

PRODUCTION AND MATURATION

Article 8

The production and maturation processes of the cheeses with the Geographically Certified Label must be carried out in appropriate facilities located within the milk-producing area as established in Art. 5 of the present Regulations.

Article 9

In order to guarantee the highest quality products which adhere to the traditional characteristics of the cheeses with the “Queixo Tetilla” Label, the techniques used for handling the milk and cheeses as well as the cheese-making, maturation and conservation processes must all comply with the applicable Legislation as well as traditional practices as described in the respective Articles below.

Article 10

1. Curdling

Only animal rennet is to be used for curdling, allowing for the use of the following starter culture bacteria: *STREPTOCOCCUS LACTIS*, *STREPTOCOCCUS CREMORIS*, or any other which does not alter the quality of the cheeses in question as approved by the Regulatory Council.

The curdling temperature must fall between 28-32°C, employing the quantity of rennet necessary in order for the curdling time to fall with a range of min. 20 minutes and max. 40 minutes.

2. Milling, Washing and Cooking of the Curd

In order for the cheese to comply with the characteristics described in Art. 12 of these Regulations, the curd must undergo the following processes:

- a) Milling: The granules of curd must be approximately the size of a chickpea.
- b) Washing: Natural water should be used to reduce the acidity level to 4-6° Dornic.
- c) Cooking: The curd should be washed in water with a temperature two degrees hotter than the temperature of the curd

3. Moulds: The shape and size of moulds must comply with the characteristics described in Art. 12.

4. Pressing: Pressing must be carried out using presses which ensure that the curd remains in the press no less than min. 3 hours with a pressure which can be varied in accordance with the pressing time.

5. Salting: Salting should be performed using a 17°-18° Baumé brine solution with an immersion period not exceeding max. 24 hours.

6. Maturation: In order for cheeses to be granted the Geographically Certified Label, they must undergo a maturation process of min. 7 days as from the end of the salting process.

During this period the cheeses must undergo all of the necessary turning and washing processes in order for them to acquire the characteristics specific to this cheese.

Article 11

The following are strictly forbidden during the making of cheeses with the Geographically Certified Label:

1. The use of caseinates, powdered milk, any kind of fat incl. butter as well as any additives not included in the applicable Legislations to the exclusion of all o any legally approved additives which are not specifically approved to this end by the Regulatory Council.

2. Any processes which would in any way alter the characteristics of the rind.