

PART IV

THE CHARACTERISTICS OF THE CHEESES

Article 12

1. By the end of the maturation period, the “Queixo Tetilla” cheese must have the following basic qualities:

- Shape: Conic, convex and conic.
- Weight: 0.5-1.5 Kg
- Size: The height must be greater than the radius of the base and smaller than the diameter.
Maximum:
15 cm high
15 cm diameter (base)
Minimum:
9 cm high
9 cm diameter (base)
- Rind: Visible, thin and elastic, min. 3 mm thick. Natural straw-yellow, mould-free colour.
- Texture: Soft and creamy. Smooth with few, regularly spaced holes. Yellowy, ivory-white colour.
- Aroma: Mild, slightly acid, reminiscent of the milk used.
- Flavour: Milky, buttery, mildly acid and slightly salty.
- Maturation: Min. 7 days (in normal conditions)
- Percentage of fat: Min. 45% of dry product
- Percentage of proteins: Min. 40% of dry product
- Percentage of dry product: 45-50%
- pH of the final product: 5.0-5.5 (upon dispatch)

2. The cheeses must comply with the characteristics described in Point 1 of this Article and with the sensorial qualities with which they are typically associated, especially regarding their colour, aroma and flavour. Any cheeses which the Regulatory Council deems not to comply with the characteristics as stated will not be liable for the “Queixo de Tetilla” Geographically Certified Label and will be disqualified in accordance with the terms described in Article 36.