

ANEXO A1.

NOTE: (*) INDICATES UNSPECIFIED

SUMMARY OF CLASSIFICATION BY GROUPS OF CHEESES ELIGIBLE FOR THE CONTEST				
Category	Species	Heat Treatment	Group	Brief description of the group
Fresh cheeses	*	*	1.1	Enzymatic coagulation fresh
	*	*	1.2	Lactic coagulation fresh
	*	*	1.3	Pasta filata
	*	*	1.4	Curd
Soft cheeses	Goat	*	2.1.1	Enzymatic coagulation goat milk
	Goat	*	2.1.2	Lactic coagulation goat milk
	Sheep	*	2.2.1	Vegetal rennet sheep milk
	Sheep	*	2.2.2	Enzymatic coagulation not vegetal sheep milk
	Sheep	*	2.2.3	Lactic coagulation sheep milk
	Cow	*	2.3.1	Enzymatic coagulation cow milk
	Cow	*	2.3.2	Lactic coagulation cow milk
	Hard or semi-hard cheeses	Goat	Raw	3.1.1
Goat		Pasteurized	3.1.2	Pasteurized goat milk
Goat		*	3.1.3	Smoked goat cheese
Sheep		Raw	3.2.1.2	Raw sheep milk – semi-cured
Sheep		Raw	3.2.1.3	Raw sheep milk - cured
Sheep		Raw	3.2.1.4	Raw sheep milk - old
Sheep		Raw	3.2.1.5	Raw sheep milk - mature
Sheep		Pasteurized	3.2.2.1	Pasteurized sheep milk - tender
Sheep		Pasteurized	3.2.2.2	Pasteurized sheep milk – semi-cured
Sheep		Pasteurized	3.2.2.3	Pasteurized sheep milk - cured
Sheep		Pasteurized	3.2.2.4	Pasteurized sheep milk - old
Sheep		Pasteurized	3.2.2.5	Pasteurized sheep milk - mature
Sheep		*	3.2.3	Smoked sheep cheese
Sheep		*	3.5.1	With olive oil
sheep		*	3.5.2	With no-milk ingredients
Cow		*	3.3.1	Cow milk
Cow		*	3.3.2	Cow milk - medium-hard or cooked
Cow		*	3.3.8	Smoked cow cheese
Mixture		*	3.4.1.1	Tender - Mixture of milks
Mixture		*	3.4.1.2	Semi-cured - Mixture of milks
Mixture		*	3.4.1.3	Cured - Mixture of milks
Mixture		*	3.4.1.4	Old - Mixture of milks
Mixture		*	3.4.1.5	Mature - Mixture of milks
Blue cheeses	Goat	*	4.1.1	Blue cheese goat milk
	Sheep	*	4.1.2	Blue cheese sheep milk
	Cow	*	4.1.3	Blue cheese cow milk
	Mixture	*	4.1.4	Blue cheese mixture of milks
Spreads cheeses	*	*	5.1	Without melting salts added
	*	*	5.2	With other ingredients added non-dairy: spices

DATES OF CHEESE PRODUCTION AND DESIGNATION ACCORDING TO THE RIPENING

WEIGHT Kg.	RIPENING	Minimum age days	Maximum age days	CHEESE-MAKING PERIOD	
				Minimum date	Maximum date
< 1,5 Kg.	Tender	7	19	03 June 2022	15 June 2022
	Semi-cured	20	44	09 May 2022	02 June 2022
	Cured	45	99	15 March 2022	08 May 2022
	Old	100	*	14 March 2022	**
> 1,5 Kg.	Tender	7	34	19 May 2022	15 June 2022
	Semi-cured	35	104	10 March 2022	18 May 2022
	Cured	105	179	25 December 2021	09 March 2022
	Old	180	269	26 September 2021	24 December 2021
	Mature	270	*	25 September 2021	**