

Reg. no. 11

APPELLATION OF ORIGIN

Hard Cheese from Krivi Vir

Description:

Hard cheese from Krivi Vir is produced from sheep, cow and goat milk. It is of a shape of a low cylinder, having mass of 1.5 to 3 kg. The material of the hard cheese is compact and of pale yellow color. The taste and smell of the cheese are moderately sharp, characteristic and they remind to the taste and smell of walnuts.

Geographical area:

Hard cheese from Krivi Vir is produced in the district of the city of Zajecar.