**Register number 65**

**APPELLATION OF ORIGIN**

**Cow cheese from Sjenica**

**Description:**

Cow cheese from Sjenica is soft, full-fat cow cheese in brine, which is produced from raw cow milk, having pieces of regular dimensions: 10 to 15 cm long, 10 to 15 cm wide and 3 to 5 cm high that weight 200 gr to 500 gr. The pieces can have different shape that depends of the package, most of the time they are in the form of section, triangle or square in shape with no damages or deformities. The mass of the cheese should be compact, somewhat harder with small holes. The color of cheese is white with a yellowish tinge. The smell is typical, mild-acid and clearly prominent. The taste is characteristic, moderately salty.

**Geographical area:**

The product with the appellation of origin cow cheese from Sjenica is produced in the larger part of the territory of the municipality of Sjenica (except in the villages Gornje Lopiže and Gornje Goračiće) as well, as on the territory of the municipality of Tutin. The wider region of Sjenica and Pešter are described in a study.