**Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

(2022/C 182/06)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ([1]).

The application for approval of this minor amendment can be consulted in the Commission's eAmbrosia database.

SINGLE DOCUMENT

**'LILIPUTAS'**

**EU No: PGI-LT-00868-AM02 – 28.10.2021**

**PDO ( ) PGI (X)**

1. **Name(s)**

'Liliputas'

2. **Member State or Third Country**

Lithuania

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3. Cheeses

3.2. *Description of product to which the name in (1) applies*

'Liliputas' is a handmade, high-fat (50 % in dry matter), semi-hard cheese in the shape of a cylinder with rounded ends. It is 5,0–15,0 cm in height, 7,0–8,5 cm in diameter and 0,25–0,7 kg in weight. The cheese is made in the village of Belvederis from pasteurised, standardised cow's milk, by coagulating the milk and then processing the coagulum, wrapping the cheese mass in woven cotton napkins and pressing it in traditional cylindrical moulds. The cheese is matured for 20–30 days by means of internal microflora and surface microflora, namely the microscopic mould *Penicillium pallidum* Smith, which grows naturally in cheese cellars in the geographical area defined in point 4.

The cheese got the name 'Liliputas' because of its size and derives its organoleptic characteristics from maturing in small rounds in the presence of the microscopic mould *Penicillium pallidum* Smith.

*Table 1*

**Organoleptic indicators of 'Liliputas' cheese**

| Indicator | Description |
|---|---|
| Appearance | The rind is smooth, with no thick layer underneath, and is covered with a paraffin/polymer or other composite coating. It may bear the imprints of the napkin and the cheese mould. |
| Flavour and aroma | Lactic-acid, fresh, flavour and aroma of fermented cheese. There may be a hint of sharpness and saltiness. |
| Texture | Homogeneous, quite firm, elastic, yielding in the mouth. |

([1]) OJ L 179, 19.6.2014, p. 17.

| | |
|---|---|
| Cross-section | The cross-section may or may not show small, unevenly distributed oval, angular or slightly flattened holes. |
| Colour | Cream to yellow, uniform throughout. |

*Table 2*

**Physical and chemical characteristics of 'Liliputas' cheese**

| Indicator | Amount (%) |
|---|---|
| Fat content in dry matter | 50,0±5 |
| Minimum dry matter content | 56,0 |
| Common salt content | 1,3–3,0 |

*Table 3*

**Average nutritional value of 100 g of 'Liliputas' cheese**

| Fat (g) | Protein (g) | Carbohydrates (g) | Energy value | |
|---|---|---|---|---|
| | | | Kcal | KJ |
| 30,0 | 23,5 | – | 364 | 1 510 |

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

— cow's milk,

— lactic acid and aromatic bacteria starter cultures,

— milk-coagulating enzymes,

— common salt.

3.4. *Specific steps in production that must take place in the identified geographical area*

— Preparation and enzymatic coagulation of the milk. Milk for cheese production is pasteurised and standardised in such a way that the fat content in dry matter of the mature cheese meets the requirements laid down in point 3.2. The milk is coagulated by adding the enzyme, starter cultures and calcium chloride.

— Processing of the coagulum and curd grains. The coagulum is mechanically processed until the grains are of the required size and then stirred. During formation of the curd grains, a third of the whey is drained off, after which the curd grains are heated. After heating, the curd grains are stirred until they reach a size of 4–5 mm, are no longer sticky and become dry and solid. The moisture content of the cheese must be no higher than 44 %.

— Shaping and pressing of the cheese. The cheese is formed from the curd layer. The process takes 20–25 minutes, after which the curd layer is cut into pieces, which are placed in the cylindrical moulds by hand to compress under their own weight. During self-pressing, the cheeses are turned two or three times. Self-pressing takes 20–25 minutes.

  After self-pressing, the cheeses are taken out of the moulds, wrapped in damp napkins to allow a rind to form and placed back in the moulds before putting the lids on. The moulds containing the cheeses are placed in presses and pressed for between one and a half and two hours. After pressing, the cheeses are taken out of the moulds, the napkins are removed and any crusts that may have formed between the cheese mould and the lid during pressing are trimmed off.

— Salting of the cheese. The cheeses are weighed and placed in brine. After 36–48 hours (determined on the basis of the progress and capabilities of the technological process), the cheeses are removed from the brine, placed on shelves, dried and then placed on the maturing racks in the cellar, which is kept at a temperature of 10–14 °C and a humidity of 85–94% and where the microscopic mould *Penicillium pallidum* Smith grows naturally.

— Maturing of the cheese. The cheeses on the racks are turned at least every five days, as described by the first producers of the cheese, in order to prevent them from lying on their sides and to maintain their shape. During the maturing process, the cheese becomes covered with a coating of microscopic mould, which is washed off after 20–30 days, determined on the basis of a visual inspection and following an assessment of the organoleptic parameters of the cheese (flavour, aroma, consistency). Once the coating of mould has been washed from the surface of the cheese, the cheese is dried and covered with a wax coating.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product to which the registered name refers*

To preserve the unique characteristics of the cheese, to protect it from drying out, which happens if the protective paraffin layer becomes damaged, and because of its small size (weighing 0,25–0,7 kg), it is sold only uncut.

3.6. *Specific rules concerning labelling of the product to which the registered name refers*

The label must clearly show the product name, i.e. 'Liliputas', the name of the manufacturer and the EU symbol.

## 4. Concise definition of the geographical area

'Liliputas' cheese is made in the village of Belvederis, which is a small Lithuanian village in Jurbarkas District municipality that is situated in the Panemunė Regional Park, on the right bank of the river Nemunas, 1 km west of Seredžius.

## 5. Link with the geographical area

5.1. *Specificity of the geographical area*

Belvederis is the historical cradle of dairy specialists in Lithuania. In 1921, an agricultural school was set up in the manor house, where the subjects taught included dairying. After a few years, it was reorganised as a dairy college and, in 1944, as a technical dairy college. For many years, it fostered Lithuania's dairy training traditions. During its 34 years of existence, the college / technical college trained more than 800 dairy specialists, most of whom gained their experience in Lithuania's oldest cheese dairy, which was built in 1928 and is where 'Liliputas' is made. The milk used to produce the cheeses was heated in a vat with a wood-burning furnace. The separator was manual, and the cheese moulds wooden. The cheeses were washed using hand-held brushes, in the cellar in winter and in the open air in summer. The cheese dairy was next to an ice house, which was used to store blocks of ice brought from the river Nemunas. The ice was used to cool the cheese cellars. Initially, Belvederis cheese dairy produced larger (2,5–3,0 kg), round semi-hard cheeses, but, from 1958, when the dairy was extended, it started to produce small 0,4–0,7 kg cheeses, and the name 'Liliputas' caught on right away. Master cheese-maker Jonas Jarušaitis was the first to master the production of this cheese. In its first year of production, barely 8 tonnes of the cheese were matured, but, 40 years later, production had increased to 130 tonnes. The old wooden cheese moulds have been kept for posterity at Belvederis cheese dairy, along with souvenir cardboard packaging boxes and a postcard dating from the mid-20th century, which depicts cheeses being washed in a vat and issues an invitation to attend a kingly banquet and taste handmade Belvederis cheeses and other delicacies.

Today, 'Liliputas' is still made using the unique and authentic technology of 1958. The production skills and knowledge handed down from generation to generation by the employees of the cheese dairy have made it possible to preserve the product's distinctive size, organoleptic characteristics and quality.

5.2. *Specificity of the product*

A specific characteristic of 'Liliputas' cheese is that it is small, weighing only 0,25–0,7 kg, and is covered by a wax coating that protects it against damage. 'Liliputas' cheese gets its fresh, lactic-acid flavour and aroma from maturing in small rounds in a cool, damp cellar, cloaked with spores of the microscopic mould *Penicillium pallidum* Smith. No traces of the microscopic mould are visible on the walls, shelves or ceiling in the maturing room, but, a few days after the 'Liliputas' cheeses have been salted and lined up on the shelves, they start to resemble silkworm cocoons. In order

to prevent the microscopic mould from penetrating into the cheese while it matures, it is protected by the rind formed during pressing. In order to form the rind, the cheeses are removed from the cylindrical moulds after self-pressing and wrapped in woven cotton napkins before being placed back in the cylindrical moulds and pressed in presses.

The cheeses are produced in the traditional way, almost entirely by hand, i.e. the curd layer is cut and placed in the moulds and the cheeses are wrapped in napkins, turned, washed, wiped and waxed by hand, a process during which each individual cheese is handled more than 50 times.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The application for registration of a protected geographical indication is based on tradition, the specific production method and reputation.

In the public consciousness, Belvederis, as the cradle of dairy science in Lithuania, is directly associated with the peerless 'Liliputas' cheese, which has been produced in the same way since 1958. Belvederis cheese dairy is currently the only producer of this unique handmade cheese.

'Liliputas' cheese gets its specific flavour and aroma from maturing in small rounds by means of internal microflora and the microscopic mould *Penicillium pallidum* Smith, which grows in cellars in the geographical area defined in point 4 when they are kept at a constant temperature of 10–14 °C and a humidity of 85–94 %.

'Liliputas' cheese has been exhibited at many exhibitions, both in Lithuania and abroad, meeting with great success at exhibitions in Leipzig, Poznań, Zagreb, London, Paris, Copenhagen, Vienna and elsewhere. 'Liliputas' won a gold medal at the 'Agra-76' exhibition in what was then the German Democratic Republic. It was awarded a first-class diploma in the cheese quality survey/competition in 1984 in Uglich, USSR, and won a gold medal in the 'Lithuanian Product of the Year 2002' competition, which was organised by the Lithuanian Confederation of Industrialists. At the international food and drink exhibition 'World Food Moscow 2005', it won a bronze medal, and, at the international exhibition for the agricultural and processing industries 'Zolotaya osen 2008', also in Moscow, 'Liliputas' graced the Lithuanian national stand put together by the Lithuanian Ministry of Agriculture. At 'AgroBalt 2010', a specialised international exhibition for companies in the agricultural, food and packaging industries, 'Liliputas' won an award for its natural and ecological qualities. Both 'Liliputas' and its dedicated producers have been written about many times in the Lithuanian press (1999-2003).

Although 'Liliputas' costs twice as much as cheese produced in a mechanised dairy, it has a loyal following of customers who appreciate quality and natural and handmade products. Production volumes have remained stable over the years.

**Reference to publication of the specification**

Product specification