C/2026/4450

19.8.2026

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/4450)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission.

The product specification referred to in Article 49 of Regulation (EU) 2024/1143 is available in the Union register of geographical indications.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Татачки кајмак из мјешине / Gatački kajmak iz mješine'

EU No: PDO-BA-03453 – 11.9.2025

1. **Name(s)**

'Татачки кајмак из мјешине / Gatački kajmak iz mješine'

2. **Geographical indication type**

PDO ☒ PGI ☐

3. **Third Country to which the defined geographical area belongs**

Bosnia and Herzegovina

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

04 – DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED

0405 – Butter and other fats and oils derived from milk; dairy spreads

4.2. *Description of the agricultural product to which the registered name applies*

'Татачки кајмак из мјешине / Gatački kajmak iz mješine' is a type of ripe kajmak cream (also called skorup), obtained through separation of the upper layer of thermally processed and cooled cow's milk that is transferred into a wooden keg to age and having reached appropriate ripeness, is transferred to a sheepskin to ripen. It is produced from whole cow's milk without addition of starter culture, with only one additive permitted - table salt. Milk comes from dairy cows of varying and combined breeds, but in particular from a local native breed - the Gatačko cattle (resistant to harsh mountain climate), bred and fed within the geographical area defined by the administrative borders of the Gacko Municipality. 'Татачки кајмак из мјешине / Gatački kajmak iz mješine' is produced from milk from one or two milkings (evening and morning milking). The milk must be processed within 24 hours following the first milking at the latest.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

'Татачки кајмак из мјешине / Gatački kajmak iz mješine' has a specific, milky-sour and salty taste. The product's colour is pale yellow to yellow, depending on the milk's composition. The smell is pleasant, milky, intense, with particularly potent aromatic notes. It has uniform spreadable consistency.

'Татачки кајмак из мјешине / Gatački kajmak iz mješine' should have the following characteristics:

— dry matter content ≥ 70 %,

— milk fat content in dry matter ≥ 85 %,

— NaCl content ≤ 3 %.

'Татачки кајмак из мјешине / Gatački kajmak iz mješine' is placed on the market directly from the sheepskin or packed in appropriate packaging, vacuum sealed or packed in modified atmosphere. Kajmak cream packed in packaging is stored and kept at 4 to 8 °C.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

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

All the production steps must take place in the demarcated geographical area, namely: breeding and milking of cows, collection and processing of milk, production and ageing of kajmak cream in a wooden keg, and preparation of the sheepskin and ripening of the kajmak cream in the sheepskin.

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

Packing of 'Татачки кајмак из мјешине / Gatački kajmak iz mješine' must take place within the geographical area of the administrative border of the Gacko Municipality.

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

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5. **Concise definition of the geographical area**

Administrative border of the Gacko Municipality represents the geographical area of production of the 'Татачки кајмак из мјешине / Gatački kajmak iz mješine'. Gacko Municipality is located in Eastern Herzegovina, in the southeast of Bosnia and Herzegovina. Territory of the Gacko Municipality covers 736 km^2 and is bordered by the Zelengora, Volujak, Lebršnik, Kosovi vrh, Golija, Troglav, Bjelasnica, Magrop, and Ivica mountains. Its neighbouring municipalities on the north are Foča and Kalinovik, Nevesinje on the west, Bileća on the south, while Republic of Montenegro is its eastern neighbour (municipalities of Nikšić and Plužine).

6. **Link with the geographical area**

The specific characteristics of 'Татачки кајмак из мјешине / Gatački kajmak iz mješine' derive from the characteristics of milk obtained from dairy cows of mixed and combined breeds, where particularly important is the native Gatačko cattle, a crossbreed between the Buša and Alpine Grey breeds. The specificity of the product is also shaped by the traditional, locally developed method of kajmak cream production, which was developed in the Gacko Municipality and involves ripening in sheepskins prepared in a particular way, together with the environmental conditions, climate, and geology of the geographical area of production.

The geographical area of production of the 'Татачки кајмак из мјешине / Gatački kajmak iz mješine' corresponds to the areas of Herzegovina where the mountain-Mediterranean climate prevails, which, in cooperation with the karst soil created the specific biodiversity of the Gacko pastures, whose aroma and nutritional properties are reflected in the 'Татачки кајмак из мјешине / Gatački kajmak iz mješine'.

The traditional production is related to completely natural diet of the animals, bringing out the specificity of the plant diversity on the pastures, which determine the characteristics of the milk produced in the geographical area of the Gacko Municipality. The natural conditions of the mountain massif, the moderate mountain-Mediterranean climate, the altitude of about 1 000 metres and the karst soil formed a unique vegetation cover, with the narcissus (*Narcissus poeticus subsp. radiiflorus*) standing out. All this guarantees the production of milk rich in fats and proteins, and has a direct influence on the strong aromatic potential of milk.

Also, the semi-extensive method of cattle breeding, traditional habits, modest living conditions in Herzegovina, and large areas of natural pastures have made it possible for dairy cows to spend about six months grazing. The quality of milk from free range cows is higher, and constant roaming outside benefits cows because they get sick less often. Their diet is supplemented with large amount of livestock feed (own good quality hay and cereals without the addition of any premixes, concentrates, and silage, which is prohibited in the diet of these cows) from the defined area, which provides a strong connection between the geographical area and the product. In such an environment, the milk is richer in beta-carotene, which is why mature kajmak cream has a characteristic pale yellow to yellow color, and it has a rich and diverse microflora that is transferred to the kajmak cream.

The livestock consists of dairy cows of mixed and combined breeds, but particularly important is the presence of the local native breed - the Gatačko cattle. Crossbreeding of the Buša breed and the Alpine Grey Cattle created a native breed, the Gatačko cattle, resistant to the harsh mountain climate of this karst region. Although it is not an extremely dairy-oriented breed, the milk of this indigenous cattle has a notably high content of milk fat (over 4 %) and protein. The higher proportion of casein contributes to the binding of milk fat, resulting in a thicker and higher-quality layer of kajmak cream that is later placed into the sheep skin.Thanks to its high-quality fat, kajmak cream made from the milk of Gacko cattle better withstands the long maturation process in a sheep skin.

In addition to the above, the proximity of farms where the milk is produced and areas for its processing contributes to maintaining the composition of milk and the essential quality of milk fat. Due to this proximity of milk production and processing, as well as the rapid processing of milk by the operators, the milk fat retains all its qualities.

Indigenous production technology gives 'Гатачки кајмак из мјешине / Gatački kajmak iz mješine' special characteristics. The key step in production, which makes it stand out from similar products, is ripening in a specially prepared sheepskin. Sheepskin for ripening of the kajmak cream is prepared by washing and shaving the skin of a slaughtered sheep. Preparation of the skin requires a special technique in order to avoid damage to the skin, as penetration of air through a damaged skin would result in spoiling of the kajmak cream. The skin is turned insight out, all the openings get tied off, the skin is inflated, and air dried and/or smoked. Only skin without damage can be used. In order to disinfect all the openings on the skin, they are wiped with vinegar or traditional brandy (plum brandy or grape brandy). Once the drying is over, the sheepskin is deflated and kept in a drying chamber or a refrigerator. Before use, the sheepskin must be soaked in water to soften, and after that can be rinsed with vinegar. Kajmak cream previously placed in a keg is put in thus prepared sheepskin.

Under the influence of ripening in the sheepskin, complex biochemical processes take place in the kajmak cream that result in specific aromatic substances and the composition of nutrients, which give the product characteristic sensory and nutritional properties. The product's colour is pale yellow to yellow, depending on the milk's composition. It has a high dry matter content, over 70 %, and the milk fat content in dry matter that cannot be lower than 85 % in the final product, which gives the product a uniform spreadable consistency. It develops intense aromatic expression, both in the nose and in the mouth, mixing a touch of sourness, milky-and salty notes that, due to ripening in a sheepskin, additionally intensify the original tastes and aromas and give this product its special features.

The specific properties of 'Гатачки кајмак из мјешине / Gatački kajmak iz mješine' are based primarily on the properties of milk, as well as on ripening in the sheepskin, a process developed and perpetuated by the processors. Today, 'Гатачки кајмак из мјешине / Gatački kajmak iz mješine' has huge presence in the regional cuisine, it is widely used by fans of traditional Herzegovinian cuisine who appreciate its quality.

Reference to the publication of the product specification of the geographical indication

Official Gazette of Bosnia and Herzegovina, No 42/24 from 18.06.2024. – notification of the submission of the application for the registration of 'Татачки кајмак из мјешине / Gatački kajmak iz mješine'.

As indicated in this notification, the product specification for 'Татачки кајмак из мјешине / Gatački kajmak iz mješine' is published on the official website of the Food Safety Agency of Bosnia and Herzegovina and is accessible via the following Internet hyperlink:

https://fsa.gov.ba/wp-content/uploads/2026/02/Small-modification_Gatacki-kajmak.pdf