



# GEORGIA'S BEST

*Export Catalog of Georgia's Agricultural  
Commodities and Speciality Foods*



**Georgia**  
We Craft. You Feel



# GEORGIAN AGRICULTURE A PROGRESSIVE AGENDA

*Increased productivity, quality and opportunity.*

Throughout its long and storied history, Georgia has always been an agrarian country. With some of the most pristine and ecologically diverse growing environments on earth, agriculture is one of the enduring mainstays of this country's economy. When you acknowledge 12 different growing regions, 22 microclimates ranging from subtropical to alpine to semi-desert, 49 different varieties of arable volcanic soils, and abundant natural resources, this should be no surprise. More importantly, these conditions are ideally suited to a wide range of agricultural products ranging from grains, vegetables, fruits, and berries to nuts, culinary herbs, spices, and tea.

Historically, Georgia's fertile valleys have been the source of the world's first cultivated grapes. With production dating back more than 8,000 years, this is the oldest wine producing region in the world. Wine production in Georgia continues to be a thriving industry, as are many of its other agricultural endeavors.

One of the interesting advantages Georgia enjoys are its pristine growing regions, in many cases untainted by pesticides and chemically supported farming practices. With growing demand for organically farmed products, farmers are securing organic certifications in steadily increasing numbers and catering effectively to a growing biomarket.

## **IMPROVED CONDITIONS FOR INTERNATIONAL TRADE**

In the early 2000's, Georgia undertook a number of institutional reforms aimed at modernizing its economy and improving business conditions. By opening its doors, offering a liberal tax system, and a more business friendly environment, Georgia has demonstrated its commitment to international business.

As such, Georgian agribusiness is experiencing unprecedented growth due to the number of companies participating in international trade, attractive investment opportunities, rising production volumes, increased quality of goods and services, compliance with international standards,

greater diversity and relevance of offerings, and effective penetration into markets around the world.

Today, agriculture endures as one of the mainstays of Georgia's economy, contributing significantly to the country's growing GDP and international trade volumes.

Georgia maintains a vital, diverse and productive agricultural economy, contributing 7.3% (approximately US\$245 million) to the country's GDP. Recognizing that the majority of this activity is supported by smallholder and family farms operating on less than two hectares (93.6%), the agribusiness community has been taking advantage of significant opportunities to improve and expand quality, capacity, and appeal to buyers within both domestic and international markets.

Since 2003, the World Bank has recognized Georgia as one of the world's fastest reforming economies with deep reforms in economic management and governance, earning a reputation as a star performer. The country has a Deep and Comprehensive Free Trade Area (DCFTA), an Association Agreement, and Visa-free travel regime with the European Union. In addition, Georgia ranks 7<sup>th</sup> in the 2019 World Bank's Ease of Doing Business index, 8<sup>th</sup> in the 2020 OECD FDI Regulatory Restrictiveness Index, 26<sup>th</sup> in the 2022 Economic Freedom Index, 29<sup>th</sup> in overall standings in the 2021 TRACE Matrix and 74<sup>th</sup> out of 140 global economies in 2019 Global Competitiveness Report. From a financial perspective, international credit rating agencies including Fitch, Moody's Investors Service and Standards & Poor's rate Georgia as stable.

In addition, Georgia has entered into a number of trade agreements that have vastly improved Georgia's export potential and actual volume of exports. Participation in the DCFTA and EFTA, as well as trade agreements with China and Turkey have given Georgian producers access to hundreds of millions of individuals, enabling the number of companies that participate in exports to increase significantly.

## REMARKABLE VARIETY

Some of the country's most widely recognized and highly productive agricultural sectors includes nuts, berries, fruits, vegetables, culinary herbs and spices, as well as a wide variety of processed and fully finished foods including wine, jam, preserves, cheese, dried fruit, juice, tea, and brined vegetables.

This cornucopia of fresh and processed foods is due, in part, to the environmental diversity and varied terrain of Georgia's growing regions. From tropical lowlands and fertile valleys to mountainous highlands, the disparity of these growing conditions supports a wide variety of agricultural activity.

The country's unique foodways are also influenced by the cultural personality and ethnic heritage of regional farming communities. Dominated by dishes that feature fresh fruits and vegetables as well as meats that are stewed or grilled, it is the use of fresh herbs, spices, and nuts along with specific methods of preparation that gives these foods their remarkable flavor and is attracting attention from chefs and food enthusiasts around the world.

While many of Georgia's agricultural products are widely recognized, there are a select number of cheeses, wines and spice blends that are unique to Georgia and enjoy "Protected Designation of Origin (PDO)" status (produced, processed and prepared in one geographical area). When it comes to winemaking, an activity that has been taking place in Georgia for more than 8,000 years, the knowledge and experience associated with qvevri winemaking (a uniquely Georgian practice) has been part of Georgia's cultural heritage for so long that it is considered an essential component of Georgia's cultural identity and has been included in the UNESCO Intangible Cultural Heritage of Humanity list.

The pages that follow provide a glimpse into each of these sectors, highlighting conditions for international trade, distinctive products and a few treasured recipes that have contributed to Georgia's reputation as a respected agricultural resource and point of origin for unparalleled cuisine.





# GEORGIAN WINE

*Well Established and Highly Regarded*

Georgia is a remarkable country founded on an enduring tradition of hospitality and cuisine. Archaeological evidence suggests that winemaking has been going on for more than 8,000 years, giving Georgia a centuries-old reputation as a country of grapes and the "Cradle of Wine."

Georgia's winemakers appreciate their heritage, are rediscovering ancestral varieties, employing traditional winemaking techniques that have been at the very core of Georgia's cultural heritage for thousands of years, and producing wines that rival those from highly regarded wine-producing regions in other parts of the world.

## AN ENDURING HERITAGE

It's important to note that traditional winemaking methodologies considered "best practice" today are the same as those that have been in use in Georgia for thousands of years. While some Georgian producers have embraced more contemporary "barrique" methodologies favored by winemakers in other parts of Europe, traditional Georgian winemaking relies upon an egg-shaped clay vessel called "qvevri." Often having a capacity of 1,000 liters or more, qvevri are buried underground, then used for making, ageing, and storing wine.





While qvevri winemaking techniques produce truly remarkable red and white wines, it is the white varietals that attract the most attention. By fermenting juices and skins together, winemakers extend contact, transforming a typically white wine into an amber-hued elixir with tannins. Without a doubt, this process is responsible for some of the most distinctive, delicious, and appealing wines Georgia has to offer.

The knowledge and experience associated with qvevri winemaking is typically passed down from one generation to the next. It has been part of Georgia's cultural heritage for so long that it is considered an essential component of Georgia's cultural identity – hence being recognized and added to the UNESCO Intangible Cultural Heritage of Humanity list.

In response to a growing worldwide interest in all natural, low intervention winemaking methodologies similar to those used with qvevri wines, it can be said that traditional Georgian winemaking is at the forefront of winemaking fashion and that Georgia is the spiritual home of natural wine.

## NOTEWORTHY OUTPUT

There are 10 distinctly different wine producing regions operating in Georgia today: Abkhazia, Ajara, Guria, Imereti, Kakheti, Kartli, Meskheta, Racha, Lechkhumi, and Samegrelo. Of them all, Kakheti is the most productive, enjoys a moderate climate leaning towards subtropical, and is home to 65-70% of all Georgian vineyards.

When it comes to varietals, there are more than 525 acknowledged indigenous varietals grown in Georgia. The most popular for white wines are Chinuri, Goruli Mtsvane, Kakhuri Mtsvivani, Kisi, Khikhvi, Khikhvi Mtsvane, Krakhuna, Rkatsiteli, Sakmiela, Tsitska, and Tsoolikouri, while the most popular for red wines are Aleksandrouli, Chkhaveri, Dzelshavi, Jghia, Mujuretuli, Ojaleshi, Otskhanuri





Sapere, Saperavi, Shavkapito, Tavkveri and Usakhelouri. In total, only 45 varietals are maintained for commercial production and, out of these, the most popular are Rkatsiteli (white) and Saperavi (red).

Rkatsiteli has become one of the most enduring and ubiquitous grapes throughout Georgia and has even found its way into vineyards outside of the country. Wines made with this flavorful grape are considered high quality table wines that are balanced, noticeably acidic, and refreshing with notes of crisp green-apple, quince and white peach.

When it comes to red wines, the grape of choice in Georgia is Saperavi. As with Rkatsiteli, Saperavi grapes are grown throughout most of the viticulture districts in the country. While the barrique method of barrel fermentation has become standard practice for red wines, there are some winemakers that continue to use the traditional qvevri process. Either way, the end result is an assortment of wines that display aromas of dark berries, cassis and spice with notes of cherry, blackberry, black currant and plum with hints of licorice, chocolate, coffee and tobacco.

There is also an emerging interest in Georgia's heritage grapes, those overlooked and nearly forgotten varieties that offer something more unique and distinctive than tried and true Saperavi and Rkatsiteli. As such, winemakers are planting newly established vineyards with some of the oldest grapes that can be found, including Budeshuri, Dzelshavi, Khikhvi, Kisi, Ojaleshi and Tsolikauri.

At the same time, interest in Georgian wines that enjoy "Protected Designation of Origin (PDO)" status (wines that have been produced, processed and prepared in one geographical area) is on the rise. As of July 2020, Georgia has 24 PDOs for wine, including:

Akhasheni, Akhmeta, Akhoebi, Atenuri, Bolnisi, Gurjaani, Kakheti, Kardenakhi, Khvanchkara, Kindzmarauli, Kotekhi, Kvareli, Manavi, Mukuzani, Napareuli, Salkhino Ojaleshi, Saperavi Khashmi, Sviri, Teliani, Tibaani, Tsarapi, Tsinandali, Tvishi and Vazisubani. Between the wineries exploiting the limited number of commercial grape varieties as well as others focused on PDOs and heritage grapes, there are approximately 1,088 registered Georgian wine companies. Of these, 341 are registered exporters with distribution to more than 53 countries worldwide.

Collectively, these winemakers produce 200,000 - 250,000 tons of grapes annually from 55,000 hectares of vineyards, yielding approximately 93.4 million bottles (0.75L) of wine. It is expected that wine production will increase, based on the establishment of new vineyards and increased capacity, by 5.1% per year for at least the next five years.

## REMARKABLE ACHIEVEMENTS

Georgian winemakers have been refining their craft, improving technique, re-visiting ancestral varieties, planting new vines and, in some cases, refurbishing vineyards that have been left idle for far too long. The net result is an impressive collection of wines that are being recognized on an international stage as excellent and, in some cases, best of class.

Every year, Georgian producers evaluate their annual production for excellence, then subject them to further scrutiny and evaluation during some of the international winemaking community's most prestigious competitions. At these events, wines are





judged by the world's most highly regarded wine experts and sommeliers - nominating those wines that are considered superior to all others.

While Georgian winemakers will participate in 20 or more international competitions every year, a few of the more prestigious include International Wine Challenge, Sakura, Concours Mondial de Bruxelles, Hong Kong International Wine & Spirit Competition, and Berliner Wine Trophy. At each of these events, Georgian wines are consistently being recognized for excellence and receiving an impressive number of awards.

With constant development and innovation taking place throughout Georgia's winemaking community, and interest in traditional winemaking techniques on the rise, the outlook for Georgian wines remains excellent for years to come.

***For additional information about Georgian wines, please contact:***

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# GEORGIA-GROWN HAZELNUTS, ALMONDS & WALNUTS

*Supplying a Healthier World*

Archaeological evidence tells us that hazelnuts and walnuts have played an important role in Georgian agriculture for thousands of years. Taking into account the significant nutritional benefits these nuts have to offer, their appealing culinary qualities, and undeniable convenience, it's no surprise that they have become a mainstay in Georgian cuisine and sizeable portion of the Georgian economy.

With the identification of new growing regions throughout the country, all possessing suitable climates and ample water resources for commercial propagation, coupled with unwavering demand from international markets for high quality nuts, especially confectionery companies in the EU, existing orchards are being expanded and new orchards are being planted. While still in its infancy, the number of almond orchards and overall production of almonds in Georgia are increasing as well. As a result, the combined annual harvests and economic impact of Georgian hazelnuts, walnuts, and almonds is significant and on the rise.

Apart from culinary traditions that make these nuts indispensable, consumers are embracing healthier diets and making more responsible food choices. Coupled with increased frequency of snacking, the demand for nutrient dense foods that are high in protein remains strong.

Contributing to this demand, apart from remarkable nutritional impact, is their incredible flavor, texture and versatility. Whether whole, sliced, chopped or slivered, Georgia-grown hazelnuts, almonds and walnuts are well suited to a variety of industries, recipes, and formulations. They can be toasted, glazed, spiced, or powdered, adding remarkable experiential qualities to a wide range of sweet and savory products including snacks, candies, sauces, toppings, spreads, butters, and baked goods. In addition, the edible oils that can be extracted from these nuts are flavorful, retain many of their nutritional qualities, and are equally adaptable to a wide variety of culinary applications.

## HAZELNUTS

Hazelnuts have been a part of Georgia's agricultural history for centuries. In fact, hazelnut orchards are thriving throughout the country, primarily in Samegrelo, Guria, Kakheti, Imereti, and Ajara. As such, Georgia is ranked 5th in world production and widely recognized as a leading producer of high-quality hazelnuts.

With steadily increasing demand from consumers due to the tremendous nutritional benefits associated with hazelnuts, as well as greater interest and frequency of consumption for snack foods, continued growth is projected.

Georgian hazelnuts are also considerably larger than many others on the market, making them ideal for manufacturers selling whole nuts in retail configurations. Additionally, Georgian producers have gone to great lengths to make sure their whole and processed hazelnuts satisfy international manufacturing standards.

Considering that 95% of Georgian hazelnut production is exported to EU countries, primarily Germany and Italy but also Spain, France, Czech Republic, and Lithuania, and a significant percentage is allocated to confectionery manufacturers in these locations, being able to consistently and reliably maintain size, quality and overall product integrity has been an overriding consideration.



One of the reasons Georgian hazelnuts are so well suited to international markets is due to significant investments in quality assurances throughout the hazelnut producing community, enabling farmers and processors alike to significantly improve and align every aspect of hazelnut production with the most stringent of international standards and specifications.

Up to 50,000 tons of high-quality hazelnuts are expected to be harvested in Georgia in 2023 with projections for subsequent years on the rise. With approximately 50 hazelnut processor-exporter companies in operation with a capacity of 150,000 tons per season, there is opportunity for growth.

When it comes to commercial applications, the majority of Georgian hazelnuts are used in confectionery, especially chocolate products. The second largest sector is bakery and production of breakfast cereals. In order to meet the needs of these and many other manufacturers, Georgian hazelnuts are available shelled, unshelled, raw, blanched, roasted, sliced, crushed, powdered, and further processed into paste and oil.

Based on these criteria, it is easy to understand how hazelnuts have become one of the country's most important agricultural commodities and its largest agricultural export by value.

## ALMONDS

While Georgia is one of the top producers of hazelnuts in the world, its reputation for almonds is becoming increasingly better known, especially in response to steadily rising demand for healthier foods in both developing and developed markets.

Nearly all of Georgia's commercial almond orchards are located in the eastern districts of Kakheti, Kvemo Kartli and Shida Kartli regions where the climate and soil are most favorable to almond cultivation. In fact, more than 6,000 hectares are currently dedicated to almond plantations, including several super-intensive orchards that deliver higher yields than traditional orchards, giving Georgia the potential to become the leader of almond production throughout the Caucasus. Factoring in a noticeable expansion of the almond industry that is currently underway, including new plantations and processing facilities that have already opened or will begin operation in the near future, it is expected that total almond production over the next five years will reach 10,000 to 15,000 tons, positioning Georgia as one of the top almond producers in the world.

As part of its effort to keep pace with demand for high quality almonds, Georgian producers are selecting late-blooming, drought resistant varieties to ensure stable and predictable harvests. The most common of these varieties includes Supernova, Genco, Guara, Soleta, and Ferragnes. They have also found ways to minimize the impact of spring frosts with phytohormones and other such modern technologies, all contributing to farm efficiency and enhanced production.

Demand for nutrient rich almonds for both fresh consumption as well as commercial processing has been growing steadily. While chocolate producers account for 40% of global almond consumption, there have also been noticeable increases linked to a wide variety of new applications that have included, but are not limited to, almond butter, salad toppings, almond milk, energy bars, and a seemingly endless number of health-oriented snacks.





## WALNUTS

As with hazelnuts and almonds, the demand for healthier and more nutritious foods is creating noticeable demand for walnuts as well. While this has always been a driving factor for Georgian producers, the impact of continuously growing populations, demand for snack foods as meal replacements, and the convenience that nuts represent are all driving purchasing decisions and keeping demand strong.

In line with global trends, the walnut industry in Georgia has been growing steadily. This has been made possible, in part, by newly established orchards that feature Chandler walnuts, known for higher yields, larger size and better color than local varieties. In addition, recognizing that the majority of walnuts exported are subsequently shelled, the Chandler variety is easier to break and process, making them more attractive to large scale processors.

Recognizing that a significant number of upgrades have been taking place within existing orchards and processing facilities throughout Georgia, along with both newly established operations and several projected to start operation in the near future, Georgia's harvest projections are expected to reach nearly 15,000 tons over the next five years.

Current estimates suggest that nearly half of the walnuts produced go into retail environments while the balance is absorbed by food manufacturers as an ingredient in baked goods, ready-to-eat meals, confectionery, sauces, pestos, beverages, cereals, nut butters, and other such added value foods.

## HIGH QUALITY, CONSISTENT & RELIABLE

The producers of hazelnuts, almonds, and walnuts, throughout Georgia have recognized the undeniable value that the growing demand for high quality finished products represents. As such, they are doing everything they can to maintain and expand state-of-the-art orchards, obtain internationally recognized certifications (including HACCP, ISO 22000, FSSC 22000, BRC and Kosher), and align their production with the needs of buyers around the world. In



addition, several companies are bringing new processing plants online, representing a significant increase to overall processing capacity for these nuts.

With ongoing government support through programs such as Plant the Future, operated by Rural Development Agency of the Georgian Ministry of Environmental Protection and Agriculture, a significant number of new orchards and processing plants have been established, helping to improve the overall quality of nuts harvested, increase yields, expand export potential, and maintain Georgia's reputation as an important and reliable producer of high-quality nuts and related agricultural products.

Georgian growers are also banding together, finding ways among themselves to maintain overall commodity quality, integrity and export standards. Through the formation of several trade associations including the Georgian Hazelnut Growers Association and the Almond and Walnut Producers Association (members of the International Nut and Dried Fruit Council Foundation (INC)), they now have regular access to insights and innovations within their industry that will contribute to their long-term success and sustainability.

It is clear that hazelnuts, almonds, and walnuts, all unmistakable mainstays in our diets and culinary heritage, are growing in popularity. As such, Georgian growers are doing everything they can to provide consistent and reliable supplies of high-quality finished products.

***For additional information about Georgia-grown hazelnuts, almonds or walnuts, please contact:***

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# GEORGIAN CHEESES

## *An Integral Part of Georgia's Remarkable Cuisine*

Cheese is an indispensable part of Georgian foodways, dating back to 10,000 BC at the time when domestication of goats, cattle and sheep had begun to take place. In Georgia today, cheese is widely available and has become a staple ingredient in local diets. Whether it is served on its own, drizzled with oil and sprinkled with fresh herbs, paired with fresh or grilled vegetables or baked into pastries, cheese is featured as a first or second course. In other countries, especially throughout Europe, cheese is an important ingredient in a significantly larger number of applications and is consumed throughout the day.

To better appreciate the distinctive variety and flavor profiles associated with Georgian cheese, it is important to note that cheesemaking takes place in many different agricultural regions across the country. From cool mountainous territories to warmer meadowlands, there is a distinctive terroir that influences the final product. In addition, whether they make their cheeses from local cow, water buffalo, goat or sheep milk, the characteristics of the grasses, feeds and fodder consumed by the animals, and the method of making, preserving and aging during processing, impacts the quality and characteristics of the finished product in terms of aroma, texture, color, shape and flavor. Additionally, some producers will smoke their cheeses, giving them even greater depth of flavor and overall appeal.





## AN IMPRESSIVE SELECTION

While Georgian cheesemakers produce an impressive selection of regional cheeses, there are four main categories - soft, hard/crust, mold and cream cheese. Of these, the most popular are Imeruli, Sulguni and Guda.

Imeruli is a fresh, white, cow's milk cheese originating in Georgia's western Imereti region. A semi-firm brined cheese that matures in just one to two days, it is relatively easy to make. One of the most popular cheeses in Georgia, it displays a flavor that is slightly salty, sour and somewhat milky and is used as a table cheese, typically served with fresh and grilled vegetables. Imeruli, along with Sulguni, is the variety of cheese most commonly used to make Khachapuri, a cheese bread considered one of Georgia's most iconic foods.

Sulguni, traditionally made in Georgia's Samagrello Zemo Svaneti region, starts out as a fresh white cheese that is quite similar to Imeruli. Made with either cow, water buffalo or goat milk, it is a brined cheese that displays a mildly salty and sour flavor. Sold in markets as fresh cheese, Sulguni can be further processed and presented as a semi-firm cheese. Made by heating and kneading, this firmer version of Sulguni displays a distinctive texture that is frequently compared to Italian mozzarella or provolone. Based on its popularity, Sulguni has become one of the most popular varieties for export, especially to the U.S. and Azerbaijan markets.

Guda, frequently confused with Gouda from the Netherlands, is an entirely different variety of cheese. It originates in the mountainous region of Tusheti in the north-eastern part of the country, very close to the border shared with Russia, where local sheep have been grazing for almost a thousand years. Traditionally, this distinctive sheep's milk cheese is made in a special sheepskin bag called "guda" (hence the name of the cheese) turned inside out, placing the short-cut wooly fur in direct contact with the milk and contributing to its distinctive flavor and texture. Aged for more than 60 days, this is an enjoyable hard cheese with an intense aroma and a slightly spicy and salty taste.

Tenili is a rare variety of cheese produced in the Meskhethi region of southern Georgia, considered a gem among Meskhetian dairy products and an important contribution to Georgia's culinary culture. Based on its unique method of preparation and distinctive visual qualities, it is unparalleled among cheeses throughout the world. Today, Tenili cheese is made by kneading cheese into bundles while immersed in hot water or milk whey. It is subsequently stretched and cross kneaded several times,



reducing the cheese into strands the thickness of human hair. These fine strands are then dipped in cream, placed in specially prepared clay pots called "tenili" (hence the name of the cheese), covered with cloth and allowed to mature for a period of one to three months. Due to the time and difficulty associated with making this cheese, it tends to be reserved for holidays and special occasions. Being served Tenili cheese in a Meskhetian household is considered the highest of complements.

Of course, with so many distinctive cheesemaking regions in the country, there are plenty of other Georgian cheese varieties to choose from including Dambalkhacho, Chechili, Gvajila, Kalti, Chogi, Kulturi and Narchvi to name a few, each with its own distinctive characteristics. What makes many of these varieties so important is the centuries-old cheesemaking practices that are employed, the geographic origin and terroir of the ingredients, and the unrivaled aroma, texture and flavor that each exhibits.

## A GLOBAL PERSPECTIVE

With so many cheeses being produced around the world, many with well-founded reputations for specific culinary properties, points of origin and/or ethnic heritage, the distinguishing features of Georgian cheeses are their point of origin and incomparable culinary properties. Seeking to protect these attributes, the government of Georgia has implemented Protected Geographical Indication (agricultural products closely linked to the area of production and at least one stage of processing) for several varieties based on the use of locally sourced milk (sheep, cow, goat) and the specific location within the country in which they are made. To date, PGIs have been given to Sulguni, Megrelian Sulguni, Svanuri Sulguni, Guda, Tushuri Guda, Adjarauli Chechili, Chogi, Dambalkhacho, Imeruli Kveli, Kartuli Kveli, Kobi, Meskhetian Chechili, and Tenili.

Today, Georgia's cheesemaking industry is comprised of approximately 200 operations that vary in size from small artisanal producers with limited capacity, to highly industrialized manufacturers able to meet the needs of larger, multi-unit grocery and food service operators. Collectively, they generate more than 20,000 tons of cheese per year.

While much of their capacity is directed to local markets, the increasing demand for artisanal cheeses bearing exotic appellations is driving incremental growth in export activity. In addition, an increasing number of Georgian cheesemakers have embraced internationally recognized quality assurance standards including HACCP and ISO 22000 certifications. With careful attention to every aspect of cheesemaking, Georgian producers are now exporting significant volumes of Georgian cheese to supermarkets, specialty food and HoReCa operations in countries including USA, Armenia, Israel, Azerbaijan, China, Canada, Singapore, UAE, and other destinations around the world.

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<b>Association Dairy Georgia:</b>	<i><a href="http://dairygeorgia.ge">dairygeorgia.ge</a> <a href="mailto:info@dairygeorgia.ge">info@dairygeorgia.ge</a></i>