Annex II. Summary information

7. Other products

Country of origin	*Product*	*Geographical indication proposed for protection*
Italy	Sauces	Aceto Balsamico di Modena
Italy	Sauces	Aceto balsamico tradizionale di Modena
Spain	Saffron	Azafrán de la Mancha
France	Essential oil	Huile essentielle de lavande de Haute-Provence
Spain	Confectionary	Jijona
Greece	Other products (spices etc.)	Κρόκος Κοζάνης / Krokos Kozanis
Cyprus	Baker's wares	Λουκούμι Γεροσκήπου / Loukoumi Geroskipou
Greece	Natural gums and resins	Μαστίχα Χίου / Masticha Chiou
Spain	Baker's wares	Turrón de Alicante

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 152/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'ACETO BALSAMICO DI MODENA'

EC No: IT/PGI/005/0430/18.11.2004

PDO ( ) PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Ministero delle politiche agricole alimentari e forestali

Address: Via XX Settembre, 20
I-00187 Roma

Tel.: (39) 06 481 99 68

Fax: (39) 06 42 01 31 26

e-mail: qualita@politicheagricole.it

2. *Applicant group:*

Name: Consorzio Aceto Balsamico di Modena Soc. Coop. a r.l — Consorzio Produzione Certificata Aceto Balsamico Modenese — Comitato Produttori Indipendenti Aceto Balsamico di Modena

Address: c/o C.C.I.A.A.
Via Ganaceto, 134
I-41100 Modena

Tel.: —

Fax: —

e-mail: —

Composition: Producers/processors (X) other ( )

3. *Type of product:*

Group 1.8.: Other Annex I products — vinegar

4. *Specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

[1] OJ L 93, 31.3.2006 p. 12.

4.1 Name: 'Aceto Balsamico di Modena'

4.2 Description:

Analytical:

— Density at 20 °C no less than 1.06 for the refined product;

— Actual alcohol strength no more than 1,5 % by volume;

— Total acidity no less than 6 %;

— Total sulphur anhydride no more than 100 mg/litre;

— Ash: no less than 2,5 per thousand;

— Net dry extract no less than 30g per litre;

— Reducing sugars: no less than 110g/litre;

Organoleptic properties:

— Clarity: clear and bright;

— Colour: deep brown;

— Aroma: persistent, delicate and slightly acidic with woody overtones;

— Taste: bitter-sweet, balanced.

4.3 Geographical area: *'Aceto Balsamico di Modena'* must be produced within the provinces of Modena and Reggio Emilia.

4.4 Proof of origin: Each stage of the production process must be monitored by the inspection body according to the monitoring plan, with all inputs and outputs recorded. This, along with the compilation of specific lists managed by the inspection body of the land registry parcels in which the vine growing and growers, must producers, processors and bottlers are located, and timely notification to the inspection body of the quantities produced, packaged and labelled ensures product traceability. All natural and legal persons recorded in the lists may be subject to checks by the inspection body, according to the terms of the production specification and the corresponding monitoring plan.

4.5 Method of production: *Aceto Balsamico di Modena* is obtained from grape must that is partially fermented and/or boiled and/or concentrated by adding a quantity of vinegar aged for at least 10 years and with the addition of at least 10 % of vinegar produced from the acidification of wine only. The percentage of boiled and/or concentrated grape must should not be less than 20 % of the volume sent for processing. The concentration increases until the initial amount of must attains a density of no less than 1,240 at a temperature of 20 °C.

In order to ensure that *Aceto Balsamico di Modena* acquires the properties described in Article 2, the grape must shall be produced from the following vine varieties: Lambruscho, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni and it must have the following characteristics:

— minimum total acidity: 8g/kg (only for boiled and concentrated must)

— minimum dry extract content: 55g/kg (only for boiled and concentrated must)

A maximum of 2 % by volume of end product of caramel may be added for colour stability. No other substance may be added. Production of *'Aceto Balsamico di Modena'* must follow the customary method of acidification using selected bacterial colonies or using the well-established method of slow acidification with wood chippings, followed by refining. In any case, acidification and refining take place in high-quality wood receptacles, such as sessile oak, chestnut, oak, mulberry or juniper, within a minimum period of 60 days from the date at which the raw materials are assembled and ready for the preparation period. The receptacles in which *'Aceto Balsamico di Modena'* is released for direct consumption must be made of glass, wood, ceramic or terracotta with the following capacity: 0,25 litres; 0,50 litres; 0,75 litres; 1 litre; 2 litres; 3 litres or 5 litres; and in single-dose sachets of a maximum capacity of 25 ml made of plastic or composite materials, bearing the same wording as that on the labels of bottles. The following stages must take place in the geographical area of origin: assembly of raw materials, processing, refining and/or ageing in wood receptacles.

4.6 Link: *Aceto Balsamico di Modena* has a very high reputation on both national and international markets, amply demonstrated by the frequent use of the product in many recipes and the volume of references to it on the internet, in the press and in the media. This reputation helps consumers immediately recognise the uniqueness and authenticity of the product in question.

Aceto Balsamico di Modena has for a long time represented the culture and history of Modena and its worldwide reputation is undeniable. The product is closely linked to the knowledge, traditions and skills of the local population, which has created an exclusive and distinctive local product. *Aceto Balsamico di Modena* has become part of the social and economic fabric of this area, becoming the source of income for many operators and an integral part of culinary tradition, given the key role it plays in countless regional recipes. Dedicated festivals and events have taken place for many years stemming from time-honoured traditions. Local producers attend, also as an opportunity to compare their produce, which perpetuates local methods. As a specific and unusual product, *Aceto Balsamico di Modena* has built its reputation and appreciation over the years to achieve worldwide acclaim, and consumers make the ideal connection between the product 'experience' and the image of culinary quality in the area of the two provinces of Emilia-Romagna.

4.7 Inspection body:

Name: CSQA Certificazioni srl

Address: Via S. Gaetano, 74
I-36016 Thiene (VI)

Tel.: (39) 0445 31 30 11

Fax: (39) 0445 31 30 70

e-mail: csqa@csqa.it

4.8 Labelling: The packaging must bear the name of the designation *'Aceto Balsamico di Modena'* along with the wording 'Indicazione Geografica Protetta' written in full or abbreviated, in Italian and/or in the language of the country of destination. Only the wording 'invecchiato' (aged) without any further additions may also appear, provided that the product is aged for a period of no less than three years in casks, barrels or other wooden receptacles.

ANNEX I

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No: .....

1. **Responsible department in the Member State:**
   Name: Ministero per le Politiche Agricole
   Address: 20 Via XX Settembre - 00187 Rome
   Tel: (00 39 6) 481 9968 Fax: (00 39 6) 4201 3126

2. **Applicant group:**
   (a) Name: Consorzio tra Produttori di Aceto Balsamico Tradizionale di Modena
   (b) Address: registered office c/o CCIAA, 134 Via Ganaceto - 41100 Modena
   technical office: 60 Corso Cavour - 41100 Modena
   Tel.: (00 39 59) 236 981 Fax: (00 39 59) 242 566
   (b) Composition : producer/processor (X) other ( )

3. **Type of product:** (see list in Annex VI) Condiment

4. **Specification** (Summary of requirements under Art. 4(2)):

(a) name: (see 3) Aceto Balsamico Tradizionale di Modena

(b) description: When released for consumption, *Aceto Balsamico Tradizionale di Modena* must satisfy the following requirements:

colour: bright dark brown;

consistency: like a runny syrup

aroma: characteristic, fragrant and, altogether, well-formed, penetrating and persistent bouquet with a noticeable but pleasant and harmonious acidity;

flavour: characteristic of balsamic vinegar, in line with an unchanging centuries-old tradition; sweet and sour and well balanced, with appreciable acidity and a hint of aroma imparted by the wood used for the vats; strong, clear, full, velvety, intense and persistent, in keeping with its characteristic bouquet;

total acidity: 4.5° or more (expressed in grams of acetic acid per 100 g of product);

density at 20° C: 1.240 or more

The product is made from grape musts.

Bottling, in which the product is put in unique round crystalline white glass containers with a rectangular base made of solid glass, takes place in the province of Modena, .

(c) geographical area: The municipalities of the province of Modena

(d) proof of origin: There are many historical references to *Aceto Balsamico Tradizionale di Modena.*
The earliest official record in which "balsamic" appears

alongside the word "vinegar" dates back to the 18th century: a register of wine harvests and sales of the secret ducal cellars for 1747 (Official records, Modena) although, judging from accounts of the court of the Duke of Modena, Alfonso I d' Este (husband of Lucrezia Borgia), the tradition of producing a very special balsamic vinegar in the area comprising the province of Modena must go back to 1508 at least.

Documents dating back to the 16th century and to 1796 refer to very mature musts which were used in the production of Modena style balsamic vinegar and to stays for 36 barrels of the product in question which were kept in a tower of the Duke's Palace.

A recurring feature of these early texts on the production of *Aceto Balsamico Tradizionale di Modena* are the references to the basic ingredient, cooked must obtained from typical grapes grown in the province of Modena, and the fact that production takes place several floors up, normally under the roof.

The first consolidated version of the rules governing the production of *Aceto Balsamico Tradizionale di Modena* is to be found in a letter sent by Francesco Aggazzotti to Pio Fabriani in 1860. From that point onwards the references to the product become more and more numerous and official as trade in the product develops: 1863 Agricultural Exhibition in Modena; 1888 Emilia Fair in Bologna; a brochure describing balsamic vinegar as a Modena speciality made from selected grapes.

All this confirms that since time immemorial the province of Modena has produced a special type of vinegar, not found in other areas, whose methods of production and ageing have been handed down almost unchanged over the centuries and are now laid down in the rules governing the production of *Aceto Balsamico Tradizionale di Modena*.

To guarantee the traceability of the product the raw material, i.e. the must, comes from grapes produced by vineyards consisting wholly or partly of varieties of vines listed in Article 2 of the rules of production or designated for the production of Modena province quality wines psr.

Before being released for consumption every batch must pass a series of analytical and organoleptic tests.

After bottling a numbered non-reusable label must be placed on each bottle in such a way as to prevent anyone from removing any of the contents without tearing it.

(e) method of production:

Grapes intended for the production of *Aceto Balsamico Tradizionale di Modena* have to produce a must with a saccharometer reading of 15° or more, and the maximum production, in the case of viticulture-only holdings, must not exceed 160 quintals per hectare, with a maximum yield in terms of must of 70 %.

Must intended for the production of the PDO balsamic vinegar is cooked at atmospheric pressure in open containers. Cooking, using a direct source of heat, must last for 30 minutes at least while maintaining a temperature of 80° or more.

Blended musts or musts containing additives or substances may not be used.
After cooking, the must undergoes sugar and acetic fermentation in traditional vinegar production rooms, using traditional methods which provide the necessary ventilation and range of natural temperatures.
At least 12 years are needed for the optimum maturation, ageing and after care of *Aceto Balsamico Tradizionale di Modena*. As part of the process the cooked must is decanted several times into numbered and marked vats of different sizes made of wood that is typical of the Region, e.g. oak, juniper, cherry, mulberry and chestnut.
When, in the opinion of the producer, the product satisfies the minimum requirements set out in the rules governing production it has to pass a series of analytical and organoleptic tests before being put in special round bottles made of white crystalline glass with a square base and a capacity of 10-40 cl.
Ageing, aftercare and bottling must all be carried out in the province of Modena.

(f) link: *Aceto Balsamico Tradizionale di Modena* is the product of a slow process of transformation of a unique raw material: must produced from grapes of vine varieties traditionally grown in the province of Modena and cooked using a direct source of heat.
Maturation is a lengthy process, lasting 12 years at least, and does not involve the use of any substance other than cooked must or any physical or chemical process.
Aceto Balsamico Tradizionale di Modena is one of the most important typical and traditional foodstuffs of the Modena area; its characteristics and the fact that the quantities produced are fairly limited, have helped to forge the economic success and reputation of the product at home and abroad.
The close links between the product and the local conditions in terms of soil and climate are confirmed and underpinned by the ban on accelerated and/or artificial ageing techniques, including those based on induced changes in temperature, humidity and ventilation in the vinegar production rooms.
The fact that the raw material comes solely from Modena province vineyards that produce quality wines psr precludes the possibility of the characteristics of *Aceto Balsamico Tradizionale di Modena* being reproduced anywhere else than in that area.

(g) inspection body: Name: Cermet (Certificazione e controllo della qualità) Soc. Cons. a r. l.

Address: 22 Via A. Moro - 40068 S. Lazzaro di Savena (Bologna)

(h) labelling: There must be a numbered seal of guarantee on every product. The label, bearing the business name of the producer and the words "*Aceto Balsamico Tradizionale di Modena* (Protected Designation of Origin)", is put on the product by the producer.

(i) national requirements: (if any) Recognition of controlled designation of origin (Ministerial Decree of 5 April 1983). Classification as a condiment (Law No 93 of 3 April 1986). Rules governing

Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2000/C 173/05)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: —

1. **Responsible department in the Member State:**

Name: Subdirección General de Denominaciones de Calidad
Dirección General de Alimentación
Secretaría General de Agricultura y Alimentación
Ministerio de Agricultura, Pesca y Alimentación

Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 97

Fax (34) 913 47 54 10

2. **Applicant group:**

2.1. Name: Asociación Nacional de Productores de Azafrán

2.2. Address: C/Madrid 9, E-45720 Camuñas (Toledo)

Tel. (34) 925 47 03 46

2.3. Composition producer/processor (x) other ( )

3. **Type of product:** 1.8 — other Annex II products (seasonings)

4. **Specification:**

(Summary of requirements under Article 4(2)):

4.1. *Name*: Azafrán de La Mancha

4.2. *Description*: Saffron (*Crocus sativus L.*) is a bulbous plant belonging to the *Iridacea* family. The spherical corm is fleshy, with a diameter of 2 to 3 cm, and is covered with brown-grey reticulate membranes. Between October and November, each bulb produces 1 to 3 flowers, which form a tubular shape before opening into a lilac-purple cone. This is the rose of saffron, and has long narrow petals which eventually open out to reveal its interior.

Inside is the ovary, from which emerge the three yellow stamens and a white filament, and the style, which divides into three red fibres or stigmas: the saffron threads or cloves.

Saffron in the form of a spice comes from the stigmas of these flowers attached to their respective style, once they have been sufficiently dried using the process described below.

Physical characteristics: Azafrán de La Mancha is easily recognisable because its red stigmas protrude from the flower and the style is shorter than in flowers of other varieties.

Azafrán de La Mancha must be sold exclusively in threads, never in powdered form. The threads must be strong and pliable with brilliant red stigmas.

The ratio stigma: style length must be greater than one, with a tolerance value of 1 %.

The stigma must not be less than 22 mm long, with a tolerance value of 1 %.

The content in floral residue (styles which have become detached from their stigmas, stamens, pollen and pieces of petals or ovary) must not exceed 0,5 % of the total weight.

A maximum of 0,1 % of foreign matter is permitted. Foreign matter is any vegetable residue which does not come from the saffron flower: minerals (sand, soil or dust), parts of or whole dead insects, etc.

The product must not contain mould or live insects.

Organoleptic characteristics: aroma: exclusive to the drying process, intense and penetrating, mixed with a faint scent of corn or dried grass with floral overtones.

Olfactory-gustatory sensation (in infusion): a long-lasting and mild taste, bitter at first and later with a persistent flavour of corn and the drying process.

Analytical characteristics:

Chemical characteristics:

Analytical parameter	Loose saffron	Packed saffron
Moisture and volatile substances	7-9 %	< 11 % (m/m)
Total ash	—	< 8 % (m/m)
Ash unsoluble in acid	—	< 1 % (m/m)
Ether extract	—	3,5-14,5 (m/m)
Extract soluble in cold water	—	< 65 % (m/m)
Colouring power (1)	> 200	> 200
Flavouring power (2)	> 20	> 20
Bitterness (picrocrocin) (3)	> 70	> 70
Safranal content (4)	> 65 %	> 65 %

(1) Expressed as a direct measurement of absorbency at 440 nm over dry weight.
(2) Expressed as a direct measurement of absorbency at 330 nm over dry weight.
(3) Expressed as a direct measurement of absorbency at 257 nm over dry weight.
(4) Expressed as a percentage of the total content in volatile substances.

4.3. *Geographical area:* The geographical area is situated within the automonous region of Castile-La Mancha, and encompasses districts of La Mancha in the provinces of Toledo, Cuenca, Ciudad Real and Albacete.

4.4. *Proof of origin:* Saffron produced in this region is easily recognisable, since it has protruding red stigmas and very short styles.

The manufacturing process, which consists of drying the product by toasting it over a slow fire rather than by sundrying, seems to be the reason for the end product's higher quality, intense aroma, increased safranal content and colouring power.

The physical, organoleptic and chemical characteristics of the product, described above, are linked to the environment and the conditions in which the product is grown and to the manufacturing process.

Although these characteristics alone should be enough to guarantee the origin of the product, this must also b ecertified by the inspection body.

The saffron must be planted in plots situated within the production area registered by the inspection body.

The saffron must be packed in establishments appearing in the registers of the inspection body. The designation of origin will apply only to saffron from the most recent harvest from the registered plots, and to packages with a net maximum content of 100 g.

Those packing Azafrán de La Mancha will adopt appropriate measures to ensure that the product meets the physical, chemical and organoleptic requirements. The inspection body will set up an inspection scheme, in accordance with EN 45011 standard, which will cover all stages of the product's market life. Under this scheme, it will be obligatory to keep records and to be able to correctly identify, at all times, saffron eligible for the designation of origin.

In the event of inferior quality products being identified, appropriate measures will be taken. These will include the suspension and definitive withdrawal of certification, obliging the consigner to withdraw the faulty goods from sale.

4.5. *Method of production:* Traditionally, the bulbs are planted between the second fortnight in June and the first fortnight in September.

When the plant blooms, all the open flowers are picked daily before they become withered. This normally takes place over a period of approximately 30 days in October and November, depending on the climatic conditions of the particular year.

Great care must be taken when picking the flowers. They must be cut cleanly and precisely so as to prevent the stigmas from separating or becoming detached.

The flowers are taken to be trimmed without being crushed or overheated in transit. They are laid out to be aired on sacks, canvas or firm soil in fine layers. They must not be piled up.

The flowers are always trimmed within 12 hours of picking. This process involves cutting the stigmas, attached to their styles, at the place where the styles are beginning to turn white.

In preparation for the drying process, the trimmed stigmas are laid out on flour sieves with wire or silk mesh of a suitable size for the heat source. They are placed in layers of a maximum depth of 1,5 cm.

The saffron is toasted for 20 to 45 minutes by heat produced from braziers, stoves or any other suitable indirect source providing a constant and uniform heat which does not contaminate the product with alien flavours or aromas.

The dried saffron is weighed and put into clean, new containers, suitable for conserving foodstuffs, which protect their contents from moisture and light. Whilst awaiting delivery, the containers are stored in cool, clean and dry areas. The product is packed by hand or machine in containers suitable for foodstuffs, whose maximum capacity is 100 g. The containers must seal in such a way that that the product will be preserved when stored in clean, dry, well-ventilated areas where the temperature does not exceed 25 °C.

4.6. *Link:* Saffron is very well suited to the climate of the production zone. The average altiude is approximately 700 m above sea level, and the soils are predominantly dark and limy with a sandy-clay texture. The climate is Mediterranean continental: generally mild with high levels of sunshine. Summers are hot and dry and winters cold, with marked contrasts in temperature (maximum 38 to 42 °C, minimum – 6 to – 12 °C). The low rainfall is the main factor preventing higher yields.

Growing practices have been passed on from father to son for generations. Saffron is grown for three years in a particular plot and then moved to another location where neither it nor beetroot nor alfafa has been grown in the previous five years. In an area whose average population density is less than 9 inhabitants per km^2 and where there is a serious danger of desertification, saffron is an important crop because is gives around 10 000 families the opportunity to increase their income during the period between the end of the grape harvest and the beginning of the olive harvest.

Saffron was introduced to Spain during Arab rule. During the eigth and ninth centuries it was used exclusively by the Andalusian upper middle classes. Arabic dishes contained many herbs, and so they were grown in every orchard, the main varieties being cumin, caraway, black cumin, cress, sweet anise, fennel, wood anise, coriander, mustard, mint, and parsley. However, the most important condiment for the Muslim economy was saffron, an indispensable colouring and seasoning in most dishes.

Later, a work from 1897 entitled *Cultivo del azafrán en la Solana*, by J. A. Lópezde la Osa, furnishes proof that saffron was grown in La Mancha. The book includes information going back 100 years on this crop, and quotes a legal inventory from 1720 which also mentions saffron.

In the first third of the 19th century La Mancha was producing the best quality saffron in Spain, with the highest yields per hectare for dry farming. The ancient growing tradition is very well documented in Pedro Muñoz, Campo de Criptana y Manzanares (Ciudad Real), in Lillo, Madridejos, Villacañas, Villanueva de Alcardete y Cabezamesada (Toledo) and in Montilla del Palancar (Cuenca).

However, the best proof of a strong historical link between the La Mancha region and saffron can be found in the area's many cultural traditions.

As with all activities which are firmly rooted in a particular society, growing saffron has given rise to its own rich vocabulary. The saffron-growing tradition in La Mancha is reflected in the region's folklore, in songs and refrains, and it is also forms the backdrop for the musical comedy entitled *La rosa de azafrán* (a libretta by F. Romero and G. Fernández Shaw; with music by Jacinto Guerrero, put on in Madrid in 1930).

It should also be noted that instruction manuals describing growing and production techniques exist, such as the aforementioned work by J. A. López de la Osa, or *El azafranero práctico* by L. Jiménez Martín (Albacete: Imprenta Eduardo Miranda, 1900).

The importance of this crop in traditional culture is once again demonstrated by the Fiesta de la Rosa del Azafrán which takes place in Consuegra (Toledo), the trimming competitions held as part of the patron saint's festivities in La Solana (Ciudad Real) and the Festival de la Rosa del Azafrán in Santa Ana (Albacete).

A significant indicator of the traditional nature and the economic value of this crop is a custom which still survives in some in La Mancha: presenting newly wed couples with the gift of a few threads of saffron, as a symbol of the desire for prosperity.

Saffron is part of the historic and cultural heritage of this region. Age-old growing traditions mean that those harvesting and trimming the saffron are highly qualified, and therefore the end product is of maximum quality.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [2]

'HUILE ESSENTIELLE DE LAVANDE DE HAUTE-PROVENCE'/'ESSENCE DE LAVANDE DE HAUTE-PROVENCE'

EC No: FR-PDO-0217-0141-20.10.2011

PGI ( ) PDO (X)

1. **Name**

'Huile essentielle de lavande de Haute-Provence'/'Essence de lavande de Haute-Provence'.

2. **Member State or Third Country**

France

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

3.1. *Type of product*

Class 3.2. Essential oils

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

'Huile essentielle de lavande de Haute-Provence'/'Essence de lavande de Haute-Provence' is a liquid obtained by water vapour distillation of the flowering tops of *Lavandula angustifolia* P. Miller. The lavender plantations must be made up of a population of plants of local origin which are propagated exclusively by sowing. Plantations of clones, plantations established by vegetative propagation and plantations established from clone seeds are excluded. 'Huile essentielle de lavande de Haute-Provence' is most often used as an intermediate product, mainly in perfumes but also in pharmaceutical products and in aromatherapy. 'Huile essentielle de lavande de Haute-Provence'/'Essence de lavande de Haute-Provence' must have the following analytical characteristics, which are measured by means of chromatography:

acid value: < 1,0;

1,8-cineole: between 0,2 and 1,0;

cis-beta-ocimene: between 3,0 and 9,0;

trans-beta-ocimene: between 2,2 and 4,9;

octanone-3: between 0,5 and 2,0;

camphor: < 0,5;

linalool: < 36;

terpinen-1-ol-4: between 2,5 and 5,5;

lavandulyl acetate: > 2,5;

lavandulol: > 0,5;

alpha-terpineol: < 0,7;

ratio of cis-beta-ocimene to trans-beta-ocimene: between 1,05 and 2,7;

ratio of trans-beta-ocimene to octanone-3: between 1,4 and 9;

ratio of linalol + linalyl acetate to lavandulol + lavandulyl acetate: between 12 and 18.

If a year is marked by unusual climatic conditions, the director of the National Institute for Origin and Quality (INAO) may grant derogations from the above criteria on the basis of advice from the group. These derogations may not exceed the following values:

acid value: < 1,2;

1,8-cineole: between 0,1 and 1,5;

[2] See footnote 1.

cis-beta-ocimene: between 2,5 and 10;

trans-beta-ocimene: between 1,5 and 6;

octanone-3: between 0,3 and 2,0;

camphor: < 0,55;

linalool: < 38;

terpinen-1-ol-4: between 1,5 and 6;

lavandulyl acetate: > 2;

lavandulol: > 0,4;

alpha-terpineol: < 0,8;

ratio of cis-beta-ocimene to trans-beta-ocimene: between 0,9 and 2,7;

ratio of trans-beta-ocimene to octanone-3: between 1,4 and 10;

ratio of linalol + linalyl acetate to lavandulol + lavandulyl acetate: between 10 and 20.

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the defined geographical area*

The lavender is grown and distilled within the geographical area.

3.6. *Specific rules on slicing, grating, packaging, etc.*

—

3.7. *Specific rules concerning labelling*

The denomination of origin and the European Union PDO symbol must be clearly visible on all product containers when it is marketed under the designation of origin 'Huile essentielle de lavande Haute-Provence'/'Essence de lavande de Haute-Provence'.

4. Concise definition of the geographical area

The geographical area of 'Huile essentielle de lavande de Haute-Provence'/'Essence de lavande de Haute-Provence' covers the following four departments: Alpes-de-Haute-Provence, Hautes-Alpes, Drôme and Vaucluse. It comprises 283 municipalities. The criteria used to define this geographical area combine components of the physical environment adapted to lavender's ecological requirements with human factors associated with the production of 'Huile essentielle de lavande de Haute-Provence'/'Essence de lavande de Haute-Provence'.

The geographical area of production is restricted:

(a) to the following municipalities:

Department of Alpes-de-Haute-Provence

Allons, Angles, Annot, Archail, Aubignosc, Authon, Banon, Barles, Barrême, Bayons, Beaujeu, Bellafaire, Beynes, Blégiers, Blieux, Braux, Le Brusquet, Le Caire, Castellane, Le Castellard-Mélan, Castellet-les-Sausses, Val-de-Chalvagne, Châteaufort, Châteauneuf-Miravail, Châteauneuf-Val-Saint-Donat, Chaudon-Norante, Clamensane, Clumane, Cruis, Curel, Demandolx, Digne-les-Bains, Draix, Entrages, Entrevaux, Faucon-du-Caire, Le Fugeret, La Garde, Gigors, Hautes-Duyes, L'Hospitalet, La Javie, Lambruisse, Lardiers, Majastres, Mallefougasse-Augès, Marcoux, Méailles, Montsalier, Moriez, La Motte-du-Caire, Moustiers-Sainte-Marie, La Mure-Argens, Nibles, Noyers-sur-Jabron, Les Omergues, Ongles, La Palud-sur-Verdon, Peipin, Peyroules, Piegut, Prads-Haute-Bleone, Redortiers, Revest-du-Bion, La Robine-sur-Galabre, La Rochegiron, La Rochette, Rougon, Saint-André-les-Alpes, Saint-Benoît, Saint-Etienne-les-Orgues, Saint-Geniez, Saint-Jacques, Saint-Julien-du-Verdon, Saint-Lions, Saint-Pierre, Saint-Vincent-sur-Jabron, Saumane, Sausses, Senez, Simiane-la-Rotonde, Soleilhas, Tartonne, Thoard, Thorame-Basse, Thorame-Haute, Turriers, Ubraye, Valavoire, Valbelle, Venterol, Vergons

Department of Hautes-Alpes

Antonaves, Aspremont, Aspres-sur-Buëch, Barcillonnette, Barret-le-Bas, La Bâtie-Montsaléon, La Beaume, Le Bersac, Bruis, Chabestan, Chanousse, Châteauneuf-de-Chabre, Châteauneuf-d'Oze, Eourres, L'Epine, Esparron, Espinasses, Etoile-Saint-Cyrice, La Faurie, Fouillouse, La Freissinouse, Furmeyer, Gap, La Haute-Beaume, Lardier-et-Valença, Manteyer, Mereuil, Montbrand, Montclus, Montjay, Montmaur, Montmorin, Montrond, Moydans, Neffes, Nossage-et-Bénévent, Orpierre, Oze, Pelleautier, La Piarre, Ribeyret, Ribiers, La Roche-des-Arnauds, Rosans, Saint-André-de-Rosans, Saint-Auban-d'Oze, Sainte-Colombe, Saint-Genis, Saint-Julien-en-Beauchêne, Sainte-Marie, Saint-Pierre-d'Argençon, Saint-Pierre-Avez, Le Saix, Salerans, Savournon, Serres, Sigottier, Sigoyer, Sorbiers, Théus, Trescléoux, Veynes, Vitrolles

Department of Drôme

Arnayon, Arpavon, Aulan, Ballons, Barret-de-Lioure, La Bâtie-des-Fonds, Beaumont-en-Diois, Beaurières, Bellecombe-Tarendol, Bellegarde-en-Diois, Bésignan, Bonneval-en-Diois, Boulc, Bouvières, Chalançon, La Charce, Charens, Chaudebonne, Chauvac, Cornillac, Cornillon-sur-l'Oule, Establet, Eygalayes, Eyroles, Ferrassières, Glandage, Gumiane, Izon-la-Bruisse, Jonchères, Laborel, Lachau, Laux-Montaux, Lemps, Lesches-en-Diois, Mévouillon, Miscon, Montauban-sur-l'Ouvèze, Montaulieu, Montbrun-les-Bains, Montferrand-la-Fare, Montfroc, Montguers, Montjoux, Montréal-les-Sources, La Motte-Chalancon, Pelonne, Plaisians, Le Poët-en-Percip, Le Poët-Sigillat, Pommerol, Poyols, Les Prés, Reilhanette, Rémuzat, Rioms, Rochebrune, La Roche-sur-le-Buis, La Rochette-du-Buis, Rottier, Roussieux, Saint-Auban-sur-l'Ouvèze, Saint-Dizier-en-Diois, Sainte-Euphémie-sur-Ouvèze, Saint-Ferréol-Trente-Pas, Sainte-Jalle, Saint-May, Saint-Sauveur-Gouvernet, Séderon, Teyssières, Treschenu-Creyers, Valdrôme, Val-Maravel, Valouse, Verclause, Vercoiran, Vers-sur-Méouge, Vesc, Villebois-les-Pins, Villefranche-le-Château, Villeperdrix, Volvent

Department of Vaucluse

Aurel, Lagarde-d'Apt, Monieux, Rustrel, Saint-Christol, Saint-Saturnin-d'Apt, Saint-Trinit, Sault, Savoillans, Villars

Within these municipalities, only plantations located at an altitude of at least 800 metres may be granted the designation of origin.

Derogations from the minimum altitude of 800 metres may be granted by the National Committee on Agri-Food Products of the National Institute for Origin and Quality (INAO) following advice from a commission of experts appointed for this purpose by the committee. These derogations may not apply to parcels located at altitudes of less than 600 metres.

(b) to the following municipalities:

Department of Drôme

Aix-en-Diois, Aucelon, Aurel, Barnave, Barsac, Brette, Chamaloc, Chastel-Arnaud, Châtillon-en-Diois, La Chaudière, Die, Espenel, Eygluy-Escoulin, Laval-d'Aix, Luc-en-Diois, Marignac-en-Diois, Menglon, Molières-Glandaz, Montlaur-en-Diois, Montmaur-en-Diois, Pennes-le-Sec, Ponet-et-Saint-Auban, Pontaix, Pradelle, Recoubeau-Jansac, Rimon-et-Savel, Rochefourchat, Romeyer, Saint-Andéol, Saint-Benoît-en-Diois, Sainte-Croix, Saint-Julien-en-Quint, Saint-Nazaire-le-Désert, Saint-Roman, Saint-Sauveur-en-Diois, Vachères-en-Quint, Vercheny, Véronne.

Within these municipalities, only plantations located at an altitude of at least 600 metres may be granted the designation of origin.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

The characteristic aspects of the geographical area are as follows:

Natural factors

Fine lavender, the common name given to lavender of the species *Lavandula augustifolia*, tends to colonise soils referred to in soil science as grey rendzinas with a calcareous humus. These soils have developed on Jurassic-Cretaceous limestones. Furthermore, lavender prefers relatively cool areas and therefore areas of relatively high altitude: it occupies the most mountainous of terrains above an altitude of 600 to 800 metres. This area corresponds to fine lavender's natural range of distribution. *Lavandula angustifolia* rapidly peters out outside of this area.

Human factors

Lavender picking in the south of France developed in particular during the second half of the 19th century; at that time, a massive exodus of the rural population led to the poorer parts of the countryside becoming depopulated. Land which had been cleared of trees and cultivated for centuries was abandoned. Erosion led to the rapid deterioration of the soil, often exposing the underlying rock. Only robust plants requiring little care can thrive in such soils: among such plants are lavender and spike lavender, which quickly cover abandoned hillsides.

At same time, there was strong growth in the use of perfumes and cosmetics. As a result of the wealth of locally available raw materials and the know-how passed on from generation to generation, the perfume industry has prospered right up to the present day, giving Grasse its international reputation as the perfume capital.

Some perfume houses moved their operations from Grasse out into the hinterland and set up their own stills for the whole summer in the areas in which lavender was harvested; others established arrangements with local distillers who gathered the essences for them. A commercial outlet for lavender essences was therefore assured, encouraging a rapid expansion in lavender-gathering in the mountainous areas of Haute-Provence which until then had been given over to the raising of small livestock and the cultivation of food crops.

5.2. *Specificity of the product*

Typical features of the product

Fine lavender comes from plants of local origin that have been sown or from young self-sown plants cultivated within a population. The rich diversity of varieties within these populations gives the fine lavender essences specific characteristics and a quality which marks them out very distinctly from other essences. The analytical parameters most representative of 'Huile essentielle de lavande de Haute-Provence'/'Essence de lavande de Haute-Provence', expressed in terms of chromatographic peaks measured for each of the areas, are linalool, lavandulol and lavandulyl acetate (the values for these aromatic constituents are defined under item 3.2). The aroma of fine lavender is distinct from that of other lavenders (lavandin and spike lavender).

Reputation

Grasse's reputation for perfume is based on the production of essential lavender oil in the region. The advent of the cultivation of lavandin, a more productive species, but most importantly one that produces an essential oil of lesser quality, led producers to base the production of essential oil strictly on the distillation of fine lavender so that perfume makers could continue to be supplied with the essential oil which established their reputation.

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 sensitivity of lavender to the natural environment has significant repercussions for the chemical composition of the essences produced by the plants, and consequently on their scent. This is particularly true of fine lavender growing in populations (plants of local origin that are propagated solely by sowing, without any clonal selection or the use of plants propagated vegetatively); each plant has its own genetic personality and produces an essential oil with its own analytical and olfactory nuances.

Lavender that has been grown on the most mountainous terrain at an altitude of at least 600 or 800 metres benefits from cool temperatures, which guarantee that the essential oil has a delicate aroma.

The lack of water in the soil in these mountainous areas and the restrictions on its use limit the range of plants that can grow there and leads to the plants synthesising aromatic constituents.

After cutting, the flowers must be dried, so that any possible excess water which could interfere with the distillation process is lost. Steam distillation is used, this being the only technique which permits the flower's aromatic constituents to be preserved. The steam passing through the plant matter carries the essential oils along with it; this steam is then chilled, causing it to liquefy. The maximum yield from each hectare of a plantation is restricted in order to maintain the concentration and aromatic characteristics of the essential oil.

A producer of fine lavender has a profound attachment to his product.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006) [3]

https://www.inao.gouv.fr/fichier/CDCHuileEssentielleLavandeHauteProvence.pdf

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[3] See footnote 1.

SUMMARY TECHNICAL SPECIFICATIONS

FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

NAME OF THE GEOGRAPHICAL INDICATION:

JIJONA

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Product consisting of a mix of almonds, pure honey, sugars, egg white and wafer in specified proportions. Classed as "Supreme" and "Extra".

Type of product: bread, pastry, cakes, confectionery, biscuits and other baker´s wares. Class 2.4.

APPLICANT:

Consejo Regulador de la Denominación de Origen "Jijona" y "Alicante"

PROTECTION IN EU MEMBER STATE OF ORIGIN

First protection in Spain: 05/08/1991

Date of protection in the EU: 13/11/1996

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

- Ingredients:

This product is made exclusively with the following ingredients: almonds, pure honey, sugars, egg white and wafer. These ingredients can come from Alicante, Castellon and Valencia.

- Process of production:

Almonds are roasted. A mixture of sugar and pure honey is cooked in a mixer during a minimum of 30 minutes. When this mixture is ready, it is spread in sheets so that it becomes cold. As soon as it is cold, it is grinded and refined until it becomes a fluid mass.

This mass is introduced into containers in which roasted, peeled and cut into pieces almonds. This mix cooked again during a minimum of 150 minutes, until compactness and point of boiling desired is get.

The mixture is then shaped while still warm and it is cut up, either mechanically or by hand and then covered with wafer and then packed.

The production and the packaging will be realized in the municipality of Jijona.

- Characteristics of the product:

Pure honey: minimum 10%

Clean and healthy almonds, from the following varieties: Valenciana, Mallorca, Mollar, Marcona and Planeta: minimum 52%

- Categories of product:

"Supreme": minimum 10% of pure honey and minimum 64% of almonds

"Extra": minimum 10% of pure honey and minimum 50% of almonds

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Jijona protected by the PGI is produced and packed in the municipality of Jijona, in the Province of Alicante in Spain.

LINK WITH THE GEOGRAPHICAL AREA

- History

Nougat has been made in Jijona for centuries. However, it is thought that nougat was not created by people from Jijona, but for arabs or jews. These people introduced the use of the honey and the dried fruits in the gastronomy of the zone.

Historically, people from Jijona has used the products of their fields: fields of almond-trees and beehives located in the mountains near to his homes, where there was abounding the rosemary, the lavender and the thyme.

There are documents with references to the production of nougat in Jijona since 1531. The cook of the king Felipe II (1526-1598) was the one who introduced nougat in the court. But by that time nougat was already traditional and therefore must be much older. So, there is a document dated in 1484 of the general advice of the city of Valencia (next to Jijona) in which we can find information about nougat.

During the seventeenth century, the nougat made in Jijona had also sugar and white egg. The evolution of the instruments of work and the incorporation of the boiling to the process of production helped to discover that grinding and cooking at the same time was the key to get a more refined and creamy product.

In 1610, the historian Gaspar Escolano, in his book "Historia de la insigne y coronada ciudad de Valencia"affirms that Jijona nougat is given as a present to princes and kings.

During the seventeeth century, the word "Jijona" was used to name the nougat made in this town. It´s also in this century when the commercial expansion of the product starts. At the moment, in the dictionary of the Real Academia de la Lengua Española, the word Jijona is described as "soft nougat made in Jijona, town of the province of Alicante, in Spain".

During the eighteenth century, nougat had a great repercussion, as it can be seen in many novels, plays and scientific writings. It was especially demanded by kings and queens.

From the second half of the nineteenth century begins the industrial production of the nougat. The production of nougat with machines helped to get a better product.

By the end of the nineteenth century and in the beginning of the twenteeth century, many families from Jijona used to sell nougat made in Jijona through Spain. It´s also in this time when nougat begins to be exported to America and the north of Africa.

- The social aspect

Until the eighteenth century, Jijona's economy is based on the agriculture and farm animals. Due to its climate and type of soil, the most important products were cereals, almond trees and honey (there are a lot of rosemary, lavand and thym plants in this region).

As long as the demand of nougat was increasing, almond trees were substituting cereals fields. In the nineteenth century, there were already many important brands and nougat factories in Jijona, so many people who used to live in the country went to live to the city of Jijona to work in these factories.

In Spain, nougat is consumed traditionally in Christmas, so the production is very seasonal. That´s the reason why many companies from Jijona started making ice-creams during the summer and nougat during the winter in order to have an industrial activity the whole year.

During the nineteenth and twenteeth centuries many people from Jijona used to travel around Spain or countries in America as Cuba selling their nougat. From the second half of the twenteeth century, Jijona´s food industry (nougat and ice-cream production) substitute agriculture as the most important activity of the economy of the region.

Nougats made in Jijona have been exported to a lot of countrys, especially to South America. In fact, nougats made in Jijona are so popular in countries as Argentina that in order to classify the different types of nougat, they use the terms "Jijona" and "Alicante". This fact is due to many Jijona´s nougat industries were established in several South America´s countries: Argentina, Venezuela, Uruguay, Chile, Puerto Rico or Cuba.

At the moment, Jijona produces the 60% of the total amount of nougat produced in Spain.

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The labels must bear the words IGP "Jijona" and the special logo.

CONTROL AUTHORITY/CONTROL BODY

Dirección General de Empresas Agroalimentarias y Pesca.- Conselleria de Presidencia y Agricultura, Pesca, Alimentación y Agua.

Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(98/C 207/02)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: 1 EL/97

1. **Responsible department in the Member State:**

Name: Ministry of Agriculture, Directorate for Legal Preparatory Work and Legal Matters

Address: Acharnon 2, GR-10176 Athens

Tel. (01) 524 89 40

Fax (01) 524 89 40

2. **Applicant group:**

2.1. Name: Official Saffron Producers' Cooperative of Kozani

2.2. Address: Krokos, GR-50010 Kozani

2.3. Composition: Producer/processor (x) with 1 500 to 1 600 saffron-producing members (Articles of association No 16 346/20 May 1971).

3. **Type of product:** 1.8 — Other Annex II products (seasonings, etc.).

4. **Specification:**

(Summary of requirements pursuant to Article 4(2))

4.1. *Name:* Krokos Kozanis.

4.2. *Description:* The saffron crocus is a corm-rooted plant of the iris (*Iridaceae*) family. The corm is 2 to 3 cm in diameter, spherical and fleshy with brown-grey reticulate integuments. Each corm produces one to three erect conoid flowers in October/November. After several hours these open losing their first shape.

They consist of:

— six dark blue-mauve petals, length 4 to 5 cm, width about 1 cm,

— three yellow stamens,

— the style, which divides into three stigmas,

— and the ovary, which is hairy, narrow and contains many round brown seeds.

The stigmas are a lustrous to orange colour, length 40 to 50 mm together with part of the style. Their top end is serrated and under their weight they incline downwards, often outside the conoid. The saffron crocus is grown for the orange red stigmas of the flower and secondarily for the three yellow stamens. Its uses are many and various: in pharmacy, baking, cookery, cheese-making, pasta production, the drinks industry and artists' paints.

4.3. *Geographical area:* In Greece saffron is grown only in the following communes of the Prefecture of Kozani: Agia Paraskevi, Eani, Amigdalia, Ano Komi, Agrilos, Vathilakas, Imera, Kesaria, Kapnokhori, Kariditsa, Kato Komi, Kerasia, Kipos, Kozani, Koila, Koilada, Kontovouni, Krokos, Kteni, Lefkovrisi, Lefkopigi, Mavrodendri, Mesiani, Milia, Mikrovalto, Xirolimni, Petrana, Pontokomi, Protokhori, Ptelea, Pirgos, Rodiani, Rimnio, Sparto, Stavroti, Trigoniko, Khromio. The present production area is 1 000 ha, amounting to 1 % of the total agricultural area of the prefecture, in which saffron has been grown as a crop for many years.

4.4. *Proof of origin:* The name 'krokos' comes from the Greek word 'kroki' (the woof thread that the shuttle knits to the warp). The word 'krokos' either by itself or in compounds ('krokinos', 'krokovaptos', 'krokoessa', etc.) is known from the earliest texts of world literature. Thus the word 'krokos' as an aromatic and flower is found in the Book of Proverbs and in Song of Solomon 3 in the Old Testament. It is also found denoting the flower or pigment in Homer (Hymn 178 to Demeter mentions the 'Krokesian' flower), Sophocles, Theophrastes, Aristophanes, Hippocrates, etc. The saffron crocus as an plant with distinctive properties (pigment, medicine, herb, seasoning) was known both in Ancient Greece and to other ancient peoples. It is claimed that it was grown in Greece during the Middle Minoan period. This view is supported by a wall-painting of the period (1600 BC) called the 'Saffron Gatherer' found in the Palace of Knossos on Crete showing a youth, a girl or, according to others, a monkey gathering crocus flowers into a basket. It is also claimed that the Greeks grew saffron crocuses in both Macedonian and Byzantine times and that it spread to the East with the campaign of Alexander the Great.

Cultivation of the saffron crocus in the abovementioned areas of the Prefecture of Kozani dates back to the 17th century. The cultivation procedure, the specific soil and climatic conditions of the area and the specialist knowledge used in growing the plant lead to a product of the best quality with particular characteristics.

4.5. *Method of production:*

1. Harvesting

The flowers that begin to appear in the middle of October are gathered by teams, normally of women, into aprons or baskets and taken back to the houses in panniers.

The laborious work, calling for manual dexterity, continues from sunrise almost to sunset and lasts 20 to 25 days.

At the house another set of two people place the flowers in small quantities on a special table and with the aid of a current of air — electric fans are now used to separate the petals from the stamens and the stigmas.

2. Drying and sorting

Drying of the stigmas is the most important and most delicate procedure and requires skill, great care and experience. If the crocus is dried properly it retains its distinctive properties (colour/aromatic qualities) unaltered and improves in quality without losing its colouring power and essential oil.

The fresh stigmas are laid out in fine layers on frames with a wire-mesh or silk base. These are placed in large well-ventilated heated rooms and after drying separation begins of the red stigmas from the yellow stamens, pollen and foreign matter.

This work, carried out by hand, lasts from 20 to 60 days. The dry product is placed, red and yellow separate, in containers ready for delivery.

3. Collection and storage

Collection begins immediately after drying, sorting and cleaning of the stamens and under the Articles of Association of the cooperative finishes at the end of March.

On delivery at the cooperative's premises a check is made on moisture content, since there is a danger of fungal proliferation and hence deterioration of the product. A moisture level of 8 to 11,5 % is acceptable. A second quality check is made and any foreign material (grit, dry grass, leaves, hairs, etc.) removed. If a significant quantity of pollen is found the saffron is sieved. The saffron of each producer is then weighed and the responsible official issues the take-over note.

A check for foreign material is made when the saffron is bagged. The staff make a fastidious visual check on the very small quantities involved.

4. Packaging

The saffron is packed in three-kilogram metal recipients or 12-kilogram plastic drums which are then kept in a refrigerated chamber at 5°C.

Small quantities are disposed of to the market in packages of one, two, four and 28 grams. This saffron is for use as a seasoning in various foods.

Much smaller quantities are also sold in powder form. The saffron threads are passed through a dryer to remove some of the moisture and allow them to be crumbled. After grinding the powder is transferred to a special packaging machine producing sachets containing from 0,25 to one gram.

4.6. *Link:* The characteristics of the product are due to the particular soil and climatic conditions of the area (well-tended, light, drained soil of medium fertility with a warm temperate climate) and to the cultivation techniques employed and traditional practices followed by the area's crocus growers. This is one of the main production sectors of the area, playing a prominent role in the economy of the production zone in particular and more generally in the wider area of the Prefecture of Kozani.

Traditional crocus growing is also an important element of the area's culture and an important factor in maintenance of the natural environment. With the passage of the centuries it has become an integral part of the daily life of the inhabitants of the area.

4.7. *Inspection body:*

Name: Agriculture Directorate, Prefectural Administration of Kozani
Address: Prefectural Offices, GR-50100 Kozani.

4.8. *Labelling:* The packaging of the product will compulsorily carry the indication 'Krokos Kozanis PDO' and the indications specified in Article 4(7) of PD 81/93.

4.9. *National requirements:* The general provisions of Presidential Decree 81/93 apply to the production procedure for PDO and PGI products.

EC No: GR/00048/97.07.09.
Date of receipt of the full application: 25.2.1998.

Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(98/C 207/03)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: —

1. Responsible department in the Member State:

Name: Subdirección General de Denominaciones de Calidad — Dirección General de Política Alimentaria e Industrias Agrarias y Alimentarias — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación, Spain
Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid
Tel. (34) 913 47 53 97
Fax (34) 913 47 54 10

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 88/03)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'ΛΟΥΚΟΥΜΙ ΓΕΡΟΣΚΗΠΟΥ' ('LOUKOUMI GEROSKIPOU')

EC No: CY/PGI/005/0454/06.04.2005

PDO ( ) PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible Department in the Member State:*

Name: Υπουργείο Εμπορίου, Βιομηχανίας και Τουρισμού (Ministry of Commerce, Industry and Tourism)

Address: Τμήμα Εφόρου Εταιρειών και Επίσημου Παραλήπτη — CY-1472, Λευκωσία (Department of Registrar of Companies and Official Receiver — CY-1472, Nicosia)

Tel.: (357) 22 40 43 05

Fax: (357) 22 30 48 87

Email: deptcomp@rcor.gov.cy

2. *Group:*

Name: Aphrodite Delights (Yeroskipos) Ltd

Address: Αρχιεπισκόπου Μακαρίου 57, Γεροσκήπου, Πάφος (Archiepiskopou Makariou 57, Geroskipou, Paphos)

Tel.: (357) 26 96 22 12

Fax: (357) 26 96 05 34

Email: aphrodite@loukoumia.com

Composition: Producers/processors (X) Other: ( )

Since its establishment in 1895, the applicant company has — without interruption — performed all stages of the production process within the boundaries of Geroskipou municipality, in accordance with all the obligations imposed by the national regulatory framework. Today the applicant company is the only company producing Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) in the defined area. Any producer in the defined area has the right to produce the product in accordance with the specifications and all the obligations imposed by the national regulatory framework.

The features which distinguish Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) from similar products are its firmness, elasticity and reduced sweetness. Moreover, no glucose or gelatine is used in its production.

2. *Type of product:*

Class 2.4 — Bread, pastry, cakes, confectionery, biscuits and other baker's wares

3. *Specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: 'Λουκουμιού Γεροσκήπου' ('Loukoumi Geroskipou')

4.2. Description: Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) is a form of confectionery, the main ingredient of which is sugar. It has a gelatinous texture and an intensely sweet taste, and is produced in rectangular parallelepipeds measuring (approximately) 20 × 20 × 25 mm³. The product is available in a variety of flavours, according to the flavouring which is added (see Method of production below). It is coated in powdered sugar (caster sugar) or shredded desiccated coconut. Nuts and/or honey and/or bitter chocolate may be added to the product.

4.3. Geographical area: GEROSKIPOU (boundaries of Geroskipou municipality).

4.4. Proof of origin: The monitoring procedures are carried out by the Agriculture Section of the Ministry of Agriculture, Natural Resources and Environment, which examines the extent to which the specifications are met and checks that the Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) actually comes from the defined geographical area. To ensure that the method of production and the quality of Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) correspond to the specifications, the following points are monitored during the production process, in accordance with the specifications set out in point 4.5:

— Ingredients, and proportions of ingredients

— Stirring temperature

— Stirring duration

— Turns of stirrer

4.5. Method of production: The Λουκούμι (loukoumi) is prepared in large pans with a stirrer.

First water is placed in the heated pan. Next sugar and citric acid are added. When the mixture has boiled for 35 minutes at a temperature of 100 °C, corn starch is added. Before being added to the mixture, the corn starch is dissolved in cold water.

The mixture is then stirred and heated to 100-130 °C for 2 hours at 36 turns of the stirrer per minute and is flavoured; in some cases colouring and/or roasted nuts are added.

After the additives have been added, the now viscous mixture is poured into large crates, is left to take its final gelatinous form and, once it has cooled, is cut into parallelepipeds measuring (approximately) 20 × 20 × 25 mm³, which are packed with caster sugar or desiccated coconut.

The quantities of the basic ingredients are as follows:

— For every 100 litres of water: 90 kg of sugar (86 %), 15 kg of corn starch (14 %), 33-40 g of citric acid.

The other ingredients added to the various types of Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) are as follows:

— Rose flavour: 75 ml of E122 (red) colour (40 g of powder dissolved in 1 litre of water) and 5 ml of rose flavouring in every 90 kg of product

— Strawberry flavour: 75 ml of E122 (red) colour (40 g of powder dissolved in 1 litre of water) and 8 ml of strawberry flavouring in every 90 kg of product

— Mandarin flavour: 75 ml of E102 (orange) colour (60 g of powder dissolved in 1 litre of water) and 15 ml of mandarin flavouring in every 90 kg of product

— Orange flavour: 75 ml of E102 (orange) colour (60 g of powder dissolved in 1 litre of water) and 18 ml of orange flavouring in every 90 kg of product

— Mint flavour: 75 ml of E102/E133 (green) colour (60 g of powder dissolved in 1 litre of water) and 3 ml of mint flavouring in every 90 kg of product

— Pineapple flavour: 75 ml of E102/E133 (green) colour (60 g of powder dissolved in 1 litre of water) and 16 ml of pineapple flavouring in every 90 kg of product

— Bergamot flavour: 5 ml of bergamot flavouring in every 90 kg of product

— Banana flavour: 20 ml of banana flavouring in every 90 kg of product

— Lemon flavour: 15 ml of lemon flavouring in every 90 kg of product

— Pistachio flavour: 15 ml of pistachio flavouring in every 90 kg of product

— Mastic flavour: 40 g of Khios mastic in every 90 kg of product

— Vanilla flavour: 24 g of vanillin or 50 g of vanilla in every 90 kg of product

— Chocolate flavour: 1 400 g in every 90 kg of product

— Coconut flavour: 15 ml of coconut flavouring in every 90 kg of product

All the colours described above are artificial; however, in future certain colours may be replaced by others (either improved artificial colours or natural colours), but the colouring effect will be the same.

The following nuts may also be added to Λουκούμι Γεροσκήπου (Loukoumi Geroskipou): almonds, pistachios, walnuts, groundnuts, hazelnuts. After their outer shell has been removed, they are selected visually. The kernel is placed in hot water and is then peeled. The peeled kernel is roasted and chopped. The chopped kernel is placed in the hot Λουκούμι (loukoumi) mixture towards the end of the stirring shortly before it is poured.

All stages of production, cutting and packaging are carried out in the producer's installations, which are located in the defined geographical area of Geroskipou municipality. The stages of production, cutting and packaging must be carried out at the same place, mainly on account of the risk of contamination should the product be transported unpackaged, but also because the journey time and the fluctuations in temperature would make the product harder to cut and its characteristics would be altered, the main problem being an increase in water content.

4.6. Link: The historical association between Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) and Geroskipou dates back to the 19th century. Since 1895, when Sophocles Athanasiou started to produce Λουκούμι Γεροσκήπου (Loukoumi Geroskipou), the product has been produced in the same way, in the same place, by his descendants. The art of preparing Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) is handed down from generation to generation. In 1920 the production of Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) was taken over by Athanasiou's daughter, Chariklia, and her husband Gabriel Hadjizinoviou, who in 1959 registered the name Aphrodite as a trade name for his products (a representation of the goddess already appeared as the product's emblem on its packaging). Production was subsequently taken over by their son, Nikodemos Gabriel (1964-1990), and since 1990 his wife Evdokia and his son George have continued to prepare the same product in the same way.

Today, ΛΟΥΚΟΥΜΙ ΓΕΡΟΣΚΗΠΟΥ (LOUKOUMI GEROSKIPOU)) is a trademark for Geroskipou. Any publication which refers to the main features of Geroskipou always starts off with Λουκούμι Γεροσκήπου (Loukoumi Geroskipou).

The link between Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) and the geographical area is clearly historical, as the raw materials used are industrial products and are not produced in the area. Almonds and honey are exceptions: they are produced in Paphos province.

Since 1895 Geroskipou has historically linked its name with what is one of the oldest confectionery products produced in Cyprus.

Geroskipou town is irrevocably linked with Λουκούμι Γεροσκήπου (Loukoumi Geroskipou). Many bibliographic sources connected with tradition and tourism refer directly to Λουκούμι Γεροσκήπου (Loukoumi Geroskipou). Among this multitude of bibliographic references, those which stand out are those of the great Greek novelist Nikos Kazantzakis in his book *Ταξιδεύοντας (Travelling)*, p. 186, published in 1926; Ioannis Panagiotopoulos in his book *Η Κύπρος ένα ταξίδι (Cyprus — a journey)*, p. 108, published in 1962; and William Forwood in his book *Cyprus Invitation*, p. 102, published in 1971, which refer to this fine produce from Geroskipou. Mention should also be made of the certificate of honour issued to the producer at the British Empire Exhibition held at Wembley Stadium in 1925. Today Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) is one of Geroskipou's leading attractions for both locals and visitors.

4.7. Inspection body:

Name: Τμήμα Γεωργίας (Agriculture Section)

Address: Λουκή Ακρίτα — CY-1412 Λευκωσία (Louki Akrita — CY-1412 Nicosia)

Tel.: (357) 22 40 85 19

Fax: (357) 22 78 14 25

Email: doagrg@da.moa.gov.cy

Officials authorised in accordance with Article 20 of the Designations of Origin and Geographical Indications for Products and Foodstuffs Act 2002, as amended and in force at the time.

4.8. Labelling: Compliance with the Labelling, Presentation and Advertising of Foodstuffs (General) Regulations 2002 (KDP 262/2002), as amended and in force at the time.

CORRIGENDA

Corrigendum to the publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(Official Journal of the European Union C 88 of 21 April 2007)

(2007/C 151/09)

On page 11, point 4.1:

for: 'Λουκουμιού Γεροσκήπου' ('Loukoumi Geroskipou'),

read: 'Λουκούμι Γεροσκήπου' ('Loukoumi Geroskipou').

Mastícha Chíou

ANNEX I

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No: XI (PDO) 3

1. **Responsible department in the Member State:**
   Name: Ministry of Agriculture, Department of Manufacturing-Standardisation and Quality Control for Products of Vegetable Origin
   Address:
   Tel: 5291-347 Fax: 5243 -162

2. **Applicant group:**
   (a) Name: "Enosi Mastikhoparagogon Khiou" (Union of Khios mastic producers)
   (b) Address: Monomakhos 1, Postcode 821 00
   Tel. 0271-21001 Fax 0271 - 294121
   (c) Composition : producer/processor (x) other ( )

3. **Name of product:** Khios mastic oil

4. **Type of product:** (see list in Annex VI)
   Essential oils

5. **Specification:**
   (summary of requirements under Art. 4(2))

   (a) name: (see 3) "Khios mastic oil" (pdo)

   (b) description: "Khios mastic oil" presents the following technical characteristics: a white or yellowish fluid with the taste and aroma particular to "Khios mastic"
   Belongs to the (EEC) tarriff classification 3301 29 61 and to TARIC category 00000

   (c) geographical area:"Khios mastic oil" is produced in the southern part of the island of Khios, in the 24 villages and communities known as "Mastikhokhoria" (literally "the mastic villages"), viz: Ag. Georgios, Armolia, Vavili, Vessa, Vouno, Elata, Exo Didima, Tholopotami, Thimiana, Kalamoti, Kallimasia, Kataraktis, Kini, Livi, Mesa Didima, Mesta, Mirmiggi, Nenita, Neochori, Olimpi, Pagida, Patrika, Pirgi and Flatsia. It is forbidden to produce Khios mastic outside the territory of the above municipalities

(d) proof of origin: This is a traditional product produced only on the island of Khios and known for a great many years. It has medicinal, pharmaceutical and industrial applications.

(e) method of production: "Khios mastic oil" comes from the mastic tree (*Pistacia Lentiscus var. Chia*), which belongs to the family of *Anarcadiaceae*. It is produced by distilling natural "Khios mastic". Its production is restricted to the island of Khios.

(f) link: There is a very profound link with the island of Khios and its population. It comprises a significant source of agricultural income and foreign exchange.

(g) inspection body:
Name: Department of Agriculture, Khios
Address: Politekhniou 13 , Postcode 821 00 Khios
Tel. 0271 - 44266-69 Fax 0271 - 44267

(h) labelling: "Khios mastic oil" has the code number XI - the label bears the serial number and the last two digits of the year of manufacture.

(i) national requirements: (if any) The general provisions of Presidential Decree 81/93 on the procedure for products of certified origin apply as appropriate, in addition to Decision 317707 issued by the Junior Minister of Agriculture on 14 January 1994.

TO BE COMPLETED BY THE COMMISSION

EC No: G 1559/240194
Date of receipt of the full application: ../../....

SUMMARY TECHNICAL SPECIFICATIONS

FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

NAME OF THE GEOGRAPHICAL INDICATION:
Μαστίχα Χίου ΠΟΠ (Masticha Chiou PDO)

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED:
Class 2.5: Natural gums and resins

APPLICANT:
Chios Gum Mastic Growers Association
Address: 1, Konstantinou Monomaxou St, Chios, 821 00, Greece

PROTECTION IN EU MEMBER STATE OF ORIGIN
It has been protected in the Member State of origin since **14.01.1994**
This geographical indication has been registered and protected in the European Union since **24.01.1997**(EL/PDO/0017/1558)
Proof of protection is provided by its inclusion in "the Register of protected designations of origin and protected geographical indications' established by Regulation (EE) No 1151/2012 on quality schemes for agricultural products and foodstuffs. The European Commission records the legal instrument for registering the individual name in 'the Register' and publishes a reference to this instrument in the publicly accessible database DOOR.

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF
Masticha Chiou is a natural gum that comes from the mastic tree (*Pistacia Lentiscus var Chia),* which belong to the family of *Anarcadiaceae.* It is produced in the traditional manner only in the island of Chios and is known for a great many years (more than 3000). It has medicinal, pharmaceutical and industrial applications.

Technical description: Transparent/opaque crystalline solid, yellowish or originally slightly orange teardrop-shaped grains.
Density: 1.06. Melting point: 60-110. Acidity: 50-70.
Taste: some slight taste to begin with but fades later
Smell: characteristic of mastic
Chemical analysis: essential oil (mastic oil) 1-3%, α- and β-mastichinic acid 4%, masticholic acid 0.5%, α-mastichonic acid 20%, β- mastichonic acid 18%, α-mastic resin 30%, β- mastic resin 20% .

All steps of production must take place in the delimited geographical zone.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Masticha Chiou is produced in the southern part of the island of Chios, in the 24 villages and communities known as "Mastihohoria" (literally "the mastic villages"), viz. Ag. Georgios, Amolia, Vavili, Vessa, Vouno, Elata, Exo Didima, Tholopotami, Thimiana, Kalamoti, Kallimasia, Kataraktis, Kini, Livi, Mesa Didima, Mesta, Mirmiggi, Nenita, Neochori, Olimpi, Pagida, Patrika, Pirgi and Flatsia, Greece.

LINK WITH THE GEOGRAPHICAL AREA

Masticha Chiou is a traditional and globally unique product. It is a natural gum that produces the native mastic tree *Pistacia Lentiscus var Chia* which is cultivated and thrives only in the southern part of the island of Chios. It comprises a significant source of agriculture income and foreign exchange.

The history of Masticha Chiou is very old. Its therapeutic properties for human and animals were known since the ancient eras to the Greek physicians and writers such as Hippocrates, Dioskourides, Plinios etc. Historian Herodotus refers to masticha Chiou since the 5th century BC. Leaves fossils aged of 6million years have been found in island of Chios by geologists. Masticha Chiou becomes widely famous since the 1st century AC when travellers visit the island of Chios.

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

Masticha Chiou has the code number XI – the label bears the serial number and the last two digits of the year of manufacture.

CONTROL AUTHORITY/CONTROL BODY

Name: Ellinikos Georgikos Organismos "Dimitra" (EL.G.O "DIMITRA")-former AGROCERT

Address: Patission & Androu 1, Postal Code 11257 Athens Greece.

Tel: 210 - 8231277

Fax: 210 – 8231438

REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)
PDO ( ) PGI (X)
National application No : .....

1. Competent service of the Member State :
Name : Subdirección General del I.N.D.O. - Dirección General de Política Alimentaria - Secretaria General de Alimentación del M.A.P.A.
Address : C/Dulcinea, 4. 28020 Madrid
Tel. : 347. 19. 67 Fax : 534. 76. 98
2. Applicant group :
(a) Name : Consejo Regulador de la D.E. "Jijona"
(b) Address : C/Alicante, 1. Apartado de Correos, 131
03100 Jijona (Alicante)
(c) Composition : producer/processor ( ) other ( )
3. Name of product : "Turrón de Alicante".
4. Type of product : (see list) Nougat - Class 2.4
5. Description of product : summary of requirements under Art. 4(a)
(a) name : see (3) Denominación Específica "Turrón de Alicante"
(b) description : Product consisting of a mix of almonds, pure honey, sugars, egg white and wafer in specified proportions. Classed as "Supreme" and "Extra".
(c) geographical area : The municipality of Jijona in Alicante province; raw materials may come from Alicante, Castellón and Valencia.
(d) evidence of origin : The processing factories, duly registered with the Regulating Body, manufacture and package the nougat in set conditions, under Regulating Body control.
(e) acquisition : A mixture of sugar and honey is cooked at high temperature in the mixer for at least 45 minutes until the desired point is reached. Diluted egg white and roasted almonds are then added and the mass is stirred until they are evenly distributed. While still warm, the mass is weighed, formed into shape and covered with wafer, then cut into bars for packaging.
(f) link : The abundant almond crop and the abundance of honey in the area have given rise to the manufacture of foodstuffs which use these two products as raw materials.
(g) control : Name : Consejo Regulador
Address : C/Alicante, 1. Apartado de Correos, 131
03100 Jijona (Alicante)
(h) labelling : "Denominación Específica Turrón de Alicante" must be mentioned. Labels will be authorised by the Regulating Body. Numbered labels certifying designation will be issued by the Regulating Body.
(i) national legislative requirements (where applicable) : Law 25/1970, of 2 December. Order of 29 July 1991 ratifying the Regulation of the "Jijona" Specific Designation.

TO BE COMPLETED BY THE COMMISSION
EEC No : G/ES/00104/94.1.24
Date of receipt of dossier : ~~24/01/94~~
10.10.95

SUMMARY TECHNICAL SPECIFICATIONS

FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

NAME OF THE GEOGRAPHICAL INDICATION:

TURRÓN DE ALICANTE

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Product consisting of a mix of almonds, pure honey, sugars, egg white and wafer in specified proportions. Classed as "Supreme" and "Extra".

Type of product: bread, pastry, cakes, confectionery, biscuits and other baker´s wares. Class 2.4.

APPLICANT:

Consejo Regulador de la Denominación de Origen "Jijona" y "Alicante"

PROTECTION IN EU MEMBER STATE OF ORIGIN

First protection in Spain: 05/08/1991

Date of protection in the EU: 13/11/1996

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

- Ingredients:

This product is made exclusively with the following ingredients: almonds, pure honey, sugars, egg white and wafer. These ingredients can come from Alicante, Castellon and Valencia.

- Process of production:

Almonds are roasted. A mixture of sugar and pure honey is cooked in a mixer during a minimum of 45 minutes. When this mixture is ready, roasted almonds are added and this new mixture is kneaded in order to get an homogeneous mass.

The mixture is then weighed and shaped while still warm and covered with the wafer. It is cut up, either mechanically or by hand and then packed.

The production and the packaging will be realized in the municipality of Jijona.

- Characteristics of the product:

Pure honey: minimum 10%

Clean and healthy almonds, from the following varieties: Valenciana, Mallorca, Mollar, Marcona and Planeta: minimum 46%

- Categories of product:

"Supreme": minimum 10% of pure honey and minimum 66% of almonds

"Extra": minimum 10% of pure honey and minimum 46% of almonds

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Jijona protected by the PGI is produced and packed in the municipality of Jijona, in the Province of Alicante in Spain.

LINK WITH THE GEOGRAPHICAL AREA

- History

Nougat has been made in Jijona for centuries. However, it is thought that nougat was not created by people from Jijona, but for arabs or jews. These people introduced the use of the honey and the dried fruits in the gastronomy of the zone.

Historically, people from Jijona has used the products of their fields: fields of almond-trees and beehives located in the mountains near to his homes, where there was abounding the rosemary, the lavender and the thyme.

"Turrón de Alicante" is a geographical term. The prestige and reputation of this product is due to the municipality of Jijona, located in the district of l´Alacantí, in the Province of Alicante. The production of "Turrón de Alicante" started at least five centuries ago, according to chronicler of that time, who named it firstly as almond nougat, afterwards as white almond nougat and, finaly, by the end of the fifteenth century, as "Turrón de Alicante". This variety of nougat differs from the rest in its white colour and in the roasted almonds. These facts used to distinguish the "Turron de Alicante" from the other varieties of nougats, such as "turrón negro" o "ametllat".

This way, Alicante, which is the name of the capital of the Province of Alicante, was the term used to name this variety of hard texture nougat. In fact, the city of Alicante was very important for the nougat industry due to in Alicante there was a very important seaport from which "Turrón de Alicante" was exported to many countries.

There are documents with references to the production of nougat in Jijona since 1531. The cook of the king Felipe II (1526-1598) was the one who introduced nougat in the court. But by that time nougat was already traditional and therefore must be much older. So, there is a document dated in 1484 of the general advice of the city of Valencia (next to Jijona) in which we can find information about nougat.

During the seventeenth century, the nougat made in Jijona had also sugar and white egg. The evolution of the instruments of work and the incorporation of the boiling to the process of production helped to discover that grinding and cooking at the same time was the key to get a more refined and creamy product.

In 1610, the historian Gaspar Escolano, in his book "Historia de la insigne y coronada ciudad de Valencia"affirms that Jijona nougat is given as a present to princes and kings.

During the seventeeth century, the word "Jijona" was used to name the nougat made in this town. It´s also in this century when the commercial expansion of the product starts. At the moment, in the dictionary of the Real Academia de la Lengua Española, the word Jijona is described as "soft nougat made in Jijona, town of the province of Alicante, in Spain".

During the eighteenth century, nougat had a great repercussion, as it can be seen in many novels, plays and scientific writings. It was especially demanded by kings and queens.

From the second half of the nineteenth century begins the industrial production of the nougat. The production of nougat with machines helped to get a better product.

By the end of the nineteenth century and in the beginning of the twenteeth century, many families from Jijona used to sell nougat made in Jijona through Spain. It´s also in this time when nougat begins to be exported to America and the north of Africa.

- The social aspect

Until the eighteenth century, Jijona's economy is based on the agriculture and farm animals. Due to its climate and type of soil, the most important products were cereals, almond trees and honey (there are a lot of rosemary, lavand and thym plants in this region).

As long as the demand of nougat was increasing, almond trees were substituting cereals fields. In the nineteenth century, there were already many important brands and nougat factories in Jijona, so many people who used to live in the country went to live to the city of Jijona to work in these factories.

In Spain, nougat is consumed traditionally in Christmas, so the production is very seasonal. That´s the reason why many companies from Jijona started making ice-creams during the summer and nougat during the winter in order to have an industrial activity the whole year.

During the nineteenth and twenteeth centuries many people from Jijona used to travel around Spain or countries in America as Cuba selling their nougat. From the second half of the twenteeth century, Jijona´s food industry (nougat and ice-cream production) substitute agriculture as the most important activity of the economy of the region.

Nougats made in Jijona have been exported to a lot of countrys, especially to South America. In fact, nougats made in Jijona are so popular in countries as Argentina that in order to classify the different types of nougat, they use the terms "Jijona" and "Alicante". This fact is due to many Jijona´s nougat industries were established in several South America´s countries: Argentina, Venezuela, Uruguay, Chile, Puerto Rico or Cuba.

At the moment, Jijona produces the 60% of the total amount of nougat produced in Spain.

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The labels must bear the words IGP "Turrón de Alicante" and the special logo.

CONTROL AUTHORITY/CONTROL BODY

Dirección General de Empresas Agroalimentarias y Pesca.- Conselleria de Presidencia y Agricultura, Pesca, Alimentación y Agua.