

## Annex II. Summary information

### 1. Fruit, vegetables and cereals fresh or processed

<i>Country of origin</i>	<i>Product</i>	<i>Geographical indication proposed for protection</i>
Italy	Orange	Arancia Rossa di Sicilia
Portugal	Pineapple	Ananás dos Açores / São Miguel
Italy	Caper	Cappero di Pantelleria
Spain	Citrus fruit	Cítricos Valencianos / Cítrics Valencians
Greece	Olive	Ελιά Καλαμάτας / Elia Kalamatas
Greece	Bean	Φασόλια Γίγαντες Ελέφαντες Καστοριάς / Fassolia Gigantes Elefantes Kastorias
Germany	Hop	Hopfen aus der Hallertau
Greece	Olive	Κονσερβολιά Αμφίσσης / Konservolia Amfissis
Greece	Current	Κορινθιακή Σταφίδα Βοστίτσα / Korinthiaki Stafida Vostitsa
Italy	Apple	Mela Alto Adige / Südtiroler Apfel
Portugal	Pear	Pêra Rocha do Oeste
Italy	Tomato	Pomodoro di Pachino
France	Prune	Pruneaux d'Agen / Pruneaux d'Agen mi-cuits
Germany	Hop	Tettnanger Hopfen
Czech Republic	Hop	Žatecký chmel

ANNEX I

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

PDO ( ) PGI ( X )

National application No ....37.....

1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:  
NAME: Ministero delle Risorse Agricole, Alimentari e Forestali -  
Direzione Generale Politiche Agricole e Agroindustriali Nazionali  
(ex Div. VI)  
Tel. 06/4819968 Fax 0039/6/4819580  
ADDRESS: Via XX Settembre, 20 - 00187 - Roma
2. APPLICANT GROUP:  
(a) NAME: Co.p.p.i. e Associazione agrume pigmentato Sicilia  
Orientale  
(b) ADDRESS: Co.p.p.i.: Zona industriale S. Pietro Lametino -  
88040 - Lamezia Terme (CZ)  
Associazione agrume pigmentato Sicilia Orientale: Contrada  
Biviere - 96016 - Lentini (SR)  
  
(c) COMPOSITION: PRODUCER/PROCESSOR ( X ) OTHER ( )
3. NAME OF PRODUCT: Arancia Rossa di Sicilia
4. TYPE OF PRODUCT: (see list in Annex VI) fruit and vegetable
5. SPECIFICATION:  
(summary of Article 4(2))  
(a) NAME: (see 3)  
  
(b) DESCRIPTION: fruit in the group of pigmented oranges in the  
3 varieties of Tarocco, Moro and Sanguinello, characterized by  
accentuated coloration of the epicarp due to the presence of  
anthocyanin pigments.  
  
(c) GEOGRAPHICAL AREA: Eastern Sicily (defined on the enclosed  
maps).  
  
(d) EVIDENCE: The cultivar "Tarocco" seems to have been derived  
from a mutation of the "Sanguinello". The history of this  
cultivar is included in the article by Sebastiano Cocuzza titled  
"Come il Tarocco s'introdusse e moltiplicò a Francofonte" ("How  
the Tarocco was Introduced and Spread in Francofonte " published  
in 1929, which places the origin of this cultivar at the end of  
the 19th century. The name "Tarocco" appears to have come from  
the exclamation of wonder of the farmer who was shown this fruit  
by its discoverer. From the area of Francofonte, the product  
spread to the areas of Lentini, Carlentini, Palagonia, etc. The  
cultivar "Moro" seems to have originated at the beginning of the

19th century in the citrus-growing area around Lentini (SR) as a bud mutation of the "Sanguigno". The characteristics of the product were described by Prof. Casella in 1935. A historical contribution to knowledge on Sicilian red oranges was made by Dr. D. Guzzini, who in the March 1933 Italia Agricola listed and described the "Oranges of Sicily".

(e) METHOD OF PRODUCTION: The Protected Geographical Indication "Arancia Rossa di Sicilia" ("Sicilian Red Orange") is limited to the following varieties:

- Tarocco with its respective clones;
- Moro with its respective clones;
- Sanguinello with its respective clones;

cultivated as pure varieties in the appropriate area of eastern Sicily.

The orange groves producing "Sicilian Red Oranges" must have the environmental and cultivation conditions traditional to that area and which give the resulting product its specific quality characteristics. The maximum unitary production allowed for "Sicilian Red Oranges" is set at 30 tonnes per hectare for the Tarocco variety. For the clonal selections Tarocco Nucellare, Moro Nucellare and Sanguinello Nucellare the maximum unitary production allowed is 36 t/ha. Degreening of the fruit is strictly prohibited.

(f) LINK: Citrus fruits have been cultivated in Sicily since ancient times, and cultivation is documented since the time of Moorish rule. In particular, the hilly areas and plains surrounding the Mt. Etna volcano became specialized in a unique type of cultivation.

In fact, due to the great temperature range in the area, the hesperidia reach a high accumulation of sugar and anthocyanin pigments, which gives the oranges a very attractive external colour, a sweet, characteristic taste and a very intense colour to the epicarp. There are varieties which, over the centuries, have acquired a strong interaction with the cultivation environment, and these are: the Sanguinello, the Tarocco and the Moro.

The Sicilian Red Orange is thus a clear example of the strict connection between climatic factors and product characteristics. In fact, the same orange varieties grown in other climates do not show the same particular colour and specific organoleptic characteristics which have made these oranges famous all over the world.

(g) INSPECTION STRUCTURE:

NAME: Ministero delle Risorse  
Agricole, Alimentari e Forestali  
- Ispettorato Centrale  
Repressione Frodi  
ADDRESS: Via XX Settembre, 20 -  
00187 Roma

- (h) LABELLING: sticker with the P.G.I. logo.
- (i) NATIONAL REQUIREMENTS: (if any) Bilateral agreements.

---

TO BE COMPLETED BY THE COMMISSION

EEC No: VIBI4/IT/0317/94.01.25

Date of receipt of the application: 25/01/94.

## ANNEX I

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

PDO ( X ) PGI ( )  
 National application No. 61/94

1. Responsible department in the Member State:  
 Name IMAIAA - LISBOA - PORTUGAL  
 Tel. 3876262 Fax. 3876635
2. Applicant group:
  - (a) Name Profrutos - Cooperativa de Produtores de Frutas, Prod. Hortícolas e Florícolas de S. Miguel, CRL
  - (b) Address São Miguel - AÇORES
  - (c) Composition: producer/processor ( X ) other ( )
3. Name of product: ANANÁS DOS AÇORES/SÃO MIGUEL  
 .....
4. Type of product: (see list in Annex VI) Pineapple  
 .....
5. Specification:  
 (summary of Article 4(2))
  - (a) Name: (see 3) .....
  - (b) Description: Fruit originating from the species *Ananas comosus* L., variety Cayene folhas lisas.
  - (c) Geographical area: Island of S. Miguel, in the Azores archipelago.
  - (d) Evidence: The Azores/S. Miguel pineapple enjoys a worthy and recognised reputation in view of its distinctive organoleptic characteristics.
  - (e) Method of production: The pineapple is grown under very special and strict conditions (soils, growing techniques, use of greenhouses, etc.) the rules for which are contained in the List of Specifications.
  - (f) Link: The organoleptic characteristics are proven to be due to the edaphological-climatic conditions of the region and to the traditional growing techniques.
  - (g) Inspection structure: Name: Comissão Técnica de Controlo e Certificação  
 Address: a/c IAMA, R. do Passal,  
 150, 9500 PONTA DELGADA
  - (h) Labelling: ANANÁS DOS AÇORES/SÃO MIGUEL - Denomination of Origin  
 .....
  - (i) National requirements: (if any) .....

---

TO BE COMPLETED BY THE COMMISSION  
 EEC No.: VIB14/PO/0269/24.1.94  
 Date of receipt of the application: 27/01/94.

- ☐ Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
- ☐ Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

### 3. Amendment(s):

#### 3.1. Description:

The possibility of using a maximum of 10 % of other varieties has been removed so as further to strengthen the link between the product and its area of origin.

The values for the product's principal characteristics have been replaced by ranges that more accurately reflect local production conditions.

#### 3.2. Method of production:

The planting density has been amended since the distance concerned was difficult for the inspection body to check and so was therefore superfluous.

The maximum density per hectare has been increased from 1 500 plants to 2 000 and consequently the maximum yield per hectare has been increased from 2 250 to 3 000 kg.

The harvesting period and the quantity of salt used in preparation have been specified so as to make the production specification more exact and inspection more effective.

#### 3.3. National requirements:

The provisions that conferred upon the Sicilian regional authorities tasks that more properly fall within the remit of the approved inspection body have been deleted.

The arrangements for the checks carried out by the competent inspection body have been brought into line with Articles 10 and 11 of Regulation (EC) No 510/2006.

#### SINGLE DOCUMENT

#### COUNCIL REGULATION (EC) No 510/2006

#### 'CAPPERO DI PANTELLERIA'

EC No: IT-PGI-0317-0307-29.05.2007

PGI ( X ) PDO ( )

#### 1. Name:

'Cappero di Pantelleria'

#### 2. Member State or Third Country:

Italy

#### 3. Description of the agricultural product or foodstuff:

##### 3.1. Type of product (Annex III):

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

On release for consumption, 'Cappero di Pantelleria' is spherical or almost spherical, rarely oblong or conical, and green to mustard-coloured. It has a strong, aromatic smell, with no trace of mould or extraneous odours. It has the aromatic, salty flavour characteristic of Pantelleria capers with sea salt. Capers used in the production of 'Cappero di Pantelleria' must be from plants of the botanical species 'Capperis spinosa', variety 'inermis', cultivar 'nocellara'. Other characteristics are:

- moisture content: from 50 % to 70 %,
- size: from 4 mm to 15 mm,
- sea salt in the pack: no more than 25 % of the weight of the capers.

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 identified geographical area:*

All stages in the growing and preparation of 'Cappero di Pantelleria', from sowing to harvesting and subsequent salting, must take place exclusively on the Island of Pantelleria using local production methods. Harvesting must be by hand and must be staggered, leaving buds that are not sufficiently ripe on the plant. The capers must be dry salted using exclusively sea salt.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

—

3.7. *Specific rules concerning labelling:*

In the designation and presentation of the Protected Geographical Indication 'Cappero di Pantelleria', the words 'Cappero di Pantelleria' and 'Indicazione geografica protetta' (Protected Geographical Indication) must be printed in characters of the same size and colour.

The label must also bear the name, company name and address of the packer, the address of the undertaking preparing the product on Pantelleria, the production batch and the net weight as sold. Additional information may be given in another field of vision, provided this is not of a laudatory nature and does not mislead the consumer as to the nature and characteristics of the product.

4. **Concise definition of the geographical area:**

The production area of 'Cappero di Pantelleria' is the entire Island of Pantelleria in the Province of Trapani.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The Island of Pantelleria is of volcanic origin and is extremely arid, due to very little rainfall, and therefore is an ideal environment for growing capers.

5.2. *Specificity of the product:*

Over the centuries, this product has become widely known for its aroma and taste. Thus the need to protect this product from other similar products grown in the Mediterranean basin but lacking its particular qualities.

The extent of the area involved, the special care taken in cultivation and the creation of efficient processing and marketing structures have made the caper plant a special crop on the island, constituting an important source of income.

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 first specific, historically verified evidence for Pantelleria capers comes from the essay by Professor P. Calcara, 'Breve cenno sulla geognosia ed agricoltura dell'isola di Pantelleria' ('A Short Account of the Geognosy and Agriculture of the Island of Pantelleria'), published in Palermo in 1855 in the 'Giornale della Commissione d'Agricoltura e Pastorizia in Sicilia' (Journal of the Commission on Arable and Livestock Farming in Sicily).

This essay points out the economic-commercial value of the caper for the society of Pantelleria at that time: 'The caper grows spontaneously along the southern coast and on the arid cliffs of the island, and the poor gather the buds in the months of July and August, before they flower, and sell them to a class of people who, after separating them according to size, press them in brine or vinegar and then put them on the market'.

The economic value of the caper for Pantelleria is also confirmed by other reliable historical sources such as the 1894 edition of the German Brockhaus encyclopaedia, under the entry 'Pantelleria', and Dr Pietro Brignone Boccanera in his 'Cenni Storici su Pantelleria' ('A Historical Account of Pantelleria'), published in Partanna in 1908, which states that, beginning in the second half of the 19th century, '... the caper was cultivated and the island achieved production of 60 000 kg of capers'.

This is sufficient to show the increasing importance of the caper in the island's economy, even if secondary to the growing of grapes, and especially 'zibibbo' grapes. More recently, from the beginning of the 1960s, caper growing surpassed grape growing in importance and both the area under capers and caper production itself have continued to increase, the latter reaching around 1 200 tonnes in 1983.

**Reference to publication of the specification:**

The Ministry launched the national objection procedure with the publication of the amendment proposal for the Protected Geographical Indication 'Cappero di Pantelleria' in the *Gazzetta Ufficiale della Repubblica Italiana*.

The full text of the product specification is available at the following site:

[http://www.politicheagricole.it/DocumentiPubblicazioni/Search\\_Documenti\\_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg](http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg)

or

by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.



The new production area for 'Cítricos Valencianos' PGI is the alluvial soil of the river basins that irrigate the plains of the Mediterranean coast, between the coast and the mountains. The summers are mild and the winds predominantly humid, which is an additional benefit for the fruit, affecting mainly its appearance.

The greater number of district-level divisions make it possible to define more closely the geographical area in the framework of the European Union.

CASTELLÓ/CASTELLÓN: El Baix Maestrat — added: Cervera del Maestre and Traiguera; La Plana Alta — added: les Coves de Vinromà and Vilanova d'Alcolea; La Plana Baixa — added: Alfondiguilla and Eslida; L'Alt Millars — added: Espadilla, Toga, Torrechiva and Vallat; L'Alt Palància — added: Navajas.

VALÈNCIA/VALENCIA: L'Horta Oest — deleted: Mislata; L'Horta Sud — added: Llocnou de la Corona; deleted: Benetússer; El Camp de Túria — added: l'Eliana, Loriguilla and San Antonio de Benagéber; El Serrans — added: Chulilla, Losa del Obispo, Sot de Chera and Villar del Arzobispo; La Foia de Bunyol — added: Dos Aguas and Yátova; La Ribera Baixa — added: Benicull de Xúquer; La Vall d'Albaida — added: Agullent, Aielo de Malferit, Aielo de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Beniatjar, Benissoda, Carrícola, Castelló de Rugat, Montaverner, Montixelvo/Montichelvo, l'Olleria, Ontinyent, Otos, el Palomar, La Pobla del Duc and Rugat; deleted: Bellús.

ALACANT/ALICANTE: La Marina Alta — added: els Poblets; La Marina Baixa — deleted: Relleu; L'Alacantí. — deleted: Busot, Xixona; El Vinalopó Mitjà — Aspe is deleted and therefore so is the district; El Baix Segura — added: Los Montesinos and San Isidro.

#### SINGLE DOCUMENT

#### COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(3)</sup>

#### 'CÍTRICOS VALENCIANOS'/'CÍTRICS VALENCIANS'

EC No: ES-PGI-0105-0152-31.01.2011

PGI ( X ) PDO ( )

#### 1. Name

'Cítricos Valencianos'/'Cítrics Valencians'

#### 2. Member State or third country

Spain

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

##### 3.1. Type of product

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

Fruit of the orange (*Citrus sinensis*, L.), mandarin (*Citrus reticulata* Blanco) and lemon (*Citrus limon* L.) trees.

<sup>(3)</sup> Replaced by Regulation (EU) No 1151/2012.

The following citrus fruit will be protected by the 'Cítricos Valencianos' PGI:

- oranges: Navel, Common and Blood orange varieties listed in the table below which have the characteristics specified therein,
- mandarins: Satsuma, Clementine and Hybrid varieties listed in the table below which have the characteristics specified therein,
- lemons: the varieties listed in the table below which have the characteristics specified therein.

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
SATSUMAS	CLAUSELLINA	54-78	40	7
	OKITSU	54-78	40	7
	OWARI	54-78	40	7
	IWASAKI	54-78	40	7
HYBRIDS	ELLEDALE	54-78	40	7,5
	FORTUNE	54-78	40	8
	KARA	54-78	40	7,5
	NOVA	54-78	40	7,5
	ORTANIQUE	54-78	40	8
	MONCADA	54-78	40	7,5
CLEMENTINES	ARRUFATINA	46-78	40	7,5
	CLEMENTARD	46-78	40	7,5
	CLEMENTINA FINA	46-78	40	7,5
	CLEMENULES	46-78	40	7,5
	ESBAL	46-78	40	7,5
	HERNANDINA	46-78	40	7,5
	MARISOL	46-78	40	7,5
	OROGRANDE	46-78	40	7,5
	ORONULES	46-78	40	7,5
	OROVAL	46-78	40	7,5
	TOMATERA	46-78	40	7,5
	LORETINA	46-78	40	7,5
	BEATRIZ	46-78	40	7,5
	CLEMENPONS	46-78	40	7,5
	NOUR	46-78	40	7,5
	CAPOLA (MIORO)	46-78	40	7,5
	CLEMENRUBÍ	46-78	40	7,5

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
NAVELS	LANE LATE	70-100	35	7
	NAVELATE	70-100	35	7
	NAVELINA	70-100	35	7
	NEWHALL	70-100	35	7
	WASHINGTON NAVEL	70-100	35	7
	CARACARA	70-100	35	7
	POWELL SUMMER	70-100	35	7
	BARNFIELD LATE	70-100	35	7
	CHISLETT SUMMER	70-100	35	7
	FUKUMOTO	70-100	35	7
	ROHDE SUMMER	70-100	35	7
COMMON ORANGES	SALUSTIANA	67-96	35	7
	VALENCIA LATE	67-96	35	7
	V. DELTA SEEDLESS	67-96	35	7
	V. MIDKNIGHT	67-96	35	7
	BARBERINA	67-96	35	7
BLOOD ORANGES	SANGUINELLI	60-96	35	7
LEMONS	FINO (MESERO)	48-67	25	—
	VERNA	48-67	30	—
	EUREKA	48-67	25	—

(\*) In relation to the total weight of the fruit. Pressed manually.

(\*\*) Minimum sugar/acid ration as defined in Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors.

The citrus fruit covered by the PGI will be classed in the categories 'Extra' and 'T', in accordance with the relevant quality standard.

### 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

—

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

The product must be packed in food grade packaging.

### 3.7. Specific rules concerning labelling

The PGI citrus fruit must be sold only in packaging bearing a numbered secondary label. Labels and secondary labels must bear the words: Indicación Geográfica Protegida 'Cítricos Valencianos' or 'Citrics Valencians'.

## 4. Concise definition of the geographical area

PGI 'Cítricos Valencianos' are produced in the following districts in the provinces of Castellón, Valencia and Alicante, authorised to grow PGI 'Cítricos Valencianos' citrus fruit.

### CASTELLÓ/CASTELLÓN

El Baix Maestrat: Alcalà de Xivert, Benicarló, Càlig, Cervera del Maestre, Peníscola/Peñíscola, Sant Jordi/San Jorge, San Rafael del Río, Santa Magdalena de Pulpis, Traiguera and Vinaròs.

La Plana Alta: Almassora/Almazora, Benicàssim/Benicassim, Borriol, Cabanes, Castelló de la Plana/Castellón de la Plana, les Coves de Vinromà, Orpesa/Oropesa del Mar, Sant Joan de Moró, Torreblanca and Vilanova d'Alcolea.

La Plana Baixa: Alfondegulla, Almenara, Alquerias del Niño Perdido, Artana, Betxí, Borriana/Burriana, Xilxes/Chilches, Eslida, La Llosa, Moncofa, Nules, Onda, Ribesalbes, Tales, La Vall d'Uixó, Vilareal and La Vilavella.

L'Alcalatén: l'Alcora.

L'Alt Millars: Argelita, Espadilla, Fanzara, Toga, Torrechiva and Vallat.

L'Alt Palància: Castellnovo, Geldo, Navajas, Segorbe, Soneja and Sot de Ferrer.

### VALÈNCIA/VALENCIA

El Camp de Morvedre: Albalat dels Tarongers, Alfara de la Baronia, Algar de Palancia, Algimia de Alfara, Benavites, Benifairó de les Valls, Canet d'En Berenguer, Estivella, Faura, Gilet, Petrés, Quart de les Valls, Quartell, Sagunt/Sagunto, Segart and Torres Torres.

L'Horta Nord: Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Foios, Godella, Massalfassar, Massamagrell, Meliana, Moncada, Museros, La Pobla de Farnals, Puçol, Puig, Rafelbunyol/Rafelbuñol, Rocafort, Tavernes Blanques and Vinalesa.

L'Horta Oest: Alaquàs, Aldaia, Manises, Paterna, Picanya, Quart de Poblet, Torrent, Xirivella and València.

L'Horta Sud: Albal, Alcàsser, Alfafar, Beniparrell, Catarroja, Llocnou de la Corona, Massanassa, Paiporta, Picassent, Sedaví and Silla.

El Camp de Túria: Benaguasil, Benisanó, Bétera, Casinos, l'Eliana, Loriguilla, Lliria, Marines, Náquera, Olocau, La Pobla de Vallbona, Riba-roja de Túria, San Antonio de Benagéber, Serra and Vilamarxant.

Els Serrans: Bugarra, Chulilla, Domeño, Gestalgar, Loriguilla, Losa del Obispo, Pedralba, Sot de Chera and Villar del Arzobispo.

La Foia de Bunyol: Alborache, Buñol, Cheste, Chiva, Dos Aguas, Godella, Macastre and Yátova.

La Ribera Alta: Alberic, Alcàntera de Xúquer, l'Alcúdia, Alfarp, Algemesí, Alginet, Alzira, Alzira (La Garrofera), Antella, Beneixida, Benifaió, Benimodo, Benimuslem, Carcaixent, Càrcer, Carlet, Catadau, Cotes, l'Enova, Gavarda, Guadassuar, Llombai, Manuel, Massalavés, Montserrat, Montroy, La Pobla Llarga, Rafelguaraf, Real, Sant Joanet, Sellent, Senyera, Sumacàrcer, Tous, Turís and Villanueva de Castellón.

La Ribera Baixa: Albalat de la Ribera, Almussafes, Benicull de Xúquer, Corbera, Cullera, Favara, Fortaleny, Llaurí, Polinyà de Xúquer, Riola, Sollana and Sueca.

La Canal de Navarrés: Anna, Bicorp, Bolbaite, Chella, Enguera, Navarrés and Quesa.

La Costera: l'Alcúdia de Crespins, Barxeta, Canals, Cerdà, Estubeny, Genovés, La Granja de la Costera, Llanera de Ranes, Llocnou d'En Fenollet, La Llosa de Ranes, Moixent/Mogente, Montesa, Novetlè/Novelé, Rotglà i Corberà, Torrella, Vallada, Vallés and Xàtiva (el Realenc).

La Safor: Ador, Alfauir, Almiserà, Almoines, l'Alqueria de la Comtessa, Barx, Bellreguard, Beniarjó, Benifairó de la Valldigna, Beniflà, Benirredrà, Castellonet de la Conquesta, Daimús, La Font d'En Carròs, Gandia, Guardamar de la Safor, Llocnou de Sant Jeroni, Miramar, Oliva, Palma de Gandia, Palmera, Piles, Potries, Rafelcofer, Real de Gandia, Rótova, Simat de la Valldigna, Tavernes de la Valldigna, Villalonga, Xeraco and Xeresa.

La Vall d'Albaida: Agullent, Aiello de Malferit, Aiello de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Bèlgida, Beniatjar, Benicolet, Benigànim, Benissoda, Carrícola, Castelló de Rugat, Llutxent, Montaverner, Montitxelvo/Montichelvo, l'Olleria, Ontinyent, Otos, el Palomar, Pinet, La Pobla del Duc, Quatretonda, Rugat and Terrateig.

#### ALACANT/ALICANTE

La Marina Alta: Adsubia, Alcalalí, Beniarbeig, Benidoleig, Benigembla, Benimeli, Benissa, el Poble Nou de Benitatxell/Benitachell, Calp, Dénia, Gata de Gorgos, Xaló, Llíber, Murla, Ondara, Orba, Parcent, Pedreguer, Pego, els Poblets, el Ràfol d'Almúnia, Sagra, Sanet y Negrals, Senija, La Setla/Mira-rosa/Mirafior, Teulada, Tormos, Vall de Gallinera, La Vall de Laguar, el Verger and Xàbia/Jávea.

La Marina Baixa: l'Alfàs del Pi, Altea, Beniardá, Benidorm, Benimantell, Bolulla, Callosa d'En Sarrià, Confrides, Finestrat, el Castell de Guadalest, La Nucia, Orxeta, Polop, Sella, Tàrbena and La Vila Joiosa/Villajoyosa.

L'Alacantí: Aigües, Alacant/Alicante, el Campello, Mutxamel, Sant Vicent del Raspeig/San Vicente del Raspeig and Sant Joan d'Alacant.

El Baix Vinalopó: Crevillent, Elx/Elche and Santa Pola.

El Baix Segura: Albatera, Algorfa, Almoradí, Benejúzar, Benferri, Benijófar, Bigastro, Callosa de Segura, Catral, Cox, Daya Nueva, Daya Vieja, Dolores, Formentera del Segura, Granja de Rocamora, Guardamar del Segura, Jacarilla, Los Montesinos, Orihuela, Pilar de la Horadada, Rafal, Redován, Rojales, San Fulgencio, San Isidro, San Miguel de Salinas and Torrevieja.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

#### Historical

Of all the world's citrus production areas, it is the Valencian Community that has the most deeply rooted citrus-growing tradition. There are historical references to citrus growing in the Valencia region dating back hundreds of years. Francesc Eiximenis (1340–1409) mentioned the existence of orange and lemon groves in *Regiment de la Cosa Pública*, when describing the charms of Valencia. In 'Journey through Spain and Portugal' (1494) Münzer described Valencia as having 'an abundance of oranges, lemons, citrons and innumerable other types of fruit tree and added that they were taken to see the city garden, excellently planted with lemon, orange, citron and palm trees'. Laguna, in his translation of Dioscorides' *Materia Medica* (1570), mentions oranges and lemons and says that 'los valencianos llaman toronja a la naranja' (that the Valencian word for orange is 'toronja', which means 'grapefruit' in present-day Castilian Spanish). At the end of the 18th century, the botanist Cabanilles mentioned Chinese oranges yielding 4 000 *tahullas* (old unit of measurement), more than any other crop.

The first commercial plantations for the fresh market date from the end of the 18th century and have steadily expanded to reach a present day figure of approximately 85 000 ha of orange trees, 83 000 ha of mandarin trees and 15 000 ha of lemon trees. This has enabled specific growing techniques to be developed, based on the optimal adaptation of this crop to the agroclimatic context and focusing on the production of high-quality fruit.

The Orange Museum in Burriana (Castellón) testifies to the importance of orange growing in the Valencian Community.

#### Natural

In the Valencian Community, rainfall decreases from north to south, from some 450 mm in the north of Castellón to less than 300 mm in the south of Alicante.

Citrus fruit are grown in all three provinces of the Valencian Community, Alicante, Valencia and Castellón, and although the production areas were traditionally on the coast and in the river valleys because of the risk of frost inland, now, because climatic conditions have changed, the inland areas have also become suitable for citrus growing, with mild winters, summers that are not too hot, a well-defined temperature difference between day and night and winds that are neither hot nor dry.

### 5.2. *Specificity of the product*

#### Oranges

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate, are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian oranges have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance.

#### Mandarins

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian mandarins have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance. This makes us the world's top exporter of mandarins.

#### Lemons

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate, are factors which help produce fruit with distinct organoleptic characteristics: plenty of juice with a high acid content, the colour (a more intense yellow) and a remarkable fragrance.

Valencian lemons have a thin skin, with few marks or external lesions.

### 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)*

#### Oranges

The local environment, where oranges have been grown ever since they were introduced by the Arabs, gives Valencian oranges distinct characteristics that distinguish them from oranges grown elsewhere and this is due to several factors.

Valencian oranges are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for orange growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons.

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acidity/sweetness ratio than oranges grown in hotter parts of the world (generally more cloyingly sweet with less flavour). As a result, they taste better.
2. The well-defined temperature difference between night and day gives the oranges a more intense colour, both inside and outside. Valencian oranges are a typical shade of orange, which is generally more intense than that of oranges grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the oranges, affecting mainly their appearance.

#### Mandarin s

The local environment, where mandarins have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from mandarins grown elsewhere and this is due to several factors.

Valencian mandarins are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for mandarin growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons.

1. The mild winters and summers that are not too hot mean that the mandarins reach optimum maturity slowly and so they have a better acidity/sweetness ratio than mandarins grown in hotter parts of the world (generally more cloyingly sweet with less flavour). As a result, they taste better.
2. The well-defined temperature difference between night and day gives the mandarins a more intense colour, both inside and outside. Valencian mandarins are a typical shade of orange, which is generally more intense than that of mandarins grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the mandarins, affecting mainly their appearance.

## Lemons

The local environment, where lemons have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from lemons grown elsewhere and this is due to several factors.

Valencian lemons are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for lemon growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons.

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acid content than lemons grown in hotter parts of the world (which generally have less flavour).
2. The well-defined temperature difference between night and day gives the lemons a more intense colour, both inside and outside. Valencian lemons are a typical shade of yellow, which is generally more intense than that of lemons grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The acidity, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the lemons, affecting mainly their appearance.

### Publication reference of the specification

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(4)</sup>)

Link to the specification posted on the website of the Conselleria:

[http://www.agricultura.gva.es/web/c/document\\_library/get\\_file?uuid=311b8844-1ac9-4ac2-9301-e81705c4452f&groupId=16](http://www.agricultura.gva.es/web/c/document_library/get_file?uuid=311b8844-1ac9-4ac2-9301-e81705c4452f&groupId=16)

---

<sup>(4)</sup> See footnote 3.



**SUMMARY TECHNICAL SPECIFICATIONS**  
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

**Ελιά Καλαμάτας ΠΟΠ - Elia Kalamatas PDO**

---

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED:**

Class 1.6: Fruits, vegetables and cereals fresh or processed – table olives

**APPLICANT:**

Agricultural Cooperatives' Union of Messinia

Address: Iatropoulou 10, Kalamata 24100, Greece

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

This geographical indication has been protected in the Member State of origin since **26.11.1993**.

It has been registered and protected in the European Union since **21.06.1996** (EL/PDO/0017/0030)

Proof of protection is provided by its inclusion in "the Register of protected designations of origin and protected geographical indications" established by Regulation (EU) 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**

**Elia Kalamatas** : table black, ripened, brined olives produced from the "KALAMON" variety of olive. Average olive weight is 6 grammars; size of olive to stone is 7.8-10 to 1. Olive flesh is easily detached from the stone and taste is excellent and colour is glossy black. .

The olives are picked from the tree by hand when fully ripe and black in colour. The olives are then scored, washed and soaked in brine to ripen. The ready product is distributed in tins filled with extra virgin Kalamata olive oil.

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

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The administrative boundaries of Messinia, Greece.

**LINK WITH THE GEOGRAPHICAL AREA**

**Elia Kalamatas** is produced from a variety traditionally cultivated in the area, using traditional processing methods within the boundaries of the geographical area.

The product is traditionally produced in the area of Messinia since ancient years and is well known in internal and international market.

The product is produced solely from olives in the defined geographical zone.

#### **SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

Table olive PDO "KALAMATA" and control code number KA / label serial number / last two digits year of production.

National legislative requirements: (indicative) general provisions of Presidential Decree 81/93 governing the production procedure for PDO or PGI apply accordingly.

#### **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

APPENDIX 1

APPLICATION FOR REGISTRATION: Article 5 ( ) Article 17 (X)

PDO (X) PGI ( )  
National file no: EE(PDO) 1

1. Competent national authority:  
Name: MINISTRY OF AGRICULTURE - DIRECTORATE OF PROCESSING,  
STANDARDIZATION AND QUALITY CONTROL OF PRODUCTS OF VEGETABLE  
ORIGIN  
Tel: 5291 347 Fax: 5243 162
2. Applicant Group:  
Name: "UNION OF AGRICULTURAL COOPERATIVES OF THE PREFECTURE OF  
MESSINIA"  
Address: El. Venizelou 19, 24100 KALAMATA  
Composition: producer ( ) processor (X) other ( )
3. Name of product: Table olives
4. Type of product: (cf list appendix VI). 1.6 Fats
5. Description of product: summary of requirements under Art. 4(2)
  - a) name: cf 3 Table olives from KALAMATA in the Prefecture of Messinia.
  - b) description: table olive produced from the "KALAMATA" variety of olive in which the dacus oleae is treated by bait-spraying from the ground, using biological methods, or is not treated at all.
  - c) geographical area: the administrative boundaries of the Prefecture of Messinia.
  - d) background: the product is produced solely from olives in the designated geographical zone.
  - e) production method: the olives are picked from the tree by hand when fully ripe and black in colour. The olives are then scored, washed and soaked in brine to ripen. The ready product is distributed in tins filled with extra virgin Kalamata olive oil.
  - f) link: produced from a variety traditionally cultivated in the area, using traditional processing methods within the boundaries of the geographical area.
  - g) control body: Name: Agricultural Department of the Prefecture of Messinia.  
Address: Civic Centre 24100 KALAMATA
  - h) labelling: Table olive PDO "KALAMATA" and control code number KA / label serial number / last two digits year of production.

- i) national legislative requirements: (indicative)  
general provisions of presidential decree 81/93 governing the  
production procedure for PDO or PGI apply accordingly.

---

TO BE COMPLETED BY THE COMMISSION

EEC No: VI.B14/GR/0030/ 94.01.11

Date of receipt of dossier by EEC: 17.01.95

**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**

(2002/C 120/05)

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 ( ) PGI (x)

National application No: EL-04/00-5

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

Name: Δ/ση ΠΑΠ — Φυτών Μεγάλης Καλλιέργειας  
(Directorate for Field Crop Production and Exploitation)

Address: Μενάνδρου 22, GR-105 52 Αθήνα TK  
(Menandrou 22, GR-105 52 Athens)

Tel. (30-10) 212 51 19 kai (30-10) 212 51 21

Fax (30-10) 524 51 95.

**2. Applicant group**

2.1. Name: 'Αγροτική Καστοριάς ΑΕ' με διακριτικό τίτλο 'Agroka SA'  
(Agrotiki Kastorias AE (business name: Agroka SA))

2.2. Address: Οικισμός Λακκωμάτων — Δήμου Ορεστίδος Ν. Καστοριάς  
(Lakkomata, Orestida, Prefecture of Kastoria)

2.3. Composition: Producers/processors (x) other ( ).

With 212 members bean-growers of the Prefecture of Kastoria from all areas growing the product (memorandum of association No 65/7.4.97) who hold 65 % by value of the shares. The remaining 35 % is a contribution of the then Commune of Lakkomata, now a constituent part of the Municipality of Orestida. The company's structure is governed by Article 2 of PD 410/95 (GG321).

**3. Type of product:** Class 1.6.

**4. Specification**

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

4.1. **Name:** Φασόλια Γίγαντες — Ελέφαντες Καστοριάς (Fasolia Gigantes — Elefantas Kastorias)

4.2. **Description:** Beans are annual climbing plants with long slender stems and compound leaves reaching a final height of more than 2 metres. They belong to the *Papilionaceae* family (legumes). The *Phaseolus* genus contains 250 species. The varieties grown in the Prefecture of Kastoria belong to the species *Phaseolus coccineus* (multiflorus).

— The symbiotic association of the nitrogen-fixing *Bacterium radicola* with the fleshy nodular roots permits absorption of up to 40 kg/ha of atmospheric nitrogen.

- The stem is slender, pliant and cylindrical and twines continuously from left to right.
- The compound leaves consist of three leaflets.
- The flowers comprise a five-part calyx, a five-part white corolla, 10 stamens and a pistil. They are produced in large axillary clusters opening successively from the base to the tip of the plant.
- The elephant/giant beans are cross-pollinated plants.
- The fruit is a white kidney-shaped pod. A legume of large size, it is consumed cooked in the oven or stewed with added plant products (oil, onion, tomato, celery, carrot) that complete the 'Mediterranean character' of the dish.

Nutritional value is very high, it is an excellent source of protein, starch, iron, etc. and has a low fat content.

Under Joint Decision No 37227/25.9.87 of the Ministers for Agriculture and Trade (GG 541/B/9-10-87) the following definitions and tolerances apply:

1. *Elephant beans*: Minimum weight per 1 000 beans 1 800 grams or 90 % of the beans unable to pass through a sieve with 13 mm diameter round holes.
2. *Giant beans*: Weight per 1 000 beans 1 200 to 1 800 grams or 90 % of the beans able to pass through a sieve with 13 mm diameter round holes but not one with 12 mm diameter round holes.
3. *In the pre-packed beans*:
  - (a) broken beans less than half the whole bean in size: up to 2 %;
  - (b) shrivelled/discoloured beans: up to 0,5 %;
  - (c) foreign matter: up to 0,05 % (maximum earth 0,02 %).
- 4.3. **Geographical area**: Bean cultivation in the Prefecture of Kastoria is located on the banks of the River Aliakmonas and its tributaries and in areas where land consolidation has occurred that have organised irrigation networks guaranteeing supply of the abundant water that cultivation requires. Of secondary importance is cultivation on the banks of Lake Kastoria.

About 900 ha of ground within the cultivation zone is used to grow Kastoria elephants/giants. The zone's altitude ranges from 630 to 900 metres. The soils are alluvial, light, free draining and on the whole slightly acid.

The climate of the cultivation zone is continental with cool summers owing to its altitude and proximity to the waters of Lake Kastoria and the River Aliakmonas. In addition the presence of the lake conduces to a mild spring. An average annual rainfall of around 600 mm completes the requirements of the water-loving bean plant.

The 'special' climate that conduces to the excellence of the product is however in large measure due to an exceptional phenomenon. The whole area is an extensive plateau protected by the Vitsi mountain and the Grammos mountain range. A basin in which even when there are winds they are always light.

*The cultivation zone is:*

1. the entire municipality of Ion Dragoumis;
2. the entire municipality of Makedna;
3. the entire municipality of Agioi Anarguroi;
4. the entire municipality of Korestia;
5. the entire municipality of Kastoria;

6. the entire municipality of Vitsio;
7. the entire municipality of Aliakmonas;
8. the entire municipality of Agia Triada;
9. part of the municipality of Orestida (formerly municipality of Argos Orestiko and formerly communes of Ammoudara, Asprokklisia, Dialekto, Kastanofito, Lakkomata, Melanthi and Spilea);
10. part of the municipality of Nestori (formerly commune of Ptelea);
11. part of the commune of Kastraki (formerly commune of Dendrokhorì).

The actual cultivation areas adjoin one another.

- 4.4. **Proof of origin:** Beans originated in southern Mexico and central America. According to radioactive carbon studies *Phaseolus coccineus* (*multiflorus*) was domesticated in Mexico around 2000 BC. It is believed that beans were brought to Europe in the middle of the 16th century, first to England and Spain, and reached Greece at the end of that century. They first appeared around lowland urban centres but given their physiology cultivation quickly spread to remote upland areas. One of these is the Prefecture of Kastoria, where ideal soil, ideal climate and excellent cultivation techniques cooperate in the creation of varieties and a product that wins the markets. A product that on account of the Greeks' partiality for it and its special place in their diet has been described as a 'national food'.

Area and cultivation data within the delimited zone recorded under and its accuracy guaranteed by:

- (a) the compensatory allowance scheme;
- (b) the integrated control system for agricultural holdings;
- (c) the remote surveillance programme.

All three are regulated by Community legislation and implemented by the Agriculture Directorate.

Control procedures and certification of the product will be carried out by the designated State agencies on the basis of the legislation in force for designated origin and geographical indication products.

The detailed checking will involve chemical analysis by these agencies, which will also exercise a control function in regard to labelling in that they will attest the veracity of the indications compulsory under the national and Community legislation in force (e.g. lot numbering, possible use of the Community symbol, etc.).

In Greece, elephants and giants are the only dried beans with a 1 000 bean weight above 1 200 grams.

#### 4.5. **Method of production**

- 4.5.1. **Harvesting:** Harvesting of the pods by hand starts at the beginning of September and lasts for up to three months. A crop is taken from the plant up to three times, since ripening of the pods is progressive from the base of the plant to the tip. The pods are spread out on floors for natural drying in the sun to the stage when they separate easily from the seeds on being beaten with pliant rods.
- 4.5.2. **Conservation:** The separated seeds are, if necessary, spread out in the sun until they reach the desirable moisture content of around 12 %. They are then sorted through by hand for removal of foreign bodies, broken and damaged seeds and seeds foreign to the variety, put into sacks and stored under hygienic conditions without any particular problem owing to their durable nature.

4.5.3. *Market preparation and disposal:* At the new grading/packing station of Agrotiki Kastorias, grading and packaging will be done using state of the art machines and methods guaranteeing the select quality of the product.

Polypropylene bags holding 0,5 kg and 1 kg will be filled automatically and then put into 10-20 kg boxes.

The whole procedure is electronically controlled and uses automatic measuring equipment.

Grading involves automatic separation of the product into three size categories as indicated in the application for recognition, following a check on varietal authenticity and cleaning and disinfection using mild procedures (physical separation/Ecogen system).

The product is distributed direct to a network of food shops throughout Greece using the vehicles of Agrotiki Kastorias AE.

The immediate aims are the commercial security of the product, protection of the consumer and also penetration of foreign markets, which will be possible only through the PGI recognition procedure.

4.6. *Link:* The soil and climate of the area contribute decisively to production of the exceptional elephant/giant beans of Kastoria. The medium-textured slightly acid soil with excellent drainage and the Mediterranean continental climate of the area are harmoniously collaborating factors in production of the beans that have been part of the life of the inhabitants of the area for 300 years.

The cultivation technique applied is a tradition handed down from generation to generation. To grow a product of such excellent quality is not a matter of expedients but of longstanding experience put into practice by growers using their 'eye' and their own hands.

In this area bean cultivation is part of the economy and its importance is reflected in tradition, customs and festivals.

— Annual bean fair at Lakkomata.

— Dish of beans served to the guests at the festival on the anniversary of the death of the Macedonian freedom fighter Pavlos Melas at the place bearing his name.

— Bean festivals at various locations at harvest time with associated local cultural and folklore events.

— Events showing the inhabitants' historical and social links with the product.

#### 4.7. *Inspection body*

Name: Νομαρχιακή Αυτοδιοίκηση Καστοριάς  
Διεύθυνση Γεωργίας  
(Agriculture Directorate, Prefectural Administration of Kastoria)

Address: GR-521 00 Καστορία Διοικητήριο (GR-52100 Kastoria).

4.8. *Labelling:* It is compulsory for the packaging of the product to carry the indication 'Fasolia Gigantes-Elefantes Kastorias PGI' and those specified in Article 4(7) of PD 81/93.

4.9. *National requirements:* The general provisions of PD 81/93 on PDO and PGI production procedures apply.

EC No: G/EL/00123/2000.04.05.

Date of receipt of the full application: 14 December 2000.



## 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**

(2009/C 223/10)

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****'HOPFEN AUS DER HALLERTAU'****EC No: DE-PGI-005-0529-14.03.2006****PDO ( ) PGI ( X )**

This summary contains the main details of the product specification for information only.

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

Name: Bundesministerium der Justiz  
Address: Mohrenstraße 37  
10117 Berlin  
DEUTSCHLAND  
Tel. +49 3020259333  
Fax +49 3020258251  
E-mail: —

**2. Group:**

Name: Hopfenpflanzerverband Hallertau e.V.  
Address: Kellerstraße 1  
85283 Wolnzach  
DEUTSCHLAND  
Tel. +49 8442957200  
Fax +49 8442957270  
E-mail: info@deutscher-hopfen.de  
Composition: Producers/processors ( X ) Others ( )

**3. Type of product:**

Hops, Class 1.8.: Other products covered by Annex I to the Treaty

**4. Specification:**

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

**4.1. Name:**

'Hopfen aus der Hallertau'

#### 4.2. Description:

##### Botany:

The hop belongs to the same family as hemp (*Cannabaceae*) and to the order *Urticaceae* (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only the female plants bear hop cones (*Lupuli strobulus*), otherwise known as strobiles.

##### Products:

The protection afforded by Regulation (EC) No 510/2006, which is hereby requested for the designation 'Hopfen aus der Hallertau', is to apply only to dried hop cones (*Lupuli strobulus*) and the products obtained by processing them (hop pellets and hop extracts). Conventional hop products include type-90 pellets, lupulin-enriched type-45 pellets, CO<sub>2</sub> hop extract and ethanol hop extract. The pelleting process involves grinding the hops and applying pressure to form pellets. The extraction process involves the use of CO<sub>2</sub> and ethanol as solvents to extract substances from the pellets.

##### Use:

Over 99 % of 'Hopfen aus der Hallertau' and the products obtained by processing them are used in the beer-brewing industry. The bitter substances and essential oils present in the hop varieties grown in the Hallertau region play a key part in influencing the brewing value.

As the world's largest coherent hop-growing region, around a third of the world's hops are cultivated in the Hallertau. The range of varieties of hops cultivated is just as large, in terms of both bitter and aromatic hops.

Examples of bitter varieties cultivated in the Hallertau include:

- Hallertauer Magnum,
- Hallertauer Taurus,
- Herkules,
- Northern Brewer.

Examples of aromatic varieties cultivated in the Hallertau include:

- Hallertauer Tradition,
- Perle,
- Spalter Select,
- Saphir,
- Hallertauer Mittelfrüh,
- Hersbrucker Spät.

#### 4.3. Geographical area:

The entire geographical area covers the rural administrative districts of Eichstätt, Freising, Kehlheim, Landshut, Nürnberger Land and Pfaffenhofen.

#### 4.4. Proof of origin:

The existing certification procedure for each variety, crop year and growing region means that there is a self-contained, officially monitored system for tracking hops throughout the entire production cycle (from the hop-growers and processors through to the breweries). Every stage of processing and marketing is subject to an official certification procedure, which is also recorded by a supervisory body. When the hops have been harvested, all hop batches are analysed by a laboratory and once the official certification procedure is completed, they are passed on to companies which process them and trade in them.

#### 4.5. Method of production:

##### Cultivation:

Hallertauer hops are grown with the help of wire supports in the cultivation area. Work begins in March, with cutting and wiring followed by training, pruning, crop protection measures and mechanical tillage. Depending on the variety, the hops are harvested from the end of August to mid-September.

##### Further processing:

To guarantee the quality of 'Hopfen aus der Hallertau' the hops must be stored in a cool place in the first marketing stage immediately after harvest and packing by the producers. Suitable storage capacity has been established in the Hallertau region by international hops traders. After cold-storage of the raw hops they are processed into hop products — hop pellets and hop extracts. During the pelleting process, the dried hop cones are first ground and then formed into pellets by applying pressure. Some of these pellets are processed further into an extract; this is achieved by extracting specific substances from the pellets.

#### 4.6. Link with the geographical area:

The tradition of growing hops in the Hallertau region reaches back over 1 100 years, with the year 860 seeing the first official mention of the crop. Soil and climatic conditions in the Hallertau region are favourable for cultivating hops. The region's geographical location — in tertiary hills with deep, loose soil combined with frost-free conditions from the end of April, an average temperature of 7,7 °C, moderate annual sunshine of 1 673 hours and ample annual precipitation of 816 mm — is a particularly important factor. Owing to its special climatic and soil conditions, the Hallertau region is held in particularly high regard by brewers throughout the world. The expertise which the hop-growers in the Hallertau region have accumulated over generations and the permanent, competent advice on offer play a very important part in the cultivation of 'Hopfen aus der Hallertau', around 70 % of which are exported to some 100 countries worldwide. 'Hopfen aus der Hallertau' enjoy an excellent reputation at home and abroad, and are now regarded by most brewers around the world as a high-quality product. The great attention and care taken in processing the hops is another contributing factor to the good reputation enjoyed by Hallertauer hops in the international brewing industry. Many buyers swear by the high quality of these products, which have become such a key ingredient in their production lines. Traditional hop festivals and fairs, such as the Wolnzacher Volksfest in August or the Mainburger Gallimarkt in early October, and the annual election of a Hop Queen give the cultivation area a unique charm.

#### 4.7. Inspection body:

Name: Bayerische Landesanstalt für Landwirtschaft, Institut für Ernährungswirtschaft und Markt  
Address: Menzinger Strasse 54  
80638 München  
DEUTSCHLAND  
Tel. +49 8917800333  
Fax +49 8917800332  
E-mail: —

#### 4.8. Labelling:

—

---

ANNEX I

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

PDO (X) PGI ( )

National application No: EE(PDO) 8

1. Responsible department in the Member State:  
Name: Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.  
Tel.: 5291-347 Fax: 5243-162
2. Applicant group:
  - (a) Name: The Union of Agricultural Cooperatives of the Fokida Prefecture
  - (b) Address: L. Salonon 30, Amfissa 331 00
  - (c) Composition: producer/processor (X) other ( )
3. Name of product: Table olives
4. Type of product: (see list in Annex VI)  
1.6 Fruit and vegetables
5. Specification:  
(summary of Article 4(2))
  - (a) Name: (see 3) PDO "KONSERVOLIA AMFISSIS Table Olives".
  - (b) Description: A table olive of the Konservolia variety for which olive beetle control is achieved, where necessary, by bait-spraying from the ground and biological methods.
  - (c) Geographical area: The administrative boundaries of the Amfissa, Itea and Delphi municipalities and of the Hrissoú, Sernikakiou, Ag. Konstandinou, Ag. Georgiou, Elaiona, Droschori, Prosiliou and Kirras communes of the Fokida prefecture.
  - (d) Evidence: The product is cropped exclusively from olive trees within the defined geographical area.
  - (e) Method of production: After being harvested at the time of ripening the olives are stored in tanks in a solution of NaCl for 4 months. Afterwards they are preserved in salt.
  - (f) Link: The olives are produced from a variety traditionally cultivated in the area and via the application of traditional treatment methods within the defined geographical area.

(g) Inspection structure: Name: The directorate of  
agriculture of the  
Fokida prefecture.  
Address: Amfissa 331 00

(h) Labelling: PDO "KONSERVOLIA AMFISSIS Table  
Olives". The inspection code AΦ (AF), the label serial  
number and the two final numbers of the year of  
production.

(i) National requirements (if any): The general  
provisions of Presidential Decree 81/93 on the PDO and  
PGI production procedures are applicable as  
appropriate.

---

TO BE COMPLETED BY THE COMMISSION

EEC No:

Date of receipt of the application: 09/01/95

G/GR/0346/94.01.24

**COUNCIL REGULATION (EEC) No 2081/92**  
**APPLICATION FOR REGISTRATION: Art. 17**

PDO ( X ) PGI ( )

National application No: -

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

Name: Ministry of Agriculture, Directorate for the Processing, Standardisation and  
Quality Control of Products of Plant Origin  
Tel: 5291 303 Fax: 5243 162

**2. Applicant group:**

(a) Name: Union of Agricultural Cooperatives of Egialia, Prefecture of Ahaia  
(b) Address: Corinth Road, Selinonda Bridge, PO Box 9, Egion 25100  
(b) Composition : producer/processor ( X ) other ( )

**3. Type of product:** 1.6. Fruit and vegetables

**4. Specification:**

(summary of requirements under Art. 4(2))

4.1. name: "Vostizza"

4.2. description: A truly excellent currant which has been produced traditionally in the closely defined geographical area for centuries.

4.3. geographical area: The Vostizza current grape is grown exclusively in the Egialia district and in the former municipalities of Erineou, Krapidos, Fellois and Petsakon in the prefecture of Ahaia.

4.4. proof of origin: The product has been produced exclusively in the abovementioned geographical area for centuries using the same traditional method of cultivation and drying etc. and the name by which it is known is the old name for Egion (Vostizza). It has enjoyed protection under Greek legislation for many decades.

4.5. method of production: After being dried naturally (in the shade or in the sun) the grapes are sorted by hand and then undergo cleaning, sieving, the machine process, washing, destalking, cleaning again, glossing in some cases with vegetable oils, standardisation and, finally, packaging by various means.

4.6. link: The product has been produced from the currant grape variety in the same traditional way in the Vostizza area (Vostizza is the old name for Egion) for centuries. The microclimate of the area differentiates the Vostizza currant from currants produced in other areas and accounts for its exceptionally high reputation..

4.7. inspection body: Name: Ahaia Prefecture Agriculture Directorate  
Address: Patras

4.8. labelling: PDO "Vostizza". The inspection code, the label serial number and the two final numbers of the year of

4.9. national requirements: production.  
The provisions of Law 553/77 and of Presidential Decrees 653/8-10-1975 and 81/93 are applicable.

EC No: G/GR/0358/94.01.24

Date of receipt of the full application: 20/05/97

ΚΟΡΙΝΘΙΑΚΗ ΣΤΑΦΙΔΑ "ΒΟΣΙΤΙΣΑ" 170Π





**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**

(2005/C 12/09)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the above-mentioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognized in accordance with Article 12(3) 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.

**SUMMARY**

**COUNCIL REGULATION (EEC) No 2081/92**

**'MELA ALTO ADIGE' or 'SÜDTIROLER APPEL'**

**EC No: IT/00207/28.9.2001**

**PDO ( ) PGI ( X )**

This summary has been drawn up for information purposes only. For full details, in particular the producers of products covered by the PDO or PGI concerned, please consult the complete version of the product specification obtainable at national level or from the European Commission <sup>(1)</sup>.

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

Name: Ministero delle Politiche Agricole e Forestali  
Address: Via XX Settembre n. 20 – 00187 ROMA  
Tel: 06 – 4819968  
Fax: 06 – 42013126  
e-mail: qualita@politicheagricole.it

**2. Group:**

2.1 Name: Consorzio Mela Alto Adige  
2.2 Address: Via Perathoner, 10 - 39100 BOLZANO  
2.3 Composition: producer/processor (x) other ( )

**3. Type of product:**

Category 1.6 Fruit, vegetables and cereals (in natural state or processed)

**4. Specification:**

(summary of requirements under Article 4(2))

**4.1 Name: 'Mela Alto Adige' or 'Südtiroler Apfel'**

**4.2 Description:** The protected geographical indication Mela Alto Adige/Südtiroler Apfel is reserved for fruit of the following varieties and clonal subvarieties from orchards located in the geographical area specified at 4.3 below: Braeburn, Elstar, Fuji, Gala, Golden Delicious, Granny Smith, Idared, Jonagold, Morgenduft, Red Delicious, Stayman Winesap.

<sup>(1)</sup> European Commission — Directorate-General for Agriculture — Agricultural product quality policy — B-1049 Brussels.

Mela Alto Adige/Südtiroler Apfel are noted for their particularly marked colour and flavour and their solid flesh and for being long-keeping. Their high quality in these respects is due to a combination of soil and weather factors and operator professionalism.

The name Mela Alto Adige PGI/Südtiroler Apfel ggA can be used only for apples falling within certain parameters (concerning external appearance, commercial grade, size, and chemical and physical properties) specified below. For other minimum quality requirements applicable to the various varieties and categories the Community rules in force apply.

#### BRAEBURN

skin colouring:	green to light green
additional skin colouring:	orange-red to deep red streaks on at least 33% of surface
size:	minimum diameter 65 mm
sugar content:	above 11° Brix
hardness:	at least 5.5 kg/cm <sup>2</sup>

#### ELSTAR

skin colour:	yellow
additional skin colouring:	bright red on at least 20% of surface
size:	minimum diameter 65 mm
sugar content:	above 10.5° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

#### FUJI

skin colour:	light green to yellow
additional skin colouring:	light to deep red on at least 50% of surface (at least 30% of the red area must be deep red)
size:	minimum diameter 65 mm
sugar content:	above 12.5° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

#### GALA

skin colour	yellow-green-golden yellow
additional skin colouring:	red on at least 20% of surface (standard Gala); on at least 50% for red clones (Royal Gala etc.)
size:	minimum diameter 60 mm
sugar content:	above 10.5° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

#### GOLDEN DELICIOUS

skin colour:	light green-yellow
additional skin colouring:	pink in some environments
rust:	up to 20% of surface netted with rust but on not more than 20% of fruits
size:	minimum diameter 65 mm
sugar content:	above 11° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

GRANNY SMITH

skin colour:	deep green
additional skin colouring:	possibly some light pink
size:	minimum diameter 65 mm
sugar content:	above 10° Brix
hardness:	at least 5.5 kg/cm <sup>2</sup>

IDARED

skin colour:	yellow-green
additional skin colouring:	uniform deep red on at least 33% of surface
size:	minimum diameter 65 mm
sugar content:	above 10° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

JONAGOLD

skin colour:	greeny yellow
additional skin colouring:	bright red (on striped red Jonagold on at least 20% of the surface, on red Jonagored on at least 50%)
size:	minimum diameter 65 mm
sugar content:	at least 11° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

MORGENDUFT

skin colour:	light green to yellow
additional skin colouring:	uniform bright red on at least 33% of surface; for red Dallago deep brilliant red on at least 50%
size:	minimum diameter 65 mm
sugar content:	above 10° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

RED DELICIOUS

skin colour:	yellow green
additional skin colouring:	brilliant deep red streaks on at least 75% of surface; for Red Chief on at least 90%
size:	minimum diameter 65 mm
sugar content:	above 10° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

STAYMAN WINESAP

skin colour:	yellowish green
additional skin colouring:	uniform red with light streaking on at least 33% of surface; for Red Stayman (Staymared) on at least 50%
size:	minimum diameter 65 mm
sugar content:	above 10° Brix
hardness:	at least 5 kg/cm <sup>2</sup>

4.3 Geographical area: The production zone is 72 municipalities forming part of the Autonomous Province of Bolzano (Alto Adige/Südtirol).

4.4 Proof of origin: As long ago as the Middle Ages, various apple and pear varieties were widely grown on the mountain farms of the Alto Adige for the use of the family living on the farm itself. From the middle of the 19th century fruit growing became a flourishing commercial activity, with purchasers in Vienna, Innsbruck, Munich, Warsaw and St. Petersburg. This period saw the launching of modern fruit cultivation in the Alto Adige. In 1831 a schoolteacher, Johann Jakob Pöll, published the first manual on fruit growing and in 1872 the newly established San Michele all'Adige Agricultural Institute introduced it as a specific subject in the teaching curriculum. A nursery list of the Bolzano Agricultural Association of 1856 mentions no fewer than 193 varieties of cultivable apple. The most important historical work on fruit and vegetable growing in the Alto Adige of 1894 and 1904 by Karl Mader recognises almost 40 varieties as very widespread in the entire Alto Adige area.

Agricultural holdings suitable for production of the PGI apples are entered on a register run by the supervising organisation. Product identification and traceability is guaranteed by identifying each lot of apples in a register as it enters the market preparation centre and maintaining producer identification as they are accepted, moved within the centre and temporarily stored, up to the sizing and/or grading stage.

4.5 Method of production: The method of production must be fully in line with the rules supplied to the European Union. The handling structures (market preparation centres) must be located in the Alto Adige.

4.6 Link: The climate of the Alto Adige is highly favourable for apple cultivation, with more than 300 days of sun a year. In late summer and autumn there are typical marked temperature changes between day and night that have a positive impact not only on the fruit's 'internal quality', i.e. its sugar and vitamin content, but more especially on its 'external quality' through development of attractive red and yellow colouring and virtual absence of rust.

During the day the temperature can reach 30° C and during the night fall to 8-10° C. The conjunction of high hours of sunshine, cold nights and low rainfall owing to the mountain chains to the north ensures fruit of particularly pronounced flavour and colour. The height of the orchards, from 200 to 1 100 m above sea level, and the light, well aerated soils guarantee a strong fragrance and solid flesh and hence a high keeping quality. Most production comes from holdings located above the 500 m contour. The extraordinarily fertile soils are light, well drained and oxygen-rich with average or high humus content.

The apple production chain at present involves 8 000 growers, mainly associated in cooperatives, 2 500 employees in the market preparation centres and 12 000 fruit-pickers.

4.7 Inspection body:

Name: Check Fruit s.r.l.

Address: Via C. Boldrini, 24 - 40121 BOLOGNA

4.8 Labelling: On the label, to be affixed to the packaging or the individual fruits, Mela Alto Adige or Südtiroler Apfel must appear in clear indelible letters readily distinguishable from all other text and be immediately followed by the words 'Protected Geographical Indication'. On multi-layer 'Plateaux' boxes the labelling must comprise adhesive stickers on at least 70 % of the individual fruits and at least 33 % if other types of unsealed packaging are used. The logo is Mela Alto Adige or Südtiroler Apfel in Futura lettering in the colours black, Pantone dark green 340, Pantone blue 286 and white.

4.9 National requirements: —

---

**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**

(2002/C 102/09)

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 45/99**

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

Name: Direcção Geral do Desenvolvimento Rural

Address: Av. Defensores de Chaves, n.º 6, P-1049-063 Lisboa

Tel. (351) 213 18 43 82

Fax (351) 213 53 58 72.

**2. Applicant group**

2.1. Name: Associação Nacional de Produtores de Pêra Rocha

2.2. Address: Av. dos Bombeiros Voluntários, 44-1º, P-2550 Cadaval

Tel. (351) 262 69 11 55

Fax (351) 262 69 56 44.

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

**3. Type of product:** Class 1.6 — Fruit.

**4. Specification**

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

4.1. **Name:** Pêra Rocha do Oeste.

4.2. **Description:** The Rocha do Oeste pear is the fruit of the pear tree of the 'Rocha' variety obtained in the west region. The Rocha variety belongs to the family *Rosaceae*, sub-family of pome fruits, genus *Pyrus* and species *Pyrus communis* L. It is a Portuguese variety, obtained as a chance seedling about 150 years ago in the commune of Sintra, its natural range being in the west region. The fruit of the Rocha pear tree produced in the west region is ovate rounded, pyriform rounded or ovate puriform oblong; it has a distinctive russeted area around the base which becomes less marked and regular on the rest of the skin and then tends to concentrate around the stem cavity; it is pale yellow, sometimes with a pink tinge on the sunny side, has some russet spotting and mostly no pistil cavity. Picking takes place in August. The flesh of the Rocha do Oeste pear is white in colour, soft to melting, granular, sweet, non-acid, very juicy and moderately yet distinctively aromatic.

- 4.3. **Geographical area:** On account of the weather conditions required for the production of Rocha do Oeste pears — the special micro-climate of the region, the know-how of the population and the authentic and unvarying local methods — the geographical processing area is confined to the communes of Sintra, Mafra, Arruda dos Vinhos, Sobral de Monte Agraço, Alenquer, Vila Franca de Xira, Azambuja, Torres Vedras, Cartaxo, Lourinhã, Bombarral, Cadaval, Santarém, Rio Maior, Peniche, Óbidos, Caldas da Rainha, Torres Novas, Alcanena, Alcobaça, Nazaré, Porto de Mós, Batalha, Tomar, Ferreira do Zêzere, Vila Nova de Ourém, Leiria, Marinha Grande and Pombal.
- 4.4. **Proof of origin:** In addition to the product's characteristics which clearly link it to the natural environment in which the production process takes place — a process which includes selecting soils, establishing and managing orchards, treating trees, determining the nature and frequency of plant health treatments, timing harvesting and breeding, packaging and preparing the fruit for market — the factors which prove that the Rocha do Oeste pear originates in the geographical production area are as follows: orchards must be situated in the geographical processing area and their management must be in accordance with the specification. Harvesting, transport, sizing and market preparation must also be in compliance with the specification. The entire process is subjected to a special control system which culminates in the certification of the pears.
- 4.5. **Method of production:** The Rocha do Oeste pear is obtained in accordance with authentic and unvarying local methods, starting with the choice of soils and the establishment and management of the orchards. Cultivation conditions are of great importance, given the region's specific weather conditions and the fact that the Rocha do Oeste pear requires a period of winter cold in order to develop properly. Picking also has its own well-defined rules, both as regards procedure and timing (the second fortnight in August). The Rocha do Oeste pear is distinguished by its good keeping qualities, which are further improved if harvesting and transport to storage centres are carried out with utmost care. Specific conditions are to be fulfilled for the standardisation, labelling and packaging of the pears.
- 4.6. **Link:** The region known by the name of Oeste (i.e. west, it being the most westward region of Portugal) enjoys very specific soil and climatic conditions, resulting from the soils (dating back to the Jurassic and neo-Jurassic period) and proximity to the sea. The region is hemmed in between the Sierra dos Candeeiros and the Atlantic Ocean. These factors combined confer distinctive and specific climatic characteristics. It is not surprising, therefore, that these conditions led to the spontaneous emergence more than 150 years ago of the Rocha variety. In its natural range, this variety bears fruits with very distinctive organoleptic characteristics that are recognised by consumers. The Rocha do Oeste pear quickly became a product that is symbolic of this region.
- 4.7. **Inspection body**
- Name: Codimaco — Associação Interprofissional Gestora de Marcas Colectivas
- Address: Av. Bombeiros Voluntários, n.º 36-1º, P-2550-102 Cadaval
- Tel. (351) 262 69 11 55
- Fax (351) 262 69 56 44.
- 4.8. **Labelling:** The following words must appear on the label: 'PÊRA ROCHA DO OESTE — DENOMINAÇÃO DE ORIGEM', as well as the certification mark, duly numbered. A specimen of the certification mark is shown in the notice of approval of the private inspection and certification body, in accordance with standard EN 45011.
- 4.9. **National requirements:** Order No 13 021/99, 2nd Series, from the Secretary of State for Rural Development of 11 June 1999, published in DR, Series II, No 154 of 9 July 1999, establishing the main rules for the production of the Rocha do Oeste pear and defining its characteristics as well as its geographical production area.

EC No: G/PT/00160/2000.14.09.

Date of receipt of full application: 23 July 2001.

---

**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**

(2002/C 168/04)

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 ( ) PGI (x)

National application No: 8/2000

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

Name: Ministero delle Politiche Agricole e Forestali

Address: Via XX Settembre, 20, I-00187 Roma

Tel. (39) 064 81 99 68

Fax (39) 06 42 01 31 26

E-mail: qualita@politiche agricole.it

**2. Applicant group**

2.1. Name: Associazione per la tutela dei prodotti tipici di Pachino

2.2. Address: Via Torino, 24, I-96018 Pachino (SR)

2.3. Composition: producers/processors (x) other ( ).

**3. Type of product:** Tomatoes — Class 1.6 — Natural and processed fruit and vegetables and cereals.

**4. Specification**

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

4.1. **Name:** Pomodoro di Pachino.

4.2. **Description:** Fresh fruit, belonging to the botanical class 'Lycopersicum esculentum Mill', of the following types:

— round and smooth,

— ribbed,

— cherry.

The main characteristics of 'Pomodoro di Pachino' tomatoes are their:

- firm flesh,
- small placenta cavity,
- high sucrose content, measured on the basis of a quantity of soluble solids greater than Brix 4,5.

4.3. **Geographical area:** Pomodoro di Pachino tomatoes are grown in an area comprising the whole of the municipality of Pachino e Portopalo di Capo Passero and part of the municipalities of Noto (Province of Syracuse) and Ispica (Province of Ragusa), located in south-eastern Sicily.

4.4. **Proof of origin:** The region where Pomodoro di Pachino tomatoes are grown has the highest temperatures and receives the greatest amount of insolation, averaged out over the year, in mainland Europe (data provided by Landsat and Meteosat satellites). The proximity of the sea means that its climate is mild and spring and winter frosts are infrequent.

This combination of factors together with the quality of the water used for irrigation (salinity level ranging from 1 500 ms to 10 000 ms) has shaped the development of glasshouse crops, determining for growers in the area the crops they have had to choose and, at the same time, the distinctive organoleptic qualities of Pomodoro di Pachino.

The fact that growers of Pomodoro di Pachino tomatoes are required to have their land included in a register and to present annual returns to the inspection body means that the product can be traced.

The packaging authorities must be entered in a register and submit annual returns for processed products.

4.5. **Method of production:** Pomodoro di Pachino tomatoes must be grown in a protected environment (glasshouses and/or tunnels) covered with polyethylene netting or other covering material. During the summer months the structures must be covered with anti-insect netting.

Planting out takes place from August to February, except for the 'cherry' type which may be transplanted throughout the year, at a density of 2-6 plants/m<sup>2</sup>.

The plants are grown upright and have one or more branches.

Irrigation is carried out using groundwater taken from wells sunk in the designated area with a salinity level ranging from 1 500 ms to 10 000 ms.

The tomatoes are picked by hand at 3-4 day intervals.

The permitted output of Pomodoro di Pachino tomatoes must not exceed the following quantities for each type:

- smooth round: 100 tonnes/ha,
- ribbed: 75 tonnes/ha,
- cherry: 50 tonnes/ha.

Cultivation other than in soil is not permitted.



- 4.6. **Link:** Tomato-growing is typical of Pachino horticulture. Tomatoes were first cultivated in 1925 on holdings located along the coast supplied with irrigation water from groundwater wells.

Initial experiments showed that tomatoes grown in the area were ready for harvesting some 15-20 days earlier than in other areas.

However, interest in growing the crop was circumscribed by the widespread cultivation of vines. Around about the 1950s, cultivation was extended over a very much larger area also located along the coast, using techniques for bringing on and protecting the crop in the early stages. The environment of the coastal area, despite favourable temperature conditions, is prone to sudden exceptional plunges and changes in temperature from day to night which have occasionally been responsible for the destruction of entire crops of vegetables.

The most widespread means of protection was individual covers for single plants made from prickly pear (cactus) cladods or tiles or multiple covers consisting of mats made from stubble woven with iron wire and supported on canes.

In the early 1960s the first growing tunnels appeared, consisting of cane sheds covered with polyethylene film. In subsequent years they consisted of sturdier structures with cane being replaced by chestnut stakes and a deal frame. The protected growing of crops is the outcome therefore of a development process that began in a rudimentary and quasi-natural way to bring on the cultivation and harvesting of tomatoes.

The serious problems facing vine-growers in the 1970s led to a rapid switch in many areas to glasshouse cultivation and the setting up of the first associations which began to market tomatoes bearing the name of their place of origin 'Pachino'.

Growing techniques were improved with the use of modern, localised irrigation systems and galvanised metal glasshouses began to prove successful.

Over time then Pomodoro di Pachino tomatoes have become renowned on national and export markets on account of their distinct qualitative characteristics.

The particular soil and climate conditions in the production area confer on the product these qualitative characteristics which, combined with the production techniques adopted by growers, make the crop characteristic of the geographical area.

The quality of Pachino tomatoes is linked to the intrinsic characteristics distinguishing them: their flavour, the consistency of their flesh, their glossiness, firmness and long life following harvesting, requirements recognised by consumers who seek out Pomodoro di Pachino tomatoes on the market, thus underlining their fame and repute both within Italy and elsewhere.

#### 4.7. **Inspection body**

Name: So Cert — Società di certificazione Srl

Address: Via Castello Ursino, 55, I-95100 Catania.

- 4.8. **Labelling:** Pomodoro di Pachino tomatoes that are to be placed on the market must be put up in cardboard or wooden boxes weighing in total not more than 10 kg. They must be arranged in a single layer and the wrapping covering the boxes must be such that their contents cannot be removed without showing signs of having been tampered with. The contents of each box must be uniform and the tomatoes must belong to the same variety, type, category and size and be of uniform ripeness and colour.

The protected geographical indication Pomodoro di Pachino must be shown on the boxes which must bear the Community logo as provided for in Commission Regulation (EC) No 1726/98 of 22 July 1998 together with the marketing particulars, including category, weight of package, and the identifying logo for the protected geographical indication Pomodoro di Pachino (see logo) showing a representation of the island of Sicily with a circular dot at the extremity indicating where Pomodoro di Pachino tomatoes are grown. The logo is a dark green (Pantone 356 CVC) lozenge shape with rounded corners, containing an inner straw-yellow (Pantone 607 CVC) circle with a light green (Pantone 369 CVC) outline.

A black rectangular band bearing the words Pomodoro di Pachino in white is cut into the lower part of the lozenge.

The representation of the island of Sicily contained within the inner circle is salmon (Pantone 1595 CVC) with a black outline and ends with a yellow (Pantone 123 CVC) dot outlined in black.

The bottom of the logo bears the letters 'IGP' in straw-yellow (Pantone 607 CVC).



**4.9. National requirements: —**

EC No: G/IT/00153/2000.8.10.

**Date of receipt of the full application:** 15 March 2002.

**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**

(2002/C 168/05)

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 ( ) PGI (x)

**National application No: 90/00**

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

Name: Direcção-Geral do Desenvolvimento Rural

## **PRUNEAUX D'AGEN / PRUNEAUX D'AGEN MI-CUITS**

### **1. Proof that the name is protected in the country of origin**

Name is entered in the DOOR database of the EU

<http://ec.europa.eu/agriculture/quality/door/>

### **2. Name of the product in the original script (plus a transcription into Latin characters when the original script is not in Latin).**

"Pruneaux d'Agen / Pruneaux d'Agen mi-cuits"

### **3. Description of the product (type, shape, weight, size, colour, physical and/or chemical properties, etc) and the raw material (for processed product). The description should highlight the specificity of the product, meaning how the product is different from products from the same category.**

"Pruneaux d'Agen / Pruneaux d'Agen mi-cuits" is a prune from France.

The "Pruneau d'Agen" comes from the variety "Prune d'Ente". It is ovoid in a form, brown to black, a non-tacky glossy appearance, a soft texture with yellow-brown to yellow-gold flesh, without caramelisation nor mildew.

The prunes are sold either in bulk (in boxes of 5 or 12.5 kg fitted with a film of polythene or other presentation accepted under regulations in force) or in bags or plastic containers, wooden box, metallic boxes, wooden basket covered with plastic film, or any other presentation accepted by the regulations in force.

The prunes must meet a minimum size limit set to a number of fruits, fewer than or equal to 77 per 500 g. The "Pruneau d'Agen mi-cuit" is a traditional product obtained by the drying that lowers humidity to between 30 and 35%.

The orchards are pruned each year. Plums are harvested in October at optimal maturity. Trees are harvested several times. Plums are dried within 72 hours after collection in specific drying facilities to achieve a level of residual humidity not exceeding 23%. Prunes must be whole and sound, that is to say, free of rot, of fermentation, of live or dead insects, etc.

After drying, prunes are stored, sorted and calibrated. On preliminary treatment such as rehydration and de-stoning, they are sold in homogeneous sizes.

Qualisud

Address: 15 avenue de l'Océan  
40500 SAINT SEVER

Tél : (33 5) 58.06.15.21

Fax : (33 5) 58.75.13.36

qualisud@wanadoo.fr [www.qualisud.fr](http://www.qualisud.fr)

## 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**

(2009/C 222/06)

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 from the date of this publication.

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****'TETTNANGER HOPFEN'****EC No: DE-PGI-0005-0528-14.03.2006****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: Bundesministerium der Justiz  
Address: Mohrenstraße 37  
10117 Berlin  
DEUTSCHLAND  
  
Tel. +49 302025-70  
Fax +49 302025-8251  
E-mail: —

**2. Group:**

Name: HVG Service Baden-Württemberg e.V.  
Address: Kaltenberger Str. 5  
88069 Tettnang  
DEUTSCHLAND  
  
Tel. +49 754252136  
Fax +49 754252160  
E-mail: j.weishaupt@tetttnanger-hopfen.de  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 1.8.: Other products covered by Annex I to the Treaty, hops

**4. Specification:**

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

**4.1. Name:**

'Tetttnanger Hopfen'

#### 4.2. Description:

Botany: botanically the hop (*Humulus lupulus*) belongs to the same family as hemp (*Cannabaceae*) and to the order *Urticales* (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only 'female' plants are cultivated, forming flowers called burrs from which the cones later develop. The protection afforded by Regulation (EC) No 510/2006 is to apply only to female hop cones (fresh hops) and the products obtained by processing them (in this case, hop pellets and hop extract in particular). A hop cone consists of bracts, bracteoles and a strig providing the valuable brewing constituents of Tett nang hops. The hop is a short-day plant, i.e. it grows in the spring as the days get longer, and flowers from around 21 June when the days get shorter. Thanks to the favourable conditions in which they grow (soil, precipitation levels and average temperatures), Tett nang hops can reach heights of 8,3 m, unlike hops in other areas (support systems in other growing areas are normally 7-7,5 m in height). Tett nang hops are fast-growing (up to 30 cm a day) and climb in a clockwise direction. All aromatic varieties from the Tett nang region are defined as 'Tett nanger Hopfen'. The varieties 'Hallertauer Tradition' and 'Perle' are grown in addition to the main varieties of 'Tett nanger' and 'Hallertauer Mittelfrüher' (since 1973 the uniform 'Tett nanger Frühhopfen'; P. Heidtmann 'Grünes Gold', 1994, p. 342). The 'Tett nanger' variety is grown only in the Tett nang region.

Use: 'Tett nanger' hops are used almost exclusively (around 99 %) for producing beer, with a small portion going into pharmaceutical products. Customers receive 'Tett nanger' hops in processed form as hop pellets and, to a lesser extent as hop extract (since valuable aromas can be lost during the extraction process).

Ingredients: the important substances in hops are bitter substances (hop resins), aromas (essential oils) and tannins (polyphenols). Tett nang is defined as an area for the growing of aromatic varieties of hops. 'Tett nanger' hops owe their worldwide reputation in particular to exceptionally delicate aromas, which are made up of over 300 essential oil constituents (the hop's 'bouquet'). Descriptions of the aroma of Tett nang hops include flowery, citrusy, fruity, redcurrant-like, sweet and spicy. Hops grown in the Tett nang area are described as generally having a harmonious but lingering full and mild aroma.

In addition to this classification, the varieties are officially classified by the hop trade as 'finest aroma, aroma, bitter hops, high alpha hops'. 96 % of Tett nang hops (the varieties Tett nanger and Hallertauer) are in the category 'finest aroma'; the remaining 4 % (Perle and Hallertauer Tradition) are in the category 'aroma'.

Since many of the 300 aromatic components are not yet sensorily detectable, it is still the subjective impression of the aroma that counts for the breweries' decision-makers and buyers (when making his selection the buyer puts his nose in among the hops). Those knowledgeable in this field say that the Tett nang hop is the finest of all hops.

#### 4.3. Geographical area:

The geographical area is the Tett nang region. This includes: 1. the municipalities of Eriskirch, Friedrichshafen, Hagnau am Bodensee, Immenstaad am Bodensee, Kressbronn am Bodensee, Langenargen, Markdorf, Meckenbeuren, Neukirch, Oberteuringen and Tett nang in the Lake Constance district (Bodenseekreis); 2. the municipalities of Achberg, Amtzell, Berg, Bodnegg, Grünkraut, Ravensburg, Wangen im Allgäu (area of the former municipalities of Neuravensburg and Schomburg) in the rural district of Ravensburg; and 3. the municipalities of Bodolz, Lindau (Bodensee), Nonnenhorn and Wasserburg (Bodensee) in the rural district of Lindau (Bodensee).

#### 4.4. Proof of origin:

In Germany, the origin of hops was regulated for the first time in the 1929 Origin of Hops Act, and once again in the 1996 Hops Act. The geographical designation 'Tett nang' has more or less been protected since the 1929 Origin of Hops Act which states that the region of origin, year and variety must be specified on the packaging for hops. For decades now, it has been possible to track and guarantee the origin of 'Tett nanger' hops from the Tett nang hop-growing region like that of no other agricultural product. Sworn public employees attach a seal and a special certificate to every package of hops. This is similar to a birth certificate and contains the following information: the origin, the German federal state, the growing region, the degree of processing, the certification centre number,

the weight of each individual package, the total number of packages, the variety and the crop year. The hop-grower also issues a document called a Hopfenherkunftsbestätigung confirming the origin of the hops.

#### 4.5. *Method of production:*

In Tett nang, the hop-growing cycle lasts from March through to September. 'Tett nanger' hops are propagated by means of rhizome cuttings taken from a hop-grower's own plants or from neighbouring fields, and always from the Tett nang region. In April, the hop-grower begins to prepare the ground (tillage using rotary tillers, harrows, disc ploughs). In Tett nang growers cannot start their work until the spring, unlike in other hop-growing regions where the wire support systems are put in place during the winter. This is due to the trellis systems specific to the region: whereas a single-row system predominates in other regions, in Tett nang there are six rows of hops between each row for machinery. In early to mid-April, the plants are pruned back under the surface of the soil to promote new growth. Compared to other regions, this process takes place around 2-3 weeks later in Tett nang, because the hop plants grow and mature faster in the favourable climatic conditions of the Tett nang region. Tett nang also has the highest wirework trellises (up to 8,30 m). Due to the better soil quality and climate (amounts of precipitation and sunshine), the hops need more room to develop.

Wires of around 8,50 m in length are then fastened to the trellis and to anchors in the ground. Out of around 50 shoots (bines), four are selected and trained to climb up a wire. The plants are then given 2-3 doses of fertiliser, and measures are taken to protect the plants. At the end of June, the hop plants have reached the height of the trellis and they begin to produce flowers (generative growth). One peculiarity is that a green cover crop is sown during the flowering phase (unlike in other regions, the hop-growers in the Tett nang region have voluntarily forbidden the use of herbicides), which means that no further tillage is required. This prevents the soil becoming too compact and washed out, and promotes the formation of humus.

Harvesting begins around 20 August. Leaves, shoots and cones are separated from the hop vines and cleaned. After they have been dried (at a maximum of 62 °C to retain the aroma) and moistened until they have a moisture content of approximately 11 %, the hops are packaged. They are then sent to the local certification centre, where they are weighed, sampled (for the independent laboratory which analyses quality), sealed and certified. This step precedes the processing of the hops to produce pellets and extract, which does not take place in the geographical area.

#### 4.6. *Link with the geographical area:*

The first official record of hop-growing in the Tett nang region dates back to 1150 (P. Heidtmann, 'Grünes Gold', 1994, p. 12). The records for 1838 of the then *Oberamt Tett nang* give the names of 14 breweries (see Memminger's 'Beschreibung des Oberamts Tett nang', 1838, p. 62), three of which were for the town. Three years later, in 1841, this number had risen to six (P. Heidtmann, 'Grünes Gold', 1994, p. 13). Their owners grew their hops themselves. The methodical cultivation of hops was introduced in 1844 by district physician Johann Nepomuk von Lentz and eight citizens of the town in an area where climatic conditions made wine-growing less feasible (P. Heidtmann, 'Grünes Gold', 1994, p. 15). From 1860 on, the hop-growing area expanded, meeting with the older growing region of Altshausen to the north (where hops had been cultivated from around 1821; P. Heidtmann, 'Grünes Gold', 1994, p. 14). In 1864, 91 ha were cultivated; this figure rose to 160 ha in 1866, 400 ha in 1875, and 630 ha in 1914 (P. Heidtmann, 'Grünes Gold', 1994, p. 22 et seq.). The hop-growing region around Tett nang saw its most significant expansion in the 1990s, when the area cultivated increased to 1 650 hectares (1997 EU hop market report, 1997 HGV producer group report). In the Tett nang region only aromatic hops were selected and grown.

Tett nang hops are grown only on the gravel of the lower terraces formed from the late-moraine till of the Würm glaciation in the Schussen basin, along the River Argen and its ice-age banks. This geological formation with underlying groundwater currents enables the hops to grow roots up to 2 m deep. At the same time, it provides the hops with a constant source of moisture even during periods of extreme drought. The temperate climate here between 400 and 600 m above mean sea level and influenced in part by Lake Constance is another important factor determining the aroma of Tett nang hops.

Tettnang hops are grown in climatic conditions (average annual temperatures, hours of sunshine, precipitation) which are unique. With a temperature of 9,4 °C, almost 1 800 hours of sunshine and 1 136 mm of rain, the average figures recorded during the last 30 years (2009 data) are much higher than those in other growing regions in Germany.

The combination of these geological and climatic factors provides optimum conditions for Tettnang hops to grow and produce cones, and ensures a homogeneity which is to a large extent due to geographical factors. The homogeneity of Tettnang hops has been confirmed by the University of Hohenheim in respect of the Tettnanger variety and by Anheuser/Busch brewery in respect of the Hallertauer Mittelfrüher variety. The external quality characteristics of the hops in every batch supplied is also examined by Tettnang's hop laboratory (e.g. disease, moisture, cone leaves, purity of variety and homogeneity). Tettnang hops are confirmed every year as displaying a high level of homogeneity.

Tettnang hops have a reputation which extends well beyond regional boundaries.

The delicate aroma of the hops from Tettnang has enamoured connoisseurs in Japan and the USA alike. One example of the respect and association with quality enjoyed by Tettnang hops can be found in the USA, where it is not rare for brewers to put a label on their kegs stating that the contents have been 'Brewed with Tettnang Hops'. The quality of Tettnang hops means that they always attract the highest selling prices (EU annual reports in the 1990s, annual reports from 1990 to 2000 of the *Bayerische Landesanstalt*; P. Heidtmann 'Grünes Gold', 1994, pp. 368 and 369). The lives of the citizens of Tettnang revolve around hops, a fact borne out by the regional structures and events which focus on Tettnang hops. The Tettnang Hop Museum, which opened its doors in 1995, bears witness to the town's fascination with hop-growing. A 4 km educational trail tells interested visitors all they need to know about Tettnang hops. A 42 km circular path takes cyclists through the Tettnang hop-growing region. Every year in August, shortly before the harvest, the citizens of Tettnang come together to celebrate the long tradition of their 'green gold' at the Hop Festival in Tettnang-Kau. And finally, every two years the Tettnang Hop Highnesses are elected (one Hop Queen and two Princesses) as ambassadors for Tettnang hops at home and abroad.

#### 4.7. Inspection body:

Name: Lacon GmbH  
Address: Weingartenstr. 15  
77654 Offenburg  
DEUTSCHLAND  
  
Tel. +49 781919 3730  
Fax +49 781919 3750  
E-mail: lacon@lacon-institut.org

#### 4.8. Labelling:

---



**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**

(2006/C 204/07)

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 from the date of this publication

**SUMMARY**

**COUNCIL REGULATION (EC) No 510/2006**

**Application for registration according to Article 5 and Article 17(2)**

**‘ŽATECKÝ CHMEL’**

**EC No: CZ/PDO/005/0402/19.10.2004**

**PDO ( X ) PGI ( )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission <sup>(1)</sup>.

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

Name: Úřad průmyslového vlastnictví  
Address: Antonína Čermáka 2a, CZ-160 68 Praha 6  
Tel.: (420) 220 383 111  
Fax: (420) 224 324 718  
e-mail: posta@upv.cz

**2. Group:**

Name: Svaz pěstitelů chmele České republiky  
Address: Mostecká 2580, CZ-438 19 Žatec  
Tel.: (420) 415 733 401  
Fax: (420) 415 726 052  
e-mail: svaz@czhops.cz  
Composition: Producers/processors ( X ) mixed ( )

**3. Type of product:**

Class 1.8 — hops

**4. Specification (summary of requirements under article 4(2))**

**4.1 Name: ‘Žatecký chmel’**

**4.2 Description:** A specific property of ‘Žatecký chmel’ is the appearance of the cone (moderately to elongated ovoid, 100 cones weighing 13-17 g; strig fine, regular, 12-16 mm in length), the delicate hoppy aroma and the golden colour of the lupulin. Characteristic features of ‘Žatecký chmel’ are the red colour of the bine, the fine strig, a low myrcene content and a balanced alpha and beta acid content. Typical of the composition of the hop resins is a relatively low alpha-bitter acid content of 2,5-5,5 %. The beta-bitter acid content is higher than the alpha-bitter acid content, the ratio between them most often being 0,60-0,80. The myrcene content is 25-40 %. Another characteristic feature is the presence of a large amount of beta-farnesene (14-20 %), which in other hops is present only in very small amounts. The general character of the fragrance of ‘Žatecký chmel’ is determined by the ratio between all the individual constituents of the hop oils. ‘Žatecký chmel’ hops are semi-early. They are supplied to the market pressed or granulated.

<sup>(1)</sup> European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

- 4.3 Geographical area: 'Žatecký chmel' hops are grown in what is termed the Žatec hop-growing area. This comprises cadastral areas in the districts of Louny, Rakovník, Chomutov, Kladno, Plzeň-sever and Rokycany. Further details are provided in the specification.
- 4.4 Proof of origin: In the Czech Republic, hops are subject to certification which is governed both by Act No 97/1996 Coll. on the protection of hops and by Council Regulation (EC) No 1952/2005, Commission Regulation (EEC) No 1784/77 and Commission Regulation (EEC) No 890/78. The body authorised to certify hops in the Czech Republic is ÚKZÚZ (Central Institute for Supervision and Testing in Agriculture, hereinafter 'Institute').

Proof of origin is guaranteed by a procedure which is laid down by law. Producers weigh the hops produced, duly label them, apply a seal and issue a declaration as to the number and weight of the labelled packages of hops by cadastral area and variety of hops. The Institute carries out verification of the labelled hops and hop products and issues a certificate, and ensures monitoring of compliance with the requirements laid down in the Act on the protection of hops and in the European Community legislation. The Institute also keeps records of hop gardens and hop growers.

The State Agricultural and Food Inspection Authority [*Státní zemědělská a potravinářská inspekce*] conducts checks on the specifications and issues decisions in conjunction with the Institute.

- 4.5 Method of production: 'Žatecký chmel' hops are grown on hop-poles in the Žatec hop-growing area. The springtime work begins in April with cutting and wiring, followed by training, cultivation and the application of chemical protection. During the growing period, a number of spraying operations are carried out in order to control pests and diseases. The hops are harvested in the second half of August and early September. The hops are processed into pressed or granulated hops.

The hop-poles are constructed of wooden (and in some cases concrete) posts. Wire is also used, or steel rope in the case of new hop-poles. The hop-poles are about 7 metres high (optimum height for hops grown in this area). One hectare of hop garden contains 2500-3500 hop plants, depending on planting density (determined by farming techniques, the growth properties of the plants and crop structure optimisation). Hops are a perennial plant that remains on the same site for up to 20 years. Only female plants are grown for production purposes in a hop garden. The presence of male plants is undesirable in terms of its effects on the quality of the hops.

'Žatecký chmel' hops have been grown in their traditional area for more than 1000 years. Only the following clones may be referred to as 'Žatecký chmel': Lučan (registered 1941), Blato (1952), Osvaldův klon 31 (1952), Osvaldův klon 72 (1952), Osvaldův klon 114 (1952), Sřem (1969), Zlatan (1976), Podlešák (1989) and Blšanka (1993).

- 4.6 Link: It is the specific natural conditions in the Žatec hop-growing area that provide the basis for the uniqueness of 'Žatecký chmel' (cf. paragraph 4.2). This area is protected to the north-west by the Ore Mountains, the Doupov Hills and the Bohemian uplands, which produce a rain shadow. The total annual rainfall in this area is therefore only about 450 mm. The timing of the rainfall is, however, favourable to the development of the hops (average rainfall during the growing period is about 260 mm). The average annual temperature is 8-9 °C (but 14-16 °C during the growing period). The quality of the hops is determined not only by the climatic conditions but also by the area's soil. This consists mainly of Permian red-bed soils, but there are also lighter sandy marl soils. The growth and development of the hops is also influenced by the situation of the hop gardens, which is determined in particular by the altitude (200-500 metres above sea level) and the position within the lie of the land, the gradient and exposure to the different points of the compass. The hop gardens are located in particular in broad, open valleys with a free airflow which are sufficiently sheltered from strong west and north winds. The hops would not achieve such quality or yields in other areas, where these conditions do not exist. The environment has an influence in particular on the content and growth of the hops. The conditions described above (combination of average rainfall, temperatures, soil profiles, altitude and light) are unique to the Žatec hop-growing area. Other hop-growing areas in the world will always differ in respect of certain of the basic conditions (e.g. higher rainfall, higher average temperatures, shorter average length of day/daylight during the growing period).

**4.7 Inspection body:**

Name: Státní zemědělská a potravinářská inspekce, inspektorát v Ústí nad Labem

Address: Masarykova 19/275, CZ-403 40 Ústí nad Labem

Tel.: (420) 475 651 224

Fax: (420) 475 651 225

e-mail: [usti@szpi.gov.cz](mailto:usti@szpi.gov.cz)

Name: Ústřední kontrolní a zkušební ústav zemědělský, odbor trvalých kultur Žatec

Address: Chmelařské náměstí 1612, CZ-438 43 Žatec

Tel.: (420) 415 778 119

Fax: (420) 415 778 136

e-mail: [webmaster@ukzuz.cz](mailto:webmaster@ukzuz.cz)

The final decision rests with the State Agricultural and Food Inspection Authority.

**4.8 Labelling:** The inscription 'ŽATECKÝ CHMEL' is affixed to every outer package.

**4.9 National requirements:** —

---