

## Annex II. Summary information

### 4. Olive oil

<i>Country of origin</i>	<i>Product</i>	<i>Geographical indication proposed for protection</i>
Spain	Olive oil	Aceite de Terra Alta / Oli de Terra Alta
Spain	Olive oil	Aceite del Baix Ebre-Montsià / Oli del Baix Ebre-Montsià
Spain	Olive oil	Aceite del Bajo Aragón
Portugal	Olive oil	Azeite de Moura
Portugal	Olive oil	Azeite do Alentejo Interior
Portugal	Olive oil	Azeites da Beira Interior / Azeite da Beira Alta / Azeite da Beira Baixa
Portugal	Olive oil	Azeite de Trás-os-Montes
Portugal	Olive oil	Azeites do Norte Alentejano
Portugal	Olive oil	Azeites do Ribatejo
Spain	Olive oil	Baena
France	Olive oil	Huile d'olive de Haute-Provence
Greece	Olive oil	Καλαμάτα / Kalamata
Greece	Olive oil	Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis
Greece	Olive Oil	Λακωνία / Lakonia
Spain	Olive oil	Les Garrigues
Spain	Olive oil	Priego de Córdoba
Spain	Olive oil	Sierra de Cádiz
Spain	Olive oil	Sierra de Cazorla
Spain	Olive oil	Sierra de Segura
Spain	Olive oil	Sierra Mágina
Greece	Olive Oil	Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis
Spain	Olive oil	Siurana
Italy	Olive oil	Toscana
Italy	Olive oil	Veneto Valpolicella / Veneto Euganei e Berici / Veneto del Grappa

*Aciete de Terra Alta / Oli de Terra Alta*

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

(2004/C 61/06)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned 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.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: 93

1. *Responsible department in Member State*

Name: Subdirección General de Sistemas de Calidad Diferenciada — Dirección General de Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España

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

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

2. *Applicant group*

Names:

Addresses:

- (a) Joaquim Blanc i Tejedor (DNI (national identity card) No 72960812), representing the Cooperativa Agrícola d'Arnes SCCL (NIF (tax code) No 43014067F), of 4 c/Onze de Setembre, Arnés;
- (b) Francesc Martí i Alcoverro (DNI No 40901659), representing the Cooperativa Agrícola i Caixa Rural SCCL (NIF No 43014067F), of 2 c/Estació, Bot;
- (c) Francesc Sabaté i Tarragó (DNI No 77880592), representing the Cooperativa Agrícola Sant Isidre SCCL (NIF No 43014281), of Av. Generalitat (s/n), Caseres;
- (d) Josep Pere Colat i Clua (DNI No 40926368), representing the Cooperativa Agrícola de Corbera SCCL (NIF No 473013994), of c/Sant Marc (s/n), Corbera d'Ebre;
- (e) Joan R. Comelles i Albesa (DNI No 77884411), representing the Cooperativa Agrícola Sant Isidre SCCL (NIF No 43011774), of 77 Av. Misericòrdia, La Fatarella;
- (f) Pere Royo i Pedrola (DNI No 40919484), representing Celler Cooperatiu Gandesa SCCL (NIF No 43011816F), of 28 Av. Catalunya, Gandesa;

- (g) Pere Joan Llop i Barrubés (DNI No 77881340), representing the Cooperativa Agrícola Terra Alta SCCL (NIF No 43013671F), of C/Glorietes (s/n), La Pobla de Massaluça;
- (h) Carlos Bel i Espinós (DNI No 39995411), representing Olis La Franja SL (NIF No 43251032), of Crta. de Tortosa (s/n), Horta de Sant Joan;
- (i) Josep Santiago Subirats Mulet (DNI No 40906133), representing Subirats d'Horta de Sant Joan SL (NIF No 43594852), of 29 c/Medi Natural, Horta de Sant Joan;
- (j) Rafael Solé i Urgell (DNI No 77779213), representing the same, of 18 c/Gandesa, Vilalba dels Arcs;
- (k) Josep Manuel García i Lorente (DNI No 40004330), representing the Cooperativa Agrícola i Secció de Crèdit de Flix SCCL (NIF No 43011790), of 75 c/Major, Flix.

Composition: producer/processor (x) other ( )

3. Type of product: Extra virgin olive oil — Class 1.5 Oils and fats

4. *Specification*

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

4.1. Name: 'Aceite de Terra Alta' or 'Oli de Terra Alta'

4.2. Description: Extra virgin olive oil made from fruit of *Olea Europea* L. trees of the Empeltre variety or a mix of Empeltre and the Arbequina, Morruda and Farga secondary varieties, using either mechanical or physical means which do not alter the oil and preserve the taste, aroma and characteristics of the fruit from which it is made.

Empeltre is the principal variety by virtue of its predominance in the area of production.

The characteristics of olive oil of the Terra Alta designation of origin are as follows:

Organoleptic:

<b>Appearance</b>	Completely clear — without clouds or foginess
<b>Colour</b>	Yellow (ranges from pale yellow to old gold)
<b>Taste</b>	Satisfying fruity taste at the beginning of the olive oil year. Becomes slightly sweeter as the year progresses. Flavour somewhat reminiscent of almonds and unripe walnuts
<b>Minimum panel test score</b>	6,5

Physical/chemical:

Maximum acidity (% of oleic acid)	0,50
Maximum peroxide index (mEq O <sub>2</sub> /kg)	18
Maximum K <sub>270</sub>	0,20
Maximum K <sub>232</sub>	2,50
Maximum moisture and volatile substances (%)	0,20
Maximum impurities (%)	0,10

- 4.3. **Geographical area:** The area of production comprises the Terra Alta area and a number of municipalities in the Ribera d'Ebre area, both areas being situated in the southeastern part of the Autonomous Community of Catalonia.

The municipalities concerned are as follows:

Terra Alta			Ribera d'Ebre
Arnes	Corbera d'Ebre	Pinell de Brai	Ascó
Batea	Gandesa	Pobla de Massaluca	Flix (except sections 13, 18, 19, 20 and 21)
Bot	Horta de Sant Joan	Prat de Comte	Ribaroja d'Ebre
Caseres	La Fatarella	Vilalba dels Arcs	

The first-processing and market preparation area is the same as the area of production.

- 4.4. **Proof of origin:** The olives sent to the mills come from groves situated in the area of production and are selected, dressed and packed at plants situated in the area of production and registered with the Regulatory Council. Provided it satisfies the production and market-preparation checks and the physical and chemical and organoleptic tests, the oil obtained from those olives is marketed under the designation of origin and with a front label, back label or, where applicable, a numbered quality label issued by the Regulatory Council.

4.5. **Method of production:**

(a) **Growing:**

Spacing: generally corresponds to a density of 50 to 80 trees per hectare.

Soil preparation and pruning: those typically practised in the area of production.

Pruning removes the older wood, giving the tree a rounded shape which encourages fruit production and facilitates harvesting.

The breakdown between dry and irrigated land is currently 90 % and 10 %.

Harvesting: begins in mid-November and lasts until the end of January. It involves picking the olives manually, direct from the tree/shaking the latter using vibrating machines.

(b) **Oil production:**

The PDO extra virgin olive oil is obtained from sound olives of approved varieties, picked, with the greatest care, direct from the tree, when the olives are at their best in terms of ripeness. After the olives have been transported to the mills under conditions designed to preserve their quality, a number of mechanical processes are carried out which include washing, pressing, beating of the paste, separation of the various phases, and storage. After quality evaluation the olive oil is placed in containers of up to five litres.

The olives must be pressed within 48 hours of being picked, to avoid impairing the quality. The olive oil must come from olives of the principal variety, i.e. Empeltre, or from a mix of Empeltre and the secondary varieties Arbequina, Morruda and Farga.

Only oil made from olives grown on trees that are five years old or more can qualify for the Aceite de Terra Alta PDO.

The entire process, i.e. from production to labelling, takes place in the defined geographical area to ensure quality and traceability.

Quality: Virgin olive oils are highly sensitive to external agents, which can alter or affect them in many ways. For that reason it is essential for this type of oil that the entire process takes place in the same geographical area.

Traceability: as regards inspection and certification, for the proper functioning of the certifying body it is essential that the entire process takes place in the defined geographical area.

#### 4.6. Link

##### Historical

Olive-growing was most likely introduced into Catalonia and, therefore, Terra Alta, by the Arabs, olive oil mills still being known locally as almazaras, a word of Arabic origin.

In 1948, in a book entitled 'Mis Memorias', Antoni Mascaró wrote that in about 1787 the most widespread form of production in the municipality of Batea was olive-growing, followed by cereals and vines '... the solid opulence of the area was to a large extent attributable to olive oil production, which that year reached 21 000 cántaros, i.e. 31 920 Castilian arrobas (350 tonnes)'. This means that a town which at the time had a population of fewer than 1 000 inhabitants would have been producing about 1 800 tonnes of olives.

In his *Diccionario Geográfico* (1847), Pascual Madoz writes that in 1847 the Gandesa area produced large quantities of high-quality olive oil, wheat and rye. Again according to Madoz, olive-growing was by far the biggest form of cultivation in what is now Terra Alta, far outstripping present levels of production.

Towards 1900, olive groves were the second most important form of cultivation in the Terra Alta area, accounting for more than 28 % of the farmland, the actual figure per municipality ranging from 20 to 44 %. The municipalities with the largest olive-growing area were Batea, La Fatarella and Horta de Sant Joan. Olive oil production was about 2 000 tonnes.

Empeltre is, in the Terra Alta area, the principal and in some cases the only variety of olive grown. A variety whose origin dates back in time, its name derives from the Catalan word 'empelt' (graft), in all probability because it was grafted onto older varieties grown in the Baix Aragon and Vall de l'Ebre areas. Such are the importance and specific characteristics of the Empeltre variety in the Terra Alta area that it is referred to as the Terra Alta variety in tree nurseries.

##### Natural:

The characteristics of the olive oil are influenced by the environment as follows:

Although it has, like most olive-growing areas, a Mediterranean climate, the relief of the area is responsible for a special microclimate which has a direct effect on the biological cycle of the olive tree and, by the same token, on the olives.

The three key aspects of the relief are as follows:

- (1) Altitude: the area is on a plateau whose average altitude is 400 metres above sea level;

- (2) Natural barriers: the area is at a meeting point between three mountain ranges: the Pàndols and the Cavalls, which rise up to 700 metres, and — to the south — Els ports de Beseit, which is up to 1 400 metres high. It is the resulting relief which helps to produce the above-mentioned microclimate.
- (3) Winds: in addition to, and as a consequence of, the above, the winds in the area are of major importance, not so much because of their intensity (which is not excessive), but because of what they contribute to the growing conditions. The two most important are the Garvinada and the Cerd, the former because it provides the necessary moisture and the latter because, thanks to its nature and frequency, it prevents many fungal diseases by helping the raw materials, i.e. the olives, to ripen without problem and reach the olive oil mills in the best possible state.

#### 4.7. Inspection body

Name: Consejo Regulador de la Denominación de origen 'Aceite de Terra Alta'

Address: 1 Bassa d'en Gaire, E-43780 Gandesa (Tarragona)

Tel. 977 42 00 18

The Consejo Regulador complies with standard EN-45011.

4.8. Labelling: Must include the words 'Aceite de Terra Alta'. The labels must be approved by the Consejo Regulador.

#### 4.9. National requirements

- Ley 25/1970, de 2 de diciembre, 'Estatuto de la Viña, del Vino y de los Alcoholes',
- Decreto 835/1972, de 23 de marzo, por el que se aprueba el reglamento de la Ley 25/1970,
- Orden de 25 de enero de 1994 por la que se precisa la correspondencia entre la legislación española y el Reglamento CEE 2081/92, en materia de Denominaciones de origen e Indicaciones geográficas de productos agrícolas y alimentarios,
- Real Decreto 1643/1999, de 22 de octubre, por el que se regula el procedimiento para la tramitación de las solicitudes de inscripción en el Registro Comunitario de las Denominaciones de Origen Protegidas y de las Indicaciones Geográficas Protegidas.

EC No: ES/00245/21.06.2002.

Date of receipt of the full application: 21 August 2003.

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## OTHER ACTS

## COMMISSION

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

(2007/C 105/07)

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

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****'ACEITE DEL BAIX EBRE — MONTSIÀ' OR 'OLI DEL BAIX EBRE — MONTSIÀ'****EC No: ES/PDO/005/0274/23.01.2003****PDO ( X ) PGI ( )**

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

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

Name: Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y Contractuales. Dirección General de Alimentación. Subsecretaría de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación

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E-28071 Madrid

Telephone: (34) 91 347 53 94

Fax: (34) 91 347 54 10

e-mail: sgcaproagro@mapya.es

**2. group:**

Name: Josep Antoni Curto Fumado, D.N.I. nº 40909857-X, au nom et pour le compte de l'associació de cooperatives productores d'oli d'oliva del Baix Ebre i Montsià (ACOBEM), C. I.F. nº G43577055, ayant son siège à carretera Raval de Crist s/n Tortosa et al.

Address: Carretera Raval de Crist s/n  
E-43500 Tortosa

Telephone: (34) 977 58 12 12

Fax: (34) 977 58 12 12

e-mail: info@acobem.com

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

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

3. *Type of product:*

Class 1.5 — Oils and fats.

4. *specification:*

(summary of the requirements in accordance with article 4 (2) of regulation (EC) no 510/2006)

## 4.1. Name: 'Aceite del Baix Ebre — Montsià' or 'Oli del Baix Ebre — Montsià'.

4.2. Description: Extra virgin olive oil obtained from olives of the species *Olea Europea* L., from three native varieties: Morruda or Morrut, Sevil·lenca and Farga, using mechanical procedures or other physical means that do not modify the oil, but preserve the flavour, fragrance and features of the fruit.

The features of the oil are as follows:

Organoleptic properties:

Appearance	Clear, transparent, with no cloudiness or turbidity
Colour	Varies, according to the time of harvesting and the geographical situation within the production area, from greenish yellow to golden yellow.
Flavour	Strong oils (moderately bitter, spicy and astringent) and very aromatic (rich in secondary, green flavourings), fruity flavour at the beginning of the crop year and becoming slightly sweet in the course of the year.
Minimum number of points awarded by tasting panel	6,5

Chemical and physical properties:

Maximum acidity (% of oleic acid)	0,80
Maximum peroxide index (meq. O <sub>2</sub> /kg)	18
K <sub>270</sub> maximum	0,20
K <sub>232</sub> maximum	2,00
Maximum humidity and volatile compounds (%)	0,20
Maximum impurities (%)	0,10

## 4.3. Geographical area: The production area comprises the districts of Baix Ebre and Montsià, in the province of Tarragona, in the south of the Autonomous Community of Catalonia, bordering on the districts of Baix Maestrat (province of Castellón) and Matarraña (province of Teruel).

The municipalities that cover this geographical zone are the following:

Baix Ebre		Montsià	
Aldea	Deltebre	Alcanar	Masdenverge
Aldover	Paüls	Amposta	Sant Carles de la Ràpita
Alfara de Carles	Perelló	Freginals	Sant Jaume d'Enveja
Ametlla de Mar	Roquetes	La Galera	Santa Bàrbara
Ampolla	Tivenys	Godall	La Sénia
Benifallet	Tortosa	Mas de Barberans	Ulldecona
Camarles	Xerta		

The area of preparation and packing is the same as the area of production.



4.4. Proof of origin:: The olives arriving at extraction plants are from olive groves in the production area, and are selected, prepared and packaged in industrial plants in the same area, listed in the register of the Regulatory Council. The oils obtained which pass all the tests throughout the production and preparation process and the physical, chemical and sensory analyses are put on the market under the designation of origin and with the label, back label or, where applicable, numbered quality seal awarded by the Regulatory Council.

4.5. Method of production:

*Growing conditions:*

- Planting distances: as a rule, trees are planted to a density of 70 to 90 per hectare.
- Soil preparation and pruning: soil preparation is that typical of the area of production. Pruning removes older wood, giving the tree a rounded shape, which encourages fruit production and facilitates harvesting.
- Pest and disease control: in addition to the compulsory requirements governing the application of products and specific safety periods, treatment and control of olive pests and diseases, especially the olive fly *Bracocera oleae* and the Prays oleae moth, involves fulfilling specific control standards in accordance with the plant defence authority of Baix Ebre and Montsià.
- Irrigation: about 96 % of the crop is on dry soil, with 4 % on irrigated land.
- Harvesting: Having reached the optimum level of ripeness, the olives are collected directly from the tree, discarding those that have fallen on the ground. The harvesting is traditionally carried out using a method known as 'milking' that involves hand-picking the olives direct from the tree when the olives are at their best in terms of ripeness. In the last few years, a method involving the use of vibrating machines has been progressively introduced as it is the most suitable means of obtaining a quality product because of minimal damage caused to the tree and fruits. Harvesting begins in mid-November and lasts until the end of February. The use of abscission products is not authorised.
- Transport and storage of olives at the oil mill: olives are transported to the oil mill in plastic crates or loose in the farm trailer, in accordance with the conditions laid down in the quality manual to ensure that the fruit does not get damaged.
- Once the olives have been transported to the oil mills, they are washed and cleaned. Then they are weighed and a representative sample is taken to assess oil yield or fat yield and acidity.
- Time elapsing between harvesting and crushing of the olives: no more than 48 hours.

*Method of production and packaging*

Afterwards, the mechanical extraction processes are carried out, involving washing and pressing, refining of the paste, separation and storage.

The manufacturing companies listed in this Protected Designation of Origin currently operate using continuous systems involving two phases in all the oil mills.

The olive oil is then packaged in containers of up to five litres and labelled in accordance with point 4.8. The use of talc is authorised where required due to the special condition of the olives.

The packaging of the oil with Protected Designation of Origin must be carried out in packing plants situated in the geographical area defined in point 4.3 of the summary file. The aim is to guarantee the origin and inherent quality of this oil, avoiding bulk transport outside the production area.

Guarantee of origin: the oil protected under the PDO may be mixed with other non-protected oil of similar characteristics and as, analytically, this is very difficult or impossible to detect, tracing systems at the origin are the only means of effectively keeping this fraud under control. In this way, the authenticity of the product is guaranteed.

Quality Assurance: extra virgin olive oils are highly sensitive to external agents, which can cause all kinds of transformations and changes such as oxidation. Bulk transport means subjecting the oil to inadequate environmental conditions that can affect its sensory characteristics and would therefore alter its inherent features, which determine the Protected Designation of Origin.

In view of the foregoing, it is essential that packaging of this type of oil is carried out in the same geographical area.

#### 4.6. Link:

*Historical:* the introduction of olive growing in Catalonia and in particular in the Baix Ebre and Montsià regions can be attributed to the Arabs. Even today, the olive oil mills are still known as 'almazaras', which is a clear reference to this Arab origin.

In the fourteenth century, olives and vines were the basic agricultural products in the districts of Baix Ebre and Montsià. In his 'Historia de Tortosa y su comarca' ('A history of Tortosa and its district', 1958) the prolific historian Enric Bayerri mentions an official inventory of assets returned in 1353 by the villagers of the area 'where most declared an olive grove, a vineyard, or both'. Vines, carob and especially olives groves, often in combination, provided the main activity in the area and covered virtually all of the land.

According to Enric Bayerri (op. cit.), at the beginning of 1931, there were 1 135 oil mills in Tortosa and the villages of the district, crushing 83 626 042 kg of olives, with an average of 126 323 kg per mill. This is equivalent to 16.6 tonnes of oil altogether, with an average of 25 000 kg per mill.

In 'El aceite de oliva de España' (The olive oil of Spain, 1961) and 'Problema del aceite virgen de oliva' (The problem of virgin olive oil, 1967), Daniel Mangrané praises the quality of oil from the district of Baix Ebre, which contributed to the vast oil trade of Tortosa, which was the first area to produce and market fine olive oils, and where there were nineteen established traders dealing exclusively in oil, which was sold both to the Spanish and to the French. On the basis of this quality, the master oil-makers formed a school, advising other towns in the art of oil-making since the best oil was from this area, they taught the method of production in Toledo, lower Aragon and the province of Lerida.

The Estación Olivarrera (olive centre) and the technical centre for olive-growing and oil producing in Tortosa date from this period. The Director of these centres, Isidro Aguiló, draws attention in the foreword to a published work on olive oil production to the world-wide reputation of oils from Baix Ebre, the district where progress was first made on oil-production techniques at low temperatures, and to the long tradition of oil production which forms a background for widespread olive-growing, especially around Tortosa, Roquetes and adjoining areas. These centres were world-famous in the olive sector at the time, thanks to the many reports and studies they produced, and to participation in congresses (e.g. the international olive-growing congress in Rome).

*Natural:* the features of the natural environment of the area together with the local varieties of the geographic area defined in the PDO, Morruda or Morrut, Sevil·lenca and Farga, affect the oil in the following way: the soil characteristics, in particular the lack of nutrients, along with the climate of the area, especially the wind, which is a distinguishing climatic factor (the dry and persistent 'mistral' or 'dalt' winds that are strong in autumn and winter, channelled by the Ebro depression and accelerated by the relief of the area), puts strain on the growth of the olive trees, causing an increased percentage of polyphenols in the fruit, which results in a typical oil that is rich in secondary flavourings of a green rate with a moderately astringent, bitter and spicy taste.

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4.7. Inspection body:

Name: Consejo Regulador de la Denominación de Origen Protegida 'Aceite del Baix Ebre-Montsià' u 'Oli del Baix Ebre-Montsià'

Address: Carretera Raval de Crist s/n  
E-43500 Tortosa

Telephone: (34) 977 58 12 12

Fax: (34) 977 58 12 12

e-mail: cr@acobem.com

The Regulatory Council for 'Aceite del Baix Ebre — Montsià' or 'Oli del Baix Ebre — Montsià' PDO meets the requirements of standard EN-45011 in accordance with the current Community PDO and PGI Regulation.

- 4.8. Labelling: The label will show clearly and compulsorily, the PDO name 'Aceite del Baix Ebre — Montsià' or 'Oli del Baix Ebre — Montsià' along with their own logo and the Community logo, plus any other information required under the current legislation.
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**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**

(2001/C 51/02)

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

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x)    PGI ( )

**National application No 57**

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

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

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

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

**2. Applicant group**

2.1. Name: Asociación para la Defensa y Promoción del Aceite de Oliva del Bajo Aragón (Adaba)

2.2. Address: Plaza Deán, 2, E-44600 Alcañiz (Teruel)

Tel. (34) 978 83 46 00

Fax (34) 978 83 16 56

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

**3. Type of product:** Extra virgin olive oil — Class 1.5 — Oils and fats.

**4. Specification**

(summary of requirements under Article 4(2))

4.1. **Name:** 'Aceite del Bajo Aragón'.

4.2. **Description:** Extra virgin olive oil produced from the Empeltre, Arbequina and Royal varieties, with Empeltre accounting for at least 80 % of the total, in view of its predominance in the area of production and the fact that the characteristics of the product are historically very closely related to it. In line with tradition the remaining varieties may account for no more than 20 % by volume of the composition of *Aceite del Bajo Aragón*.

*Organoleptic characteristics:*

Appearance	Clear, with no hint of film, cloudiness or dirt
Colour	Yellow, the hues concerned ranging from golden yellow to old gold
Flavour	Fruity at the beginning of the season, with a slight almondy taste; not bitter, with a hint of sweetness and slightly sharp
Minimum score in the panel test	6,5

*Physico-chemical characteristics:*

Maximum acidity (% oleic acid)	1,00
Maximum peroxide (meq O <sub>2</sub> /kg)	20
K <sub>270</sub> (maximum number)	0,15
K <sub>232</sub> (maximum number)	2,00
Maximum moisture and volatile substances (%)	0,15
Maximum level of impurities (%)	0,10

- 4.3. **Geographical area:** The area of production is a natural region in western Aragon, situated between the provinces of Zaragoza and Teruel. It coincides with the south eastern part of the Ebro basin, comprises 31 560 hectares of olive groves and includes the following municipalities:

Aguaviva	Cinco olivas	Maella
Alacón	Cretas	Más de las Matas
Albalte del Arzobispo	Crivillén	Mazaleón
Alborge	Escatrón	Mequinenza
Alcañiz	Estercuel	Molinos
Alcorisa	Fórnoles	Monroyo
Alloza	Fabara	Nonaspe
Almochuel	Fayón	Oliete
Almonacid de la Cuba	Foz-Calanda	Parras de Castellote
Andorra	Fuentes de Ebro	Peñarroya de Tastavins
Arens de Lledó	Fuentespalda	Quinto de Ebro
Ariño	Gargallo	Sástago
Azaila	Híjar	Ráfales
Beceite	Jatiel	Samper de Calanda
Belchite	La Cerollera	Seno
Belmonte de San José	La Codoñera	Torrecilla de Alcañiz
Berge	La Fresneda	Torre de Arcas
Bordón	La Ginebrosa	Torre de Compte
Calanda	La Mata de los Olmos	Torrevelilla
Calaceite	La Portellada	Urrea de Gaén
Cañizar del Olivar	Lagata	Valdealgofa
Caspe	Letux	Valderrobres
Castelserás	La Puebla de Híjar	Valdeltormo
Castelnou	La Zaida	Valjunquera
Castellote	Lledó	Vinaceite
Chiprana	Los Olmos	

- 4.4. **Proof of origin:** The olives delivered to the mills belong to approved varieties and come from groves registered with, and inspected by, the Regulating Council.

The olives are pressed at registered mills situated in the production area. The oil thus extracted undergoes an evaluation based on the specifications and is stored and packed at registered establishments situated in the demarcated area.

The oil undergoes physico-chemical and organoleptic tests, which it must fully satisfy before being packed and marketed under the designation of origin and with a numbered label supplied by the Regulating Council.

- 4.5. **Method of production:** The olive trees belong to registered groves located on dry or irrigated land. The top layer of soil is broken up — by means of a cultivator — on three separate occasions and is then rolled to prepare it for the harvesting of the olives. The maximum quantity of nitrogen applied each year may not exceed 1 kg per tree. Light pruning takes place during the fruit-formation period and, in the case of adult trees, the leaf to wood ratio must be preserved.

Once the olives have reached the correct degree of ripeness they are picked — with the utmost care — on the tree and are sent to the mills in accordance with the requirements applicable, the latter being designed to prevent damage to the fruit. The olives are picked between the middle of November and the end of March, with oil extraction occurring no more than 48 hours afterwards.

The oil is extracted mechanically from the olives. The process, which takes place at registered mills, involves the following: washing and pressing of the olives, churning of the paste at a temperature not exceeding 35 °C, separation of the phases and storage. Once the oil has been produced and evaluated, it is packed in glass or earthenware bottles or in metal containers of up to five litres.

- 4.6. **Link:** The varieties which may be used in the production of *Aceite del Bajo Aragón* are those traditionally grown in the area of production. *Empeltre* and *Royal* can, on the basis of existing bibliographical references, be regarded as local varieties, while *Arbequina* was introduced in the 19th century from nearby Catalonia. The earliest known reference to oil from the area is to be found in the *Ora maritima*, which was penned by the fourth-century Latin poet Rufo Festo Avieno and is itself based on a text dating back to 550 BC. The *Ora maritima* describes how boats would travel upstream along the Ebro in order to engage in trade with the local population and, in the process, obtain supplies of oil, wine and wheat. The *Ora maritima* refers to the Ebro as an *Oleum flumen* or river of oil. Ignacio de Asso, who in 1798 wrote the 'Historia de la Economía Política de Aragón', frequently referred to olive trees in Lower Aragón.

The current fame of *Aceite del Bajo Aragón* can be traced back to the end of the 19th century, when a thriving Tortosa, the main market for oil from that part of Aragón, attracted large firms keen to exploit the qualities of the local oil. Soon afterwards, however, a number of firms sprang up in Alcañiz, their aim being to obtain their oil direct from Lower Aragón, bypassing Tortosa and the fierce competition there altogether. Another major bibliographical reference, this time to the fame of *Aceite del Bajo Aragón* in the early years of the 20th century, is a book written in 1918 by Isidro Aguiló y Cortés and entitled 'Elaboración del Aceite de Oliva'. In the first third of the 20th century *Aceite del Bajo Aragón* was held in high regard by gastronomes such as Teodoro Bardají and Dionisio Pérez. Outside the region, *Aceite del Bajo Aragón* is often said to be simply the best olive oil in the world, a view echoed by Daniel Magrané in his book 'El aceite de oliva en España' (Espasa Calpe, 1961).

The area of production is situated in Lower Aragón, i.e. the south-eastern part of the Ebro basin, an area which in essence coincides with the valleys of the Aguavivas, Martín, Regallo, Guadalope and Matarranya rivers. It is characterised by its dryness, its low and irregular rainfall and its extremes of temperature. In effect the terrain protects the area from both Mediterranean and Atlantic maritime influences and produces a continental type of climate. The *cierzo*, the prevailing strong north easterly wind, serves to accentuate the dryness.

The area is flat to undulating, with altitudes ranging from 122 metres at Caspe to 632 metres at Alcorisa. The soil is limy, with some strata of gypsum, this being a characteristic of lake sedimentation and a warm and dry climate during the Miocene.

The average annual rainfall and temperature are 350 mm and 14,8 °C respectively. Appropriate cultivation techniques, upkeep of the soil, fertilisation, pruning and the control of pests and diseases supplement an environment which, by virtue of its geographical characteristics, is suited to the cultivation of olive trees.

**4.7. Inspection body:**

Name: Consejo Regulador de la denominación de origen 'Aceite del Bajo Aragón'

Address: Bartolomé Esteban, 58, E-44600 Alcañiz (Teruel)

Tel. (34) 978 83 45 47

Fax (34) 978 83 45 52

The Consejo Regulador de la denominación de origen 'Aceite del Bajo Aragón' complies with standard EN-45011.

**4.8. Labelling:** Must include the words 'Aceite del Bajo Aragón'. The labels must be approved by the Regulating Council. The back labels are numbered and are supplied by the Regulating Council.

**4.9. National requirements:**

- Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits;
- Decree No 835/1972 of 28 March 1972 on detailed rules for the implementation of Law No 25/1970;
- Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs;
- Royal Decree No 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

EC No: G/E/00118/2000.02.01.

**Date of receipt of the full application:** 26 July 2000.

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## ANNEX I

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

PDO ( X ) PGI ( )  
National application No. 3/93

1. Responsible department in the Member State:  
Name IMAIAA - LISBOA - PORTUGAL  
Tel. 3876262 Fax. 3876635
2. Applicant group:  
(a) Name COOPERATIVA AGRÍCOLA DE MOURA E BARRANCOS, CRL  
(b) Address Rua das Forças Armadas, 9, 7860 Moura  
(c) Composition: producer/processor ( X ) other ( )
3. Name of product: AZEITE DE MOURA  
.....
4. Type of product: (see list in Annex VI) Oil  
.....
5. Specification:  
(summary of Article 4(2))
  - (a) Name: (see 3) .....
  - (b) Description: Azeite de Moura is understood to be the oil which conforms to the definitions appearing in sub-paragraphs a), b) and c) of no. 1 of the Annex to (EEC) Reg. no. 136/66 and amendments thereto and to the definitions appearing in Annex I to (EEC) Reg. no. 2568/91 and amendments thereto and to particular chemical and sensory characteristics.
  - (c) Geographical area: Subdistrict of Moura, parishes of Póvoa de S. Miguel, Amareleja, S. João Baptista, S. Agostinho, S. Amador, Safara. S. Aleixo da Restauração and Sobral da Adiça. Subdistrict of Serpa, parishes of Pias, Vale do Vargo, Vila Verde de Ficalho, Brinches, S. Maria, Salvador and Vila Nova de S. Bento. Subdistrict of Mourão, parish of Granja.
  - (d) Evidence: Established through use, due to knowledge of the oil since time immemorial. Furthermore, in Moura, there is an ancient beam press which proves the antiquity and the importance of the olive and the oil in this area.
  - (e) Method of production: The product is obtained by crushing the olives, grown on olive trees in the region, in presses which are also located in this area.
  - (f) Link: The olive trees planted in this region of Alentejo, which has a mainly Mediterranean agricultural climate with dry and hot summers, produce an oil with particularly distinctive physico-chemical and, especially, organoleptic characteristics.
  - (g) Inspection structure: Name: ASSOCIAÇÃO TÉCNICA DE OLIVICULTORES DE MOURA  
Address: Praça Gago Coutinho, 3,  
7860 Moura
  - (h) Labelling: AZEITE DE MOURA - Denomination of Origin  
.....  
.....
  - (i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law no. 96/90 of 20 March.



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TO BE COMPLETED BY THE COMMISSION  
EEC No.: VIB14/PO/00211/24.1.94  
Date of receipt of the application: 07/03/95..

**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 128/04)

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)**

**'AZEITE DO ALENTEJO INTERIOR'**

**EC No: PT/0234/16.5.2002**

**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: Instituto de Desenvolvimento Rural e Hidráulica  
Address: Av. Afonso Costa, n.º 3 — P-1949-002 Lisboa  
Tel.: (351) 218 44 22 00  
Fax: (351) 218 44 22 02  
e-mail: idrha@idrha.min-agricultura.pt

**2. Group**

Name: UCAAI — União das Cooperativas Agrícolas do Alentejo Interior  
Address: Rua 5 de Outubro, 7 — P-7595 Torrão  
Tel.: (351) 265 66 92 52  
Fax: (351) 265 66 92 52  
e-mail: azeites\_alentejo\_interior@iol.pt  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product**

Class 1.5: Oils and fats (butter, margarine, oils, etc.,) Virgin and extra virgin olive oil.

**4. Specification**

(summary of requirements under Article 4(2))

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

#### 4.1 Name: 'AZEITE DO ALENTEJO INTERIOR'

#### 4.2 Description:

Virgin and extra virgin olive oil extracted mechanically from fruit of the Galega Vulgar (minimum 60 %), Cordovil de Serpa and/or Cobrançosa (maximum 40 %) varieties belonging to the species *Olea europea sativa* Hoffg. Other varieties, except for Picual and Maçanilha, may be used (to a maximum of 5 %). The oil is golden yellow or greenish yellow in colour, with a delicate fruity aroma of mature and/or green olives and other fruits, notably apple and/or figs. It has a sweet flavour. 'Panel Test' score — min. 6.5. Chemical features: Absorbency K232 — max. 2.40, K270 — max. 0.20 and Delta K — max. 0.00. Waxes max. 200 mg/kg, Sterols (%) Cholesterol — max. 0.3; Brassicasterol — max. 0.1; Campesterol — max. 3.5; Stigmasterol — less than Campesterol; Beta-sitosterol — min. 93.0; Delta 7- Stigmasterol — max. 0.5. total sterols min. 1600 mg/kg; Erythrodiol + Uvaol (%) — max. 4.5; Total fatty acids (%) C14:0 — max. 0.03; C16:0 — 14.0 to 20.0; C16:1 — 2.0 to 3.0; C18:0 — 1.5 to 2.5; C18:1 — min. 70.0; C18:2 — 4.0 to 7.0; C18:3 — max 1.0. Trans-fatty acids (%) Transoleic — max. 0.03; Translinoleic + Translinolenic — max. 0.03.

#### 4.3 Geographical area:

The geographical preparation, production and processing area is part of the 'heart' of the Alentejo region, known as Alentejo Interior and is naturally limited to the municipalities of Portel, Vidigueira, Cuba, Alvito, Viana do Alentejo, Ferreira do Alentejo and Beja plus the *freguesias* of Aljustrel, S. João de Negrilhos and Ervidel in the municipality of Aljustrel; Entradas in the municipality of Castro Verde; Alcaria Ruiva in the municipality of Mértola and Torrão in the municipality of Alcácer do Sal.

#### 4.4 Proof of origin:

As well as the product's characteristics, a product traceability system has been put in place. The farms and production and processing plants must be registered and approved by the Producer Group after consulting the inspection body. They must be located in the afore-mentioned geographical area. The entire production process, from the farm which produces the raw materials to the place where the product is sold, is subject to a control system to ensure full compliance with all farming, transport, production and processing practices.

The use of the PDO is only allowed on the packaging of virgin and extra virgin olive oil which has the specific analytic characteristics described above, and whose production process has been subject to control.

A numbered certification mark allows full traceability of the product to the farm. It is possible to ascertain the product's origin at any point in the production chain.

#### 4.5 Method of production:

The olives sourced from the registered olive groves, with the afore-mentioned varieties and percentages, are harvested when ripe and separated from other types. They are transported to production plants, where they are subjected to selection, washing, milling, crushing and kneading or centrifugation. Once the oil obtained has been decanted, it is stored in containers, before it is packed. All Good Practice requirements for obtaining olive oil are adhered to, notably in terms of plant protection products used to control pests, harvesting rules, the transportation method and time from the place of harvest to the mill, storage of the olives at the mills, the maximum time between the harvesting and the milling and crushing of the paste. The use of second pressing techniques is prohibited, as is the use of enzymes and talc. Virgin and extra virgin olive oil are packaged in suitable containers and appropriately labelled. All the operations described above are carried out in the geographical area because since the oil is miscible, it is impossible to carry out any alteration or separation at a later stage. This is the most appropriate way to carry out checks and ensure the traceability of the product, thus assuring the consumer of the product's origin and authenticity.

**4.6 Link:**

The production of olive oil is intimately linked to the Alentejo Interior. The climate and soil conditions in this region are suitable to growing olive trees and producing olives adapted to the production of virgin and extra virgin olive oil. As a result, over the years, the most suitable varieties have been chosen, thus eliminating those varieties which produced different tastes and aromas to the fruity olives typical of the region, where good practices are adhered to. As well as the historic and socio-cultural link between the product and the region which can be seen in numerous monuments (some dating back to Roman times), popular songs, specially designed buildings, regional place names, gastronomy, surnames, bibliographic references and studies, olive oil from the Alentejo Interior contains a distinctive chemical and organoleptic profile which is different to that of other olive oils. Although the olive types used are not exclusive to the region, the percentage composition of the olive grove varieties and the ecosystem are essential to obtain oil with the afore-mentioned characteristics.

**4.7 Inspection body:**

Name: Certialentejo — Certificação de Produtos Agrícolas, LDA

Address: Av. General Humberto Delgado, 34 — 1.ª Esq — P-7000-900 Évora

Tel.: (351) 266 76 95 64/5

Fax: (351) 266 76 95 66

e-mail: geral@certialentejo.pt

**4.8 Labelling:**

It is compulsory for the labelling to include the following wording 'Azeite do Alentejo Interior — Denominação de Origem Protegida' and the Community's own logo and the certification mark, which must include the name of the product, the control body and the serial number (numeric or alphanumeric code ensuring the product's traceability).

**4.9 National requirements: —**

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## ANNEX I

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

PDO ( X ) PGI ( )  
 National application No. 56/94

1. Responsible department in the Member State:  
 Name IMAIAA - LISBOA - PORTUGAL  
 Tel. 3876262 Fax. 3876635
2. Applicant group:
  - (a) Name ASSOCIAÇÃO DE PRODUTORES DE AZEITE DA BEIRA INTERIOR
  - (b) Address a/c da D.R.A.B.I., Rua Amato Lusitano, Lote 3, 6000 Castelo Branco
  - (c) Composition: producer/processor ( X ) other ( )
3. Name of product: AZEITES DA BEIRA INTERIOR  
 .....
4. Type of product: (see list in Annex VI) Oil  
 .....
5. Specification:  
 (summary of Article 4(2))
  - (a) Name: (see 3) .....
  - (b) Description: Oils which, in addition to satisfying the definitions appearing in subparagraphs a), b) and c) of no. 1 of the Annex to (EEC) Regulation no. 136/66 of 22 September and amendments thereto and the definitions appearing in Annex I to (EEC) Regulation no. 2568/91 of 11 July and amendments thereto, have certain characteristics (see sheets 56A and 56B/94).
  - (c) Geographical area: See sheets 56A and 56B/94.
  - (d) Evidence: Established through use, particularly due to work begun several years ago by the GOI [~~abbrev. not found trans.~~] I 00C
  - (e) Method of production: The rules of cultivation and management of the olive-trees, the growing practices, the conditions to be met in harvesting, transport and processing of the olive and the conditions on obtaining and conserving the oil are those referred to in the respective List of Specifications.
  - (f) Link: The edaphological-climatic conditions of the region give special characteristics to the oils of Beira Baixa.
  - (g) Inspection structure: Name: ASSOCIAÇÃO DE OLIVICULTORES DA BEIRA INTERIOR  
 Address: a/c da Z.A. de Campina,  
 6060 Idanha-a-Nova
  - (h) Labelling: See 56A and 56B/94.  
 .....
  - (i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law n. 96/90 of 20 March.

TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/PO/0264/24.1.94

Date of receipt of the application: ../../....

## ANNEX I

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

PDO ( X ) PGI ( )  
 National application No. 56B/94

1. Responsible department in the Member State:  
 Name IMAIAA - LISBOA - PORTUGAL  
 Tel. 3876262 Fax. 3876635
2. Applicant group:  
 (a) Name See sheet 56/94  
 (b) Address See sheet 56/94  
 (c) Composition: producer/processor ( X ) other ( )
3. Name of product: See sheet 56/94  
 .....
4. Type of product: (see list in Annex VI) See sheet 56/94  
 .....
5. Specification:  
 (summary of Article 4(2))  
 (a) Name: (see 3) .....  
 (b) Description: See sheet 56/94 and also the Beira Alta oil is  
 clear yellow or clear greeny-yellow in colour with a *sui generis*  
 aroma and a fruity flavour.  
 (c) Geographical area: Restricted to the subdistricts of Meda,  
 Figueira de Castelo Rodrigo, Pinhel, Guarda, Fornos de Algodres,  
 Trancoso, Celorico da Beira, Seia, Gouveia, Manteigas and Almeida.  
 (d) Evidence: See sheet 56/94  
 (e) Method of production: See sheet 56/94  
 (f) Link: See sheet 56/94  
 (g) Inspection structure: Name: See sheet 56/94  
 Address: See sheet 56/94  
 (h) Labelling: AZEITE DA BEIRA ALTA - Denomination of Origin  
 .....  
 (i) National requirements: (if any) .....  
 .....  
 .....

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TO BE COMPLETED BY THE COMMISSION  
 EEC No.: VIB14/PO/0264/24.1.94  
 Date of receipt of the application: ../../....

APPLICATION FOR REGISTRATION  
under Regulation (EEC) No 2081/92: Art. 5 ( ) Art. 17 ( X )  
PDO ( X ) PGI ( )  
National file No: 56A/94

1. Competent national authority :  
Name: .. . . . IMAIAA - Lisbon -Portugal . . . . .  
Tel: 3876262 . . . . . Fax: 387 66 35 . . . . .
2. Applicant group :  
Name: .....see File 56/94 . . . . .  
Address: .....see File 56/94 . . . . .  
  
Composition : producer ( ) processor ( X ) other ( )
3. Name of product: see File 56/94 . . . . .
4. Type of product: (cf. list) see File 56/94 . . . . .
5. Description of product: summary of requirements under Art. 4(2)
  - a) name : ..... Azeite da Beira Baixa . . . . .  
. . . . .
  - b) description: See File 56/94 - The Beira Baixa olive oil is clear yellow or  
clear greeny-yellow in colour with a sui generis aroma and a fruity flavour
  - c) geographical area: Restricted to the subdistricts of Sabugal, Covilhã,  
Belmonte, Fundão, Penamacor, Idanha-a-Nova, Castelo Branco, Vil Velha  
de Rodão, Proença-a-Nova, Oleiros, Sertão. Vila de Rei e Mação . . .
  - d) background : see File 56/94 . . . . .  
. . . . .
  - e) production method : see File 56/94 . . . . .
  - f) link : see File 56/94 . . . . .
  - g) control body: Name: see File 56/94 . . . . .  
Address: see File 56/94 . . . . .
  - h) labelling: AZEITE DA BEIRA BAIXA, Designation of origin . . . . .  
. . . . .
  - i) national legislative requirements (where applicable) : .  
. . . . .  
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TO BE COMPLETED BY THE COMMISSION

EEC No: .....

Date of receipt of dossier by EEC : .../.../....

## ANNEX I

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

PDO ( X ) PGI ( )  
National application No. 8/93

1. Responsible department in the Member State:  
Name IMAIAA - LISBOA - PORTUGAL  
Tel. 3876262 Fax. 3876635
2. Applicant group:  
(a) Name ASSOCIAÇÃO DE OLIVICULTORES DE TRÁS-OS-MONTES E ALTO DOURO  
(b) Address Rua de Santa Luzia s/n, 5370 Mirandela  
(c) Composition: producer/processor ( X ) other ( )
3. Name of product: AZEITE DE TRÁS-OS-MONTES  
.....
4. Type of product: (see list in Annex VI) Oil  
.....
5. Specification:  
(summary of Article 4(2))
  - (a) Name: (see 3) .....
  - (b) Description: Azeite de Trás-os-Montes is understood to be the oil which, in addition to conforming to the definitions appearing in sub-paragraphs a), b) and c) of no. 1 of the Annex to (EEC) Reg. no. 136/66 and amendments thereto and to the definitions appearing in Annex I to (EEC) Reg. no. 2568/91 and amendments thereto, also has certain special chemical and sensory characteristics.
  - (c) Geographical area: See Annex.
  - (d) Evidence: Established through use, particularly due to knowledge of the oil since time immemorial.
  - (e) Method of production: The product is obtained by crushing the olives, grown on olive trees in the region, in presses which are also located in this area.
  - (f) Link: The organoleptic characteristics of the product are directly linked to its geographical area of production, due to the composition of the olive grove, to the soil and to the climatic conditions.
  - (g) Inspection structure: Name: ASSOCIAÇÃO INTERPROFISSIONAL DE AZEITE DE TRÁS-OS-MONTES E ALTO DOURO  
Address: Rua de Sta Luzia, s/n, 5370 Mirandela
  - (h) Labelling: AZEITE DE TRÁS-OS-MONTES - Denomination of Origin  
.....  
.....
  - (i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law no. 96/90 of 20 March.

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TO BE COMPLETED BY THE COMMISSION  
EEC No.: VIB14/PO/0216/24.1.94  
Date of receipt of the application: 27/03/95..



## ANNEX II

COUNCIL REGULATION (EEC) No 2081/92

**'AZEITES DO NORTE ALENTEJANO'**

(EC NO PO/0266/24.1.1994)

**PDO (X) PGI ( )**

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 the Member State:**

**Name:** Instituto de Desenvolvimento Rural e Hidráulica  
**Address:** Av. Afonso Costa, 3 — P-1949-002 Lisboa  
**Tel.** (351-21) 844 22 00  
**Fax** (351-21) 844 22 02  
**E-mail:** idrha@idrha.min-agricultura.pt

**2. Group:**

**2.1. Name:** APAFNA — AGRUPAMENTOS DE PRODUTORES AGRÍCOLAS E FLORESTAIS DO NORTE ALENTEJANO

**2.2. Address:** Parque de Leilões de Gado de Portalegre, Estrada Nacional 246, Apartado n.º 269 — P-7300-901 Portalegre, Portugal

**Tel.** (351-245) 33 10 64  
**Fax** (351-245) 20 75 21  
**E-mail:** aadp1@iol.pt

**2.3. Composition:** producers/processors (X) other ( )

**3. Type of product**

Class 1.5 — oils and fats — olive oil

**4. Specification**

(summary of requirements under Article 4(2))

**4.1. Name:** 'Azeites do Norte Alentejano'

**4.2. Description:** The designation 'Azeite do Norte Alentejano' is used to describe the oily liquid extracted mechanically from the fruit (once the vegetable water has been separated from the pomace, particles of skin, pulp and pits) of olives of the Galega, Carrasquenha, Redondil, Azeiteira or Azeitoneira, Blanqueta or Branquita and Cobrançosa varieties of the species *Olea europaea sativa* grown in olive groves located in the abovementioned geographical area, processing and market preparation being carried out in the same area.

North Alentejo olives are slightly thick, fruity and greenish-yellow olives that meet the minimum grade of 6,5 for extra virgin olive oil and 6,0 for olive oil.

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

4.3. *Geographical area:* Limited to the municipalities of Alandroal, Borba, Estremoz, the *freguesias* of Na Sra de Machede, S. Mansos, S. Vicente do Pigeiro, S. Miguel de Machede and S. Bento do Mato in the municipality of Évora, the *freguesias* of Luz and Mourão in the municipality of Mourão, the municipalities of Redondo, Reguengos de Monsaraz and Vila Viçosa in the district of Évora, the municipalities of Alter do Chão, Arronches, Avis, Campo Maior, Castelo de Vide, Crato, Elvas, Fronteira, Marvão, Monforte, Nisa, Portalegre and Sousel in the district of Portalegre.

4.4. *Proof of origin:* Origin sanctioned by custom in the light in particular of the regional culinary tradition and the know-how existing since time immemorial.

To produce the olive oil, the processors can only use olives from registered producers and of authorised varieties.

A descriptive register of each operator approved by the PDO management consortium is kept updated with information on the origin of the olives used, the actual conditions of production/take-over and the technological conditions applying.

This daily register must show the names of the olive suppliers, the quantities received from each producer and the quantity of olive oil produced.

The varieties must be recorded by the olive growers or their representatives (cooperatives).

The producers must have and keep updated a register in which the quantities of olives to be used for producing olive oil bearing the PDO Norte Alentejano are recorded.

4.5. *Method of production:* The product is obtained by mixing quantities extracted from the abovementioned varieties in the following percentages.

Mandatory variety	Galega	Minimum 65 %
Varieties tolerated	Azeiteira; Blanqueta; Carrasquenha; Redondil	Maximum 5 %
	Cobrançosa	Maximum 10 %

Given the special conditions that are a feature of the municipalities of Campo Maior and Elvas (which are especially suitable for the production of preserved olives), by way of an exception the following varieties may be used but only in the following percentages in the small olive-grove area intended for the remaining olive oil.

Mandatory variety	Galega	Minimum 50 %
Varieties tolerated	Azeiteira; Carrasquenha; Redondil; Cobrançosa	Maximum 10 %
	Blanqueta	Maximum 5 %

The Picual variety may not be used under any circumstances; however, other traditional varieties may be used up to a maximum of 5 % on condition that they are authorised by the PDO management consortium.

The fruit must be gathered when it reaches the ideal ripening stage; olives collected from the ground may not be used to produce oil bearing the designation of origin; they must be transported in stackable boxes with provision for aeration.

The varieties must be recorded by the olive growers or their representatives; for the purposes of producing olive oil bearing the PDO, presses may only accept olives from registered producers, of authorised varieties and of impeccable health and hygiene.

The temperature of the paste in the press or decanter and the water/oil mix in the centrifuge may never exceed 35 °C.

As olive oil is a miscible product, in order to prevent any impairment of traceability at the time of inspection, market preparation may be carried out solely by properly approved operators in the area of origin in order to guarantee the quality and authenticity of the product and to prevent consumers from being misled. The oil must be put up for market in recipients made from impermeable, inert, innocuous materials that meet all health and hygiene standards.

4.6. *Link:* The special characteristics of the olive oil can be put down to the soil and climatic conditions in the region.

4.7. *Inspection body*

*Name:* AADP — Associação de Agricultores do Distrito de Portalegre  
*Address:* Parque de Leilões de Gado de Portalegre, Estrada Nacional 246, Apartado n.º 269 — P-7300-901 Portalegre  
*Tel.:* (351-245) 20 12 96/33 10 64  
*Fax:* (351-245) 20 75 21  
*E-mail:* aadp1@iol.pt

4.8. *Labelling:* North Alentejo olive oil must bear the designation 'AZEITES DO NORTE ALENTEJANO — Denominação de Origem Protegida', together with the logo approved by the PDO management consortium and the approved Community logo for PDOs.

4.9. *National requirements:* —

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### 3. Amendment(s):

#### 3.1. Description:

1. Inclusion of oil from the Cobrançosa olive variety, which is an important crop in the region and produces oils whose taste and aroma do not alter the characteristics of the oils traditionally produced and prized in the Ribatejo for hundreds of years. A study was carried out which showed that if oil from the Cobrançosa variety was added to oil from the Galega Vulgar variety, the latter did not lose the sensory and chemical characteristics of Azeite do Ribatejo.
2. Changes to and setting of the rules regarding the varieties of oil that may be included, as follows:
  - Galega Vulgar and/or Lentisca 55 % minimum (these varieties, either one on its own or the two combined, must make up a minimum of 55 %),
  - Cobrançosa, maximum 45 %,
  - other varieties, maximum 5 %,
  - the Picual variety is prohibited.

Note: As a result of these amendments, the geographical area is no longer divided into two sub-regions.

3. Amendment of certain physical and chemical parameters, following general legislative amendments and more detailed studies that have been carried out on the product and its characteristics.
4. Improved definition of the organoleptic characteristics of 'Azeites do Ribatejo'.

#### 3.2. Geographical area:

Certain municipalities and parishes have been excluded from the geographical area, as it was noted that olive growing had substantially declined in those areas and that the oils produced there no longer had the requisite characteristics.

Clear inclusion of certain parishes located in the Municipality of Rio Maior, which should have been on the original list but were excluded by mistake, although they were marked on the map of the geographical area.

The geographical area is no longer divided into two sub-regions, as there is no longer any need for this because the Lentisca variety is grown throughout the region.

#### SUMMARY

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

#### 'AZEITES DO RIBATEJO'

EC No: PT-PDO-0117-0219-09.01.2006

PDO ( X ) PGI ( )

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

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

Name: Gabinete de Planeamento e Políticas  
Address: Rua Padre António Vieira 1  
1099-073 Lisboa  
PORTUGAL

Tel. +351 213819300  
Fax +351 213876635  
E-mail: Gpp@gpp.pt

**2. Group:**

Name: Associação dos Agricultores do Ribatejo  
Address: Rua de Santa Margarida 1-A  
2000-114 Santarém  
PORTUGAL  
  
Tel. +351 243323794 / 327444  
Fax +351 243322829  
E-mail: geral@aaribatejo.pt  
Composition: Producer/processor ( X ) Other ( )

**3. Type of product:**

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

**4. Specification:**

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

**4.1. Name:**

'Azeites do Ribatejo'

**4.2. Description:**

'Azeites do Ribatejo' are the oils obtained from the fruit of *Olea Europaea* L., extracted by mechanical means only, of the varieties Galega Vulgar, Lentisca and Cobrançosa, that come from olive groves located within the geographical production area.

'Azeites do Ribatejo' have the following characteristics (summary):

Acidity — Extra virgin — max. 0,8 %, Virgin — max. 1,5 %

Peroxide value: max. 15 meq O<sub>2</sub>/kg

Absorbance: K 232 nm — max. 2,00, K 270 nm — max. 0,20, ΔK — max. 0,01

Colour — dominant wave length (λ) — 577-578 nm

Trilinolein — max. 0,2 %

Trans fatty acids % — Oleic — max. 0,03, TransLinoleic + TransLinolenic — max. 0,03

Aliphatic alcohols — max. 300 mg/kg

Sterols:

— Cholesterol < 0,5

— Brassicasterol ≤ 0,1

— Campesterol ≤ 4,0

— Stigmasterol < campesterol

— β-sitosterol ≥ 93,0

— Δ7-Stigmasterol ≤ 0,3

Total sterols — min. 1 000 mg/kg

Erythrodiol + Uvaol — max. 4,5 %

Waxes — max. 250 mg/kg

The fatty acids and triglycerides parameters have also been set.

'Azeites do Ribatejo' have medium fruitiness, green and ripely fruity, with notes of apple; the colour is golden yellow, occasionally tinged with green. In order to be approved as 'Azeites do Ribatejo', the extra virgin and virgin oils must have an average of zero defects. Any oil with organoleptic characteristics different from those that are typical of the permitted varieties will be rejected.

#### 4.3. Geographical area:

The geographical area where the product is produced, processed and packaged is limited to the following Municipalities: Abrantes, Alcanena, Alcobaca (the parishes of S. Vicente de Aljubarrota and Turquel only), Alvaiázere, Azambuja (the parish of Vila Nova de S. Pedro only), Cartaxo (the parishes of Cartaxo, Ereira, Pontével and Vale da Pinta only), Constância, Entroncamento, Ferreira do Zêzere, Gavião, Golegã, Ourém (the parishes of Alburitel, Atouguia, Caxarias, Cercal, Espite, Fátima, Formigais, Freixianda, Gondemaria, Matas, N<sup>a</sup> S<sup>a</sup> da Misericórdia, N<sup>a</sup> S<sup>a</sup> da Piedade, Olival, Rio de Couros and Seiça only), Porto de Mós (the parishes of Alcária, Alvados, Arrimal, Juncal, Mendiga, Pedreiras, S. Bento and Serro Ventoso only), Rio Maior (the parishes of Alcobertas, Arruda dos Pisões, Assentiz, Azambujeira, Fráguas, Malaqueijo, Marmeleira, Outeiro da Cortiçada, Ribeira de S. João, Rio Maior, S. João da Ribeira and S. Sebastião only), Santarém, Sardoal, Tomar, Torres Novas and Vila Nova da Barquinha.

#### 4.4. Proof of origin:

In addition to the product's specific characteristics, there is a traceability system that has been set up. All the operators, irrespective of the job they do (olive growers, millers or packagers), are subject to the control and certification system. For each producer authorised by the *Agrupamento de Produtores Gestor da DOP* to use the 'Azeites do Ribatejo' PDO a Descriptive Register is drawn up, containing up-to-date information on the provenance of the olives used, the actual conditions under which they are produced/delivered and the milling and packaging technology used. As regards the olive growers, checks are carried out when treatments are applied, during the growing period and, in particular, when the fruit are harvested, at appropriate intervals. As regards the millers and packagers, checks are carried out during extraction, storage and packaging of the product. Checks are provided for throughout the process, and each packaged item of 'Azeites do Ribatejo' is duly identified by affixing the relevant numbered Certification Mark, which allows the product to be traced during every stage of production. The PDO may only be used on packages of virgin and extra virgin olive oil that have the characteristics described above and whose production is subject to control.

#### 4.5. Method of production:

'Azeites do Ribatejo' are obtained by extraction from the fruit of *Olea Europaea* L. solely by mechanical means, in mills located in the defined geographical area of production. All good practice is observed, inter alia with regard to cultivation, phytosanitary treatment, harvesting method, transport and processing/packaging. Only olives of the following varieties that come from groves located in the defined geographical area are allowed, in the proportions specified: Galega Vulgar and/or Lentisca, minimum 55 %, Cobrançosa, maximum 45 %. Other varieties are permitted (except Picual, which is prohibited): maximum 5 %. Secondary extraction methods are prohibited, as is the use of enzymes and talc. The virgin and extra virgin oils are packed in suitable containers and labelled accordingly. All the operations described above take place in the defined geographical area, because the product is a blend, and once the oils have been mixed they cannot be separated or identified. This is therefore the most appropriate way in which to carry out checks and ensure traceability is maintained throughout the production process, thus guaranteeing the origin, quality and authenticity of the product.

#### 4.6. Link:

The olive groves are located in the Ribatejo region, which has a markedly Mediterranean climate, with hot, dry summers and where calcareous soils predominate. Olive growing has been of great importance in the region since time immemorial, so it has had a left its mark on local traditions; for example, there are countless regional recipes using olive oil. In addition to the historical and socio-cultural link, 'Azeites do Ribatejo' have well-defined sensory and chemical characteristics that differentiate them from other oils. Although the varieties used are not exclusive to the region, the varying proportions of olive varieties in the composition and the ecosystem are decisive factors in the production of oil with the characteristics described.

**4.7. Inspection body:**

Name: Certis  
Address: Rua Diana de Liz, Horta do Bispo  
Apartado 320  
7006 Évora  
PORTUGAL  
  
Tel. +351 266769564  
Fax +351 266769566  
E-mail: —

**4.8. Labelling:**

The label must bear the words 'Azeites do Ribatejo — Denominação de Origem Protegida' and the corresponding Community logo. It must also include the certification label, bearing the name of the product and the relevant indication, the name of the inspection body and a serial number (i.e. a numeric or alphanumeric code that enables the product to be traced). Under no circumstances may the name or company name and address of the producer be replaced by the name of any other entity, even where that entity takes responsibility for the product, or markets it. The marketing name — 'Azeites do Ribatejo — DOP' — may not be supplemented by any other words or indications, including distributor or other trademarks.

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## ANNEX II

## SUMMARY

**Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs****'BAENA'**

EC No: ES/PDO/117/0069/07.10.2003

**PDO (X)    PGI ( )**

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

**1. Responsible department in the member state:**

**Name** Subdirección General de Calidad y Promoción Agroalimentaria. Dirección General de Industria Agroalimentaria y Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura, Pesca y Alimentación

**Address:** Infanta Isabel 1º E 20871 Madrid

**Tel:** 34 91 34 753 94

**Fax:** 34 91 34 7 54 10

**E-mail:** sgcaproagro@mapya.es

**2. Group:**

**Name:** Consejo Regulador de la D.O.Baena

**Address:** Avda. de la Constitución, s/ 1485 Municipio — Baena (Córdoba)

**Tel:** 34 957 69 11 21

**Fax:** 34 957 69 11 10

**E-mail:** olivavirgen@dobaena.com

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

**3. Type of product:**

Class 1.5. — Oils and fats — Extra virgin olive oil

**4. Specifications**

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

**4.1. Product name:**

'Baena'

**4.2. Description:**

Extra virgin olive oil obtained from olives of the varieties 'Picudo', 'Carrasqueño de Córdoba', 'Lechin', 'Chorrúo' or 'Jarduo', 'Pajarero', 'Hojiblanco' and 'Picual'. Acidity between 0,4 and 1, Maximum peroxide value of 15. Moisture 0,1 %. Impurities: no more than 0,1 %. Pleasant taste, sweet, reminiscent of almonds.

**4.3. Geographical area:**

Comprises the municipalities of Baena, Cabra, Castro del Río, Doña Mencía, Luque, Nueva Carteya and Zuheros, in the Province of Córdoba.



4.4. *Proof of origin:*

Olives of the varieties authorised, from registered olive groves; oil is extracted and packed in registered plants under the supervision of the Regulatory Board. Packs are marked with the guarantee back label issued by the Regulatory Board.

4.5. *Method of production:*

The oil is extracted from healthy, clean olives using appropriate extraction techniques which do not detract in any way from the product's characteristics.

4.6. *Link:*

Brown, calcareous soil, loamy in texture and consisting of triassic marl. Temperate continental climate. Supervised cultivation, collection and production.

4.7. *Inspection body:*

Name: Consejo Regulador de la Denominación Origen 'Baena'

Address: Carretera de Fuentidueña, s/n. Apartado de Correos 92 14850 Baena (Córdoba)

Tél: —

Fax: —

E-mail: —

The Regulatory Board for the 'Baena' designation of origin meets the requirements laid down in standard EN-45011.

4.8. *Labelling:*

The words 'Denominación de Origen "Baena"' ('Baena' designation of origin) shall be indicated prominently. The labels shall be authorised by the Regulatory Board, which shall also number and issue the back labels.

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**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**

(2000/C 297/03)

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

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No ...

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

Name: Institut national des appellations d'origine

Address: 138, Champs-Élysées, F-75008 Paris

Tel. (33-1) 53 89 80 00

Fax (33-1) 42 25 57 97.

**2. Applicant group**

2.1. Name: Syndicat des oléiculteurs des Alpes de Haute-Provence

2.2. Address: Chambre d'agriculture, avenue Charles-Richard, F-04700 Oraison

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

**3. Type of product:** Class 1.5 — olive oil.

**4. Specification**

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

4.1. Name: Huile d'olive de Haute-Provence.

4.2. Description: Haute-Provence olive oil is characterised by its intense aroma dominated by raw artichoke, apples and pears, and by its delicate, mild and slightly bitter flavour.

Its free acid content, in oleic acid terms, may not exceed 1 gram per 100 grams. It has a maximum peroxide value of 20 milliequivalent of peroxide for 100 grams of olive oil and a maximum K<sub>270</sub> value of 0,20.

4.3. Geographical area: The geographical area, where olives are grown and processed into olive oil entitled to the registered designation of origin 'Huile d'olive de Haute-Provence' comprises 82 municipalities from the Alpes de Haute-Provence department, three municipalities from the Bouches-du-Rhône department, four municipalities from the Var department and six municipalities from the Vaucluse department.

4.4. Proof of origin: Olive tree growing in Alpes de Haute-Provence is mentioned in records from the Middle Ages, was at its height during the 18th century, during which severe frosts occurred, which led to changes in the land used and varieties of olives grown. Due to the Second World War the olive tree regained its economic importance and Haute-Provence olive oil became famous. Selling under the designation of origin 'Huile d'olive de Haute-Provence' can only take place after an authorisation certificate is issued following analytical and organoleptic testing.

- 4.5. *Method of production:* The oil must come from olives harvested from recognised olive plantations within the boundaries of the production area. The recognition criteria for parcels excludes areas unsuitable for quality oil production. In holdings, the dominant variety Aglandau must make up at least 80 % of the trees in the plantation (or at least 70 % up to and including 2014). The following additional varieties may be used: Bouteillan, Picholine, Tanche, Boube, Colombale, Estoublaise, Filaire, Grappier and Rosée du Mont d'Or.

The oil is blended from authorised varieties grown on trees that are at least five years old. Space surrounding each tree must be at least 24 m<sup>2</sup> and the trees are to be cut back at least once every two years.

Plantations must be maintained using crop methods such as sowing grass and cutting it or grazing every year. Irrigation is permitted during the growing period of the olive tree until each variety is ripe. Yields must not exceed eight tonnes per hectare. Olives are to be picked when fully ripe, while they are still on the tree and before falling off naturally. Nets and other containers to catch olives are permitted if harvesting is carried out on a daily basis. The olives are then transferred to the mill in good condition within a maximum of four days of harvesting and must be processed within seven days of harvesting. Oil is to be extracted exclusively by mechanical methods and the temperature of the olive paste may not exceed 30 °C. Only washing, decanting, centrifuging or filtration are permitted. No substances other than water may be added to extract oil.

- 4.6. *Link:* The special characteristics of the designated geographical area are the Durance Valley and its altitude, which has protected the olive plantations during periods of frost. Haute-Provence is characterised by soils rich in gravel, carbonates having a fine mixture of loam or sand loam. Haute-Provence has a Provençal Mediterranean climate characterised by hot dry summers and sometimes low winter and night-time temperatures. This soil-climate combination has meant that olive trees, in particular the long-established Aglandau variety, have found their preferred niche where tradition and quality have been preserved. Haute-Provence olive oil is famous not-only due to the quality of the land but also thanks to the knowledge and skills of producers who have managed to keep using traditional methods and maintain other varieties of long standing.

- 4.7. *Inspection body:*

— INAO, 138, Champs-Élysées, F-75008 Paris

— DGCCRF, 59, bd. Vincent-Auriol, F-75703 Paris Cedex 13.

- 4.8. *Labelling:* Oils entitled to use the registered designation of origin 'Huile d'olive de Haute-Provence' must use the words 'Huile d'olive de Haute-Provence' and 'Appellation d'Origine Contrôlée' or 'AOC' on their labels. When a producer or brand name appears separately from the address, the designation name must be repeated between the words 'Appellation' and 'Contrôlée'. These words must be in the same visual area of the label. They should be in obvious, legible, permanent and large enough print to enable them to stand out from their background so that the words are quite separate from all other text and drawings.

- 4.9. *National requirements:* Decree on the registered designation of origin of 'Huile d'olive de Haute-Provence'.

EC-No: G/FR/00110/99.10.21.

**Date of receipt of the full application:** 4 February 2000.

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- the small size of the parcels, which allows the Messinian olive farmers to take great care of their trees and produce a high quality oil, which lasts them the whole year,
- the meticulous harvesting of the olives at just the right degree of ripeness and the optimal processing conditions. The uniformity of the geographical area between the Taïgetos and the Ionian Sea, with its distinct microclimate, which gives all 'Kalamata' olive oil from Messinia common characteristics.

## SINGLE DOCUMENT

## COUNCIL REGULATION (EC) No 510/2006

'ΚΑΛΑΜΑΤΑ' (KALAMATA)

EC No: EL-PDO-0117-0037-21.12.2009

PGI ( ) PDO ( X )

## 1. Name:

'Καλαμάτα' (Kalamata)

## 2. Member State or Third Country:

Greece

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

## 3.1. Type of product:

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

## 3.2. Description of the product to which the name in point 1 applies:

The name denotes the extra virgin olive oil produced from olives of the 'Koroneiki' and 'Mastoeidis' varieties. 'Kalamata' PDO olive oil comes mainly from olives of the 'Koroneiki' variety with a maximum of 5 % from olives of the 'Mastoeidis' variety. It has the following characteristics:

The total maximum acidity expressed by weight as oleic acid does not exceed 0,50 g per 100 g of oil.

The indicators for the presence of oxidised substances in the olive oil should have the following values when the oil is presented for sale in standard form:

K<sub>232</sub>: maximum 2,20K<sub>270</sub>: maximum 0,20peroxide value: ≤ 14 MeqO<sub>2</sub>/kg

total sterols: &gt; 1 100 mg/kg

fatty acids content (%):

oleic acid: 70-80

linoleic acid: 4,0-11,0

stearic acid: 2,0-4,0

palmitoleic acid: 0,6-1,2

palmitic acid: 10,0-15,0

## Organoleptic characteristics:

Description	Average value
Olive fruitiness	3-5
Bitterness	2-3
Pungency	2-4
Defects	0

'Kalamata' PDO olive oil has medium fruitiness, with an aroma of green fruit, light bitterness and light to medium pungency.

Colour: green to yellowish-green.

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:*

Cultivation, production and milling must take place solely within the geographical area defined in point 4. The olive oil must be produced and initially stored in factories located within the defined geographical area which comply with all the EU and national food production rules in force and are equipped with stainless steel machinery and stainless steel storage tanks.

## Harvesting, transport and storage of the olives

In most areas, the olives are harvested by being shaken down, by hand or with combs, or by machines (shakers) when the fruit turns from green to yellowish-green and until 50 % has turned an inky colour, from the end of October for around 4-6 weeks, depending on the prevailing weather conditions. Harvesting is always done using olive nets, which are spread out below the trees. Fruit that has fallen to the ground (windfalls) must never be harvested for milling.

The olives are transported to the olive mills in rigid, ventilated, plastic crates or in sacks made solely from plant material, with a capacity of 30-50 kg. They must be transported to the mills and milled within 24 hours under the best possible conditions (storage away from the light and on pallets so that the air can circulate and there is no direct contact with the ground), in order to prevent any deterioration. Until they are milled, the olives must be kept cool. No more than 24 hours may elapse between the harvesting of the fruit and the production of the extra virgin 'Kalamata' PDO olive oil. It is forbidden to store the olives in the olive groves, where they are exposed to various natural and microbiological hazards.

## Processing of the olives

The olives are processed in traditional or centrifugal oil mills, where the temperature of the olive paste is kept below 27 °C during malaxation and all the other stages of processing. In the mill, the fruit is separated from the leaves and the twigs, washed and sent to the crusher. The olive paste then undergoes malaxation for 20-30 minutes and the oil is extracted either by pressure or centrifugation, with minimal water added in cases where the olives do not contain sufficient plant fluids.

The olive mills must be located within the boundaries of Messinia.

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

'Kalamata' PDO olive oil must be stored in stainless steel tanks located in suitable storage facilities, at a temperature not exceeding 24 °C. The facilities where the olive oil is stored at first may be located in the mills where it is produced.

The olive oil may be transported from the mill to the storage facilities at the bottling plants only in special stainless steel tanks that have been meticulously cleaned.

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For wholesale trade, the product may be transported in stainless steel tanks, which are sealed as soon as they are filled and are properly labelled, provided a reliable traceability system is in place. For retail sale, all packaging holding up to 5 litres is allowed provided that it complies with the rules laid down in both EU and Greek legislation.

3.7. *Specific rules on labelling:*

The labelling must include a code made up of letters and figures indicating the serial number of the label and the last two figures of the year of production, set out as follows:

KA/label serial number/last two figures of the year of production.

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

'Kalamata' olive oil is produced within the administrative boundaries of the regional Unit of Messinia, which is a subdivision of the region of the Peloponnese. The area is bordered to the north by the river Neda and the mountains of Arcadia, to the east by the Taïgetos, to the south by the Gulf of Messinia and to the west by the Ionian Sea.

The olive groves cover an area of approximately a million stremmata (100 000 hectares).

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

5.1. *Specificity of the geographical area:*

The defined geographical area lies at the south-western end of the Peloponnese and covers an area of 2 991 square kilometres. The eastern part of Messinia is dominated by the Taïgetos mountain range, which also forms the natural boundary with the Prefecture of Laconia. The Taïgetos extends for 115 kilometres, with the highest peak rising to 2 400 metres, and creates the area's microclimate. The largest and most fertile plain is the Messinian plain, followed by other smaller ones such as the plains of Kiparissia, Gargaliani, Pylos, Methoni, Koroni, Longa and Petalidi.

The climate and soil in the defined geographical area have specific characteristics that are very good for olive growing, so the only tasks that must be carried out during the growing season are those that are essential for the normal development of the trees. The area's microclimate is mild Mediterranean (xerothermic — temperate) to subtropical. The winters are mild and the summers long and hot. The cool season lasts from November to April and the hot season from May to October. Average annual rainfall is around 750-800 mm, with most rain falling in the winter (around 330 mm). There is around 250 mm in autumn, 146 mm in spring and 23 mm in summer. The driest month is July (5,2 mm) and the wettest is November (138,2 mm).

Average annual relative humidity is 67,7 %. July is the driest month (58 %) and November the most humid (74 %).

Regarding average monthly temperatures during the year, the lowest temperatures are in December and January (10 °C) and the highest in July and August (28 °C). The area has over 3 000 hours of sunshine a year.

This microclimate is ideal for olive growing. There are no sharp fluctuations in temperature and the level and distribution of rainfall are good. The olive tree's annual cycle can thus progress in optimal conditions.

The soil is clayey-sandy, with a neutral to alkaline pH. The land in the defined geographical area is mostly hilly. It is moderately permeable, with sufficient drainage and easy flow of water and soil solutions; so that it does not retain water or crack. The soil contains sufficient amounts of phosphorus, boron, manganese and magnesium but is slightly deficient in nitrogen and potassium, so the appropriate quantities of mineral fertilisers are applied. The soils are of light to medium mechanical composition. The olive groves are mainly planted on sloping, hilly land so the trees are well aired, which contributes to the high quality of the product.

#### 5.2. *Specificity of the product:*

'Kalamata' olive oil is produced from select varieties of 'Koroneiki' and 'Mastoeidis' olives and all the oil produced is classed as extra virgin olive oil, as the acidity is well below the maximum permitted limit, and the other parameters (peroxide value and extinction coefficient  $K_{232}$ ) are below the highest permitted levels laid down in the European Union regulation. It also has a very specific fatty acid profile, which is a characteristic of 'Kalamata' PDO olive oil. The percentage of oleic acid is very high, while the linoleic, stearic, palmitoleic and palmitic acid values are very specific and so is the ratio between them, which distinguishes the oil from other olive oils. This specific fatty acid profile together with the medium fruitiness and the aroma of green fruit, the light bitterness and mild pungency give 'Kalamata' PDO olive oil its specific, unique character.

#### 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):*

##### Historical link

The beginnings of olive growing in the defined geographical area are lost in the mists of time. This can be seen from archaeological finds and written records that have been preserved and attest to the fact the olives and olive oil were consumed as food, used as a basis for perfume and were a subject for art. Excavations at the Palace of Nestor near Chora uncovered 1 200 clay tablets inscribed in the Linear B script, which provide valuable information on the role of the olive tree and how it shaped the lives of the local people in the 14th-13th centuries BC.

Olive stones dating back to 1900 BC have been found in the Karpofora area. Using the pollen diagram method, based on radiochronology, estimates have been made regarding olive growing in the Pylos area. It was found that olives were being grown as far back as 1100 BC and they were mainly the cultivated variety.

The 'Koroneiki' variety is native to Messinia, as shown by its name, which means that it came from Koroni, a small coastal town in the south-eastern part of the defined geographical area.

Olive oil was traded from the ports of Methoni and Navarino (the modern town of Pylos). Greek traders supplemented their cargo with oil from the area around Kiparissia.

The olive groves on public land were planted on Turkish properties that had fallen into the hands of the Venetian conquerors and were rented to farmers. To meet the demand, some olive oil also came from outside the Koroni area, and from Mani and more generally from all over Messinia.

#### Natural link

The factors that give the raw material its specific characteristics, which are imparted to 'Kalamata' olive oil, are:

- the area's excellent climate: a combination of long hours of sunshine, optimal rainfall (around 750-800 mm), mild winters and long, hot, dry summers,
- the moderately strong winds and the hilly terrain in combination with the cup-shaped form created by the farmers' pruning (3-4 main branches per tree and removal of part of the foliage from within), which mean that the olive groves have optimal exposure to light and are well aired, so the fruit ripens properly, factors that determine the specific characteristics of the oil produced, which is rich in pigments, with an intense colour and a pleasant taste. Messinia's hilly terrain does not always allow olive growing to be mechanised or the fruit to be harvested by machine, so traditional methods are still used (pruning, rotivation, harvesting),
- the light, calcareous soils with neutral to alkaline pH. The calcareous soil, which prevents the trees absorbing iron more effectively than other soils and can retain water much better, which in turn means that olive trees grown in this type of soil do not dry out so easily in times of drought. The organoleptic characteristics of 'Kalamata' PDO olive oil are largely due to the aromatic substances that are formed because of the specific characteristics of the soil (light, calcareous soils) and the fact that the trees have a reduced water intake, because rainfall is low when the fruit is ripening and the olive trees grown for olive oil production in the defined geographical area receive limited irrigation,
- sufficient concentrations of phosphorus, magnesium, manganese, boron, etc. In particular, the presence of manganese (an element which is a catalyst for many enzymatic and biochemical processes and also plays a decisive role in the formation of chlorophyll) and magnesium (an element which plays a decisive role in the formation of the chlorophyll molecule) is crucial in producing an oil that has the characteristic yellowish-green colour and is rich in aromatic substances,
- the producers' experience in deciding on the best period for harvesting the olives. Unripe olives produce olive oil with an intense green colour and bitterish taste with few aromatic constituents. On the other hand, if the olives are harvested when they are past the physiological stage of ripening the level of aromatic constituents diminishes, acidity increases and there is a change in colour,
- optimal processing conditions, which help produce an extra virgin olive oil with a fruity aroma of medium intensity, a light bitterness and light to medium pungency with high amounts of total sterols. Malaxation of the olive paste takes place at temperatures lower than 27 °C, for a short period of time and with limited use of water, so as to prevent the incorporation of air, oxidation and the loss of aromatic constituents. The result is a high quality olive oil that is resistant to oxidation,
- the small size of the parcels allows the Messinian olive farmers to take great care of their trees and produce a high quality olive oil.

#### Publication reference of the specification:

[http://www.minagric.gr/greek/data/prod\\_elaioladou\\_kalamata\\_291211.pdf](http://www.minagric.gr/greek/data/prod_elaioladou_kalamata_291211.pdf)

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## ANNEX I

## COUNCIL REGULATION (EEC) No 2081/92

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

PDO (X ) PGI ( )

National application No: EL (PDO) 1

1. **Responsible department in the Member State:**  
Name: Ministry of Agriculture, Directorate for Processing, Packaging and Quality Control of Products of Plant Origin  
Address:  
Tel: 5291-347 Fax: 5243-162
2. **Applicant group:**  
(a) Name: Union of Agricultural Cooperatives of Kolimvari  
(b) Address: Kolimvari Kissamou, Crete 73006  
(c) Composition : producer/processor (X) other ( )
3. **Name of product:** Eleolado POP "Kolimvari Khanion Kritis"  
(Kolimvari Khanion Kritis PDO olive oil)
4. **Type of product:** (see list in Annex VI)  
1-5 Oils and fats
5. **Specification:**  
(summary of requirements under Art. 4(2))  
(a) name: (see 3)  
(b) description: Exceptional virgin olive oil produced from the Koroneiki variety (minimum proportion 90%). Olive fly control is by off the ground spraying, organic methods or is not carried out. The oil produced is green-yellow in colour and its organoleptic characteristics are a mellow nut and fruit combination with a mild sub-bitter flavour gradually disappearing with age.  
(c) geographical area: The administrative district of Kolimvari in the prefecture of Kania on Crete.  
(d) proof of origin: The product is produced exclusively from olives of the delimited geographical zone, in which olives have been processed since 1204.

(e) method of production: Pressing of clean olives in standard or centrifugal presses guaranteeing top quality production conditions.

(f) link: The oil is produced from the variety traditionally cultivated in the area. Traditional processing methods are used within the boundaries of the geographical zone, which enjoys a mild Mediterranean climate and calcareous soil.

(g) inspection body: Name: Agriculture Directorate of Prefecture of Khania,  
Address: Sfakion 26, Khania, Crete 73100

(h) labelling: Eleolado POP "Kolimvari Khanion Kritis" (Kolimvari Khanion Kritis PDO olive oil) and KO control code number - label serial no/two last digits of production year.

(i) national requirements: The general provisions of PD 61/93 apply as appropriate to the PDO/PGI production procedure.

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**TO BE COMPLETED BY THE COMMISSION**

EC No: G/GR/00053/94.01.26

Date of receipt of the full application: 03/12/1996

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

**NAME OF THE GEOGRAPHICAL INDICATION:**

**Κολυμβάρι Χανίων Κρήτης ΠΟΠ – Kolymvari Chanion Kritis PDO**

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

Class 1.5: Oils and fats - Olive Oils

**APPLICANT:**

UNION OF AGRICULTURAL COOPERATIVES OF KOLIMVARI

Address: Kolimvari Kissamou, Crete 73006, Greece

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

This geographical indication has been protected in the Member State of origin since **2.08.1993**. It has been registered and protected in the European Union since **13.06.1997**. (EL/PDO/0017/0053)

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**

**Kolymvari Chanion Kritis:** is a product of exceptional virgin olive oil produced mainly from the Koroneiki variety and Tsounati (mastoeides) (maximum 20%). Olive fly control is by off the ground spraying, organic methods or is not carried out. The oil produced is green-yellow in color with medium flow. Its acidity is very low (0.3-0.5%) and retains its freshness for a long time. Its organoleptic characteristics are a mellow nut and fruit combination with a mild sub-bitter flavor gradually disappearing with age.

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

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The administrative district of Kolimvari in the prefecture of Chania on Crete.

**LINK WITH THE GEOGRAPHICAL AREA**

**Kolymvari Chanion Kritis** is produced exclusively from olives of the delimited geographical zone, in which olives have been processed since 1204.

Traditional processing methods are used within the boundaries of the geographical zone, which enjoys a mild Mediterranean climate and calcareous soil.

It has been proven that the organoleptic characteristics of **Kolymvari Chanion Kritis** oil is due to the varieties that are traditionally cultivated in the defined geographical area and is famous world wide. It has been awarded in international exhibitions.

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

Olive Oil PDO Kolymvari Chanion Kritis, KO control code number - label serial no/two last digits of production year.

National requirements: The general provisions of Presidential Decree 61/93 governing the production process for PDOs or PGIs apply as appropriate.

#### **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

ANNEX I

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

PDO ( ) PGI (X)

National application No.: EL (PGI) 11

1. Responsible department in the Member State:

Name: Directorate for Processing, Standardization and Quality Control  
of products of plant origin, Ministry of Agriculture

Tel.: 5291-347

Fax: 5243-162

2. Applicant group:

(a) Name: "UNION OF AGRICULTURAL COOPERATIVES OF LAKONIA"

(b) Address: Leonidiou 113, 231 00 SPARTI

(c) Composition: producer/processor (X) other ( )

3. Name of product: Olive oil

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

1.5 Oils and fats

5. Specification:

(summary of Article 4(2))

(a) Name: (see 3) PGI "LAKONIA" Olive oil

(b) Description: Virgin olive oil produced from the olive varieties "Koroneiki", "Koutsourelia", "Athinolia" and "Asprolia" in which the disease dakos is treated using baited sprays from the ground, using biological methods, or is left untreated.

(c) Geographical area: The administrative boundaries of the Prefecture of Lakonia, which comprises the Districts of Lakedemonas, Epidavros, Limira, Githio and Areopolis.

(d) Evidence: The product is produced exclusively from olives of the defined geographical area, in which the olives are also processed.

(e) Method of production: Crushing of pure olives, which are processed using traditional or centrifugal olive presses, which ensure the best processing conditions.

(f) Link: It is produced from a traditionally grown variety in the area, using traditional processing methods within the limits of the geographical area.

(g) Inspection structure: Name: Prefecture of Lakonia Farming

Directorate

Address: Menelaou 72, 231 00 SPARTI

- (h) Labelling: PGI "LAKONIA" Olive oil, and inspection code LA/  
label serial number/last two digits year of  
production.
- (i) National requirements (if any): The general provisions of  
Presidential Decree 61/93 on the procedure for PDO or PGI  
production apply as appropriate.

TO BE COMPLETED BY THE COMMISSION

EEC No.:.....

Date of receipt of the application: ../../..

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

**NAME OF THE GEOGRAPHICAL INDICATION:**

**Λακωνία ΠΓΕ - Lakonia PGI**

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

Class 1.5: Oils and fats - Olive Oils

**APPLICANT:**

UNION OF AGRICULTURAL CO-OPERATIVES OF LAKONIA

Address: Leonidiou 113, 231 00 SPARTI

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

This geographical indication has been protected in the Member State of origin since **31.12.1993**.

This geographical indication has been registered and protected in the European Union since **21.06.1996** (EL/PGI/0017/0457)

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**

**Lakonia** is a product of extra virgin olive oil produced from "Koroneiki", "Koutsourelia", "Athinolia" and "Asprolia varieties of olive, in which the dacus oleae is treated by bait-spraying from the ground, using biological methods, or is not treated at all.

It has green-yellow up to goldish color, strong taste and fruity smell.

**Lakonia** is produced exclusively from olives of the defined geographical area, in which the olives are also processed.

Method of production: Crushing of pure olives, which are processed using traditional or centrifugal olive presses, which ensure the best processing conditions.

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

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The administrative boundaries of the Prefecture of Lakonia, which comprises the Districts of Lakedemonas, Epidavros, Limira, Githio and Areopolis.

**LINK WITH THE GEOGRAPHICAL AREA**

**Lakonia** is an olive oil that is produced from a traditionally grown variety in the area, using traditional processing methods within the limits of the geographical area.

The organoleptic characteristics are based on the excellent varieties cultivated, the climate, the cultivation and the methods of harvesting and storage.

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

PGI " **Lakonia** " Olive Oil and inspection code LA label serial number / last two digits year of production.

National legislative requirements (indicative): general provisions of presidential decree 61/93 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



## ANNEX II

## SUMMARY

REGULATION (EEC) No 2081/92

'LES GARRIGUES'

EC No: ES/0070/24.1.1994

PDO (X) PGI ( )

This summary has been drawn up for information purposes only. For full details, in particular the producers of the 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 the Member State: :

Name: Subdirecció General de Sistemes de Qualitat Diferenciada. Direcció General de Alimentació. Secretaria General de Agricultura y Alimentación. Ministerio de Agricultura Pesca y Alimentación de España.

Address: Pº Infanta Isabel, 1 – E-28071 Madrid

Telephone: (34-91) 347 53 94

Fax: (34-91) 347 54 10

## 2. Applicant group:

2.1. Name: CONSEJO REGULADOR DE LA D.O.P 'LES GARRIGUES'

2.2. Address: Complex la Caparrella 97 1ª planta. E-25192 Lleida

Telephone: (34-973) 28 04 70

Fax: (34-973) 26 04 27

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

3. Type of product: virgin olive oil - Class 1.5

4. Description: (summary of requirements under Article 4(2))

4.1. Name: 'Les Garrigues'

4.2. Description:

Virgin olive oil obtained from olives of the varieties *Arbequina* and *Verdiell*. Acidity < 0,5 °; PN max 15; Humidity < 0,1 %. Distinguishing characteristics: Fruity: greenish in colour with a taste of bitter almonds, and Sweet: yellow and sweet.

4.3. Geographical area:

The south-east of the province of Lérida. Various municipal areas in the districts of Les Garrigues, El Segrià and L'Urgel. The municipalities are the following:

Region	Municipality
Les Garrigues	Albagés, l'; Albí, l'; Arbeca; Bellaguarda; Borges Blanques, les; Bovera; Castellans; Cervià de les Garrigues; Cogul, el; Espluga Calba, l'; La Floresta; Fullea; Granyena de les Garrigues; Granadella, la; Juncosa; Juneda (up to the road from Lleida to Tarragona); Omellons, els; Poble de Cérvoles, la; Soleràs, el; Tarrés; Torms, els; Vilosell, el; Vinaixa
El Segrià	Aitona; Alcanó; Alcarràs; Alfés; Almatret; Aspa; Granja d'Escarp, la; Llardecans; Maials; Massalcoreig; Sarroca de Lleida; Seròs; Soses; Sunyer (up to the Seròs canal); Torrebellas; Torres de Segre
L'Urgell	Belianes; Ciutadilla; Guimerà; Maldà; Nalec; Omells de Na Gaia, els; San Martí de Riucorb; Vallbona de les Monges; Verdú

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

4.4. *Proof of origin:*

Oil is extracted in registered plants under the supervision of the Regulatory Board from olives of the varieties authorised from registered olive groves.

4.5. *Method of production:*

The oil is extracted from healthy clean olives using appropriate techniques which do not detract from the product's characteristics.

4.6. *Link:*

Loose limey soil clayey-loamy in texture and reddish-ochre in colour. Continental climate. Supervised cultivation, collection and production.

4.7. *Inspection body:*

Name: Consejo Regulador D.O. 'Les Garrigues'

Address: Complex la Caparrella 97 1ª planta. – E-25192 Lleida

Telephone: (34-973) 28 04 70

Fax: (34-973) 26 04 27

The Regulatory Board for the protected designation of origin 'Les Garrigues' meets the requirements of standard EN 45011.

4.8. *Labelling:*

Labels authorised by the Regulatory Board reading: Denominación de Origen 'Les Garrigues' aceite virgen. Back-labels are numbered and issued by the Regulatory Board.

4.9. *National legislative requirements (if any):*

Law No 25/1970 of 2 December 1970. Order of 10 May 1987 regulating the 'Borjas Blancas' designation of origin and its Regulatory Board. Order of 9 August 1993 replacing the designation 'Borjas Blancas' by the designation 'Les Garrigues'.

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**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**

(98/C 405/07)

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 point 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x)    PGI ( )

National application No:

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

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

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

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

**2. Applicant group:**

2.1. Name: Consejo Regulador de la Denominación de Origen Priego de Córdoba

2.2. Address: C/ Postigo, 1, E-14810 Carcabuey (Córdoba)

Tel. (34) 957 55 31 77

Fax (34) 957 55 31 77

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

**3. Type of product:** Extra virgin olive oil. Category 1.5 — Oils and fats

**4. Specification:**

(Summary of requirements under Article 4(2))

4.1. *Name:* Priego de Córdoba

4.2. *Description:* Extra virgin olive oil obtained from olives of the Picuda, Hojiblanca and Picual varieties.

The characteristics of the oil are: acidity up to maximum 1,0°; peroxide value maximum 15; K<sub>270</sub> maximum 0,15; moisture and impurities less than 0,1 %.

The protected types of extra virgin olive oil are:

Picudo: Prepared using olives more than 50 % of which are of the Picuda variety. Maximum acidity: 0,5°. Yellow colour. Odour and flavour: fruity, aromatic, pleasant, sweet.

Hojiblanco: Prepared using olives more than 50 % of which are of the Hojiblanca variety. Maximum acidity: 0,5°. Golden yellow colour. Odour and flavour: fruity, fresh, pleasant and sweet.

Picual: Prepared using olives more than 50 % of which are of the Picual variety. Maximum acidity: 1,0°. Greenish yellow colour. Odour and flavour: fruity, aromatic and slightly bitter.

4.3. *Geographical area:* The production area is a natural region, located in the south eastern part of the province of Córdoba, in the heart of the Sierra Subbética natural park. It comprises the townships of Almedinilla, Carcabuey, Fuente Tójar and Priego de Córdoba and has olive groves covering an area of 28 628 ha.

4.4. *Proof of origin:* The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered label issued by the Regulating Council and protected by the Designation of Origin.

4.5. *Method of production:* Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground and those from the tree. The olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Regulating Council.

4.6. *Link:* A rugged and mountainous area crossed by several mountain ranges with peaks rising to 1 000 metres above sea level. Soils of different origins made up of lime marls, dolomitic limestone, clay and sand with limestone and gypsum rocks. The olive groves are cultivated on soils ranging from loam, clay, sand to clay soils with a high calcium carbonate content and an average organic matter, phosphorus, potassium, magnesium, iron and boron content. Continental climate with sharp fluctuations in temperature depending on altitude and orientation. Variable rainfall ranging from 400 litres annually in the eastern area to 700 litres in the highlands of Priego, Carcabuey and Almedinilla. Appropriate cultivation, tilling, fertiliser application, pruning and pest and disease control techniques provide an appropriate environment for the development of olive trees from which healthy olives are obtained that provide oil with distinctive characteristics that are closely linked with the geographical surroundings.

4.7. *Inspection body:*

Name: Consejo Regulador (Regulating Council) for the Designation of Origin Priego de Córdoba

Address: C/ Postigo, 1, E-14810 Carcabuey (Córdoba)

Tel. (34) 957 55 31 77

Fax (34) 957 55 31 77

4.8. *Labelling*: The words 'Priego de Córdoba' must be shown. Labels are authorised by the Consejo Regulador. Second labels are numbered and issued by the Council.

4.9. *National requirements*: Law No 25/1970 of 2 December. Order of 14 February 1997 ratifying the Regulation on the Designation of Origin 'Priego de Córdoba' and its Regulating Council. Order of the Ministry of Agriculture and Fisheries of the Regional Government of Andalusia of 22 July 1998 amending the Regulation on the Designation of Origin 'Priego de Córdoba'.

EC No: G/E/00053/97.11.14.

Date of receipt of the full application: 10 September 1998.

**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**

(98/C 405/08)

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 point 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x)    PGI ( )

National application No:

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

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

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

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

**2. Applicant group:**

2.1. Name: Consejo Regulador de la Denominación de Origen Sierra Mágina

2.2. Address: Ctra. Mancha Real-Cazorla, s/n, E-23537 Bedmar (Jaén)

Tel. (34) 953 77 20 90

Fax (34) 953 77 22 72

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

Sierra de Cádiz**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**

(2004/C 88/03)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned 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.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

**National application No: 86****1. Responsible Department in the Member State**

Name: Subdirección General de Sistemas de Calidad Diferenciada — Dirección General de Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España

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

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

**2. Applicant group**

- 2.1. Name: S.C.A. Ntra. Sra. de los Remedios, Avda. Manuel de Falla s/n, E-11690 Olvera (Cádiz)  
S.C.A. San Antón, Avda. de Andalucía, 8, E-41670 Pruna (Sevilla)  
Aceites Blázquez S.L., Avda. de Andalucía, 18, E-41670 Pruna (Sevilla)  
Almazara El Salado, C/ Vitoria, 22, E-11690 Olvera (Cádiz)  
SAT 1 184 San José Obrero, Ctra. Morón — Algodonales s/n, E-41780 Coripe (Sevilla)  
S.C.A. El Agro, Ctra. Setenil — Alcalá del Valle s/n, E-11692 Setenil de las Bodegas (Cádiz)  
Almazara Las Pilas, C/ Socorro, 32, E-11690 Olvera (Cádiz)  
Almazara El Vínculo, Ctra. Zahara — Grazalema Km. 1, E-11688 Zahara de la Sierra (Cádiz)

**2.2. Address**

Name: Ceder Sierra de Cádiz S.A.

Address: Castillo Palacio de los Ribera, plaza Alcalde José González s/n  
E-11640 Bornos (Cádiz)

Tel. (34) 956 72 90 00

Fax (34) 956 72 82 63

**2.3. Composition: Producer/processor (x) Other ( )****3. Type of product: Extra virgin olive oil — Class 1.5 Oils and fats****4. Specification**

(Summary of requirements under Article 4(2))

4.1. Name: 'Sierra de Cádiz'

- 4.2. Description: Extra virgin olive oil obtained from olives of the olive tree (*Olea Europea* L) belonging to the *Lechín de Sevilla*, *Manzanilla*, *Verdial de Huevar*, *Verdial de Cádiz*, *Hojiblanca*, *Picual*, *Alameña de Montilla* and *Arbequina* varieties. Its characteristics are: acidity: maximum 0,6°; peroxide value: maximum 18 meq of active oxygen per kg; absorbency in the ultraviolet ( $k_{270}$ ): maximum 0,20; humidity: maximum 0,1 per 100; impurities: maximum 0,1 per 100; organoleptic marking by panel of tasters: minimum 6,7 points.

The oils have the medium to intense fruity aroma of the green or ripe olive, reminiscent of wild fruits, with a slightly bitter and sharp flavour, well-balanced and pleasing to the palate.

4.3. Geographical area

Location and delimitation of the area

The area in which the oil is produced, processed and packaged coincides with a natural sub-region within the Sierra de Cádiz region, occupying the north-eastern part of that province. It is hemmed in between sierras such as those of Lijar and Algodonales and closed off in the south-west by the Sierra de Grazalema. It lies adjacent to the 'Sierra de Grazalema' National Park, in which two of the municipalities forming part of it are situated, a factor demonstrating the area's special environmental characteristics.

Municipalities concerned

It covers seven municipalities in the province of Cadiz: Alcalá del Valle, Algodonales, Olvera, El Gastor, Setenil de las Bodegas, Torreaháquime, Zahara de la Sierra, and two in the province of Seville: Coripe and Pruna.

Processing and packaging area

The processing and packaging area coincides with the production area.

- 4.4. Proof of origin: The olive groves, oil mills and/or packaging plants listed in the Regulating Board's register will be subjected to regular inspections for the purpose of monitoring and verifying compliance with their obligations.

Olive grove inspections will involve data being collected on the groves' state of health and on plant health treatments carried out. Inspections at oil mills and/or packaging plants will include taking samples of products and collecting data relating to the intake of olives, the processing and storage of olive oil and the volume of production.

The registered oil mill and/or packaging plant will submit an application, using a special form, to have a batch of olive oil certified. This procedure will lead to the Regulating Board taking the relevant samples and to the stores being subsequently sealed until the packaging of the oil.

For a batch of product to qualify for certification, it must comply with the administrative, technical and legal requirements set out in the Regulation and the *Manual de Calidad* (quality control manual). The Regulating Board will decide whether or not to certify a batch on the basis of a file submitted giving information about inspections and the results of analyses, and of other documents in its archives.

When a batch has been certified, packaging will be undertaken under the supervision of the Regulating Board. On the packaging, a back label must appear identifying the designation of origin and bearing, in addition to the name 'Sierra de Cádiz' and the logo, a unique serial number.

#### 4.5. Method of production

Processing is limited to extracting from the olive its juice, all of whose characteristics are retained, and obtaining a natural product appreciated for its distinct qualities.

The various aspects featuring in the production of virgin olive oil of the *Sierra de Cádiz* designation of origin are set out below:

##### Fixed factors and cultivation techniques

The traditional groves are over 100 years old, have steep slopes and are divided into numerous parcels. There is no practice of irrigation; the land is tilled, and on parcels not suited to mechanisation tilling with mules continues.

##### Harvesting and transport

Two factors are to be borne in mind: the timing of the harvest and the method used.

Harvesting takes place over a period extending from November to February/March. The picking methods are different but tend always to be along traditional lines, inflicting the least possible damage to the fruit.

An essential feature of olive picking in the *Sierra de Cádiz* is the separating of the fruit picked directly from the tree from that on the ground.

Conditions of transport ensure that the fruit suffers as little as possible.

##### Intake of the olives

Prior to their arrival at the oil mill, the olives from the ground are separated from those from the tree.

##### Phases in the processing procedure

The most appropriate machinery and procedures are used for the purpose of obtaining the best extra virgin olive oil. The phases are as follows: cleaning and washing, storage, pressing, crushing, separating the liquid matter from the solid matter (systems in two or three phases) and separating the various liquid phases (by centrifugation or a mixed system).

##### Packaging and storage

The store or cellar is the place where the olive oil will remain until it is marketed. The extra virgin olive oils protected by the designation of origin are always packaged in glass bottles. Bottling in the area of origin is compulsory in order better to safeguard the quality and authenticity of the product and, consequently, the reputation of the designation of origin, for which the holders assume full and collective responsibility. Checks in the production area under the responsibility of the holders of the designation of origin are detailed and systematic and are carried out by professionals with a specialised knowledge of the characteristics of the product. It would be difficult effectively to carry out the checks necessary to guarantee the product outside the production area.

- 4.6. Link: It is the natural mix of varieties, 'Lechín' being the leading one, and the characteristics and peculiarities of this sierra region that have produced an extra virgin olive oil featuring differing qualities known from early times as '*aceite de la Sierra de Cádiz*' (Sierra de Cadiz olive oil).

##### Background

The olive cultivation tradition in this area has over the ages been reflected in various writings and accounts, the most representative examples of which are as follows:



'Olvera', a township whose name comes from the Arabic name 'Wubira', which in turn stems from the existence in that area of a multitude of 'oliveras' (cf. Olvera), i.e. olive groves ('olivares').

The works of Madoz and Igartuburu, among others, dating back to the 18th century, recount that the olive oils from Algodonales are first-rate, both as regards quantity and quality.

Pruna and its long-standing tradition should also be mentioned: in 1886 a family oil mill was set up there and is still operational today. Also, the Illustrated Geographical Dictionary dating back to 1833 tells us that in Setenil de las Bodegas there were four oil mills. The dictionary also mentions Zahara de la Sierra and its wonderful olive oil, which is described as '*agreste, montaraz, frutado como ningún otro*' (rustic, rugged and fruity as no other).

In El Gastor, four oil mills operated in the post war period; two of these are preserved today as vestiges of the past.

Physical link

Physical features:

Orography:

The *Sierra de Cádiz* region features two different types of relief: on one side, the Grazalema massif and on the other, the north-western part where the olive-growing areas proper are situated; the Guadalete River separates these two constituent parts.

Soils:

The soils of the *Sierra de Cádiz* are poor, ruling out most crops, except arable ones in flat areas and olives on the steeper slopes.

Climate:

The *Sierra de Cádiz* enjoys a very different type of climate from the rest of the province on account of its altitude, which can reach 1 800 meters. It is among the coldest areas in the province of Cadiz, owing to its distance from the sea. Rainfall is in excess of 600 litres per year.

Production conditions:

It is in the areas of the *Sierra de Cádiz* where other crops cannot thrive that groves are situated, olive trees finding it easy to take root on marginal land, slopes and stony terrain. The holdings are small, many of them with a surface area of between 5 and 10 hectares, and olives are their main crop.

The groves are generally old and situated on land where mechanisation is difficult, their high degree of adaptability having encouraged their establishment on the most marginal land. The steepness of many parcels' slopes mean that tilling and harvesting are still carried out today with the help of mules.

#### 4.7. Inspection body

Name: Consejo Regulador de la Denominación de Origen 'Sierra de Cádiz'

Address: Polígono Industrial de Olvera s/n, E-11690 Olvera (Cádiz)

Tel. (34) 956 13 00 34

Fax (34) 956 12 05 11

The Regulating Board for the '*Sierra de Cádiz*' designation of origin complies with standard EN 45011.

- 4.8. Labelling: Once certification has been accorded by the Regulating Board, the oil mill and packaging plant will be able to package their olive oil in accordance with the provisions of the Regulation on the Designation of Origin.

The labels must be approved by the Regulating Board and the words *Denominación de Origen 'Sierra de Cádiz'* must appear on them.

Back labels must be numbered and issued by the Regulating Board.

#### 4.9. National requirements

- Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits,
- Decree No 835/1972 of 23 March 1972 on detailed rules for the implementation of Law No 25/1970,
- Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs,
- Royal Decree No 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

EC No: ES/00219/28.12.2001.

Date of receipt of the full application: 10 December 2003.

### **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**

(2004/C 88/04)

This publication confers the right to object to the application pursuant to Articles 7 and 12(d) of the abovementioned 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.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: 112/02

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

Name: Instituto de Desenvolvimento Rural e Hidráulica

Address: Av. Afonso Costa, n.º 3, P-1949-002 Lisboa

Tel. (351) 218 44 22 00

Fax (351) 218 44 23 16

*Sierra de Cazorla***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**

(2001/C 9/02)

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

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

**National application No 63****1. Responsible department in the Member State**

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

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

Tel. (34) 913 47 53 94

Fax (34) 913 47 57 10

**2. Applicant group**

2.1. Name: Cooperativa Santo Tomás Apostol  
Molino Tamujares  
Cooperativa Nuestra Sra. de la Paz  
Cooperativa San Vicente  
Cooperativa Nuestra Sra. de la Encarnación  
Cooperativa 'Aceites Toya'  
Aceites La Casería Santa Julia  
Vado Olivo SA  
Cooperativa Cristo del Consuelo  
La Almedina  
Cooperativa La Bética Aceitera  
Cooperativa Ntra. Sra. de la Cabeza  
Aceites Guadalentín  
Cooperativa San Isidro  
Aceites 'La Ñora'  
Aceites 'Guirado'  
Cooperativa Burunchel — Alto Guadalquivir

2.2. Address: c/Cruz de Orea, 60, E-23470 Cazorla

Tel. (34) 953 12 42 23

Fax (34) 953 12 42 23

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

**3. Type of product:** Extra virgin olive oil. Class 1.5 — Oils and fats.

**4. Specification**

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

4.1. **Name:** 'Sierra de Cazorla'.

4.2. **Description:** Extra virgin olive oil, obtained from olives of the olive tree (*Olea Europea* L) belonging to the Picual variety and the Royal indigenous variety. Its characteristics are acidity: maximum 0,7%; peroxide number: maximum 18; K270: maximum 0,20; moisture and impurities: not exceeding 0,1 %.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow, depending on the period the olives are harvested and the location of the olive groves within the region.

4.3. **Geographical area**

*Location of the area:* The production area is situated in the north-eastern part of the province of Jaen, an area rich in natural resources, close to the national park of Sierras de Cazorla, Segura and las Villas, with its own highly specific and biological features.

*Municipalities concerned:* Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcón, Quesada and Santo Tomé in the province of Jaen.

*Overall geographical area and area covered by olive groves:* The overall area covers 133 585 ha, with olive groves accounting for 31 500 ha.

*Processing and packaging area:* The processing and packaging area coincides with the production area.

4.4. **Proof of origin:** The olives belong to approved varieties which come from olive groves located in the production area's municipalities and are listed in the olive oil register of the *Consejo Regulador* (Regulating Board).

The oil is extracted at oil mills located in the production area and registered in the oil mill register of the *Consejo Regulador*.

Packaging is undertaken in duly registered plants always within the delimited geographical area.

The *Consejo Regulador*, in its capacity as inspection body, carries out regular inspections to ensure that the products to be covered by the protected designation are obtained and produced in conformity with the specifications.

The oil satisfying the specification requirements after the inspection process is certified by *Consejo Regulador*. This body then supplies the packaging plants with a numbered label so that the oil can be placed on the market with a guarantee as to its origin.

4.5. **Method of production:** In the autumn the land is ploughed with a cultivator and a disc plough. In the summer, the soil is prepared for the harvest by tilling and rolling and is treated with pre-emergence herbicides.

Once the olives of the authorised varieties and from the registered olive groves have reached the correct degree of ripeness they are picked with the utmost care, those from the ground being separated from those from the tree. They are then taken to the oil mills in accordance with the requirements laid down to prevent damage to the fruit.

At this point they are cleaned and washed to remove leaves, stalks, earth and impurities, and the oil is extracted by pressing — an operation which has to be completed no more than 48 hours after picking. Oil extraction is carried out under the supervision of the *Consejo Regulador* using appropriate and authorised techniques.

The oil obtained is decanted, and the quality oil run off is analysed and classified. Only extra virgin olive oil is given the protection of the designation.

#### 4.6. **Links**

**Background:** The earliest records of olive growing in the region and in the Sierra de Cazorla, dating back to after the reconquest and repopulation under Ferdinand III in the 13th century, are to be found in the archives of the late Middle Ages of the town of Quesada. These documents are proof that olive cultivation was already practised in the region at that time.

**Natural conditions:** The geographical production area has very specific physical and biological features (see details below) which contribute to the oil produced in this area having its own distinct quality characteristics. One of the main factors bearing out the link with the natural environment is the use of the indigenous Royal variety, which is fully adapted to the soil and climate of the area and which produces low yield but high-quality oil.

- The area is mostly hilly, with some hills rising to high peaks. The Sierra de Cazorla is made up of four almost parallel mountain ranges, stretching along a longitudinal axis from north to south and with folds from east to west. One of the highest summits, the Cerro de Las Empanadas, rises to 2 106 m.
- The soils belong to the following orders: Entisols (the most recent and having evolved the least), Inceptisols (developed over limestone and alkaline in nature) and Alfisols (with clay-enriched horizons).
- Average seasonal temperatures are as follows: spring 16 °C, summer 23 °C, autumn 13 °C and winter 4 °C; annual average rainfall ranges between 600 and 800 mm.

#### 4.7. **Inspection structure**

Name: Consejo Regulador de la Denominación de Origen 'Sierra de Cazorla'

Address: Carretera Peal de Becerro-Cazorla, km 10,5, E-23470 Cazorla

Tel. (34) 953 72 21 21

Fax (34) 953 72 21 13

The *Consejo Regulador* of the 'Sierra de Cazorla' designation of origin is able to fulfil the requirements laid down in standard EN-45011 as provided for in Article 10 of Regulation (EEC) No 2081/92.

- 4.8. **Labelling:** The words 'Sierra de Cazorla' must appear on the label. The labels must be approved by the *Consejo Regulador*. The labels are numbered and are supplied by *Consejo Regulador*.

#### 4.9. **National requirements**

- Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits;
- Decree No 835/1972 of 28 March 1972 on detailed rules for the implementation of Law No 25/1970;
- Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs;
- Royal Decree No 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

EC No: G/E/00137/2000.06.27.

Date of receipt of the full application: 24 July 2000.

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REGULATION (EEC) Nº 2081/92

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

PDO (X) PGI ( )

National application No .....

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

**Name** SUB-DIRECTORATE GENERAL OF I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

**Address** C/ Dulcinea, 4, 28020 Madrid, Spain

**Tel.** 347.19.67

**Fax.** 534.76.98

2. **Applicant group:**

(a) **Name** CONSEJO REGULADOR DE LA D.O. "SIERRA DE SEGURA" [Designation of Origin Regulating Body]

(b) **Address** Primero de Mayo, 7 - 23360 LA PUERTA DE SEGURA (Jaén), Spain

(c) **Composition:** producer/processor ( ) other ( )

3. **Name of product:** "SIERRA DE SEGURA"

4. **Type of product:** (see list) VIRGIN OLIVE OIL - Class 1.5

5. **Specification: (summary of Article 4(a))**

(a) **Name:** (see 3) "SIERRA DE SEGURA" DESIGNATION OF ORIGIN

(b) **Description:** Virgin olive oil from olives of the varieties "Picual", "Verdala", "Royal" and "Manzanillo de Jaén". Max. acidity 1°; peroxide index below 19; impurities <0.1%; water <0.1%. Colour greenish yellow, with fruity, sweet taste.

(c) **Geographical area:** 13 municipalities in northeastern Jaén province, with olive groves covering 38,819 hectares. Processing takes place in the same area as production.

(d) **Evidence:** Olive groves situated in the production area and registered with the Regulating Body produce the olives from which the oil is extracted in registered mills and bottled in registered factories. Labelled; numbered label certifying designation issued by the Regulating Body.

(e) **Method of production:** Oil is extracted from clean, healthy, milled olives by means of suitable extraction techniques that do not alter the product characteristics.

(f) **Link:** District with steep slopes where olive groves often mingle with pines; shallow, erodible soils on higher slopes, and deep, fertile soils in lower areas; high rainfall and variable annual mean temperature. Suitable cultivation, harvesting and production techniques inspected.

(g) **Inspection structure:**

**Name:** Regulating Body of the "Sierra de Segura" D.O.

**Address:** c/Primero de Mayo, 7

23360 LA PUERTA DE SEGURA (Jaén), Spain

(h) **Labelling:** Labels authorised by the Regulating Body. "Denominación de Origen Sierra de Segura aceite virgen" ["Sierra de Segura Designation of Origin, virgin olive oil"] shall be mentioned. Numbered labels certifying designation shall be issued by the Regulating Body.

(i) **National requirements: (if any)** Law 25/1970, of 2 December. Order of 9 November 1979 recognising the Sierra de Segura D.O. Order of 4 November 1993 ratifying the Regulation of the "Sierra de Segura" D.O. and its Regulating Body.

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TO BE COMPLETED BY THE COMMISSION

EEC No.: VIB14/ESP/0071/94.1.24

Date of receipt of the application: 24/01/94

## UPDATED SUMMARY

## COUNCIL REGULATION (EC) No 510/2006

'SIERRA MÁGINA'

EC No: ES/PDO/105/0054

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: Subdirección General de Calidad y Promoción Agroalimentaria, Dirección General de Industria Agroalimentaria y Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura, Pesca y Alimentación

Address: Infanta Isabel 1º E-20871 Madrid

Tel.: (34) 913 47 53 94

Fax: (34) 913 47 54 10

e-mail: sgcaproagro@mapya.es

2. *Group:*

Name: Consejo Regulador de la Denominación de Origen «Sierra de Mágina».

Address: Ctra. Mancha Real-Cazorla, s/n  
E-23537 Bedmar (Jaén)

Tel.: (34) 953 77 20 90

Fax: (34) 953 77 22 72

e-mail: D.O.sierra-magina@swin.net

Composition: Producers/processors ( X ) Other ( )

3. *Type of product:*

Class 1.5.: Oils and fats (butter, margarine, oil, etc.)

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

## 4.1 Name: 'Sierra Mágina'

4.2 Description: Extra virgin olive oil obtained from olives (*Olea europea*, L) of the Picual and Manzanillo de Jaén varieties.

The protected variety regarded as the principal one is the Picual.

Its characteristics are: acidity up to a maximum of 0,5°; peroxide value: maximum 18.K<sub>270</sub>, maximum 0,20; moisture and impurities not exceeding 0,1 %.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow depending on the period the olives are harvested and the location of the olive grove within the region.

The protected extra virgin olive oils are prepared from olives not less than 90 % of which are of the Picual variety.

## 4.3 Geographical area: Location and delimitation of the area: The production area is surrounded by the Sierra Mágina Natural Park, which gives its name to the designation. Situated in the central part of the southern zone of the Province of Jaén, it comprises 16 municipalities and has olive groves covering a total of 64 009 ha representing 84 % of the utilised agricultural area.

Municipalities concerned: It covers sixteen municipalities in the Province of Jaén: Albánchez de Úbeda, Bedmar-García, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcelos (Cárcel y Carchelejo), Huelma, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, Solera and Torres.

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

- 4.4 Proof of origin: The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Regulating Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered back label issued by the Council and protected by the Designation of Origin.
- 4.5 Method of production: Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground from those from the tree. The olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Council. The oil is decanted and the quality oil run off is analysed and graded. Only extra virgin olive oil is given the protection of the designation.
- 4.6 Link: The Sierra Mágina is a massif that rises above the plain in a relatively short continuous line running from north east to south west and surrounded by smaller hills. The olive groves are to be found on the gentler slopes of the massif, up to an altitude of 850 m, giving it the appearance of an island in the midst of a sea of olive trees. The soils most commonly occurring are lithosols, calcareous regosols, cambisols and chromic luvisols. The climate fluctuates between Mediterranean subtropical and Mediterranean temperate, with annual average temperatures of between 13 °C and 17 °C, and average annual rainfall of between 400 mm and 800 mm. Traditional tilling, semi-tilling, pruning and pest and disease control methods provide a suitable environment for the development of olive trees from which healthy olives are obtained giving the oil its distinctive characteristics that are closely linked with the geographical surroundings.
- 4.7 Inspection body:
- Name: Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
- Address: Ctra. Mancha Real-Cazorla, s/n  
E-23537 Bedmar
- Tel.: (34) 953 77 20 90
- Fax: (34) 953 77 22 72
- e-mail: D.O.sierra-magina@swin.net
- The inspection body satisfies the European Standard EN45011.
- 4.8 Labelling: The words 'Sierra Mágina' must be shown. Labels are authorised by the Council. Back labels are numbered and must be issued by the Council.
- 4.9 National requirements:
- Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits.
  - Order of 25 February 1997 ratifying the Regulation on the Designation of Origin 'Sierra Mágina'.
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**SUMMARY TECHNICAL SPECIFICATIONS**  
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

**Σητεία Λασιθίου Κρήτης ΠΟΠ- Sitia Lasithiou Kritis PDO**

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

Class 1.5: Oils and fats - Olive Oils

**APPLICANT:**

UNION OF AGRICULTURAL COOPERATIVES OF SITIA

Address: 1<sup>st</sup> km National Road Sitia-Ag. Nikolaos, GR 72300 Sitia, Crete, Greece

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

This geographical indication has been protected in the Member State of origin since **6.12.1993**.

This geographical indication has been registered and protected in the European Union since **21.01.1998**. (EL/PDO/0017/0052)

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**

**Sitia Lasithiou Kritis** is a product of extra virgin olive oil with exceptional quality produced from the Koroneiki variety of olive, with green-yellow colour, relatively thick, with organoleptic characteristics of mature fruit and fruity flavour, characteristic of the variety.

**Sitia Lasithiou Kritis** is produced from clean olives of Koroneiki variety which are pressed and processed in traditional or centrifugal olive mills which provide excellent processing conditions. The olive fruit fly is treated by ground-level spraying or by biological methods.

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

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The region of the administrative boundaries of the villages of Zakros, Paliokastro, Karydio, Roussa, Ekklesia, Katsidonio, Stavromenos, Piskokefalos, Maronia, Papayiannada, Khandra, Armena, Ziro, Agia Triada, Perivolakia, Ag. Georgios, Ag. Fotia, Praissos, Mitatos, Akhladia, Krya, Chrysopiya, Stavrokhorio, Ag. Stefanos, Pefka, Apidia, Skopi, Hamaizio, Exo Moulia, Mesa Moulia, Myrsini, Turloti, Sfaka, Lastro and of the town of Sitia in the province of Sitia in the Prefecture of Lassithi, in Greece.

### **LINK WITH THE GEOGRAPHICAL AREA**

**Sitia Lasithiou Kritis** is highly reputed oil which is produced from a variety traditionally cultivated in the area, which has a favourable micro-climate (high sunshine, little rainfall, dry conditions, calcareous soils). It is produced using traditional processing methods within the boundaries of the geographical area.

The production of **Sitia Lasithiou Kritis** has an ancient tradition as the variety is grown in the geographical area since the Minoan era. Archaeologists claim that the great floridness of the Minoan Kingdom was due to the trade of Cretan oil in those years with great success. Due to this ancient tradition and to the favourable micro-climate of the geographical area, this olive oil has obtained a longstanding reputation among consumers which extends well beyond the confines of its area of origin.

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

Olive Oil PDO Sitia Lasithiou Kritis, control number: SI / label serial number / last two digits of year of production.

National requirements: The general provisions of Presidential Decree 61/93 governing the production process for PDOs or PGIs apply as appropriate.

### **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

ANNEX I

COUNCIL REGULATION (EEC) No 2081/92

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

PDO (X) PGI ( )

National application No: EL(PDO) 24

1. **Responsible department in the Member State:**  
Name: Ministry of Agriculture, Directorate for processing, packaging and quality control of products of agricultural origin  
Address:  
Tel: 5291 347 Fax: 5243 162
2. **Applicant group:**  
(a) Name: Union of Agricultural Cooperatives of Sitia, Crete.  
(b) Address: Mysonos 74 - 72300 Sitia, Crete  
(b) Composition : producer/processor ( X ) other ( )
3. **Type of product:** (see list in Annex VI) 1.5 Oils and fats
4. **Specification:**  
(summary of requirements under Art. 4(2))
  - 4.1. name: ΕΛΛΑΙΟΛΑΔΟ ΛΑΣΗΘΙΟΥ ΚΡΗΤΗΣ
  - 4.2. description: Extra virgin olive oil of exceptional quality produced from the Koroneiki and variety of olive, in which the olive fruit fly is treated by ground-level spraying or by biological methods.
  - 4.3. geographical area: The administrative boundaries of the villages of Zakros, Paliokastro, Karydio, Roussa, Ekklesia, Katsidonio, Stavromenos, Piskokefalos, Maronia, Papayiannada, Khandra, Armena, Ziro, Agia Triada, Perivolakia, Ag. Georgios, Ag. Fotia, Praissos, Mitatos, Akhladia, Krya, Chrysopiya, Stavrokhorio, Ag. Stefanos, Pefka, Apidia, Skopi, Hamaizio, Exo Moulia, Mesa Moulia, Myrsini, Tourloti, Sfaka, Lastro and of the town of Sitia in the province of Sitia in the Prefecture of Lassithi.
  - 4.4. proof of origin: The product is produced exclusively from olives grown in the designated geographical area, in which the olives are also processed.
  - 4.5. method of production: The clean olives are pressed and processed in traditional or centrifugal olive mills which provide excellent processing conditions.
  - 4.6. link: This highly reputed oil is produced from a variety traditionally cultivated in the area, which has a favourable micro-climate. It is produced using

- traditional processing methods within the boundaries of the geographical area.
- 4.7. inspection body:      Name:      Agriculture Directorate of the Prefecture of Lassithi.  
   Address:      72100 Ag. Nikolaos, Lassithi, Crete
- 4.8. labelling:      Olive Oil PDO Sitia Lassithi Crete, control number:  
   SI/label serial number / last two digits of year of  
   production
- 4.9. national requirements: (if any)      The general provisions of Presidential Decree 61/93  
   governing the production process for PDOs or PGIs  
   apply as appropriate.
- 

**TO BE COMPLETED BY THE COMMISSION**

EC No: VI.B.I.4/GR/0052/94.1.11

Date of receipt of the full application: 20/7/1997

## ANNEX II

COUNCIL REGULATION (EEC) No 2081/92

**'SIURANA'**

(EC No: ES/0072/24.1.1994)

**PDO (X)      PGI ( )**

This summary has been drawn up for information purposes only. For full details, in particular the producers of 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 the Member State**

**Name:** Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

**Address:** Paseo Infanta Isabel, 1 — E-28071 MADRID

**Telephone:** (34) 913 47 53 94

**Fax:** (34) 913 47 54 10

**2. Applicant group**

**2.1. Name:** CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'

**2.2. Address:** Antoni Gaudí, 66 D-1 B (43203) Reus

**Telephone:** (34) 977 33 19 37

**Fax:** (34) 977 33 19 37

**2.3. Composition:** producers/processors (X) other ( )

**3. Type of product**

Group 1.5: Oils and fats (butter, margarine, oil, etc.)

**4. Specification**

(summary of requirements under Article 4(2))

**4.1. Name**

'Siurana'

**4.2. Description**

Virgin olive oil obtained from olives of the varieties 'Arbequina', 'Royal' and 'Morrut', with acidity of less than 0,5, maximum peroxide level of 12, moisture and impurities content of no more than 0,1. Greeny yellow colour with a sweet, fruity taste.

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

#### 4.3. Geographical area

The area runs across the Province of Tarragona from Lérida to the Mediterranean coast and is made up of the following municipalities:

Region	Municipality
Alt Camp	Aiguamúrcia; Alcover; Alió; Bràfim; Cabra del Camp; Els Garidells; Figuerola del Camp; Masó, la; Milà, el; Montferri; Nulles; Pla de Santa Maria, el; Pont d'Armentera, el; Puigpelat; Querol; Riba, la; Rodonyà; Rourell, el; Vallmoll; Valls; Vilabella; Vila-rodona.
Baix Camp	Albiol, l'; Aleixar, l'; Alforja; Almofter; Arbolí; Argentera l'; Borges del Camp, les; Botarell; Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp; Mont-Roig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; Selva del Camp, la; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.
Baix Penedès	Albinyana; Arboç, l'; Banyeres del Penedès; Bellvei; Bisbal del Penedès, la; Bonastre; Calafell; Cunit; Llorenç del Penedès; Masllorenç; Montmell, el; Sant Jaume dels Domenys; Santa Oliva; Vendrell, el.
Conca de Barberà	Barberà de la Conca; Blancafort; Espluga de Francolí, l'; Montblanc; Pira; Sarra; Senan; Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.
Priorat	Bellmunt del Priorat; Bisbal de Falset, la; Cabacés; Capçanes; Cornudella de Montsant; Falset; Figuera, la; Gratallops; Guimets, els; Lloar, el; Marçà; Margalef; Masroig, el; Molar, el; Morera de Montsant, la; Pobolea; Porrera; Pradell de La Teixeta; Torre de Fontaubella, la; Torroja del Priorat; Ulldemolins; Vilella Alta, la; Vilella Baixa, la.
Ribera d'Ebre	Flix <sup>(1)</sup> ; Garia <sup>(1)</sup> ; Palma D'Ebre, la; Tivissa <sup>(1)</sup> ; Torre de L'Espanyol, la <sup>(1)</sup> ; Vinebre <sup>(1)</sup> .
Tarragonès	Altafulla; Montmell, el; Constantí; Creixell; Morell, el; Nou de Gaià, la; Pallaresos, els; Perafort; Pobla de Mafumet, la; Pobla de Montornès, la; Renau; Riera de Gaià, la; Roda de Barà; Salomó; Salou; Secuita, la; Tarragona; Torredembarra; Vespella de Gaià; Vilallonga del Camp; Vila-Seca.

<sup>(1)</sup> ZONES: Flix, 13, 18, 19, 20 and 21; Garcia: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 and 23; Tivissa: 2, 7, 8, 9, 10, 11, 12, 21, 22 and 23 (La Serra d'Almòs district); Torre de l'Espanyol: 1 and 2; Vinebre: 8 and 9.

#### 4.4. Proof of origin

Olives from groves located within the production area and registered with the Regulatory Board are pressed at registered mills to produce oil, which is then bottled at registered plants. Bottles are labelled and also bear a numbered secondary label issued by the Regulatory Board.

#### 4.5. Method of production

Clean, healthy olives harvested directly from the tree are pressed using suitable methods that do not affect the characteristics of the product.

#### 4.6. Link

A Mediterranean climate, with average annual rainfall of 380 mm to 550 mm and an average annual temperature of between 14,5 °C and 16 °C, together with the differing features of the two districts that make up the production area, one characterised by an irregular landscape and the other by a more even topography with well-constituted soils, provide a suitable environment for olive production. Suitable and controlled cultivation, harvesting and processing methods are used.

#### 4.7. Inspection body

Name: CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'

Address: Antoni Gaudí, 66 D-1 B (43203) Reus

Telephone: (34) 977 33 19 37

Fax: (34) 977 33 19 37

The Regulating Board of the 'Siurana' Designation of Origin is able to fulfil the requirements laid down in standard EN-45011.

#### 4.8. *Labelling*

The words 'Denominación de Origen "Siurana" aceite virgen' are prominent. Labels are authorised by the Regulatory Board. Numbered secondary labels are issued by the Regulatory Board.

#### 4.9. *National requirements*

Law 25/1970 of 2 December 1970. Order of 19 November 1979 concerning the 'Siurana' Designation of Origin for virgin olive oils and its Regulatory Board.

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16/2/1998

# APPLICATION FOR REGISTRATION

PGI Art. 17

National file No : 63

1. Competent service of the Member State :  
Name : Ministero delle Risorse Agricole, Alimentari e Forestali  
Tel. : 06-46655108 Fax : 06-4825815
2. Applicant group :  
(a) Name : CROEVOTT (Consorzio regionale olio toscano)  
(b) Address : Via Campigliese, 3 - Bibbona (LI)  
(c) Composition : producer/processor
3. Name of product : Olio Extra Vergine di Oliva "TOSCANO".
4. Type of product : Extra virgin olive oil
5. Description of product :  
(a) name : "TOSCANO" extra virgin olive oil.  
(b) description : extra virgin olive oil with the following minimum chemical and organoleptic characteristics:
  - max. acidity 0.6%
  - peroxide number  $\leq 16.00$  Meg O2/kg
  - colour from green to golden yellow, varying with time
  - fruity smell with an aroma of almonds, artichokes, ripe fruit, green leaves
  - marked fruity flavour
  - minimum score at the panel test  $\geq 6,5$ .Other chemico-physical parameters complying with current EU standards.  
  
(c) geographical area : The production area of the "Toscano" designation comprises the entire administrative territory of the region of Tuscany.  
(d) evidence of origin : Olive-growing in Tuscany dates back a long time and has been attested since the mid-seventh century B.C.: there are also records of olive-growing in Etruscan and Roman times. In those days oil was produced not for food but for



preparing ointments and cosmetics and also for lighting. During the Roman period it began to be used more widely for food purposes. After the fall of the Roman Empire, the vast organization of agricultural production and marketing disappeared and very few olives were grown. In the Middle Ages it was mainly the convents that looked after the large olive groves, before the communes began to show an interest in them. While Genoa and Venice fought for control of the oil trade, Florence, having no ports, managed the production and marketing of olive oil on the basis of strict rules. The oil trade soon acquired great economic importance: indispensable for food and soap production, by 1300 olive oil had become an extremely valuable economic and political instrument. In Tuscany the Medici encouraged olive growing, paving the way for what is today still one of the main resources of the region: they encouraged the transfer of hillside woodland to the communes, requiring that it be sold at minimum prices to anyone who turned it into olive groves and vineyards. That is what shaped the Tuscan landscape.

(e) acquisition : "Toscano" extra virgin olive oil is produced from whole olives harvested by a date fixed in advance by the region of Tuscany, i.e., by 30 January each year. The maximum olive production per hectare is set every year by the Regione Toscana, on the basis of annual surveys. The olives are harvested directly from the plant. The oil may only be extracted by mechanical processes that preserve the specific and original characteristics of the fruit.

(f) link : It was realised very long ago that the production and marketing of olive oil in Tuscany had to be regulated. The first legislative document, the "statuto degli Oliandoli" (statute of oil retailers) dates from 1318 and is made up of 86 articles dealing with this trade in general. This document aimed to define and protect olive-oil production and to regulate the activities of the retailers of the "distretto" or district of Florence, which at that time comprised much of the regional territory. Oil retailers could in fact only ply their trade if they were entered in the appropriate register. In the late 1500s, thanks to the policy of the Medici, olive growing expanded. In 1600 the

large estates were split up into share tenancies, which led to the further development of olive growing, and by 1700 it played a predominant role in the agricultural economy. Over the last few centuries olive-growing has acquired major economic and environmental importance in Tuscany, while also shaping the wonderful Tuscan landscape. The high reputation for quality enjoyed by Tuscan olive-oil has spread throughout the world. In 1982 the Consorzio regionale dell'olio toscano (CROEVOTT) was set up to promote and protect extra virgin olive oil produced in Tuscany.

(g) control : Name : Ministero delle Risorse Agricole, Alimentari e Forestali.  
Ispettorato Generale Represione Frodi

Address : Via XX Settembre, 20 - 00187 Roma

(h) labelling : Olio extra vergine di oliva

Toscana

(i) national legislative requirements (where applicable) :

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TO BE COMPLETED BY THE COMMISSION

EEC No : G/IT/01512/94.01.24

Date of receipt of dossier : 18/6/1997

**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**

(2000/C 366/06)

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 83**

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

Name: Ministero delle Politiche agricole e forestali

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

Tel. (39-6) 481 99 68

Fax (39-6) 42 01 31 26

**2. Applicant group**

2.1 Name: Associazione olivicola A.I.P.O. Verona

2.2 Address: Via Locatelli n. 1, Palazzo dell'Agricoltura, I-37122 Verona

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

**3. Type of product:** Class 1.5, Extra virgin olive oil.

**4. Specification**

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

4.1 **Name:** 'Veneto Valpolicella', 'Veneto Euganei e Berici', 'Veneto del Grappa'.

4.2 **Description:** Extra virgin olive oil with the following chemical and organoleptic characteristics:

- acidity: max. 0,60 %,
- peroxides:  $\leq 11$  Meq O<sup>2</sup>/kg,
- colour: golden green, intense to marked,
- aroma: fruity, medium intensity,
- flavour: fruity with slight bitterness,
- oleic acid:  $\geq 75$  %.

The above values vary, although within very strict limits, for each of the geographical indications referred to in the product specification.

Other chemico-physical parameters are in conformity with current EU regulations.

- 4.3 **Geographical area:** The production area of 'Veneto Valpolicella', 'Veneto Euganei e Berici', 'Veneto del Grappa' protected designation of origin olive oil is located within the provinces of Verona, Padua, Vicenza and Treviso and comprises only the part of the region where the soil and climate are suitable for olive cultivation. The provinces of Belluno, Venezia and Rovigo are not included in the production area. The first is mountainous, the second contains a large lagoon and the third includes a low plain in the Po Valley with large backwaters. This means that the climatic conditions are unfavourable for olive growing.

In the production area, olives are grown only on hills and hill bottoms.

- 4.4 **Proof of origin:** The growing of olives was introduced to the Veneto area by Roman colonists, it being the custom of the ancient Romans to assign part of the new territories conquered to the troops for cultivation. Definite historical evidence is given by documents from the ninth century, which refer to olive groves in the Lake Garda area of Malcesine. From that area, olive growing subsequently spread to the Valpolicella, Valpantena, Val d'Illasi areas, and later to the hills near Vicenza up to Pove del Grappa and to slopes of the Colli Berici and Euganei. Since the time of the Romans, olive growing in the Veneto has alternated between periods of great growth and moments of crisis, due both to economic and commercial factors and to the climate, with heavy frosts periodically killing off large numbers of olive trees. Following the First World War, olive growing made a marked recovery and continues to develop today thanks to economic support from local authorities and legislative provisions.

The olives are obtained from groves located in the production area, recorded by growers in a register duly established and updated to that end. Extraction of the oil takes place within the defined area at mills deemed to be suitable and included in an appropriate register. The extra virgin olive oil must be packed within the geographical territory of the provinces of Verona, Padua, Vicenza and Treviso.

The inspection body verifies compliance with the technical requirements laid down in the product specifications for entry in the registers and the conditions imposed on various parties in the sector to ensure satisfactory identification of individual product batches.

- 4.5 **Method of production:** 'PDO' extra virgin olive oil is produced from healthy olives, harvested directly from the tree by 15 January each year. The protected designation of origin 'Veneto' accompanied by the additional geographical indication 'Valpolicella' is obtained mainly from the Grignano and Favarol varieties, either alone or in combination. The protected designation of origin 'Veneto' accompanied by the additional geographical indication 'Euganei e Berici' is obtained mainly from the Leccino and Rasara varieties, either alone or in combination. The protected designation of origin 'Veneto' accompanied by the additional geographical indication 'del Grappa' is obtained mainly from the Frantoio and Leccino varieties, either alone or in combination. The olive yield may not exceed 7 000 kg/ha in the specialised olive groves, with a maximum oil yield of 18 %. The only extraction methods permitted are those physical and mechanical processes that most faithfully preserve the particular and original characteristics of the fruit.

- 4.6 **Link:** A great number of historical and literary documents provide evidence of the strong link between olive oil production and the Veneto area, documenting not only the olive's economic importance in the area but also the way it has shaped the landscape. The designation of origin is justified in this area less by the extent of olive growing than by the cultural and socioeconomic significance of olive growing and olive oil for the local communities. The economic importance of this product for the towns in Veneto was also mentioned in 19th-century travel guides. The quality of the olive oil from Veneto and its gastronomic properties were referred to in 19th-century literature and the particular quality of olive oil from Veneto was mentioned as early as the 1500s.

Because of the unfavourable soil and climate in the region, olive growing is possible only in specific hilly and hill-bottom areas where the trees are protected from the cold north winds. This provides climatic conditions that permit and favour the expansion of a typical and original form of cultivation and the link with the environment arises from the varieties' ability to adapt to the soil and climate. The abovementioned additional geographical indications are principally intended to identify and safeguard the image of the products of these areas.

#### 4.7 **Inspection body**

Name: C.S.Q.A. Prodotti Agroalimentari

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

#### 4.8 **Labelling**

Olio extra vergine di oliva

'Veneto Valpolicella' protected designation of origin

'Veneto Euganei e Berici' protected designation of origin

'Veneto del Grappa' protected designation of origin

'PDO' extra virgin olive oil must be put on the market in glass containers with a capacity of not more than one litre.

The name of the protected designation of origin must appear on the label in clear and indelible characters in a colour that contrasts markedly with the colour of the label and in such a way that it can be clearly distinguished from the rest of the information on the label.

The year in which the olives from which the oil was obtained were produced must be indicated on the label.

#### 4.9 **National requirements: —**

EC No: G/IT/00067/98.04.27.

Date of receipt of the full application: 20 September 2000.

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### **Non-opposition to a notified concentration**

**(Case COMP/M.2026 — Clear Channel Communications/SFX Entertainment)**

(2000/C 366/07)

(Text with EEA relevance)

On 14 July 2000 the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EEC) No 4064/89. The full text of the decision is only available in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- as a paper version through the sales offices of the Office for Official Publications of the European Communities (see list on the last page),
- in electronic form in the 'CEN' version of the CELEX database, under document No 300M2026. CELEX is the computerised documentation system of European Community law.

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