

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 ⁽¹⁾.

1. *Responsible department in the Member State*

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Address: Av. Afonso Costa, n.º 3 — P-1949-002 Lisboa
Tel.: (351) 218 44 22 00
Fax: (351) 218 44 22 02
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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))

⁽¹⁾ 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: —
