SINGLE DOCUMENT

**‘POMMES ET POIRES DE SAVOIE’/‘POMMES DE SAVOIE’/‘POIRES DE SAVOIE’**

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**PDO ( )**  **PGI ( X )**

# Denominations

‘Pommes et Poires de Savoie’/‘Pommes de Savoie’/‘Poires de Savoie’

# Member State or third country

France

# Description of the agricultural product or foodstuff

## Type of product

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

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

‘Pommes et Poires de Savoie’/‘Pommes de Savoie’/‘Poires de Savoie’ are fresh fruit.

‘Pommes de Savoie’ are obtained from the following varieties and their mutants: Belle de Boskoop, Dalinco, Delcorf, Delgollune, Elstar, Fuji, Gala, Golden Delicious, Idared, Initial, Jonagold, Melrose, Opal, Pinova, Pilot, Reine des reinettes, Reinette blanche du Canada, Reinette grise du Canada and Suntan.

‘Poires de Savoie’ are obtained from the following varieties and their mutants: Conférence, Doyenné du Comice, Général Leclerc, Louise Bonne d’Avranches, Passe Crassane and Williams.

‘Pommes de Savoie’ and ‘Poires de Savoie’ have the following characteristics:

* For the yellow apple varieties: a rosy colour on one side.
* For the bicoloured apple varieties: the size of the coloured surface must meet the requirements of the category Extra defined in the UNECE standard in force.
* For the Reinette Blanche du Canada, Reinette Grise du Canada, Reine des Reinettes, Belle de Boskoop varieties, there must be russeting
* For pears: an elongated shape and the presence of russeting in the case of the Conférence, Doyenné du Comice, Passe Crassane and Général Leclerc varieties. They correspond to the following commercial categories, as defined by the trade rules in force:
	+ Category Extra or 1;
	+ Category 2, for fruit where the only defect is the lack of russeting; the other characteristics of the fruit correspond to the categories Extra or 1.

Chemico-physical characteristics

When they leave the storage centre, ‘Pommes et Poires de Savoie’/‘Pommes de Savoie’/‘Poires de Savoie’ must have the following values:

For the yellow apples:

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Varieties | Date | FirmnessKg/cm² | IR% Brix | AcidityG of malic acid/litre of juice | Thiault index | Visual appearanceCTIFL scale |
| Golden | Marketing before 1 November | ≥5 | ≥12 | ≥4 | 175 | ≥ C4 |
| Marketing from 1 November to 31 December | ≥5 | ≥12 | ≥3.5 | 165 | ≥ C4 |
| Marketing from 1 January to 28 February | ≥5 | ≥12 | ≥3 | 160 | ≥ C4 |
| Marketing after 1 March | ≥4.5 | ≥12 | ≥2.8 | 155 | ≥ C4 |
| Opal |  | ≥5 | ≥12 | - | - | - |

For the bicoloured apples:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Varieties | Firmness before 31 January | Firmness after 1 February | IR | Acidity | Visual appearance |
| Delbard Estival | ≥5 | ≥4.5 | ≥12 |  | ≥ 1/3 of side coloured |
| Initial | ≥5 | ≥4.5 | ≥12 |  | ≥ 1/3 of side coloured |
| Reine des Reinettes | ≥5 | ≥4.5 | ≥12.5 | ≥6 | ≥ 1/3 of side coloured |
| Elstar | ≥5 | ≥4.5 | ≥12.5 | ≥6 | ≥ 1/3 of side coloured |
| Gala | ≥5 | ≥4.5 | ≥12 |  | ≥ 1/3 of side coloured |
| Belle de Boskoop and mutants | ≥5 | ≥4.5 | ≥12 | ≥6 |  |
| Suntan | ≥5 | ≥4.5 | ≥12 | ≥6 | - |
| Jonagold | ≥5 | ≥4.5 | ≥12 |  | ≥ 1/3 of side coloured |
| Reinette Blanche du Canada | ≥5 | ≥4.5 | ≥12 | ≥6 |  |
| Reinette Grise du Canada | ≥5 | ≥4.5 | ≥12 | ≥6 | ≥ ¾ russeting |
| Pinova | ≥5 | ≥4.5 | ≥13 |  | ≥ 1/3 of side coloured |
| Dalinco | ≥5 | ≥4.5 | ≥12.5 |  | ≥ 1/3 of side coloured |
| Jubilé | ≥5 | ≥4.5 | ≥12.5 |  | ≥ 1/3 of side coloured |
| Pilot | ≥5 | ≥4.5 | ≥12 | ≥6 | ≥ 1/3 of side coloured |
| Melrose | ≥5 | ≥4.5 | ≥12 |  | ≥ 1/3 of side coloured |
| Idared | ≥5 | ≥4.5 | ≥12 |  | ≥ 1/2 of side coloured |
| Fuji | ≥5 | ≥4.5 | ≥12.5 |  | ≥ 1/2 of side coloured |

For pears:

|  |  |  |  |
| --- | --- | --- | --- |
| Varieties | Firmness  | IR | Visual appearance |
| William | 2 to 6 | ≥11 |  |
| Louise Bonne d’Avranches | 2 to 6 | ≥12 |  |
| Général Leclerc | 2 to 6 | ≥12 | Presence of russeting |
| Conférence | 2 to 6 | ≥12 | Presence of russeting |
| Comice | 2 to 6 | ≥12 | Possibility to have a coloured side |
| Passe Crassane | 2 to 6 | ≥12 | Presence of peduncular russeting |

Organoleptic properties

‘Pommes de Savoie’ are characterised by a balance between their high sugar content and a sustained acidity and a firm and crisp flesh.

‘Poires de Savoie’ are characterised by a firm and juicy flesh, with a mild and sweet taste.

## Feed (for products of animal origin only) and raw materials (for processed products only)

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## Specific steps in production that must take place in the defined geographical area

The production and storage of the apples and pears are carried out in the geographical area.

## Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

Packaging must obligatorily take place in the geographical area owing to:

* the fragility of the fruit and their sensitivity to shock, which requires particular vigilance at the packaging stations and minimum handling of the fruit;
* the know-how of the storers and the close attention paid to the monitoring of the fruit quality during packaging;
* the identification system for ‘Pommes et Poires de Savoie’/‘Pommes de Savoie’/‘Poires de Savoie’, which requires an individual sticker to be affixed indicating the geographical origin. The label is affixed on the basis of the results of the physico-chemical analyses at the time of marketing.

## Specific rules concerning labelling of the product the registered name refers to

Irrespective of the regulatory references applicable to all apples and pears, the labelling of the fruit must comply with the following rules:

* the name ‘Pommes et Poires de Savoie’ or ‘Pommes de Savoie’ or ‘Poires de Savoie’ must be indicated on all the packages;
* the contact details of the producer or storer or packer must be specified;
* the contact details of the certifying body must be specified.

# Concise definition of the geographical area

The department of Ain: the following municipalities: Anglefort, Béon, Ceysérieu, Corbonod, Cressin-Rochefort, Culoz, Flaxieu, Lavours, Pollieu, Seyssel, Talissieu and Vongnes.

The department of Savoie: all the municipalities with the exception of the following: Aigueblanche, Aime, Albiez-le-Jeune, Albiez-Montrond, Les Allues, Aussois, Les Avanchers-Valmorel, Avrieux, Beaufort, Bellentre, Bessans, Le Bois, Bonneval, Bonneval-sur-Arc, Bourg-Saint-Maurice, Bozel, Bramans, Brides-les-Bains, La Chambre, Champagny-en-Vanoise, Les Chapelles, Le Châtel, Cohennoz, La Côte-d’Aime, Crest-Voland, Feissons-sur-Salins, Flumet, Fontaine-le-Puits, Fontcouverte-la-Toussuire, Fourneaux, Freney, La Giettaz, Granier, Hautecour, Hauteluce, Hermillon, Jarrier, Landry, Lanslebourg-Mont-Cenis, Lanslevillard, La Léchère, Mâcot-la-Plagne, Modane, Montagny, Montaimont, Montgellafrey, Montgirod, Montricher-Albanne, Montsapey, Montvalezan, Montvernier, Moûtiers, Notre-Dame-de-Bellecombe, Notre-Dame-du-Cruet, Notre-Dame-du-Pré, Orelle, Peisey-Nancroix, La Perrière, Planay, Pontamafrey-Montpascal, Pralognan-la-Vanoise, Queige, Saint-Alban-des-Villards, Saint-André, Saint-Avre, Saint-Bon-Tarentaise, Saint-Colomban-des-Villards, Sainte-Foy-Tarentaise, Sainte-Marie-de-Cuines, Saint-Étienne-de-Cuines, Saint-François-Longchamp, Saint-Jean-d’Arves, Saint-Jean-de-Belleville, Saint-Jean-de-Maurienne, Saint-Julien-Mont-Denis, Saint-Marcel, Saint-Martin-d’Arc, Saint-Martin-de-Belleville, Saint-Martin-de-la-Porte, Saint-Martin-sur-la-Chambre, Saint-Michel-de-Maurienne, Saint-Nicolas-la-Chapelle, Saint-Oyen, Saint-Pancrace, Saint-Sorlin-d’Arves, Salins-les-Thermes, Séez, Sollières-Sardières, Termignon, Tignes, Val-d’Isère, Valezan, Valloire, Valmeinier, Villard-sur-Doron, Villarembert, Villargondran, Villarlurin, Villarodin-Bourget and Villaroger.

The department of Haute-Savoie: all the municipalities with the exception of the following: Abondance, Arâches-la-Frasse, La Baume, Bellevaux, Bernex, Le Biot, Bonnevaux, Brizon, Chamonix-Mont-Blanc, La Chapelle-d’Abondance, Châtel, Chevenoz, Combloux, Les Contamines-Montjoie, Cordon, La Côte-d’Arbroz, Demi-Quartier, Entremont, Essert-Romand, La Forclaz, Les Gets, Les Houches, Lullin, Megève, Mégevette, Montriond, Mont-Saxonnex, Morillon, Morzine, Nancy-sur-Cluses, Novel, Onnion, Le Petit-Bornand-les-Glières, Praz-sur-Arly, Le Reposoir, Reyvroz, Saint-Jean-d’Aulps, Saint-Sigismond, Samoëns, Servoz, Seytroux, Sixt-Fer-à-Cheval, Thollon-les-Mémises, Vacheresse, Vailly, Vallorcine, Verchaix and La Vernaz.

# Link with the geographical area

*Specificity of the geographical area*

Characteristics of the terrain and geology

The geographical area of ‘Pommes et Poires de Savoie’ /
‘Pommes de Savoie’ / ‘Poires de Savoie’ has clear natural limits. In the north it is delimited by Lake Geneva, in the east and in the south by the alpine range and in the west by the Colombier and Chartreuse mountain ranges.

It lies at an altitude of between 200 and 1 500 metres on relatively rolling terrain typical of the submountainous region of Savoie and Haute-Savoie.

As regards the nature of the soils, the sub-mountainous alpine region is characterised by a widespread calcareous formation called molasse, which is often associated with formations of the morainic type. All the soils are rich in mineral salts and water, and they are combined with soils that are rather rich in granulometric clay.

In addition, the soils of Savoie contain high levels of organic matter as a result of the numerous cattle farms.

Climate characteristics

The winters are long and sometimes harsh and the summers hot. The average annual rainfall exceeds 1 000 mm and may even reach 1 500 mm at the base of the pre-alpine mountain ranges. It is well distributed throughout the growing cycle of the trees.

This continental climate is characterised by wide temperature ranges, which mean fresh summer nights and marked humidity differences between day and night.

Average temperatures are low overall. They vary between 8 °C and 10 °C, depending on the altitude.

As regards human factors, the cultivation of apples and pears has a long history in Savoie and it is part of the traditional system of mixed farming and livestock farming.

Historical records show that at the end of the 1930s fruit production started being organised around small production areas on the basis of a multitude of varieties.

In these fruit-growing areas, fruit growers succeeded in their long-term work to select soils, plant material and varieties that were best suited to the local climatic conditions.

*Specificity of the product*

‘Pommes et Poires de Savoie’ are characterised by:

* a firm and crisp flesh for the apples and a firm and juicy flesh for the pears;
* a balance between the high sugar content and a sustained acidity, which gives them an acidic feel in the mouth.
* a visually more elongated shape for the pears.

The reputation of ‘Pommes et Poires de Savoie’ / ‘Pommes de Savoie’ / ‘Poires de Savoie’ is well-established also at national level.

*Causal link*

The causal link of the ‘Pommes et Poires de Savoie’ / ‘Pommes de Savoie’ / ‘Poires de Savoie’ PGI is based on its specific quality and its reputation.

The natural conditions of the PGI’s geographical area are conducive to fruit cultivation owing to a number of factors:

all the soils are rich in mineral salts and water and they are combined with soils that are rather rich in granulometric clay and low mineral fertilisation, which allows the fruit to grow slowly: the fruit are less water-soaked but the cell multiplication rate remains high. This property is the reason for the crunchy nature of ‘Pommes de Savoie’.

The richness of the soils contributes to the ripening of the apples and pears, which must rapidly mobilise a large quantity of nutrients due to the short duration of the active growing cycle. The growing season is short because of the harsh climatic conditions.

The climate of the geographical area is also key to the specificities of ‘Pommes et Poires de Savoie’.

Finally, the ‘Pommes et Poires de Savoie’ / ‘Pommes de Savoie’ / ‘Poires de Savoie’ PGI’s reputation is now such that it is universally recognised for its quality. The Ecole Nationale Supérieure de Pâtisserie of Yssingeaux, where training is provided by bakers who have been awarded the title of ‘Meilleurs Ouvriers de France’, refers to the gustatory quality of ‘Pommes et Poires de Savoie’. The quality of ‘Pommes de Savoie’ and ‘Poires de Savoie’ is recognised by restaurateurs.

**Reference to publication of the specification**

(the second subparagraph of Article 6(1) of this Regulation)

<https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-a92174df-5eea-4f3b-88bc-b1baa5ed9df9/telechargement>