



Bresaola della Valtellina PGI



The Bresaola della Valtellina PGI is a sausage product made exclusively with the meat from the leg of cattle, between the ages of two and four years. The Bresaola della Valtellina PGI can be produced in the varieties: rump, haunch brisket, silverside, eye round and walnut.

Production method: the raw matter is dry salted and left to rest in brine for a period of 10 to 15 days, and then it is made into sausage in a natural or artificial casing. The sausage obtained is left to dry and mature in environmental conditions which ensure a slow and gradual reduction of the product's humidity, and is preserved in suitably air conditioned spaces, where an appropriate change of air is assured, at a temperature between 12 and 14°C. The drying and maturing process, which lasts an overall timeframe of four to eight weeks, ensures the development of the characteristics that make the product unique and matchless.

Appearance and flavour: the Bresaola della Valtellina PGI is characterised by a uniform bright red colour, with a slightly darker rim and with a small white vein of the fat part. Its consistency is firm, the fragrance is slightly aromatic and the taste is pleasant and moderately savoury.

Production area

The production area of the Bresaola della Valtellina PGI is located in the entire territory of the Sondrio district, in the Lombardy region.

History

The first documents confirming the production of the Bresaola della Valtellina PGI are traced back to the 15th century, but certainly, its origins go back further. Up to the first decades of the 19th century the production remained confined within the family circles, subsequently the artisan production became a particularly flourishing activity and the product passed the national borders to be exported to close-by Switzerland.

Gastronomy

The whole Bresaola della Valtellina PGI is kept in cool and dry places; if sliced, it needs to be placed in the refrigerator. Generally, it is consumed fresh in thin slices, but it can also be delicious as a basis for the preparation of starters and main courses. A local traditional dish is the Bresaola della

Valtellina Santa, in which the product is matched with juniper butter curls and rye bread. Another appreciated dish is the carpaccio of Bresaola della Valtellina PGI served with extra-virgin olive oil, lemon, rocket and slivers of Parmigiano-Reggiano PDO. The preparation of starters - amongst which rice with Bresaola and Bitto cheese, *ravioli* and *tagliolini* - is certainly also very good.

Marketing

The product is sold as Bresaola della Valtellina PGI. It is sold whole, in pieces, vacuum-packed, in modified atmosphere packaging or sliced.

Distinctive features

A specific dosage of the flavouring and the massaging of the meat during the preparation phase are the essential elements for the preparation of the Bresaola della Valtellina PGI.



Italy Meat-based products



Protected Geographical Indication (PGI)
Recognized under C.R. (EC) 1263 - 01.07.1996
OJEC L 163 - 02.07.1996

Production regions



Reference Organizations

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Mail: info@bresaoladellavaltellina.it

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Links

• www.bresaoladellavaltellina.it
• www.buonalombardia.it • www.qualigeo.eu/bresaoladellavaltellinaigp

Availability: ☉



Fraise du Périgord PGI



The Fraise du Périgord PGI refers to strawberries of the variety Gariguette and Cigaline early and with long shape; Cirafine, late, tender and quite big; Darselect and Elsanta compact, round and with a regular shape; Mara des bois, small and deeply fragrant and the Seascape, rustic and quite big.

Production method: the land, in a sunny area, must be prepared and fertilised for cultivation, must have reasonable irrigation and phytosanitary protection. Harvest is made when strawberries are ripe. In the Périgord, harvest of the first species begins in mid-April and it finishes at the end of October with the different species. Fruit is selected and carefully transported to the packaging plant. The fruit is stored at a maximum temperature of 12°C. Strawberries must be shipped to markets 48 hours after harvest, in refrigerated lorries (6-12°C).

Appearance and flavour: the Fraise du Périgord PGI is characterised by the balance of acidity and sweetness, though each variety has its own specific characteristics, of shape, colour, flesh consistency and taste.

Production area

The production area of the Fraise du Périgord PGI, placed at the heart of the Périgord region, known as Périgord Central, includes 32 cantons of the Dordogne department, in the Aquitaine region and few cantons of the Lot department, in the Midi-Pyrenees region.

History

The production origins of Fraise du Périgord PGI dates back to 1895, when strawberries were cultivated between rows of vines and sold at the local market. This practice developed significantly after the Second World War, slowly moving from production for retail to wholesale distribution, thanks to the development of transport.

Gastronomy

The Fraise du Périgord PGI is an extremely fragile fruit that preserves its characteristics for a few days after harvesting. Natural, with sugar or cooked, the Fraise du Périgord PGI has a unique flavour. Optimum as desserts, served natural, it may be seasoned with lemon or sweet wine, together

with cream and vanilla ice-cream. It is used for jams and jelly, on tarts and as flavour enhancer and natural colouring of jams and mousse. Some recipes suggest strawberries as an ingredient in sweet-and-sour sauces which accompany game meat and roast pork meat.

Marketing

The product is sold as Fraise du Périgord PGI in the categories Extra or I. It is marketed packed in trays with a air bubble polyethylene bed or similar device of 500 gr and 250 gr.

Distinctive features

The specificity of the Fraise du Périgord PGI is related to the presence of chestnut trees and vineyards in the area of production. Its historical fame and current reputation give them a place in the Inventory of French Culinary heritage, increases their demand and their value on all French markets.

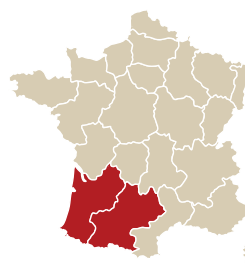


France ■ ■ ■ Fruit, Vegetables and Cereals



Protected Geographical Indication (PGI)
Recognized under C.R. (EC) 2400/96 - 135 - 27.01.2004
OJEC L 21 - 28.01.2004

Production regions



Reference Organizations



UIFP
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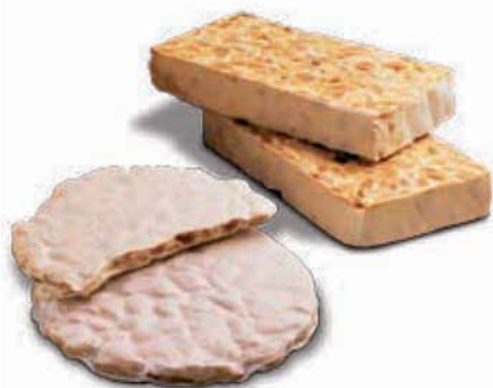
Links

- www.fraisdupericord.com
- www.inao.gouv.fr • www.qualigeo.eu/fraisdupericordipg

Availability: ●



Turrón de Alicante PGI



The Turrón de Alicante PGI is hard candy with the basic ingredients: 46% toasted almonds of “Extra” quality and 60% of the “Supreme” quality; 10% pure honey; sugar, egg whites and wafers.

Production method: the Turrón de Alicante PGI is made by first heating the honey and the sugar until it has a consistency to which the other ingredients, toasted almonds and egg white, can be added and mixed. During this phase, the mixture must be continuously stirred. At the same time, the almonds are toasted by heating them on a high heat in metal cylinders. At this point, the egg white and almonds are added and care is taken to stir the mixture by hand so as to distribute the almonds evenly.

The candy is weighed while it is still hot, divided into portions and placed in moulds which hold about 6 kg and on which very thin wafers have been laid. Turrón de Alicante PGI is divided mechanically when cold and then wrapped and packed.

Appearance and flavour: the surface of Turrón de Alicante PGI cannot be seen as it is covered in a fine wafer which melts immediately in the mouth. The centre is evenly distributed with very tasty whole toasted almonds which blend harmoniously with the flavour of the honey.

Production area

Turrón de Alicante PGI is produced in the municipality of Jijona in the province of Alicante in the Autonomous Community of Valencia.

History

The art of making this type of hard candy is very ancient. There are numerous references to it



dating from 1531 onwards mentioning the *turrón* which was introduced by the Arabs. It has grown from being a home-made sweet to the industry that it has become today.

Gastronomy

Turrón de Alicante PGI is not only eaten at Christmas but it is also used in other special dishes. It can be used in fish dishes (salmon), or used as the main ingredient in biscuits, cakes and desserts in general.

Marketing

The Turrón de Alicante PGI. It is sold in two varieties: Turrón de Alicante PGI Suprema, containing a minimum of 60% almonds and Turrón de Alicante PGI Extra, containing a minimum of 46% almonds. It is sold in individual rectangular tablets of 15 to 90 gr and in rectangular tablets of 100 to 700 gr and for the catering trade, it is available in 6-7 kg units. There is also a round version weighing from 35 to 400 gr.

Distinctive features

The Turrón de Alicante PGI has a hardness and density rarely achieved in other sweets.



Protected Geographical Indication (PGI)
Recognized under C.R. (EC) 1107 - 12.06.1996
OJEC L 148 - 21.06.1996

Production regions



Reference Organization



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Market imitations



Torta de Almendras “tipo Alicante” (ARGENTINA)



Turrón Alicante (MEXICO)

Links

• www.jijona.com
• www.marm.es • www.qualigeo.eu/turrondealicanteigp

Availability: ☉



Ovos Moles de Aveiro PGI



The Ovos Moles de Aveiro PGI is a product obtained from the addition of raw egg yolk to sugar syrup.

Production method: according to authentic and unvarying local custom, the eggs are carefully cracked open and the yolk separated either by filtering through the fingers or by using an appropriate egg separator. At the same time, the sugar syrup is separately prepared; it must be heated to a point midway between thickening and forming threads. The yolks are added to the syrup once it has cooled down. The mixture is cooked at a temperature of 110 °C until obtaining a homogenous mixture. Next, the mixture is allowed to cool and rest for 24 hours either in ovens or appropriate locations. The reason for this is that, at this stage, the Ovos Moles de Aveiro PGI mixture is quite sensitive to sharp changes in temperature and can all too easily adsorb extraneous aromas. The cooled mixture may be used to fill the traditional containers. The shapes are set out on trays and dried in ovens (if necessary) and may be covered in syrup, which affords additional protection against changes.

Appearance and flavour: the Ovos Moles de Aveiro PGI are uniform in colour, ranging from yellow to orange, shiny all over and its complex aroma is of egg yolk developing towards a characteristic odour contributed to by aromas as varied as caramel, cinnamon and nuts, as a result of the chemical reactions during cooking between the sugar and the components of the egg yolk. It is sweet, with the flavour of egg yolk and sugar softened by the cooking process and its consistency is creamy and somewhat thick. The communion wafer occasionally used in the commercial presentation is even colour ranging from white to cream, opaque, matt and odourless or with a slight odour of flour.

Production area

The production area of the Ovos Moles de Aveiro PGI is limited to the municipalities bordering on the Ria de Aveiro and neighbouring lagoon areas and the municipalities in the Médio Vouga, in the Aveiro and Viseu districts.

History

The history of the Ovos Moles de Aveiro PGI is linked to the Aveiro typical sweets production with century old origin. The manufacture of this product originated in convents, was maintained by ladies

who had been educated in convents and who passed the secret of its manufacture from generation to generation. There are documents showing that, in 1502, King Manuel I granted 10 *arrobas* of Madeira sugar per year to the Convent of Jesus in Aveiro for the manufacture of confectionery products in the convent, which at the time was used to help patients during their convalescence. Moreover, as early as 1856 there existed a register of reputable manufacturers of Ovos Moles de Aveiro PGI. In 1888 the great Portuguese writer Eça de Queiroz mentions these sweets in *Os Maias* and *A Capital* and by the great Brazilian author Erico Veríssimo who mentions the product in *Solo de Clarineta-Memórias*, in 1973. Ovos Moles de Aveiro are referred in 1908 as a dessert dish for royalty.

Gastronomy

The Ovos Moles de Aveiro PGI are best kept at a temperature of 8-25°C which gives them a normal shelf life of 15 days.

Marketing

The product is sold as Ovos Moles de Aveiro PGI. It is sold packaged in the production area, in barrel containers, in bulk, with or without wafer always with documentation certifying its origin, lot number and date of manufacture.

Distinctive features

The temperature and the lagoon humidity of the Aveiro region are propitious to the manufacture of Ovos Moles de Aveiro PGI giving it the appropriate and long-lasting plasticity which is impossible to reproduce outside the region.



Protected Geographical Indication (PGI)
Recognized under C.R. (EC) 286 - 07.04.2009
OJEC L 94 - 08.04.2009

Production regions



Reference Organizations



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Links

- www.apoma.pt
- www.gppaa.min-agricultura.pt • www.docesregionais.com
- www.qualigeo.it/ovosmolesdeaveiroigp

Availability: ©

Portugal
Bread, pastry, cakes, confectionery, biscuits



Gailtaler Almkaese PDO



The Gailtaler Almkaese PDO is a cheese made exclusively from cow's and goat's milk from the pastures of Gailtal. The goat's milk does not exceed 10% of total milk.

Production method: cow's and goat's milk from two daily milkings is used for the production of Gailtaler Almkaese PDO. During the night the milk rests and is cooled in round wooden containers at a temperature varying between 12°C and 17°C. The processing starts with the addition of the milk from the morning milking and the heating to 32°C, the temperature at which the natural rennet is added. The curd produced is then cut into cubes and then crushed into lumps. The mixture obtained is then cooked at 50-52°C, mixed for about 45 minutes and placed into moulds, where it is pressed and turned many times during the day. After a couple of days it is immersed in brine for further two or three days, until the rind forms. The maturing period lasts a minimum of seven weeks.

Appearance and flavour: Gailtaler Almkaese PDO has a wheel shape and a dry, hard and yellow rind. The paste has a smooth texture, with sparse evenly spaced holes, a colour tending to a straw yellow and a fresh and very pleasant taste reminiscent of mountain herbs.

Production area

The Gailtaler Almkaese PDO production area extends along the slopes of the mountains to the north and south of the Gail Valley in the federal state of Carinthia in an area defined by the towns of Kötschach Mauthen, Dellach, Kirchbach, Hermagor, Gitschtal, Weissensee, St. Stefan im Gail, Feistritz an der Gail and Hohenthurn.

History

The origins of Gailtaler Almkaese PDO are closely linked to the traditional production of cheese in the Alpine region of the Gail Valley, dating back to the 14th century. A document dated 1876 gives a detailed description of the mountain agricultural situation in the Gail valley in the middle of the 19th century. Valuable information about the reasons why the production of cheese thrived in the Gail Valley can be ascertained from this testimony, which shows the analysis of specific geographical and geological areas of the Alps, weather data and the botanical species present in the area.

Gastronomy

Gailtaler Almkaese PDO is preserved best in its original wrapper, making sure it is stored in a cool and dry place. It is consumed fresh, either alone or as an ingredient in appetizers and main courses, often accompanied with sliced meats. It is also used in the preparation of *Gailtaler Käsetorte*: the typical Gailtaler Almkaese PDO based cake that is served hot or warm.

Marketing

The product is sold as Gailtaler Almkaese PDO. It is marketed in a whole form or in slices that are vacuum packed or packed in a protected atmosphere.

Distinctive features

The unspoiled nature and the climate, that characterize the pastures of the beautiful Gailtal valley, allow the development of a particular vegetation that affect the characteristics of the milk that is produced and that gives the Gailtaler Almkaese PDO its distinctiveness.



Austria Cheeses



Protected Designation of Origin (PDO)
Recognized under C.R. (EC) 123 - 23.01.1997
OJEC L 22 - 24.01.1997

Production regions



Reference Organizations



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Links

- www.gailtaler-almkaese.at
- www.genuss-region.at • www.qualigeo.eu/gailtaleralkasedop

Availability: ☉



Loukoumi Geroskipou PGI

(Λουκούμι Γεροσκήπου)



Loukoumi Geroskipou PGI is a sugar-based sweetening product produced in various forms depending on which flavouring is added. The almonds and the honey used must be produced in the district of Pafos, but the other raw materials used may come from other production areas.

Production method: Loukoumi Geroskipou PGI is produced in large pans equipped with a stirrer. The process started by filling a pre-heated pan with water and adding sugar and citric acid. The mixture is boiled for 35 minutes at 100°C and the corn starch is added, dissolved in cold water. The mixture obtained is then stirred for two hours at a temperature of 100-130°C and seasoned with flavourings of various types, such as rose, mandarin orange or mint. In some cases colouring and/or roasted nuts are added, such as almonds, pistachios, walnuts, peanuts or hazelnuts. The edible part of the nuts (kernel) is subjected to visual selection and then is immersed in hot water, peeled, roasted chopped and finally incorporated into the hot mixture in the final mixing phases, shortly before is poured into the moulds. After this addition, the mixture, now dense, is poured into the moulds, where it rests assuming a gelatinous consistency and once cooled, is cut into cubes (rectangular parallelepipeds) which are coated with icing sugar or grated coconut and packaged.

Appearance and flavour: Loukoumi Geroskipou PGI has a gelatinous texture, a very sweet flavour, and comes in the form of small cubes. It is presented in cubes coated in icing sugar or grated coconut and inside may contain nuts and/or honey, and/or dark chocolate.

Production area

The Loukoumi Geroskipou PGI production area is within the boundaries of Geroskipou municipality, in the district of Pafos.

History

The origins of Loukoumi Geroskipou PGI go back to the 19th century, more precisely to 1895, when Sophocles Athanasiou began production which still continues today in the same way and in the same place by his descendents. In 1959 the commercial name Aphrodite was given to this fine product from Geroskipou.

Gastronomy

Loukoumi Geroskipou PGI must be kept in cold storage and removed a few minutes before consumption so that it can soften. This product can be consumed as dessert after a meal or as a sweet snack. In Cyprus is traditionally offered as a wedding triat or served with coffee.

Marketing

The product is sold as Loukoumi Geroskipou PGI, and it is available in various flavours depending on the type of aroma added: rose, strawberry, mandarin, orange, mint, pineapple, bergamot, banana, lemon, pistachio, vanilla, chocolate, coconut and Chios mastic. It is sold packaged in boxes of various shapes weighing 300 gr, 400 gr or 600 gr, which can contain a varied assortment of products or just one single type of Loukoumi Geroskipou PGI.

Distinctive features

The link between this product and the geographical area of Geroskipou is of an exclusively historical nature, given that the raw materials used are industrial products coming from other production areas, except for the almonds and the honey which are produced in the district of Pafos. However, this has not stopped Loukoumi Geroskipou PGI from achieving great fame, thanks both to the flavour and the high quality of the product maintained through the years.



Protected Geographical Indication (PGI)
Recognized under C.R. (EC) 1485 - 14.12.2007
OJEC L 330 - 15.12.2007

Production regions



Reference Organizations

PRODUCERS ORGANIZATION
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Links

• www.loukoumia.com
• www.qualigeo.eu/loukoumigeroskipouigp

Availability: ●