

QUALIGEO[®]



AUTHOR
MAURO ROSATI

ATLAS OF EUROPEAN AND NON-EUROPEAN
PDO, PGI, TSG AGRI-FOOD PRODUCTS



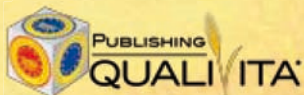
SPECIAL SECTION OF GEOGRAPHICAL INDICATIONS
AGRI-FOOD PRODUCTS OF THE WORLD



QUALI VITA[®]

Qualigeo Atlas

**European and non-European
PDO, PGI, TSG agri-food products**



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Mauro Rosati

Qualigeo® Atlas

European and non-European PDO, PGI, TSG agri-food products

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We apologize for and invite the readers to alert us to any changes we should make using the special form in the following Web site www.qualigeo.eu or e-mail us at info@qualivita.it.

When using the maps it must be kept in mind that the production areas for the individual products have been drawn up by looking at the regions in which the production of the same product takes place, even if it is produced only partially. This is to make the map more comprehensible for an international audience.

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Summary

Introduction

- World Wide Quality by Mauro Rosati 19
- Understanding agri-food products' quality 22
- How to read the Atlas 25

Qualigeo Atlas

European and non-European
PDO, PGI, TSG agri-food products



Introduction to Italy 33

Cheeses

<i>Cartography</i>	34
•Asiago PDO	36
•Bitto PDO	37
•Bra PDO	38
•Caciocavallo Silano PDO	39
•Canestrato Pugliese PDO	40
•Casatella Trevigiana PDO	41
•Casciotta d'Urbino PDO	42
•Castelmagno PDO	43
•Fiore Sardo PDO	44
•Fontina PDO	45
•Formai de Mut dell'Alta Valle Brembana PDO	46
•Gorgonzola PDO	47
•Grana Padano PDO	48
•Montasio PDO	49
•Monte Veronese PDO	50
•Mozzarella TSG	51
•Mozzarella di Bufala Campana PDO	52
•Murazzano PDO	53
•Parmigiano-Reggiano PDO	54
•Pecorino di Filiano PDO	55
•Pecorino Romano PDO	56
•Pecorino Sardo PDO	57
•Pecorino Siciliano PDO	58
•Pecorino Toscano PDO	59
•Provolone Valpadana PDO	60
•Quartirollo Lombardo PDO	61
•Ragusano PDO	62
•Raschera PDO	63
•Robiola di Roccaverano PDO	64
•Spressa delle Giudicarie PDO	65
•Stelvio PDO	66
•Taleggio PDO	67
•Toma Piemontese PDO	68
•Valle d'Aosta Fromadzo PDO	69
•Valtellina Casera PDO	70

Meat-based products

<i>Cartography</i>	72
•Bresaola della Valtellina PGI	74
•Capocollo di Calabria PDO	75
•Coppa Piacentina PDO	76
•Cotechino Modena PGI	77
•Culatello di Zibello PDO	78
•Lardo di Colonnata PGI	79
•Mortadella Bologna PGI	80
•Pancetta di Calabria PDO	81
•Pancetta Piacentina PDO	82
•Prosciutto di Carpegna PDO	83
•Prosciutto di Modena PDO	84
•Prosciutto di Norcia PGI	85
•Prosciutto di Parma PDO	86
•Prosciutto di San Daniele PDO	87
•Prosciutto Toscano PDO	88
•Prosciutto Veneto Berico-Euganeo PDO	89
•Salame Brianza PDO	90
•Salame Cremona PGI	91
•Salame di Varzi PDO	92
•Salame d'Oca di Mortara PGI	93
•Salame Piacentino PDO	94
•Salame S. Angelo PGI	95
•Salamini Italiani alla Cacciatora PDO	96
•Salsiccia di Calabria PDO	97
•Soppresata di Calabria PDO	98
•Soprèssa Vicentina PDO	99
•Speck dell'Alto Adige PGI	100
•Vallée d'Aoste Jambon de Bosses PDO	101
•Valle d'Aosta Lard d'Arnad PDO	102
•Zampone Modena PGI	103

Oil and fats/olive oil

<i>Cartography</i>	104
•Olio extravergine di Oliva Alto Crotonese PDO	106
•Olio extravergine di Oliva Aprutino Pescarese PDO	107
•Olio extravergine di Oliva Brisighella PDO	108
•Olio extravergine di Oliva Bruzio PDO	109
•Olio extravergine di Oliva Canino PDO	110
•Olio extravergine di Oliva Cartoceto PDO	111
•Olio extravergine di Oliva Chianti Classico PDO	112
•Olio extravergine di Oliva Cilento PDO	113
•Olio extravergine di Oliva Collina di Brindisi PDO	114
•Olio extravergine di Oliva Colline di Romagna PDO	115
•Olio extravergine di Oliva Colline Salernitane PDO	116
•Olio extravergine di Oliva Colline Teatine PDO	117
•Olio extravergine di Oliva Daunio PDO	118
•Olio extravergine di Oliva Garda PDO	119
•Olio extravergine di Oliva Laghi Lombardi PDO	120
•Olio extravergine di Oliva Lametia PDO	121
•Olio extravergine di Oliva Lucca PDO	122
•Olio extravergine di Oliva Molise PDO	123
•Olio extravergine di Oliva Monte Etna PDO	124
•Olio extravergine di Oliva Monti Iblei PDO	125
•Olio extravergine di Oliva Penisola Sorrentina PDO	126
•Olio extravergine di Oliva Pretuziano delle Colline Teramane PDO	127
•Olio extravergine di Oliva Riviera Ligure PDO	128
•Olio extravergine di Oliva Sabina PDO	129
•Olio extravergine di Oliva Sardegna PDO	130
•Olio extravergine di Oliva Tergeste PDO	131
•Olio extravergine di Oliva Terra di Bari PDO	132
•Olio extravergine di Oliva Terra d'Otranto PDO	133
•Olio extravergine di Oliva Terre di Siena PDO	134

•Olio extravergine di Oliva Terre Tarentine PDO	135
•Olio extravergine di Oliva Toscano PGI	136
•Olio extravergine di Oliva Tuscia PDO	137
•Olio extravergine di Oliva Umbria PDO	138
•Olio extravergine di Oliva Val di Mazara PDO	139
•Olio extravergine di Oliva Valdemone PDO	140
•Olio extravergine di Oliva Valle del Belice PDO	141
•Olio extravergine di Oliva Valli Trapanesi PDO	142
•Olio extravergine di Oliva Veneto PDO	143

Fruit, Vegetables and Cereals

<i>Cartography</i>	144
•Arancia del Gargano PGI	146
•Arancia Rossa di Sicilia PGI	147
•Asparago Bianco di Bassano PDO	148
•Asparago Bianco di Cimadolmo PGI	149
•Asparago Verde di Altedo PGI	150
•Basilico Genovese PDO	151
•Cappero di Pantelleria PGI	152
•Carciofo di Paestum PGI	153
•Carciofo Romanesco del Lazio PGI	154
•Carota dell'Altopiano del Fucino PGI	155
•Castagna Cuneo PGI	156
•Castagna del Monte Amiata PGI	157
•Castagna di Montella PGI	158
•Castagna di Vallerano PDO	159
•Ciliegia di Marostica PGI	160
•Cipolla Rossa di Tropea Calabria PGI	161
•Cipollotto Nocerino PDO	162
•Clementine del Golfo di Taranto PGI	163
•Clementine di Calabria PGI	164
•Fagiolo di Lamone della Vallata Bellunese PGI	165
•Fagiolo di Sarconi PGI	166
•Fagiolo di Sorana PGI	167
•Farina di Neccio della Garfagnana PDO	168
•Farro della Garfagnana PGI	169
•Fico Bianco del Cilento PDO	170
•Ficodindia dell'Etna PDO	171
•Fungo di Borgotaro PGI	172
•Kiwi Latina PGI	173
•Lenticchia di Castelluccio di Norcia PGI	174
•Limone Costa d'Amalfi PGI	175
•Limone di Sorrento PGI	176
•Limone Femminello del Gargano PGI	177
•Marrone del Mugello PGI	178
•Marrone di Castel del Rio PGI	179
•Marrone di Roccaspide PGI	180
•Marrone di San Zeno PDO	181
•Mela Alto Adige PGI	182
•Mela Val di Non PDO	183
•Melannurca Campana PGI	184
•Nocciola del Piemonte PGI	185
•Nocciola di Giffoni PGI	186
•Oliva Ascolana del Piceno PDO	187
•Peperone di Senise PGI	188
•Pera dell'Emilia Romagna PGI	189
•Pera Mantovana PGI	190
•Pesca e Nettare di Romagna PGI	191
•Pomodoro di Pachino PGI	192
•Pomodoro S. Marzano dell'Agro Sarnese-Nocerino PDO	193
•Radicchio di Chioggia PGI	194
•Radicchio di Verona PGI	195
•Radicchio Rosso di Treviso PGI	196
•Radicchio Variegato di Castelfranco PGI	197
•Riso di Baraggia Biellese e Vercellese PDO	198
•Riso Nano Vialone Veronese PGI	199
•Scalogni di Romagna PGI	200

•Uva da Tavola di Canicattì PGI	201
•Uva da Tavola di Mazzarrone PGI	202

Other Categories

<i>Cartography</i>	204
--------------------	-----

Fresh meat (and offal)

•Abbacchio Romano PGI	206
•Agnello di Sardegna PGI	207
•Vitellone Bianco dell'Appennino Centrale PGI	208

Other products of animal origin

•Miele della Lunigiana PDO	209
•Ricotta Romana PDO	210

Table olives

•La Bella della Daunia PDO	211
•Nocellara del Belice PDO	212

Bread, pastry, cakes, confectionery, biscuits

•Coppia Ferrarese PGI	213
•Pane Casareccio di Genzano PGI	214
•Pane di Altamura PDO	215
•Pane di Matera PGI	216

Other products and Non-food products

•Aceto Balsamico Tradizionale di Modena PDO	217
•Aceto Balsamico Tradizionale di Reggio Emilia PDO	218
•Bergamotto di Reggio Calabria PDO	219

Other products (spices etc.)

•Zafferano dell'Aquila PDO	220
•Zafferano di San Gimignano PDO	221
•Zafferano di Sardegna PDO	222

Fresh fish, molluscs and crustaceans

•Acciughe Sotto Sale del Mar Ligure PGI	223
•Tinca Gobba Dorata del Pinalto di Poirino PDO	224

France



<i>Introduction to France</i>	227
-------------------------------	-----

Cheeses

<i>Cartography</i>	228
•Abondance PDO	230
•Banon PDO	231
•Beaufort PDO	232
•Bleu d'Auvergne PDO	233
•Bleu de Gex Haut-Jura PDO	234
•Bleu des Causses PDO	235
•Bleu du Vercors-Sassenage PDO	236
•Brie de Meaux PDO	237
•Brie de Melun PDO	238
•Brocciu Corse PDO	239
•Camembert de Normandie PDO	240
•Cantal PDO	241

•Chabichou du Poitou PDO	242
•Chaource PDO	243
•Chevrotin PDO	244
•Comté PDO	245
•Crottin de Chavignol PDO	246
•Emmental de Savoie PGI	247
•Emmental Français Est-Central PGI	248
•Époisses PDO	249
•Fourme d'Ambert, Fourme de Montbrison PDO	250
•Laguiole PDO	251
•Langres PDO	252
•Livarot PDO	253
•Maroilles PDO	254
•Mont d'Or PDO	255
•Morbier PDO	256
•Munster PDO	257
•Neufchâtel PDO	258
•Ossau-Iraty PDO	259
•Pélardon PDO	260
•Picodon de l'Ardèche PDO	261
•Pont-l'Évêque PDO	262
•Poulligny-Saint-Pierre PDO	263
•Reblochon PDO	264
•Rocamadour PDO	265
•Roquefort PDO	266
•Sainte-Maure de Touraine PDO	267
•Saint-Nectaire PDO	268
•Salers PDO	269
•Selles-sur-Cher PDO	270
•Tome des Bauges PDO	271
•Tomme de Savoie PGI	272
•Tomme des Pyrénées PGI	273
•Valençay PDO	274

Fresh meat (and offal)

<i>Cartography</i>	276
•Agneau de l'Aveyron PGI	278
•Agneau de Lozère PGI	279
•Agneau de Pauillac PGI	280
•Agneau de Sisteron PGI	281
•Agneau du Bourbonnais PGI	282
•Agneau du Limousin PGI	283
•Agneau du Poitou-Charentes PGI	284
•Agneau du Quercy PGI	285
•Barèges-Gavarnie PDO	286
•Boeuf Charolais du Bourbonnais PGI	287
•Boeuf de Bazas PGI	288
•Boeuf de Chalosse PGI	289
•Boeuf du Maine PGI	290
•Dinde de Bresse PDO	291
•Porc de la Sarthe PGI	292
•Porc de Normandie PGI	293
•Porc de Vendée PGI	294
•Porc du Limousin PGI	295
•Taureau de Camargue PDO	296
•Veau de l'Aveyron et du Ségala PGI	297
•Veau du Limousin PGI	298
•Volailles d'Alsace PGI	299
•Volailles d'Ancenis PGI	300
•Volailles d'Auvergne PGI	301
•Volailles de Bourgogne PGI	302
•Volailles de Bresse PDO	303
•Volailles de Bretagne PGI	304
•Volailles de Challans PGI	305
•Volailles de Cholet PGI	306
•Volailles de Gascogne PGI	307
•Volailles de Houdan PGI	308
•Volailles de Janzé PGI	309

•Volailles de la Champagne PGI	310
•Volailles de la Drôme PGI	311
•Volailles de l'Ain PGI	312
•Volailles de Licques PGI	313
•Volailles de l'Orléanais PGI	314
•Volailles de Loué PGI	315
•Volailles de Normandie PGI	316
•Volailles de Vendée PGI	317
•Volailles des Landes PGI	318
•Volailles du Béarn PGI	319
•Volailles du Berry PGI	320
•Volailles du Charolais PGI	321
•Volailles du Forez PGI	322
•Volailles du Gatinais PGI	323
•Volailles du Gers PGI	324
•Volailles du Languedoc PGI	325
•Volailles du Lauragais PGI	326
•Volailles du Maine PGI	327
•Volailles du Plateau de Langres PGI	328
•Volailles du Val de Sèvres PGI	329
•Volailles du Velay PGI	330

Fruit, Vegetables and Cereals

<i>Cartography</i>	332
•Ail Blanc de Lomagne PGI	334
•Ail de la Drôme PGI	335
•Ail Rose de Lautrec PGI	336
•Asperge des Sables des Landes PGI	337
•Chasselas de Moissac PDO	338
•Clémentine de Corse PGI	339
•Coco de Paimpol PDO	340
•Fraise du Périgord PGI	341
•Haricot Tarbais PGI	342
•Kiwi de l'Adour PGI	343
•Lentille Verte du Puy PDO	344
•Lentilles Vertes du Berry PGI	345
•Lingot du Nord PGI	346
•Mâche Nantaise PGI	347
•Melon du Haut-Poitou PGI	348
•Melon du Quercy PGI	349
•Mirabelles de Lorraine PGI	350
•Muscat du Ventoux PDO	351
•Noix de Grenoble PDO	352
•Noix du Périgord PDO	353
•Oignon Doux des Cévennes PDO	354
•Olive de Nice PDO	355
•Petit Épeautre de Haute Provence PGI	356
•Piment d'Espelette PDO	357
•Poireaux de Créances PGI	358
•Pomme de Terre de l'Île de Ré PDO	359
•Pomme du Limousin PDO	360
•Pommes de Terre de Merville PGI	361
•Pommes et Poires de Savoie PGI	362
•Pruneaux d'Agen, Pruneaux d'Agen mi-cuits PGI	363
•Riz de Camargue PGI	364

Pasta

•Pâtes d'Alsace PGI	365
---------------------	-----

Other Categories - Group I

<i>Cartography</i>	366
Other products and Non-food products	
•Foin de Crau PDO	368
•Huile Essentielle de Lavande de Haute-Provence PDO	369

Oil and fats/olive oil

•Beurre Charentes-Poitou PDO	370
•Beurre d'Isigny PDO	371
•Huile d'Olive d'Aix-en-Provence PDO	372
•Huile d'Olive de Corse PDO	373
•Huile d'Olive de Haute-Provence PDO	374
•Huile d'Olive de la Vallée des Baux-de-Provence PDO	375
•Huile d'Olive de Nice PDO	376
•Huile d'Olive de Nîmes PDO	377
•Huile d'Olive de Nyons PDO	378

Meat-based products

•Boudin Blanc de Rethel PGI	379
•Canard à Foie Gras du Sud-Ouest PGI	380
•Jambon de Bayonne PGI	381
•Jambon Sec, Noix de Jambon Sec des Ardennes PGI	382

Fresh fish, molluscs and crustaceans

•Anchois de Collioure PGI	383
•Coquille St. Jacques des Côtes d'Armor PGI	384
•Huîtres Marennes Oléron PGI	385

Other Categories - Group II

<i>Cartography</i>	386
--------------------	-----

Other products of animal origin

•Crème d'Isigny PDO	388
•Crème Fraîche Fluide d'Alsace PGI	389
•Miel d'Alsace PGI	390
•Miel de Corse PDO	391
•Miel de Provence PGI	392
•Miel de Sapin des Vosges PDO	393
•Œufs de Loué PGI	394

Other beverages

•Cidre de Bretagne PGI	395
•Cidre de Normandie PGI	396
•Cornouaille PDO	397
•Domfront PDO	398
•Pays d'Auge PDO	399

Table olives

•Olives Cassées de la Vallée des Baux-de-Provence PDO	400
•Olives Noires de la Vallée des Baux-de-Provence PDO	401
•Olives Noires de Nyons PDO	402

Bread, pastry, cakes, confectionery, biscuits

•Bergamote de Nancy PGI	403
•Brioche Vendéenne PGI	404

*Introduction to Spain*

407

Cheeses

<i>Cartography</i>	408
•Afuega'l Pitu PDO	410
•Cabrales PDO	411
•Cebreiro PDO	412
•Gamoneu PDO	413
•Idiazábal PDO	414
•Mahón-Menorca PDO	415
•Picón Bejes-Tresviso PDO	416
•Queso de La Serena PDO	417
•Queso de l'Alt Urgell y la Cerdanya PDO	418
•Queso de Murcia PDO	419
•Queso de Murcia al Vino PDO	420
•Queso de Valdeón PGI	421
•Queso Iborez PDO	422
•Queso Majorero PDO	423
•Queso Manchego PDO	424
•Queso Nata de Cantabria PDO	425
•Queso Palmero PDO	426
•Queso Tetilla PDO	427
•Queso Zamorano PDO	428
•Quesucos de Liébana PDO	429
•Roncal PDO	430
•San Simón da Costa PDO	431
•Torta del Casar PDO	432

Fruit, Vegetables and Cereals

<i>Cartography</i>	434
•Ajo Morado de las Pedroñeras PGI	436
•Alcachofa de Benicarló PDO	437
•Alcachofa de Tudela PGI	438
•Arroz de Valencia PDO	439
•Arroz del Delta del Ebro PDO	440
•Avellana de Reus PDO	441
•Berenjena de Almagro PGI	442
•Calasparra PDO	443
•Calçot de Valls PGI	444
•Cereza del Jerte PDO	445
•Cerezas de la Montaña de Alicante PGI	446
•Chufa de Valencia PDO	447
•Cítricos Valencianos PGI	448
•Clementinas de las Tierras del Ebro PGI	449
•Coliflor de Calahorra PDO	450
•Espárrago de Huétor-Tájar PGI	451
•Espárrago de Navarra PGI	452
•Faba Asturiana PGI	453
•Garbanzo de Fuentesauco PGI	454
•Judías de El Barco de Ávila PGI	455
•Kaki Ribera del Xúquer PDO	456
•Lenteja de La Armuña PGI	457
•Lenteja Pardina de Tierra de Campos PGI	458
•Manzana de Girona PGI	459
•Manzana Reineta del Bierzo PDO	460
•Melocotón de Calanda PDO	461
•Nísperos Callosa d'En Sarriá PDO	462



•Pataca de Galicia PGI	463
•Patatas de Prades PGI	464
•Pera de Jumilla PDO	465
•Peras de Rincón de Soto PDO	466
•Pimiento Asado del Bierzo PGI	467
•Pimiento del Piquillo de Lodosa PDO	468
•Pimiento Riojano PGI	469
•Uva de Mesa Embolsada Vinalopó PDO	470

Oil and fats/olive oil

<i>Cartography</i>	472
•Aceite de La Alcarria PDO	474
•Aceite de La Rioja PDO	475
•Aceite de Mallorca PDO	476
•Aceite de Terra Alta PDO	477
•Aceite del Baix Ebre-Montsià PDO	478
•Aceite del Bajo Aragón PDO	479
•Aceite Monterrubio PDO	480
•Antequera PDO	481
•Baena PDO	482
•Gata-Hurdes PDO	483
•Les Garrigues PDO	484
•Mantequilla de l'Alt Urgell y la Cerdanya PDO	485
•Mantequilla de Soria PDO	486
•Montes de Granada PDO	487
•Montes de Toledo PDO	488
•Poniente de Granada PDO	489
•Priego de Córdoba PDO	490
•Sierra de Cádiz PDO	491
•Sierra de Cazorla PDO	492
•Sierra de Segura PDO	493
•Sierra Mágina PDO	494
•Siurana PDO	495

Other Categories - Group I

<i>Cartography</i>	496
--------------------	-----

Meat-based products

•Botillo del Bierzo PGI	498
•Cecina de León PGI	499
•Dehesa de Extremadura PDO	500
•Guijuelo PDO	501
•Jamón de Huelva PDO	502
•Jamón de Teruel PDO	503
•Jamón de Trevélez PGI	504
•Jamón Serrano TSG	505
•Lacón Gallego PGI	506
•Salchichón de Vic PGI	507
•Sobrasada de Mallorca PGI	508

Fresh meat (and offal)

•Carne de Ávila PGI	509
•Carne de Cantabria PGI	510
•Carne de la Sierra del Guadarrama PGI	511
•Carne de Morucha de Salamanca PGI	512
•Carne de Vacuno del País Vasco PGI	513
•Cordero de Navarra PGI	514
•Cordero Manchego PGI	515
•Lechazo de Castilla y León PGI	516
•Pollo y Capón del Prat PGI	517
•Ternasco de Aragón PGI	518
•Ternera Asturiana PGI	519
•Ternera de Extremadura PGI	520
•Ternera de Navarra PGI	521
•Ternera Gallega PGI	522

Other Categories - Group II

<i>Cartography</i>	524
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Other products of animal origin

•Leche Certificada de Granja TSG	526
•Miel de Galicia PGI	527
•Miel de Granada PDO	528
•Miel de La Alcarria PDO	529

Bread, pastry, cakes, confectionery, biscuits

•Alfajor de Medina Sidonia PGI	530
•Ensaïmada de Mallorca PGI	531
•Jijona PGI	532
•Mantecadas de Astorga PGI	533
•Mazapán de Toledo PGI	534
•Pan de Cea PGI	535
•Panellets TSG	536
•Turrón de Agramunt PGI	537
•Turrón de Alicante PGI	538

Other products (spices etc.) and Other beverages

•Azafrán de La Mancha PDO	539
•Pimentón de la Vera PDO	540
•Pimentón de Murcia PDO	541
•Sidra de Asturias PDO	542

Fresh fish, molluscs and crustaceans

•Caballa de Andalucía PGI	543
•Mejillón de Galicia PDO	544
•Melva de Andalucía PGI	545

Portugal



<i>Introduction to Portugal</i>	549
---------------------------------	-----

Meat-based products

<i>Cartography</i>	550
•Alheira de Barroso-Montalegre PGI	552
•Alheira de Vinhais PGI	553
•Butelo de Vinhais PGI	554
•Cacholeira Branca de Portalegre PGI	555
•Chouriça de Carne de Barroso-Montalegre PGI	556
•Chouriça de Carne de Vinhais PGI	557
•Chouriça Doce de Vinhais PGI	558
•Chouriço Azedo de Vinhais PGI	559
•Chouriço de Abóbora de Barroso Montalegre PGI	560
•Chouriço de Carne de Estremoz e Borba PGI	561
•Chouriço de Portalegre PGI	562
•Chouriço Grosso de Estremoz e Borba PGI	563
•Chouriço Mouro de Portalegre PGI	564
•Farinheira de Estremoz e Borba PGI	565
•Farinheira de Portalegre PGI	566
•Linguíça de Portalegre PGI	567
•Linguíça do Baixo Alentejo PGI	568
•Lombo Branco de Portalegre PGI	569
•Lombo Enguitado de Portalegre PGI	570
•Morcela de Assar de Portalegre PGI	571
•Morcela de Cozer de Portalegre PGI	572

•Morcela de Estremoz e Borba PGI	573
•Paia de Lombo de Estremoz e Borba PGI	574
•Paia de Toucinho de Estremoz e Borba PGI	575
•Painho de Portalegre PGI	576
•Paio de Beja PGI	577
•Paio de Estremoz e Borba PGI	578
•Presunto de Barrancos PDO	579
•Presunto de Barroso PGI	580
•Presunto de Campo Maior e Elvas, Paleta de Campo Maior e Elvas PGI	581
•Presunto de Santana da Serra, Paleta de Santana da Serra PGI	582
•Presunto de Vinhais PGI	583
•Presunto do Alentejo, Paleta do Alentejo PDO	584
•Salpicão de Barroso-Montalegre PGI	585
•Salpicão de Vinhais PGI	586
•Sangureira de Barroso-Montalegre PGI	587

Fresh meat (and offal)

<i>Cartography</i>	588
•Borrego da Beira PGI	590
•Borrego de Montemor-O-Novo PGI	591
•Borrego do Baixo Alentejo PGI	592
•Borrego do Nordeste Alentejano PGI	593
•Borrego Serra da Estrela PDO	594
•Borrego Terrincho PDO	595
•Cabrito da Beira PGI	596
•Cabrito da Gralheira PGI	597
•Cabrito das Terras Altas do Minho PGI	598
•Cabrito de Barroso PGI	599
•Cabrito Transmontano PDO	600
•Carnalentejana PDO	601
•Carne Arouquesa PDO	602
•Carne Barrosã PDO	603
•Carne Cachena da Peneda PDO	604
•Carne da Charneca PDO	605
•Carne de Bísaro Transmontano PDO	606
•Carne de Bovino Cruzado dos Lameiros do Barroso PGI	607
•Carne de Porco Alentejano PDO	608
•Carne dos Açores PGI	609
•Carne Marinhosa PDO	610
•Carne Maronesa PDO	611
•Carne Mertolenga PDO	612
•Carne Mirandesa PDO	613
•Cordeiro Bragançano PDO	614
•Cordeiro de Barroso PGI	615
•Vitela de Lafões PGI	616

Fruit, Vegetables and Cereals

<i>Cartography</i>	618
•Ameixa d'Elvas PDO	620
•Amêndoa Douro PDO	621
•Ananás dos Açores-São Miguel PDO	622
•Anona da Madeira PDO	623
•Arroz Carolino das Lezírias Ribatejanas PGI	624
•Azeitonas de Conserva de Elvas e Campo Maior PDO	625
•Batata de Trás-os-Montes PGI	626
•Castanha da Padrela PDO	627
•Castanha da Terra Fria PDO	628
•Castanha dos Soutos da Lapa PDO	629
•Castanha Marvão-Portalegre PDO	630
•Cereja da Cova da Beira PGI	631
•Cereja de São Julião-Portalegre PDO	632
•Citrinos do Algarve PGI	633
•Maçã Bravo de Esmolfe PDO	634
•Maçã da Beira Alta PGI	635

•Maçã da Cova da Beira PGI	636
•Maçã de Alcobaça PGI	637
•Maçã de Portalegre PGI	638
•Maracujá dos Açores-S. Miguel PDO	639
•Pêra Rocha do Oeste PDO	640
•Pêssego da Cova da Beira PGI	641

Other Categories - Group I

<i>Cartography</i>	642
--------------------	-----

Cheeses

•Queijo de Azeitão PDO	644
•Queijo de Cabra Transmontano PDO	645
•Queijo de Évora PDO	646
•Queijo de Nisa PDO	647
•Queijo do Pico PDO	648
•Queijo Mestiço de Tolosa PGI	649
•Queijo Rabaçal PDO	650
•Queijo S. Jorge PDO	651
•Queijo Serpa PDO	652
•Queijo Serra da Estrela PDO	653
•Queijo Terrincho PDO	654
•Queijos da Beira Baixa PDO	655

Other products of animal origin

•Mel da Serra da Lousã PDO	656
•Mel da Serra de Monchique PDO	657
•Mel da Terra Quente PDO	658
•Mel das Terras Altas do Minho PDO	659
•Mel de Barroso PDO	660
•Mel do Alentejo PDO	661
•Mel do Parque de Montezinho PDO	662
•Mel do Ribatejo Norte PDO	663
•Mel dos Açores PDO	664
•Requeijão Serra da Estrela PDO	665

Other Categories - Group II

<i>Cartography</i>	666
--------------------	-----

Oil and fats/olive oil

•Azeite de Moura PDO	668
•Azeite de Trás-os-Montes PDO	669
•Azeite do Alentejo Interior PDO	670
•Azeite do Ribatejo PDO	671
•Azeites da Beira Interior PDO	672
•Azeites do Norte Alentejano PDO	673

Table olives

•Azeitona de Conserva Negrinha de Freixo PDO	674
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Bread, pastry, cakes, confectionery, biscuits

•Ovos Moles de Aveiro PGI	675
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Greece



Introduction to Greece 679

Cheeses

<i>Cartography</i>	680
•Anevato PDO	682
•Batzos PDO	683
•Feta PDO	684
•Formaella Arachovas Parnassou PDO	685
•Galotyri PDO	686
•Graviera Agrafon PDO	687
•Graviera Kritis PDO	688
•Graviera Naxou PDO	689
•Kalathaki Limnou PDO	690
•Kasseri PDO	691
•Katiki Domokou PDO	692
•Kefalograviera PDO	693
•Kopanisti PDO	694
•Ladotyri Mytilinis PDO	695
•Manouri PDO	696
•Metsovone PDO	697
•Pichtogalo Chanion PDO	698
•San Michali PDO	699
•Sfela PDO	700
•Xynomyzithra Kritis PDO	701

Oil and fats/olive oil

<i>Cartography</i>	702
•Agios Mattheos Kerkyras PGI	704
•Apokoronas Chanion Kritis PDO	705
•Arxanes Irakliou Kritis PDO	706
•Chania Kritis PGI	707
•Exeretiko Partheno Eleolado Trizinia PDO	708
•Exeretiko Partheno Eleolado Thrapsano PDO	709
•Finiki Lakonias PDO	710
•Kalamata PDO	711
•Kefalonia PGI	712
•Kolymvari Chanion Kritis PDO	713
•Kranidi Argolidas PDO	714
•Krokees Lakonias PDO	715
•Lakonia PGI	716
•Lesvos PGI	717
•Lygourio Asklipiou PDO	718
•Olympia PGI	719
•Petrina Lakonias PDO	720
•Peza Irakliou Kritis PDO	721
•Preveza PGI	722
•Rodos PGI	723
•Samos PGI	724
•Sitia Lasithiou Kritis PDO	725
•Thassos PGI	726
•Viannos Irakliou Kritis PDO	727
•Vorios Mylopotamos Rethymnis Kritis PDO	728
•Zakynthos PGI	729

Fruit, Vegetables and Cereals

<i>Cartography</i>	730
•Aktinidio Pierias PGI	732
•Aktinidio Sperchiou PDO	733

•Fassolia Gigantes Elefantas Kato Nevrokopiou PGI	734
•Fassolia Gigantes Elefantas Prespon Florinas PGI	735
•Fassolia Gigantes-Elefantes Kastorias PGI	736
•Fassolia Kina Messosperma Kato Nevrokopiou PGI	737
•Fassolia Plake Megalosperma Prespon Florinas PGI	738
•Fystiki Eginas PDO	739
•Fystiki Megaron PDO	740
•Kelifoto Fystiki Fthiotidas PDO	741
•Kerassia Tragana Rodochoriou PDO	742
•Korinthiaki Stafida Vostitsa PDO	743
•Koum Kouat Kerkyras PGI	744
•Mila Delicious Pilafa Tripoleos PDO	745
•Mila Zagoras Piliou PDO	746
•Milo Kastorias PGI	747
•Patata Kato Nevrokopiou PGI	748
•Portokalia Maleme Chanion Kritis PDO	749
•Rodakina Naoussas PDO	750
•Stafida Zakynthou PDO	751
•Syka Vravronas Markopoulou Messongion PGI	752
•Tsakoniki Melitzana Leonidiou PDO	753
•Xera Syka Kymis PDO	754

Other Categories

<i>Cartography</i>	756
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Other products of animal origin

•Meli Elatis Menalou Vanilia PDO	758
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Table olives

•Elia Kalamatas PDO	759
•Konservolia Amfissis PDO	760
•Konservolia Artas PGI	761
•Konservolia Atalantis PDO	762
•Konservolia Piliou Volou PDO	763
•Konservolia Rovion PDO	764
•Konservolia Stylidas PDO	765
•Throumpa Ampadias Rethymnis Kritis PDO	766
•Throumpa Chiou PDO	767
•Throumpa Thassou PDO	768

Bread, pastry, cakes, confectionery, biscuits

•Kritiko Paximadi PGI	769
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Other products (spices etc.)

•Krokos Kozanis PDO	770
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Other products and Non-food products

•Masticha Chiou PDO	771
•Mastichelaio Chiou PDO	772
•Tsikla Chiou PDO	773

Fresh fish, molluscs and crustaceans

•Avgotaracho Messolongiou PDO	774
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Germany



Introduction to Germany

777

Beers

<i>Cartography</i>	778
•Bayerisches Bier PGI	780
•Bremer Bier PGI	781
•Dortmunder Bier PGI	782
•Gögginger Bier PGI	783
•Hofer Bier PGI	784
•Kölsch PGI	785
•Kulmbacher Bier PGI	786
•Mainfranken Bier PGI	787
•Münchener Bier PGI	788
•Reuther Bier PGI	789
•Rieser Weizenbier PGI	790
•Wernesgrüner Bier PGI	791

Other Categories - Group I

<i>Cartography</i>	792
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Cheeses

•Allgäuer Bergkäse PDO	794
•Allgäuer Emmentaler PDO	795
•Altenburger Ziegenkäse PDO	796
•Odenwälder Frühstückskäse PDO	797

Meat-based products

•Ammerländer Dielenrauchschinken PGI	798
•Ammerländer Schinken, Ammerländer Knochenchinken PGI	799
•Greußener Salami PGI	800
•Nürnberger Bratwürste, Nürnberger Rostbratwürste PGI	801
•Schwarzwälder Schinken PGI	802
•Thüringer Leberwurst PGI	803
•Thüringer Rostbratwurst PGI	804
•Thüringer Rotwurst PGI	805

Fresh meat (and offal)

•Diepholzer Moorschnucke PDO	806
•Lüneburger Heidschnucke PDO	807
•Schwäbisch-Hällisches Qualitätsschweinefleisch PGI	808

Other Categories - Group II

<i>Cartography</i>	810
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Fruit, Vegetables and Cereals

•Bayerischer Meerrettich PGI	812
•Feldsalat von der Insel Reichenau PGI	813
•Gurken von der Insel Reichenau PGI	814
•Salate von der Insel Reichenau PGI	815
•Spreewälder Gurken PGI	816
•Spreewälder Meerrettich PGI	817
•Tomaten von der Insel Reichenau PGI	818

Oil and fats/olive oil

•Lausitzer Leinöl PGI	819
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Bread, pastry, cakes, confectionery, biscuits

•Aachener Printen PGI	820
•Lübecker Marzipan PGI	821
•Meißner Fummel PGI	822
•Nürnberger Lebkuchen PGI	823

Fresh fish, molluscs and crustaceans

•Holsteiner Karpfen PGI	824
•Oberpfälzer Karpfen PGI	825
•Schwarzwaldforelle PGI	826

Other beverages (Natural mineral water)

<i>Cartography</i>	828
•Bad Hersfelder Naturquelle PDO	830
•Bad Pyrmonter PDO	830
•Birresborner PDO	830
•Bissinger Auerquelle PDO	831
•Blankenburger Wiesenquelle PDO	831
•Caldener Mineralbrunnen PDO	832
•Ensinger Mineralquelle PDO	832
•Felsenquelle Beiseförth PDO	833
•Göppinger Quelle PDO	833
•Graf Meinhard Quelle Giessen PDO	833
•Haaner Felsenquelle PDO	833
•Haltern Quelle PDO	834
•Höllensprudel PDO	834
•Katlenburger Burgbergquelle PDO	834
•Leisslinger Mineralbrunnen PDO	835
•Rhenser Mineralbrunnen PDO	835
•Rilchinger Armandus Quelle PDO	836
•Rilchinger Gräfin Mariannen-Quelle PDO	836
•Schwollener Sprudel PDO	837
•Siegsdorfer Petrusquelle PDO	837
•Steinsieker Mineralwasser PDO	838
•Vesalia Quelle PDO	838
•Wernigeröder Mineralbrunnen PDO	839
•Wildenrath Quelle PDO	839



United Kingdom



Introduction to United Kingdom

843

Cheeses

<i>Cartography</i>	844
•Beacon Fell Traditional Lancashire Cheese PDO	846
•Bonchester Cheese PDO	847
•Buxton Blue PDO	848
•Dorset Blue Cheese PGI	849
•Dovedale Cheese PDO	850
•Exmoor Blue Cheese PGI	851
•Single Gloucester PDO	852
•Staffordshire Cheese PDO	853
•Swaledale Cheese, Swaledale Ewes' Cheese PDO	854
•Teviotdale Cheese PGI	855
•West Country Farmhouse Cheddar Cheese PDO	856
•White Stilton Cheese, Blue Stilton Cheese PDO	857

Other Categories

Cartography 858

Fresh meat (and offal)

•Isle of Man Manx Loaghtan Lamb PDO	860
•Orkney Beef PDO	861
•Orkney Lamb PDO	862
•Scotch Beef PGI	863
•Scotch Lamb PGI	864
•Shetland Lamb PDO	865
•Traditional Farmfresh Turkey TSG	866
•Welsh Beef PGI	867
•Welsh Lamb PGI	868

Other products of animal origin

•Cornish Clotted Cream PDO 869

Other beverages

•Gloucestershire Cider, Perry PGI	870
•Herefordshire Cider, Perry PGI	871
•Worcestershire Cider, Perry PGI	872

Beers

•Kentish Ale, Kentish Strong Ale PGI	873
•Rutland Bitter PGI	874

Fruit, Vegetables and Cereals

•Jersey Royal Potatoes PDO 875

Fresh fish, molluscs and crustaceans

•Arbroath Smokies PGI	876
•Scottish Farmed Salmon PGI	877
•Whitstable Oysters PGI	878

Czech Republic



Introduction to Czech Republic 881

Categories

Cartography 882

Beers

•Budějovické Pivo PGI	884
•Budějovický Měšťanský Var PGI	885
•České Pivo PGI	886
•Českobudějovické Pivo PGI	887
•Chodské Pivo PGI	888
•Znojemské Pivo PGI	889

Fruit, Vegetables and Cereals

•Nošovické Kysané Zelí PDO	890
•Všestarská Cibule PDO	891

Bread, pastry, cakes, confectionery, biscuits

•Hořické trubičky PGI	892
•Karlovarský Suchar PGI	893
•Lomnické Suchary PGI	894
•Mariánskolázeňské Oplatky PGI	895

•Pardubický Perník PGI	896
•Štramberské Uši PGI	897

Other products (spices etc.)

•Český Kmín PDO	898
•Chamomilla Bohemica PDO	899
•Žatecký Chmel PDO	900

Fresh fish, molluscs and crustaceans

•Pohořelický Kapr PDO	901
•Třeboňský Kapr PGI	902



Introduction to Austria 905

Categories

Cartography 906

Cheeses

•Gailtaler Almkäse PDO	908
•Tiroler Almkäse PDO	909
•Tiroler Bergkäse PDO	910
•Tiroler Graukäse PDO	911
•Vorarlberger Alpkäse PDO	912
•Vorarlberger Bergkäse PDO	913

Meat-based products

•Gailtaler Speck PGI	914
•Tiroler Speck PGI	915

Oil and fats/olive oil

•Steirisches Kürbiskernöl PGI 916

Fruit, Vegetables and Cereals

•Marchfeldspargel PGI	917
•Steirischer Kren PGI	918
•Wachauer Marille PDO	919
•Waldviertler Graumohn PDO	920



 **Belgium**

Introduction to Belgium 923

Categories

Cartography 924

Cheeses

•Fromage de Herve PDO 926

Meat-based products

•Jambon d'Ardenne PGI 927

•Pâté Gaumais PGI 928

Oil and fats/olive oil

•Beurre d'Ardenne PDO 929

Fruit, Vegetables and Cereals

•Brussels Grondwitloof PGI 930

•Vlaams-Brabantse Tafeldruif PDO 931

Beers

•Faro TSG 932

•Kriek, Kriek-Lambic, Framboise-Lambic, Fruit-Lambic TSG 933

•Lambic, Gueuze Lambic, Gueuze TSG 934

•Vieille Gueuze, Vieille Gueuze-Lambic, Vieux Lambic TSG 935

•Vieille Kriek, Vieille Kriek-Lambic, Vieille Framboise-Lambic, Vieux Fruit-Lambic TSG 936

Bread, pastry, cakes, confectionery, biscuits
•Geraardsbergse Mattentaart PGI 937

•Wielkopolski Ser Smażony PGI 950

Other products of animal origin

•Miód Wrzosowy z Borów Dolnośląskich PGI 951

Bread, pastry, cakes, confectionery, biscuits

•Andruty Kaliskie PGI 952

•Rogal Świętomarciński PGI 953

Oil and fats/olive oil

•Olej Rydzowy TSG 954

 **Netherlands**

Introduction to Netherlands 957

Categories

Cartography 958

Cheeses

•Boerenkaas TSG 960

•Boeren-Leidse met Sleutels PDO 961

•Kanterkaas, Kanternagelkaas, Kanterkomijnkaas PDO 962

•Noord-Hollandse Edammer PDO 963

•Noord-Hollandse Gouda PDO 964

Fruit, Vegetables and Cereals

•Opperdoezer Ronde PDO 965

•Westlandse Druif PGI 966

 **Poland**

Introduction to Poland 941

Categories

Cartography 942

Other beverages

•Czwórniak TSG 944

•Dwójniak TSG 945

•Półtorak TSG 946

•Trójniak TSG 947

Cheeses

•Bryndza Podhalańska PDO 948

•Osypek PDO 949

 **Finland**

Introduction to Finland 969

Categories

Cartography 970

Bread, pastry, cakes, confectionery, biscuits

•Kainuun Rönttönen PGI 972

•Kalakukko TSG 973

•Karjalanpiirakka TSG 974

Fruit, Vegetables and Cereals

•Lapin Puikula PDO 975

Beers

•Sahti TSG 976

Fresh meat (and offal)

•Lapin Poron Liha PDO 977

Luxembourg



Introduction to Luxembourg 981

Categories

Cartography 982

Oil and fats/olive oil

•Beurre Rose - Marque Nationale du Grand-Duché de Luxembourg PDO 984

Other products of animal origin

•Miel - Marque Nationale du Grand-Duché de Luxembourg PDO 985

Meat-based products

•Salaisons Fumées, Marque Nationale Grand-Duché de Luxembourg PGI 986

Fresh meat (and offal)

•Viande de Porc, Marque Nationale Grand-Duché de Luxembourg PGI 987

Sweden



Introduction to Sweden 991

Categories

Cartography 992

Cheeses

•Hushällsost TSG 994
•Svecia PGI 995

Meat-based products

•Falukorv TSG 996

Bread, pastry, cakes, confectionery, biscuits

•Skånsk Spettkaka PGI 997

Ireland



Introduction to Ireland 1001

Categories

Cartography 1002

Fresh fish, molluscs and crustaceans

•Clare Island Salmon PGI 1004

Fresh meat (and offal)

•Connemara Hill Lamb PGI 1005

Cheeses

•Imokilly Regato PDO 1006

Meat-based products

•Timoleague Brown Pudding PGI 1007

Slovakia



Introduction to Slovakia 1011

Categories

Cartography 1012

Cheeses

•Slovenská Bryndza PGI 1014
•Slovenská Parenica PGI 1015
•Slovenský Oštiepok PGI 1016

Bread, pastry, cakes, confectionery, biscuits

•Skalický Trdelník PGI 1017





Denmark



Introduction to Denmark 1021

Categories

Cartography 1022

Cheeses

- Danablu PGI 1024
- Esrom PGI 1025

Fruit, Vegetables and Cereals

- Lammefjordsgulerod PGI 1026



Hungary



Introduction to Hungary 1029

Categories

Cartography 1030

Meat-based products

- Budapesti Téliszalámi PGI 1032
- Szegedi Szalámi PDO 1033



Slovenia



Introduction to Slovenia 1037

Categories

Cartography 1038

Oil and fats/olive oil

- Ekstra Deviško Oljčno Olje Slovenske Istre PDO 1040



Cyprus



Introduction to Cyprus 1043

Categories

Cartography 1044

Bread, pastry, cakes, confectionery, biscuits

- Loukoumi Geroskipou PGI 1046



Colombia



Introduction to Colombia 1049

Categories

Cartography 1050

Other products (spices etc.)

- Café de Colombia PGI 1052



Special section

International Agri-food Products with a Geographical Indication



Introduction to GIs in the World 1055

Products

<i>Cartography</i>	1056
•Basmati Rice GI (INDIA)	1058
•Blue Mountain® Coffee (JAMAICA)	1059
•Café de Antigua (GUATEMALA)	1060
•Darjeeling Tea GI (INDIA)	1061
•Huile d'Argane IGP (MOROCCO)	1062
•Idaho® Potato (USA)	1063
•Kona Coffee (USA)	1064
•Pisco DO (PERU)	1065
•Tequila DO (MEXICO)	1066



Introduction to Switzerland 1069

Products

<i>Cartography</i>	1070
•Berner Alpkäse, Berber Hobelkäse AOC	1072
•Emmentaler AOC	1073
•Gruyère AOC	1074
•L'Étivaz AOC	1075
•Raclette du Valais AOC	1076
•Sbrinz AOC	1077
•Tête de Moine, Fromage de Bellelay AOC	1078
•Vacherin Fribourgeois AOC	1079
•Vacherin Mont d'Or AOC	1080
•Saucisse aux Choux Vaudoise IGP	1081
•Saucisse d'Ajoie IGP	1082
•Saucisson Neuchâtelois, Saucisson Neuchâteloise IGP	1083
•Saucisson Vaudois IGP	1084
•St. Galler Bratwurst IGP	1085
•Viande Séchée du Valais IGP	1086
•Cardon Épineux Genevois AOC	1087
•Rheintaler Ribelmals AOC	1088
•Pain de Seigle Valaisan AOC	1089

Index and cartography of products by typologies

Introduction to index of products by typologies 1093

•Index Fruit, vegetables and cereals	1096
• <i>Cartography Fruit, vegetables and cereals</i>	1098
•Index Cheeses	1100
• <i>Cartography Cheeses</i>	1102
•Index Fresh meat	1104
• <i>Cartography Fresh meat</i>	1106
•Index Oils and fats	1108
• <i>Cartography Oils and fats</i>	1110
•Index Meat-based products	1112
• <i>Cartography Meat-based products</i>	1114
•Index Other categories 1	1116
• <i>Cartography Other categories 1</i>	1118
•Index Other categories 2	1120
• <i>Cartography Other categories 2</i>	1122

Recently certified PDO, PGI, TSG products

15 June 2009 - 31 July 2009

List of products 1125

Appendix

•Legislation (Reg. 509/2006 and 510/2006)	1131
•Glossary	1155
•Index by name	1169
•Acknowledgements, bibliography and photographic references	1179

Qualivita Foundation

Presentation 1187



Introduction

World Wide Quality

by Mauro Rosati

The identities that unify

Qualigeo is above all a journey, before being an Atlas that describes the European and non-European agri-food quality products; a journey through the cultural diversities of Europe's nations, which clarifies the importance of our union.

The 1200 pages of the Atlas encompass the DNA of Europe; the genes of the greater community which has been able to improve itself in the course of history and above all knew how to maintain its best identities: not only the historical and artistic monuments and its cultural and scientific heritage, but also its gastronomic and agricultural heritage that remains one of the characterizing elements of the European citizens' lives, that represent the common values of our unity: the food and the agriculture striving for life and environmental quality. Cultivating the earth, transforming the products, and then cooking them seem almost "sacred" acts in all of Europe. Therefore, if I were to attribute just one value to this Atlas, it would be that the volume unifies through diversity.

A "choral" work

The Qualigeo Atlas, first of all is a work realized through the contribution of about 30 people—with whom I had the pleasure to collaborate—who have worked hard and intensely for 18 months. Almost all of them newly graduated in different academic disciplines, who have understood and embraced right away the objectives of the Atlas, with passion and with the courage of an almost impossible challenge, an adventure



Gerard Depardieu reads the first edition of the Qualivita Atlas.



Mauro Rosati, Secretary General of the Qualivita Foundation and author of the Atlas.

into the unknown. Ours was a physical journey made with aeroplanes, automobiles and trains, but also by virtual kilometres through the web's technologies where we were able to find a large amount of information and get to meet really interesting people. Maybe we discovered unknowingly a new way to perform research in the field of enogastronomic communication. We went beyond the technical information of the scientific publications or the subjectivity of the gastronomic guides. In fact, we have collected the official documents, the producer's declarations, of the control bodies, of the enthusiasts and of the territorial bodies. We consulted all those working in the agri-food sector to have the largest amount of sources of documentation possible. Lots of memories: meeting Gérard Depardieu in Siena, an extraordinary person, an expert of the field, the olive growers of Greece, the Portuguese farmers...so much humanity. In Prague I have met Commissioner Fischer Boel and other European Ministers, and lots of people by working in this project touched my life and today they are part of my life experiences.

Why the Qualigeo Atlas is born in Siena

The project of the structuring and the organising of the European PDO, PGI and TSG, is not coincidentally born in Siena, where the Qualivita Foundation is based. It has been established by the will of the Municipality, the Chamber of Commerce and Provincial Administration of Siena and the precious and irreplaceable contribution of the Monte dei Paschi di Siena Foundation and

the Ministry of Agricultural, Food and Forestry Policies. Siena has always been a community with a spirit of challenge; without mentioning the Palio, where this aspect is exacerbated, it is enough to remember that in Siena is located one of the oldest universities in Europe and the oldest bank in the world, as well as the first public Italian wine shop. Just this spirit of challenge, sometimes greater than was actually possible, was present in the civic corporations that governed Siena in the Commune era, and remained today also inside the city and its institutions. The big Hall of Mappamondo, situated in the ancient Palazzo Comunale, had inside a mysterious machinery whose traces are lost, and a big geographical map of Europe, a sort of mechanized atlas, where the Sienese Signoria decided the new destinations to be won through commerce. Some sort of medieval globalisation, in a positive way, that Siena has always searched for, through an exchange, most of all of cultures. Exactly here, in this precise geographical place, today, like then, an ambitious project is born: Qualigeo. Knowing how to preserve one's heritage, like Siena has done in these centuries, is an uncommon accomplishment and that is why I believe that the protection of the European agri-food products follows this line. Our contribution, of the Qualivita Foundation and of all its supporters, is that of putting together a project of valorization and cultural conservation in a modern and innovative way.



Detail of Allegories and Effects of the Good and Bad Government (The Effects of Good Government in the Countryside) frescoes (1337-1340) by Ambrogio Lorenzetti, in the Palazzo Pubblico of Siena. In this image the local breed of pig Cinta Senese can be observed.

Contents and information accessible to all
The structure and contents of the Qualigeo Atlas fulfils the objective of reaching a wide audience. We have tried to create something that could be of interest both for those working in the sector, and for the consumers who need the information to allow them to distinguish a quality product. The distinctiveness of our agriculture, of our gastronomy and of our alimentary production is described using simple and clear words to give an



Mauro Rosati and European Commissioner for Agriculture and Rural Development Mariann Fischer Boel at the Conference on Quality Policy held in Prague, 13 March, 2009.

initial understanding of the product that afterwards allows achieving a more complete knowledge.

The reference maps are essential and help to easily identify the territorial origin of the product which is the inspiring principle of the PDO, PGI certifications. Every European region has a map, allowing one, with one look, to understand where our alimentary specialities are produced. This includes all the products. The editorial choices were not easy as no similar works existed, with the exception of a World Atlas of Wines, but which had a different setting and was not that similar to our project. Being the first, we may be the subject of criticism; this will help us to persist and to improve our ambitious work that will be periodically updated.

An international network for the GIs

The Qualigeo Atlas, and in general, the Qualigeo project comprises not only the publication of the volume but also the implementation of a web platform and a mobile system on the most modern mobile telephones, both of which would be free of charge. It wants to contribute to the primary need to clearly inform the consumer about the products' quality. Moreover, we believe that the aim of the project can go beyond this; meaning that it can create that feeling of belonging to the European, or better still, global community of producers, people who work in the sector, consumers and citizens in general that consider the GIs not only a lifestyle choice, but a necessity, a strategic choice to implement in the national European and international policies. That's why the Qualigeo project presents itself like the *trait d'union* between the producers of the specific sectors and of each nation and between the same producers and the consumer-citizens interested to know and to find products of certified quality, intended not as "niche products" but as goods destined for large-scale consumption. Putting in contact the producers on one side and the producers and consumers on the other, the Atlas experiments with the construction of virtuous networks of gastronomic culture and of the market that can guide the large-scale retail trade towards quality and ecologically-sustainable alimentary paths.

Food culture for everyone

Together with the Qualigeo Atlas, the web platform Qualigeo.eu is born as a natural result of the Qualivita Foundation's will to disseminate information and knowledge on agri-food products to the world of consumers. These are two mediums which seem very distant and different: the physical weight of the volume which contrasts with the lightness of the Web world as Italo Calvino pointed out in his *Six Memos for the Next Millennium (Lezioni Americane)*. In reality the two tools complement each other; they reinforce each other, creating an extraordinary mechanism to distribute information. The Qualigeo.eu portal will allow information on agri-food products to be disseminated and found everywhere without barriers and limits. We are also considering and planning other solutions with the new technologies available today to go beyond the web.

In our objective to bring knowledge of the agri-food products we hope we will not be alone; we would also like corporate giants such as Google and Apple to contribute. It would be a wonderful prospect if in the near future, the producers of Olio Terre di Siena PDO or Basmati rice could be pointed out in Google Maps or "Georeferenced", as opposed to simply the McDonald's stores.



Direct sale of virgin olive oil in Rhodes, Greece.

An atlas which anticipates and promotes the themes of the EXPO 2015

Without doubt the themes and the objectives of the Milan expo of 2015 are perfectly in line with those of our work: Feeding the Planet and Energy for Life signify above all the promotion and diffusion of agri-food products both as a social necessity as well as an economic good. Central to this is the role of the territory, as food quality and genuineness go together with the well-established tradition of cultivation and animal breeding of the local people and communities. These experiences, on which today strong scientific and technological innovations are based, will be the main objective of discussion at the Milanese expo. In the following years it will be a pleasure for us to focus our energies in actively collaborating towards the success of the event.

GIs: a sustainable economic model for the planet

The economic imbalances and the financial crisis we are experiencing represent a strong obstacle to the spreading of well-being. The failing of the economic models closely linked to virtual finance and to the globalisation of the markets have demonstrated their limits, above all in this last period of time generating more problems than solutions. In this outline the local productive systems linked to the agri-food products have known how to better face the change in action; their specificities have highlighted all those characteristics which today are able to redesign a more real model of planet development; the respect for the environment and biodiversity, a marked propensity towards quality and safety, the participation of the consumers also to the productive system, self-regulation and self-control. For this reason, the Atlas represents a strong signal and boost towards all those "economic virtuosities" that were able to successfully confront the changing fashions of the times and the increasing globalisation of consumption, and with time represent a model for our future. So, the Atlas is not just a collection of food product cards but also a clear example of how divisions, chains, businesses, bodies and markets can be organized departing from the local territory.

The democracy of quality

There are many "social" issues which seem by now not to interest us as a society anymore, although they can strongly influence our future and that of our children. Indifference to the participation to public and political life is in action for many different causes. Grabbing back the attention of the citizens/consumers to the subject of the right to quality food is one of the objectives which we have as the Qualivita Foundation in the production of these tools.

What I define as the democracy of quality is none other than the possibility to render available to everyone a level of alimentation which corresponds to his or her needs and has those wide characteristics inherent to the agri-food products which we have described inside this Atlas.

There is an emergency of democracy of quality both in the developed countries like the USA and in the least developed countries in Africa. Obesity and hunger, paradoxically, are two sides of the same coin, and derive from the same problem: the absence of quality.

Our goal is that people become aware, become excited and involved...because food is life (it. vita), better still...qualivita!

www.maurorosati.it

Understanding agri-food products' quality

GEOGRAPHICAL INDICATIONS

Geographical Indications: what they are and why to defend them

Geographical Indications (GIs) are logos commonly used to differentiate products depending on their qualities, links with the territory of origin and other features appreciated by consumers. Agricultural and food products, as well as handicraft goods, can be labelled with GIs (e.g. the famous Chinese silk or the oriental rugs). GIs are different from origin indications, like “made in Italy”, because the former guarantees the quality of the production process, the latter indicates exclusively the place of production.

The GIs safeguard is a cornerstone for the agri-food sector, indeed agricultural products and foodstuffs form a large part of the protected products. There are at least three reasons to provide juridical protection to the GIs:

1. The protection of the geographical name shields the product against abuses and falsifications. On one hand, consumers can trust the qualities of the “original” product, on the other hand producers know that any falsifications are liable for legal action.
2. The protection of GIs means to safeguard territory and traditions against the passing of time. It also means to keep quality linked to original production process.
3. Encouraging different crops and different kinds of breeding helps to preserve biodiversity, against the practice of massive cultivation.

Current Legal Framework

GIs are worldwide protected by the TRIPS agreement (Trade – Related Aspects on Intellectual Property Rights). This agreement sets rules for the protection of intellectual property and it applies for all countries members of the World Trade Organization (WTO). Nowadays, the TRIPS agreement does not seem to be sufficient to satisfactorily protect the agri-food GI. The European Union (EU), beside to other countries, proposed an international register for high-quality agri-food products in order to improve their protection. Anyway, several countries do not agree with this proposal. Indeed, on the 30th of April of 2007, the WTO notified a declaration about foodstuff and agriculture without any mention of the hoped multilateral register.

The wine sector makes an exception in this outlook because it has received a larger attention in juridical and promotional terms. On the contrary, the EU policy quality is deeply rooted since the 1980s, with the publication of the Green Paper on the future of rural world in 1988 which talks about the responsibility of the agricultural world: food

quality, environment and ecosystem-preservation. In 1992, the regulations 2081 and 2082 had been adopted: they represented an innovation in the global outlook of the agri-food field. The EU has endowed itself with a legally progressive tool of protection, which is also complete and deeply rooted in all the Member States.

GEOGRAPHICAL INDICATIONS AND THE EUROPEAN UNION

The European Union and the Food and Agriculture Quality Policies

The quality policy of the EU is based on the strong link between the product and its territory. The EU provided three ways for promoting and safeguarding geographical indications. Today specific measures for the recognition and the preservation of quality products are provided by the regulations 509 and 510 of 2006, annulling the previous ones. Through these laws the EU encourages crop diversification and protects biodiversity against massive agriculture and extensive monoculture. European farmers agree with this strategic choice and aim to focus on the culture of quality. They know that it represents the real opportunity to increase the value of agricultural production. The competitive relaunch of the rural world begins, at least into the bound of the European single market, from fighting abuses and counterfeits. Consumers derive a sure instructive benefit from quality denominations because this kind of label can be put on products only if they satisfy the compulsory requirements for certification. In Europe GIs are signed in an appropriate registry and are called: “Protected Designation of Origin (PDO)”, “Traditional Speciality Guaranteed” (TSG), “Protected Geographical Indication” (PGI). Wine is not covered by regulation 510/2006 because it has a specific regulation. The wine sector is now under reform; in July 2007 the European Commission has adopted the proposal of reform which will be discussed by the Council of Ministers and the European Parliament.

Strategic orientations concerning Geographical Indications in the EU

The European Commission's Communication (28 May 2009) on the future of the agricultural product quality policy is the result of the consultation (Green Paper) of a wide range of stakeholders on the quality of agricultural products. Strategic orientations are laid down by the Communication to improve the flow of information between farmers and consumers. Better communication about the qualities

of agricultural products and coherence and simplicity of various labelling and certification schemes are needed. As the existing EU labelling schemes and marketing standards that help farmers to inform consumers about product quality have evolved over time, many private and national certification schemes have been developed in parallel. Therefore the need to develop guidelines to ensure transparency and effectiveness of private and national certification schemes has arisen. The Commission proposes to create a unique register for all Geographical Indications (for wines, spirits and agricultural products and foodstuffs) while preserving the specificities of each system and to improve international protection of Geographical Indications. The Commission wishes to also explore the merging of the concepts Protected Denomination of Origin (PDO) and Protected Geographical Indication (PGI) into a single instrument and to replace the TSG scheme for simplification reasons. Also, the developing of guidelines on the use of the GIs as ingredients in the sales denomination of processed products and initiatives to clarify the relations between GIs and other intellectual property rights were proposed.

What are PDO, PGI and TSG

Protected Designation of Origin (PDO):



“Designation of Origin” means the name of a region, a specific place or, in exceptional cases, a country, used to describe an agricultural product or a foodstuff:

- Originating in that region, specific place or country,
- The quality or characteristics of which are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors, and
- The production, processing and preparation of which take place in the defined geographical area.

The PDO logo has been modified under C.R. (EC) n° 628/2008 approved the 2nd of July 2008. However, the previous symbol, as applicable prior to the entry into force of the new Regulation, can be used until the 1st of May 2010.

Protected Geographical Indication (PGI):



“Geographical Indication” means the name of a region, a specific place or, in exceptional cases, a country, used to describe an agricultural product or a foodstuff:

- originating in that region, specific place or country, and
- which possesses a specific quality, reputation or other characteristics attributable to that

geographical origin, and

- the production and/or processing and/or preparation of which take place in the defined geographical area.

Traditional Speciality Guaranteed (TSG):



- Refers to an agricultural product or foodstuff produced either using traditional raw materials or characterised by a traditional composition or a mode of production and/

or processing reflecting a traditional type of production and/or processing.

How to register a product

Each group of producers or processors can apply for the product registration in the EU registry, following the procedure explained in the regulation 510/2006. The group sends to the MS the application for registration which includes: the name and the address of the applicant group, the product specification and a short summary of the same (called “single document”). The MS guarantees an appropriate publication of application to allow any natural or legal person having a legitimate interest to object against the registration. Afterwards the MS examines both the admissibility of the application and the objections. It will send the application to the European Commission (EC) only if this decision will be favourable. Within 12 months from the shipment of the MS decision acceptance, the EC has to decide about the admissibility of the application. If the decision is favourable, the EC publishes the registration proposal on the Official Journal of the European Union (O.J.), otherwise the EC rejects the application. During the six months following the publication any natural or legal person having a legitimate interest can object against the registration. The EC scrutinizes the admissibility of objections. If these are justified the EC launches appropriate procedures to find a solution, otherwise goes ahead with the registration of the name. There are also specific procedures to modify the product specification and to delete products from the registry. Non-EU producers can apply in order to register their products by presenting their claim directly to the EC without asking support from their national authorities.

What the product specification is

The product specification is a very important document for the EU system because it represents an out-and-out identity card for the product. If the product does not fulfil all the requirements recorded in the product specification it cannot use neither the registered name nor the EU logo. The product specification must include the following information:

1. Name of the product, complete with designation of origin and geographical indication.

2. Description of the agricultural or food product (raw materials and physical, chemical, or taste characteristics).
3. Definition of the geographical area and the evidence that the product originates in the relevant area.
4. Description of the production method.
5. Evidence of the link between the product and the geographical area concerned.
6. Any specific labelling requirements and any requirements based on EU or national provisions.

What has changed with the new regulation

One of the most important changes introduced thanks to the new laws is the simplification of the registration procedures, indeed the duplication of scrutiny between the national level and community level is avoided. International trade rules establish that members of the World Trade Organization (WTO) would have a mutually valid law so that any nation would not be discriminated by others. For this reason, with the new regulations, the EU also allowed the non-EU producers to apply for the registration in order to obtain the EU marks. According to the previous law, the non-EU countries had to address the claim to their national authorities; instead, nowadays, producers and processors groups can send the registration application directly to the European Commission. Finally, The new regulations have modified the categories of products covered by marks, in order to solve some communicative problems stemming from the regulations 2081/1992 and 2082/1992. For instance, a consumer could not understand why olives were in a freestanding class without being a part of the “fruit and vegetable” category, or why vinegars were in the class of “non-food products”. On the contrary, at the present, olives are in the “fruit and vegetable class”, and vinegars are classified as “other food products”. Nevertheless, products registered following the past rules keep the old classification.

Potentiality and challenges of agri-food quality

The world of food quality is constantly evolving and provides every day new boosts to its users, not only to consumers but also to distributors and specialists. Data about certified products, both on the quantitative side and the economic outcomes, show that the relaunch of the rural world has bet on a winning card. Consumers have been invaded by bad quality and doubtful origin products, therefore they have developed a greater attention towards better quality characteristics. Especially for foodstuffs this is completely true and confirms the adoption of EU Quality Policy.

Sensitivity for quality and safety has definitely grown showing an increased need of better management of the quality policy in order to valorise and safeguard the whole sector. It seems

clear that there is a need for an integrated system, able to answer in a coherent and efficient way the consumer’s interests and to the producer’s needs.

Classification of Products PDO, PGI

1. Agricultural products intended for the human consumption listed in Annex I of the Treaty

- Class 1.1. Fresh meat (and offal)
- Class 1.2. Meat products
- Class 1.3. Cheeses
- Class 1.4. Other products of animal origin
- Class 1.5. Oils and fats
- Class 1.6. Fruit, vegetables and cereals fresh or processed
- Class 1.7. Fresh fish, molluscs, and crustaceans and products derived therefrom
- Class 1.8. other products of Annex I of the Treaty

2. Foodstuffs referred to in Annex I

- Class 2.1. Beers
- Class 2.2. Natural mineral waters and spring waters
- Class 2.3. Beverages made from plant extracts
- Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker’s wares
- Class 2.5. Natural gums and resins
- Class 2.6. Mustard paste
- Class 2.7. Pasta

3. Agricultural products referred to in Annex II

- Class 3.1. Hay
- Class 3.2. Essential oils
- Class 3.3. Cork
- Class 3.4. Cochineal (raw product of animal origin)
- Class 3.5. Flowers and ornamental plants
- Class 3.6. Wool
- Class 3.7. Wicker
- Class 3.8. Scutched flax

Classification of Products TSG

1. Products of Annex I to the EC Treaty intended for human consumption

- Class 1.1. Fresh meat (and offal)
- Class 1.2. Meat products
- Class 1.3. Cheeses
- Class 1.4. Other products of animal origin
- Class 1.5. Oils and fats
- Class 1.6. Fruit, vegetables and cereals, fresh or processed
- Class 1.7. Fresh fish, molluscs and crustaceans and products derived therefrom
- Class 1.8. Other products of Annex I of the Treaty

2. Foodstuffs referred to in Annex I

- Class 2.1. Beer
- Class 2.2. Chocolate and other food preparations containing cocoa
- Class 2.3. Confectionery, bread, pastry, cakes, biscuits and other baker’s wares
- Class 2.4. Pasta, whether or not cooked or stuffed
- Class 2.5. Pre-cooked meals
- Class 2.6. Prepared condiment sauces
- Class 2.7. Soups or broths
- Class 2.8. Beverages made from plant extracts
- Class 2.9. Ice-creams and sorbets

How to Read the Atlas

This short guide will be of use to the reader as an orienting tool to understand some of the choices made by the authors.

IMPORTANT NOTE

The categories used to group the products inside the Atlas were identified based on specific editorial requirements and don't always correspond to the categories of products listed in the Annexes of the EU regulations No 509 and 510 of 2006. There are two reasons for this choice. The first reason is that during the transition phase between the approval of the new regulations and their application there were a general incertitude of classification; as already mentioned before, this has caused a partial reorganization of the categories of products. Not having precise information on the official collocation of the already registered products, it was chosen to keep some product typologies in the categories where they resulted originally registered. An example is that of the balsamic vinegars registered before Regulation No 510/2006, classified in the Atlas in the category "Other products and non-food products" provided by the precedent Community regulations, and which today result classified as "other products of the Annex I—vinegars". A similar case is that of the table olives registered before Regulation 510/2006, for which in the Atlas the old category (table olives) was kept, and today they can result classified as "Fruits and vegetables". The second reason is based on a need of simplifying and facilitating the reading of the Atlas. That is the case for the category "Other beverages" which was created to facilitate the consultation of the Atlas, where may be found different categories of products, having in common the fact that they are drinks of different kinds (excluding beers). In the category "Other beverages" the following categories of products were included, as provided by the Annexes to the regulations: ciders and meads, which go in the category "Other products of the Annex I of the Treaty" and the "Natural mineral waters", a distinct category which now results as suspended. (See the table of Correspondence at page 27).

THE STRUCTURE OF THE VOLUME

Qualigeo Atlas has a large amount of contents and is structured in seven different sections.

1) Introduction

The initial part aims to present the work and its objectives, through the introduction to the volume, containing explanatory information on the quality system of the agri-food products and of the Geographical Indications, and a synthetic description of the process of registration at EU level of a PDO, PGI and TSG products.

2) The European and non-European PDO, PGI, TSG agri-food products

The central part of the Atlas is the focus of the volume and contains the description of the PDO, PGI, TSG products, divided in categories provided by the EU legislation and grouped for each country. The Atlas contains introductions for each country regarding the main characteristics of their agri-food sector: everyone of these has peculiar characteristics deriving from their own geographic conditions, but also from their history, culture and tradition. On the presentation cover of each country, the names and respective logos of the PDO, PGI, and TSG have been inserted in the official language of the concerning country, as for labeling it is possible to use the logos of all the official languages of the European Union. The countries are in the order following the criteria of the highest number of registered products, departing from the one with the greater number (Italy), to the one with only one product and from a non-European country (Colombia).

The cartography

The presentation of each country's products is supported by maps, grouped by categories or groups of categories that illustrate the exact geographical location of every registered product. The position on the map of every product is done on a regional basis through the logo of the product. If the production area of a product extends to more regions of that country, the logo of the product is placed on every region.

The descriptive product card and the objectives of the Atlas

Every PDO, PGI, TSG product is illustrated by a descriptive product card. The product card, based on the information of the product specifications and on the research and documentation found, is divided in paragraphs that guide the reader to a complete, fast, and effective acquaintance with the product. Therefore the product card's contents are technical but also simple, becoming useful not only for those working within the agri-food sector but also for the consumers who are interested in the world of certified quality products. The presentation card of each product contains, amongst other things, a general description of its characteristics; a description of the production area supported by a graphical reference which allows one to rapidly identify the geographical area; the history of the product in order to allow the reader to understand its origins and the traditions connected with the product. These first paragraphs aim to present the product, to place it geographically and relate some of the socio-cultural details that distinguish it. The other two paragraphs dedicated respectively to the gastronomical indications, comprising both the methods of conservation and some suggestions for their best use, and the packaging and marketing methods of the product. The objective of this information is to give useful advice for finding and using the product. Moreover, the product card

includes a paragraph dedicated to the “distinctive features” of the product, conceived using Qualivita Foundation’s criteria, adding one striking feature and giving it one specific identity element. Lastly, the card contains a series of graphical aids that complete the product’s presentation with the aim to simplify the reading. (see How to read the product card).

3) Special section on international agri-food products with a GIs

The Atlas includes a Special Section dedicated to a selection of agri-food world products with a Geographical Indication (GI). Although it is a limited selection of the World GIs, done also thanks to the collaboration with the OrIGin organization, the choice to include this section is due to the interest and the will of the Qualivita Foundation through the Qualigeo system to expand its own horizons to the world products so to improve the international connection and communication processes. Qualigeo wishes to explore beyond the European protection scheme of the GIs, giving attention to the opportunity to create a system of shared international regulations for the recognizing, promotion and protection of the world GIs, in a way to be easier to communicate to the consumer. The chosen products represent an important part of the national culture and above all, they already have started protection and promotion activities at a national and international level.

4) Index and cartography of products by typologies

This section proposes a different classification of PDO, PGI, TSG products. The products are grouped by specific typologies according to a more detailed subdivision of the macro-categories indicated in the single product card. The index is supported by a cartography where it is shown the distribution of products in each EU country.

5) Certified PDO, PGI, TSG products after 15 June 2009

This section contains a synthetic description of the products which have obtained the certification after 15 June 2009 and are not to be found inside the Atlas between the products of the concerning nation. Anyway the updated complete product cards are available on www.qualigeo.eu.

6) Appendix

The final part of the Atlas contains a series of additional information whose aim is to complete the work and to make it easier to consult. First of all, there is a glossary of specific technical or local terms, used in the product cards, to facilitate the reading of the cards and the integral understanding of their contents. The Atlas is directed not only at those working within the sector but also to a bigger audience and to those who are interested in finding certified products but who do not know the technical sector terminology.

7) Qualivita Foundation

In this section there is the presentation of the Qualivita Foundation and its activities.

MAIN EDITORIAL CHOICES

The photographs

To visually illustrate the product, the card generally contains two types of photographs. A first photograph, situated on the top left, shows the product with its final appearance; the other photographs situated inside the card, show a peculiar aspect of the product, for example, the production area, a production stage, or the packaging.

For some products, for example oils and beers, an identical photo has been chosen for all the products in the category, as the final product could not have been visualized properly through a photograph, as through packaging the bottles are different from producer to producer.

Products with more than one name

Some products have been registered with more than one name. In this case, for editorial reasons of space and reading practicality, the following choices were made:

Case 1

Product with more equivalent registered names
Product name+certification
(other names...)

Case 2

Product with more registered names which identify specific typologies of product characterised by differences regarding the production method or the raw matter used.

Product name, Product name,...+certification

Case 3

Product with a principal name which because of a different production territory and/or production process may have another name or it may have a further specification of the principal name. In this case both the further specification and the substituting names are registered together with the main name.

Product name+certification
(accessory names and/or substituting)

Case 4

Product with a registered name both in the Latin alphabet and in the non-Latin alphabet of the original language.

Product name+certification
(Product name in the original alphabet)

The case of the TSG

The cards referring to TSG products do not include specific information on the production area, as the Traditional Specialty Guaranteed does not refer to a geographic origin, but intends to promote a particular traditional aspect of the product or of its production method.

For this reason in the place of the “Production area”, in the cards of the TSG products, there is a description of the “Territory of Tradition” which indicates the origin area of the product where it is part of the national gastronomic tradition.

Therefore, in the descriptive card of the TSG products, the geographical map indicates only the country where the “Territory of Tradition” is present; not having a specific production area, these products are not indicated on the map.

Logos

To facilitate the individuation of the categories of products, logos have been used, which represent just one type of product or groups of products. The logos containing “Producers’ Organization” and “Control Body” have been used if there weren’t any logos of the reference bodies. The logo “Producers’ Organization and Control Body”, used exclusively for Spanish products, indicates that both the control and the producers’ representation are carried out by a unique body.

Production area



When the production area covers territories located partially in one or more administrative units (provinces, regions, districts, etc.) for its description a standardized formula was used which indicates the administrative unit and the concerning region, without specifying in detail all the municipalities which form the production territory.

Production area map

In the map of the production area it is not indicated in detail the production territory, but simply the regions where it is located, even if partially. This type of signalling was chosen to render the map easier to read and to facilitate the immediate individuation of the concerning macro-area.

Table of Correspondence

Table of correspondence between the categories of the Qualigeo Atlas and the categories provided by the Annexes to the Regulations No 509 and 510/2006.

CATEGORIES PROVIDED BY THE ANNEXES TO THE REGULATIONS N. 509 AND 510/2006	CATEGORIES OF QUALIGEO ATLAS	LOGOS
Cheeses	Cheeses	
Meat products	Meat-based products	
Fresh meat (and offal)	Fresh meat (and offal)	
Fruit, Vegetables and Cereals fresh and processed	Fruit, Vegetables and Cereals	
	Table olives	
Oils and fats	Oil and fats/olive oil	
Other products of animal origin (eggs, honey, various dairy products except butter, etc.)	Other products of animal origin	
	Other beverages	
	Other products (spices etc.)	
Bread, pastry, cakes, confectionery, biscuits	Bread, pastry, cakes, confectionery, biscuits	
Beers	Beers	
Fresh fish, molluscs, and crustaceans and products derived therefrom	Fresh fish, molluscs and crustaceans	
Pasta	Pasta	
Essential oils	Other products and Non-food products *	
Hay		
Natural gums and resins		

* In this category there are classified vinegars registered before the Regulations No 509 and 510/2006

Generic Logos of the Bodies



**Producers’
Organization**



**Producers’ Organization
and Control Body**



Control Body

HOW TO READ THE PRODUCT CARDS

- 1 Product logo.
- 2 Product name: the exact name of the product registered as PDO, PGI or TSG.
- 3 Photograph of the product.
- 4 The first paragraph indicates the main characteristics of the product (raw materials, varieties, main stages of the method of production), information on colour, shape, and the organoleptic characteristics.
- 5 Production area: detailed explanation of the regions, provinces, and municipalities of the territory of production. A geographical map can be found on the card, with the indication of the reference regions;
- 6 History: gives some information on the origins of the product, on its historic characteristics or traditional aspects of the product.

- 7 Gastronomy: contains the information for the correct preservation of the product and the suggestions for its consumption and enogastronomic combinations.
- 8 Marketing: it describes how the product is packaged for selling and describes the main types available. Although it is possible that some products are marketed diversely, based on the choices of each producer.
- 9 Distinctive features: signals a particular characteristic of the product, to which the designation's uniqueness and inimitability is due.
- 10 Reference to the EU legislation concerning PDO, PGI, TSG registration;
- 11 Reference bodies: the protection consortium of the product if recognized by the competent authority or the organization of producers or the body that has promoted the registration of the product; reference of the accredited control body for the product.

- 12 The map of the production regions.
- 13 Market Imitations: it indicates some examples of products similar to the registered one which consumers could mix up with the original PDO, PGI or TSG product.

- 14 The reference websites where it is possible to find more information on the product;
- 15 Availability: it indicates in symbols the product's level of availability with the following legend:

☉ the product is available principally through direct sale at the producing businesses, so the availability is limited to the production area.

☉ the product is sold retail and also in specialized shops, so it is purchasable outside the production area and is distributed in an important part of the national territory.

☉ the product is distributed throughout the national territory both through retail and large-scale retail trade, moreover a relevant quota of the product is exported, so the product is also purchasable in foreign markets.

☉ at the publication date of the Qualigeo Atlas there were reliable information that the certified product was not present on the market although its registration is not recent.

1  **Asiago PDO**

3 

4 The Asiago PDO is a semi-cooked cheese produced with cows' milk, having two types, Fresco – (fresh) with whole milk, and Stator Pressato – (pressed), with whole milk, and Stator gionato – (seasoned) or d'Alvevo – (nurtured), with skimmed milk.

5 **Production area**
The production area of Asiago PDO is located in the districts of Vicenza and Trento and two zones bordering the districts of Padua and Treviso, in the regions Veneto and Trentino Alto Adige.

6 **History**
In the area which gives it its name, l'altopiano dei Sette Comuni – (The High Plain of Seven Municipal Areas), around the year 1,000 A.D. was produced a delicious cheese derived from sheep's milk. Around

the 16th century, sheep yielded their place to cows. Thus, it followed that cows' milk substituted sheep's milk and thus originated the dairy technique that has been conserved and is still in use in the Malghe region. The oldest Asiago is the d'Alvevo whereas the production of the Pressato type began in the 1920s.

7 **Gastronomy**
Asiago PDO Pressato may be conserved for a shorter period than d'Alvevo variety; therefore, it is recommended that it must be consumed more quickly. Asiago PDO should be wrapped in plastic pack and conserved at a temperature of 8–9°C. Asiago PDO d'Alvevo may be conserved for up to a month, provided it is kept in a suitable environment. Asiago PDO Pressato can be consumed alone or as an ingredient in other dishes. It can be cubed in ovens, laid sliced over fried eggs, used in omelette, kebab, pasta dishes, and on rustic pizzas. The Stravecchio – Ancient, is suitable for grating.

8 **Marketing**
The product is sold as Asiago PDO Fresco or Pressato; Asiago PDO Stagionato or d'Alvevo; Asiago PDO Stagionato Mezzano; Asiago PDO Stagionato Vecchio; Asiago PDO Stagionato Stravecchio; the worded Prodotto di Montagna (mountain product) may be added. It is sold whole, in large pieces, and in prepackaged slices. The skin must show the product logo, the name and the producing dairy's initials.

9 **Distinctive features**
Asiago PDO is exclusively produced with milk from cows in the next Production area.

10 **Protected Designation of Origin (PDO)**
EU Regulation number: C. 24. (G. 2) 1107 - 12.06.1996
OJ L. 148 - 21.06.1996

11 **Reference Organizations**

12 **Production area** 

13 **Market Imitations** 

14 **Links**
• www.asiagochese.it
• www.italiagelato.it/italiagelato • www.vicenzagrifood.it • www.zefpade.veneto.it

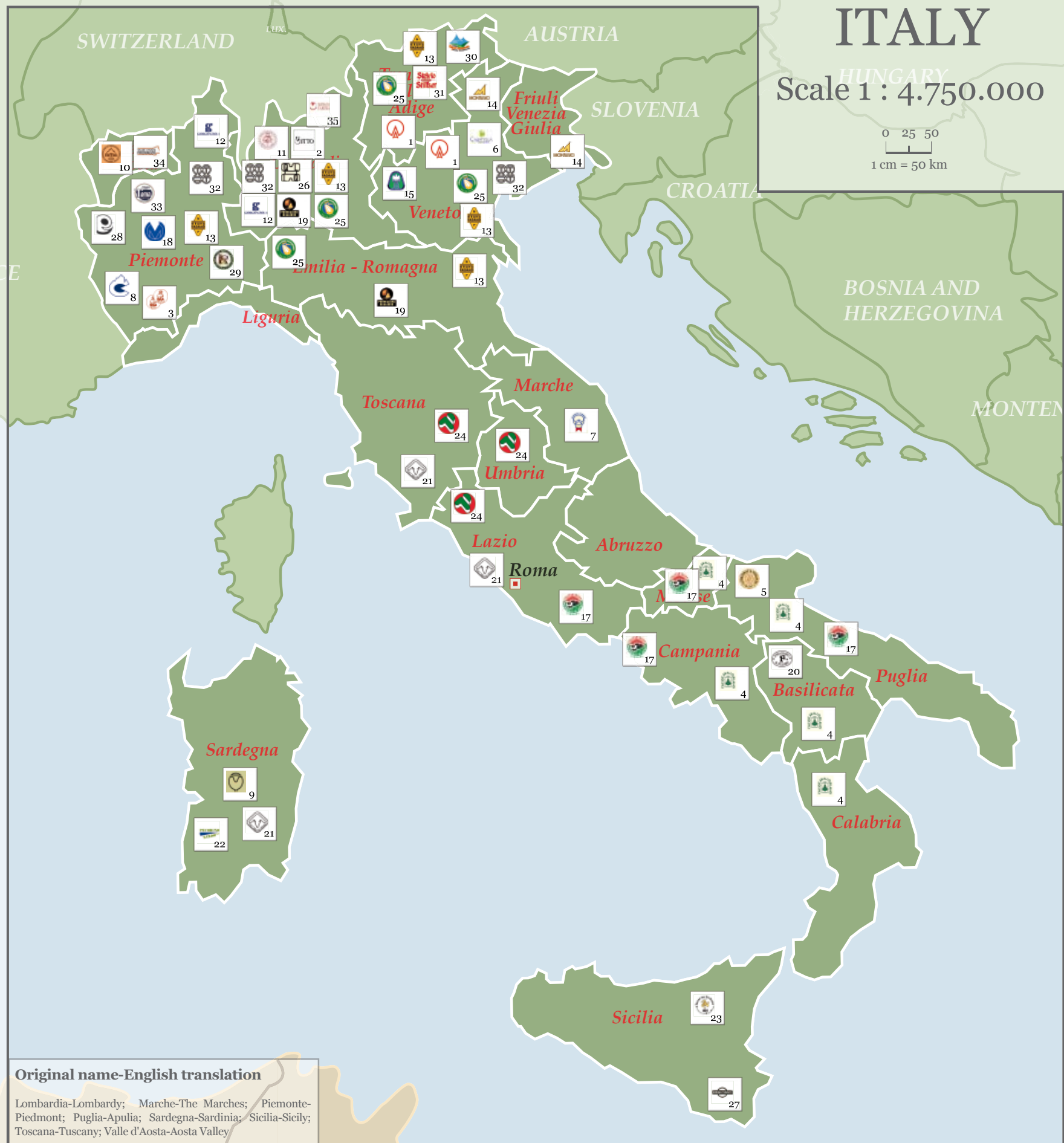
15 **Availability** ☉

Cartography



Cheeses

- 1) Asiago PDO
- 2) Bitto PDO
- 3) Bra PDO
- 4) Caciocavallo Silano PDO
- 5) Canestrato Pugliese PDO
- 6) Casatella Trevigiana PDO
- 7) Casciotta d'Urbino PDO
- 8) Castelmagno PDO
- 9) Fiore Sardo PDO
- 10) Fontina PDO
- 11) Formai de Mut dell'Alta Valle Brembana PDO
- 12) Gorgonzola PDO
- 13) Grana Padano PDO
- 14) Montasio PDO
- 15) Monte Veronese PDO
- 16) Mozzarella TSG *
- 17) Mozzarella di Bufala Campana PDO
- 18) Murazzano PDO
- 19) Parmigiano-Reggiano PDO
- 20) Pecorino di Filiano PDO
- 21) Pecorino Romano PDO
- 22) Pecorino Sardo PDO
- 23) Pecorino Siciliano PDO
- 24) Pecorino Toscano PDO
- 25) Provolone Valpadana PDO
- 26) Quartirolo Lombardo PDO
- 27) Ragusano PDO
- 28) Raschera PDO
- 29) Robiola di Roccaverano PDO
- 30) Spressa delle Giudicarie PDO
- 31) Stelvio PDO
- 32) Taleggio PDO
- 33) Toma Piemontese PDO
- 34) Valle d'Aosta Fromadzo PDO
- 35) Valtellina Casera PDO



Original name-English translation

Lombardia-Lombardy; Marche-The Marches; Piemonte-Piedmont; Puglia-Apulia; Sardegna-Sardinia; Sicilia-Sicily; Toscana-Tuscany; Valle d'Aosta-Aosta Valley

* TSG products are not included in the cartography because their tradition territory spreads to all the country.

The product logos were placed on the maps inside each region where production takes place, even if in a partial or marginal way



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.



Protected Geographical Indication (PGI)

Recognized under C.R. (EC) 1263 - 01.07.1996

OJEC L 163 - 02.07.1996

Production regions



Reference Organizations

Consorzio per la Tutela del Nome Bresaola della Valtellina
Via Trieste, 66 23100 - Sondrio
Tel: +39 0342 212736
Fax: +39 0342 515326
Web: www.bresaoladellavaltellina.it
Mail: info@bresaoladellavaltellina.it



C.S.Q.A. Certificazioni S.r.l.
Qualità Agroalimentare
Via S. Gaetano, 74-36016 Thiene (VI)
Tel: +39 0445313011
Fax: +39 0445313070
Web: www.csqa.it
Mail: csqa@csqa.it

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.

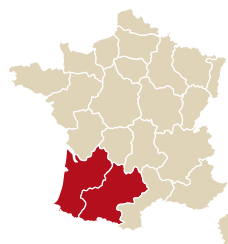
Distinctive features

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.



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
Union Interprofessionnelle
de la Fraise du Périgord
Agropole Alpagro BP 220,
F-47931 Agen Cedex 9
Tel: + 33 (0) 5 53 77 21 01
Fax: + 33 (0) 5 53 77 21 04
Mail: contact@fraisdupérigord.com



SGS-ICS,
Organisme Certificateur
191 avenue Aristide Briand,
F-94237 Cachan Cedex
Tel: +33 1 41 24 89 51
Fax: +33 1 41 24 89 96

Links

- www.fraisdupérigord.com
- www.inao.gov.fr • www.qualigeo.eu/fraisdupérigord

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



Consejo Regulador
de la IGP Jijona
c/Font del Moratell, s/n Apdo. 131
03100 Jijona (Alicante)
Tel: +34 965 612446
Fax: +34 965 612427
Web: www.jijona.com
Mail: consejoregulador@jijona.com

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



Associação dos produtores de ovos moles de Aveiro
Mercado Municipal Santiago R. Ovar
106 - 10 AA, ABP-3800 Aveiro
Tel: +351 234428829
Fax: +351 234423076
Web: www.apoma.pt
Mail: apoma@sapo.pt



SAGILAB, Laboratório Análises Técnicas, Lda
R. Aníbal Cunha, n.º 84 Loja 5
P-4050-046 Porto
Tel. +351 223390162
Fax. +351 223390164
Web: www.sagilab.com
Mail: info@sagilab.com

Links

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

Availability: ☉



Gailtaler Almkäse PDO



The Gailtaler Almkäse 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 Almkäse 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 Almkäse 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 Almkäse 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 Almkäse 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 Almkäse 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 Almkäse PDO based cake that is served hot or warm.

Marketing

The product is sold as Gailtaler Almkäse 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 Almkäse PDO its distinctiveness.



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

Production regions




Reference Organizations

 Verein der Gemeinschaft der Gailtaler Almsennerei/e/o
Hermann Lackner 9631 Jenig 1
Österreich
Tel: +43 6645213505
Web: www.gailtaler-almkaese.at
Mail: almkaese@aon.at

 Der Landeshauptmann von Kärnten
Amt der Kärntner Landesregierung
Abt. 12 Lebensmittelaufsicht
Hasnerstraße 8 A-9020 Klagenfurt
Tel: +43 46353631241
Fax: +43 46353631240
Mail: lmi.abt12@ktn.gv.at

Links

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

Availability: 



Loukoumi Geroskipou PGI

(Λουκούμι Γεροσκήπτου)



Cyprus ■■ Bread, pastry, cakes, confectionery, biscuits



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 it 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
Aphrodite Delights
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Links

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

Availability: ☉