

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

National file No :

1. Competent service of the Member State :

Name : Ministère de l'agriculture et de la pêche — Direction des politiques économique et internationale Bureau
des signes de qualité et de l'agriculture biologique, 3, rue Barbet-de-Jouy, F-75349 Paris 07 SP
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2. Applicant group :

(a) Name : Syndicat du pruneau d'Agen

(b) Address : 18, avenue de Bias BP 162, F-47304 Villeneuve sur Lot Cedex

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

3. Name of product : Pruneaux d'Agen — Pruneaux d'Agen mi-cuits

4. Type of product : (see list in Annex VI) Fruit, vegetables and cereals fresh or processed - Dried cooked plums

5. Description of product : summary of requirements under Art. 4(2)

(a) name : see (3)

(b) description : The Pruneaux d'Agen comes from the variety "Prune d'Ente". It is a dried fruit with an ovoid form, dark brown to black in colour, with a shiny but non-sticky appearance, with a supple texture, and yellow-brown to yellow-gold flesh, without caramelization, and without flowers or mildew. After various industrial processes of which the most frequent are rehydration and stoning, the Pruneaux d'Agen are presented commercially of consistent sizes and with a moisture rate which appears on the packaging of maximum 35%. The Pruneaux d'Agen must be full, fleshy, presenting a wrinkled skin, or broken or cracked, and possess organoleptic characteristics appropriate to the variety of plum used. Agen prunes are sold either in bulk (in boxes of 5 or 12.5 kilograms equipped with a polyethylene film or any other presentation permitted by the regulations in force) or pre-packaged (in bags or plastic containers, wooden or metal boxes, or wooden baskets covered with plastic film, or any other presentation accepted under the current regulations). The Pruneaux d'Agen must meet a minimum size equivalent to 77 fruit per 500 g. "Pruneau d'Agen mi-cuit" applies to conventional product obtained by stopping drying as soon as the moisture content of the fruit has fallen to between 30 and 35%.

(c) geographical area : Orchards , as well as the drying units , the processing units and packaging must be within the geographical area. It covers the entire department of Lot- et-Garonne except Houeilles Township , and part of the neighbouring departments namely for the department of the Gironde, the cantons Auros , Branne , Carbon -Blanc , Castillon -la- Bataille, Cenon, Creon, Réole , Lussac , Monsegur Pellegrue , Pujols, Sauveterre -de -Guyenne , Sainte- Foy -La- Grande, to the department of Dordogne, townships Beaumont, Belves , Bergerac, Domme, Eymet , Issigeac , The Force , The Bugue, Le Buisson -de- Cadouin , Monpazier Montpon Menesterol , Sigoules , Velines , Villefranchede - Lonchapt , Villefranche du Perigord, for the department of Lot, townships Bretenoux Castelnau Montratier , Catus , Cazals , Figeac, Gourdon, lacapelle Marival, Lalbenque, Livernon , Luzech Montcuq , Puy L' Eveque, Saint- Cere , Saint- Germain -du -Bel- Air, Salviac for the department Gers , Condom townships , Eauze, Fleurance, Jegun Lectoure , Mauvezin Miradoux , Montreal , Saint -Clar , Valence- sur- Baise , Vic -Fezensac , and every department of Tarn -et- Garonne except Cantons de Caylus, Saint -Antonin Noble Val , Villebrumier .

(d) evidence of origin : The growing of the Prunier d'Ente in the region dates back to the twelfth century and appears to have been brought back from Damascus by the Crusaders. From that date until the sixteenth century, the drying process was carried out exclusively in the sun, but the climate of this region, subject to cyclical variations in wet years and dry years made this practice very random. Therefore in the second half of the sixteenth century bread ovens were used to finish drying prunes. Procedures and registration documents established among operators allow identification and product traceability at all stages: production, drying and processing.

(e) production : The orchards are pruned each year. Plums are harvested in a state of optimum maturity, as the harvest is carried out in several passages. Plums are dried within 72

hours after collection in facilities specific to dehydration, achieving a residual moisture content in the prunes not exceeding 23%. Prunes must be clean and sound, that is to say free of rot, free of corruption by fermentation, free of live mites, free of live or dead insects, free of insect excrement. However, by exception, "Agen prunes half-baked "are produced by drying off when the humidity is between 30 and 35%. After drying the prunes are stored, sorted and graded. After treatment such as rehydration and stoning, they are sold in sizes consistent with the humidity.

(f) link :

4.6.1. Characteristics linked to the product

The production area of the Prunier d'Ente plum lies in a zone of climatic conflict, between the Mediterranean influence and the influence of the ocean. This variability of the climate – warmer in spring and summer, rainfall throughout the year, summer nights cooled by thunderstorms – gives to the fruits this particular balance between sugar and acidity which gives the Agen prune its original qualities. This region gives the Prunier d'Ente the cold winter necessary for the yearly resting of the vegetation, while only undergoing a minimum of spring frosts, to which flowers and young fruit are very sensitive. The Prunier d'Ente grows optimally in the clay-limestone soils of the area. The soil type also enables the production of large plums with high sugar, and with a thin and flexible skin. It is an essential condition to obtain prunes of large calibre and high quality.

4.6.2. Current and historical reputation

Thanks to its nutritional qualities, ease of storage and transport, the Pruneau d'Agen has quickly been an widely marketed. It has experienced several periods of very high international reputation in the past, to the late eighteenth and especially in the second half of the nineteenth century, when the product was known worldwide for explicit reference to its geographical origin. Since the early 1960s, it has experienced a new phase of development.

(g) control : Name : Qualisud.

Address : Agropôle, BP 102, F-47000 Agen

Name: Qualicert

Address: 191, av. A.-Briand, F-94237 Cachan Cedex

These organizations are accredited by the "Agricultural and food Cofrac" for certification of agricultural and food products according to standard NF EN 45011.

(h) labelling : Definitions on the package are: Agen prunes or half -cooked Agen prunes. The labelling must also comply with the requirements of regulation in force.

(i) national legislative requirements (where applicable) : -

TO BE COMPLETED BY THE COMMISSION

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