

SINGLE DOCUMENT

‘POMME DU LIMOUSIN’

N° UE: FR-PDO-0105-01285 – 21.11.2014

PDO (X) PGI ()

1. NAME

‘Pomme du Limousin’

2. MEMBER STATE OR THIRD COUNTRY

France

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

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

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

‘Pomme du Limousin’ is a fresh apple with the following characteristics:

- it has a slightly elongated shape, with a clearly marked eye and eye cavity,
- it has a minimum size of 65 mm or a minimum weight of 115 g,
- the flesh is white, firm, crispy, juicy and non-floury,
- the flavour is balanced as regards sweetness and acidity.

The apples are of the ‘Golden delicious’ variety or of one of the mutants authorised for the ‘Pomme du Limousin’ designation of origin (standard characteristics similar to those of ‘Golden delicious’).with the exception of Cala golden.

‘Pomme du Limousin’ has a refractive index of at least 12.5 % Brix, firmness of at least 5 kg/cm² and acidity of at least 3.7 g/l of malic acid.

The apple falls within marketing classes ‘Extra’ and ‘1’, within the meaning of EU legislation, or marketing class 2 purely because of the degree of russetting.

‘Pomme du Limousin’ is greeny-white to yellow in colour and may have a pink blush.

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

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

The entire production process takes place within the geographical area.

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

The apples must be stored cold in order to preserve their firmness, texture and juiciness.

The geographical area has a local expertise in storage: storage sites

- manage their storage plans, drawn up on the basis of analysis of the fruit carried out at harvest, and coordinate the deliveries of fruit by producers,
- optimise the method and the time for filling the storage rooms,
- control oxygen levels after the fruit is cooled, the stability of the temperature, and oxygen and carbon dioxide levels as long as the fruit is being marketed.

Packaging must take place in the geographical area of origin of 'Pomme du Limousin', in view of:

- the packaging sites' expertise in managing stored fruit (monitoring the rooms, checking the fruit during storage)
- the fragility of the fruit and its sensitivity to shock and rough handling,
- special packaging facilities which limit impacts and preserve the quality of the fruit,
- the requirement for the fruit to be traceable: the fruit is not shipped in bulk and each piece is individually labelled to enable consumers to clearly identify the product and avoid any mixing with fruit of different origin.

The apples are packaged in clean containers to preserve the characteristics and quality of the fruit.

Therefore, packages may contain no more than 20 kg of apples and the use of plastic bags and paper bags is prohibited.

The apples may no longer be released for circulation after a specified date under the designation of origin 'Pomme du Limousin'. This is determined on the basis of the colour of the apples and varies from 1 June to 1 August of the year following the harvesting date.

3.6. Specific rules concerning labelling of the product the registered name refers to

Each apple is identified by a sticker bearing:

- the AOP symbol of the European Union and/or the indication 'AOP' in characters at least as large as the largest characters on the sticker;
- the name 'Pomme du Limousin', in characters at least half as large as the letters 'AOP' or larger than 1.5 mm if there is no AOP indication.

However, this requirement for the apples to be individually labelled does not apply to pre-packaged fruit.

The labels on unit packages include, on the side with the information on standards:

- the name of the designation of origin 'Pomme du Limousin' written in characters at least as large as the largest characters on the label except those of the indication 'AOP' or 'appellation d'origine protégée'.
- the AOP symbol of the European Union.

On the label, nothing must appear between 'AOP' or 'appellation d'origine protégée' and the name of the designation of origin.

Besides the label, all the accompanying documents and invoices must bear the name of the designation of origin 'Pomme du Limousin' and the words 'appellation d'origine protégée' or 'AOP'.

4. **CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Municipalities belonging to the Corrèze department:

Allassac, Arnac-Pompadour, Beyssac, Beyssenac, Chabrignac, Chameyrat, Concèze, Condat-sur-Ganaveix, Donzenac, Espartignac, Estivaux, Juillac, Lagraulière, Lascaux, Lubersac, Montgibaud, Objat, Orgnac-sur-Vézère, Perpezac-le-Noir, Sadroc, Saint-Aulaire, Saint-Bonnet-l'Enfantier, Sainte-Féréole, Saint-Germain-les-Vergnes, Saint-Julien-le-Vendômois, Saint-Martin-Sepert, Saint-Pardoux-Corbier, Saint-Pardoux-l'Ortigier, Saint-Solve, Saint-Sornin-Lavolps, Saint-Ybard, Salon-la-Tour, Ségur-le-Château, Seilhac, Troche, Uzerche, Vigeois, Vignols and Voutezac.

Municipalities belonging to the Creuse department:

Bénévent-l'Abbaye, Chauchet (Le), Grand-Bourg (Le), Marsac, Montboucher, Nouzerolles, Sardent, Saint-Agnant-de-Versillat, Sainte-Feyre, Saint-Germain-Beaupré, Saint-Julien-le-Châtel and Saint-Pierre-Chérignat.

Municipalities belonging to the Dordogne department:

Angoisse, Anliac, Clermont-d'Excideuil, Dussac, Excideuil, Firbeix, Genis, Jumilhac-le-Grand, Lanouaille, Payzac, Saint-Cyr-les-Champagnes, Saint-Médard-d'Excideuil, Saint-Mesmin, Saint-Paul-la-Roche, Saint-Pierre-de-Frugie, Saint-Priest-les-Fougères, Salagnac, Sarlande, Sarrazac and Savignac-Ledrier.

Municipalities belonging to the Haute-Vienne department:

Boisseuil, Bussière-Galant, Chalard (Le), Champnétery, Château-Chervix, Cognac-la-Forêt, Coussac-Bonneval, Geneytouse (La), Glandon, Glanges, Janailhac, Ladignac-le-Long, Linards, Meyze (La), Nieul, Oradour-sur-Vayres, Pensol, Roche-l'Abeille (La), Rozières-Saint-Georges, Sainte-Anne-Saint-Priest, Saint-Hilaire-la-Treille, Saint-Jean-Ligoure, Saint-Laurent-les-Eglises, Saint-Léonard-de-Noblat, Saint-Mathieu, Saint-Méard, Saint-Paul-d'Eyjeaux, Saint-Yrieix-la-Perche and Vicq-sur-Breuilh.

5. **LINK WITH THE GEOGRAPHICAL AREA**

Specificity of the geographical area

The geographical area consists of a crystalline basement formed by the pedogenic development of metamorphic and granitic rocks, including local formations of alterites and formations on colluvial or old residual alluvial soils.

The light, deep soil has good water-retention properties.

The geographical area has a humid, ocean climate, with fairly abundant, albeit not excessive, rainfall (average annual rainfall of less than 1 300 mm) and temperatures that do not reach extremes (average temperature above 9 °C).

Another factor is altitude: orchards are located on well-ventilated hill-top plateaux, at an altitude generally between 350 and 450 metres.

Limousin is a region with a strong fruit-growing tradition. 'Golden Delicious', which has been grown in Limousin since 1950, has continued to develop there. In this area, apple growing complements livestock farming and is based on traditional cultivation practices such as moderate irrigation and hand-picking.

The area also has local expertise in storage. Once harvested, the apples are stored in dedicated rooms with a controlled atmosphere and whose technical and maintenance parameters are set every year (waterproofing, volume, number of hours of operation,

etc.). Regular monitoring is carried out to check that the batches are preserved properly at all times.

Specificity of the product

‘Pomme du Limousin’ is characterised by its excellent eating qualities and its presentation: it has a slightly elongated shape, a particular colour, firm flesh, a high amount of juice, a good balance between sweetness and acidity and a long shelf life, which allows it to be marketed until 1 August.

Causal link

The natural environment combined with the tree-growing tradition make the area well suited to the growing of the ‘Golden Delicious’ variety and have enabled the original characteristics of the ‘Pomme du Limousin’ to be preserved.

At higher altitude, there is more sunshine than in the plains, while the highest temperatures are moderate. The combination of cold nights and hot, sunny days on the plateaux of the geographical area favours the development of a good sweetness/acidity balance and the pink skin pigmentation resulting from the anthocyanins that are characteristic of the ‘Pomme du Limousin’.

Because they are grown at higher altitude at contrasting temperatures between night and day, the apples have a more elongated shape and are firmer and juicier.

Apple growing in the Limousin draws on specific cultivation practices. Moderate irrigation, for instance, allows the fruit to develop and keep its qualities better, and makes for better flower induction the following year. In addition, harvesting is done by hand to ensure that the fruit keeps all its qualities.

The area also has local expertise in storage which is geared towards the ‘Pomme du Limousin’ variety’s long shelf life. After harvesting the fruit is cooled to the core as quickly as possible. The rooms are filled in the shortest time possible and immediately put in a controlled atmosphere to preserve the quality of the fruit.

The ‘Pomme du Limousin’ represents a dynamic sector, employing some 1 500 permanent and 2 500 seasonal workers (2011 figures).

Reference to publication of the specification

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

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-ef0066e6-042a-4314-b995-0860cb54033a/telechargement