

**APPLICATION FOR RECOGNITION
OF A PROTECTED DESIGNATION OF ORIGIN**

OLIVE OIL

Kolymvari, 13 April 1993

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(A) APPLICANT DETAILS

Name: Kolymvari Union of Agricultural Cooperatives

Address: Kolymvari
Kissamos
Crete
Postcode: 730 06

Tel.: (0824) 22448 – 22208 – 22681 – 22682

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Telex: 291252ESKO

Legal form: E.G.S. Kolymvariou – SYN.PE. [Kolymvari Union of Agricultural Cooperatives – Limited Liability Cooperative]

Number of natural persons in the organisation: 3 740

(all of them are olive growers in the Kolymvari area)

KOLYMVARI UNION OF AGRICULTURAL COOPERATIVES

Kolymvari, Kissamos, Chania - postcode 730 06

Established: 1930

[partly illegible]

Offices: (0824) 22448 – 22208
Winery: 22682
Super market: (0824) 22207

Fax: 0824 - 22680
Telex: 0291 252 ESKO GR

Kolymvari 13 April 1993

Ref.: 427

To: Agriculture Directorate, Chania

(B) APPLICATION

submitted by the Kolymvari Union of Agricultural Cooperatives, based in Kolymvari, Kissamos, Chania, where its virgin and extra virgin olive oil storage and packaging facilities are also located.

We hereby apply for recognition of the designation of origin 'Kolymvari' for our extra virgin olive oil, which will be packaged in our facilities.

(C) Geographical area where the olives are grown and processed

The geographical area where the olives are grown and processed comprises the following Communities or Rural Cooperatives:

- | | |
|------------------------------|--------------------------------------|
| (1) Anoskeli | (14) Kolymvari |
| (2) Afrata | (15) Malathiros |
| (3) Vassilopoulo - Karthiana | (16) Nochia |
| (4) Vouves | (17) Panethimos |
| (5) Glossa | (18) Polemarchi |
| (6) Deliana | (19) Rodopos |
| (7) Drakona | (20) Ravdoucha |
| (8) Episkopi | (21) Spilia |
| (9) Zympragos | (22) Tavronitis |
| (10) Kalidonia | (23) Fotakado-Community of Voukolies |
| (11) Karres | (24) Chrysavgi |
| (12) Kamisiana | (25) Palaia Roumata |
| (13) Kakopetros | (26) Sassalos |

as they appear on the detailed Land Survey map attached (scale 1:50 000) – and which are members of our Union.

Annual olive oil production in said geographical area in the last four years was as follows:

Olive crop year	Total quantity of olive oil – Chania prefecture (tonnes)	Quantity of olive oil - Kolymvari area (tonnes)	Olive oil – Kolymvari area %
1988-89	27 600	5 283	19 %
1989-90	31 091	5 987	19 %
1990-91	17 400	3 740	21 %
1991-92	35 600	6 142	17 %

The olives are processed within our area's boundaries. The list of mills for the 1992-93 olive crop year is set out below.

Olive mills – Kolymvari area

Olive crop year 1992-93

Code	Name	Community/ reg. office	Cooperative/ private	Centrifuge	Lines	Power	Capacity/ hour
9420029	E.S. Vouvon Ag. Triados	Vouves	cooperative	centrifuge	2	185	2400
9420053	Dromonerou	Zympragos	"	"	1	100	1600
9420061	Kalidonia/ Ravdoucha	Kalidonia	"	"	2	92	950
9420070	Palaia Roumata	Palaia Roumata	"	"	1	103	1000
9420096	A. S. Polemarchiou	Polemarchi	"	"	2	115	2000
9420100	Kamisianon	Kamisiana	"	"	1	76	1500
9420134	Dimitriadis D.	Palaia Roumata	private	"	1	66	1000
9420177	Kolomvakis KE OE	Karres	"	"	1	83	1600
9420193	Kostaridakis Lam.	Kamisiana	"	"	1	90	1500
9420307	Lagoudakis/ Giakoumakis	Episkopi	"	"	2	85	2000
9420223	Agr. Etair. Aposkelis	Anoskeli	"	"	1	50	2000

9420266	Michelakis/ Mavromichelakis	Episkopi	"	"	1	109	2000
9420274	Botonakis Mich.	Chrysavgi	"	"	1	53	1200
9420282	Kakavelakis Dim.	Kalidonia	"	"	1	80	1600
9420312	Digrintakis Stef.	Glossa	"	"	1	93	1200
9420371	Roditakis Geor.	Drakona	"	"	1	88	1200
9420380	Tzeranis Spir.	Kolymvari	"	"	1	105	2000
9420398	Tsilimigakis/ Spanoudakis	Episkopi	"	"	1	78	1400
9420401	Fantakis Charil.	Falleniana	"	"	1	70	1600
9420460	E.S. Rodopou	Rodopos	cooperative	"	1	112	1600
9420541	Basakis Afoi	Nochia	private	"	1	112	1600
9420550	Nikiforakis Emm.	Episkopi	"	"	1	105	1800
9420576	Proodeftiko Elaio	Spilia	"	"	1	101	1800
9420630	Fandridis Anton.	Nochia	"	trad.	2	38	500
9420649	E.G.S. Kolymvariou	Kolymvari	cooperative	centrifuge	1	114	2000

(D) Olive varieties

Traditionally, most of the olive oil is produced from Koroneiki olives and a small percentage is made from Tsounati or Mastoidis (20 %).

It has been shown that these varieties, traditionally grown in the area, yield the typical local olive oil that is known for its excellent physico-chemical and organoleptic characteristics. Today, the total number of cultivated trees is 1 228 341.

(E) Olive cultivation techniques

The olives are grown in flat and hilly areas. The cultivation techniques are as follows:

(a) Irrigated: 30 %, non-irrigated: 70 %

(b) Mechanical cultivation

The land is worked mechanically to eliminate weeds. The olive trees are pruned every year and sprayed with fungicide after the olives have been harvested.

(c) Weed control

Applied in very few areas.

(d) Fertiliser

Nitrogen fertiliser is applied to the surface every year and compound fertilisers are incorporated into the soil every four years.

(e) Controlling olive fruit fly

This is done by bait spraying from the ground or using biological methods.

(f) Harvesting

The olives are harvested only by beating, using beating machines or by hand.

(F) Soil and climatic conditions

The Kolymvari area has a mild Mediterranean climate. The meteorological data for the last five year period (1986-90) are set out below:

Average temperature: 18 °C

Relative humidity: 79 %

Rainfall: 601 mm/year

Sunshine: 217 hours/month

Evaporation: 114 mm/month

The soil varies slightly from place to place, but is mostly limestone, marls, skeletal, acidic, resinous. As can be seen, the varieties concerned have adapted very well to the local soil and climatic conditions.

(G) Quality characteristics of the olives

The Koroneiki olives are small and the Tsounati medium-sized. The colour depends on the degree of ripeness and varies from green to violet-green. The oil content of the fruit is around 20 %. When brought to the mill for processing the fruit is in excellent condition. The olives are transported immediately after harvesting in small sacks (50 kg) made from plant fibre. They are stored (for a short time only) on pallets on which a few kilos are deposited, placed in a dry, well-aired location protected from sun and rain, in order to ensure that they remain in good condition.

The olives are never stored for more than 24 hours, as the area has 25 mills operating every day, enough to ensure that the fruit delivered is processed immediately. The olives are milled to produce oil using traditional, Sinolea or centrifuge systems. Once the leaves have been removed, the olives are washed and cracked and the paste undergoes malaxation at a temperature not exceeding 30 °C for 30 minutes.

In the traditional mills the oil is then extracted by pressure, in the Sinolea system by adhesion and in the centrifuge system by centrifuge, after which separation is done with a vertical separator. The equipment that comes into contact with the olive paste and the olive oil is made of stainless steel. At the mills and at our facilities the oil is stored in covered, stainless steel tanks, and it is transported from the mills to the tanks in stainless steel tanker lorries. Our Union has 41 covered storage tanks with a total capacity of 5 620 tonnes, which enables us to grade the oil according to quality. At the packaging unit there are also eight covered stainless steel tanks with a capacity of 500 tonnes. All the equipment (pumps, valves, etc.) is made from stainless steel.

The packaging facility has been operating since 1976 and packages extra virgin and virgin olive oil in 5 litre tin cans, 1 litre cans and plastic bottles and 1 litre, 1/2 litre and 1/4 litre bottles. It can package 2.5 tonnes/hour in 5 litre cans, 3 000 litre bottles/hour and 1 000 litre cans/hour and has:

- clarifying filter
- polishing filter
- filler: 5 litres, 1 litre bottle, plastic and 1 litre can
- feeder
- sealing mechanism
- container packaging

(H) Quality characteristics of the final product

The area's olive oil has excellent physico-chemical and organoleptic characteristics, which have made it well known both in Greece and abroad. It has won a number of awards at international fairs and recently (1989) it won a gold medal for quality at an international fair in Spain.

Physical characteristics

Colour: yellowish green, with green predominating; medium viscosity

Its acidity is especially low. Approximately 80 % of the oil produced has an acidity level of 0.3-0.5 %. It retains its freshness for quite some time, as shown by chemical tests (peroxide value, UV spectrophotometric analysis). There are no traces of harmful substances and generally all its chemical characteristics are within the limits set by Community legislation. Test data from the General State Chemical Laboratory's Food Directorate for authentic oil samples are attached.

Organoleptic characteristics

The oil has a characteristic taste and aroma.

Aroma: fruitiness predominates and is very pronounced, especially when the oil is new.

Taste: pleasant, complex, bittersweet; the bitterness predominates in new oil but diminishes over time

[complimentary close]

Andreas Kouletakis

Chairman