

TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Steirisches Kürbiskernöl

PRODUCT CATEGORY

Oil - Class 1.5. Oils and fats (butter, margarine, oil, etc.)

COUNTRY OF ORIGIN

Austria

APPLICANT

Name: Gemeinschaft der Arbeitsgemeinschaft steir. Kürbisbauern Gen. m.b.H., mit der Berufsgruppe Ölpresser-Landesinnung der Müller Stmk.

Address: c/o LWK Stmk., Abteilung Gartenbau, z.Hd. DI Weber, A - 8020 Graz, Großmarktstr. 8 A

Competent authority in the Member State

Name: Bundesministerium für wirtschaftliche Angelegenheiten/Ref. f. gewerblichen, Rechtsschutz

Phone: 01/53424

Fax: 01/53424/520

PROTECTION IN THE COUNTRY OF ORIGIN

Date of protection in the European Union: 02.07.1996

PRODUCT DESCRIPTION

Cooking oil with a dark, dense colour, mainly used in salads. It is obtained from Styrian pumpkin seeds (*Cucurbita pepo var. Styriaca*), through a gentle pressing process of the seeds in their natural shelled state. It has a high content of polyunsaturated fatty acids and nutritional components of high value.

DESCRIPTION OF THE GEOGRAPHICAL AREA

The "Steirisches Kürbiskernöl" is pressed exclusively in the traditional region of southern Styria (administrative districts of Deutschlandsberg, Feldbach, Fürstenfeld, Graz-Umgebung, Hartberg, Leibnitz, Radkersburg, Voitsberg, Weiz) and in southern Burgenland (Jennersdorf districts, Güssing, Oberwart). The starting material, shelled pumpkin seeds in their natural state, comes exclusively from the aforementioned region and certain parts of Lower Austria (administrative districts of Hollabrunn, Horn, Mistelbach, Melk, Gänserndorf, limited to the judicial district of Zisterdorf and Korneuburg-Stockerau, limited to the judicial district of Stockerau).

The development of "Steirisches Kürbiskernöl" is closely linked to the region of Styria. There are documents that attest that pumpkin oil was produced in the eighteenth century. The traditional method of pressing and growing gourds without shells originates in Styria. The mechanization of harvesting and packaging of the product have also been improved in this province.

The shelled pumpkin seeds are washed, dried, ground, opened with care and pressed. This gentle non-invasive process enables the precious components of Styrian pumpkin seeds to be kept.

LINK WITH THE GEOGRAPHICAL AREA

Due to the warm and humid climate (Illyrian and pre-Alpine in Styria) that characterizes the production regions, the Styrian pumpkin only matures in autumn, a fact that allows it to reach its high content of unsaturated fatty acids. In the areas where it is grown (the currently cultivated area is about 10 000 hectares) pumpkin farming plays an important economic role in allowing smaller farms to continue operating. Similarly, the production of "Steirisches Kürbiskernöl" provides a significant number of jobs and income for around 70 artisanal factories situated in deprived areas and which would otherwise be threatened by rural depopulation. The "Steirisches Kürbiskernöl" is especially valued by consumers.

SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

Steirisches Kürbiskernöl

CONTROL BODY

Name: Landeshauptmann stmk.
Address: A - 8010 Graz, Herrengasse 16