

# SINGLE DOCUMENT

## 'ŠTAJERSKO PREKMURSKO BUČNO OLJE'

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PDO ( )      PGI (X)

**1. NAME**

'Štajersko prekmursko bučno olje'

**2. MEMBER STATE OR THIRD COUNTRY**

Slovenia

**3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

**3.1. Type of product**

Class 1.5: Oils and fats (butter, margarine, oils, etc.)

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

'Štajersko prekmursko bučno olje' is an unrefined, edible vegetable oil produced by pressing roasted top-quality pumpkin seeds obtained from oil pumpkins.

'Štajersko prekmursko bučno olje' is dark green to red in colour and has a characteristic aromatic odour and taste. It has a good fatty acids composition: it contains around 20 % saturated fatty acids, around 35 % monounsaturated fatty acids and around 45 % polyunsaturated fatty acids. 'Štajersko prekmursko bučno olje' is also a rich source of tocopherols, since it contains around 50 mg of vitamin E per 100 g of oil. The oil also contains other vitamins, microelements, carotenoids, rare amino acids and natural colouring (chlorophyll).

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

The varieties of pumpkin seeds for producing 'Štajersko prekmursko bučno olje' are not laid down. Pumpkin seeds (*Cucurbita pepo*) are used. Pumpkin seeds must be healthy, ripe, dark green and free of any foreign taste or odour that would indicate harmful changes. The following physico-chemical parameters are used for checking the pumpkin seeds to be turned into 'Štajersko prekmursko bučno olje':

- presence of impurities, which must not exceed 1 %,
- moisture content, which must not exceed 9 %,
- minimum oil content: 40 %
- maximum proportion of damaged seeds (worn, broken): 15 %.

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

All of the stages of processing pumpkin seeds – receipt, storage, cleaning, drying, milling, rolling, roasting, pressing, sedimentation and quality control (physico-chemical analysis and organoleptic analysis) – must take place inside the geographical area.

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

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

‘Štajersko prekmursko bučno olje’ must be traceable. Each producer is entitled to use their own packaging and label. However, the protected name ‘Štajersko prekmursko bučno olje’ must appear on the label or elsewhere on the packaging, along with the country of origin (Slovenia) written in characters of the same size and in the same visual field as the protected name, the coloured logo of the product and the symbol of the Union, (whereas displaying the national quality label is voluntary).



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

The region in which ‘Štajersko prekmursko bučno olje’ is made from pumpkin seeds is delimited by a line that runs from Dravograd to Slovenj Gradec, Mislinja and Velenje (where the main road forms the boundary), Šoštanj, Mozirje, Nazarje, Vranksko, Prebold, Zabukovica and Laško. From there the boundary runs along the Savinja and Sava rivers past Radeče, Sevnica, Krško and Brežice to Obrežje, and then runs along the national border with Croatia to the national border with Hungary, and along the national border with Hungary to the national border with Austria, and then along the national border with Austria (along the Karavanke range) back to Dravograd.

**5. LINK WITH THE GEOGRAPHICAL AREA**

‘Štajersko prekmursko bučno olje’ is a culinary speciality of the geographical area set out in point 4. The production of pumpkin seed oil in Štajerska and Prekmurje is a tradition, as testified by written records of the founding of the first pumpkin seed oil press in Fram as early as 1750. The large-scale production of pumpkin seeds in the region led to the setting-up of several factories to process pumpkin seeds into oil by artisanal methods (Slovenska Bistrica, Središče ob Dravi, Selo pri Pragerskem, etc.). In 1904 Albert Stigar founded a factory in Slovenska Bistrica for processing pumpkin seeds into pumpkin seed oil by artisanal methods. There are no large processing plants in Prekmurje, only small plants belonging to farmers. One such farmer is Feri Vučak in Vadarci in Goričko. His mill/processing plant is still standing after 130 years and is now operated by the fourth generation of his family.

The reputation of ‘Štajersko prekmursko bučno olje’ is spreading beyond Slovenia to other European countries, the USA, Australia, Russia, etc., as demonstrated, inter alia, by the award that it won for the most innovative product at the IFE07 competition (the International food & drink event) in London in 2007.

**Reference to publication of the specification**

(the second sub-paragraph of Article 6(1) of this Regulation)

[http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/podrocja/Kmetijstvo/zascita\\_kmetijskih\\_pridelkov\\_zivil/SPBO\\_Z\\_spr\\_24\\_8\\_15.pdf](http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/podrocja/Kmetijstvo/zascita_kmetijskih_pridelkov_zivil/SPBO_Z_spr_24_8_15.pdf)