

**SUMMARY TECHNICAL SPECIFICATIONS**  
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

Jijona

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Product consisting of a mix of almonds, pure honey, sugars, egg white and wafer in specified proportions. Classed as “Supreme” and “Extra”.

Type of product: bread, pastry, cakes, confectionery, biscuits and other baker’s wares. Class 2.4.

**APPLICANT:**

Consejo Regulador de la Denominación de Origen “Jijona” y “Alicante”

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

First protection in Spain: 29/07/1991

Date of protection in the EU: 21.06.1996

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

- Ingredients:

This product is made exclusively with the following ingredients: almonds, pure honey, sugars, egg white and wafer. These ingredients can come from Alicante, Castellon and Valencia.

- Process of production:

Almonds are roasted. A mixture of sugar and pure honey is cooked in a mixer during a minimum of 30 minutes. When this mixture is ready, it is spread in sheets so that it becomes cold. As soon as it is cold, it is grinded and refined until it becomes a fluid mass.

This mass is introduced into containers in which roasted, peeled and cut into pieces almonds. This mix cooked again during a minimum of 150 minutes, until compactness and point of boiling desired is get.

The mixture is then shaped while still warm and it is cut up, either mechanically or by hand and then covered with wafer and then packed.

The production and the packaging will be realized in the municipality of Jijona.

- Characteristics of the product:

Pure honey: minimum 10%

Clean and healthy almonds, from the following varieties: Valenciana, Mallorca, Mollar, Marcona and Planeta: minimum 52%

- Categories of product:

“Supreme”: minimum 10% of pure honey and minimum 64% of almonds

“Extra”: minimum 10% of pure honey and minimum 50% of almonds

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Jijona protected by the PGI is produced and packed in the municipality of Jijona, in the Province of Alicante in Spain.

## LINK WITH THE GEOGRAPHICAL AREA

- History

Nougat has been made in Jijona for centuries. However, it is thought that nougat was not created by people from Jijona, but for arabs or jews. These people introduced the use of the honey and the dried fruits in the gastronomy of the zone.

Historically, people from Jijona has used the products of their fields: fields of almond-trees and beehives located in the mountains near to his homes, where there was abounding the rosemary, the lavender and the thyme.

There are documents with references to the production of nougat in Jijona since 1531. The cook of the king Felipe II (1526-1598) was the one who introduced nougat in the court. But by that time nougat was already traditional and therefore must be much older. So, there is a document dated in 1484 of the general advice of the city of Valencia (next to Jijona) in which we can find information about nougat.

During the seventeenth century, the nougat made in Jijona had also sugar and white egg. The evolution of the instruments of work and the incorporation of the boiling to the process of production helped to discover that grinding and cooking at the same time was the key to get a more refined and creamy product.

In 1610, the historian Gaspar Escolano, in his book “Historia de la insigne y coronada ciudad de Valencia” affirms that Jijona nougat is given as a present to princes and kings.

During the seventeenth century, the word “Jijona” was used to name the nougat made in this town. It’s also in this century when the commercial expansion of the product starts. At the moment, in the dictionary of the Real Academia de la Lengua Española, the word Jijona is described as “soft nougat made in Jijona, town of the province of Alicante, in Spain”.

During the eighteenth century, nougat had a great repercussion, as it can be seen in many novels, plays and scientific writings. It was especially demanded by kings and queens.

From the second half of the nineteenth century begins the industrial production of the nougat. The production of nougat with machines helped to get a better product.

By the end of the nineteenth century and in the beginning of the twentieth century, many families from Jijona used to sell nougat made in Jijona through Spain. It’s also in this time when nougat begins to be exported to America and the north of Africa.

- The social aspect

Until the eighteenth century, Jijona's economy is based on the agriculture and farm animals. Due to its climate and type of soil, the most important products were cereals, almond trees and honey (there are a lot of rosemary, lavand and thym plants in this region).

As long as the demand of nougat was increasing, almond trees were substituting cereals fields. In the nineteenth century, there were already many important brands and nougat factories in Jijona, so many people who used to live in the country went to live to the city of Jijona to work in these factories.

In Spain, nougat is consumed traditionally in Christmas, so the production is very seasonal. That’s the reason why many companies from Jijona started making ice-

creams during the summer and nougat during the winter in order to have an industrial activity the whole year.

During the nineteenth and twentieth centuries many people from Jijona used to travel around Spain or countries in America as Cuba selling their nougat. From the second half of the twentieth century, Jijona's food industry (nougat and ice-cream production) substitute agriculture as the most important activity of the economy of the region.

Nougats made in Jijona have been exported to a lot of countrys, especially to South America. In fact, nougats made in Jijona are so popular in countries as Argentina that in order to classify the different types of nougat, they use the terms "Jijona" and "Alicante". This fact is due to many Jijona's nougat industries were established in several South America's countries: Argentina, Venezuela, Uruguay, Chile, Puerto Rico or Cuba.

At the moment, Jijona produces the 60% of the total amount of nougat produced in Spain.

#### **SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

The labels must bear the words IGP "Jijona" and the special logo.

#### **CONTROL AUTHORITY/CONTROL BODY**

Dirección General de Empresas Agroalimentarias y Pesca.- Conselleria de Presidencia y Agricultura, Pesca, Alimentación y Agua.