

**4.7. Inspection body:**

Name: Fundación Consejo Regulador de la Denominación de origen 'Azafrán de la Mancha'

Address: C/Castilla-La Mancha 15, bajo A, E-45720 Camuñas (Toledo)

Tel./Fax (34) 925 47 02 84

Authorisation: Order of 11 February 1999 from the Department of Agriculture and Environment (Diario Oficial de Castilla-La Mancha No 10, of 19 February 1999).

**4.8. Labelling:** The words 'Denominación de origen "Azafrán de La Mancha"' must figure on all packing. The products must bear a guarantee seal and a numbered label issued by the inspection body, affixed in such a way as to prevent reuse.

**4.9. National requirements:** Order of 9 May 1998 from the Department of Agriculture and Environment of the Junta de Comunidades de Castilla-La Mancha laying down provisions for the application of Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (Diario Oficial de Castilla-La Mancha No 23 of 22 May 1998).

**EC No:** G/E/00112/99.10.28.

**Date of receipt of the full application:** 11 February 2000

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**Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(2000/C 173/06)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

**PDO (x)    PGI ( )**

**National application No: 54**

**1. Responsible department in the Member State:**

Name: Subdirección General de Denominaciones de Calidad  
Dirección General de Alimentación  
Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación

Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

**2. Applicant group:**

- 2.1. Name: The group comprises the following professional agricultural organisations and associations: COAG-IR, Fesacomur, Afexpo and Gremio oficial de exportadores de pimentón molido de murcia.

Representative: Pedro Piernas Cánovas

- 2.2. Address: Ctra. Nacional 340, Km 289, E-38850 Totana (Murcia)

- 2.3. Composition: producer/processor (x) other ( )

**3. Typ of product:**

Paprika — Class 1.8. — Other Annex II products (spices)

**4. Specification:**

(Summary of requirements under Article 4(2)):

- 4.1. Name: Pimentón de Murcia

- 4.2. Description: A product obtained by grinding fully red peppers of the genus *Capsicum annuum* L., variety 'Bola'. The peppers are harvested when ripe, must be healthy, clean and dry and free from pests or diseases and come from the specified production area.

Characteristics of the fruit: Peppers of the Bola variety are sweet and lightweight. For the purposes of manufacturing paprika, the fruit has three parts: the pericarp, the seeds and the stalk. The pericarp is semi-fleshy, with the cavity divided into three equal compartments. Seeds are abundant and the stalk is green.

The content (in %) of each these three elements in the dried fruit must be:

Pericarp: minimum 50. Seeds: maximum 40. Stalk: maximum 8

The dried fruit is known as the 'husk'

The ratio fresh weight: dried weight must be 5:1.

Characteristics of the paprika: Organoleptic characteristics: Sweet flavour, and a characteristic strong and penetrating aroma. Brilliant red in colour, with high colouring power. Oily texture but a pleasant taste. Both its colour and aroma are extremely stable.

Physico- chemical characteristics:

— particle dimensions:

The particles should be ground until they can pass through a number 16 sieve on the ASTM scale (equivalent to 1,19 mm mesh size).

— protected commercial categories: Extra and 'I'.

## Analytical characteristics:

Characteristics	Extra	T
Colour <sup>(1)</sup> — minimum ASTA units	≥ 120	≥ 90
Maximum moisture content	≤ 14 %	≤ 14 %
Maximum quantity of ether extract in dried product	≤ 20 %	≤ 23 %
Maximum quantity of ash in dried product		
— Total	≤ 7,5 %	≤ 8 %
— Insoluble	≤ 0,7 %	≤ 1 %
Gross fibre in dried product	27 %	28 %
Maximum capsaicin	≤ 0,003 %	≤ 0,003 %

<sup>(1)</sup> At the time of grinding.

## — Metal residues:

The content of heavy metal residues must not exceed:

— Arsenic: maximum 1 ppm,

— Lead: maximum 4 ppm.

## — Additional ingredients:

Edible vegetable oils may be added up to a maximum of 8 % of the weight of the dried product.

The finished product must not contain: seeds from other varieties of peppers, greater amounts of placenta, calyx or stalks than of fruit, artificial colourants or other substances which may alter the defining characteristics of the species.

- 4.3. *Geographical area:* The specified geographical area encompasses the whole province of Murcia. The production area comprises land situated in the following municipalities: Alhama de Murcia, Beniel, Cartagena, Fortuna, Fuente Álamo, Librilla, Lorca, Molina de Segura, Murcia, Puerto Lumbreras, San Javier, Santomera, Torre Pacheco, Totana. These are situated in the province of Murcia, in the south-east of Spain. The area in which 'Pimentón de Murcia' is manufactured and packed encompasses all the municipalities in the province of Murcia.
- 4.4. *Proof of origin:* 'Pimentón de Murcia' is produced in registered installations, using dried peppers from registered plantations situated in the production area. Once the necessary inspections have been carried out, the product is sold with the designation of origin and bears a numbered label. The peppers come exclusively from the authorised variety 'Bola' which is grown in registered plantations.
- 4.5. *Methods of production:* Selected seeds from the previous year's first harvest or from sundried fruit are planted by the growers and the seedlings are transplanted to the plots from 1 April. The soil is prepared for planting by being dug and treated with mineral fertilisers and manure. There are three possible planting methods: using plastic covers, in furrows or with trickle irrigation. Waterlogging must be avoided, since the plants are sensitive to root asphyxia. In the main, the peppers are treated against insects and diseases by means of integrated control and organic farming techniques.

Once fruit is ripe, it is harvested by hand in stages and left to dry for several days in the sun or in hot air kilns. The final moisture content of the husk should not exceed 14 %. The peppers are ground until the required degree of fineness is achieved, and then the product is packed and labelled.

4.6. *Link:* The first information relating to growing peppers dates from the beginning of the 16th century; it seems that the crop was introduced by religious orders in the Nora area (in Murcia). The first steeds, which perhaps came from America, produced elongated and pungent fruit. Owing to growing techniques and to the environmental conditions in this area of south-east Spain, where the subtropical Mediterranean climate is characterised by low rainfall and high temperatures and where there are saline soils and scarce water resources, the fruit became more rounded in shape and its flavour ceased to be pungent and became sweet.

4.7. *Inspection body:*

Name: Dirección General de Estructuras e Industrias Agroalimentarias de la Comunidad Autónoma de Murcia.

The abovementioned 'Dirección General' will provisionally carry out inspections and authorisations until a 'Consejo Regulador de la Denominación de Origen "Pimentón de Murcia"' can be set up and EN 4501 standard is complied with.

Address: Plaza Juan XXIII s/n, E-30071 Murcia

4.8. *Labelling:*

Each registered company's commercial labels must be approved by the inspection body. The labels must bear:

the words: 'Denominación de Origen "Pimentón de Murcia"',

The commercial category: EXTRA of 'I',

The type of drying: 'sundried' or 'kiln-dried',

And, where appropriate, one of the following indications:

'Peppers with the stalk removed', 'Peppers with no stalk'.

In addition, all parika destined for consumption will bear a numbered label issued by the inspection body, which will be affixed at the registered installation and in such a way that it may not be reused.

4.9. *National requirements:* Law 25/1970: Statute on vineyards, wine and spirit drinks, where there is a 'Consejo Regulador' which may act as an inspection body.

**EC No:** G/E/00113/99.11.23

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