

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

NAME OF THE GEOGRAPHICAL INDICATION:

Turrón de Alicante

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 45 minutes. When this mixture is ready, roasted almonds are added and this new mixture is kneaded in order to get an homogeneous mass.

The mixture is then weighed and shaped while still warm and covered with the wafer. It is cut up, either mechanically or by hand 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 46%

- **Categories of product:**

“Supreme”: minimum 10% of pure honey and minimum 66% of almonds

“Extra”: minimum 10% of pure honey and minimum 46% 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.

“Turrón de Alicante” is a geographical term. The prestige and reputation of this product is due to the municipality of Jijona, located in the district of l’Alacantí, in the Province of Alicante. The production of “Turrón de Alicante” started at least five centuries ago, according to chronicler of that time, who named it firstly as almond nougat, afterwards as white almond nougat and, finally, by the end of the fifteenth century, as “Turrón de Alicante”. This variety of nougat differs from the rest in its white colour and in the roasted almonds. These facts used to distinguish the “Turron de Alicante” from the other varieties of nougats, such as “turrón negro” o “ametllat”.

This way, Alicante, which is the name of the capital of the Province of Alicante, was the term used to name this variety of hard texture nougat. In fact, the city of Alicante was very important for the nougat industry due to in Alicante there was a very important seaport from which “Turrón de Alicante” was exported to many countries.

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, lavender and thyme 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 countries, 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 "Turrón de Alicante" and the special logo.

CONTROL AUTHORITY/CONTROL BODY

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