



Guide of the best Fruits and Vegetables ■ **Guide** of the best Fruits and Vegetables ■





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Regional products and quality

Products under EU-protected food names and other quality marks for fruit and vegetables in Spain.



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Products under EU-protected food names (known in Spain as Alimentos de Calidad Diferenciada) have emerged in response to consumers' increasing interest and concern about the quality of the food that reaches their table, and to producers' awareness of the need for assured quality in farm produce.

Products under EU-protected food names are those foods that come under one or another of the European Union laws and regulations which lay down stricter standards than the ones applicable to the rest of products. These stricter standards and quality marks include 'protected designation of origin' (PDO), 'protected geographical indication' (PGI), 'traditional speciality guaranteed' (TSG) and 'organic farming' labels.

In Spain, there are presently more than forty PDOs, PGIs and TSGs for fruit, vegetables and pulses alone. This shows how important for producers it is to certify their products under quality marks. The aim is to add value, to promote and protect the quality they offer the market, and to provide consumers with enhanced information about food provenance. Protected food names are a form of

government recognition of products that stand out from the rest in their category through their distinctive or superior quality.

Protected designations of origin and protected geographical indications are names of regions, specific places or, exceptionally, whole countries; they designate agriculturally produced foods (other than wine or spirits) from those regions, places and countries that have a certain quality or properties owed to their geographic provenance.

Foodstuffs and agricultural products whose names are protected under a protected designation of origin (PDO) must be produced, processed and prepared within a particular geographical environment and must have qualities or characteristics exclusive to that area with its inherent natural and human factors.

Products bearing the name of a particular geographical area which are produced or processed or prepared within that area, and which have a reputation, features or certain qualities attributable to that area, can be registered under the PGI designation.

Traditional speciality guaranteed



EU-Protected Food Names

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| ■ Ajo Morado de las Pedroñeras, I.G.P. | ■ Melón de Torre Pacheco, I.G.P. (in process) |
| ■ Alcachofa Blanca de Tudela, I.G.P. | ■ Melón Manchego, I.G.P. |
| ■ Alcachofa de Benicarló, D.O.P. | ■ Nísperos de Callosa D' En Sarrià, D.O.P. |
| ■ Alubia de la Bañeza-León, I.G.P. | ■ Pasas de Málaga, D.O.P. |
| ■ Avellana de Reus, D.O.P. | ■ Patata de Galicia, I.G.P. |
| ■ Azafrán de La Mancha, D.O.P. | ■ Patata de Prades, I.G.P. |
| ■ Berenjena de Almagro, I.G.P. | ■ Pera de Jumilla, D.O.P. |
| ■ Calçot de Valls, I.G.P. | ■ Peras Rincón de Soto, D.O.P. |
| ■ Cebolla de La Mancha, D.O. (in process) | ■ Pimentón de la Vera, D.O.P. |
| ■ Cereza del Jerte, D.O.P. | ■ Pimentón de Murcia, D.O.P. |
| ■ Cerezas de la Montaña de Alicante, I.G.P. | ■ Pimiento Asado del Bierzo, I.G.P. |
| ■ Chirimoya de la Costa Tropical Granada-Málaga, D.O.P. | ■ Pimiento del Piquillo de Lodosa, D.O.P. |
| ■ Chufa de Valencia, D.O.P. | ■ Pimiento Riojano, I.G.P. |
| ■ Cítricos Valencianos, I.G.P. | ■ Poma de Girona, I.G.P. |
| ■ Clementinas de las Tierras del Ebro, I.G.P. | ■ Tomates de la Cañada-Níjar, D.E. |
| ■ Coliflor de Calahorra, I.G.P. | ■ Uva de mesa Vinalopó, D.O.P. |
| ■ Espárrago de Huétor-Tájar, D.E. | ■ Uvas de España, D.O. (in process) |
| ■ Espárrago de Navarra, D.E. | |
| ■ Faba Asturiana, I.G.P. | |
| ■ Garbanzo de Fuentesauco, I.G.P. | |
| ■ Judía de el Barco de Ávila, I.G.P. | |
| ■ Kaki Ribera del Xúquer, D.O.P. | |
| ■ Lenteja de La Arnuña, I.G.P. | |
| ■ Lenteja Pardina de Tierra de Campos, I.G.P. | |
| ■ Manzana Reineta del Bierzo, D.O.P. | |
| ■ Melocotón de Calanda, D.O.P. | |
| ■ Melocotón de Pinyana, I.G.P. (in process) | |

Quality Marks

- Ametlla de Mallorca, M.G.
- Pera Conferencia del Bierzo, M.G.

Other Origin Identifications

- Guindilla de Ibarra
- Patata de Álava
- Pimiento de Guernika
- Plátanos de Canarias



(TSG) foods have specific distinctive features that set them apart from other foods in their category.

All these foods must, furthermore, be produced using traditional raw materials or be traditional or handcrafted in their composition or form of production or processing.

Organic foods are also regulated and protected under European Union law. Organic farming embraces a range of farming techniques which normally exclude the use of synthetic chemicals such as fertilisers, pesticides, antibiotics and so on, in order to preserve the environment, maintain or enhance soil

fertility and provide food with all its natural properties.

Designations of origin and geographical indications are the system used in Spain to recognise the superior quality attendant upon specific, distinctive properties owed to the geographic environment in which raw materials are produced and foodstuffs are prepared, and to the human factor involved. The quality standards required by Consejos Reguladores (inspection bodies) from farmers and processors registered under these food names give consumers a strong basis for trust.

The Quality and the Origin

Andalucía



D.O.P. Chirimoya de la Costa Tropical Granada-Málaga
www.crchirimoya.org
Almuñécar - Granada.



D.O.P. Pasas de Málaga (Cons. Reg. de las Denominaciones de Origen Málaga, Sierras de Málaga y Pasas de Málaga)
info@vinomalaga.com
Málaga



I.G.P. Espárrago de Huétor-Tájar
www.esparragodehuetortajar.com
Huétor Tájar - Granada



D.E. Tomates de la Cañada-Níjar
tomate_lcn@agrocolor.es
Almería

Aragón



D.O.P. Melocotón de Calanda
www.melocotondecalanda.com
Alcañiz - Teruel

Asturias



I.G.P. Faba Asturiana
www.faba-asturiana.org
Grado - Principado de Asturias

Baleares



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Castilla La Mancha



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I.G.P. Melón Manchego
www.igpmelonmancha.com
Tomelloso - Ciudad Real



D.O.P. Azafrán de La Mancha
www.doazafrandelamancha.com
Camuñas - Toledo



I.G.P. Berenjena de Almagro
www.berenjenas.castillalalamanca.es
Bolaños de Calatrava - Ciudad Real

Protected Designation of Origin (PDO) and Protected Geographical indication (PGI)

A protected designation of origin (PDO under European law, or DOP - denominación de origen protegida) bears the name of a specific region and designates a foodstuff produced, processed and prepared within that particular geographical environment and having qualities or characteristics exclusive to that area. An example is DO Siurana olive oil, produced in a 23,500-hectare strip of Tarragona province. Certified producers mainly use Arbequina variety olives and, to a lesser

extent, Rojal and Morrut. The oils, whose acidity may not exceed 5°, can be fruity or sweet, depending on the harvest season.

A protected geographical indication (PGI under European law, or IGP - indicación geográfica protegida) designates foods bearing the name of a particular geographical area which have a reputation, features or certain qualities attributable to that area, but, unlike PDO products, which must be both produced and processed within the named area, PGI products must be locally produced or processed or prepared, but any one or two of those steps may be carried out

Castilla y León



Pimiento Asado del Bierzo

I.G.P. Pimiento Asado del Bierzo
www.pimientoasadodelbierzo.org
Ponferrada - León

CONSEJO REGULADOR INDICACIÓN GEOGRÁFICA PROTEGIDA



LENTEJA DE LA ARMUÑA

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La Bañeza - León



D.O.P. Manzana Reineta del Bierzo
www.manzanareinetadelbierzo.es
Carracedelo - León



M.G. Pera Conferencia del Bierzo
www.peraconferenciadelbierzo.org
Carracedelo - León

Cataluña



I.G.P. Poma de Girona
www.gironafruits.com
Bordils - Girona



I.G.P. Clementines de las Terras de l'Ebre
soldebre@soldebre.es
Tortosa - Tarragona



I.G.P. Patata de Prades
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Prades - Tarragona



I.G.P. Calçot de Valls
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Valls - Tarragona



D.O.P. Avellana de Reus
Reus - Tarragona



elsewhere. So here the link to the geographical environment is present in at least one of the three stages.

The conditions for a food to bear a PGI or PDO designation are: name, product description, geographic delimitation, protection methods, elements linked to the geographic environment, control bodies, labelling and regulations. The link between the product and the geographic area is stricter for PDOs, where quality is chiefly determined by the geographic environment. After an application process which culminates with a new registration being published in a

government gazette (Boletín Oficial in Spain) and once compliance with requirements is verified, a product is registered as a PGI or PDO.

From then on, the control body certifying the product is in charge of ensuring producers and processors abide by the specified conditions and keep within a set of strict parameters. Otherwise, the control body has the power to withdraw the PGI or PDO.

In Spain, the Region of Valencia is the Autonomous Community (self-ruling region) with the most food names for fresh fruit: DO Uva de Mesa Embolsada «Vinalopó», DO Níspero de Callosa d'

The Quality and the Origin

Comunidad Valenciana



D.O.P. Alcachofa de Benicarló
www.alcachofabenicarlo.com
Benicarló - Castellón



I.G.P. Cítricos Valencianos
www.citricosvalencianos.com
Valencia



D.O.P. Uva de mesa embolsada Vinalopó
www.uva-vinalopo.org
Novelda - Alicante



D.O.P. Nísperos de Callosa d' En Sarrià
www.nispero.com
Callosa d' En Sarrià



D.O.P. Chufa de Valencia
www.chufadevalencia.org
Valencia



D.O.P. Kaki Ribera del Xúquer
www.kakifruit.com
L'Alicudia - Valencia



I.G.P. Cerezas de la Montaña de Alicante
www.cerezas.org
Alpatro-Vall de Gallinera - Alicante

Extremadura



D.O.P. Cereza del Jerte
www.cerezadeljerte.org
Valdastillas - Cáceres



D.O.P. Pimentón de la Vera
www.pimentonvera-origen.com
Jaraiz de la Vera - Cáceres

Galicia



I.G.P. Patata de Galicia
patacadegalicia@teletel.es
Xinzo de Limia Orense - Galicia

La Rioja



I.G.P. Pimiento Riojano
www.lariojajalidad.org
Tricio - La Rioja



I.G.P. Coliflor de Calahorra
www.lariojajalidad.org
Calahorra - La Rioja

En Sarriá, PGI Cerezas de la Montaña de Alicante, DO Kaki de la Ribera de Xúquer, PGI Cítricos Valencianos, among others.

A producer has to make a major effort to have its product certified under its area's designation of origin. But a food name is a way of positioning the product in Spanish and international markets, and ensures the survival of traditional farming sectors which give a foodstuff its special character through its origin, the way it is made and the use or exclusion of certain production methods.

The concern of government bodies and food producers for quality has led them to use these designations as a way

of providing consumers with information and, moreover, a guarantee to underpin their trust in food products.

What were the origins of DOs?

Designations of origin are a genuinely European - specifically French - creation. The underlying philosophy is to treat a guarantee of origin as a guarantee of quality, as described in the article 'La filosofía del origen' by Joan C Martín. The importance of origin also ties in with German Romanticism, which propounded a love of country and collective identity; this current of feeling rejected industrial city life and essayed



D.O.P. Pera Rincón de Soto
www.perasderincondesoto.com
Rincón de Soto - La Rioja

Murcia



D.O.P. Pera de Jumilla
www.peradejumilla.com
Jumilla - Murcia



D.O.P. Pimentón de Murcia
www.ayto-totana.net/
pimentondemurcia
Totana - Murcia

Navarra



D.E. Espárrago de Navarra
www.denominacionesnavarra.com
Pamplona



I.G.P. Alcachofa Blanca de Tudela
www.alcachofadetudela.com
Villava - Navarra



D.O.P. Pimiento del Piquillo de Lodosa
igoni@icannavarra.com
Villava - Navarra

País Vasco



Guindilla de Ibarra
www.euskolabel.net
Abadiño - Bizkaia.



Pimiento de Guernika
www.euskolabel.net
Abadiño - Bizkaia.



Patata de Álava
www.euskolabel.net
Abadiño - Bizkaia.



an enthusiasm for nature and rural life.

Hence Brillat-Savarin (b 1755, Belley, d 1826, Paris) created the 'philosophy of origin' as a mark of quality, founded on rural handicrafts in a natural setting. Brillat-Savarin was an early proponent of the ideas of the consumer, and of gourmets and gourmands.

He set down his reflections in his book *The Physiology of Taste* (1825), in which he concludes 'men are what they eat.'

Why were DOs created?

To guarantee the quality and distinctive aroma, flavour and character of a wine, and in the wake of the oidium epidemics that destroyed whole grape harvests in 1855, the Bordeaux authorities introduced a *classement* that banned the blending of wines made on different properties. The regulations effectively brought about the first modern

designation of origin, seventy years before the Paris government enacted the laws that created the first DOs as we know them today.

Before then, Bordeaux wines were often blended with southern European imports (sometimes from Valencia, and, before then, from the Priorato area of Tarragona) to make up for scant harvests or to shore up a wine's alcohol content, body and tannins. Bordeaux winemakers would particularly use Carlón and Alicante wines from Valencia and Priorato wines, made from grapes grown on robust old vines in inland Tarragona. Later, Bordeaux turned to Tunisia and Algeria.

But there came an epidemic still worse than that of 1855. From 1863 onward, phylloxera ravaged perhaps nine tenths of European vineyards. The disaster delayed the passing of DO laws, but, once the crisis had been overcome, the French government introduced a





designations of origin statute and created the Institut National des Appellations d'Origine.

In Spain, the first eighteen denominaciones de origen were created in 1933, and many more have been created since under the original 'wine statute' of 1932. Most DOs were set up after 1982, when the Autonomous Communities - the self-ruling regions of Spain - came into operation, because the control and regulation of DOs lies within their scope of authority.

Other quality marks

There is a further range of quality marks focusing on various aspects of the products they protect. Each mark has its own specific rules, but there are certain procedures common to all of them. For instance, they all have their own specifications, which describe the distinctive features products must have,

how such features can be achieved and what the process is for a product to be certified. The specifications relate to methods of production, varieties, harvest seasons and customs, packaging conditions and so on; they also delimit the geographical area covered by the mark. The inspection and certification bodies for the label concerned check that the product actually has the attributes assured under the designation. A case in point are Marcas de Garantía (MGs), which can be used by producers who register and produce their products under the terms of use of the mark.

