

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 186/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘ALUBIA DE LA BAÑEZA-LEÓN’

EC No: ES-PGI-0005-0492-06.09.2005

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Subdirecc. general de calidad diferenciada y agric. ecológica, dirección general de industria y mercados alimentarios, secretaría general de medio rural, ministerio de medio ambiente y medio rural y marino
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2. Group:

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E-mail: agraria@camaraleon.e.telefonica.net
Composition: Producers/processors (X) others ()

3. Type of product:

Class 1.6: Pulses

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Alubia de La Bañeza-León’

4.2. Description:

The protected products are the dried and separated seeds of the pod of the garden bean (*Phaseolus vulgaris* L., subspecies *Papilionaceae*, a grain legume for human consumption) of the local varieties Canela, Plancheta, Riñón menudo and Pinta.

The properties of the seeds of these varieties, which are clearly distinct, are as follows:

Morphological properties of the dried product:

- The Canela variety is elongated and kidney-shaped, with a uniform cinnamon colour and a hundred seeds weigh between 50 and 62 grams.
- The Plancheta variety is oval and white and a hundred seeds weigh between 44 and 52 grams.
- The Pinta variety is round and cinnamon in colour with deep red mottling and a hundred seeds weigh between 51 and 67 grams.
- The Riñón menudo is oval/kidney-shaped and streaky white in colour and a hundred seeds weigh between 41 and 57 grams.

Physico-chemical properties of the dried product:

Absorption of distilled water at a temperature of between 10 and 15 °C over ten hours: more than 100 %.

Organoleptic properties:

- Canela variety: when cooked, the beans maintain their integrity extremely well. They have a smooth, soft skin and very soft, slightly buttery albumen, with little graininess and a moderate degree of mealiness.
- Plancheta variety: when cooked, the beans maintain their integrity well. They have a smooth, very soft skin and very soft, very buttery albumen, with little graininess and a slight mealiness.
- Pinta variety: when cooked, the beans maintain their integrity relatively well. They have a smooth, soft skin and soft, buttery albumen, with very little graininess and a moderate degree of mealiness.
- Riñón menudo variety: when cooked, the beans maintain their integrity relatively well. They have a very smooth and moderately hard skin and soft, moderately buttery albumen, with very little graininess and a moderate degree of mealiness.

The dried beans fall within the 'Extra' commercial category, as set out in the *Orden de 16 de noviembre de 1983 por la que se aprueba la norma de calidad para determinadas legumbres secas* (Order of 16 November 1983 approving quality standards for certain dried pulses) (*Boletín Oficial del Estado* No 275 of 17 November 1983) or the standards replacing them, are packed in polyethylene, cloth or paper and can be stored under normal environmental conditions.

4.3. Geographical area:

The agricultural production area of 5 456 square kilometres covers 98 municipalities in the agricultural districts of Astorga, El Páramo, Esla-Campos, La Bañeza, La Cabrera and Tierras de León in the Province of Leon, and 20 municipalities in the District of Benavente-Los Valles in the Province of Zamora, bordering on these.

The municipalities are listed below, grouped by province and agricultural district:

Province of Leon:

District of Astorga: Astorga, Benavides, Brazuelo, Carrizo, Hospital de Órbigo, Las Omañas, Llamas de la Ribera, Magaz de Cepeda, Mancomunidad de Quintana del Castillo y Villagatón, Quintana del Castillo, San Justo de la Vega, Santa Colomba de Somoza, Santiago Millas, Turcia, Val de San Lorenzo, Valderrey, Villagatón, Villamejil, Villaobispo, Villarejo de Órbigo and Villares de Órbigo.

District of El Páramo: Ardón, Bercianos del Páramo, Bustillo del Páramo, Chozas de Abajo, La Antigua, Laguna Dalga, Laguna de Negrillos, Pobladura de Pelayo García, Pozuelo del Páramo, Roperuelos del Páramo, San Adrián del Valle, San Pedro Bercianos, Santa María del Páramo, Santa Marina del Rey, Urdiales del Páramo, Valdefuentes del Páramo, Valdevimbre, Villadangos del Páramo, Villazala and Zotes del Páramo.

District of Esla-Campos: Algadefe, Cabreros del Río, Campo de Villavidel, Cimanos de la Vega, Corbillos de los Oteros, Cubillas de los Oteros, Fresno de la Vega, Mansilla de las Mulas, Mansilla Mayor, Onzonilla, San Millán de los Caballeros, Santas Martas, Toral de los Guzmanes, Valencia de Don Juan, Vega de Infanzones, Villademor de la Vega, Villamañán, Villamandos, Villanueva de las Manzanas, Villaornate y Castro, Villaquejida, Villasabariego and Villaturiel.

District of La Bañeza: Alija del Infantado, Castrillo de la Valduerna, Castrocalbón, Cebrones del Río, Comunidad de Riego de la Vega y Villamontán de la Valduerna, Comunidad de Soto de la Vega y Villazala, Destriana, La Bañeza, Palacios de la Valduerna, Quintana del Marco, Quintana y Congosto, Regueras de Arriba, Riego de la Vega, San Cristobal de la Polantera, San Esteban de Nogales, Santa Elena de Jamuz, Santa María de la Isla, Soto de la Vega and Villamontán de la Valduerna.

District of La Cabrera Castrocontrigo and Luyego:

District of Tierras de León: Cimanos del Tejar, Gradefes, León, San Andrés del Rabanado, Santa Colomba de Curueño, Santa María de Ordás, Santovenia de la Valdoscina, Sarriegos, Valdefresno, Valdepolo, Valverde de la Virgen, Vegas del Condado and Villaquilambre.

Province of Zamora:

District of Benavente y los Valles: Alcubilla de Nogales, Arcos de la Polvorosa, Arrabalde, Benavente, Castrogonzalo (only west of the River Esla), Coomonte, Fresno de la Polvorosa, La Torre del Valle, Maire de Castroponce, Manganeses de la Polvorosa, Matilla de Arzón, Morales de Rey, Pobladura del Valle, San Cristóbal de Entreviñas, Santa Colomba de las Monjas, Santa Cristina de la Polvorosa, Santa María de la Vega, Villabrázaro, Villaferrueña and Villanueva de Azoague (only west of the River Esla).

4.4. *Proof of origin:*

The Regulatory Board is responsible for monitoring and checking that the production, storage, packing and quality of the beans are in accordance with the specification. The beans are grown on parcels within the agricultural production area entered in the register of parcels kept by the Regulatory Board. The beans are handled exclusively in the stores and packing plants entered on the relevant registers kept by the Regulatory Board. The parcels, stores and packing plants must undergo an initial evaluation before they are entered in the registers of the Regulatory Board and then evaluations at regular intervals to maintain that registration. Consignments of pulses between registered growers, stores and packing plants must be accompanied by shipping documents issued by the Regulatory Board. Only beans that have passed all the checks can be released to the market bearing the label of the Regulatory Board attesting to their origin. The number of secondary labels issued by the Regulatory Board to packing and processing plants is based on the quantities of beans received and the capacity of the packaging.

4.5. *Method of production:*

On the parcels: the parcels are irrigated land or very fresh dry land. The beans rotate with other crops every two years as a maximum. The seeds are from plants free of halo blight and are treated against dried bean beetle, all under the control of the Regulatory Board. Sowing is carried out in the spring, with a maximum density of 190 000 plants per hectare. The beans are harvested in August, September or October, once the seed has reached physiological maturity.

In the stores: the beans may be stored either by the growers or by other operators, but they must avoid mixing beans from different lots, which must be physically separated.

Stores must comply with the applicable technical health regulations.

In packing plants:

The beans are subject to quality checks on the raw material, they are then divided into uniform lots, washed, treated against dry bean beetle, sifted and graded and defective seeds are removed. They are then packed using dosers, given a final quality check and labelled, including with the identifying secondary label issued by the Regulatory Board.

4.6. Link:

Reputation

As early as 1570 Alubias de La Bañeza were being sold in the famous markets of Medina del Campo, brought there exclusively by the district's farmers.

The *Catastro de Ensenada* (land registry) of 1752 reports that a market was held in La Bañeza every Saturday throughout the year and mentions garden beans as one of the products sold.

The *Diccionario geográfico, estadístico e histórico de España y sus posesiones de ultramar* (1846-1850) (Geographical statistical and historical dictionary of Spain and its overseas possessions (1846-1850)) by Pascual Madoz describes garden bean growing in the Province of Leon based on a census of 1799: 'the Province produces 2 102 *fanegas* (126 120 kg) of garden beans, valued at 63 060 reales'. It also gives figures for consumption in the city of Leon over the five-year period from 1835 to 1839. Garden beans are consumed in greater quality than any other pulse (0,21 *fanegas*/12,6 kg per inhabitant per year), followed by chickpeas (0,09 *fanegas*/5,4 kg) and chickling vetch (0,03 *fanegas*/1,8 kg).

The *Anuario General de España* (General Yearbook of Spain) of 1912 by Bailly-Baillière, in addition to citing garden beans as one of the main crops of several municipalities in the rural district of La Bañeza, contains an advertisement: 'Ceferino Martín — La Bañeza — Cereals, Pulses, Wool, Tow, Potatoes and graded, gold medal Garden Beans'.

The '*Provincia de León (Guía general)*' (Province of Leon (General Guide)) of 1928 by José Mourille López, describing the area of Bañeza, states that the region is famous for its garden beans, which it exports in large quantities.

The product's reputation today is proven, among other things, by its inclusion in various official catalogues of quality foodstuffs, such as the *Inventario Español de Productos Tradicionales* (Spanish Inventory of Traditional Products), published by the Ministry of Agriculture, Fisheries and Food in 1996 and funded by the European Commission.

In addition, the *Inventario de Productos Agroalimentarios de Calidad* (the Inventory of Quality Food Products), published by the Government of Castile-Leon in 2001, dedicates two pages to the product.

More recently, the guide to quality food products in the Province of Leon, *León al Gusto*, financed by the EAGGF Guidance Section, dedicates four pages to these garden beans.

As regards promotion abroad, the Ministry of Agriculture's 'Guide of the Best Fruits and Vegetables' also has two pages on these beans.

On the Internet, a search on Google gives almost 300 hits, basically on sites dedicated to gastronomy and tourism and on Wikipedia, etc. The product's social importance can be seen from the fact that there is a garden bean museum in La Bañeza and a Bañeza-León Garden Bean Gastronomic Association, chaired by the current President of the Court of Auditors.

On the market, the bean's reputation and value in the eyes of consumers are shown by the considerably higher price it commands compared with other, non-protected garden beans.

Natural factors

The properties of La Bañeza-León garden beans are linked to the area's climate and soil and to the use of plant material suited to the area's environment.

Climate: temperatures and humidity levels differ substantially from those in the area to the east and humidity levels from those in the areas to the north and west. Average rainfall during the bean's growing period is sufficient for the proper development of the plant, since it is grown on irrigated land or very fresh dry land. The moderate humidity levels generally protect against the development of fungal diseases, provided that the crop and, in particular, irrigation are managed correctly.

Soils: soils in the area are mainly loose-textured or loose-textured to sandy, with a moderate clay content, pH neutral or acidic, rich in organic material and with a very low carbonate content. On the whole, these soils give the beans high water absorption, a low ash content and better organoleptic properties after cooking, principally a smoother skin and a more mealy albumen with little graininess.

Plant material: the cultivation of these varieties of garden bean consistently over the years has meant the beans have undergone selection, exercised by agroclimatic conditions in the production area and by growers, who always select the highest quality and most uniform beans from the best parcels to sow for the next harvest.

Human factors

Using experience passed down over several generations, growers can identify the parcels that are most suitable for growing garden beans and know how to adapt their cultivation practices to produce garden beans of the highest quality.

4.7. Inspection body:

Name: Consejo Regulador de la Indicación Geográfica Protegida 'Alubia de La Bañeza-León'
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The Consejo Regulador de la Indicación Geográfica Protegida 'Alubia de La Bañeza-León' complies with the 1998 version of Standard EN-45011.

4.8. Labelling:

The commercial labels used by each packing or processing plant must be approved by the Regulatory Board. They must bear the words: 'Indicación Geográfica Protegida Alubia' de La Bañeza-León accompanied by the logo of the Regulatory Board. Secondary labels, bearing an alphanumeric code, are issued by the Regulatory Board.

The logo of the Regulatory Board is:



Products prepared using Alubia de La Bañeza-León as the raw material, including those which have undergone processing, may be released for consumption in packaging bearing the following reference to the PGI, 'Elaborado con Indicación Geográfica Protegida Alubia de La Bañeza-León' (prepared with Alubia de La Bañeza-León Protected Geographical Indication), but without the Community logo, provided that:

- (a) Alubia de La Bañeza-León, certified as such, is the sole component of the product group concerned;
- (b) the processors concerned are approved by the Regulatory Board, which must ensure that the protected designation is used correctly. To that end, the Regulatory Board is to draw up a standard application detailing the terms of approval. A condition of approval is that the applicant accepts the necessary checks by the Regulatory Board to ensure the traceability of Alubia de La Bañeza-León.

When Alubia de La Bañeza-León is not used exclusively, the protected designation may be mentioned only in the list of ingredients of products containing it or obtained from its processing or preparation.
