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

(2001/C 319/02)

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 in point 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 ( )  PGI (x)

National application No: 70

1. Responsible department in the Member State

   1.1. Name: Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y Contractuales, Dirección General de Alimentación, Subsecretaría de Agricultura, Pesca y Alimentación, Ministerio de Agricultura, Pesca y Alimentación, España

   1.2. Address: P o Infanta Isabel, 1, E-28071 Madrid

   Tel. (34) 913 47 53 94

   Fax: (34) 913 47 54 10.

2. Applicant group

   2.1. Name:

      (a) Turrones R. Vicens

      (b) Turrones Roig, S.A.

      (c) Turrones Artesans Felix

      (d) Turrones Lluch

   2.2. Address:

      (a) Carretera de Tábara, s/n. E-25310 Agramunt

      (b) Carretera de Cervera, s/n. E-25310 Agramunt

      (c) C/Condesa de Aurembiaix. E-25310 Agramunt

      (d) Polígono industrial, s/n. E-25310 Agramunt

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

3. Type of product: Bread, pastry, cakes, confectionery, biscuits and other baker's wares. Class 2.4.
4. Specification

(Summary of requirements under Article 4(2))

4.1. Name: Turrón de Agramunt oder Torró d’Agramunt.

4.2. Description: ‘Turrón de Agramunt’ or ‘Torró d’Agramunt’ is made from honey, peeled and roasted almonds or hazelnuts, sugar and/or glucose syrup, egg whites or the dried equivalent and wafers.

Depending on the commercial type (suprema or extra), the minimum percentage of basic raw materials must be as follows:

<table>
<thead>
<tr>
<th></th>
<th>Suprema</th>
<th>Extra</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hazelnuts or Almonds</td>
<td>60,00</td>
<td>46,00</td>
</tr>
<tr>
<td>Honey</td>
<td>10,00</td>
<td>10,00</td>
</tr>
<tr>
<td>Egg white or dried equivalent</td>
<td>1,00</td>
<td>1,00</td>
</tr>
</tbody>
</table>

Suprema and extra nougats protected by this PGI must have the characteristics defined in the relevant technical health regulations.

The table below gives the required chemical composition of samples of ‘Turrón de Agramunt’ (% of finished product):

<table>
<thead>
<tr>
<th></th>
<th>Almond Nougat</th>
<th>Hazelnut Nougat</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Suprema</td>
<td>Extra</td>
</tr>
<tr>
<td>Moisture content (maximum)</td>
<td>5,0</td>
<td>6,0</td>
</tr>
<tr>
<td>Protein content (minimum)</td>
<td>11,0</td>
<td>9,0</td>
</tr>
<tr>
<td>Fats (minimum)</td>
<td>32,5</td>
<td>26,0</td>
</tr>
<tr>
<td>Ash (maximum)</td>
<td>2,2</td>
<td>2,2</td>
</tr>
</tbody>
</table>

‘Turrón de Agramunt’ has the following organoleptic characteristics:

— Colour: light golden brown,

— Texture: irregular, coarse and porous. Firm but breaks without effort. Crunchy yet melts in the mouth,

— Sweetness: very intense,

— Shape: round cakes and rectangular portions or bars.

These characteristics are the result of a judicious mix of ingredients and a precise cooking time.

4.3. Geographical area

‘Turrón de Agramunt’ or ‘Torró d’Agramunt’ protected by the PGI is produced and packed in the municipality of Agramunt in the Catalan district of Urgell in the Province of Lérida.
4.4. **Proof of origin**

The nougat is produced and packed by undertakings in the production area entered in the relevant register of the Regulatory Body. The method used in the workshops is the traditional production method and is checked by the inspection body. Nougat passing the checks carried out throughout the production process, the physico-chemical analyses and the organoleptic tests is marketed under the protected geographical indication.

4.5. **Method of production**

The hazelnuts are roasted, cooled and peeled. The almonds are peeled and then roasted.

The honey and sugar are cooked together in a pan until all the water is absorbed. The mixture is then cooled slightly and the egg whites added.

The mixture is cooked and then the hazelnuts or almonds are added, depending on the variety.

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

4.6. **Link**

1. **History**

Like all good traditions, the actual origin of 'Turrones de Agramunt' is shrouded in legend. The activity of the 'turronaires' (nougat-makers) is documented from the end of the eighteenth century by which time it was already traditional and therefore must be much older. The destruction of the municipal archives during the Napoleonic Wars and the fact that the activity is carried out alongside farming make it difficult to confirm earlier dates.

The nougat-makers of Agramunt became so popular that not only did they participate in the traditional popular festivals but also entered into literature with Serafí Pitarra's play 'La Dida' (The Wet-nurse). The eponymous heroine of the play, set in 1700, is Paula of Agramunt, a nougat-maker by trade.

The nougat is hand-produced:

In the past, nougat-makers used to roast the hazelnuts two days before mixing them with the honey, since if they had not cooled sufficiently the nougat would break easily.

The honey was poured into a pan and then stirred constantly with a wooden instrument called a 'remo' (oar) as soon as it began to boil to prevent it burning.

The mixture would darken and in order to whiten it, two dozen egg whites, beaten until stiff, were added. When the most experienced nougat-maker decided that the mixture was ready, a wooden spoon was placed first into the mixture and then into a bucket of cold water. When it had cooled slightly, the same weight of hazelnuts as honey was added and the mixture stirred until it became homogenous. It was then left to thicken for half an hour before being cut with a special slice called a 'rajola' (tile). After cutting, it was weighed and formed into the traditional flat and round or elongated shapes and sandwiched between two slices of 'pan de ángel' (a type of wafer), attached to the nougat using a wooden implement. When they were completely cool and dry, they were placed in a wooden box lined with zinc or a tin box to keep them in perfect condition until they were sold.
The manufacture of 'Turrón de Agramunt' has changed little since its beginnings. As in all industries, technical progress and modernisation have brought changes, with some of the manual tasks now being carried out by machine, but the raw materials are basically the same and the only changes made have been in order to make them easier to work with.

2. The social aspect

Production has increased slightly each year, rising from 45 325 kg in 1995 to 71 980 kg in 1995.

As well as directly providing a large number of jobs, the Argamunt nougat industry is a source of considerable activity in the service sector, principally in transport and tourism:

— the lack of a rail link to Agramunt means that all the nougat has to be transported by road;

— nougat-making attracts a large number of visitors. In addition, since 1989, the 'Feria del Turrón de Agramunt' (Agramunt Nougat Fair) has taken place every October. This draws many visitors and has become one of the biggest fairs in Lérida.

4.7. Inspection body

Name: Calitax
Address: Tuset, 10, E-08006 Barcelona
Tel. (34) 932 17 27 03
Fax: (34) 932 18 51 95.

The inspection body complies with standard EN 45011.

4.8. Labelling

The labels will be issued by the Regulatory Body and must bear the words IGP 'Turrón de Agramunt' or 'Torró d'Agramunt' and the special logo.

4.9. National requirements


— Royal Decree 1643/1999 of 22 October 1999 laying down the procedure for processing applications for entry in the Community Register of Protected Designations of Origin and Geographical Indications.


Date of receipt of the full application: 25 October 2000.