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

(2003/C 100/06)

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 ( ) — PGI (X)

National application No: IG/16/97

1. Responsible department in the Member State

   Name: Ministère de l'agriculture et de la pêche — Direction des politiques économiques et internationales
   Bureau des signes de qualité et de l'agriculture biologique

   Address: 3, rue Barbet-de-Jouy, F-75349 Paris 07 SP
   Tel. (33-149) 55 81 01
   Fax (33-149) 55 57 85

2. Applicant group

2.1. Name: Union Interprofessionnelle de la Fraise du Périgord (UIFP)

2.2. Address: Mairie de Vergt — F-24380 Vergt

2.3. Composition: Producer (X) Other = Consignor (X)

3. Type of product: Chapter 8, Edible fruit and nuts; peel of melons or citrus fruit, Annex II to the Treaty of Rome.

4. Specification

   (Summary of requirements under Article 4(2))

4.1. Name: Fraise du Périgord

4.2. Description: The name Fraise du Périgord applies to a product produced in the whole of the geographical area.

   Périgord strawberries are grown entirely in open fields, categories Extra or I.

   The varieties are selected by the UIFP (Union Interprofessionnelle de la Fraise du Périgord), according to agronomic qualities and taste.

   They must also meet specific criteria as regards sugar levels, colour, firmness, size, shine, shape and presentation. All of these criteria are checked for each lot.

   The strawberries are sold in punnets of 500 g and 250 g, under the name Fraise du Périgord.

The geographical production area is therefore in the heart of the Périgord Region, the area known as Périgord Central. This is an homogenous area with chalky soils of secondary origin, with a clay-siliceous covering and with a regular, temperate climate.

4.4. **Proof of origin:**

— The selected strawberry producers are entered in a register kept up-to-date by marketing organisations.

— The areas used for strawberry plantations situated in the defined geographical area are listed in an inventory and identified by their cadastral number.

— The strawberries are packed in punnets of 500 g or 250 g bearing the individual identification number of the producer, which allows them to be traced until they reach the consumer. In addition, the certified characteristics and the words *Fraise du Périgord* are printed on the lid or the plastic cover of the punnets.

— In addition, each pallet is identified by a record stating the variety, number of punnets, destination and transporter, and a consignment note is made out to accompany each lot; finally, accompanying documents are filled out for each order.

4.5. **Method of production:** What makes the production of *Fraise du Périgord* special is the fact that it is carried out in an area of hills and chestnut trees. The following method of production is used:

— Selection and inventory of the fields or plots according to their geographic location, their cultivation history and soil and climate characteristics.

— Reasonable amount of manure before each planting.

— Varieties selected by the UIFP for their taste characteristics.

— Exclusive use of certified seedlings with a planting density of no more than 6 per m².

— Reasonable irrigation and phytosanitary protection; use of products listed by the UIFP.

— Harvest made when ripe and must be under cover from the beginning of the harvest until mid-June and from mid-September to the end of October; minimum sugar content of 6° to 7.5° according to variety and time of year.

— Selection of best fruit at harvest.

— Classification of each lot on arrival at the packing station according to a score system: a minimum of 9 points needed in order to qualify for the *Fraises du Périgord* seal.

— The fruit is systematically cooled on arrival.
— Packed in padded punnets or other similar containers.
— Packed and stored in warehouses with a controlled temperature of 12 °C maximum.
— Shipped out a maximum of 48 hours after arrival, in refrigerated lorries (between 6 and 12 °C).

4.6. Link:

1. **Particular characteristics of the product:** The specificity of the *Fraise du Périgord* is linked to the soil and climate characteristics of the plots or fields: chalky soil, covering of a clay-silicious layer, an undulating, even hilly landscape, in addition to almost total forest-cover. The potential of these characteristics is harnessed by the knowledge and skills of the producers and, mainly, by the development of cultivation methods which use the humus available after tree-felling.

The climate, equable and not subject to extremes, also plays a part, allowing even growth and ripening.

Moreover, the qualities of the Périgord strawberry are linked to the selection of varieties according to three criteria: a good adaptation to the Périgord soil, taste and good presentation.

2. **A reputation past and present:** The production of strawberries in Périgord goes back to 1895, when the strawberries were cultivated between rows of vines, and sold at local markets. This practice greatly developed after the Second World War, slowly moving from production for retail to mass production, particularly thanks to the development of transport and the organisation of trade. The reputation and the quality of these strawberries increased demand and they were prized on all French markets. The past fame and present reputation of the Périgord strawberry gives it a place in the Inventory of French Culinary Heritage (l'Inventaire du Patrimoine Culinaire français).

4.7. **Inspection body**

**Name:** SGS ICS (Direction «Certification de produits et de services»), the certification mark is Qualicert.

**Address:** 191, Avenue Aristide Briand, F-94237 Cachan Cedex.

Accreditation number of Cofrac for the certification of agricultural and food products according to the standard NF EN 45011: 7-019/98

4.8. **Labelling:** The products are sold under the name *Fraise du Périgord*, marked 'Certifié', with the following certified characteristics:

Produced in Périgord
Harvested at optimum maturity
Selected varieties
Guaranteed traceability from producer to consumer

4.9. **National requirements:** None.

**EC No:** FR/00133/2001.02.23.

**Date of receipt of the full application:** 19 December 2002.