OTHER ACTS

EUROPEAN COMMISSION

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

(2011/C 271/09)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 (1). Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006
‘CHELČICKO-LHENICKÉ OVOCE’
EC No: CZ-PGI-0005-0436-23.11.2004
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: Úřad průmyslového vlastnictví
   Address: Antonína Čermáka 2a
            160 68 Praha 6
            ČESKÁ REPUBLIKA
   Tel. +420 220383111
   Fax +420 224324718
   E-mail: posta@upv.cz

2. Group:
   Name: Unie ovocnářů jižních a západních Čech
   Address: Netolická 534/2
            384 02 Lhenice
            ČESKÁ REPUBLIKA
   Tel. +420 388321371
   Fax +420 388321280
   E-mail: zemcheba@iol.cz
   Composition: Producers/processors ( X ) Other ( )

3. Type of product:
   Class 1.6: Fruit.

4. **Specification:**

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

4.1. **Name:**

‘Chelčicko-Lhenické ovoce’

4.2. **Description:**

Temperate fruit intended for direct consumption and for preserving. Preserved fruit is not labelled as ‘Chelčicko-Lhenické ovoce’. It comprises pome fruit, stone fruit and soft fruit. The taste of the local fruit is full, vigorous, with a rich range of fruit elements, which have a residual aspect. The specific characteristics of this fruit (such as its lusciousness, vitality and compactness), from the point of view of both smell and taste, derive mainly from the local natural conditions (e.g. difference between daytime and night-time temperatures during the ripening period, morning mists in the growing area). Fruit from the Chelčicko-Lhenicko area surpasses other areas in specification, by a natural balanced proportion between sugars and acids. This ideal ratio generates the so-called clean tones of the fruit. The overall impression is one of lushness, a mild taste, a delicate echo, which produces a long-lasting rich sensation. This quality applies to all types of fruit presented under the name ‘Chelčicko-Lhenické ovoce’ and is specific to this area.

Above all, it concerns these products: apples, sweet cherries, sour cherries, plums, currants (Ribes). Currently cultivated varieties: apple — Julia, Angold, Šampion, Rubin — Bohemia, Rubinola, Topaz, Jonagold — Jonagored, Jonaprince, Golden Delicious, Idared, Melrose, Spartan; sweet cherry — Burlat, Karešova, Vanda, Sam, Těchlová, Kordia, Napoleon; sour cherry — Morellenfeuer, Érdi Bötermó, Fanal, Morela pozná: plum — Čačanská rana, Čačanska lepotica, Čačanska najbolja, Stanley, Domácí velkoplošá; redcurrant — Holandský červený, Heinemann pozná, Losan, Rubigo, Rondon; blackcurrant — Otelo, Ojebýn.

4.3. **Geographical area:**

Orchards spreading over the Bavorov Basin — Chelčicko and the Blansko Forest foothills — Lhenicko. ‘Chelčicko-Lhenické ovoce’ is grown exclusively in this area (Czech Republic, South Bohemia Region, districts of Strakonice and Prachatice). These areas comprise the following municipalities: Chelčicko: Chelčice, Truskovice, Libějovice, Vodňany, Krtely, Malovice, Bavorov, Tourov; Lhenicko: Lhenice, Vadkov, Mičovice, Jáma, Hoříkovice, Trešanice, Hrbov, Vodice, Vodice, Trešnový Újezd, Horní Chrášťany, Dolní Chrášťany, Ratiborova Lhota.

4.4. **Proof of origin:**

The growing areas, stores and storage boxes, lots and packaging dates are indicated. Records of purchasers are kept. Each delivery can therefore be unambiguously traced and deliveries are distinguishable from one another. The fruit is graded, stored and wrapped within the defined area and cannot therefore be mixed up with fruit grown elsewhere.

Production is governed mainly by the guidelines for integrated fruit-growing systems (SISPO). Compliance with the specification is checked in-house, in external laboratories, by the superior inspection body (Státní zemědělská a potravinářská inspekce) and by the inspection board for the integrated production system (on-the-spot checks).

Consistent labelling of all fruit harvested in the area while it is still in the orchard and precise harvest records guarantee that the fruit cannot be interchanged with fruit from another area.

Work in the store is performed with labelled fruit and all handling is recorded in the operations journal, where details of movements of the fruit and preparations for marketing are entered. Fruit leaving the stores must be of exactly the same origin as on entry, and it is labelled accordingly.
Product quality is monitored by an in-house laboratory. A system has been developed for performing chemical and microbiological checks and evaluating products. An HACCP system is in place. Checks are also carried out by the superior inspection body (see point 4.7), in accordance with the inspection plan.

Check on compliance with the principles of integrated fruit-growing systems:

The state of the orchards and the environment is monitored. Orchards are equipped with signalling devices. Checks are generally carried out by the SISPO inspection board on growers holdings once a year. Checks cover in particular contamination of soil, fertilisers, irrigation water or fruit by heavy metals, monitoring of biotic and abiotic factors, use of fertilisers, pesticides and irrigation, and planting. Checks are governed by the guidelines for integrated fruit-growing systems, which have been approved by the Ministry of Agriculture of the Czech Republic.

4.5. Method of production:

All fruit is grown in accordance with the principles set out in the guidelines for integrated fruit-growing systems, which were also drafted with the participation of local fruit-growers. The components and procedures of SISPO integrated production are as follows:

— Planting: compromise between the resistance and market quality of the fruit. Selection of variety according to temperature, rainfall and ripening and harvesting times. Selection of rootstock according to soil conditions, and type and intensity of planting.

— Protection against diseases and pests: a combination of natural and chemical protection. Prevention. Biological protection. Insectivorous birds. Introduction of natural predators. Physical and biotechnical methods and agricultural techniques appropriate to the area concerned (soil cultivation, fertilising, training and pruning). Balance of plants, decrease in occurrence of diseases and pests. Chemical protection kept to a minimum. If necessary, chemical preparations with low toxicity, tested and permitted pesticides, zoocides and fungicides are applied. Selective chemical protection, only those pesticides which eliminate pests and do not harm useful animals. Pest traps. Prediction of occurrence of diseases and pests. Records of checks and applications.

— Soil cultivation system: orchards are grassed over (60-70 % of surface), with various grasses being combined. The growth is mown, particularly prior to harvesting. The grass is often left lying on the spot or formed into strips. In the event of lower rainfall, generally of less than 600 mm a year, shallow soil cultivation is used, to a maximum depth of 4 cm.

— Weed control: weeds are kept below the level at which they can cause damage. Application of permitted herbicides only at suitable times, maximum once a year, no later than 80 days prior to harvesting of pome fruit and 50 days prior to harvesting of stone fruit. Soil cultivation on suitable terrain. Weeds are cut back. The areas around the trunk are mulched, i.e. organic material or coloured film is laid on the soil surface.

— Irrigation of orchards: water which does not adversely affect the state of health of people or animals in the area, the soil, the quality of the surface water or groundwater and other components of the environment is used for irrigation. A check on irrigation water is carried out at least once a month.

— Fertilisation of orchards: the soil must have a balanced proportion of elements and compounds for growing the types and varieties of fruit. The proportion affects the state of health of the trees, and the quality and quantity of the fruit. Fertilisation is carried out on the basis of the difference between measured and recommended values of elements and compounds for the given type and variety of fruit. There is no fertilisation for a certain period before and after harvesting. Records of fertilisation and yields are kept.
— Check for contamination: in particular, heavy metals in soil, irrigation water, fertilisers and fruit are monitored. The values of possible contamination of fruit are measured from sufficiently large samples.

— Physiological state and equilibrium of fruit trees: agricultural measures (pruning, soil treatment, fertilising and control of the number of developing small fruits, etc.) are adapted according to the quantity, period and duration. The equilibrium of orchards is not disturbed. Physiological equilibrium is assessed by soil analyses and checks on fruit. A subjective check is generally performed five weeks prior to harvesting. Growth of shoots, stalk, size, illumination and the external appearance of the fruit are assessed. The objective is fully developed fruit with a balanced content of valuable materials — sugars, acids, vitamins and mineral and aromatic substances.

— Control of fruit tree productivity and fruit quality: trees are regularly pruned in order to achieve the optimum crop quantity. Crop reduction is carried out, either by hand or using one of the permitted chemical preparations in doses below the limits.

— Principles for training and pruning fruit trees: pome fruit is grown in single lines in order to allow the use of machinery. The trees are pruned at the recommended times and in the recommended manner, depending on the type and variety of fruit.

— Check on compliance with the principles of integrated fruit-growing systems — see point 4.4.

All fruit types are pruned twice a year and are treated with chemicals during the growing season according to the incidence of diseases and pests in a specific orchard in a specific year. All applications of chemicals are based on measuring and monitoring of the incidence of the type of harmful agent concerned. Applications are carried out only when the economic damage threshold is exceeded. All orchards are grassed and the grassed areas are regularly mown. The areas around tree trunks are kept free of vegetation with the help of herbicides. Only some sweet-cherry plantations are entirely covered with grass.

Another specific feature of the Chelčicko-Lhenicko area lies in the fact that the general SISPO techniques are specifically applied to the area concerned and products (e.g. for pest extermination) have been specifically developed for the area.

Growing techniques for individual types of fruit:

Apples
Apples are grown in open areas on non-waterlogged sites and on sites not constituting frost basins. Slightly more vigorous-growing rootstock is selected for apples since there are insufficient free nutrients in the soil at the altitude of the growing area and the trees must be able to acquire the nutrients partly by themselves. Rootstocks M1, M4 and A2 were used in the past, while M9 is the most commonly used nowadays; small trees are provided with support in the form of an individual stake, or a wire screen to which each tree is tied. The spacing of the small apple trees grown is influenced by many factors and a large number of variations can therefore be found in the area. Spacing is influenced mainly by the grower's equipment, the site, the type of rootstock and the growing shape. Former practice consisted mainly in strip-planting of free-growing dwarf trees, which are now being replaced by more closely-spaced spindle-shaped trees. On account of the humidity of the air as well as the general humidity of the area, orchards are irrigated only in isolated instances by a few growers. The harvest is carried out according to a strict schedule — the apples are packed in large-capacity boxes, which are labelled on the spot in the orchard after being filled with the picked apples and are transferred to an air-conditioned store as swiftly as possible.
Sweet cherries
Sweet-cherry trees are grown mainly on sunny, dry sites with a low water table. They were formerly grown on bird-cherry rootstock in the form of free-growing standard or half-standard trees planted sufficiently far apart to allow the tree to be harvested on all sides from a ladder. Nowadays new plants are grown on PHL or Gisela rootstock at shorter distances from one another and the crowns of the trees are maintained by being cut into a flatter and lower shape. The cherries are harvested according to a strict schedule into transport or sales packaging and, after being labelled in the orchard, are transferred to the store as swiftly as possible in order to be cooled, prepared for marketing and dispatched to customers.

Sour cherries
Sour cherries are grown on sites with a less abundant natural supply of nutrients and on naturally drier sites. They are grown in strips at distances which allow mechanical harvesting. The rootstock for sour cherry is mainly mahaleb cherry and the shape of the tree is adapted to mechanical harvesting. The fruit is harvested into transport or sales packaging and, after labelling in the orchard, is transferred to the store as swiftly as possible for cooling, or to the preserving plant for further processing. It is also dispatched from the store for further processing after completion of deliveries. Only some of the sour cherries are picked by hand and consumed in the fresh state. The procedure is subsequently the same as for sweet cherries.

Plums
Plums are mainly grown as half-standards in strips on sites with a sufficient supply of water in clay-loamy soils. A whole range of rootstock is used for plums, but myrobalan is most common. The tree shape is usually a free-growing crown allowing mechanical harvesting where appropriate. Of the fruit picked, around half is intended for consumption in the fresh state and around half for preserving. The whole growing process is therefore adapted to mechanical harvesting. The fruit is mainly harvested into packages for transport and, after being labelled in the orchard, is transferred to the store for cooling and further market preparation. Fruit intended for industrial processing is transferred from the orchard to the store for cooling and completion of deliveries, or direct to the preserving plant for further processing.

Redcurrants and blackcurrants
They are grown in soils well supplied with water, fertile and deep, generally in lower-lying areas, but not actually in frost basins, although they are the most frost-resistant of the fruits grown in the area. Large areas of currants are established as strip plantations of small plants grown from rooted cuttings. The distance between plants is determined by the cultivation and harvesting technique and technology. There are now just a few isolated currant bushes that are suited only to hand-picking. Harvesting is carried out almost exclusively by machine and the fruit is processed further in the preserving plant. Only some of the fruit is hand-picked for direct consumption in the fresh state or for culinary use by small consumers. Mechanical picking is carried out with the aid of self-propelled harvesting equipment which packages the fruit for transport; after the packages are filled and labelled in the orchard, the fruit is transferred to the store as swiftly as possible for cooling and completion of deliveries to customers.

Storage and packaging
Storage and packaging takes place within the defined area. In this way, it is possible to avoid damaging the harvested fruit, which goes straight from the growing area to the store. This approach also guarantees that the fruit is not mixed with fruit grown elsewhere. This coordinated process of growing, storing and packaging in one place means that the fruit does not deteriorate.

4.6. Link:
The Chelčicko-Lhenicko area and the fruit which is grown there stand out not only within the Czech Republic but also within Europe. This is corroborated by the following points in particular: the reputation, the factors influencing the unique properties of 'Chelčicko-Lhenické ovoce' and other specific characteristics, and the link between the properties of 'Chelčicko-Lhenické ovoce' and conditions in the area according to the type of fruit.
4.6.1. Reputation

Fruit-growing in the Chelčicko-Lhenicko area boasts a 700-year tradition. The long tradition and the quality of the local fruit have earned the area the epithet ‘the garden of southern Bohemia’. Fruit appears in the coat of arms of the municipalities of both Chelčice and Lhenice. Evidence of the history and reputation of fruit-growing in the area is to be found in the book Lhenice, zahrada Jižních Čech by Václav Starý a kol.

The reputation of ‘Chelčicko-Lhenické ovoce’ is further demonstrated by the annual flower festival and fruit festival organised in collaboration with the Union of Fruit-Growers of South and West Bohemia. The flower festival is a tourist and cyclotourist initiative held at the start of the fruit-growing season when the fruit trees spring back into life, come into bud and blossom. The fruit festival is a prestigious event lasting several days and among the most important initiatives focusing on fruit-growing in the Czech Republic. It consists of a fruit exhibition combined with an evaluation, a fruit fair and a cultural and sports programme.

Proof of the exceptional quality of ‘Chelčicko-Lhenické ovoce’ lies in the substantial appreciation expressed at national exhibitions, e.g. Zahrada Čech – Litoměřice, and in addition growers successfully participate not only in that exhibition but also in other exhibitions organised at national level: Hortikomplex – Olomouc, Země živitelka – České Budějovice, Zemědělec – Lysá nad Labem.

Growers of ‘Chelčicko-Lhenické ovoce’ are grouped together within the Unie ovocnářů jižních a západních Čech (Union of Fruit-Growers of South and West Bohemia), which is involved in, inter alia, educational and awareness-raising activities, promotion of fruit, organisation of exhibitions, publishing, and fruit quality and environmental issues. The local action group Rozkvět zahrady jižních Čech also exists in the area.

Growers from the Chelčicko-Lhenicko area work together with many leading research institutes and educational establishments, e.g.: University of South Bohemia in České Budějovice — Faculty of Agriculture, Mendel University of Agriculture and Forestry in Brno — Faculty of Horticulture in Lednice, Research and Breeding Institute of Pomology Holovousy Ltd, SEMPRA, Agricultural Engineering Research Institute — Prague, Agricultural Economics Research Institute — Prague, Crop Research Institute, Food Research Institute Prague, Institute of Organic Chemistry and Biochemistry of the Academy of Sciences of the Czech Republic, Biola Biological Laboratory. The success of this cooperation is demonstrated on the one hand by the development of new growing techniques and on the other by the use made of those techniques in growing fruit in the Chelčicko-Lhenicko area, which also contributes to the nationwide reputation of ‘Chelčicko-Lhenické ovoce’.

Production


Marketing

‘Chelčicko-Lhenické ovoce’ is successfully marketed within and outside the Czech Republic.

Czech Republic

Number of commercial entities to which ‘Chelčicko-Lhenické ovoce’ is supplied: around 500.

Major commercial entities to which ‘Chelčicko-Lhenické ovoce’ is supplied: Terno, Ahold, Coops, Nova Fruit, CZ Fruit, Čeroz.

Export

The following percentages of the harvest are exported: sweet cherries — 38 %, sour cherries — 40 %, plums — 50 %, currants (Ribes) — 70 %.
Countries to which ‘Chelčicko-Lhenické ovoce’ is supplied: Germany, Netherlands, Belgium, Austria, Finland, United Kingdom.

Number of foreign commercial entities to which ‘Chelčicko-Lhenické ovoce’ is supplied: around 10.

Major commercial entities to which ‘Chelčicko-Lhenické ovoce’ is supplied: Dinter, Phanner.

4.6.2. Factors influencing the unique qualities of ‘Chelčicko-Lhenické ovoce’ and other specific characteristics

Fruit grown in the Chelčicko-Lhenicko area (see 4.2) is fundamentally influenced by the specific nature and climate of Podšumaví between the Bavorov Basin and the Blansko Forest foothills.

In the Chelčicko-Lhenicko area there is a system of fishponds, rivers and streams. It is precisely this type of landscape that creates the climatic conditions which favour fruit cultivation, e.g. amount of rainfall, soil moisture, alternation of daytime and night-time temperatures, frequent morning mists.

Features of the Chelčicko-Lhenicko area are:

— fairly high altitude, situation in the Šumava foothills,
— clean air, mainly on account of the absence of polluting industry and the abundance of forests,
— average annual temperature of 8,7 °C,
— average annual rainfall of 607 mm,
— average monthly relative air humidity of 75,8 % — this level is very high, the humidity providing moisture in summer and coating trees with hoarfrost and limiting freezing in winter,
— considerable differences between daytime and night-time temperatures, especially during the harvesting period,
— frequent morning mists, generated both by the fishponds and by the basin features of the area, which is partially bounded by mountains,
— sufficient soil moisture, to which both the rainfall and the dense network of fishponds and watercourses contribute,
— later arrival of spring and later ripening, on account of the foothill conditions,
— good soil composition, particularly as regards minerals.

The chief specific characteristic of ‘Chelčicko-Lhenické ovoce’, namely its balanced ratio of sugars to acids, derives mainly from the local climate, i.e. alternating temperatures, later arrival of spring and later ripening, and from the soil, i.e. balance of pH, of individual minerals and of the ratio of different minerals. According to laboratory analyses carried out, the average acidity of the fruit achieves optimum levels. The positive results, which do not occur as a matter of course in every fruit-growing area, were also confirmed during soil analyses.

Other specific characteristics of ‘Chelčicko-Lhenické ovoce’, such as the smell, taste, lushness, long-lasting freshness and uniqueness of the colour tones, are attributable mainly to the special microclimate, which is generated by the above-mentioned conditions (forests, fishponds, fairly high altitude, humidity, mists, etc.).

A significant factor which influences the quality of ‘Chelčicko-Lhenické ovoce’ is the very low level of contamination of the environment by heavy metals and, consequently, the level of contamination of the fruit, which is well below the limit. Biological protection of the fruit trees is a further contributing factor. In the Chelčicko-Lhenicko area, fruit trees are protected mainly through the use of biological means. These are environmentally friendly and have indisputable advantages over chemical means of protection. The area is a centre for the development of biological means of protecting plants and trees in the Czech Republic.
A further particular feature of the Chelčicko-Lhenicko fruit-growing area lies in the diversity of its produce as compared with other fruit-growing areas.

Another important attribute of fruit-growing in the Chelčicko-Lhenicko area is the SISPO integrated method (see point 4.5. Method of production), which was also drawn up with the participation of fruit-growers from the area. This system contributes substantially to the high intrinsic quality of the fruit and, consequently, to the satisfaction of discerning consumers. The system provides guidelines on how to grow fruit in the best possible manner in the area, and these guidelines are applied.

In the course of the centuries-long tradition of fruit cultivation in the defined area, growers knowledge and experience of the optimum varieties to grow and where and how best to grow them have increased and improved. This process is still continuing.

The designation of origin 'Chelčicko-Lhenické ovoce' has been protected under No 194 in the Czech Republic since 20 November 2002.

4.6.3. Link between the properties of 'Chelčicko-Lhenické ovoce' and conditions in the area according to the type of fruit

Apples

The apples are distinguished by their unique, specific spicy taste with a long-lingering echo, which comes from the influence of the relatively high air humidity, the absence of high temperatures in summer and, on the other hand, the significant variation between daytime and night-time temperatures generated by the large numbers of lakes and ponds and forests and by the relief of the defined geographical area. This specific microclimate helps create in the fruit, in the period prior to the harvest, the precise balance of sugars, acids and aromatic substances from which their specific spicy flavour derives. The apples are also distinguished by the fact that, across the range of varieties grown, from summer varieties to later varieties that are stored in a controlled atmosphere until the spring months, remaining for a long time at the optimum degree of ripeness for consumption without any deterioration in taste or fragrance, and in addition are distinguished by the formation of a good quality skin, which is mainly attributable to the relatively high altitude in the defined geographical area, with its absence of summer heatwaves due to the effect of the frequent mists and substantial covering of dew, combined with sunshine. Another related characteristic is the unmistakable colouring of the fruit of the individual varieties grown in the Chelčicko-Lhenicko area.

Sweet cherries

The sweet cherries are distinguished by their rich, full spicy taste and crisp flesh, together with their high sugar and acid content and the optimum balance between them. In the case of some varieties (Napoleon, Kordia, Van) the difference in the quality and taste of the fruit compared with other areas is so marked that there has been a tendency here to register regional mutations of these varieties. Those properties are generated by the specific soil conditions in the defined geographical area in combination with the rugged relief of the landscape. The types of soil in the valleys and on the plains are different from those on the hills. The soils on the slopes are drier and less rich but contain a sufficient and, in particular, a good and unique balance of mineral nutrients. A significant role is played here by their permeability. Those slopes have in fact been used to plant sweet cherry orchards and rows of sweet cherry trees since time immemorial. The trees here grow very vigorously, irrespective of the rootstock used, thanks to the healthy root system, for which the local soils are perfectly suitable. There are no waterlogged areas or frost basins here to harm the roots and trunks of the trees or to cause stress resulting in fruit with taste properties of an inadequate quality.

Sour cherries

Distinctive features of the sour cherries are the low level of worm infestation and considerable durability resulting from the intrinsic quality of the fruit. Those properties are attributable mainly to the fact that, thanks to the relatively high altitude and the varieties grown, the point of ripening required for harvesting is reached later in the defined geographical area than in other areas. This local characteristic is an advantage in that it dispenses with the need to combat worm-inestation in the cherries prior to harvesting and the intrinsic quality of the fruit cannot therefore be in any way influenced by pesticides. Further specific features of the sour cherries are their distinctive taste and smell, which are subsequently reflected in the quality of drinks and other products derived from this fruit. The distinctive taste and smell are attributable to the fact that, in the Chelčicko-Lhenicko area, there are very low concentrations of heavy metals in the soil and there is little pollution from industry and transport, which has a favourable effect on the quality of the fruit.
Plums

The plums are distinguished by their high sugar content and rich aroma, which derives from the fluctuation in temperatures, frequent mists and slight frosts at a fairly late stage. These properties are highly valued during subsequent processing into conserves and spirits, the aromatic substance content is very highly valued and this fruit is in demand among processors at home and abroad. In view of the relatively cold local climate viral diseases, which have a very detrimental effect on the quality of fruit, are far less widespread here. This fact also makes it possible to grow indigenous varieties which have not been bred in such a way as to improve their resistance to viral diseases. Above all, however, the specific natural conditions have a positive influence on the quality of the fruit. The relatively high air humidity and amount of rainfall enable the orchards to be grassed, thereby preventing overheating of the fruit and disturbed assimilation. Mulching the grassy areas increases the CO₂ content of the surface layer of earth, which has a favourable influence on the sugar-to-acid ratio of the fruit at the time of ripening. In addition, the fact that chalky soils do not occur in this area means that the trees never suffer from an iron deficiency that would greatly impair the quality of the fruit.

Redcurrants and blackcurrants

The distinctive features of the currants are their aroma and their ideal sugar-to-acid ratio, deriving mainly from the soil and climatic conditions, which determine this specific quality of the fruit.

In view of the fact that the Chelčicko-Lhenicko area has soils with a slightly acid pH, there are ideal conditions here for growing currants. The quality of the currant also lies in the large size of the fruit and its durability, which is influenced by the natural fairly high potassium content in the soil profile. This is a very basic factor since, in the case of currants, potassium deficiency very soon results in, inter alia, a decrease in the size and durability of the fruit. The currant is a type of fruit which is very demanding as regards the humus content of the soil. In the Chelčicko-Lhenické area, thanks to the fairly high air humidity and rainfall during the growing season, it is possible to have permanent grass in currant plantations. Through regular mulching of the grass and chopping of the clippings, there is very soon a layer of humus, which has a decisive influence on the growth and vigour of the bush and the quality of the output. In combination with the alternation of high daytime and low night–time temperatures in the period prior to harvesting, which is characteristic of this area, highly aromatic fruit ripens here with an ideal sugar-to-acid ratio. This is subsequently reflected in the quality of products produced from local raw materials.

4.7. Inspection body:

Name: Státní zemědělská a potravinářská inspekce, Inspektorát v Táboře
Address: Purkyňova 2533
390 02 Tábor
ČESKÁ REPUBLIKA

Tel. +420 381200011
Fax +420 381257000
E-mail: tabor@szpi.gov.cz

4.8. Labelling:

Fruit from the Chelčicko-Lhenicko area is put in various types of packaging bearing the ‘Chelčicko-Lhenické ovoce’ inscription, generally in a green, yellow and red colour scheme, with the symbol and name of the municipality where they were grown. Adherence to the graphic image on packaging is not strictly required.