

Traditional crocus growing is also an important element of the area's culture and an important factor in maintenance of the natural environment. With the passage of the centuries it has become an integral part of the daily life of the inhabitants of the area.

4.7. *Inspection body:*

Name: Agriculture Directorate, Prefectural Administration of Kozani  
Address: Prefectural Offices, GR-50100 Kozani.

4.8. *Labelling:* The packaging of the product will compulsorily carry the indication 'Krokos Kozanis PDO' and the indications specified in Article 4(7) of PD 81/93.

4.9. *National requirements:* The general provisions of Presidential Decree 81/93 apply to the production procedure for PDO and PGI products.

EC No: GR/00048/97.07.09.

Date of receipt of the full application: 25.2.1998.

**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**

(98/C 207/03)

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.

REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

National application No: —

1. Responsible department in the Member State:

Name: Subdirección General de Denominaciones de Calidad — Dirección General de Política Alimentaria e Industrias Agrarias y Alimentarias — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación, Spain

Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 97

Fax (34) 913 47 54 10

## 2. Applicant group:

2.1. Name: Consejo regulador de la denominación de origen 'Chufa de Valencia'

2.2. Address: C/Naturalista Rafael Cisternas, 4. 1º-6, E-46010 Valencia

Tel. (34) 963 69 04 99

Fax (34) 963 69 04 99

2.3. Composition: Producer/Processor (x) Other ( )

## 3. Type of product: Chufa — Class 1.8 — other Annex II products (miscellaneous fruit)

## 4. Specification:

(Summary of requirements pursuant to Article 4(2))

4.1. *Name:* Chufa de Valencia

4.2. *Description:* Tuber of the species *Cyperus esculentus*. This comes in various shapes and sizes, has a thin outer skin, suberic tissue and a high fat and sugar content.

The tubers must meet the following requirements at least: unit weight in the fresh state of 0,45 to 0,80 g; length 0,9 to 1,6 cm; and width 0,7 to 1,1 cm, in the case of the fresh variety.

Content (by weight in the dry matter): sugar (11 to 17,5 %); fat (23 to 31 %); protein (6,5 to 12 %); starch (25 to 40 %).

The following types of chufa will be protected:

— tierna: (fresh), i.e. recently harvested and washed; and

— seca: (dry), i.e. with a moisture content of 7,5 to 12 %. The latter type includes the Chufa seca cosechero, of a size of 5 mm or more, and the Chufa seca granza, measuring 7,5 mm or more.

4.3. *Geographical area:* The production area for protected chufas is situated in the north of Valencia's huerta (irrigated area). It measures a total of 6 500 ha and comprises the following municipalities: Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàserra, Benrepós i Mirambell, Burjassot, Foios, Godella, Meliana, Moncada, Paterna, Rocafort, Tavernes Blanques, Valencia and Vinalesa, all of which are situated in the province of Valencia.

4.4. *Proof of origin:* The chufas are grown in the production area and are washed, dried, selected, graded and packed in stations situated in the production area and registered with the regulatory body. Chufas that, during the production process, meet the organoleptic and other requirements applicable are marketed under the designation of origin and with a numbered secondary label issued by the regulatory body.

- 4.5. *Method of production:* Chufas of the species *Cyperus esculentus*, which is a native species, are grown in registered production areas. The tubers are harvested when they have reached the correct stage of maturity, and are then sent to washing and drying stations registered with the regulatory body, where they are washed, dried, cleaned, graded, undergo quality checks and are packed and labelled.
- 4.6. *Link:* The Arabs introduced chufas into Spain as a product with a delicate flavour which, after maceration, produces a refreshing drink. In the XIIIth century, under the influence of Islamic culture, its cultivation developed in the Mediterranean part of what is now the Community of Valencia. In 1795 A. J. Cavanilles referred to the existence of 15 hectares of chufa at Alboraja and Almáspera and described its cultivation and consumption. Numerous works have been published by local researchers on the chufa, its characteristics, microbiology and the drink obtained by macerating it.

Flat area typical of coastal sedimentary areas around the Mediterranean. Loose light-loam soils, well drained and levelled, with a light texture and free of weeds. A Mediterranean climate, with high relative humidity and a narrow temperature range during the day (due to the proximity of the sea). Average temperatures between 13 and 25 °C and the absence of frosts during the cultivation period are essential to the germination and growth of the tuber. Grown in rotation with other products of the Mediterranean huerta. The practice of preparing the land in strips about 4 m wide, of planting from April to June, of using appropriate planting patterns, distances and depths and of following controlled growing and harvesting methods provides ideal conditions for a tuber whose specific characteristics are closely linked to its geographical environment.

4.7. *Inspection body:*

Name: Consejo regulador de la DO 'Chufa de Valencia'  
Address: C/Naturalista Rafael Cisternas, 4. 1°-6, E-46010 Valencia  
Tel. and Fax: (34) 963 69 04 99

- 4.8. *Labelling:* The words 'Chufa de Valencia' must appear on a label authorised by the regulatory body. There is also a numbered secondary label issued by the regulatory body.
- 4.9. *National requirements:* Law No 25/1970 of 2 December 1970. Order of 21 May 1997 approving the rules governing the designation of origin 'Chufa de Valencia' and its regulatory body.

EC No: G/ES00055/97.12.4.

Date of receipt of the full application: 4.12.1997.

---