

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

(2010/C 74/10)

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.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘KALIX LÖJROM’

EC No: SE-PDO-0005-0650-03.10.2007

PGI () PDO (X)

1. **Title:**

‘Kalix Löjrom’

2. **Member State or third country:**

Sweden

3. **Description of the agricultural product or foodstuff:**3.1. *Type of product (as in Annex II):*

Class 1.7. Fresh fish, molluscs, and crustaceans and products derived therefrom

3.2. *Description of the product to which the name in (1) applies:*

The main characteristics of Kalix Löjrom are as follows:

- Kalix Löjrom is mainly sold frozen or defrosted, but is also sold fresh in smaller quantities during the catch period: the characteristics of Löjrom are the same whether frozen, defrosted or fresh,
- the size of the roe varies during the five-week fishing period, from 0,8 mm in week 1 to 1,3 mm in week 5,
- Kalix Löjrom has a rounded, mild taste of smooth fish oil and salt,
- the colour of the roe is orange according to colour scale S2070-450R (national colour scheme),

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

- the total salt content (NaCl) of Kalix Ljörom is 4,3 %,
- the total water content of Kalix Ljörom according to the freeze-drying method is 37,7 %.

3.3. *Raw materials (for processed products only):*

Kalix Ljörom is produced from roe from vendace (*Coregonus albula*) fished from the sea in a geographical area delimited by the Åby river estuary to the south and the Torneå river estuary to the north and extending no more than 40 km from the coast. Kalix Ljörom must be extracted from the fish on the day it is caught. Four per cent salt (NaCl) is added to the roe.

3.4. *Feed (for products of animal origin only):*

Vendace feeds on planktonic crustaceans and insect larvae and the minerals washed into the area with the river water. Everything on which vendace feeds comes from the geographical area.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The preparation of Kalix Ljörom, including preliminary rinsing, whisking, sieving, drying, salting and thorough cleaning, must take place in the geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

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3.7. *Specific rules concerning labelling:*

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4. Brief description of the geographical area:

The geographical area consists on land of the municipalities of Piteå, Luleå, Kalix and Haparanda and at sea of an area delimited by the Åby river estuary to the south and the Torneå river estuary to the north and extending no more than 40 km from the coast.

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

Vendace lives in the geographical area described in point 4. It stays within this geographical area during the catch period because the area, which consists of 1 500 islands, is a natural spawning ground for vendace. There are no known spawning grounds east of the Torneå river estuary. The salt content south of the Åby river estuary is too high because not enough fresh water runs into that part of the Gulf of Bothnia. The size of the actual catch area varies depending on how much fresh water flows into it during the spring floods. During a snowy winter, the fresh water from the spring floods forces back the salt water in the Gulf of Bothnia, extending the outer limit for catching vendace to 40 km from the coast. When the vendace can feed in a larger area, the stock also increases. The link between a rainy, snowy winter and a large stock of vendace is well-known. Eight large rivers and numerous smaller streams and watercourses channel fresh water into this part of the Gulf of Bothnia. Water from 25 % of the area of Sweden drains into these watercourses. The water is of drinking quality.

Kalix Ljörom is produced by hand and requires a high level of expertise and many years experience. Pressing the roe in particular requires many years experience and has a major impact on the quality of the product. There is much local knowledge of handling the roe due to a long tradition of preparing Kalix Ljörom.

5.2. *Specificity of the product:*

It is its feed that distinguishes vendace in this geographical area from other freshwater species. The area does not have freshwater insects of any kind. The fish feed on planktonic crustaceans and insect larvae. The colour of Kalix Ljörom is orange according to colour scale S2070-450R (national colour scheme), while roe from freshwater vendace is yellow. This difference is due to the feed. Kalix Ljörom has a rounded, mild taste of smooth fish oil and salt.

- 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Kalix Løjrom has a high-quality, exclusive market image. There are many reasons for this, including the cold, clean water and special feed. The water is of drinking quality. The special production method used in the geographical area also contributes to the product's distinctive character. The special feed of vendace living in the geographical area gives Kalix Løjrom its distinct taste and colour.

Reference to publication of the specification:

http://www.slv.se/upload/dokument/remisser/remisser_2006/Ansokan_Skyddad_Ursprungsbeteckning_Kalix_Lojrom.pdf
