C/2025/2982

11.6.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/2982)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Azafrán de la Mancha'

EU No: PDO-ES-0112-AM03 – 11.3.2025

1. **Name of product**

'Azafrán de la Mancha'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Regional Ministry of Agriculture, Water and Rural Development. Castile-La Mancha Directorate-General for Food

6. **Qualification as standard amendment**

Explanation of why the amendment(s) fall under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143

This is a 'standard amendment', as provided for in Article 24(3) and (4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024, as the changes made do not amend the name of the protected geographical indication, do not threaten to destroy the link, nor do they introduce new restrictions on the marketing of the product.

7. **Description of the approved standard amendment(s)**

1. *Amendment of the wording to clarify the nature of the product and to better summarise its characteristics*

This amendment affects Section 3.2 of the single document and Section B of the product specification.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

A more specific description of the product has been drawn up because the current description of the product has led to conceptual errors. The description of the physical characteristics of the protected product has been improved and updated to avoid duplication and redundancy. The description of the organoleptic and chemical characteristics of the protected product has been improved and updated. Where necessary, scientific references have been specified for consultation.

This amendment affects the single document.

2. *Simplification of the description of the protected area*

The amendment affects Section C of the product specification. The description of the protected area has been simplified, replacing the INE codes of the municipalities with a detailed list of those municipalities. The geographical area has not been changed.

The amendment does not affect the single document.

3. *Simplification of the wording of the proof that the product originated in the area*

This amendment concerns Section D of the product specification.

The amendment does not affect the single document.

4. *Simplification of the wording in the method of production*

Amendment to Section E of the product specification (Method of obtaining the product) aiming at a more flexible text which is easier to interpret by all interested parties.

The amendment does not affect the single document.

5. *Improvement of the wording in the product labelling conditions*

Amendment to Section G (Labelling information related to the Designation of Origin) and Section 3.6 of the Single Document, defining the conditions for the use of the trade marks and municipal territories which make up the production area, specifying the labelling conditions and amending the person responsible for certification labels, and specifying the parameters for managing the same.

This amendment affects the single document.

6. *Amendment relating to the inspection body*

Amendment to Section H (Inspection body) to bring it into line with the regulatory situation.

The amendment does not affect the single document.

SINGLE DOCUMENT

‘Azafrán de la Mancha’

EU No: PDO-ES-0112-AM03 - 11.3.2025

PDO (X) PGI ( )

1. **Name(s) (of PDO or PGI)**

‘Azafrán de la Mancha’

2. **Member State or Third Country**

Spain

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 09 – COFFEE, TEA, MATÉ AND SPICES

0910 – Ginger, saffron, turmeric (curcuma), thyme, bay leaves, curry and other spices

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

The purity specifications of Azafrán de La Mancha and the analytical methods applied are presented in the following table:

Specification and units	Limit	Method of analysis
Extraneous matter (% p)	≤ 0,5	UNE-ISO 3632-2:2011. Chapter 8 or any standard that may replace it in future
Foreign matter (% p)	≤ 0,1	UNE-ISO 3632-2:2011. Chapter 9 or any standard that may replace it in future

The extraneous matter consists of the parts of the *Crocus sativus* L. flower not intended for use as a spice. For example, petals, styles which have become detached, stamens, pollen grains and parts of the ovary.

The foreign matter consists of any other residue which does not come from the *Crocus sativus* L. flower. The origin of the foreign matter may be vegetable (leaves, straw, petals, etc.); animal (whole insects or their fragments or other animal remains); mineral (earth, stones, etc.) or other (paper, fabric, plastic, metal, etc.).

Dimensional characteristics

The dimensional characteristics of Azafrán de La Mancha threads are presented in the following table:

Specification	Limit	Tolerance (%)
Minimum stigma/style length ratio	2:1	1

Chemical characteristics

The chemical characteristics of Azafrán de La Mancha, the analytical methods required and the maximum permitted tolerances are set out in the following table:

Specification and units	Limit	Method of analysis
Moisture and volatile substances (%)	< 11	UNE-ISO 3632-2:2011 or any standard that may replace it in future
Colouring power	> 200	UNE-ISO 3632-2:2011 or any standard that may replace it in future
Flavouring power	> 20	UNE-ISO 3632-2:2011 or any standard that may replace it in future
Bittering power (picrocrocin)	> 70	UNE-ISO 3632-2:2011 or any standard that may replace it in future
Artificial colourings	mrpl ([1])	UNE-ISO 3632-2:2011 or any standard that may replace it in future

([1]) Minimum colouring content, expressed in mg/kg, to be detected and confirmed

Organoleptic characteristics.

The organoleptic characteristics of Azafrán de La Mancha are as follows:

Saffron threads

Sample preparation: place 200 mg of threads on a Petri dish.

Appearance: absence of extraneous or foreign matter. Shiny red in colour.

Aroma: mild, intense, sharp. Hints of roasting, honey, dried grass and flowers.

Saffron infusion

Preparation of the infusion. Place 200 mg of ground sifted stigmas in one litre of water at 60 ± 5 °C in accordance with UNE-ISO 3632-2:2011 or any standard that may replace it in future, cover the container and carry out extraction under those conditions for 20 minutes. Filter, cool in dark conditions until the temperature is approximately 25 °C and perform sensory assessment within 2 hours. The samples are to be used by the judges in a standard glass according to UNE 87022:1992, or any standard that may replace it in future, and contain approximately 50 ml of infusion.

Appearance: shiny, clear, yellow with light orange pink tones.

Aroma: mild, intense, sharp. Hints of roasting, dried grass, flowers and spices.

Taste: dried grass, roasted, mild bitterness, mild spiciness, sweet spices, earthy.

Where necessary, and as a reference, the terms, definitions and specifications referred to in standards UNE-ISO 3632-1:2012 'Saffron (*Crocus sativus* L.)', Part 1: Specifications, and UNE-ISO 3632-2:2011 'Spices. (*Crocus sativus* L.)', Part 2: Methods of analysis, or, where appropriate, any standards that may replace them in future, will apply and be used.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

Not specified.

3.4. *Specific steps in production that must take place in the defined geographical area*

The saffron is grown, harvested and dried in the defined geographical area.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product to which the registered name refers*

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3.6. *Specific rules concerning labelling of the product to which the registered name refers*

The following image must appear on the labelling in the defined colours. The number XXYYYYYYYY is an alphanumeric code in which XX are two letters of the alphabet identifying the year of production of the saffron and YYYYYYYY is a number identifying the packaging.

The containers in which the protected saffron is packaged for consumption will bear a seal of warranty, label or numbered secondary label issued by the inspection body in such a way that the containers cannot be reused.



4. **Concise definition of the geographical area**

The area covered by the designation extends from the central region of Castile-La Mancha to the south-east. The central core of the designation area encompasses the districts of La Mancha in the provinces of Toledo, Ciudad Real, Cuenca and Albacete.

5. **Link with the geographical area**

Saffron was introduced to Spain during Arab rule. In the 8th and 9th centuries it was used exclusively by the Andalusian upper middle classes. Arabic dishes were flavoured with many herbs, so they were grown in every orchard, the main varieties being cumin, caraway, black cumin, cress, sweet anise, fennel, wood anise, coriander, mustard, mint, peppermint and parsley. The most important condiment for the Arab economy was, however, saffron, an essential colouring and seasoning in most dishes.

A work from a later period, entitled *Cultivo del azafrán en la Solana* by J. A. López de la Osa (1897), provides written evidence of saffron-growing in La Mancha. The book includes information on this crop from 100 years earlier and quotes a legal inventory from 1720 which also mentions saffron. In the first third of the 19th century La Mancha was producing the best-quality saffron in Spain, with the highest yields per hectare of dry land. The ancient tradition of growing saffron is very well documented in Pedro Muñoz, Campo de Criptana and Manzanares (Ciudad Real), in Lillo, Madridejos, Villacañas, Villanueva de Alcardete and Cabezamesada (Toledo) and in Montilla del Palancar (Cuenca).

The strongest evidence of a strong historical link between the La Mancha region and saffron can, however, be found in the area's many cultural traditions.

Like all activities deeply rooted in society, saffron-growing has given rise to its own rich vocabulary. *El léxico del azafrán en el habla manchega* by M. Núñez and J. C. Conde (Al-Basit: Revista de Estudios Albacetenses, 28, Albacete 1991) includes a wide range of saffron-related expressions collected in surveys carried out in the province of Albacete. The tradition of growing saffron in La Mancha is reflected in the folklore typical of the region, a trditional regional dance being dedicated to the product, and in songs and sayings. It also provides the backdrop for the operetta entitled *La rosa del azafrán* (libretto by F. Romero and G. Fernández Shaw; with music by Jacinto Guerrero, premiered in Madrid in 1930).

It should also be noted that there are instruction manuals describing growing and production techniques, such as the aforementioned work by J. A. López de la Osa and *El azafranero práctico* by L. Jiménez Martín (Albacete: Imprenta Eduardo Miranda, 1900).

The importance of this crop in traditional culture is also demonstrated by the 'Fiesta de la Rosa del Azafrán', which takes place in Consuegra (Toledo), the saffron-peeling contests held as part of the patron saint festivities in La Solana (Ciudad Real), and the 'Festival de la Rosa del Azafrán' in Santa Ana (Albacete).

Lastly, a clear indication of the traditional nature and economic importance of this crop is the custom, still practised in some La Mancha villages, of giving newly-wed couples a few strands of saffron, a symbol of the desire for prosperity.

Reference to the publication of the product specification

https://rec.castillalamancha.es/rec/public/documentacion/listadoDocs.faces#no-back-button