



C/2025/5116

19.9.2025

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/2025/5116)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Azafrán de la Mancha’

EU reference number: PDO-ES-0112-AM04 – 23.6.2025

1. Name of product

‘Azafrán de la Mancha’

2. Geographical indication type

- PGI
- PDO
- 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

Name

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

6. Qualification as standard amendment

The amendments described and substantiated do not include a change in the name of the protected geographical indication or a change in the use of that name. They do not risk voiding the link referred to in Article 5(2)(b), nor do they entail further restrictions on the marketing of the product. These amendments therefore meet the definition of a standard amendment.

7. Description of the approved standard amendment(s)

Title

Compilation of the list of product characteristics

Description

Amendment to Section b.4 ‘Organoleptic characteristics’

⁽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).

The description of the organoleptic characteristics of Azafrán de La Mancha has been improved and updated.

Current wording of the specification:

'b.4) Organoleptic characteristics

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

b.4.1) 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.

b.4.2) Saffron threads

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.'

Proposed wording of the specification:

'b.4) Organoleptic characteristics

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

b.4.1) Saffron threads

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

Appearance – Shiny red in colour.

Aroma – mild, intense, sharp. Hints of roasting

b.4.2) 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.

Taste – roasted, mild bitterness, mild spiciness.'

Reason(s)

Reasons for the amendment

The specification has been altered with regard to the characteristics of the saffron as threads and in infusion with water, in accordance with the analytical results obtained in an independent tasting panel.

This amendment affects the single document.

Title

Improved wording in Section G 'Labelling information'.

Description

Amendment to Section G 'Labelling information linked to the designation of origin'

The certification status has been specified for the packaging operator who can request secondary labels.

Current wording of the specification:

‘The name of the protected designation of origin “Azafrán de La Mancha” can only be used on the labelling of saffron that complies with this product specification and is certified as such by the inspection body. In addition, the names of the districts and municipalities comprising the geographical area of production described in Section C of this product specification cannot be used on the labelling of any saffron that does not comply with such requirements. This is to prevent confusion among consumers through the use of geographical names automatically associated with the protected name of “La Mancha”.

In addition to ensuring compliance with the labelling legislation in force, packers must display the following clearly and legibly on the packaging of Azafrán de La Mancha placed on the market:

- (1) The phrase “Denominación de Origen Protegida Azafrán de La Mancha”;
- (2) The year of harvest, using the form: “Harvest XXXX”, where XXXX is the year of production expressed in four digits;
- (3) The best-before date, which must be three years;
- (4) The indication of origin using any of the following expressions: “Producto de España” [Product of Spain], “Producido en España” [Produced in Spain] or “Producto español” [Spanish product].

A secondary label bearing the image below must be affixed to the packaging, in the defined colours, and with the alphanumeric code XYYYYYYYY, 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.

Packers have the right to receive these secondary labels when they have been certified according to UNE-EN ISO/IEC 17065:2012, or any standard that may replace it in the future, and when they have accounted to the Regulatory Board for at least 90 % of the secondary labels in their possession. The secondary labels are administered by the management body. They are issued to eligible packers with the prior authorisation of the inspection body.

The packers' obligations with regard to the secondary labels are:

- (1) Using the means and format established by the Regulatory Board, to inform the Board regarding use of the secondary labels in the packaging process. The deadline for supplying this information is 60 calendar days from date of use. Any discrepancy in quantity over 0,01 % must be duly justified to the control body during the certification audits. To return any unused secondary labels to the Regulatory Board. The deadline for return is 15 January in the year following the year in which the labels could be used in accordance with this product specification.’

Proposed new wording of the product specification:

‘The name of the protected designation of origin “Azafrán de La Mancha” can only be used on the labelling of saffron that complies with this product specification and is certified as such by the inspection body. In addition, the names of the districts and municipalities comprising the geographical area of production described in Section C of this product specification cannot be used on the labelling of any saffron that does not comply with such requirements. This is to prevent confusion among consumers through the use of geographical names automatically associated with the protected name of “La Mancha”.

In addition to ensuring compliance with the labelling legislation in force, packers must display the following clearly and legibly on the packaging of Azafrán de La Mancha placed on the market:

- (1) The phrase “Denominación de Origen Protegida Azafrán de La Mancha”;
- (2) The year of harvest, using the form: “Harvest XXXX”, where XXXX is the year of production expressed in four digits;
- (3) The best-before date, which must be three years;
- (4) The indication of origin using any of the following expressions: “Producto de España” [Product of Spain], “Producido en España” [Produced in Spain] or “Producto español” [Spanish product].

A secondary label bearing the image below must be affixed to the packaging, in the defined colours, and with the alphanumeric code XYYYYYYYYY, 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.

Packers have the right to receive these secondary labels when they have been certified by an authorised inspection body, in accordance with the product specification for the Azafrán de la Mancha PDO; and when they have accounted to the Regulatory Board for at least 90 % of the secondary labels in their possession. The secondary labels are administered by the management body. They are issued to eligible packers with the prior authorisation of the inspection body.

The packers' obligations with regard to the secondary labels are:

- (1) Using the means and format established by the Regulatory Board, to inform the Board regarding use of the secondary labels in the packaging process. The deadline for supplying this information is 60 calendar days from date of use. Any discrepancy in quantity over 0,01 % must be duly justified to the control body during the certification audits.
- (2) To return any unused secondary labels to the Regulatory Board. The deadline for return is 15 January in the year following the year in which the labels could be used in accordance with this product specification.'

Reason(s)

Reason for the amendment – To avoid errors of interpretation regarding a packer's certification status under UNE-EN ISO/IEC 17065:2012, or any standard that may replace it in the future.

This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

‘Azafrán de la Mancha’

EU reference number: PDO-ES-0112-AM04 – 23.6.2025

1. Name(s)

‘Azafrán de la Mancha’

2. Geographical indication type

- PDO
 PGI
 GI

3. Country to which the defined geographical area belongs

Spain

4. Description of the agricultural product

4.1. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

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

4.2. Description of the agricultural product to which the registered name applies

Azafrán de La Mancha is a spice in the form of threads obtained by roasting stigmas of *Crocus sativus* L.

b.1. Physical characteristics

b.1.1. Clarity

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

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

Foreign matter (% p) – ≤ 0,1 – Method of analysis 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.).

b.1.2. Dimensional characteristics

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

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

b.2. 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:

Moisture and volatile substances (%) –< [sic] 11

Colouring power > 200

Flavouring power > 20

Bittering power (picrocrocin) > 70

Artificial colourings mrpl¹ (Minimum colouring content, expressed in mg/kg, to be detected and confirmed)

Method of analysis: UNE-ISO 3632-2:2011 or any standard that may replace it in future

b.4) Organoleptic characteristics

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

b.4.1) Saffron threads

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

Appearance – shiny red in colour.

Aroma – mild, intense, sharp. Hints of roasting

b.4.2) 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

Taste – roasted, mild bitterness, mild spiciness.

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.

4.3. Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)

—

4.4. *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.

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

—

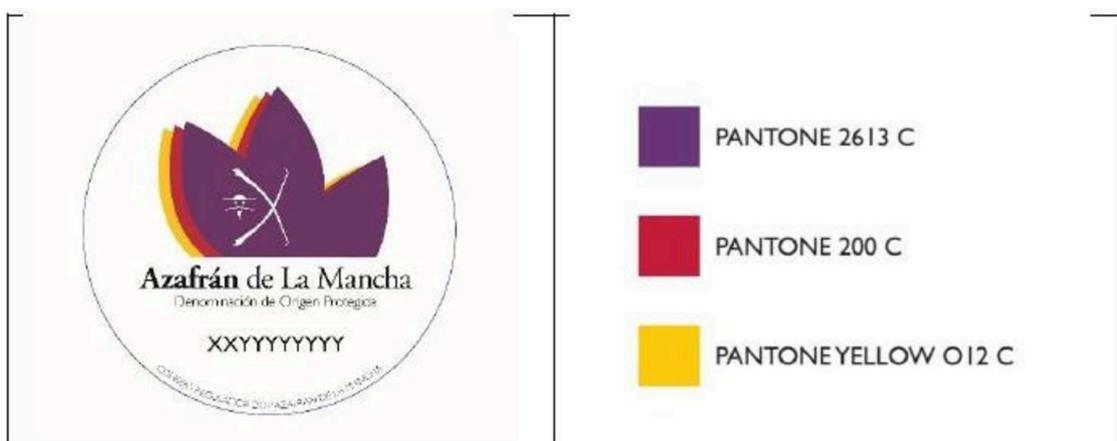
4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

The name of the protected designation of origin 'Azafrán de La Mancha' can only be used on the labelling of saffron that complies with this product specification and is certified as such by the inspection body. In addition, the names of the districts and municipalities comprising the geographical area of production described in Section C of this product specification cannot be used on the labelling of any saffron that does not comply with such requirements. This is to prevent confusion among consumers through the use of geographical names automatically associated with the protected name of 'La Mancha'.

In addition to ensuring compliance with the labelling legislation in force, packers must display the following clearly and legibly on the packaging of 'Azafrán de La Mancha' placed on the market:

- (1) The phrase 'Denominación de Origen Protegida Azafrán de La Mancha';
- (2) The year of harvest, using the form: 'Harvest XXXX', where XXXX is the year of production expressed in four digits;
- (3) The best-before date, which must be three years;
- (4) The indication of origin using any of the following expressions: 'Producto de España' [Product of Spain], 'Producido en España' [Produced in Spain] or 'Producto español' [Spanish product].

A secondary label bearing the image below must be affixed to the packaging, in the defined colours, and with the alphanumeric code XXYYYYYYYY, 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 packers' obligations with regard to the secondary labels are:

- (1) Using the means and format established by the Regulatory Board, to inform the Board regarding use of the secondary labels in the packaging process. The deadline for supplying this information is 60 calendar days from date of use. Any discrepancy in quantity over 0,01 % must be duly justified to the control body during the certification audits.
- (2) To return any unused secondary labels to the Regulatory Board. The deadline for return is 15 January in the year following the year in which the labels could be used in accordance with this product specification.

4.7. 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

Summary of the link

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, – by J. A. López de la Osa (1897), provides written evidence of saffron-growing in La Mancha. It 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 Cabezasmesada (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. The work of M. Núñez and J. C. Conde – (*Al-Basit: Revista de Estudios Albacetenses* [Journal of Albacete Studies], 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 traditional regional dance being dedicated to the product, and in songs and sayings. It also provides the backdrop for the operetta entitled - (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 the work 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.

Electronic (URL) reference to the publication of the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/20220404_PC_Azafran_II.pdf