



C/2026/255

14.1.2026

**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/2026/255)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’

Ref. No. EU: PDO-GR-0052-AM02 – 20.10.2025

1. Name of product

‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’

2. Geographical indication type

- ☒ PDO
☐ PGI
☐ GI

3. Domain

- ☒ Agricultural products
☐ Wines
☐ Spirit drinks

4. Country to which the geographical area belongs

Greece

5. Member State authority communicating the standard amendment

Name

MINISTRY OF RURAL DEVELOPMENT AND FOOD, DIRECTORATE FOR QUALITY SYSTEMS AND ORGANIC FARMING

6. Qualification as standard amendment

The amendments introduced in this communication constitute a standard amendment to the ‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ product specification. They cannot be considered a Union amendment as they do not correspond to any of the cases referred to in Article 24(3) of Regulation (EU) 2024/1143, i.e. they do not entail a change in the name or use of the name, risk voiding the link with the geographical area or entail further restrictions on the marketing of the product.

7. Description of the approved standard amendment(s)

Title

Description of the agricultural product to which the registered name applies

⁽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).

Description

The amendment concerns the chemical characteristics of 'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis', which have been amended as follows:

- the maximum permissible K_{232} index value has been increased from 2,30 to 2,50, and
- the maximum permissible K_{268} index value has been increased from 0,15 to 0,18.

The proposed amendment concerns the description of the product in point 2.2. 'Chemical characteristics', where the wording ' $K_{232} \leq 2,30$, $K_{268} \leq 0,15$ ' has been replaced by ' $K_{232} \leq 2,50$, $K_{268} \leq 0,18$ '.

The single document has been amended accordingly, specifically the section describing the product.

☒ The amendment affects the single document.

Title

Link with the geographical area

Description

The section describing the link has been reworded where K_{232} and K_{268} index values are referred to.

☒ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis'

Ref. No. EU: PDO-GR-0052-AM02 – 20.10.2025

1. Name(s)

'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis'

2. Geographical indication type

- ☒ PDO
- ☐ PGI
- ☐ GI

3. Country to which the defined geographical area belongs

Greece

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**

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

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

'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' extra virgin olive oil is obtained exclusively from olives of the Koroneiki variety. When bottled it must have the following physical, chemical and organoleptic characteristics:

- Bright green, yellowy green colour.
- Median fruitiness ≥ 3 and median for bitterness and pungency ≤ 5 . Median defect = 0.
- Acidity (% by weight of oleic acid) $\leq 0,8$, $K_{232} \leq 2,50$, $K_{268} \leq 0,18$, delta-K $\leq 0,005$ and peroxide value (MeqO₂/Kg) ≤ 15 .

- 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)*

‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ extra virgin olive oil is obtained solely by mechanical means from olives of the Koroneiki variety, which is the only variety grown in the area.

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

The following steps take place in the defined geographical area: cultivation and harvesting of the olives and all steps in the production and processing of the olive oil.

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

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

The product labelling must include an alphanumeric code consisting of the first two letters of the registered name (ΣΗ), the serial number of the container and the last two digits of the year of production. The information required under current national and EU law must also be displayed on the packaging.

- 4.7. *Concise definition of the geographical area*

‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ extra virgin olive oil is produced within the area demarcated by the boundaries of the municipal units of Sitia, Analipsi, Itanos and Lefki, and the communities of Agios Stefanos, Stavrochori and Orino in the municipal unit of Makri Gialos.

5. **Link with the geographical area**

Summary of the link

The product's specific quality and organoleptic characteristics derive from the combination of the variety grown, the specific soil and climatic conditions and the human factor, with a long tradition of dedication to olive growing.

The defined geographical area has a Mediterranean climate characterised by long hours of sunshine, low rainfall, which occurs for only a few months a year, and low relative humidity. A specific feature are the northerly, north-westerly and southerly winds that blow throughout the year and have a direct influence on the local climate.

There are no wide fluctuations in temperature. The average annual temperature is 18-20 °C, the coldest month is January, with an average temperature of 12,2 °C, and the hottest is July, with 25,9 °C. Most of the rain falls from October to March and the annual average rainfall is 478,9 mm. Humidity is low, especially in summer, with an average annual value of 66,4 %. Regarding sunshine, from April to September we have around 350 hours of sunshine per month, and average annual sunshine is over 2 800 hours.

The defined geographical area is located at the eastern end of Crete and is mostly semi-mountainous or mountainous. The soil is predominantly of limestone origin and derived from sedimentary deposits. The prevailing soil types found are: 1. red earths and stony soils, formed by the weathering of calcareous rock (bare, rocky limestone soils); 2. dark- and light-coloured humus-carbonate soils mixed with red earths (clay and rocky limestone soils). These are found in the plains; 3. leached, usually acid, karstic valley soils, which are found on the Chandras plateau.

Generally, the soils in which olives are grown are medium-textured (clayey-sand and sandy-clay), of average depth and with a neutral to slightly alkaline pH (7-7,5) because of their calcium content.

The specificity of ‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ olive oil lies in:

- the fact that it is obtained solely from olives of the Koroneiki variety;
- its low oxidation values which result in K_{268} values of up to 0,18;
- its organoleptic characteristics, with a minimum fruitiness of 3 and maximum bitterness and pungency of less than 5, i.e. values that are no more than 2 points above the median for fruitiness. This is what gives ‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ its balanced character.

The product's specific quality and organoleptic characteristics derive from the combination of the variety grown, the specific soil and climatic conditions and the human factor, with a long tradition of dedication to olive growing.

The olive variety grown, Koroneiki, is ideally suited to the defined geographical area because it likes hot dry climates but is sensitive to cold.

The area's soil and climatic conditions significantly affect the fruitiness of the olive oil. It is known from the literature that the limestone soil and the long hours of sunshine help to increase the concentration of aromatic constituents in the olives, contributing to the fruitiness, which is over 3. Moreover, the area's semi-mountainous relief has a positive effect on quality, as oil produced in hilly areas is considered to be of superior quality, and keeps better.

The human factor resides in the longstanding experience of the olive oil producers. Pruning in the area also involves removing some of the growth in winter or in spring before the year in which a large crop is expected, to prevent alternate bearing. Harvesting the olives when they are at the right stage of ripeness, when they are turning colour from yellowy green to inky purple, so that they will have the highest possible oil content and the oil will be rich in aromatic constituents, also requires specific expertise. The processing of the olives at temperatures below 27 °C (cold extraction), the short time that elapses between harvesting and milling, which does not exceed 48 hours, and storage of the olive oil in suitable tanks allow the excellent organoleptic characteristics of the fruit to be retained in the oil. The olives are transported mostly in loosely woven sacks made of food-grade material, but also in plastic crates, to ensure that there is enough air circulating to prevent fungal growth, while the use of plastic sacks is forbidden.

On account of its exceptional quality, 'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' olive oil has won numerous awards, both in national and international competitions, the top achievement being three awards in the Mario Solinas competition held by the International Olive Council.

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

https://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/2021/prodiagrafes_sitia080725.pdf