

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application under Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2018/C 110/08)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

‘CZOSNEK GALICYJSKI’

EU No: PGI-PL-02211 — 22.12.2016

PDO () PGI (X)

1. Name(s)

‘Czosnek galicyjski’

2. Member State or Third Country

Poland

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.6 — Fruit, vegetables and cereals, fresh or processed.

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

The name ‘Czosnek galicyjski’ applies to fresh bulbs of common garlic (*Allium sativum* L.). It refers to garlic produced by cultivation of the ‘Harnaś’ and ‘Arkus’ varieties.

The specific characteristics of ‘Czosnek galicyjski’ are as follows: Content of active biological substances and typical morphological characteristics:

— alliin content — minimum 1,65 g 100 g⁻¹ dm,

— anthocyanin colour to the skin (purple-pink or purple), which covers at least 30 % of the surface of the skin of the cloves,

— spherical bulb not less than 50 mm in diameter,

— approximately 6-9 cloves of garlic per bulb,

— resistance to cold.

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

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

— planting,

— irrigation, fertilisation, protective measures,

— harvesting,

— drying.

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

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⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

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

Małopolskie Province (the municipalities of Słomniki and Radziemice and the following communities in the municipality of Koniusza: Niegardów, Niegardów Kolonia, Piotrkowice Wielkie, Budziejowice and Muniaczkowice).

5. **Link with the geographical area**

Above all, 'Czosnek galicyjski' derives its specificity from the product's qualities and reputation.

The specific characteristics of 'Czosnek galicyjski' are as follows:

The high quality and specific characteristics of 'Czosnek galicyjski' are dependent on the characteristics of the soil and climate in the area in which it is cultivated and on the expertise of local producers. These factors combine, resulting in garlic with specific physical, chemical and organoleptic properties that distinguish it from other products. 'Czosnek galicyjski' is characterised by a high alliin content, purple-pink or purple skin and large bulbs with a small number of cloves, due to which the size of an individual clove is also larger than that of other kinds of garlic.

The geographical area in which 'Czosnek galicyjski' is cultivated is situated in Galicia, a part of Poland that was under Austro-Hungarian rule between 1774 and 1918. The name 'Czosnek galicyjski' derives from this historical name.

The soil in the geographical area in which 'Czosnek galicyjski' is cultivated is rich in organic matter (humus). It is a rendzina area with a high pH value, resulting from the disintegration of limestone which covers only one per cent of Poland and creates a specific microclimate soil in which to cultivate garlic. The area is characterised by soil with a very high pH value of around pH 6,7-7,9. The growing season in the area defined in (4) begins significantly earlier than in neighbouring areas.

The skin covering the bulbs of 'Czosnek galicyjski' owes its colour entirely to the soil reaction. This is because in neutral soil, the anthocyanin present in the bulbs produces a purple-pink colour, while alkaline produces purple.

Moreover, the growing period in the geographical area referred to in (4) begins exceptionally early, enabling the optimal use of water stored in the soil after rain and snowfall in the winter. This is extremely important in the first growth phase, and particularly beneficial to onion species such as garlic. As a result, bulbs of 'Czosnek galicyjski' are large in size.

The expertise of local producers also has a major impact on the quality of 'Czosnek galicyjski', as demonstrated at each stage of production. Their expertise includes knowing when the best time for planting is, so that the plants can develop well before the frost comes. After pre-selection, producers select approved material (bulbs). Selecting seed bulbs of a suitable size by splitting bulbs into individual cloves immediately before planting guarantees a high yield of good quality.

If the soil is too dry, producers decide whether to irrigate it, because soil humidity in late spring is favourable to the growth of large garlic bulbs with a high content of alliin — an organic compound containing sulphur — which is responsible for the intense aroma of garlic and its distinctive, pungent taste. On average, the alliin content is five per cent higher than garlic of the same varieties grown elsewhere in Poland.

For the cultivation of 'Czosnek galicyjski' involving winter hardneck varieties, topping is required. The process involves removing the scapes from the bulbs after they have looped. The time chosen for doing this is very important, because removing the scapes too early leads to regrowth, while leaving them on the plant significantly reduces the yield and quality of the bulbs. Traditionally this procedure is done by hand, making it very labour-intensive. This is the only way of ensuring that each garlic plant is processed in a manner appropriate for its stage of growth. The precision of these procedures is rooted in the tradition of this area, and its effect on product quality is not inconsiderable.

After harvesting and drying, 'Czosnek galicyjski' is cleaned thoroughly by hand, thereby removing dirty skin and remains of roots and leaves. Treating the garlic in this way ensures it keeps well and retains excellent flavour and dietary properties. Drying at the right temperature and air circulation affects the stability of the main active substance of 'Czosnek galicyjski', namely alliin.

As a result of the suitability of the soil and climate conditions for the cultivation of garlic, coupled with the considerable expertise of local producers, the geographical area defined in (4) contains the largest cultivation area of this plant in Poland.

Reputation of 'Czosnek galicyjski'

References to the cultivation of 'Czosnek galicyjski' in the geographical area date back to the seventeenth century. In his work 'Zielnik herbarzem z języka łacińskiego zowią...' ['Herbarium with the Latin names...'] published in 1613, Szymon Syreński, also known as Syreniusz, a professor at the Krakow Academy, a botanist, doctor and scientist who examined the medicinal properties of plants, described 756 species of plants found in Southern Poland. In this book, the author mentions garlic more than one hundred times as a plant readily available in the vicinity of Krakow (i.e. 'Czosnek galicyjski' or Galician garlic), and extremely valuable for medical purposes.

The relationship between 'Czosnek galicyjski' and the area of its production and its reputation are also confirmed by a legend which had it that people came to local fairs and markets for a lump of salt and a clove of garlic.

It is highly likely that the garlic had a significant reputation, because Jan Chryzostom Pasek, a Polish diarist in the Baroque period, jokingly wrote in his memoirs that it was because of the garlic, which tasted better than the Hungarian variety, that the Transylvanian prince George Rákóczi invaded Poland in 1657. That said, according to Pasek, Rákóczi's army ate all the garlic which it stole.

Meanwhile, Zbigniew Morstin, a Baroque literary figure who was also present when the Swedes besieged Krakow (a city in the Małopolskie Province, which is where the 'Czosnek galicyjski' growing areas are) in 1655, wrote verse in which he extolled the virtues of garlic, according it pride of place among herbs and remedies together with onions and radishes.

The reputation of 'Czosnek galicyjski' in the geographical area defined in (4) is further consolidated by the fact that Małopolskie Province has organised a Garlic Festival there in July/August since 2007. This confirms that it is highly esteemed by local farmers and has immense potential. The Garlic Festival features dishes and products in which 'Czosnek galicyjski' is the star ingredient and competitions are organised for the most attractive decoration made from 'Czosnek galicyjski' and the heaviest garlic plait. All this takes place with the involvement of the provincial authorities, farmers' and producers' associations and the Polish equivalent of the Women's Institute. Local restaurants also offer dishes prepared using 'Czosnek galicyjski'.

The significance of the production of 'Czosnek galicyjski' in the geographical area in which it is grown is emphasised by local media, which refers to the tradition of cultivation and the awareness of producers, and by measures taken to increase the product's availability and foster the tradition of cultivating 'Czosnek galicyjski' in the area. Information on 'Czosnek galicyjski' has been broadcast on regional television and articles on it of interest to the local community have been published in the local press, concerning in particular the acquisition of new sales outlets, the activities of the association of producers of 'Czosnek galicyjski', and reports on the Małopolskie Province Garlic Festival. Information and promotional material on 'Czosnek galicyjski' have also been published, as have flyers. A special logo has also been produced exclusively for 'Czosnek galicyjski'. It appears on promotional material and in places selling 'Czosnek galicyjski', including menus at restaurants using the product.

'Czosnek galicyjski' is very important to the inhabitants of the geographical area defined in (4), as shown primarily by the large quantities of the vegetable produced and supplied.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

<http://www.minrol.gov.pl/jakosc-zywnosci/Produkty-regionalne-i-tradycyjne/Zlozone-wnioski-o-rejestracje-Produkty-regionalne-i-tradycyjne/OGLOSZENIE-MINISTRA-ROLNICTWA-I-ROZWOJU-WSI-z-dnia-5-pazdziernika-2016-roku>
