

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

(2009/C 72/11)

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.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘ŠTAJERSKO PREKMURSKO BUČNO OLJE’

EC No: SI-PGI-0005-0418-29.10.2004

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

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2. Applicant:

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Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.5: Oils and fats (butter, margarine, oil, etc.)

4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Štajersko prekmursko bučno olje’

⁽¹⁾ OJL 93, 31.3.2006, p. 12.

4.2. Description:

'Štajersko Prekmursko Bučno Olje' is an unrefined, edible vegetable oil produced by pressing roasted top-quality pumpkin seeds obtained from oil pumpkins.

'Štajersko Prekmursko Bučno Olje' is dark green to red in colour and has a characteristic aromatic odour and taste. It has a good fatty acids composition: it contains around 20 % saturated fatty acids, around 35 % monounsaturated fatty acids and around 45 % polyunsaturated fatty acids.

'Štajersko Prekmursko Bučno Olje' is also a rich source of tocopherols, since it contains around 50 mg of vitamin E per 100 g of oil. The oil also contains other vitamins, microelements, carotenoids, rare amino acids and natural colouring (chlorophyll).

4.3. Geographical area:

The region in which 'Štajersko Prekmursko Bučno Olje' is made from pumpkin seeds is delimited by a line that runs from Dravograd to Slovenj Gradec, Mislinja and Velenje (where the main road forms the boundary), Šoštanj, Mozirje, Nazarje, Vransko, Prebold, Zabukovica and Laško. From there the boundary runs along the Savinja and Sava rivers past Radeče, Sevnica, Krško and Brežice to Obrežje, and then runs along the national border with Croatia to the national border with Hungary, and along the national border with Hungary to the national border with Austria, and then along the national border with Austria (along the Karavanke range) back to Dravograd.

4.4. Proof of origin:

All producers of 'Štajersko Prekmursko Bučno Olje' must be registered within the stipulated region and must process the pumpkin seeds into pumpkin oil in accordance with the specification. They must keep records of the seller and the quantity of pumpkin seeds for each individual seller of pumpkin seeds, and the date of analysis, the results of the chemical analyses, and the physical and chemical parameters. Producers must also keep reports on the production process, setting out the consumption of raw material, the consumption of materials and the quantity of pumpkin oil produced.

All these factors are monitored by a certification body accredited in accordance with European standard EN 45011.

4.5. Method of production:

Various types of pumpkin seeds can be used to produce 'Štajersko Prekmursko Bučno Olje', but they must meet the stipulated quality requirements.

These pumpkin seeds may be produced outside the stipulated geographical area but they must be processed into 'Štajersko Prekmursko Bučno Olje' within the stipulated geographical area.

1. Gathering of pumpkin seeds (checks on physico-chemical parameters (impurities, moisture content, oil content, proportion of damaged seeds) and appearance).
2. Storage of seeds.
3. Cleaning of seeds (removal of impurities).
4. Drying of seeds to arrive at a moisture content of 6-7 %.
5. Crushing of seeds.
6. Kneading.
7. Roasting of seeds (max. temperature of roasted mass 120 °C, 30-60 minutes).
8. Pressing of roasted mass.
9. Sedimentation of pumpkin oil.
10. Quality control (physico-chemical analysis and organoleptic analysis).
11. Bottling and labelling.

4.6. *Link:*

'Štajersko Prekmursko Bučno Olje' is a culinary speciality of the geographical area set out in point 4.3. The production of pumpkin seed oil in Štajerska and Prekmurje is a tradition, as testified by written records of the founding of the first pumpkin seed oil press in Fram as early as 1750. The large-scale production of pumpkin seeds in the region led to the setting-up of several factories to process pumpkin seeds into oil by artisanal methods (Slovenska Bistrica, Središče ob Dravi, Selo pri Pragerskem, etc.). In 1904 Albert Stigar founded a factory in Slovenska Bistrica for processing pumpkin seeds into pumpkin seed oil by artisanal methods. There are no large processing plants in Prekmurje, only small plants belonging to farmers. One such plant is Feri Vučak in Vadarci in Goričko. His mill/processing plant is still standing after 130 years and is now operated by the fourth generation of his family.

The reputation of 'Štajersko Prekmursko Bučno Olje' is spreading beyond Slovenia to other European countries, the USA, Australia, Russia, etc., as demonstrated, *inter alia*, by the award that it won for the most innovative product at the IFE07 competition (the International food & drink event) in London in 2007.

4.7. *Inspection body:*

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4.8. *Labelling:*

If 'Štajersko Prekmursko Bučno Olje' is packaged inside the geographical area, each producer may use his own packaging and label, but the protected name 'Štajersko Prekmursko Bučno Olje', the coloured logo 'Štajersko Prekmursko Bučno Olje' and the corresponding Community symbol or national symbol of quality must be marked on the label or elsewhere.

If the product is packaged outside the stipulated geographical area, traceability to the source of 'Štajersko Prekmursko Bučno Olje' must be guaranteed. In this case as well, packaged 'Štajersko Prekmursko Bučno Olje' must be marked with the protected name, the logo and the corresponding Community symbol.
