

## OTHER ACTS

## EUROPEAN COMMISSION

**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**

(2010/C 36/09)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****'ESTEPA'****EC No: ES-PDO-005-0341-16.04.2004****PDO ( X ) PGI ( )**

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

**1. Responsible department in the Member State:**

Name: Subdirección General de Calidad Diferenciada y Agricultura Ecológica. Dirección General de Industrias y Mercados Alimentarios. Secretaría General de Medio Rural. Ministerio de Medio Ambiente y Medio Rural y Marino

Address: Paseo Infanta Isabel, 1  
28071 Madrid  
ESPAÑA

Tel. +34 913475394  
Fax +34 913475710  
E-mail: —

**2. Group:**

Name: Oleoestepa, Sociedad Cooperativa Andaluza. Puricon, Sociedad Cooperativa Andaluza y Sierra del Aguila, Sociedad Limitada

Address: Calle Estepa, 12  
41564 Lora de Estepa (Sevilla)  
ESPAÑA

Tel. +34 954829098  
Fax +34 954829069  
E-mail: —  
Composition: —

**3. Type of product:**

Extra virgin olive oil — 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:

'Estepa'

## 4.2. Description:

Extra virgin olive oil obtained from the fruit of the following varieties of olive (*Olea Europea* L.), there being three types of extra virgin olive oil:

- Hojiblanca, Arbequina, Manzanilla, Picual and Lechín de Sevilla,
- Hojiblanca and Arbequina,
- Hojiblanca.

Oils protected by the Designation of Origin are extra virgin oils that, after ageing in cellars, have the following characteristics:

Median score for fruitiness: equal to or greater than 4,5

Acidity: up to a maximum of 0,3

Peroxide value: maximum 15

Ultraviolet absorbency (K270): maximum of 0,18 meq. of active oxygen per kilogram of oil

Natural antioxidants

polyphenols (% caffeic acid): maximum: 611 ppm (mg/kg)

minimum: 405 ppm (mg/kg)

Bitterness (K225):  $\leq 0,3$  nm

Oxidative stability performance (RANCIMAT): measured in hours (at 100 °C and airflow of 10 l/h)

maximum: 92,5

minimum: 43,6

Chlorophyll and carotene concentration (mg/kg = ppm)

	Chlorophylls	Carotenes
Maximum:	23,25	10,94
Minimum:	7,17	6,42

Ratio of oleic acid to linoleic acid: maximum: 13,82; minimum: 4,54

Ratio of monounsaturated fatty acids to polyunsaturated fatty acids: maximum: 12,51; minimum: 4,47

Tocopherols (mg/kg = ppm)	Total tocopherols	Alpha	Beta	Gamma	Delta
Maximum	295,7	286,1	3,0	10,3	0
Minimum	261,1	254,1	1,1	1,0	0

In addition, the colour of the oil on the BTB (bromothymol blue) scale may vary in the range: 2/3 — 3/3 — 2/4 — 3/4 — 2/5 — 3/5.

As a result of their early harvesting these olives have a fruitiness reminiscent of olives between green and ripe, with the characteristic of the green olive predominating.

The characteristics of the olives vary according to the variety:

— Hojiblanca, Arbequina, Manzanilla, Picual and Lechín de Sevilla

This oil is made from at least 50 % of extra virgin olive oil of the Hojiblanca variety, between 20 and 30 % of the Arbequina variety and up to 5 % of the other varieties (Manzanilla, Picual and Lechín de Sevilla).

This type of oil has the fruitiness of green rather than ripe olives with a medium intensity. It has the bitterness and spiciness characteristic of oils obtained at the beginning of the season.

Waxes: between 80 and 150 ppm.

— Hojiblanca and Arbequina

This oil is made from between 40 and 60 % of extra virgin olive oil of the Hojiblanca variety and between 40 and 60 % of the Arbequina variety.

This type of oil has aromas and flavours of fresh and/or ripe fruits and the fruitiness of from green to semi-ripe olives. It has the bitterness and spiciness characteristic of oils obtained at the beginning of the season.

Waxes: between 50 and 80 ppm.

— Hojiblanca

This oil is 100 % extra virgin olive oil of the Hojiblanca variety.

This type of oil has aromas and flavours of fresh and/or ripe fruits and fresh grass and the fruitiness of green olives. It has the bitterness and spiciness characteristic of oils obtained at the beginning of the season.

Waxes: between 40 and 70 ppm.

#### 4.3. *Geographical area:*

The area covers 11 municipalities in the Province of Seville: Aguadulce, Badolatosa, Casariche, Estepa, Gilena, Herrera, Lora de Estepa, Marinaleda, Pedrera, La Roda de Andalucía and El Rubio, and one municipality in the Province of Córdoba: Puente Genil, specifically the area known as Miragenil.

#### 4.4. *Proof of origin:*

The olives are of authorised varieties from registered groves in the production area.

The olives are pressed in registered mills and the oil packed in registered packing plants located in the production area under conditions guaranteeing optimum conservation.

The provenance of the extra virgin olive oil in storage after pressing can be found from the production register, which also records the date and time of production and the production factors involved in obtaining the oil.

Physico-chemical analyses and organoleptic tests are carried out on the oil to guarantee its quality. The physico-chemical analyses are carried out to verify compliance with the criteria set out in the product description.

Only extra virgin olive oil that has successfully passed all the checks throughout the production process is packed and placed on the market bearing the numbered secondary label of the Regulatory Council that guarantees its origin.

#### 4.5. *Method of production:*

Most of the groves are planted 12 × 12 in the traditional, staggered pattern. New intensive groves have much higher densities and therefore much smaller planting patterns. Fertilisation is carried out in winter, after the harvest. More intensively planted groves have generally led to an increase in irrigation. Irrigation systems are in almost all cases localised systems. The shape of the olive trees is a result of the types of pruning used, known as goblet pruning and rational pruning, which involve removing large cuts of wood from the trunk. The authorised plant-health products must not harm useful fauna and leave no residues in the olives.

The olives are harvested with care directly from the tree using the traditional methods of beating with poles, hand picking or vibration. The fruit is always transported in bulk in trailers or rigid containers. The olives are then pressed at registered mills within 24 hours of harvesting. Preparation involves the following stages: cleaning and washing the olives; pressing; beating the paste; phase separation; decantation; storage in tanks until packing; transportation in bulk and packing.

#### 4.6. *Link:*

A large number of olive groves are planted on limy soil, a soil that, by its action on the trees, is better at preventing them taking up iron. The soil is also much better at retaining water, which means that during dry periods plantations on this type of soil are moister. This creates a particular type of grove with its own characteristics and hence oils that are clearly different and characteristic.

Studies show that this type of soil promotes a higher concentration of antioxidants that are of particular interest from the point of view of nutrition, i.e. tocopherols, and particularly  $\alpha$ -tocopherol, which is present in higher proportions (> 95 %).

Another factor that influences the characteristics of the oils is the local climate, in that the water stress caused by the scarcity of water in the area gives the oil a more pronounced bitterness (K225) than is found in oils obtained from olives grown elsewhere.

The low rainfall also increases the levels of natural antioxidants.

The fact that a significant proportion of the olives grown in the Estepa area are table olives (around 30 % of total production) means that harvesting takes place earlier, giving the olives distinct chemical and organoleptic properties.

Early harvesting in the Estepa area means that the oils:

- are richer in phenolic compounds,
- are found to be more bitter in organoleptic tests, a characteristic of oils produced at the beginning of the season,
- have greater oxidative stability,
- have a greater concentration of pigments, specifically chlorophylls and carotenes.

There are changes in the composition of the oils, which generally have a higher linoleic acid content while the oleic acid content remains the same, causing the ratio of monounsaturated fats to polyunsaturated fats to fall.

The variation in the polyphenol content and the stability of the oil are linked to the time of harvesting.

4.7. *Inspection body:*

Name: Consejo Regulador de la Denominación de Origen «Estepa»  
Address: Polígono Industrial Sierra Sur: Edificio Centro de Empresas s/n  
41560 Estepa (Sevilla)  
ESPAÑA  
Tel. +34 955912630  
Fax +34 955912630  
E-mail: —

The inspection body complies with European Standard EN-45011.

4.8. *Labelling:*

Labels and secondary labels must bear the words: *Denominación de Origen «Estepa»* (Designation of Origin Estepa).

The commercial labels of each registered company must be approved by the Regulatory Council.

All packaging in which the oil is released for consumption must carry a guarantee seal and a numbered label or secondary label issued by the Regulatory Council, in accordance with the Quality and Procedures Manual, affixed at the registered warehouse, mill or packing plant in such a way that it cannot be reused.

---