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

(2011/C 129/11)

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 of the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'FASOLA WRZAWSKA'

EC No: PL-PDO-0005-0645-24.09.2007

PGI ( ) PDO (X)

1. **Name:**

'Fasola wrzawska'

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:*

Only the dried seeds of the climbing runner bean (*Phaseolus multiflorus*) can be sold under the name 'fasola wrzawska'.

Physical characteristics:

the weight of 1 000 seeds ranges from 2 100 to 2 900 g, depending on the type of soil and weather conditions in the growing season,

the beans are laterally flattened and kidney-shaped, clean, whole, ripe, well-formed, with a moisture content not exceeding 18 %, not shrivelled, without holes caused by insects, and do not manifest any deterioration or growth under the influence of temperature. They are characterised by a glossy germ tegument of uniform white colour.

Minimum requirements applicable to the beans prior to packing:

— broken beans (halves of whole beans): up to 0,1 %,

— shrivelled beans: up to 0,3 %,

— foreign matter: up to 0,05 % (maximum earth 0,02 %),

— decayed and mouldy beans: no more than 0,2 %,

— beans that are not of a uniform colour: no more than 0,6 %; however, the total amount of beans that do not meet the requirements specified may not exceed 1,25 % by weight.

([1]) OJ L 93, 31.3.2006, p. 12.

3.3. *Raw materials (for processed products only):*

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3.4. *Feed (for products of animal origin only):*

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3.5. *Specific steps in production that must take place in the identified geographical area:*

Each step in the production of 'fasola wrzawska' must take place in the geographical area defined in (4). Only seeds of the climbing runner bean (*Phaseolus multiflorus*) from the area in which 'fasola wrzawska' is cultivated are used.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

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3.7. *Specific rules concerning labelling:*

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

'Fasola wrzawska' is cultivated in the following localities in Podkarpackie Voivodship:

— Wrzawy, Gorzyce, Motycze Poduchowne, Trześń and Zalesie Gorzyckie in the municipality of Gorzyce, in Tarnobrzeski County,

— Skowierzyn, Zaleszany, Majdan Zbydniowski and Motycze Szlacheckie in the municipality of Zaleszany,

— Dąbrówka Pniowska, Pniów, Nowiny, Witkowice, Chwałowice, Antoniów and Orzechów in the municipality of Radomyśl nad Sanem.

The municipalities of Zaleszany and Radomyśl nad Sanem are located in Stalowowolski County.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

5.1.1. Natural factors

The area in which the beans are cultivated is located on the Tarnobrzeg Plain and in the Lower San Valley. To the north-west, this territory is bounded by the Vistula. The river San almost bisects the area, flowing into the Vistula near Wrzawy. This territory forms the northern part of the Sandomierz Basin.

The lowland climate of the Sandomierz Basin is characterised by long, extremely hot summers, mild winters and relatively low levels of precipitation. The average total annual precipitation is around 600 mm (in the period 1985-1996 it ranged from 523 to 628 mm), of which over 230 mm occurs in the growing season.

The average annual temperature here is 7,7-8,0 °C. In summer, the daytime temperature in July (the hottest month) averages + 18 °C. The coldest month is January, with an average temperature of – 4 °C.

Very warm, sunny or slightly overcast days are the most frequent, as well as very warm days without precipitation. Days of moderately warm sunny weather are relatively frequent. Also characteristic of the region is the long frost-free period.

The proximity of two major rivers is an important factor in the formation of a specific type of microclimate between the Vistula and the San. This has an impact on the growing season (average temperatures of 5 °C), which, at almost 220 days, is 25 days longer than in adjacent areas. The Sandomierz Basin is bordered by the Małopolska Uplands, the Roztocze Hills and the Carpathian Foothills. These surface formations limit the occurrence of strong winds throughout the area.

The area referred to in (4) is low-lying compared with surrounding areas and is thus protected from the damaging impact of strong winds. The soils in this area are primarily silts formed by the accumulation of layers of fluvial sediment resulting from the overflowing of the Vistula and the San and other, smaller rivers such as the Łęg, the Trześniówka and the Osa, which used to be a frequent occurrence here. These are some of the most fertile soils, occurring mainly in river valleys — the so-called Vistula silts, which mainly fall into the very good and good wheat-and-beet soil, good wheat soil, and very good and good rye soil classes.

The area is also characterised by frequent mists in spring and autumn. This is effective in limiting sharp changes in temperature between day and night. Thanks to the proximity of the Vistula and the San, there is no shortage of surface waters.

5.1.2. Human factors

Farmers in this area have perfected the bean cultivation process over many years. At the same time they have tried to keep to procedures that do not disrupt the environment's natural balance. Local people's skills relate in particular to the principles and methods of bean production, the selection and preparation of supports (i.e. poles), judging the right time to sow the beans, methods of staking the beans (training them on their supports), judging the right time to cut down the beans and the principles for assessing whether the pods are fit for shelling. The local producers' skills can also be deduced from the number of interventions that must be performed manually in the production of 'fasola wrzawska' beans. These include: preparing the bean-poles, sowing the beans, earthing them up (weeding and subsoiling), and training them on supports, harvesting them and sorting them.

Each of the steps involved in producing 'fasola wrzawska' beans is based on the traditional human skills of the region, and most of the work is carried out manually. The skills of local growers therefore play an important role. Before starting to grow the beans, the poles (or posts) which will later be used to train the plants must be selected and prepared.

These poles have to be appropriately spaced across the field, as this is key to ensuring that the beans grow and develop properly.

'Fasola wrzawska' plants are trained in a variety of ways, for example: on upright poles, on strings hung from wire extended between posts and on poles supported by taut wires. 'Fasola wrzawska' beans are dried in the open air and are harvested consecutively, as and when the pods ripen. The dried beans are threshed and hand-sorted. The beans must be kept in clean, dry, well-ventilated premises, free of pests and extraneous odours. They must not be stored in air-tight sacks.

5.2. *Specificity of the product:*

'Fasola wrzawska' beans are characterised by the following:

— their large size — 'fasola wrzawska' beans are distinguished by their size within the *Phaseolus multiflorus* runner bean species. The weight of 1 000 seeds ranges from 2 100 to 2 900 g, depending on the type of soil and the weather conditions during the growing season; 'fasola wrzawska' is 40-90 % bigger than other varieties of runner bean,

— a water-absorption capacity 20 % higher than beans from outside the geographical area defined in (4),

— the thickness of their germ tegument: the weight and volume of 'fasola wrzawska' skins is around 20 % lower than in beans of the same variety from a different geographical area,

— a sweet taste: confirmed by a sensory evaluation in the laboratory,

— a specific smell, natural and characteristic, without any mouldy, musty or other extraneous odours,

— structure and consistency: delicate, 'melt-in-the-mouth' texture, with no floury aftertaste,

— cooking time: around 10 minutes shorter than runner beans from outside the geographical area defined in (4).

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

'Fasola wrzawska' beans are purely the product of a specific combination of natural factors (climate and soil) and the skills of local producers. It is this combination alone that guarantees the product's unique quality.

The land on which 'fasola wrzawska' beans are grown has high-quality silt soils, a regulated water regime and a microclimate associated with the proximity of two big rivers, the Vistula and the San. These characteristics of the geographical area, coupled with the human skills involved in adhering to the relevant staking rules, including spacing between rows and between the poles in a given row, enable plants to grow properly and hence ensure an abundant crop of 'fasola wrzawska' beans that are significantly bigger than beans of the same species from outside the geographical area defined in (4). This area is warmer than neighbouring areas and enjoys a long frost-free period that extends the growing season, and the lowland nature of the area, protected as it is by the surrounding uplands, means that winds are less strong. This is highly significant, as bean plants are very sensitive to wind. These factors, along with the human skills involved in the manual and gradual harvesting of 'fasola wrzawska' beans according to their degree of ripeness and in drying them in the open air, yield a product with a thin germ tegument and the right structure and consistency.

The combination of the appropriate factors found in the geographical area and the human skills also contributes to the specific characteristics of 'fasola wrzawska' that are greatly appreciated in the culinary context. The extended growing season, during which sunny days predominate, means that large amounts of carbohydrates can be synthesised. This circumstance, combined with the human skills involved in selecting the right time to harvest the beans on the basis of their development, makes it possible to obtain an optimum carbohydrate content. As a result of this, 'fasola wrzawska' beans have a specific sweet taste. The specific aroma of 'fasola wrzawska' beans is ensured by drying them in the appropriate conditions and choosing the right location and conditions for storing them. Manual threshing and sorting ensures compliance with the stringent requirements regarding the quality of the beans.

The natural drying method, which ensures a low water content and is not artificially accelerated, prevents cell-wall degradation and results in an even reduction in cell-wall spacing. This treatment ensures that 'fasola wrzawska' beans have a high water-absorption capacity, a delicate structure and consistency and a shorter cooking time than other polyfloral beans originating outside the geographical area defined in (4).

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

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