

**Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council**

(2019/C 384/09)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 <sup>(1)</sup>.

The application for approval of this minor amendment can be consulted in the Commission's DOOR database.

SINGLE DOCUMENT

**'MEL DOS AÇORES'**

**EU No: PDO-PT-0268-AM01 — 2.1.2019**

**PDO (X) PGI ()**

**1. Name(s)**

'Mel dos Açores'

**2. Member State or third country**

Portugal

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

**3.1. Type of product**

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

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

'Mel dos Açores' is a nectar honey produced in the Azores archipelago in accordance with the relevant product specification.

'Mel dos Açores' may be classed as pitted honey (*mel de incenso*) or multifloral honey (*mel multiflora*). The pitted honey is made from nectar collected by the bees from the flowers of *Pittosporum undulatum*. The multifloral honey is made from a mixture of nectars of a variety of different flower species.

The specific characteristics of 'Mel dos Açores' are as follows:

- water: not more than 18 %.
- sucrose content: not more than 10 %; pitted honey not more than 15 %.
- diastase activity (Schade scale): at least 3.

The pitted honey has the following characteristics:

- it is made from nectar collected mainly from *Pittosporum undulatum* Vent., in bloom from February to April. This flowering period may vary.
- it has low acidity and electrical conductivity, very low diastase activity and higher sucrose values.
- colour: very pale (sometimes almost colourless) to light amber, up to 50 on the Pfund scale.
- smell: delicate and fragrant.
- taste: very sweet with a characteristic flavour.
- the main defining characteristic of this honey is the pollen component, where the pollen of *Pittosporum undulatum* Vent. must account for over 30 %. This is normally found along with smaller amounts of pollen of *Eucalyptus* spp. and other species.

<sup>(1)</sup> OJ L 179, 19.6.2014, p. 17.

The multifloral honey has the following characteristics:

- it is made from the nectar of a variety of different species: *Pittosporum undulatum* Vent., *Eucalyptus* spp., *Metrosideros excelsa* Gaertner, *Acacia* spp., *Trifolium* spp., *Castanea sativa* Mill., *Rubus* spp., etc.
- colour: the colour of this honey varies from light amber to dark amber, up to 114 on the Pfund scale.
- taste: rich and fragrant, reflecting the varied flora from which it is made.

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

After harvesting, enough honey must be left in the hive for the bees to survive the weather conditions.

Systematic or large-scale artificial feeding of the bee colonies that produce 'Mel dos Açores' is not permitted. The exception is in one-off situations where there is a food shortage or to stimulate population growth, when the beekeepers may feed the bees as follows:

- syrup: two parts honey or muscovado sugar to one part water.
- artificial feeding is always done in the absence of honey supers and must stop one week before they are set up. The bees must be in perfect health.

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

Honey production.

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

'Mel dos Açores' may only be sold packaged and labelled.

'Mel dos Açores' must be free of foreign organic or inorganic matter, and show no sign of having started to ferment or effervesce and no sign of having been heated.

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

The following must be displayed on the packaging:

- name of product: 'MEL DOS AÇORES – DOP' ('MEL DOS AÇORES – PDO') or 'MEL DOS AÇORES – DENOMINAÇÃO DE ORIGEM PROTEGIDA' ('MEL DOS AÇORES – PROTECTED DESIGNATION OF ORIGIN');
- type of honey: pittosporum or multifloral;
- the inspection body's certification mark.

The label must not bear any information that could suggest that the honey is anything other than pittosporum or multifloral honey.

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

Archipelago of the Azores.

5. **Link with the geographical area**

The Azores archipelago, given its geographical location, has a temperate oceanic climate, with small temperature variations and high relative humidity. It also has loam, sandy loam and clay loam soils, rich in organic matter and potassium.

These soil and climatic conditions favour the spontaneous growth of *Pittosporum undulatum* throughout the archipelago, especially in areas of low to medium altitude, on slopes and uncultivated land and in dense woodland, gorges and windbreaks. They also favour the presence of a rich and varied melliferous flora on every island, especially in low to medium altitude areas. These species, which are highly attractive to pollinators, notably include eucalyptus, pohutukawa, chestnut, clover and brambles.

This flora gives 'Mel dos Açores' the specific characteristics described in point 3.2.

**Reference to publication of the product specification**

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

[https://tradicional.dgadr.gov.pt/images/prod\\_imagens/mel/docs/CE\\_MEL\\_ACORES\\_jul\\_2019.pdf](https://tradicional.dgadr.gov.pt/images/prod_imagens/mel/docs/CE_MEL_ACORES_jul_2019.pdf)

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