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(Announcements)

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application for registration of a name pursuant to 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**

(2022/C 182/05)

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 <sup>(1)</sup> within three months from the date of this publication.

SINGLE DOCUMENT

**'Alubia de Anguiano'**

**EU No: PDO-ES-02642 – 14.10.2020**

**PDO (X) PGI ( )**

**1. Name**

'Alubia de Anguiano'

**2. Member State or Third Country**

Spain

**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 product covered by the 'Alubia de Anguiano' protected designation of origin consists of the dry, shelled seeds of the *Phaseolus vulgaris* L species belonging to the *Fabaceae* family, a climbing variety associated to the 'El Encinar' staked pole bean, produced and packaged in the municipality of Anguiano.

The 'El Encinar' cultivar was formed by a range of local ecotypes selected over the centuries by farmers seeking to enhance its productivity and quality characteristics. Its growth pattern is indeterminate with long internodes and therefore it needs to be staked to develop properly. Its growing cycle ranges between 120 and 180 days.

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<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

The 'Alubia de Anguiano' is a legume with the following characteristics: medium-sized, oval-shaped, purple or wine-coloured, with low luminosity and saturation, thin-skinned, with a low oxalic acid content (about 625 mg/kg) and a high percentage of water absorption (minimum 95 %) when soaked prior to cooking. This has the effect of softening the beans and reducing the cooking time, making it a high-quality culinary product.

Size	Medium
Width	5,80 mm ± 0,5 mm
Length	10,95 mm ± 1 mm
Thickness	5,10 mm ± 0,5 mm
Weight of 100 seeds (g)	38,36 ± 1,19
Density g/cm <sup>3</sup>	1,37 ± 0,03
Hardness (compression test) (N/mm <sup>2</sup> )	0,58 ± 0,10
% water absorption	≥ 98 ± 3,29
Hardness after soaking (compression test) (N/mm <sup>2</sup> )	0,07 ± 0,02
Hardness (puncture test) (N/mm <sup>2</sup> )	6,41 ± 1,25
Hardness after soaking (puncture test) (N/mm <sup>2</sup> )	0,3 ± 0,03
Shape	Oval
Brightness	Shiny
Colour	Purplish/wine-coloured
Speckling	None
Pattern	No pattern

When packaged, the beans must be whole, healthy and with no blemishes except for very slight speckling on the surface which must not be detrimental to the general appearance or quality or to the presentation of the packaging. The moisture content of the seeds must not exceed 17 %. Seed size must be larger than the 5 mm grading sieve.

The culinary quality of the 'Alubia de Anguiano', which is linked to how it responds during the cooking process, has a direct impact on its characteristic taste when cooked. The beans do not form lumps, but remain whole and intact with a smooth buttery texture. The skin is imperceptible and the mouthfeel is very pleasant.

These characteristics mean the beans are highly sought after on the market and very adaptable and well-suited to creative cuisine. 'Alubia de Anguiano' beans are very easy and fast to cook and the grains do not break even when overcooked.

### 3.3. Feed and raw materials

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

All of the processes involved in the production, shelling, drying, preservation and preparation of the 'Alubia de Anguiano' protected designation of origin must take place in the defined geographical area.

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

Although they take place after production, packaging and labelling at source are carried out by the operators registered with the designation and are considered crucial in ensuring quality and guaranteeing adequate traceability and monitoring. This is because beans are a product that can very easily be mixed with beans from other sources, dwarf beans, other varieties or beans which have not been properly preserved. This also protects the product's reputation.

Packaging can be done by hand or using automatic or semi-automatic weighing machines. Packages with net weights of 0,5, 1, 2 and 3 kg are used. 5, 10 and 20 kg bags can also be used for sales to the catering sector.

On the condition that reference is made to the PDO and that there is an adequate monitoring system in place to guarantee the traceability of the product to the end consumer, the possibility of repackaging is allowed and individual producers can make bulk consignments with labels being attached a posteriori. Where applicable, such practices must be notified to the managing body or otherwise to the competent authority.

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

The label on each package must be numbered and feature the following: the name of the 'Alubia de Anguiano' protected designation of origin, its logo and (in a different visual field) the year in which the beans were harvested.

All of the producers and processors meeting the requirements set down in the specification shall have access to the specific logo that will identify the product.



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

The defined geographical area comprises the municipality of Anguiano (total area 90,89 km<sup>2</sup>), which is located in the Sierra district of the Rioja Alta region.

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

The specific climatic and soil conditions in the demarcated geographical area and the expertise of the local producers and processors ensure that there is a causal link between the characteristics and quality of the product and the geographical environment.

### *Quality or characteristics of the product*

'Alubia de Anguiano' beans are obtained exclusively from the 'El Encinar' variety and are different from the beans obtained from other varieties on account of the specific physical characteristics defined in section 3.2. However, they are also markedly different to the beans grown in adjoining areas. The beans grown in the geographical area are notable for their considerable weight, density and rheological capacity (resistance to deformation or cracking) and their high water absorption capacity when soaked prior to cooking.

Their high water absorption capacity makes it possible for the hardness of the grain measured using the puncture test to drop from 6,4 N/mm<sup>2</sup> at 0,30 N/mm<sup>2</sup>, thus speeding up the starch gelatinisation and protein denaturation processes and reducing the cooking time. 'Alubia de Anguiano' grains do not break even when overcooked. This characteristic has a direct impact on the taste and combined with other attributes, it accounts for the product's high culinary quality.

### *Natural factors*

### *Orography*

The municipality of Anguiano is located in the middle/upper course of the river Najerilla. Altitude in the protected area ranges between 600 m in the lowest section of the river Najerilla to 750 m in the upland areas, where there are clear constraints on growing this crop. The relief consists of a series of peaks and massifs, often leading to major differences in altitude which prevent soil erosion (evolution).

The steep slopes and the composition of the calcareous rocks have given rise to talus deposits where the soil has barely developed. These areas are referred to as 'poor soil' and the 'Alubia de Anguiano' beans are grown in a different way here to the methods used in adjoining areas that do not have the same characteristics.

#### Soil conditions

These typical mountain soils (poor and not well developed) date back to the Tertiary period and mostly consist of conglomerates, slate and sandstone. The hardness of the talus deposits is reflected in the crops, which produce a smaller harvest of seeds that are smaller in size but higher in quality.

The soils have very good drainage. This is crucial for the correct development of 'Alubia de Anguiano' beans, which require moisture as a limiting factor. However, excess water is also very detrimental as it can encourage the spread of many diseases.

The acidic, lime-free soils in the area mean that 'Alubia de Anguiano' beans have a thinner skin and a lower oxalic acid content (approx 625 mg/kg) in the cells located under the epidermis. This improves their water absorption capacity during the soaking stage and reduces the cooking time.

#### Climate

The average annual temperature in the geographical area covered by the PDO is 9,7 °C. The average maximum temperature is 13,8 °C and the hottest months are July, August and June (in that order). The average minimum temperature is 6 °C, with February and January being the coldest months. The temperature exceeds 25 °C on 37 days, dropping below 0 °C on 58 days (a year). There are also significant variations in temperature with very cold nights and warmer days. This also leads to a smaller harvest but better quality beans.

The specific climate conditions of the mountainous area are ideal for the 'Alubia de Anguiano' beans to develop properly. They are sown in spring and harvested in summer-autumn. The minimum growth temperature is about 8 °C. The minimum temperature for germination is 12 °C. As the plant can die if the temperature drops below 3 °C, it is very susceptible to frost.

'Alubia de Anguiano' beans also need moisture for proper development. The number of days with appreciable rainfall, i.e. more than one l/m<sup>2</sup> is 80. The accumulated precipitation is 39,06 l/m<sup>2</sup>. The rainiest months are March, June and October and the months with the lowest rainfall are December, January and May. The reference evapotranspiration value is 913,9 mm. The relative air humidity is 68,33 % and the average overall irradiance is 185,44 W/m<sup>2</sup>. The average soil temperature is 15,03 °C.

As well as the rainfall, the crop also benefits from the high relative humidity levels in the springtime and even in the summer. This humidity is generated in the valley areas due to the variation in daytime and night-time temperatures and the proximity of the rivers.

#### Human factor

There are also distinctive social and cultural practices in the geographical area. For example, the way that farmers have been selecting varieties since time immemorial, the optimum growing practices to bring out the best qualities, the staking needed for the pole bean variety, knowing exactly when to harvest the beans and the natural process employed to dry them have all been acquired and passed on through the years. This is also an important factor in producing high-quality beans and preserving all of the intrinsic characteristics for as long as possible.

In order to qualify as 'Alubia de Anguiano' beans, the seeds must come exclusively from the local 'El Encinar' staked pole bean variety and be in perfect condition. The expertise of the local producers is very important in this regard, as they have been selecting seeds for years with a view to enhancing their quality and ability to adapt to the demarcated geographical environment, thus ensuring that they are differentiated from the same variety grown in other (including adjoining) areas.

This knowledge acquired by the producers that have been looking after and selecting the best plants all their lives is also essential in determining the best time to harvest the beans, depending on the ripeness of the plants and the colour of the pods.

The technical know-how of the producers is important in applying the right techniques so that the plant can dry out naturally after it has been uprooted and laid out. If this is done in the field, special care must be taken with the threshing, which must also be done at the right time depending on the moisture content of the bean. It is also crucial in selecting the best beans throughout the whole process, as only quality beans can be placed on the market. This refers both to their health status (cracked or blemished beans are removed) as well as to the fact that the beans in the same batch should be dried out evenly and have the same moisture content.

Given that the 'Alubia de Anguiano' beanstalks are climbers and can grow in all directions, the ground must be prepared with stakes to ensure that the plant develops properly. The stakes have to be inserted and secured properly. Considerable skill is required, as wind damage can lead to significant losses if the plants are knocked down, broken or tangled. This would also require the insertion of new stakes, with the additional labour costs involved.

In recent years, the area devoted to the red climbing or pole bean (as the 'Alubia de Anguiano' is also known) has been reduced significantly. This has led to a reduction in yield, not just because of the competition from other more profitable crops but because the climbing varieties have been replaced by dwarf varieties, which have lower production costs and enable full mechanisation of all growing practices.

There is a genuine risk that the climbing bean seed type will become overly homogenised and that other seeds from elsewhere - which do not share the same organoleptic qualities of the traditional varieties - will have to be introduced. Another problem that is emerging is unfair competition, whereby dwarf bean varieties are being sold as if they were climbing varieties, based on their apparent similarity and despite their inferior quality. It is vital to work together to preserve plant gene resources and safeguard the biodiversity of 'Alubia de Anguiano' beans by replenishing stocks of the 'El Encinar' variety that has traditionally been developed and grown in the protected geographical area.

It is also a known fact that protecting native varieties is very beneficial for rural environments, particularly in remote, disadvantaged areas such as the geographical area where 'Alubia de Anguiano' beans are grown. There are undeniable genetic, social, cultural, environmental and economic reasons to support the replenishment, conservation and development of native plant varieties. This is especially true of territories located in mountainous areas, such as Anguiano. Growers in this municipality are aware that highlighting the specificity of products like this one is basically their only option if they are to compete with other more specialised producer regions.

#### **Reference to publication of the specification**

In the product specification section:

<https://www.larioja.org/agricultura/es/calidad-agroalimentaria>

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