

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 444/08)

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 ⁽¹⁾ within three months from the date of this publication.

SINGLE DOCUMENT

‘Komiški rogač’

EU No: PGI-HR-02634 – 18.9.2020

PDO () PGI (X)

1. Name(s) [of PDO or PGI]

‘Komiški rogač’

2. Member State or Third Country

Republic of Croatia

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 ‘Komiški rogač’ is marketed in two forms: ‘Komiški rogač’ (fruit) and ‘Komiški rogač’ (ground).

‘Komiški rogač’ (fruit) is the commercially mature fruit of the autochthonous carob variety from the island of Vis known in Croatian as Komiški krupni, Komiški veliki or Komiški tusti (*Ceratonia Siliqua* L.), entered in the Croatian Plant Genetic Resources Database under the reference code FRU00317.

The organoleptic characteristics of the commercially mature fruit of ‘Komiški rogač’ are a dark brown colour, an elongated and slightly curved pod with rounded ends, sweetish taste with scents of chocolate and cocoa, and an exceptionally strong and intensive aroma reminiscent of chocolate and cocoa.

The physical characteristics of the commercially mature fruit of ‘Komiški rogač’ are a slightly wrinkled, hard, smooth and shiny surface, light brown flesh (pulp) that is softer than the skin, and brittle structures with dark brown, firm, hard, rounded and slightly flattened seeds. The pod is between 10 cm and 20 cm long and weighs between 17 g and 40 g.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

In terms of its chemical composition, the product 'Komiški rogač' (fruit) has a minimum:

- total sugar content of 40,0 %, and
- calcium content in dry matter of 0,17 % (170 mg),
- protein content in dry matter of 3,9 % (3,9 g).

'Komiški rogač' (ground) is a product obtained by grinding the ripe and dried carob pods of the Komiški krupni variety.

'Komiški rogač' (ground) is a light brown colour, and its texture may vary from smooth to coarse. The smooth ground product is silky to touch, while the coarse ground product feels gritty. Ground carob has a sweetish taste and a more intensive aroma of chocolate and cocoa than commercially mature whole fruit. This is because when the skin of the pod is broken, aromas are released with a greater intensity and are more pronounced than those of commercially mature whole fruit.

In terms of its chemical composition, the product 'Komiški rogač' (ground) has a minimum:

- total sugar content of 40,0 %, and
- calcium content in dry matter of 0,17 % (170 mg),
- protein content in dry matter of 3,9 % (3,9 g).

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

...

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

All the key stages in the production of 'Komiški rogač', from harvesting the pods to storing, drying and grinding them, must take place on the island of Vis.

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

Once they have reached commercial maturity, ripe carob pods are packed into woven mesh bags, cardboard boxes or PVC crates intended for food storage in quantities of 1–25 kg, and labelled 'Komiški rogač'. When packaged, the product intended for marketing in the form of commercially mature whole carob may contain up to 60 pods per kilogram. When ready, commercially mature whole carob pods may be made available in bulk.

'Komiški rogač' (ground) must be packaged in paper bags or cardboard boxes in quantities of 0,1–1 kg and must be labelled as 'Komiški rogač'. In addition, when ready, 'Komiški rogač' (ground) is also marketed in bulk.

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

...

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

The geographical area of production of 'Komiški rogač' comprises the entire island of Vis, which has a natural coastal boundary and is separated from the neighbouring islands and the mainland by the sea. The island lies in the central Adriatic, at a latitude of 43°12' to 43°5'6" north and a longitude of 16°3' to 16°15'48" east. In administrative terms, Vis forms part of Split-Dalmatia county. It has two administrative centres, namely the towns of Vis and Komiža.

5. **Link with the geographical area**

The causal link between the product 'Komiški rogač' and the island of Vis is based on the specific characteristics (due to the tradition of cultivation and production and the geographical conditions) and on the reputation of 'Komiški rogač'.

Specificity of the geographical area

The island of Vis lies in the Mediterranean climate zone and therefore has a Mediterranean climate (Csa climate, according to the Köppen climate classification) with hot summers. Its geographical position, i.e. the distance between Vis and the surrounding islands and the continental mainland, determines the island's climatic features. These are heavily influenced by the sea, which accounts for a higher average annual temperature and exposure to sunlight. Thanks to an average annual temperature of 17 °C and some 2 800 hours of sunlight per year, ample amounts of sugar are created and stored in the carob pods.

The traditional method for producing 'Komiški rogač' on the island of Vis includes the ability to recognise optimal weather conditions for harvesting and collecting the pods; it is vital to harvest the pods before the onset of late-summer and early-autumn rains in late August and early September to avoid the fruits soaking up water and becoming easily perishable, which would negatively affect their appearance, quality, storage and processing (grinding).

The pods of 'Komiški rogač' are picked fully ripe, once they turn dark brown and, thanks to the build-up of sugar, become sweet and develop an aroma reminiscent of chocolate and cocoa. Harvesting depends heavily on the picker's judgement, a skill that has been passed down through the generations, their experience and the knowledge needed to assess the ripeness of carob pods by selecting a handful from a few different trees, inspecting them by sight and touch, breaking them open and tasting the flesh. It is up to the picker to decide whether, given its appearance, the structure of the pulp and the taste, a pod is suitable for harvesting, storage and processing (grinding). When assessing the commercial maturity of carob fruits in terms of their characteristic appearance and the structure of the pulp, the picker examines the average length of the pods, the dark brown colour and the firmness of the skin to touch; by breaking the pod crosswise, the picker inspects the light brown colour and the brittleness of the pulp; by tasting and smelling the pod, the picker judges its characteristic sweetish taste and the aroma of chocolate and cocoa.

The carob arboretum in Komiža, with individual trees older than 500 years, is a testament to the tradition of carob cultivation on the island of Vis (J. Božanić 2008, Carob Tree in the Mediterranean Landscape Imaginary). The tradition of growing and producing 'Komiški rogač' on the island, and particularly the crop's historical and economic significance, are also attested to by a written account published in the local newspaper, *Viška ric* (Spasimo rogače by J. Božanić, 1 December 1986) proposing to protect an area of Komiža called Norpina, with its remarkably dense and old carob groves, as agricultural land of exceptional value.

Additionally, the tradition of cultivating the product is evidenced by the fact that the grinding of carob in Komiža began in 1980, after the local agricultural cooperative leased a hammer mill. In 1997, a drying facility was built (Z. Demaria 2011, *Mogućnosti uzgoja rogača na otoku Visu*, bachelor's thesis, Faculty of Agriculture of the University of Zagreb – University of Split and the Institute for Adriatic Crops and Karst Reclamation, Split, p. 11). The processing method, which is in line with the principles of traditional production, has been preserved to this day.

Specificity of the product

'Komiški rogač' is known for its characteristic fruit, i.e. pods, which ripen when they are between 10 cm and 20 cm in length and weigh between 17 g and 40 g, and its sweetish taste and the aroma of chocolate and cocoa, which are typically more pronounced than in similar products. The high sugar content (min. 40 %) gives 'Komiški rogač' its distinctive and pronounced sweetish taste and aromatic profile.

'Komiški rogač' is a prized condiment that is used as an ingredient in a variety of sweet dishes, drinks and pastries (Šefovi kuhinja mediteranskih i europskih regija: Komiški rogač: Dugovječni stanovnik Mediterana koji je othranio generacije otočana, 2019).

Owing to its characteristic pronounced sweetish taste and the aroma of chocolate and cocoa, 'Komiški rogač' is particularly appreciated in the confectionery industry, where it is used as an ingredient in a number of desserts, such as toppings, cakes and sweet drinks. It features in the recipes of many contemporary cookbooks and is usually used

as a substitute for sugar and other commonly used sweeteners, or as an ingredient that imparts a distinctive aroma and flavour to the finished products (BioandBio recepti: Komiški rogač na vruće; Coolinarika by Podravka, Torta od rogača; BioandBio recepti, Rogačnjača koju ćeš voljeti do zadnjeg komadića; Slatka tvornica Medenko, Sladoled od rogača).

Owing to its fragrance and aroma, 'Komiški rogač' (ground) is frequently used as an ingredient in sweet dishes, to which it imparts its distinctive flavour and aroma, as is the case with the carob and apple cake with a chocolate and salted caramel topping (Bake me by Nina Mrvica, Kolač od rogača i jabuke s kremom od čokolade i slanog karamela).

Causal link

The climatic conditions on the island, with higher mean ambient temperatures and exposure to sunlight, favour the growth and ripening of 'Komiški rogač', the mature pods of which are recognisable by their size, i.e. their length and weight, and their specific pronounced sweetish taste and aroma.

The tradition of cultivating and producing 'Komiški rogač' on the island of Vis, which dates back to antiquity, has yielded unique local production practices that have developed over centuries of cultivating and producing 'Komiški rogač' on the island.

Since time immemorial, the inhabitants of Vis have been able to recognise and exploit the interplay of the natural factors, such as the average annual temperature and exposure to sunlight, which positively affect the characteristics of the final product. The mutual interplay of these factors has yielded a specific product with its characteristic pronounced sweetish taste and an aroma reminiscent of chocolate and cocoa.

The reputation of 'Komiški rogač' and its link to the island of Vis is also borne out by a consumer survey of over 1 000 people, in which as many as 82 % of respondents stated that they were familiar with the product and the name 'Komiški rogač', while 88 % considered it to be an autochthonous product of the island of Vis. The share of respondents who had tasted the product at least once was 69 %. Moreover, the respondents cited the very two existing forms of the product, i.e. 'Komiški rogač' (fruit) and 'Komiški rogač' (ground), as the most common forms in which the product is consumed; 74 % had eaten the pods, while 84 % had enjoyed ground 'Komiški rogač' (CEDRA Split, Findings of a survey on 'Komiški rogač', 2017).

The link between the name 'Komiški rogač' and the geographical area of the island of Vis is also reflected through tourism promotion. For years the Komiža Tourist Board has been including Dani rogača (Carob Days), a local celebration of the carob fruit, on the agenda of the Ljeto u Komiži (Summer in Komiža) event, showcasing the island's culture and tourism assets. Dani rogača takes place in the town of Komiža in September and comprises educational talks on the carob fruit, a visit to the carob mill and tastings of a number of local carob-based dishes. Private accommodation owners on the island also like to take advantage of the reputation of 'Komiški rogač' and promote their lodgings at the time when Dani rogača takes place.

The link between the name and the geographical area is also evidenced by the old local catchphrase 'Zoc? Za rogoc!', which is still in use in Komiža today. In fact, the Bravura school association in Vis uses the catchphrase for labelling two of their local island products, namely carob syrup and carob jam.

The high profile and reputation of 'Komiški rogač', as well as its link with the geographical area, was further attested to in 2016, when the Ministry of Regional Development and EU Funds awarded 'Komiški rogač' the national label Hrvatski otočni proizvod – HOP (Croatian island product), the aim of which is to encourage the production of autochthonous original island products (Katalog HOP, 2016, pp. 41 and 263).

Reference to publication of the specification

https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/proizvodi_u_postupku_zastite-zoi-zozp-zts/Specifikacija_proizvoda_Komiski_rogac_18052022.pdf
