COMMISSION IMPLEMENTING DECISION
of 11 December 2018

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (1), and in particular Article 50(2)(a) in conjunction with Article 53(2) thereof,

Whereas:

(1) Hungary has sent an application for approval of an amendment, which is not minor, to the product specification of ‘Gönci kajszibarack’ (PGI) in accordance with Article 49(4) of Regulation (EU) No 1151/2012. The changes include a change of name from ‘Gönci kajszibarack’ to ‘Gönci kajszi’.

(2) In accordance with Article 50 of Regulation (EU) No 1151/2012 the Commission has examined that application and concluded that it fulfils the conditions laid down in that Regulation.

(3) In order to allow for the submission of notices of opposition in accordance with Article 51 of Regulation (EU) No 1151/2012, the application for approval of an amendment, which is not minor, to the product specification, as referred to in the first subparagraph of Article 10(1) of Commission Implementing Regulation (EU) No 668/2014 (2), including the amended single document and the reference to the publication of the relevant product specification, for the registered name ‘Gönci kajszibarack’ (PGI) should be published in the Official Journal of the European Union,

HAS DECIDED AS FOLLOWS:

Sole Article

The application for approval of an amendment, which is not minor, to the product specification, referred to in the first subparagraph of Article 10(1) of Commission Implementing Regulation (EU) No 668/2014, including the amended single document and the reference to the publication of the relevant product specification, for the registered name ‘Gönci kajszibarack’ (PGI) is contained in the Annex to this Decision.

In accordance with Article 51 of Regulation (EU) No 1151/2012, the publication of this Decision shall confer the right to oppose to the amendment referred to in the first paragraph of this Article within three months from the date of publication of this Decision in the Official Journal of the European Union.

Done at Brussels, 11 December 2018.

For the Commission
Phil HOGAN
Member of the Commission

ANNEX

APPLICATION FOR APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

Application for approval of amendments in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

‘Gönci kajszibarack’

EU No: PGI-HU-0388-AM01 – 11.4.2017

PDO ( ) PGI (X)

1. Applicant group and legitimate interest

Gyümölcsért Termelői Értékesítő Kft.
Küterület 068/8 HRSZ.
3885 Boldogkőváralja
MAGYARORSZÁG/HUNGARY

Tel. +36 46587477
Fax +36 46587478
Email: info@gyumolcsert.com

The cooperative that drew up the product specification, Abaúj-Gönc Szövetkezet, went into liquidation on 20 March 2013. For that reason, Gyümölcsért Termelői Értékesítő Szervezet, the main producer organisation for the region’s apricot producers, took over the administrative and practical tasks associated with the protected product. Gyümölcsért Termelői Értékesítő Kft has more than 70 apricot-producing members and sells some 1 500–2 000 tonnes of apricots from the production region each year.

2. Member State or Third Country

Hungary

3. Heading in the product specification affected by the amendment(s)

— ☒ Product name
— ☒ Product description
— ☐ Geographical area
— ☒ Proof of origin
— ☒ Method of production
— ☐ Link
— ☒ Labelling
— ☐ Other: Inspection system, inspection body

4. Type of amendment(s)

— ☒ Amendment to the product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

— ☐ Amendment to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. Amendment(s)

Point 1 of the specification currently in force

The shorter but equally widespread and commonly used name ‘Gönci kajsi’ is added to the product name ‘Gönci kajszibarack’. The name ‘Gönci kajsi’ is therefore added wherever ‘Gönci kajszibarack’ is referred to in the specification.

‘Gönci kajsi’ is also a popular, well-known name used in trade to denote apricots originating from the Gönc region.
Under the proposed amendment, the name ‘Gönci kajszibarack’ is also added to the name in point 4.1 of the summary (OJ C 247, 14.9.2010) and to all references to the name ‘Gönci kajszibarack’ in the single document replacing the summary.

Point 2 of the current specification (‘Description of the product’), and point 3.2 of the single document

The following (second) paragraph:

‘The protected geographical indication (PGI) “Gönci kajszibarack” may be used for the following varieties of Prunus armeniaca L.: Gönci magyarkajszi, Magyar kajsz C 235, Mandulakajsz, Bergeron, Ceglédi Piroksa, Ceglédi bíborkajsz, Ceglédi arany, Ceglédi óriás and Pannónia.’

is to be replaced by:

‘The protected geographical indication (PGI) “Gönci kajszibarack”/”Gönci kajsz” may be used for the following varieties of Prunus armeniaca L.: Gönci magyarkajszi, Magyar kajsz C 235, Mandulakajsz, Bergeron, Ceglédi Piroksa, Ceglédi bíborkajsz, Ceglédi arany, Ceglédi óriás and Pannónia. It may also be used for all other apricot varieties grown in the production area whose main physical, chemical and organoleptic characteristics meet the quality of the apricot varieties listed above.’

Thanks to improvements in plant breeding over the past decade, varieties that are more disease-resistant have entered cultivation. Among these, it was justified to include varieties that have the chemical, physical and organoleptic characteristics set out in the product specification. The results of laboratory tests on new varieties confirm that the taste and aroma of ‘Gönci kajszibarack’ / ‘Gönci kajsz’ are derived from the production area’s specific microclimate. In terms of their sugar and acid content, the varieties produced here are of a higher quality than those of the same varieties grown elsewhere in Hungary.

Point 2.1 of the current specification (Main physical, chemical and organoleptic characteristics) and point 3.2 of the single document

The following (second) paragraph:

‘A sorting template used in commerce is applied for measurement. The average weight in grams of a fruit is more or less identical to its diameter in millimetres.’

is to be replaced by:

‘Size is determined by measuring the maximum equatorial diameter.’

The second sentence of the paragraph is deleted. The reason for the proposed amendment is to reflect differences in shape and weight between varieties within the same size range.

The sentence in the specification, thus amended, and the following sentence in the specification (paragraph 4): ‘The sugar content is specified together with an indication of the percentage ripeness; flavours and taste are determined by organoleptic testing, taking into account the differences in acidity by variety (0,9–2,2 vol. %).’ are added to point 4.2 of the summary, as well as to point 3.2 of the single document replacing it, which is then supplemented as follows:

‘Size is determined by measuring the maximum equatorial diameter.

The sugar content is specified together with an indication of the percentage ripeness; flavours and taste are determined by organoleptic testing, taking into account the differences in acidity by variety (0,9–2,2 vol. %).’

Point 2.2 of the current specification (Key requirements to be met by the product), and point 3.5 of the single document

The following (second) paragraph:

‘The quality categories must meet the requirements of Regulation (EC) No 851/2000 as amended, but with the following – stricter – permitted deviations’

is to be replaced by:

‘The quality classes are as follows:’

The purpose of the amendment is to delete the reference to the repealed regulation from the specification.
Since point 2.2 of the specification contains mainly packaging requirements, it has been added, at the applicant’s request, to point 3.5 of the single document (second to fifth paragraphs). These requirements were not explicitly stated in the summary, but they were already included in the specification.

Point 4 of the current specification (Proof of origin from a geographical area)

The following paragraphs:

‘The quality control system of the entire cultivation and handling process ensures identification and traceability as well as final checking and product safety, with the producers placing the hand-picked fruit in plastic or wooden crates on which the origin of the fruit is specifically indicated (by name) on a label, supplemented with an identification number on the bottom of the crates.

Producers are obliged to keep a Protection of Origin Log to document production in accordance with relevant regulations. The Log records:

— the name and identification of the producer;

— the location of production, the land registry number, the identification code of the variety/field, the number of trees already bearing fruit and of those not yet producing;

— the name and origin of the variety (supported by a certificate of origin of the sapling);

— the identification number of the Spraying Log;

— the identification number of the Harvest Log, the date of harvest, the quantities of fruit in the given year aggregated by variety/field.

The Spraying Log is a record kept as prescribed by law in which the following is entered:

— chemicals used in the course of cultivation;

— the quantities of chemicals used/applied (broken down by date of application);

— the name and dates of the plant-health procedures applied, etc.

The Harvest Log is a record kept during harvest specifying the number of productive trees by variety/field, the day of harvest and the daily quantities harvested.’

are amended as follows:

‘To identify the production area, the producer organisation (Gyümölcsért Termelői Értékesítő Szervezet) keeps a list of the producers and suppliers of “Gönci kajszibarack” / “Gönci kajszi”. This list identifies the producer members’ production areas. The producers, or the marketing organisation, must have a system for tracking product, from cultivation to marketing.

The product’s identity is determined by identifying the producer when the product is handed over, the producer also being required to hand over the Spraying Log for each batch. The labelling and traceability of the product is ensured by means of a batch number marked with a barcode; this number traces the various production processes, from cultivation, through hand-over, storage, grading, packaging and delivery, to marketing. The batch number must be recorded in the Production Log during each of these processes. The batch number of the final product for delivery must always be quoted in delivery notes.’

The section of the specification on proof of origin is being changed to reflect the fact that nowadays origin can be proved using modern IT tracking systems. The system used guarantees traceability from the production area all the way to the consumer.
Point 5.1 of the specification currently in force [Cultivation (and tending) criteria and requirements] Section on seeds and plants

The following (second) sentence:

‘To prevent apoplexy disease, improved varieties should be grafted onto rootstocks that are resistant to such diseases (e.g. wild apricot saplings, myrobalan plum saplings or other plum rootstocks, etc.).’

is hereby amended as follows:

‘To prevent apoplexy disease, improved varieties should be grafted onto rootstocks that are less sensitive to such diseases (e.g. wild apricot, peach or plum rootstocks).’

To ensure the sustainability of plantations, we recommend bringing apricot rootstocks into line with modern-day propagation techniques.

Point 5.1 of the specification currently in force [Cultivation (and tending) criteria and requirements] Section on dimensions

The following (first) sentence:

‘The optimum growth area of an apricot tree is 7 × 4 metres; its crown may be columnar with grouped branches, vase-shaped or umbrella-shaped.’

is hereby amended as follows:

‘The optimum growing space of an apricot tree is 7 × 4.6 m, 7 × 4.5 m or 7 × 3.5 m, depending on the type of plantation; its crown may be columnar with grouped branches, vase-shaped or umbrella-shaped.’

To increase efficiency, planting density based on more intensive cultivation techniques is widespread in the production area: 7 × 4.6 m, 7 × 4.5 m or 7 × 3.5 m. Density has no effect on the quality of the product.

Point 5.1 of the specification currently in force [Cultivation (and tending) criteria and requirements] Supply of nutrients and fertilisers

The following (second) paragraph:

‘The conditions of nutrient management should be established at planting or before the trees become productive. During the productive years, the plantation requires many nutrients; to satisfy this, the soil’s nutrient supply capability has to be maintained by regular tilling. The yield-increasing effect of this will be optimised through the combined use of manure and fertilisers.’

is amended as follows (by adding one sentence):

‘The conditions of nutrient management should be established at planting or before the trees become productive. During the productive years, the plantation requires many nutrients; to satisfy this, the soil’s nutrient supply capability has to be maintained by regular tilling. The yield-increasing effect of this will be optimised through the combined use of manure and fertilisers. The degree of fertilisation is determined in an environmentally sound manner, taking account of the results of soil and/or leaf analysis.’

Point 5.1 of the specification currently in force [Cultivation (and tending) criteria and requirements] Section on water and irrigation requirements

The following (first) sentence:

‘Most apricot plantations’ water requirements are covered by natural precipitation.’

is hereby amended as follows:

‘An increasing proportion of apricot plantations meet their water requirement through an irrigation system developed alongside natural precipitation.’

There have been changes to good practice for fertilisation and water supply for the sake of environmental protection and sustainability.
Point 5.2 of the current specification (Harvesting)

The following (first) sentence:

‘Harvest begins in mid-June and lasts until late August.’

is hereby amended as follows:

‘Harvest begins in mid-June and lasts until late August (possibly extending into September in extreme weather conditions).’

The purpose of the amendment is to bring the sentence into line with current practice.

The last indent of the subheading ‘Regulations to be complied with in the course of harvesting’:

‘— picking stands must be provided for picking fruit, and care must also be taken when loading the fruit into storage containers to prevent crushing (the quality requirements concerning apricots are laid out in Commission Regulation (EC) No 851/2000 and amendments thereto)’

is to be replaced by:

‘— picking stands must be provided for picking fruit, and care must also be taken when loading the fruit into storage containers to prevent crushing.’

The purpose of the amendment is to delete the reference to the repealed regulation from the specification.

The second sentence of the paragraph following the subheading ‘Regulations to be complied with in the course of harvesting’:

‘The label on the crate and the identification number at the base specify the location and plantation each fruit in the refrigerated storage facility came from.’

is hereby amended as follows:

‘An internal tracking system indicates precisely the location and plantation each fruit in the refrigerated storage facility came from.’

The purpose of the amendment is to bring the sentence into line with the changes to point 4 (Proof of origin from the geographical area).

Point 5.3 of the current specification (Storage), and point 3.5 of the single document

The following (first) sentence:

‘As soon as the storage chamber is filled with the crates supplied, the fruit is cooled to an approx. 4 °C (storage) temperature within the space of a few hours.’

is hereby amended as follows:

‘As soon as the storage chamber is filled with the crates supplied, the fruit is cooled to an approx. 6-8 °C (storage) temperature within the space of a few hours.’

The following (third) sentence:

‘After selection and final packaging, the fruit crates are placed in a 4-6 °C refrigerated storage unit for up to 30 days, depending on deliveries.’

is hereby amended as follows:

‘After selection and final packaging, the fruit crates are placed in a 1-6 °C refrigerated storage unit for up to 30 days, depending on deliveries.’

Changes have been made to the temperatures for cooling based on current technological requirements.

This sentence has been added, at the applicant’s request, to point 3.5 of the single document, becoming its sixth paragraph. It was not explicitly stated in the summary, but it was already included in the specification.
**Point 5.4 of the current specification (Grading and packaging) and point 3.5 of the single document**

The following (first) paragraph:

‘Grading by size is carried out using a manual grading plate. The size of the apricot is determined by measuring the maximum equatorial diameter as specified in Regulation (EC) No 851/2000, as amended. Grading by size is mandatory.’

is to be replaced by:

‘Grading by size is carried out using a manual grading plate or a grading machine. The size of the apricot is determined by measuring the maximum equatorial diameter. Grading by size is mandatory.’

The purpose of the amendment is to bring this section into line with current practice and to delete the reference to the repealed regulation from the specification. This paragraph has been removed from the summary and is not included in the single document replacing the summary.

The following (second) paragraph is deleted:

‘The packaging and presentation of “Gönci kajszibarack” / “Gönci kajszi” also follow the rules of Regulation (EC) No 851/2000 and amendments thereto, and additional markings to be displayed beyond that are specified in section 8 of the product specification.’

The purpose of the amendment is to delete the reference to the repealed regulation from the specification.

The second sentence of the following (third) paragraph:

‘The buyer’s requirements define the presentation of the product: from the 1 kg plastic tray to 10 kg crates. The packaging unit for bulk products is the internationally accepted M10 10 kg crate.’

is hereby amended as follows:

‘The buyer’s requirements define the presentation of the product: the weight of the packaging units ranges between 0.3 kg and 10 kg.’

The reason for the changes to the section on grading and packaging is to bring it into line with market conventions and consumer demands.

At the applicant’s request, the third paragraph of this point of the specification (beginning ‘The fruits of the “Extra” quality class’) has been added to point 3.5 of the single document (becoming its seventh paragraph), and the fourth paragraph of this point of the specification (beginning “Gönci kajszibarack” / “Gönci kajszi” is sensitive to mechanical damage) has also become part of point 3.5 of the single document (its first paragraph). These requirements were not explicitly stated in the summary, but they were already included in the specification.

**Point 5.5 of the current specification (Transport)**

The following (second) sentence of the second paragraph:

‘The degrees of ripeness are usually established by colour but organoleptic checks (tasting, checking for firmness of flesh) may also be of use.’

is hereby amended as follows:

‘The degrees of ripeness are primarily established by colour, but organoleptic and laboratory tests (tasting and determining firmness of flesh, dry matter content and acidity) may also be of use.’

The purpose of the amendment is to bring the sentence into line with current practice.

The last sentence of the paragraph:

‘Only fruit of the same variety, quality and packaging (units) may and must be placed on the pallets to be delivered, complete with markings of protection of origin.’

is hereby amended as follows:

‘Only varieties with the same external appearance, quality and packaging (units) may and must be placed on the pallets to be delivered, ensuring their traceability.’

The purpose of the amendment is to make the wording clearer and to delete the unclear reference to ‘markings of protection of origin’.
Point 6 of the current specification (‘Link between the product and the geographical area’)

The following (second) paragraph:

‘The “magyar kajszi” Hungarian apricot variety group (variety type) has been and still is produced almost exclusively in this region and probably began to evolve some 300-350 years ago. Its most outstanding version, the Hungarian Gönc apricot, which was granted recognition in its own right in 1960, had become the dominant variety of the production area by the 20th century. In recent decades the local range of varieties has been supplemented primarily by newer Hungarian apricot varieties, some from among the best domestic regional varieties, others from new domestic hybrids, in some 25 variations.’

is to be replaced by:

‘To this day, the “magyar kajszi” Hungarian apricot varietal group (varietal type) is grown in abundance in this region and probably began to evolve some 300-350 years ago. Its most outstanding version, the Hungarian Gönc apricot, which was granted recognition in its own right in 1960, had become the dominant variety of the production area by the 20th century. In recent decades the local range of varieties has been supplemented primarily by newer Hungarian and naturalised apricot varieties, some from among the best domestic regional varieties, others from new domestic hybrids, in some 40 variations.’

The reason for this amendment is the possibility to add new varieties for cultivation, as referred to in point 2 of the specification.

Point 7 of the current specification (Inspection body)

The name of the state inspection body has been changed to the name of the competent supervisory body under the current rules.

Point 8 of the current specification (Labelling)

The following (second) sentence:

‘Such labelling must be placed on each packaging unit; optionally, the place name where the product was actually produced may also appear on the packaging.

For example:

"Gönci kajszibarack"
Protected Geographical Indication
Varietal group: Gönci magyar kajszi
Produced in: Abaújvár’

is hereby amended as follows:

‘Such labelling must be placed on each packaging unit.’

The example following that sentence is deleted.

The reference to the municipalities where the apricot is produced has been withdrawn. The conditions for growing ‘Gönci kajszibarack’ / ‘Gönci kajszi’ are identical throughout the Gönc region, yielding a product with the same external appearance and intrinsic parameters. Listing the names of municipalities on the packaging therefore provides consumers with no extra information.

Other: Control system

The original specification did not contain any description of the inspection system. Since it is particularly important to manage information on the protected product and to protect the product’s origin, a new inspection system has been developed.

‘Minimum requirements for verifying the product’s essential features and production method:

<table>
<thead>
<tr>
<th>Essential feature</th>
<th>Minimum requirements</th>
<th>Method and frequency of inspections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Place of production</td>
<td>Must be cultivated within the production area</td>
<td>Annual review of the list of suppliers of “Gönci kajsz” kept by Gyümölcsért Termelői Értékesítői Szervezet</td>
</tr>
<tr>
<td>Essential feature</td>
<td>Minimum requirements</td>
<td>Method and frequency of inspections</td>
</tr>
<tr>
<td>------------------------</td>
<td>----------------------------------------------------------------------</td>
<td>-------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Cultivation</td>
<td>The cultivation criteria must be met</td>
<td>At least one on-the-spot check per year; checking the farming log (if any) at least once per year</td>
</tr>
<tr>
<td>Crop protection</td>
<td>The techniques devised by Gyümölcsért Termelői Értékesítői Szervezet must be adhered to</td>
<td>Inspecting the spraying logs before shipping. Taking a random product sample for residue testing</td>
</tr>
<tr>
<td>Harvest</td>
<td>Traceability must be ensured</td>
<td>Annual review of the list of suppliers of “Gönci kajszi” kept by Gyümölcsért Termelői Értékesítői Szervezet. Annual inspection of product receipt documentation</td>
</tr>
<tr>
<td>Preparation of the product</td>
<td>Traceability must be ensured</td>
<td>Annual check to ensure a production log is being kept</td>
</tr>
</tbody>
</table>

**SINGLE DOCUMENT**

‘Gönci kajszibarack’/‘Gönci kajszi’

EU No: PGI-HU-0388-AM01 – 11.4.2017

PDO ( ) PGI ( X )

1. **Name(s)**
   ‘Gönci kajsbazarack’/‘Gönci kajszi’

2. **Member State or Third Country**
   Hungary

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 protected geographical indication (PGI) ‘Gönci kajszibarack’/‘Gönci kajszi’ may be used for the following varieties of Prunus armeniaca L.: Gönci magyar kajszi, Magyar kajszi C 235, Mandulakajszi, Bergeron, Ceglédi Piroksa, Ceglédi biborkajszi, Ceglédi arany, Ceglédi óriás and Pannónia. It may also be used for all other apricot varieties grown in the production area whose main physical, chemical and organoleptic characteristics meet the quality of the apricot varieties listed above.

   The uniqueness and nationwide and international reputation of ‘Gönci kajszibarack’ / ‘Gönci kajszi’ originate from a combination of favourable climatic conditions, horticultural/fruit cultivation traditions and strict adherence to production, harvesting, storage and transport techniques.

   **Main physical, chemical and organoleptic characteristics**

   The PGI ‘Gönci kajszibarack’ / ‘Gönci kajszi’ may be used only for apricot varieties that meet the following parameters and, with respect to the various varieties, possess the internal and external qualities listed below.

   **Gönci magyar kajszi**

   Shape: spherical

   Measurements: medium, minimum diameter 40 mm

   Colour of skin: bright orange; bright red on the sunny side

   Colour and consistency of flesh: golden yellow, finely fibrous, succulent and soft when ripe

   Flavour, acidity: acidic, aromatic
Magyar kajszi c.235
Shape: spherical
Measurements: medium, minimum diameter 40 mm
Colour of skin: bright orange
Colour and consistency of flesh: yellow, fibrous, medium-hard
Flavour, acidity: acidic, aromatic

Mandulakajszi
Shape: markedly elongated, almond-shaped, with marked lateral flattening
Measurements: large, minimum diameter 50 mm
Colour of skin: light orange; carmine on the sunny side
Colour and consistency of flesh: light orange, medium-hard, dense, succulent
Flavour, acidity: acidic, spicy aroma

Bergeron
Shape: slightly elongated, conical sphere, ovoid
Measurements: medium, minimum diameter 40 mm
Colour of skin: orange; carmine on the sunny side
Colour and consistency of flesh: shiny orange, fibrous, hard
Flavour, acidity: acid content higher than average (1.4 %)

Pannónia
Shape: regular or slightly egg-shaped
Measurements: medium, minimum diameter 40 mm
Colour of skin: light orange; pink on the sunny side
Colour and consistency of flesh: light orange, fibrous, hard
Flavour, acidity: acid, aromatic

Ceglédi piroska
Shape: spherical
Measurements: medium, minimum diameter 40 mm
Colour of skin: orange; bright red on the sunny side
Colour and consistency of flesh: orange, hard
Flavour, acidity: acidic

Ceglédi biborkajszi
Shape: wide, conical, egg-shaped; slight lateral flattening
Measurements: medium, minimum diameter 40 mm
Colour of skin: dark orange; dark crimson on the sunny side
Colour and consistency of flesh: dark orange, juicy
Flavour, acidity: sweet, aromatic
Ceglédi arany
Shape: spherical
Measurements: large, minimum diameter 50 mm
Colour of skin: golden yellow; carmine on sunny side
Colour and consistency of flesh: orange, hard, succulent
Flavour, acidity: acidic

Ceglédi óriás
Shape: slightly elongated, egg-shaped; slight lateral flattening
Measurements: large, minimum diameter 50 mm
Colour of skin: light orange; bright red on the sunny side
Colour and consistency of flesh: orange, moderately succulent, soft
Flavour, acidity: sweet and acidic, aromatic

Size is determined by measuring the maximum equatorial diameter.

The sugar content is specified together with an indication of the percentage ripeness; flavours and taste are determined by organoleptic testing, taking into account the differences in acidity by variety (0.9–2.2 vol.%).

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 defined geographical area
The entire production process takes place within the geographical area.

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

‘Gönci kajszibarack’ / ‘Gönci kajszi’ is sensitive to mechanical damage; transporting it unpackaged will significantly affect its organoleptic, physical and chemical characteristics, to the point of making it impossible to package at a later stage. Consequently, in an effort to guarantee product quality and – since it is not a processed agricultural product – to ensure the place of origin, traceability and control, packaging must be performed within the specified geographical area.

All units for the packaging of fruit intended for consumption which are certified as originating in the defined area of production within the geographical area must be uniform, with fruit of the same origin and variety, quality and — with the exception of lots packaged/delivered in bulk — of the same size; The lower limit of the diameter is 30 mm, and 35 mm for the ‘Extra’ quality class.

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements for the class indicated.

The quality classes are as follows:

— ‘Extra’ class: 2.5 % by number or weight of apricots not satisfying the requirements of the ‘Extra’ class, but meeting those of Class I or, in exceptional cases, coming within the tolerances of that class.

— Class I: 5 % by number or weight of apricots not satisfying the requirements of Class I, but meeting those of Class II or, in exceptional cases, coming within the tolerances of that class.
The fruit must be whole, healthy, picked carefully and sufficiently developed and mature; they must be clean and practically free of any visible foreign body. They must not be affected by rotting or other deterioration such as to make them unfit for consumption. They must also be practically free from pests and damage caused by pests, abnormal external moisture and any foreign smell and/or taste.

After selection and final packaging, the fruit crates are placed in a 1-6 °C refrigerated storage unit for up to 30 days, depending on the frequency of deliveries.

The fruits of the 'Extra' quality class may be marketed only in small packs, in one or more separated layers, arranged in rows, while the products of Class I may be either packaged in the same way or sold loose. The buyer's requirements define the presentation of the product: The weight of the packing units ranges between 0.3 kg and 10 kg.

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

In addition to the requirements prescribed by law, the labelling must contain the following:

— the name ‘Gönci kajszibarack’ or ‘Gönci kajszi’

— the indication ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] or ‘OFJ’ [PGI] and the corresponding EU symbol.

Such labelling must be placed on each packaging unit.

4. Concise definition of the geographical area

The designation of geographical origin can be used only for apricots originating from and grown in the following municipalities of Borsod-Abaúj-Zemplén County:


Encs sub-region: Abaújkér, Alsógagy, Baktakék, Beret, Detek, Encs, Fancsal, Forró, Fulókércs, Garadna, Ináncs;

Szerencs sub-region: Bekecs, Golop, Legyesbénye, Megyaszó, Monok, Rátka, Szerencs, Tállya;

Szikszo sub-region: Alsóvádasz, Felsővádasz, Hernádkércs, Homrogd, Léh, Nagykinizs, Selyeb, Szentistvánbaksa, Szikszo.

5. Link with the geographical area

The 'Gönci kajszibarack' / 'Gönci kajszi' is a typical product from Hungary's northernmost fruit-growing region. It is grown on the hillsides, terraces and plains of the Hegyalja region along the river Hernád and in Szerencs and Cserehát, at 150-300 m above sea level.

To this day, the 'magyar kajszí' Hungarian apricot varietal group (varietal type) is grown in abundance in this region and probably began to evolve some 300-350 years ago. Its most outstanding version, the Hungarian Gönc apricot, which was granted recognition in its own right in 1960, had become the dominant variety of this region by the 20th century. In recent decades the local range of varieties has been supplemented primarily by newer Hungarian and naturalised apricot varieties, some from among the best domestic regional varieties, others from new domestic hybrids, in some 40 variations.

The special features of the product and its cultivation in the Gönc region may be summarised as follows:

— the same variety of apricots, when produced here, ripen on average 6-10 days later than in the Kecskemét region, allowing the domestic consumption and processing season to be extended.

— The cooler mesoclimate – which causes the delayed ripening – also has a favourable effect on the consumption quality of the apricots: the refreshing acids and flavour substances decompose more slowly over the course of ripening; they do not 'burn out'. The quality of the apricots produced around Gönc is excellent. They ripen later here ... and the ripening period is further extended by the slopes of different exposures. (Brózik, Jenser et al, 1970).
— This region has the most evenly cold winters in Hungary, and spring arrives here later in the year than in any other of the areas suitable for the planting of apricot orchards; for this reason, this is where the main threat to apricot production – the risk of frost damage to buds opened as a result of early warm spells in late winter, along with spring frost damage to buds, flowers or fruit in the initial phase of development – is lowest.

The name ‘kajszi Baraczk’ ['apricot'] first appeared in 1667 in a book by János Lippay (Posoni kert [Bratislava Garden], vol. 3, 'Gyümölcsös kert' [Orchard], Vienna 1667), but it was only in the 1880s, with an outbreak of phylloxera devastating vineyards, that there was a fresh impetus to fruit production in hilly areas. The ruined vineyards were replaced in the Gönc region by an abundance of fruit trees, which have covered the slopes of the hills ever since.

In the second half of the 19th century various social organisations were established at county level in order to boost fruit production. Their cooperation played a key role in enabling the fruit of Zemplén County to win a gold medal at the 1867 World Fair in Paris. According to various national descriptions and statistics, up to the 1850s the Gönc region had been known primarily for its cherries. János Korponay first mentioned in 1871 that Gönc and its environs were famed for their apricots, which were then being produced in ‘fair quantities’. The real upswing in apricot production, however, only started in the 1880s-1890s.

Reference to publication of the specification

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