

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

(2021/C 102/08)

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

‘TUZSÉRI ALMA’

EU No: PDO-HU-02483 – 20.9.2018

PDO (X) PGI ()

1. Name(s)

‘Tuzséri alma’

2. Applicant country(ies)

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 designation of origin (PDO) ‘Tuzséri alma’ may be used for apples for fresh consumption of the Gala, Jonagold, Red Delicious, Golden Delicious, Mutsu, Idared, Jonathan and Granny Smith varieties of the species *Malus domestica*.

Physical properties:

Each variety in the defined geographical area is characterised by higher-than-average flesh firmness (min. 6 kg/cm²) and consequently crisp flesh, a long shelf life and a higher-than-average sugar content (min. 10 ° Brix).

Typically, only the red apple varieties (Gala, Jonagold, Red Delicious, Idared, Jonathan) have a higher colour coverage (min. 40 %) and an intensely coloured epicarp.

At the time of entry into storage, the physical and organoleptic characteristics of the different varieties are summarised in the table below:

Variety: Flesh firmness (minimum, kg/cm²); Sugar content (minimum °Brix); Colour coverage (min. %)

Gala:	7;	11;	40
Jonagold:	6;	12;	40
Red Delicious:	7;	11;	50
Golden delicious:	6, 5;	12;	not relevant
Mutsu:	7;	11;	not relevant
Idared:	6;	11;	40
Jonathan:	6,5;	12;	40
Granny Smith:	7;	10;	not relevant

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

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

‘Tuzséri alma’ must be grown and harvested exclusively in the geographical area specified in point 4.

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

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

The logo below must be affixed to every product placed on the market, either on the apples individually or on the closed and sealed packaging units.

Where the apples are labelled individually, at least 70 % of the apples must be labelled.

The logo features, in a semi-circle, under the words ‘Tuzséri alma’, a whole red apple on the left with a green leaf pointing towards another apple, which is cut in half and has yellowy flesh and green skin, with a pip in each half of its white core in the middle.



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

The administrative boundaries of the village of Tuzsér in the Rétköz region of Szabolcs-Szatmár-Bereg County.

5. **Link with the geographical area**

The quality of ‘Tuzséri alma’ is due exclusively to the natural and human factors linked to the defined geographical area.

Natural factors:

Tuzsér is located by the River Tisza, at between 100 and 113 metres above sea level. It is bordered by the Zemplén Mountains in the north and the Outer Eastern Carpathians in the north-east. Another important natural feature is that the area is located in the U-shaped embrace of the River Tisza, known as the ‘Tisza Elbow’.

It has a moderately warm and dry climate, with a high number of hours of sunshine during the growing season. Daily temperature fluctuation is high.

Before the River Tisza was regulated, the production area was part of the river floodplain. Consequently, it has alluvial soil rich in humus and phosphorus.

Owing to the proximity of the river in the Tisza Elbow, the production area has a high level of humidity due to the natural evaporation of water.

Specificity of the product:

At the time of entry into storage, ‘Tuzséri alma’ has a high sugar content (min. 10 ° Brix) and higher flesh firmness (min 6 kg/cm²) than other apples. Consequently, ‘Tuzséri alma’ stores better than average, during which it retains its taste and flavour. Colour coverage is higher (min. 40 %) in the red varieties and the red more intense and brighter than in apples grown elsewhere.

Causal link between the geographical area and the characteristics of the product (The causal link between the geographical area and the product's special quality)

The mountain ranges surrounding the area afford protection from the north and east during the flowering of the trees and the development of the fruit.

High supplies of phosphorus and low-nitrogen fertilisation make the fruit flesh firmer than average.

The production area of 'Tuzséri alma' is characterised by a slower pace of ripening, which is clearly due to its geographical location. Combined, alluvial soil and high humidity slow down sugar incorporation. Therefore ripening is not a sudden process.

The high number of hours of sunshine, high daily temperature fluctuation caused by hot days and cool nights, and tree-crown pruning result in a high sugar content. Thanks to the alluvial soil with an abundant water supply, the fruit is juicy and, accordingly, the presence of sugar is less pronounced, which results in a harmonious, acidic taste.

Natural evaporation of the river in the Tisza Elbow makes the production area more humid. Morning dew is also considerably higher due to the proximity of the river. High humidity, dewdrops developing on the surface of the fruit during the night, high daily temperature fluctuation, high sunshine hours in the growing season and tree-crown pruning make for a high colour coverage, since these natural factors promote a high level of anthocyanin of the skin, increasing the intense red tone of the apples.

A description of the human factors relevant to the given geographical environment and which contribute to the development of the specific properties of the product:

The following human skills contribute to the characteristics of 'Tuzséri alma':

The cultivation of 'Tuzséri alma' takes place in a human and professional environment that goes back 300 years and successfully draws on growing experience that has been handed down for generations. Apple trees are grown in rows with grassy areas between, which promotes better water-holding capacity, as opposed to regularly tilled rows elsewhere. The 'Sándor Nagy' pruning technique that is applied here creates a breezier and more open foliage structure, which helps the sun to better reach the fruit growing in the crown of the tree. Fertilisers low in nitrogen are used. Sound cultivation allows farmers to be active in the production process from the first to the last phase. Harvesting, pre-selection and sorting are carried out by hand, making sure only ripe fruit is picked, meaning that human experience and expertise take on a crucial role in the harvest. The knowledge of fruit pickers and sorters has also been handed down for generations. The Sándor Nagy Garden Club (Nagy Sándor Kertbarát Klub Egyesület) in the village of Tuzsér is an important professional body that brings together know-how and promotes the development of apples producers in the area.

Reference to publication of the product specification

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

<https://gi.kormany.hu/foldrajzi-arujelzok>
