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[1] Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

Notice for the attention of the persons, groups and entities on the list provided for in Article 2(3) of Council Regulation (EC) No 2580/2001 on specific restrictive measures directed against certain persons and entities with a view to combating terrorism

(see Annex to Council Regulation (EU) No 542/2012)

(2012/C 186/01)

The following information is brought to the attention of the persons, groups and entities listed in Council Regulation (EU) No 542/2012 ([1]).

The Council of the European Union has determined that the reasons for including the persons, groups and entities that appear on the abovementioned list of persons, groups and entities subject to the restrictive measures provided for under Council Regulation (EC) No 2580/2001 of 27 December 2001, on specific restrictive measures directed against certain persons and entities with a view to combating terrorism ([2]), are still valid. Consequently, the Council has decided to maintain those persons, groups and entities on the list.

Regulation (EC) No 2580/2001 provides for a freezing of all funds, other financial assets and economic resources belonging to the persons, groups and entities concerned and that no funds, other financial assets and economic resources may be made available to them, whether directly or indirectly.

The attention of the persons, groups and entities concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as listed in the Annex to the Regulation in order to obtain an authorisation to use frozen funds for essential needs or specific payments in accordance with Article 5(2) of that Regulation. An updated list of competent authorities is available on the web at the following address:

http://ec.europa.eu/comm/external_relations/cfsp/sanctions/measures.htm

The persons, groups and entities concerned may submit a request to obtain the Council's statement of reasons for maintaining them on the abovementioned list (unless the statement of reasons has already been communicated to them), to the following address:

Council of the European Union
(Attn: CP 931 designations)
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

([1]) OJ L 165, 26.6.2012, p. 12.
([2]) OJ L 344, 28.12.2001, p. 70.

The persons, groups and entities concerned may submit at any time a request to the Council, together with any supporting documentation, that the decision to include and maintain them on the list should be reconsidered, to the address provided above. Such requests will be considered when they are received. In this respect, the attention of the persons, groups and entities concerned is drawn to the regular review by the Council of the list according to Article 1(6) of Common Position 2001/931/CFSP. In order for requests to be considered at the next review, they should be submitted by 27 August 2012.

The attention of the persons, groups and entities concerned is also drawn to the possibility of challenging the Council's Regulation before the General Court of the European Union, in accordance with the conditions laid down in Article 263(4) and (6) of the Treaty on the Functioning of the European Union.

Notice for the attention of the persons to whom restrictive measures provided for in Council Decision 2011/486/CFSP, as implemented by Council Implementing Decision 2012/334/CFSP, and Council Regulation (EU) No 753/2011, as implemented by Council Implementing Regulation (EU) No 543/2012 concerning restrictive measures in view of the situation in Afghanistan apply

(2012/C 186/02)

The following information is brought to the attention of the persons that appear in the Annex to Council Decision 2011/486/CFSP, as implemented by Council Implementing Decision 2012/334/CFSP [1], and in Annex I to Council Regulation (EU) No 753/2011, as implemented by Council Implementing Regulation (EU) No 543/2012 [2] concerning restrictive measures in view of the situation in Afghanistan.

The United Nations Security Council adopted Resolution 1988 (2011), imposing restrictive measures with respect to individuals and entities designated, prior to the date of adoption of this Resolution, as the Taliban, and other individuals, groups, undertakings and entities associated with them, as specified in section A ('Individuals associated with the Taliban') and section B ('entities and other groups and undertaking associated with the Taliban') of the Consolidated List of the Committee established pursuant to Resolutions 1267 (1999) and 1333 (2000), as well as other individuals, groups, undertakings and entities associated with the Taliban.

On 18 May and 1 June 2012, the Committee established pursuant to paragraph 30 of United Nations Security Council Resolution 1988 (2011) updated the list of individuals, groups, undertakings and entities subject to restrictive measures.

The persons concerned may submit at any time a request to the UN Committee established pursuant to paragraph 30 of UNSCR 1988 (2011), together with any supporting documentation, for the decisions to include them in the UN list to be reconsidered. Such request should be sent to the following address:

United Nations — Focal point for delisting
Security Council Subsidiary Organs Branch
Room S-3055 E
New York, NY 10017
UNITED STATES OF AMERICA

See for more information at: http://www.un.org/sc/committees/751/comguide.shtml

Further to the UN decision, the Council of the European Union has determined that the persons designated by the UN should be included in the lists of persons, groups, undertakings and entities which are subject to the restrictive measures provided for in Decision 2011/486/CFSP and Regulation (EU) No 753/2011. The grounds for listing of the persons concerned appear in the relevant entries in the Annex to the Council Decision and in Annex I to the Council Regulation.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the web-sites in Annex II to Regulation (EU) No 753/2011, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 5 of the Regulation).

The persons concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the above-mentioned lists should be reconsidered, to the following address:

Council of the European Union
General Secretariat
DG K — Coordination Unit
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

[1] OJ L 165, 26.6.2012, p. 75.
[2] OJ L 165, 26.6.2012, p. 15.

The attention of the persons concerned is also drawn to the possibility of challenging the Council's Decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, 2nd paragraph, and Article 263, 4th and 6th paragraphs, of the Treaty on the Functioning of the European Union.

Notice for the attention of the persons and entities to which restrictive measures provided for in Council Decision 2011/782/CFSP, as implemented by Council Implementing Decision 2012/335/CFSP, and Council Regulation (EU) No 36/2012, as implemented by Council Implementing Regulation (EU) No 544/2012 concerning restrictive measures in view of the situation in Syria apply

(2012/C 186/03)

The following information is brought to the attention of the persons and entities that appear in Annex I to Council Decision 2011/782/CFSP, as implemented by Council Implementing Decision 2012/335/CFSP [1], and in Annex II to Council Regulation (EU) No 36/2012, as implemented by Council Implementing Regulation (EU) No 544/2012 [2] concerning restrictive measures in view of the situation in Syria.

The Council of the European Union has decided that the persons and entities that appear in the above-mentioned Annexes should be included in the list of persons and entities subject to restrictive measures provided for in Decision 2011/782/CFSP and in Regulation (EU) No 36/2012 concerning restrictive measures in view of the situation in Syria. The grounds for designations of those persons and entities appear in the relevant entries in those Annexes.

The attention of the persons and entities concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the web-sites in Annex III to Regulation (EU) No 36/2012, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 16 of the Regulation).

The persons and entities concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the above-mentioned list should be reconsidered, to the following address:

Council of the European Union
General Secretariat
DG C Coordination Unit
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

The attention of the persons and entities concerned is also drawn to the possibility of challenging the Council's Decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

[1] OJ L 165, 26.6.2012, p. 80.
[2] OJ L 165, 26.6.2012, p. 20.

EUROPEAN COMMISSION

Euro exchange rates [1]

25 June 2012

(2012/C 186/04)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,2488	AUD	Australian dollar	1,2480
JPY	Japanese yen	99,57	CAD	Canadian dollar	1,2861
DKK	Danish krone	7,4335	HKD	Hong Kong dollar	9,6908
GBP	Pound sterling	0,80285	NZD	New Zealand dollar	1,5881
SEK	Swedish krona	8,8165	SGD	Singapore dollar	1,6023
CHF	Swiss franc	1,2008	KRW	South Korean won	1 451,66
ISK	Iceland króna		ZAR	South African rand	10,5618
NOK	Norwegian krone	7,4980	CNY	Chinese yuan renminbi	7,9465
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,5330
CZK	Czech koruna	25,813	IDR	Indonesian rupiah	11 836,60
HUF	Hungarian forint	287,53	MYR	Malaysian ringgit	3,9903
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	53,256
LVL	Latvian lats	0,6964	RUB	Russian rouble	41,4700
PLN	Polish zloty	4,2548	THB	Thai baht	39,824
RON	Romanian leu	4,4678	BRL	Brazilian real	2,5932
TRY	Turkish lira	2,2703	MXN	Mexican peso	17,3833
			INR	Indian rupee	71,2000

[1] *Source*: reference exchange rate published by the ECB.

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

Call for proposals under the work programme of the ENIAC Joint Undertaking

(2012/C 186/05)

Notice is hereby given of the launch of a call for proposals under the work programme of the ENIAC Joint Undertaking.

Proposals are invited for the following call: **ENIAC-2012-2**

Call documentation including deadline and budget is given in the call text, which is published on the following website:

http://www.eniac.eu/web/calls/ENIACJU_Call7_2012-2.php

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of the impending expiry of certain anti-dumping measures

(2012/C 186/06)

1. As provided for in Article 11(2) of Council Regulation (EC) No 1225/2009 of 30 November 2009 on protection against dumped imports from countries not members of the European Community [1], the Commission gives notice that, unless a review is initiated in accordance with the following procedure, the anti-dumping measures mentioned below will expire on the date mentioned in the table below.

2. **Procedure**

Union producers may lodge a written request for a review. This request must contain sufficient evidence that the expiry of the measures would be likely to result in a continuation or recurrence of dumping and injury.

Should the Commission decide to review the measures concerned, importers, exporters, representatives of the exporting country and Union producers will then be provided with the opportunity to amplify, rebut or comment on the matters set out in the review request.

3. **Time limit**

Union producers may submit a written request for a review on the above basis, to reach the European Commission, Directorate-General for Trade (Unit H-1), N-105 4/92, 1049 Brussels, Belgium [2] at any time from the date of the publication of the present notice but no later than three months before the date mentioned in the table below.

4. This notice is published in accordance with Article 11(2) of Regulation (EC) No 1225/2009.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry [1]
Ferro-silicon	People's Republic of China, Egypt, Kazakhstan and Russia	Anti-dumping duty	Council Regulation (EC) No 172/2008 (OJ L 55, 28.2.2008, p. 6) as amended by Council Implementing Regulation (EU) No 1297/2009 (OJ L 351, 30.12.2009, p. 1)	1.3.2013

[1] The measure expires at midnight of the day mentioned in this column.

[1] OJ L 343, 22.12.2009, p. 51.
[2] Fax +32 22956505.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.6570 — UPS/TNT Express)

(Text with EEA relevance)

(2012/C 186/07)

1. On 15 June 2012, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ([1]) by which the undertaking United Parcel Service Inc. ('UPS', United States of America) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the undertaking TNT Express NV ('TNT Express', The Netherlands) by way of a public takeover offer under Dutch law.

2. The business activities of the undertakings concerned are:

— for UPS: global provider of specialised transport and logistics services. It is active in small package delivery services, air cargo, freight forwarding and contract logistics,

— for TNT Express: active in the in the global logistics sector and provides small package delivery services, air and ground freight, freight forwarding and contract logistics.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope the EC Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.6570 — UPS/TNT Express, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

([1]) OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

Prior notification of a concentration

(Case COMP/M.6620 — Platinum Equity/Caterpillar Logistics Services)

Candidate case for simplified procedure

(Text with EEA relevance)

(2012/C 186/08)

1. On 19 June 2012, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ([1]) by which Platinum Equity LLC ('Platinum', USA) will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of Caterpillar Logistics Services LLC ('CLS', USA) from Caterpillar Inc. ('Caterpillar', USA) through the purchase of shares.

2. The business activities of the undertakings concerned are:

— Platinum is a private equity firm specializing in the acquisition and operation of companies that provide services and solutions to customers in a broad range of businesses including information technology, telecommunications, transportation and logistics, metal services, manufacturing and distribution,

— CLS is active in the provision of contract logistics,

— Caterpillar is the ultimate parent company of a global, diversified group that is, inter alia, active in the provision of machinery, engines and financial products. It manufactures and sells engines and machinery for a large number of applications.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the EC Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the EC Merger Regulation ([2]) it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.6620 — Platinum Equity/Caterpillar Logistics Services, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

([1]) OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').
([2]) OJ C 56, 5.3.2005, p. 32 ('Notice on a simplified procedure').

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2012/C 186/09)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objection must reach the Commission within six months from the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION ACCORDING TO ARTICLE 9

'ΚΟΠΑΝΙΣΤΗ' (KOPANISTI)

EC No: EL-PDO-0117-0450-09.03.2011

PGI ( ) PDO (X)

1. **Heading in the product specification affected by the amendment:**

— ☐ Name of product

— ☐ Description of product

— ☐ Geographical area

— ☐ Proof of origin

— ☒ Method of production

— ☐ Link

— ☒ Labelling

— ☐ National requirements

— ☐ Other (to be specified)

2. **Type of amendment(s):**

— ☐ Amendment to single document or summary sheet

— ☒ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet have been published

— ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

[1] OJ L 93, 31.3.2006, p. 12.

— ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

3.1. *Method of production:*

The method for producing 'Kopanisti', as it is currently produced in organised cheese dairies, has been improved and differs slightly from the method used for domestic cheese-making so as to facilitate production, improve quality, use the raw materials available on each island and reduce costs.

The applicant group, as a producer of 'Kopanisti' in its cheese dairy, requests that the method of production of 'Kopanisti' be amended as follows:

(a) after being broken up, the cheese curd should be placed for draining into sacks that can be made of fabric but also of other suitable materials. Then it should be squeezed so as to remove the liquid. The fabric sacks are not easy to use and it is laborious and time-consuming to clean them for re-use. The synthetic sacks made of food-grade material are a recent technological development;

(b) alternatively, it should be possible, at the stage when the drained curds are mixed with salt, to add fresh butter up to a proportion of 15 % to improve the texture, flavour and aroma of the 'Kopanisti', a practice which is widespread in domestic cheese-making within the production area. The butter is made from the cream obtained after skimming the milk produced in the area of the Cyclades, which is used in the production of other cheeses in the area. The milk is produced from the same dairy animals that are kept under the same conditions and fed the same diet within the identified area of the Cyclades islands.

Consumers consider that good 'Kopanisti' should have a creamy texture, a tangy to slightly spicy/peppery flavour and a pleasant aroma. The fresh butter is ideal for conferring these three characteristics on 'Kopanisti' and for significantly improving its quality: it increases its fat content, enhances its creaminess, tempers its spicy/peppery taste and improves its aroma.

3.2. *Labelling:*

In the interest of full consumer information, the type or types of milk used to make 'Kopanisti' and any addition of butter are added to the compulsory indications.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'ΚΟΠΑΝΙΣΤΗ' (KOPANISTI)

EC No: EL-PDO-0117-0450-09.03.2011

PGI ( ) PDO (X)

1. **Name:**

'Κοπανιστή' (Kopanisti)

2. **Member State or third country:**

Greece

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

3.1. *Type of product:*

Class 1.3. Cheeses

3.2. *Description of product to which the name in point 1 applies:*

'Kopanisti' is a salty cheese with a creamy texture and a tangy flavour that is produced traditionally from cow's milk, sheep's milk or goat's milk or from a mixture of those milks.

The main characteristics of 'Kopanisti' are:

— maximum moisture content: 56 %,

— minimum fat content (dry matter): 43 %,

— consistency: soft cheese with a creamy texture,

— skin: none,

— texture: soft, creamy,

— colour: yellowish to tan.

3.3. *Raw materials (for processed products only):*

The quality of 'Kopanisti' is determined directly by the type of milk from which it is made. The richer it is in solid constituents, the better the 'Kopanisti' will be. The breeds of animals traditionally reared in the area of the Cyclades Prefecture and the climatic and geographical specificities of the area contribute to the production of milk of this quality.

The specifications that the milk must meet in order to be able to be used to produce 'Kopanisti' are as follows:

— it must originate in the geographical region of the Cyclades Prefecture,

— it must be cow's milk, sheep's milk or goat's milk or a mixture of those milks,

— it must come from sheep, goat and cow breeds that are reared traditionally, are adapted to the area and are fed a diet that is generally based on the area's flora,

— it must be full fat milk,

— it must come from milkings conducted at least 10 days after the birthing,

— the milk used for cheese-making must not be concentrated or contain added powder milk or concentrated milk, milk proteins, caseinates, colouring, preservatives or antibiotic substances,

— fresh butter may be added up to a proportion of 15 % of the drained cheese curd which becomes 'Kopanisti' after ripening. The butter is made from the cream obtained after skimming the milk produced in the area of the Cyclades Prefecture, which is used in the production of other cheeses.

3.4. *Feed (for products of animal origin only):*

The animals' diet is based mainly on grazing on pastures with a low pasture capacity but a particularly rich flora, unique for the number of its endemic vegetation species.

Because of their geographical position and climatic conditions, the islands of the Cyclades have clear-cut seasons: a rainy season (from October to April) and a dry season (from May to September).

From May to September, the vegetation of the pastures dries up completely. During this period, the animals feed mainly on the dried local native vegetation of the pastures and on cereal or legume (vetches, clover, lucerne, etc.) fodder from fields within the defined area. However, the fodder which is produced within the defined area is not sufficient and from May to September (reduced milk production) the animals' diet is supplemented by fodder produced outside the area up to a proportion of 40 % of their diet. Such fodder includes starchy cereal grains, roughage and hay.

3.5. *Specific steps in production that must take place in the defined geographical area:*

All the stages of milk production, milk processing and ripening of the final product are carried out in the defined geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

—

3.7. *Specific rules concerning labelling:*

The packaging containing 'Kopanisti' must display the following indications:

— 'Κοπανιστή' (Kopanisti),

— protected designation of origin (PDO),

— cheese,

— where applicable, the type or types of milk used to make the product and where appropriate, the indication: 'with added butter',

— where raw (non-pasteurised) milk is used, indication of the special marking provided for under national and EU legislation (Chapter IV of Section IX of Annex II to Regulation (EC) No 853/2004),

— the name and location of the producer — packager,

— the contents weight,

— the date of production,

— control data as follows,

— the first two letters of the designation of origin: KO,

— the serial number of the packing material (e.g. KO1650-20/12/94).

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

The geographical area where 'Kopanisti' is produced is defined by the administrative boundaries of the Regional Unit of the Cyclades in Greece, which is made up of 24 inhabited islands and over 100 uninhabited islands and rocky islets and is located in the southern Aegean Sea.

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

5.1. *Specificity of the geographical area:*

(a) Soil

The areas in which 'Kopanisti' is produced are the complex of islands of the Cyclades, made up of more than 124 inhabited and uninhabited islands and rocky islets, totalling 2 768 square kilometres.

The rocks that make up the structure of the Cyclades are of explosive, volcanic origin and metamorphic. Pastures cover over 55 % of the total surface area of the Cyclades Prefecture.

(b) Climate

The Cyclades region, where annual isotherms range from 18 °C to 19 °C, has a temperate to maritime climate, with a low level of annual rainfall. It is mostly a relatively dry region and one of the windiest in Greece. Summers are cool due to the etesian winds.

The average annual relative humidity, the average annual temperature, the number of days of rain and the hours of sunshine per year in various areas of the Cyclades Prefecture where 'Kopanisti' is produced are as follows:

Meteorological station	Average annual relative humidity (%)	Average annual temperature (°C)	Days of rain	Hours of sunshine
Syros	65	18,5	79,6	2 894,7
Paros	76	18,4	63,1	2 840,7
Naxos	71	18,4	82,0	2 622,5

(Ministry of Defence, 1978)

(c) Flora

The following are typical of the flora of the Cyclades:

— endemic species: *Fritillaria tuntasia* (Kythnos), *Campanula sartorii* (Andros), *Mysorus heldreichii* (Dilos), *Symphytum naxicola* (Naxos), *Helichrysum amorgianum* (Amorgos) (Voliotis, 1987),

— phrygana (scrub): *Quercus coccifera, Sarcopoterium spinosum, Genista acanthoclada, Anthyllis hermanniae, Euphorbia acanthothamnos, Thymelaea hirsuta, Hypericum empetrifolium, Cistus incanus, Cistus salvifolius, Satureja thymbra, Thymus capitus, Globularia alypum,* etc.,

— woody scrub vegetation: *Laurus nobilis, Cercis siliquastrum, Calicotome villosa, Spartium junceum, Cotinus coggygria, Erica arborea, Myrtus communis, Erica manipuliflora, Asparagus acutifolius,* etc.,

— coastal flora:

— rocky beaches and salt meadows: *Arthrocnemum fruticosum, Salsola kali, Matthiola tricuspidata, Cakile maratima, Eryngium maritinum, Eryngium creticum, Crithmum maritimum, Inula crithmoides,* etc.,

— sandy beaches: *Pinus pinea, Polygonum maritimum, Glaucium flavum, Malcolmia flexuosa, Cakile maritima, Medicago marina, Euphorbia peplis, Tamarix* spp., *Eryngium maritimum, Eryngium creticum, Echinophora spinosa, Cionura erecta, Calystegia soldanella, Xanthium strumarium, Pancratium maritimum,* etc. (Polunin, 1980).

Types and breeds of animals which produce the milk and the cream used to prepare 'Kopanisti' cheese

The specific geophysical and climatic conditions of Greece were the determining factors for the development of goat and sheep rearing. Its main features are the prevalence of the system of extensive rearing, small-scale holdings and the development of breeds of sheep and goats with a strong constitution, the ability to adapt to the difficult conditions prevalent in Greece and low milk production. Adaptation to the physical conditions and the use of pastures with a great variety of vegetation, unique for the number of their endemic vegetation species, result in the production of milk that has a particularly rich chemical composition and excellent organoleptic properties. The quality of the milk, combined with the experience of the cheese-makers, makes for a series of fine cheeses, one of the best-known of which is 'Kopanisti'.

Most of the sheep reared in Greece, and especially in the Cyclades, share a common genetic background but their characteristics differ depending on the particular conditions of the area in which they are reared. The animals are small in size and well-suited to the difficult geophysical and climatic conditions of Greece; they produce small quantities of milk (80-120 kg a year), but that milk is of excellent quality. This is due primarily to the way the animals are reared and to the diversity of the flora of the Greek countryside. Most of the sheep in Greece belong to the Zackel breed (*Ovis Aries L.*). In addition to native sheep breeds, there are also foreign breeds and crosses of these breeds with the native sheep, but their milk has a weaker composition (Hatziminaoglou & Co., 1985).

As regards goats, most of the population (approximately 80 %) is made up of local breeds and approximately 14 % are improved animals that have been cross-bred with various foreign breeds, while the remaining 6 % or so belong to the Zaanen breed. Indigenous goats present a variance as regards their colouring and have characteristics of unimproved animals, such as a small stature, a low level of multiple births, low milk production and a strong constitution. Annual milk production ranges from 50 kg to 100 kg of milk for animals in mountain areas and from 120 kg to 150 kg for animals in lowland areas. In mountainous, semi-mountainous and island areas, goat farming is nearly exclusively based on free grazing. In lowland areas, where the improved or foreign breeds are kept, domestic or semi-domestic rearing prevails (Hatziminaoglou & Co., 1985).

As regards cows, there is a predominance of the Holstein-Friesian breed, the Swiss breed and the native Kea breed in the Cyclades Prefecture (Agriculture Department of the Cyclades, 1993).

5.2. *Specificity of the product:*

The main characteristic of 'Kopanisti' is its high salt content, its sharp, spicy/peppery flavour, its creamy texture and its rich aroma.

Its sharp, spicy/peppery flavour is due to rapid and extensive proteolysis and lipolysis during the ripening process. The cheese ripens in a unique way. The drained and salted cheese mass, whether or not enriched with fresh raw butter, is placed in wide-necked containers and transferred to a cool place with a high relative humidity, where it is left with no further intervention until an abundant microbial growth appears on its surface. When this happens, the cheese mass is kneaded so that the microbial growth is spread evenly throughout the cheese. Once this is done, the cheese is replaced in the wide-necked containers. The process is repeated two to four times during the ripening period, which usually lasts from 30 to 40 days.

In order to speed up and control to some extent the ripening of 'Kopanisti', the freshly drained and acid cheese mass is often mixed with good quality old 'Kopanisti', called locally 'mother Kopanisti', up to a proportion of 10 % of its mass.

The abundant microbial growth that is obtained from the manipulations carried out during the ripening stage provides the cheese with microbial enzymes that cause rapid and extensive proteolysis and lipolysis, which give rise to the speedy ripening, the tangy flavour and the rich aroma of 'Kopanisti'.

'Kopanisti's' creamy texture is the result of both the action of the enzymes of the microbial flora that develops during the ripening stage and the increased moisture content of the cheese, owing to which it is classed as a soft cheese. Its texture is even creamier if fresh butter is added during the production process. Moreover, this practice, namely mixing fresh butter into the cheese curd, was and is normal practice in domestic 'Kopanisti' production, at least on Tinos.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The key elements of the physical link between the quality and characteristics of 'Kopanisti' and the geographical environment can be summed up as follows:

— the rich taste of 'Kopanisti' is linked to the particularly rich chemical composition of the milk used, which is produced by local breeds of animals that yield small quantities of milk (80-120 kg a year), have a strong constitution and are well-suited to the difficult geophysical and climatic conditions of the Cyclades (low levels of rainfall, long hours of sunshine, strong winds, etc.),

— the distinctive aroma of 'Kopanisti' is due, among other things, to the existence of a wealth of endemic and aromatic plants in the natural pastures of the defined area, which the livestock farmers use to feed the animals in the light of their experience,

— its sharp, spicy/peppery flavour is due to rapid and extensive proteolysis and lipolysis caused by abundant microbial growth during the ripening process,

— the product's consistent quality is maintained by mixing the fresh cheese curd with good quality old 'Kopanisti', up to a proportion of 10 % of its mass,

— the method for producing 'Kopanisti' has been developed over the years through the producers' long standing experience and makes the most of both the raw materials and the climatic conditions of the islands of the Cyclades. Draining the cheese curd until the appropriate humidity is achieved and then mixing the drained curd with salt until it is spread uniformly and the cheese mass is homogeneous play a significant role, creating the conditions for directed microbial growth. The abundant microbial material that develops without further intervention on the surface of the cheese is spread uniformly throughout the cheese mass owing to the various manipulations that take place during ripening. This provides the cheese curd with microbial enzymes that cause rapid and extensive proteolysis and lipolysis and contribute to the speedy ripening, the tangy flavour, the creamy texture and the rich aroma of 'Kopanisti'.

'Kopanisti' is a widely known traditional cheese that was created and developed in Greece and in particular on the islands of the Cyclades Prefecture. It has been produced in the Cyclades continuously for a great many years.

References to the development of cheese-making in Greece date back to ancient times. For the ancient Greeks, milk was considered a sacred food because Zeus fed on the milk of the goat Amalthea. According to Greek mythology, the art of cheese-making was a valuable gift bestowed on mortals by the gods of Olympus. Tyro, daughter of Salmoneas and Alkidiki '… gave her name to the Greek word for cheese ("tyri") because of her whiteness and the softness of her body …' (Diodorus Siculus). In the Odyssey (I, 218-250), Homer refers to the preparation of cheese by the Cyclops Poliphemus (Sideris, 1982).

In his book 'A voyage to Tinos, one of the islands of the Archipelago' published in French in 1809 in Paris and re-issued in 1998 by the association 'Friends of Krokos of Tinos', in its Greek translation, Markakis Zalonis, a doctor and a philosopher from Tinos, writes in the chapter 'The products of Tinos': '… Tinos produces … They produce soft cheeses, very little oil …' and below, in the chapter on 'The diet of the inhabitants of Tinos': '… the foods that make up the three main meals of the inhabitants of Tinos are mainly meat preparations. To this they add eggs, fresh cheese, soft cheese that is stronger and more tangy than aged Roquefort or Géromé, and a salty cheese from the Peloponnese …'. Clearly, at this point, M. Zalonis refers to 'Kopanisti' of Tinos, and he finds it stronger and more tangy than aged Roquefort cheese!

At the Olympics of 1859 and 1870, there is a reference to the prizes distributed to the various products exhibited. In the cheese products category, there is a reference to the award of a prize to 'Kopanisti' from Syros.

Liambeis (1899), referring to the method for producing 'Kopanisti', wrote: '… the cheese has a sharp and peppery flavour, and because of these characteristics it is considered a delectable dish … it is sold for quite a high price as a luxury item'.

Extensive descriptions of 'Kopanisti' are also given by Dimitriadis (1900), Tzouliadis (1936) and Zigouris (1952, 1956).

Lastly, B. K. Veinoglou and E. Anifantakis describe 'Kopanisti' in the chapter entitled 'Specific cheese-making' of their university manual 'Dairy Technology — Second Volume', Karamberopoulos Editors (1980). They note that '… the best-known types of Kopanisti are Kopanisti from Mykonos and Kopanisti from Tinos …'.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.minagric.gr/greek/data/Προδιαγραφές%20Κοπανιστή%20ΠΟΠ.pdf

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2012/C 186/10)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'ΚΑΛΑΜΑΤΑ' (KALAMATA)

EC No: EL-PDO-0117-0037-21.12.2009

PGI ( ) PDO (X)

1. **Heading in the specification affected by the amendment:**

— ☐ Name of product

— ☒ Description of product

— ☒ Geographical area

— ☐ Proof of origin

— ☒ Method of production

— ☒ Link

— ☐ Labelling

— ☐ National requirements

— ☐ Other (please specify)

2. **Type of amendment(s):**

— ☐ Amendment to single document or summary sheet

— ☒ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published

— ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

3.1. *Description of product:*

In this application the olive oil produced is described in greater detail than in the initial registration dossier. Stricter quality specifications are laid down in order to ensure that the name is used only for the area's very best quality olive oil.

[1] OJ L 93, 31.3.2006, p. 12.

3.2. *Geographical area:*

The geographical area where 'Kalamata' PDO olive oil is produced is defined as the area enclosed within the administrative boundaries of Messinia, which is a regional unit of the Peloponnese region, in order to include all the areas where olives are grown and 'Kalamata' olive oil is produced. It is important to note that the varieties of olive grown, the cultivation methods used, the processing of the fruit, the history of olive oil production and its close connection with the manners and customs of the people, and the soil and climate, are similar in all the areas of Messinia where olives are grown. Consequently, the extra virgin olive oil produced in the areas of Messinia that lie outside the former province of 'Kalamata' has the same physical and chemical properties and the same organoleptic characteristics as PDO Kalamata olive oil.

Organoleptic tests carried out on samples of extra virgin olive oil from Messinia at the chemical laboratory of the Ministry of Development — Secretariat-General for Consumer Affairs, which is recognised by the International Olive Council, show that all olive oils from Messinia have similar organoleptic characteristics. In the group of olive oils produced within the current PDO area, the fruity median is Mf = 3,4 and the median defect is Md = 0. In the group of olive oils produced in the rest of Messinia, the fruity median is Mf = 3,9 and the median defect is Md = 0. In the group of olive oils produced within the current PDO area, the median bitterness is Mb = 2,37 and the median pungency is Mp = 3,33. In the group of olive oils produced in the rest of Messinia, the median bitterness is Mb = 2,51 and the median pungency is Mp = 3,21.

The tests carried out at the chemical laboratory of the Ministry of Development — Secretariat-General for Consumer Affairs from 2000 to 2010 show that 'Kalamata' olive oil produced throughout Messinia has the same characteristics, as can be seen from the table below.

	Average for the current geographical area	Average for the rest of Messinia
Acidity	0,49	0,49
Peroxide value	8,35	8,05
K_{270}	0,14	0,13
K_{232}	1,73	1,53
Total sterols	1 310	1 267
Palmitic acid %	11,82	11,75
Palmitoleic acid %	0,86	0,86
Stearic acid %	2,78	2,61
Oleic acid %	75,63	76,79
Linoleic acid %	7,07	6,1

A new geographical area therefore needs to be defined, in accordance with the strict specifications laid down in this application.

3.3. *Method of production:*

The method of production has been amended to include the use of harvesting machines (shakers), where the terrain allows this. The use of shakers has a number of advantages, the aim being to harvest better quality olives and thereby produce better quality olive oil.

More specifically, the use of shakers, as opposed to manual shaking, results in:

— a reduction in the cost and time of harvesting; unaltered fruit is obtained within the prescribed harvesting period,

— highly productive trees, because the olives are harvested and the trees pruned immediately,

— optimal harvesting, without damage to branches or fruit.

In addition, when the olives are processed at the mill, the temperature of the olive paste during malaxation must not exceed 27 °C, in order to guarantee the quality of the oil and preserve its volatile characteristics, colour and antioxidant properties.

The optional indication 'Cold Extraction' mentioned in Regulation (EC) No 1019/2002 on marketing standards for olive oil may thus be included on the packaging.

3.4. *Link:*

'Kalamata' olive oil is closely linked with the history, traditions and culture of the entire region of Messinia and is the main winter occupation of its inhabitants. The beginnings of olive growing and olive oil production in Messinia are lost in the mists of time, as attested by historical sources and excavations that have been carried from time to time. Olive oil is and always has been an economic and social factor crucial to development and the prosperity of the inhabitants.

As regards soil and climate, the conditions in the former province of Kalamata and throughout the rest of Messinia are the same: sloping, hilly land, moderate annual rainfall (around 750-800 mm), mild winters, long, hot summers, long hours of sunshine, moderately strong winds, hilly terrain (where the olive groves have optimal exposure to light and are very well aired), light, calcareous soils with a neutral to alkaline pH and sufficient concentrations of phosphorus, potassium, boron, etc. The cultivation techniques and processing methods used are also the same throughout the defined geographical area. The olive oil produced throughout Messinia and that produced in the former province of Kalamata have the same specific quality characteristics: intense colour, pleasant taste, naturally translucent and rich in aromatic substances, acidity levels well below the maximum permitted limit, a specific fatty acid profile, medium fruitiness with an aroma of green fruit, light bitterness and light to medium pungency.

The factors that give the raw material its specific characteristics, which are imparted to 'Kalamata' olive oil, are:

— the area's excellent climate (the combination of long hours of sunshine, optimal rainfall, etc.),

— the mild winters and long, hot, dry summers,

— the moderately strong winds and the area's hilly terrain, along with the cup-shaped form of the trees created by the farmers' pruning. Messinia's hilly terrain does not always allow olive growing to be mechanised or the fruit to be harvested by machine, so traditional methods are still used (pruning, rotivation, harvesting),

— light, calcareous soils with neutral to alkaline pH,

— sufficient concentrations of phosphorus, magnesium, manganese, boron, etc.,

— the small size of the parcels, which allows the Messinian olive farmers to take great care of their trees and produce a high quality oil, which lasts them the whole year,

— the meticulous harvesting of the olives at just the right degree of ripeness and the optimal processing conditions. The uniformity of the geographical area between the Taïgetos and the Ionian Sea, with its distinct microclimate, which gives all 'Kalamata' olive oil from Messinia common characteristics.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'ΚΑΛΑΜΑΤΑ' (KALAMATA)

EC No: EL-PDO-0117-0037-21.12.2009

PGI ( ) PDO (X)

1. **Name:**

'Καλαμάτα' (Kalamata)

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

Greece

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

3.1. *Type of product:*

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

3.2. *Description of the product to which the name in point 1 applies:*

The name denotes the extra virgin olive oil produced from olives of the 'Koroneiki' and 'Mastoeidis' varieties. 'Kalamata' PDO olive oil comes mainly from olives of the 'Koroneiki' variety with a maximum of 5 % from olives of the 'Mastoeidis' variety. It has the following characteristics:

The total maximum acidity expressed by weight as oleic acid does not exceed 0,50 g per 100 g of oil.

The indicators for the presence of oxidised substances in the olive oil should have the following values when the oil is presented for sale in standard form:

K_{232}: maximum 2,20

K_{270}: maximum 0,20

peroxide value: ≤ 14 $MeqO_2$/kg

total sterols: > 1 100 mg/kg

fatty acids content (%):

oleic acid: 70-80

linoleic acid: 4,0-11,0

stearic acid: 2,0-4,0

palmitoleic acid: 0,6-1,2

palmitic acid: 10,0-15,0

Organoleptic characteristics:

Description	Average value
Olive fruitiness	3-5
Bitterness	2-3
Pungency	2-4
Defects	0

'Kalamata' PDO olive oil has medium fruitiness, with an aroma of green fruit, light bitterness and light to medium pungency.

Colour: green to yellowish-green.

3.3. *Raw materials (for processed products only):*

—

3.4. *Feed (for products of animal origin only):*

—

3.5. *Specific steps in production that must take place in the defined geographical area:*

Cultivation, production and milling must take place solely within the geographical area defined in point 4. The olive oil must be produced and initially stored in factories located within the defined geographical area which comply with all the EU and national food production rules in force and are equipped with stainless steel machinery and stainless steel storage tanks.

Harvesting, transport and storage of the olives

In most areas, the olives are harvested by being shaken down, by hand or with combs, or by machines (shakers) when the fruit turns from green to yellowish-green and until 50 % has turned an inky colour, from the end of October for around 4-6 weeks, depending on the prevailing weather conditions. Harvesting is always done using olive nets, which are spread out below the trees. Fruit that has fallen to the ground (windfalls) must never be harvested for milling.

The olives are transported to the olive mills in rigid, ventilated, plastic crates or in sacks made solely from plant material, with a capacity of 30-50 kg. They must be transported to the mills and milled within 24 hours under the best possible conditions (storage away from the light and on pallets so that the air can circulate and there is no direct contact with the ground), in order to prevent any deterioration. Until they are milled, the olives must be kept cool. No more than 24 hours may elapse between the harvesting of the fruit and the production of the extra virgin 'Kalamata' PDO olive oil. It is forbidden to store the olives in the olive groves, where they are exposed to various natural and microbiological hazards.

Processing of the olives

The olives are processed in traditional or centrifugal oil mills, where the temperature of the olive paste is kept below 27 °C during malaxation and all the other stages of processing. In the mill, the fruit is separated from the leaves and the twigs, washed and sent to the crusher. The olive paste then undergoes malaxation for 20-30 minutes and the oil is extracted either by pressure or centrifugation, with minimal water added in cases where the olives do not contain sufficient plant fluids.

The olive mills must be located within the boundaries of Messinia.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

'Kalamata' PDO olive oil must be stored in stainless steel tanks located in suitable storage facilities, at a temperature not exceeding 24 °C. The facilities where the olive oil is stored at first may be located in the mills where it is produced.

The olive oil may be transported from the mill to the storage facilities at the bottling plants only in special stainless steel tanks that have been meticulously cleaned.

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For wholesale trade, the product may be transported in stainless steel tanks, which are sealed as soon as they are filled and are properly labelled, provided a reliable traceability system is in place. For retail sale, all packaging holding up to 5 litres is allowed provided that it complies with the rules laid down in both EU and Greek legislation.

3.7. *Specific rules on labelling:*

The labelling must include a code made up of letters and figures indicating the serial number of the label and the last two figures of the year of production, set out as follows:

KA/label serial number/last two figures of the year of production.

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

'Kalamata' olive oil is produced within the administrative boundaries of the regional Unit of Messinia, which is a subdivision of the region of the Peloponnese. The area is bordered to the north by the river Neda and the mountains of Arcadia, to the east by the Taïgetos, to the south by the Gulf of Messinia and to the west by the Ionian Sea.

The olive groves cover an area of approximately a million stremmata (100 000 hectares).

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

5.1. *Specificity of the geographical area:*

The defined geographical area lies at the south-western end of the Peloponnese and covers an area of 2 991 square kilometres. The eastern part of Messinia is dominated by the Taïgetos mountain range, which also forms the natural boundary with the Prefecture of Laconia. The Taïgetos extends for 115 kilometres, with the highest peak rising to 2 400 metres, and creates the area's microclimate. The largest and most fertile plain is the Messinian plain, followed by other smaller ones such as the plains of Kiparissia, Gargaliani, Pylos, Methoni, Koroni, Longa and Petalidi.

The climate and soil in the defined geographical area have specific characteristics that are very good for olive growing, so the only tasks that must be carried out during the growing season are those that are essential for the normal development of the trees. The area's microclimate is mild Mediterranean (xerothermic — temperate) to subtropical. The winters are mild and the summers long and hot. The cool season lasts from November to April and the hot season from May to October. Average annual rainfall is around 750-800 mm, with most rain falling in the winter (around 330 mm). There is around 250 mm in autumn, 146 mm in spring and 23 mm in summer. The driest month is July (5,2 mm) and the wettest is November (138,2 mm).

Average annual relative humidity is 67,7 %. July is the driest month (58 %) and November the most humid (74 %).

Regarding average monthly temperatures during the year, the lowest temperatures are in December and January (10 °C) and the highest in July and August (28 °C). The area has over 3 000 hours of sunshine a year.

This microclimate is ideal for olive growing. There are no sharp fluctuations in temperature and the level and distribution of rainfall are good. The olive tree's annual cycle can thus progress in optimal conditions.

The soil is clayey-sandy, with a neutral to alkaline pH. The land in the defined geographical area is mostly hilly. It is moderately permeable, with sufficient drainage and easy flow of water and soil solutions; so that it does not retain water or crack. The soil contains sufficient amounts of phosphorus, boron, manganese and magnesium but is slightly deficient in nitrogen and potassium, so the appropriate quantities of mineral fertilisers are applied. The soils are of light to medium mechanical composition. The olive groves are mainly planted on sloping, hilly land so the trees are well aired, which contributes to the high quality of the product.

5.2. *Specificity of the product:*

'Kalamata' olive oil is produced from select varieties of 'Koroneiki' and 'Mastoeidis' olives and all the oil produced is classed as extra virgin olive oil, as the acidity is well below the maximum permitted limit, and the other parameters (peroxide value and extinction coefficient K_{232}) are below the highest permitted levels laid down in the European Union regulation. It also has a very specific fatty acid profile, which is a characteristic of 'Kalamata' PDO olive oil. The percentage of oleic acid is very high, while the linoleic, stearic, palmitoleic and palmitic acid values are vey specific and so is the ratio between them, which distinguishes the oil from other olive oils. This specific fatty acid profile together with the medium fruitiness and the aroma of green fruit, the light bitterness and mild pungency give 'Kalamata' PDO olive oil its specific, unique character.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Historical link

The beginnings of olive growing in the defined geographical area are lost in the mists of time. This can be seen from archaeological finds and written records that have been preserved and attest to the fact the olives and olive oil were consumed as food, used as a basis for perfume and were a subject for art. Excavations at the Palace of Nestor near Chora uncovered 1 200 clay tablets inscribed in the Linear B script, which provide valuable information on the role of the olive tree and how it shaped the lives of the local people in the 14th-13th centuries BC.

Olive stones dating back to 1900 BC have been found in the Karpofora area. Using the pollen diagram method, based on radiochronology, estimates have been made regarding olive growing in the Pylos area. It was found that olives were being grown as far back as 1100 BC and they were mainly the cultivated variety.

The 'Koroneiki' variety is native to Messinia, as shown by its name, which means that it came from Koroni, a small coastal town in the south-eastern part of the defined geographical area.

Olive oil was traded from the ports of Methoni and Navarino (the modern town of Pylos). Greek traders supplemented their cargo with oil from the area around Kiparissia.

The olive groves on public land were planted on Turkish properties that had fallen into the hands of the Venetian conquerors and were rented to farmers. To meet the demand, some olive oil also came from outside the Koroni area, and from Mani and more generally from all over Messinia.

Natural link

The factors that give the raw material its specific characteristics, which are imparted to 'Kalamata' olive oil, are:

— the area's excellent climate: a combination of long hours of sunshine, optimal rainfall (around 750-800 mm), mild winters and long, hot, dry summers,

— the moderately strong winds and the hilly terrain in combination with the cup-shaped form created by the farmers' pruning (3-4 main branches per tree and removal of part of the foliage from within), which mean that the olive groves have optimal exposure to light and are well aired, so the fruit ripens properly, factors that determine the specific characteristics of the oil produced, which is rich in pigments, with an intense colour and a pleasant taste. Messinia's hilly terrain does not always allow olive growing to be mechanised or the fruit to be harvested by machine, so traditional methods are still used (pruning, rotivation, harvesting),

— the light, calcareous soils with neutral to alkaline pH. The calcareous soil, which prevents the trees absorbing iron more effectively than other soils and can retain water much better, which in turn means that olive trees grown in this type of soil do not dry out so easily in times of drought. The organoleptic characteristics of 'Kalamata' PDO olive oil are largely due to the aromatic substances that are formed because of the specific characteristics of the soil (light, calcareous soils) and the fact that the trees have a reduced water intake, because rainfall is low when the fruit is ripening and the olive trees grown for olive oil production in the defined geographical area receive limited irrigation,

— sufficient concentrations of phosphorus, magnesium, manganese, boron, etc. In particular, the presence of manganese (an element which is a catalyst for many enzymatic and biochemical processes and also plays a decisive role in the formation of chlorophyll) and magnesium (an element which plays a decisive role in the formation of the chlorophyll molecule) is crucial in producing an oil that has the characteristic yellowish-green colour and is rich in aromatic substances,

— the producers' experience in deciding on the best period for harvesting the olives. Unripe olives produce olive oil with an intense green colour and bitterish taste with few aromatic constituents. On the other hand, if the olives are harvested when they are past the physiological stage of ripening the level of aromatic constituents diminishes, acidity increases and there is a change in colour,

— optimal processing conditions, which help produce an extra virgin olive oil with a fruity aroma of medium intensity, a light bitterness and light to medium pungency with high amounts of total sterols. Malaxation of the olive paste takes place at temperatures lower than 27 °C, for a short period of time and with limited use of water, so as to prevent the incorporation of air, oxidation and the loss of aromatic constituents. The result is a high quality olive oil that is resistant to oxidation,

— the small size of the parcels allows the Messinian olive farmers to take great care of their trees and produce a high quality olive oil.

Publication reference of the specification:

http://www.minagric.gr/greek/data/prod_elaioladou_kalamata_291211.pdf

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