



C/2025/6049

6.11.2025

**Publication of the communication of an approved standard amendment to a product specification of
a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation
(EU) 2025/27 ⁽¹⁾**

(C/2025/6049)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘Antequera’

EU reference number: PDO-ES-0327-AM02 – 31.7.2025

1. Name of product

Antequera

2. Geographical indication type

- ☐ PGI
☒ PDO
☐ GI

3. Sector

- ☒ Agricultural products
☐ Wines
☐ Spirit drinks

4. Country to which the geographical area belongs

Spain

5. Member State authority communicating the standard amendment

Name

Directorate-General for Agri-Food Industries, Innovation and the Food Supply Chain

6. Qualification as standard amendment

The approved amendment falls under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143, as it does not include a change in the name or use of the name, does not risk voiding the established link to the geographical area and does not entail further restrictions on the marketing of the product. This amendment makes permanent the temporary amendment approved by the Order of 11 March 2024 of the Ministry of Agriculture, Fisheries, Water and Rural Development of the Regional Government of Andalusia. This amendment was justified by the major impact that drought and climate change have had on olive groves and olive harvests, which continues to affect the physico-chemical characteristics of the extra virgin olive oils from the geographical area covered by the Antequera PDO.

7. Description of the approved standard amendment(s)

Title

Amendment of the limits on oleic and linoleic acid

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

The amendment concerns point B.3.), 'Physical, chemical and organoleptic characteristics of the oils', of the product specification and the 'Specificity of the product' section of point 5, 'Link with the geographical area', of the single document.

The limits on oleic acid have been amended from values 'between 78 % and 81 %' to 'between 72 % and 81 %' and the limits on linoleic acid have been amended from 'between 5 % and 8 %' to 'between 4 % and 10 %'.

Justification

Studies and records from the last five years show that climate change is significantly affecting the fatty acid profile of olive oil, especially its oleic acid content, the reduction of which is associated with water shortages and high temperatures. This decrease changes the proportion of saturated and unsaturated fatty acids and is inversely related to the linoleic acid content, which increases in parallel.

The technical approach has therefore been taken of amending the established ranges for oleic and linoleic acids, complying with the rules in force and guaranteeing the quality of the oil protected by the 'Antequera' PDO.

☒ This amendment affects the single document.

Title

Deletion of analysis of parameters relating to fatty acids

Description

The amendment concerns point B.3.), 'Physical, chemical and organoleptic characteristics of the oils', of the product specification and the 'Specificity of the product' section of point 5, 'Link with the geographical area', of the single document.

Reference to analysing the parameters relating to the ratio of mono-unsaturated/saturated fatty acids and oleic/linolenic acids has been deleted.

Justification

The deletion of parameters relating to ratios of mono-unsaturated/saturated fatty acids and oleic/linolenic acids as indirect indicators of the oxidative stability of olive oil is justified on the basis of current scientific evidence. The oil's oxidative stability is already properly assessed using the K_{270} and peroxide value quality parameters, which directly analyse the degree of oxidation.

☒ This amendment affects the single document.

Title

Editorial amendment

Description

The amendment concerns point B.3.), 'Physical, chemical and organoleptic characteristics of the oils', of the product specification and the 'Specificity of the product' section of point 5, 'Link with the geographical area', of the single document.

The fourth paragraph has been deleted in both documents:

'Within the unsaponifiable fraction of Antequera oils are high levels of methyl sterols, which exceed 30 mg/100 mg of oil.'

Justification

The requirement for methyl sterol levels to be above 30 mg/100 mg of oil has been deleted as there is currently no official method validated for analysing this in extra virgin olive oils under Commission Implementing Regulation (EU) 2022/2105 of 29 July 2022 laying down rules on the methods of analysis of the characteristics of olive oil.

Consequently, it is not possible to require such an analysis from any accredited laboratory, as they do not have a specific or standardised method for analysing this parameter. The certification body therefore cannot monitor or verify compliance, which makes it impossible to apply this analysis within the official control framework.

☒ This amendment affects the single document.

Title

Update to the municipalities without changing the defined geographical area

Description

The amendment concerns the sections entitled 'Location and demarcation of the area' and 'Total production area and olive-grove area' in point C), 'Geographical area', of the product specification and point 4, 'Brief description of the geographical area', of the single document.

In the product specification:

The paragraph:

'The production area comprises 17 municipalities in the northern part of the province of Málaga, namely Alameda, Almargen, Antequera, Archidona, Campillos, Cañete La Real, Cuevas Bajas, Cuevas de San Marcos, Fuente de Piedra, Humilladero, Mollina, Sierra de Yeguas, Teba, Villanueva de Algaidas, Villanueva del Rosario, Villanueva del Trabuco and Villanueva de Tapia, and one municipality in the province of Córdoba, namely Palenciana.'

has been replaced by:

'The production area comprises 18 municipalities in the northern part of the province of Málaga, namely Alameda, Almargen, Antequera, Archidona, Campillos, Cañete La Real, Cuevas Bajas, Cuevas de San Marcos, Fuente de Piedra, Humilladero, Mollina, Sierra de Yeguas, Teba, Villanueva de Algaidas, Villanueva de la Concepción, Villanueva del Rosario, Villanueva del Trabuco and Villanueva de Tapia, and one municipality in the province of Córdoba, namely Palenciana.'

Justification

The municipality of Villanueva de la Concepción has been included in the list of municipalities that make up the protected production area, having previously been regarded as an autonomous local authority of the municipality of Antequera. Consequently, the total protected production area and the olive-grove area remain unchanged; only the list of municipalities has been updated.

☒ This amendment affects the single document.

Title

Amendment of requirements concerning the demarcation of the area and of the olive-grove area

Description

The amendment concerns the sections entitled 'Location and demarcation of the area' and 'Total production area and olive-grove area' in point C), 'Geographical area', of the product specification and point 4, 'Brief description of the geographical area', of the single document.

The following paragraph has been deleted:

'Total production area and olive-grove area: The total production area is 2 150 km² and the total olive-grove area is 75 000 ha, distributed across the following municipalities:'

The table that followed that paragraph has also been deleted.

Justification

This information has been deleted in light of the variability of the area used to grow olive groves, depending on socio-economic, climate, economic and market factors.

☒ This amendment affects the single document.

Title

Increased flexibility in certification of operators

Description

The amendment concerns point E), 'Description of the method of production', section f), 'Transportation in bulk and packaging', of the product specification as follows:

The paragraph:

- '(b) Quality assurance systems from when the oil is received in bulk until the packaged oil is shipped, in accordance with standard ISO 9001:2000 as subsequently amended. The quality system must be certified by a body that is accredited by the ENAC (Spanish National Accreditation Body).'

has been replaced by:

- '(b) Quality assurance systems from when the oil is received in bulk until the packaged oil is shipped, in accordance with standard ISO 9001:2000 or GFSI-recognised standards that refer to food safety management systems.'

Justification

The previous requirement for operators to comply with standard ISO 9001:2000 has been relaxed by allowing compliance, alternatively, with GFSI-recognised standards (food safety management systems also incorporating quality management requirements), thus enabling operators to adapt their systems to market demands and to select certification that best matches their processes and needs.

- ☐ This amendment affects the single document.

Title

Editorial amendment

Description

The amendment concerns point E), 'Description of the method of production', section f), 'Transportation in bulk and packaging', of the product specification as follows:

The following paragraph has been deleted:

- '(j) A physico-chemical laboratory and tasting panel specifically for oil or, failing that, one accredited in accordance with standard EN ISO/IEC 17025, to classify the oils that are received, stored and packaged in order to comply with the designation of origin's product specification.'

We have removed this requirement, which relates to the operator's own checks and not to the product requirements, since, in accordance with the rules governing geographical indications, operators must carry out internal self-checks to ensure compliance with the requirements laid down in the product specification.

- ☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Antequera'

EU reference number: PDO-ES-0327-AM02 – 31.7.2025

1. **Name(s)**

Antequera

2. **Geographical indication type**

- ☒ PDO
☐ PGI
☐ GI

3. **Country to which the defined geographical area belongs**

Spain

4. Description of the agricultural product

4.1. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

4.2. Description of the agricultural product to which the registered name applies

Extra virgin olive oil, obtained from the fruit of the olive tree (*Olea europea* L.), using exclusively physical or mechanical procedures at a temperature that does not affect the natural chemical composition of the oil, thus preserving the taste, aroma and characteristics of the fruit from which it is produced.

As regards their organoleptic properties, these oils have the fruitiness of green olives, other ripe fruits, almond, banana and green grass in intensities ranging from medium to high. They also present light to medium levels of bitterness and spiciness, perfectly complementing other slightly sweet tastes.

The oils covered by the ‘Antequera’ protected designation of origin must be extra virgin olive oils and have the following properties:

Physico-chemical parameters:	
Acidity (%)	Maximum 0,3
Peroxide value (meq oxygen per kg of oil)	Maximum 10
K ₂₇₀ (absorbance 270 nm)	Maximum 0,18
Organoleptic characteristics:	
Median for fruitiness	Greater than or equal to 4
Median score for defects	Equal to 0

4.3. Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)

Extra virgin olive oil, obtained from the fruit of the olive tree (*Olea europea* L.) of the Hojiblanca variety, with the possible addition of minority varieties such as Picual or Marteño, Arbequina, Picudo, Lechin de Sevilla or Zorzaleño, Picudo, Gordal de Archidona, Verdial de Vélez Málaga and Verdial de Huévar.

Hojiblanca is the main or majority variety, since over 90 % of the olives grown in the area are of this type. The other varieties are considered to be secondary varieties and are less widely grown in the area. The Hojiblanca and Gordal de Archidona varieties are considered to be of local origin.

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

The olives used to obtain the product must be approved varieties from registered olive groves located within the production area.

The oil must be extracted in registered mills located within the production area that meet the conditions laid down.

Production is divided into the following phases: cleaning, washing and weighing the olives, beating the pomace, separating solids and liquids by continuous centrifugation, separating liquids by continuous centrifugation, decanting and storing.

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

The oil must be packaged in containers made of either dark glass, dark plastic, metal lined with food-grade material or ceramic. In all cases they must be food-grade containers compliant with existing legislation, as they maintain the physical/chemical and organoleptic properties of the oil and prevent the quality of the content being altered due to the lower incidence of the light, which would increase the rate of oxidation of the oil.

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

The commercial labels of each registered company must be checked by the Regulatory Board as regards the use of the Designation logo. Labels must bear the following wording: 'Denominación de Origen Protegida Antequera' or the logo of the designation of origin, and the Union symbol.

All packaging in which the protected oil is shipped for consumption must bear a seal of warranty, lithograph, labels or secondary labels, which must be numbered and issued or checked by the Regulatory Board as regards the use of the Designation logo. These secondary labels must be affixed exclusively in the registered bottling plant in such a way that they cannot be reused.

4.7. *Concise definition of the geographical area*

The production area comprises the territories of the following municipalities in the Province of Málaga: Alameda, Almargen, Antequera, Archidona, Campillos, Cañete La Real, Cuevas Bajas, Cuevas de San Marcos, Fuente de Piedra, Humilladero, Mollina, Sierra de Yeguas, Teba, Villanueva de Algaidas, Villanueva de la Concepción, Villanueva del Rosario, Villanueva del Trabuco and Villanueva de Tapia, and the Municipality of Palenciana in the Province of Córdoba.

5. *Link with the geographical area*

Summary of the link

Specificity of the geographical area:

The oils are produced in the natural area formed by the Antequera Depression, on the western edge of the Andalusian Intrabaetic depressions. In the north it borders the provinces of Córdoba and Seville, in the west the provinces of Seville and Cádiz, and in the east that of Granada. In the south it is bordered by the Subbaetic mountain ranges, which separate it from the Montes de Málaga, Hoyas in Valle del Guadalhorce and Serranía de Ronda, all districts of the Province of Málaga.

This area has particular geomorphological and climatic characteristics. It covers an area of depressions with smooth topography at an altitude of 400-600 m, surrounded by a series of mountain ranges to the north (the Subbaetic System) and south (the Penibaetic System) which give the area a micro-climate and soil conditions suitable for olive cultivation.

The olives are grown between 450 and 600 metres above sea level, on medium-depth, very limy soil (20-70 % carbonate of lime). Because the surrounding area drains into the Antequera Depression, various levels of river terrace have developed, all bearing large quantities of tertiary deposits, including Middle Pliocene red clay, which provide the olive trees with plentiful amounts of potassium and have high levels of moisture retention. This promotes vegetation in the olive trees, which is important given that more than 90 % of the plantation land is not irrigated. The Antequera area has a temperate to warm Mediterranean climate, with some continental characteristics due to its location in the Andalusian Intrabaetic depressions. This situation produces major contrasts in temperature between summer and winter and between night and day. The average temperatures in the coldest month (January or December) vary between 6 °C and 9 °C. The warmest months are July and August, with average temperatures ranging between 22 °C and 27 °C.

Specificity of the product:

As regards its organoleptic properties, PDO 'Antequera' extra virgin olive oil presents medium to high intensities of green olive fruitiness, with a median score of 4 or more, and a range of positive attributes of other ripe fruits, almonds, banana and green grass. The oils present light to medium levels of bitterness and spiciness, perfectly complementing other slightly sweet tastes. As regards its physical/chemical properties, the product has low acidity (less than 0,3 %), a low peroxide content (less than 10) and low ultraviolet absorbance (K_{270}) (less than 0,18).

It has a very well-balanced fatty acid composition. Its oleic acid content is high at 72 % to 81 % and it has medium levels of linoleic acid at 4 % to 10 %.

They are moderately stable oils thanks to their high concentrations of tocopherols. This makes the Antequera oils rich in vitamin E.

Causal link between the geographical area and the characteristics of the product:

The tolerance of the Hojiblanca indigenous variety to the limy soils of the geographical area, because of the tree's need to extract calcium from the soil, together with the area's Mediterranean climate, presenting continental characteristics due to its location in the Andalusian depression, with its cold, dry winters, means that this variety, harvested in the area's olive groves during the months of low temperatures, produces oils with the fruitiness of green olives, with a median of 4 or more, and a range of positive attributes of other ripe fruits, almonds, banana and green grass and light to medium levels of bitterness and spiciness. As regards their physical/chemical properties, the oils have low acidity (less than 0,3), a peroxide value of less than 10 and ultraviolet absorbency of less than 0,18.

The low temperatures in winter characteristic of the geographical area delay the ripening period of the Hojiblanca indigenous variety, altering the acid profile of the oils produced to give higher levels of oleic acid (between 72 % and 81 %) and lower levels of saturated and unsaturated fatty acids.

Electronic (URL) reference to the publication of the product specification

<https://lajunta.es/5kbo7>
