

**Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(1999/C 229/04)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ( )

**National application No: 95/98**

**1. Responsible department in the Member State:**

Name: Direcção-Geral do Desenvolvimento Rural  
Address: Av. Defensores de Chaves, n.º 6, P-1000 Lisboa  
Tel: 01-318 43 82  
Fax: 01-353 58 72

**2. Applicant group:**

(a) Name: Agripérola — Cooperativa Agrícola, CRL  
(b) Address: Quebradas — S. Martinho, P-9000 Funchal — Madeira  
(c) Composition: producer/processor (x) other ( )

**3. Type of product:** (see list in Annex VI) Class 1.6 Fresh fruit — Cherimoya

**4. Specification:**

(summary of requirements under Art. 4(2))

4.1. *Name:* Anona da Madeira

4.2. *Description:* The Anona da Madeira is the fruit of the various members of the *Annonaceae* family, genus *Annona*, species *Annona cherimola* Mill. (corresponding to the *A. tripetala* of Aiton), with a predominantly impressed botanical shape. It is heart-shaped and the surface corresponding to each carpel is more uneven at the base of the fruit than at the top. The skin is fairly smooth or with a few small conical protuberances. The peel is fine and delicate. Depending on the variety, the colour may be pale green, yellow-green or bronze-green. Between six and nine seeds per 100 g of pulp. The sugar content ranges from 17,5° to 21° Brix. Weight between 100 g and 2 kg, the average being 450 g. The pulp is white, creamy and juicy. Slightly acid and delicate flavour with a marked fragrance.

4.3. *Geographical area:* Simply by virtue of the organoleptic characteristics of the product, the soil and climate needed and the authentic and unvarying local methods of production used, the geographical area of production coincides with the island of Madeira, with cultivation taking place in particular in the municipalities of Funchal, Santa Cruz, Machico and Santana.

- 4.4. *Proof of origin:* The cherimoyas come from orchards situated in the production area; the entire production cycle, including sorting, grading and packing, takes place in that area. Cherimoyas may be produced only on authorised holdings, and the market preparation may take place only at packing stations that have been entered in the corresponding register and are located on Madeira. With a view to providing further guarantees as to the traceability of the process a control system has been introduced which covers the entire production chain and focuses on the location of the holdings, varietal checks, orchard management and the characteristics of the final product.
- 4.5. *Method of production:* Cherimoyas are grown on authorised holdings averaging 1 000 m<sup>2</sup>, using only four varieties, all of them local. Rules reflecting authentic and unvarying local methods have been laid down which govern the choice of soil, the planting of the orchards, grafting, watering, fertilising and pruning. The fruits are picked from October to June. Rules have also been laid down which govern the picking of the fruit (given that production is staggered), storage, commercial presentation, marking and packing.
- 4.6. *Link:* The cherimoya is said to have been brought to Madeira in about 1600 by islanders returning from Peru, where the fruit originated. There are a number of documented references to the presence of *Annona cherimola* Mill. on Madeira. In 1897 M. Grabham wrote in the *Journal of the Jamaica Agricultural Society*, '... many of the estates on the warm southern slopes of the island, formerly covered with vineyards, have now been systematically planted with cherimoya. The fruits vary in weight between three and eight pounds, exceptionally large ones may reach 16 pounds and over ...'. In 1945, commenting on the excellence of the characteristics of the anona da Madeira, Sarmiento wrote: 'Nowhere in the four large volumes of *General History of the Dichlamydeous Plants*, in which the botanist and horticulturist George Dom describes 47 species of the genus *Annona* and some of its varieties, is there anything that can compare with [the cherimoyas] which, thanks to our privileged climate, have been perfected to such an extent that they now overshadow all others ...' and '... Nowhere, however, has it found such ideal conditions in terms of light, warmth, soil and moisture as on the island of Madeira ...'.

Madeira's location on the major shipping routes accounts for the invariably large number of boats taking produce from Funchal to markets in Flanders and the Mediterranean. There are specific references to cherimoyas being shipped to Lisbon and London at the turn of century.

The cherimoya prefers slightly chalky and relatively rich loose loamy soils with a pH of 5,5 to 6,5. It requires aerated and well-drained soils since it is vulnerable to excessive surface water. It has a shallow root system and does not, therefore, require deep soil. Most cherimoya orchards are planted in soil belonging to the Cambisols (CM) group, mostly Humic Cambisols (CMu) and Chromic Cambisols (CMX) and, to a lesser extent, the Phacozems (PH) group.

Madeira's climate is mostly temperate and partly oceanic, varying from dry to humid and from moderately rainy to excessively rainy as the altitude increases. The climate is invariably wetter and colder in the north of the island. Another special climatic feature is the presence of an area of permanent heavy mist at an altitude that varies but whose lower limit is at about 500 metres in the winter and a little higher in the summer.

The average annual air temperature ranges from values above the 17,5 °C isotherm on the coast (the said values are higher on the southern than on the northern coast) down to about 9 °C in the high plains and peaks situated inland. The average annual level of relative humidity ranges from 55 % in low-lying areas to about 90 % in the area of permanent heavy mist. From there up to high altitude the humidity is lower, about 75 %. There is a sharp rise in the annual rainfall as the altitude increases: from 500 mm (on the southern coast) or 1 000 mm (in the north) to a little more than 3 200 mm in the highest areas inland.

The special conditions obtaining on Madeira in terms of soil, climate and terrain, combined with the cultivation techniques and know-how of the population, have given this fruit special characteristics linked to its geographical environment.

4.7. *Inspection body:*

Name: Comissão Técnica de Controlo e Certificação de Produtos Agrícolas e de Géneros Alimentícios da Região Autónoma da Madeira

Address: Av. Arriaga, 21A, Edifício Golden, P-9000 Funchal

4.8. *Labelling:* Must include the words 'Anona da Madeira' — Designation of origin, plus a duly numbered certification mark. A model certification mark is included in the specifications.

4.9. *National requirements:* Despacho No 212/98 of 8 September 1998 of the Regional Secretariat for Agriculture, Forestry and Fisheries, published in the Official Gazette of the Autonomous Region of Madeira, Second Series, No 178 of 16 September 1998. Recognises 'Anona da Madeira' as a designation of origin. Lays down the main rules governing production and the characteristics of the Anona da Madeira and demarcates the geographical area of production.

**EC No:** G/PO/00082/99.02.25.

**Date of receipt of the full application:** 25 February 1999.

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COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO ( )    PGI (x)

**National application No: 79/98**

**1. Responsible department in the Member State:**

Name: Direcção-Geral do Desenvolvimento Rural

Address: Av. Defensores de Chaves, n.º 6, P-1049-063 Lisboa

Tel: 01-318 43 82

Fax: 01-353 58 72

**2. Applicant Group:**

2.1. Name: Natur-al-Carnes — Agrupamento de Produtores Pecuários do Norte Alentejo SA

2.2. Address: Parque de Leilões de Gado de Portalegre, Estrada Nacional 246, P-7300 Portalegre

2.3. Composition: producer/processor (x)    other ( )

**3. Type of product:** Class 1.3 — Cheeses

**4. Specification**

(summary of requirements under Art. 4(2))

4.1. Name: Queijo Mestiço de Tolosa