

ANNEX VI

**List of potential GIs in non IOC
members**

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Australia	olive oil	Australian Certified Extra Virgin	<ul style="list-style-type: none"> ° There is a code of practice for Australian Olive oils at the national level: http://www.australianolives.com.au/web/index.php?option=com_docman&Itemid=250 ° The program is administered by the Australian Olive Association, the national body representing the Australian olive industry. ° There is a logo: "Australian Certified Extra Virgin" 	<ul style="list-style-type: none"> ° Ongoing consumer awareness programme to promote the benefits, and create a preference for Australian olive products ° No GI approach

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Chile-Atacama Region	Olive oil	Valle del Huasco	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive:picholine, ° typicity of the oil, ° good practices of production, ° reputation of the oil at the international level, ° international award for its quality 	Denomination of Origin under study
Chile - Coquimbo Region	Olive oil	Coquimbo	<ul style="list-style-type: none"> ° special soil and climate (microclimate), ° absence of illness, ° organic process, ° extra virgin oil tasting panels 	
Chile - Maule Region	Olive oil	Valle del Maule	<ul style="list-style-type: none"> ° special soil and climate (microclimate), ° absence of illness, ° good agricultural practices ° extra virgin oil tasting panels 	
Chile - Maule Region		Valle de Pencahue	<ul style="list-style-type: none"> ° special soil and climate (microclimate), ° absence of illness, ° good agricultural practices ° extra virgin oil tasting panels, ° international award in 2009 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Chile - Atacama Region	Olive	Valle del Huasco	olive culture is traditionnal in this area	Denomination of Origin under study
Chile - Tarapaca Region	Olive	Valle de Azapa	<ul style="list-style-type: none"> ° agroclimatic conditions ° varieties adapted to the territory ° cases of usurpations 	Denomination of Origin under study

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Palestine	Olive oil	Palestine	<ul style="list-style-type: none"> ° Olive culture is traditional in this country, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° homogeneity of the oil production territory, ° hand picked harvest, ° extensive system of production 	
Palestine Tulkarem	Olive oil	Tulkarem/Balaa	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	
Palestine Nablus	Olive oil	Nablus	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	
Palestine Jenin	Olive oil		<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	
Palestine Salfeet	Olive oil	Salfeet	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	
Palestine Ramallah	Olive oil	Ramallah and/or	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	
Palestine Ramallah	Olive oil	Ramallah - Bani Zaid	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° typicity of the oil, ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	

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Peru-Arequipa	Olive oil	Acari	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive:picholine, ° typicity of the oil, ° good practices of production, ° reputation of the oil at the national level, 	
Peru- Arequipa	Olive oil	Yauca	<ul style="list-style-type: none"> ° olive culture is traditionnal in this area, ° virgin and extra virgin oil is produced, ° good practices of production, ° reputation of the oil at the national level, 	
Peru - Tacna	Olive oil	Tacna	<ul style="list-style-type: none"> ° special soil and climate (microclimate), ° absence of illness, ° good agricultural practices, ° extra virgin oil, ° knowledge of organoleptic tasting, ° existence of certification for some enterprises, ° reputation of this area at the national level 	
Peru-Moquegua	Olive oil	Moquegua	No information	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Peru - Arequipa	Olive	Yauca	<ul style="list-style-type: none"> ° green olive ° olive culture is traditionnal in this area 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
USA, California	olive oil	California Olive Oil Council, certified extra virgin	<p>The California Olive Oil Council (COOC) set up a certification program.</p> <p>The COOC certification program is available for members of this organization only, and was established as a quality guarantee for California extra virgin olive oil. Producers who apply for this certification must guarantee in writing that their oil was produced from 100% California olives.</p> <p>In 2009/2010, 125 Californian olive oils had the certification.</p>	<p>For information on the certification program: http://www.cooc.com/about_certification.html</p>
USA, Texas	olive oil	Nueces River Valley	<p>Only region where olive are cultivated for commercial purposes</p>	<p>The 3 projects are at a nascent stage of development Over time, they expect to develop collective designations or trademarks The project list includes developing GIs, establishing a sensory certification panel for Texas olive oil, and support for legislation to perfect the IOC labeling standards for olive oil in the United States and in particular, Texas,</p>
USA, Texas	olive oil	Edwards Plateau	region where olive are cultivated	
USA, Texas	olive oil	Texas Gulf Coast	region where olive are cultivated	