

ANNEX VI

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Albania	Olive oil	White olive oil of Kruja	<p>° Type of protection: PDO</p> <p>° Geographical area: Kruja, in the region of Durres. This potential PDO is linked to the 'White olive oil of Tirana' and the 'White olive oil of Elbasan', because they have physically contiguous areas and are characterised by the specialisation in the production of the 'White Olive'. Although registered as a single cultivar, the 'white olive' has slightly different characteristics that sometimes lead to identify them separately.</p> <p>° Varieties: The 'white olive of Kruja'. This variety represents half the region's plants, and 23% of the century old plants in the country. The weight of the fruit is 2.04 grams and the weight of the stone is 0.37 grams. The percentage of oil which can be extracted from the olive is 24-25%. This variety is resilient to cold weather and to drought. It can be cultivated on the slopes of the hills.</p> <p>° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. In this area are also located a cluster of high quality olive oil producers.</p>	Pending application to the Albanian Patent Institute for olive oils for the 'White olive' (which covers the one from Kruja, Tirana and Elbasan)
Albania	Olive oil	White olive oil of Tirana	<p>° Type of protection: PDO</p> <p>° Geographical area: Petrela, in the region of Tirana. This potential PDO is linked to the 'White olive oil of Tirana' and the 'White olive oil of Elbasan', because they have physically contiguous areas and are characterised by the specialisation in the production of the 'White Olive'. Although registered as a single cultivar, the 'white olive' has slightly different characteristics that sometimes lead to identify them separately.</p> <p>° Varieties: the 'white olive of Tirana', which is a native variety of the region. The variety can also be found in Durres, Kruja, Lezha and Shkodra regions. The weight of the fruit is 2.1 grams and the weight of the stone is 0.35 grams. The percentage of oil which can be extracted from the olive is 24%. This variety is resilient to drought and illnesses.</p> <p>° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. In this area are also located a cluster of high quality olive oil producers.</p>	Pending application to the Albanian Patent Institute for olive oils for the 'White olive' (which covers the one from Kruja, Tirana and Elbasan)
Albania	Olive oil	White olive oil of Elbasan	<p>° Type of protection: PDO</p> <p>° Geographical area: Peqin in the Region of Elbasan This potential PDO is linked to the 'White olive oil of Tirana' and the 'White olive oil of Elbasan', because they have physically contiguous areas and are characterised by the specialisation in the production of the 'White Olive'. Although registered as a single cultivar, the 'white olive' has slightly different characteristics that sometimes lead to identify them separately.</p> <p>° Varieties: the 'Mixan' cultivar, which is native of the region of Peqin and Elbasan. The weight of the fruit is 2.3 grams and the weight of the stone is 0.36 grams. The percentage of oil which can be extracted from the olive is 24%. The productivity of the cultivar is constant. This variety can be cultivated on the steep and poor grounds.</p> <p>° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. In this area are also located a cluster of high quality olive oil producers.</p>	Pending application to the Albanian Patent Institute for olive oils for the 'White olive' (which covers the one from Kruja, Tirana and Elbasan)
Albania	Olive oil	Kanina	<p>° Type of protection: PDO</p> <p>° Geographical area: <i>Kanina</i> (nearby the city of Vlora) and <i>Tre vllazer</i> (area in the hills of Novosele municipality, Vlora)</p> <p>° Varieties: the main cultivars used in these area is "<i>Kalinjot</i>"; in the same area are also cultivated other international varieties, such as "<i>Frantoio</i>". The '<i>Kalinjot</i>' cultivar is native of the Vlora and Mallakastra regions, principally on the Ionian Sea. The '<i>Kalinjot</i>' cultivar is planted with another olive cultivar, the '<i>Pulazeqin</i>', which is doing the pollinisation. This technique allows a better yield of the '<i>Kalinjot</i>'. The weight of the fruit is 3.64 grams and the weight of the stone is 0.49 grams. The percentage of oil which can be extracted from the olive is 28%. The productivity of the cultivar is good. This variety is relatively resilient to drought and cold weather.</p> <p>° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. In this area are also located some high quality oil mills</p>	Pending application to the Albanian Patent Institute for olive oils
Albania	Olive oil	Bregu	<p>° Type of protection: PDO or PGI</p> <p>° Geographical area: <i>Bregu</i>, in the South West Coast (Region of Vlora), is a coastal area including Dhermi, Himara, Qeparo, Borsh, Piqeras and Lukova characterised by homogeneous landscape and climatic conditions and characteristic with a distribution of human settlements along the rocky coast. The traditional oliviculture in this area is based on terraced olive groves with several centenary olives.</p> <p>° Varieties: In Himara, a native variety, '<i>Ulliri i holle i Himarës</i>' ('thin olive of Himara'), is quite used. '<i>Kalinjot</i>' is the variety which is the most used in Dhërmi, Qeparo and Borsh. (moer details on these cultivars can be found in the study).</p> <p>° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area.</p>	Pending application to the Albanian Patent Institute for olive oils
Albania	Olive oil	Kallmet	<p>° Geographical area: the plain region of Lezha and of Shkodra. Kallmet is the name of a village in this region.</p> <p>° Varieties: the 'Kallmet' variety is used. The weight of the fruit is 3.74 grams and the weight of the stone is 3.76 grams. The percentage of oil which can be extracted from the olive is 22-23%. The productivity of the cultivar is good. This variety is relatively resilient to cold weather. It is used both for the oil and as table olive.</p> <p>° Production method: This variety of olive is ready to be harvested early, from October to December.</p>	
Albania	Olive oil	Kusha	<p>° Geographical area: The variety comes from the village of Preza and it used until the Fushe Kruje region. The variety is used only in this region.</p> <p>° Varieties: the 'Kusha' variety is used. There are three types of olives which are differentiated by the size of the fruit.</p>	
Albania	Olive oil	Kotruvsi	<p>° Geographical area: some areas of the district of Berat and Fier.</p> <p>° Varieties: the 'Kotruvsi' variety is used. The weight of the fruit is 2.4 grams and the weight of the stone is 0.54 grams. The percentage of oil which can be extracted from the olive is 24-25%. The productivity of the cultivar is constant. This cultivar can be used on grounds which are not deep and poor.</p>	
Albania	Olive oil	Nisiot	<p>° Geographical area: in the Mallakastra region, particularly in the district of Greshice, Fratar, and Kutë.</p> <p>° Varieties: the 'Nisiot' variety is used. This cultivar constitutes 50% of the trees in the region and is not found in other regions of Albania.</p>	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Albania	Table olives	Kokërrmadh i Beratit	<ul style="list-style-type: none"> ° Type of protection: PGI ° Geographical area: Covering part of the district of Berat ° Variety: The quasi-totality of plants are of the Kokërrmadh variety. The pollinisation is made by the 'Unafka' variety. The weight of the fruit is 6.69 grams and the weight of the stone is 0.71 grams. The percentage of oil which can be extracted from the olive is 18-20%. This variety is relatively resilient to cold weather. ° Production method: <i>It is considered as the best table olive of the country.</i> Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. This district is highly specialised for table olives. 	
Albania	Table olives	Kokërrmadh i Elbasanit	<ul style="list-style-type: none"> ° Type of protection: PDO ° Geographical area: Covering part of the district of Elbasan ° Variety: The Kokërrmadh variety, which is native of the district of Elbasan. In the region, most of the old trees are from this cultivar. The weight of the fruit is 3.7 grams and the weight of the stone is 0.54 grams. The percentage of oil which can be extracted from the olive is 22%. ° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. This district is highly specialised for table olives, The area of Elbasan is better known for olive oil, but now there is a specialised area between Elbasan and Tirana for table olives. 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Argentina - Mendoza	Olive oil	Aceite de oliva Virgen Extra Mendoza	<ul style="list-style-type: none"> ° Existence of a producers organization: Consejo de denominacion de Origen, ° DOC project led by the Cámara Olivícola de Mendoza. ° Special olive oil control body: CPOM 	Regional DO/ Ley n° 7.809 Mendoza 13/11/2007 BO 11/12/2007 Regimen DO Mendoza Aceite de oliva Virgen Extra
Argentina - Mendoza	Olive oil	Aceite de Oliva Virgen Extra Maipu Mendoza	<ul style="list-style-type: none"> ° Existence of a producers organization : Consejo de denominacion de Origen, ° DOC project led by the Cámara Olivícola de Mendoza. ° Special olive oil control body: CPOM. ° Olive Varieties used: arbequina, arauco, farga, frantoio, empeltre, manzanilla y nevadillo (maybe to numerous). ° The raw material must come from the local area of Maipu (all districts). ° Geographical area defined 	
Argentina - San Juan	Olive oil	Aceite de oliva virgen Extra San Juan	<ul style="list-style-type: none"> ° Existence of a producers organization: Consejo de denominacion de Origen, ° DOC project led by the Cámara Olivícola de San Juan . ° Special olive oil control body: CPOM, but sensorial differences depending on several varieties (arbequina, arauda, frantoio, picual) so different typicities. 	Pilot project on voluntary certification of origin (2 firms certified) Regional DO in 2009
Argentina - Catamarca	Olive oil	Bolson de Pipanaco	<ul style="list-style-type: none"> ° extra virgin oil, ° typicity of this oil 	
Argentina - Cordoba	Olive oil	Cruz del Eje	<ul style="list-style-type: none"> ° Olives' Varieties: Arbequina, Frantoio & Picudilla, ° Typicity of the soil and the climate, ° reputation of the oil in this area, ° good practices of production (organic farming), ° small area (= terroir), ° Extra Virgin type, ° hand-picked harvest, ° Producers organization pending 	
Argentina - Cordoba	Olive oil	Cuenca de Pichanas	extra virgin organic, variety arbequina	
Argentina - La Rioja	Olive oil	La Rioja	Typicity of the oil of North Argentina	
Argentina - Catamarca	Olive oil	Catamarca	<ul style="list-style-type: none"> ° Olive culture is traditional in this aera, ° 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, ° existence of producers organization (Consejo de denominacion de origen) 	Draft of DO but not yet implemented
		or		
	Olive oil	Catamarca/la Rioja		
Argentina - Cordoba	Olive oil	Villa Dolores	<ul style="list-style-type: none"> ° Olives' Varieties: Arbequina, Frantoio & Manzanilla, ° Typicity of the soil and the climate, ° reputation of the oil in this area, ° good practices of production (organic farming), ° small area (= terroir), ° Extra Virgin type, ° hand-picked harvest, ° Oil awarded for its quality 	Limit: 1 producer involved in quality production
		or		
Argentina - Cordoba	Olive oil	TraslaSierra		

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Argentina - Catamarca	Table olives	Catamarca	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° local variety of olive: Nabali - Baladi (90%), ° good practices of production, ° typicity of the soil and the climate, ° hand picked harvest, ° extensive system of production 	A DO project pending
Argentina - Cordoba	Table olives	Manzanilla Amarilla de Cruz del Eje		
Argentina - La Rioja	Table olives	Villa Mazán	Natural black olives	
Argentina - La Rioja	Table olives	Arauco	<ul style="list-style-type: none"> ° Green olives, ° traditional production but problem with the geographical name which is the same as the variety 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Croatia	Olive oil	Istarsko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PGI ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Tarsko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PGI ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Vodnjasko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PDO ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Cresko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PDO ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Krčko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PDO ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Rabsko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PDO ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Korčulasko maslinovo ulje	<ul style="list-style-type: none"> ◦ Type of protection: PDO ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	
Croatia	Olive oil	Dalmatinska zlatna oblica	<ul style="list-style-type: none"> ◦ Type of protection: PDO ◦ Type of oil: Extra virgin ◦ Applicant group: Grouping of farmer associations 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
France - Ardèche	olive oil	Huile d'olive d'Ardèche		Project at the very beginning of the reflection stage
France - Languedoc	olive oil	Huile d'olive du Languedoc	<ul style="list-style-type: none"> ° PDO ° Zone: North of the Hérault Département and the Aude Département ° Link to the area: traditional area of production ° Traditional and local variety: 'Lucques' which is difficult to produce because it is not self-fertile (the variety was not exported out of the region) & 'Olivière' => importance of the know-know ° Climatic adaptation 	Ongoing at the local level The local Unit of the INAO is working on the file. The Committee of inquiry went last summer in the region to examine the link to the area.
France - Roussillon	olive oil	Huile d'olive du Roussillon	<ul style="list-style-type: none"> ° PDO ° Work in progress on the specification ° Traditional area of production 	Ongoing at the local level The local Unit of the INAO is working on the file. The Committee of inquiry did not study the file yet.

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
France - Nîmes	Table olives	Olives de Nîmes	<ul style="list-style-type: none"> ° Production area: Gard & the eastern part of that of Hérault, except for the Causses, the mountains of the Cévennes and the Camargue ° Presence of olive trees since antiquity ° Picholine variety (native) - green olive ° Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. 	<ul style="list-style-type: none"> ° Request for registration as a PDO on 10/11/2006 ° Publication of the request in the UEOJ on 20/02/2010 ° File number at the EU level FR/PDO/0005/0568
France - Languedoc	Table olives	Olives vertes du Languedoc	<ul style="list-style-type: none"> ° PDO ° Zone: North of the Hérault Département and the Aude Département ° Link to the area: traditional area of production ° Traditional and local variety: Lucques which is difficult to produce because it is not self-fertile (the variety was not exported out of the region) => importance of the know-how ° Climatic adaptation 	<p>Ongoing at the local level The local Unit of the INAO is working on the file. The Committee of inquiry went last summer in the region to examine the link to the area.</p>

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Greece	olive oil	Αγουρέλαιο Χαλκιδικής / Agoureleo Chalkidikis	° Type of protection: PDO	Registration request as PDO 14/01/2009 Applied EL/PDO/0005/073 6

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Israel - Negev highland	olive oil		<ul style="list-style-type: none"> ° Type of protection: PGI ° Geographical area: The Negev highland. A desert region with a high level of irrigation ° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. 	<p>Israel presently does not have a true GI but two special labels :</p> <ul style="list-style-type: none"> - one for all extra virgin oils - one for fine virgin oils grown produced and packed in Israel. <p>The labels are issued by the Israeli olive board based on submission of the origin, production and quality data companies using the label and oils with label on the market are subjected to random inspection.</p>
Israel - Coastal plain	olive oil		<ul style="list-style-type: none"> ° Type of protection: PGI ° Geographical area: The Coastal plain, with typical Mediterranean climate and typical sandy-loam soil ° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area. 	
Israel - Lower Galilee	olive oil		<ul style="list-style-type: none"> ° Type of protection: PGI ° Geographical area: The Lower Galilee region in the north of the country, where generally the orchards are not irrigated and are based on traditional cultivation and cultivars. ° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area 	
Israel - Inland hot valleys	olive oil		<ul style="list-style-type: none"> ° Type of protection: PGI ° Geographical area: The Inland hot valleys with calcareous and slightly saline soils. ° Production method: Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Italy	olive oil	Seggiano	<ul style="list-style-type: none"> ° 'Olivastra Seggianese' variety present in the regions since antiquity ° Geographical area: Grosseto province ° The oil produced in the territory of 'Seggiano' PDO and deriving from the 'Olivastra Seggianese' variety has higher content of unsaturated fatty acids (palmitoleic acid, oleic acid, linoleic acid, linolenic acid, eicosenoic acid) and more stearic acid as compared to oils produced in the rest of the province. 	<ul style="list-style-type: none"> ° Date of submission of the registration request as PDO on 30/10/2006 ° Date of Publication of the registration request in the EUOJ: 26.03.2010 ° File number: IT/PDO/0005/0561
Italy	olive oil	Terre Aurunche	No info	<ul style="list-style-type: none"> ° Date of submission of the registration request as PDO on 21/11/2006 ° File number: IT/PDO/0005/0571
Italy	olive oil	Vulture	No info	<ul style="list-style-type: none"> ° Date of submission of the registration request as PDO on 09/03/2005 ° File number: IT/PDO/0005/0452
Italy - Basilicata, City of Stigliano (MT)	olive oil	Olio extravergine di oliva MAJATICA	<ul style="list-style-type: none"> ° Registration request: PDO ° Group of producers: Associazione Edei Produttori e Trasformatori Per La Tutela e Valorizzazione Dell'Olio Extravergine Di Oliva Majatica ° The production is typical and traditional in the defined area ° The variety of the oil is local ° The production is known at the local and national level 	Work in progress at the national level since 2008

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Italy - Lazio, Campania - Municipalities of Latina; Frosinone; Roma; Caserta	table olive	Oliva di Gaeta	<ul style="list-style-type: none"> ° request for a PDO ° Producers' group: CO.PRO.G. (DOP) ° The production is typical and traditional in the defined area ° The variety of the oil is local ° The production is known at the local and national level 	Work in progress at the national level since 2002

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Jordan	olive oil	Idlib	° <i>Type of protection:</i> PGI	Applicant group: Local operators
Jordan	olive oil	Ajlun	° <i>Type of protection:</i> PGI	Applicant group: Local operators

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Lebanon - North Lebanon	Olive oil	Koura	Olive culture is traditional in this region, local variety of olive: Ayrouni, Soury and Nabali - Baladi, typicity of the oil but this oil doesn't comply with the organoleptic rules of COI, some good practices of production (hand harvest, storage conditions, traditional mill), typicity of the soil and the climate, some "geographical trademarks" with "Koura" denomination registered, producers' organization, some usurpations already detected	
Lebanon-Nabatieh	Olive oil	Hasbaya	Olive culture is traditional in this area, local variety of olive: Soury, samakmaki and Nabali - Baladi, typicity of the oil when produced with good practices, good practices of production, typicity of the soil and the climate (= terroir), hand picked harvest (mountain region so no possibility to use machines), no real producers' organization, difficulties for trade.	
Lebanon	Olive oil	Batroun	Olive culture is traditional in this region, local varieties of olives: Ayrouni and Baladi. Good practices of production and good quality of the oil. But weak Reputation of the oil	
Lebanon	Olive oil	Akkar	Olive culture is traditional in this region, local varieties of olives: Ayrouni and Baladi. Reputation of the area linked with olive oil. But nor professional organization. Problem of oil quality.	
Lebanon	Olive oil	Zgharta	Olive culture is traditional in this region, local varieties of olives: Ayrouni and Baladi, few producers are complying with good practices of production, existence of private specifications (some producers use it), typicity of the oil but depends on the soil (there are 2 kinds of soils in this region), this oil is sold abroad, a trademark: Zgharta registered.	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI
Lebanon	Table olives	Zgharta	Reputation of Zgharta for table olives, black table olives, olive culture is traditional in this region

Geographical origin	Type of product	Denomination*	Reasons why it could qualify as a GI	Other relevant information
Morocco - Region Meknes-Tifilalet	Olive oil	Meknes	<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 	
		or		
Morocco - Region Meknes-Tifilalet	Olive oil	Zerhoun Volubilis	<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 	
Morocco - Region Tadla-Azilal / Province de Beni Mellal	Olive oil	Beni Mellal	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° picholine variety 	
Morocco - Region Tadla-Azilal / Province de Beni Mellal	Olive oil	Tadla	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° picholine variety 	
Morocco - Region Tetouan / Province Chefchaouen	Olive oil	Ouezzane	<ul style="list-style-type: none"> ° The olive culture is traditional in this area, ° reputation of the quality of the oils 	
Morocco- Region Guelmim El Smara	Olive oil	Guelmim	Studies pending	
Morocco- Region Marrakech Tensift Al Haouz	Olive oil	Haut Atlas	<ul style="list-style-type: none"> ° Olive culture is traditional in this area, ° better practices of production, ° reputation of the olive oil of this region 	
Morocco- Region Marrakech Tensift Al Haouz	Olive oil	Ouargui/Attaiona	<ul style="list-style-type: none"> ° Good practices of production, ° local and regional reputation of the product 	
Morocco - Region Fes Boulmane	Olive oil	cf Meknes	cf Meknes	
Morocco - Region Taza-Al Hoceima-Taounate	Olive oil	Taounate	<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 	
Morocco - Region Taza-Al Hoceima-Taounate	Olive oil	Taza	<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 	
Morocco - Region Taza-Al Hoceima-Taounate	Olive oil	Guercif	<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 	

* for a same region, several geographical denominations can exist.

Several studies about the correct definition of the geographical area and name are pending.

So, the definitive geographical names are not chosen.

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Portugal	olive oil	Azeites do Ribatejo	<ul style="list-style-type: none"> ◦ <i>Type of protection</i> : PDO 	<ul style="list-style-type: none"> ◦ Registration request as PDO ◦ 09/01/2006 Applied ◦ File number PT/PDO/0117/0219
Portugal	olive oil	Douro Olive Oil	<ul style="list-style-type: none"> ◦ <i>Type of protection</i> : PDO ◦ <i>Geographical area</i> : The region of Douro - North of Portugal ◦ <i>Varieties</i> : Verdeal transmontana, Madural, Cobrançosa, Cordovil and a few of Galega 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Portugal	Table olive	Table olives of Nordeste Alentejano	<ul style="list-style-type: none"> ° <i>Geographical area</i>: Nordeste Alentejano ° <i>Varieties</i> : Galega 	
Portugal	Table olive	Alcaparras	<ul style="list-style-type: none"> ° <i>Geographical area</i>: Trás-os-Montes 	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Spain	olive oil	Aceite Campo de Calatrava	<p>* Type of protection: PDO + "Protección Nacional Transitoria"</p> <p>* Geographical area: South of Castilla-La Mancha, 16 municipalities in the Province of Ciudad Real</p> <p>* Varieties: Cornicabra and Picual</p> <p>* Production method: The olive trees are planted in deep soils. The farmer begins its work towards the middle of winter, in mid- February begins with the pruning. Since March, they start to break the crust of the soil and eliminate weeds, which will be repeated in several times until November. In spring and fall fly treatments are applied. The olives are harvested directly from the tree by shaking or through vibration. The transport system is always in bulk, in boxes, trailers or rigid containers of limited capacity to prevent damage or deterioration of the fruit. The processing of fruit is made 24 hours after collection. The mixing temperature cannot exceed 30°C. The temperature of the water mixing with oil in the centrifuge must be less than 35°C.</p>	<p>* Request of registration as PDO * 11/09/2007 Applied * File number at the EU level: ES/PDO/0005/0642</p>
Spain	olive oil	Aceite Campo de Montiel	<p>* Type of protection: PDO</p> <p>* Geographical area: 26 municipalities in the Province of Ciudad Real</p> <p>* Varieties: Cornicabra Picual, Manzanilla, Arbequina and Local</p> <p>* Production method: Extra-virgin olive oil obtained from the fruit of the olive tree of the Cornicabra, Picual, Manzanilla, Arbequina and Local varieties by mechanical processes or other physical means that do not lead to deterioration of the oil, conserving the taste, aroma and characteristics of the fruit from which it is obtained. The particular characteristics of Aceite Campo de Montiel are due to the natural combination of the main varieties, cornicabra and picual, which give it its distinctive bitterness and spiciness, positive qualities in olive oil. The label on the containers will include, along with the sales name, the designation logo, with the words "Denominación de Origen Aceite Campo de Montiel" and, optionally, the mark of conformity of the product certification body of the inspection body.</p>	<p>* Request of registration as PDO * 30/01/2007 Published * File number at the EU level:ES/PDO/0005/0580</p>
Spain	olive oil	Aceite de la Comunitat Valenciana	<p>* Type of protection: PDO + "Protección Nacional Transitoria" (National legal protection)</p> <p>* Geographical area: 18 municipalities in the Province of Valenciana</p> <p>* Varieties: Manzanilla Villalonga, Blanqueta, Farga, Serrana de Espadán, Morruda, Cornicabra, Alfafara o Grosal, Changlot Real, Rojal, Canetera, Nana, Arbequina, Empeltre, Cuquillo, Sollana, Callosina, Llumeta, Millarena and Borriolenca.</p> <p>* Production method: The olive harvest begins in terms of maturity. The Council Regulator may move the start date of harvest, to make sure that the fruit will be at appropriate level of maturation. The olives are picked directly from the tree, by the traditional or milking techniques (most widely used)</p> <p>Olive Transportation: The olives must be placed one by one to avoid any injuries and the most optimal conditions of health</p> <p>Reception of the olives: Identification of the origin of the received olives.</p> <p>Olive Processing: By using appropriate techniques handling, milling, extraction and conservation, to obtain products with the highest quality, maintaining the characteristics of the oils in the area.</p> <p>The time between the harvest and the processing industry system should not exceed 48 hours.</p>	<p>* Request of registration as PDO * 23/09/2008 Applied * File number at the EU level: ES/PDO/0005/0720</p>
Spain	olive oil	Aceite de Navarra	<p>* Type of protection: PDO + "Protección Nacional Transitoria"</p> <p>* Geographical area: The geographical area covers the southern part of Navarra, bounded on the north by the line defined by the hills of Codés, Lokiz, Urbasa, Andía, Forgiveness, Alaiz, Izco and Leyre. It includes the 135 municipalities, plus Bardenas territory.</p> <p>* Varieties: The oil covered is made with olive groves flight registered, with at least 90% of the varieties Arróniz (native), Arbequina or Empeltre + 10% of other varieties.</p> <p>* Production method: The harvest, directly from the tree, is done either by traditional methods of milking, shaking or vibration, spreading blankets on the floor to avoid deterioration of the olive and contact with soil, or harvesting machine. The harvest period is from October to mid-February each year. The oils are covered by the words <i>Denominación de Origen Protegida Aceite de Navarra</i>. Every part of the process of packaging and labelling takes place within the defined geographical area.</p>	<p>* Request of registration as PDO * 29/04/2008 Applied * File number at the EU level: ES/PDO/0005/0695</p>
Spain	olive oil	Aceite del Empordà	<p>* Type of protection: PDO</p>	<p>* Request of registration as PDO * 27/07/2007 Applied * File number at the EU level: ES/PDO/0005/0637</p>
Spain	olive oil	Aceite Sierra del Moncayo	<p>* Type of protection: PDO</p>	<p>* Request of registration as PDO * 2/02/2010 Applied * File number at the EU level: ES/PDO/0005/00767</p>
Spain	olive oil (extra virgin)	Estepa	<p>* Type of protection: PDO</p> <p>* Geographical area: 11 municipalities in the Province of Sevilla</p> <p>* Varieties: At least 50 % of extra virgin olive oil of the Hojiblanca variety, between 20 and 30 % of the Arbequina variety and up to 5 % of the other varieties (Manzanilla, Picual and Lechin de Sevilla).</p> <p>* Production method: Extra virgin olive oil obtained from the fruit of three types of extra virgin olive oil: Hojiblanca, Arbequina, Manzanilla, Picual and Lechin de Sevilla. The olives are harvested with care directly from the tree using the traditional methods of beating with poles, hand picking or vibration. The fruit is always transported in bulk in trailers or rigid containers. The olives are then pressed at registered mills within 24 hours of harvesting. Preparation involves the following stages: cleaning and washing the olives; pressing; beating the paste; phase separation; decantation; storage in tanks until packing; transportation in bulk and packing.</p>	<p>* Request of registration as PDO * 13/02/2010 Published * File number at the EU level: ES/PDO/0005/0341</p>
Spain	olive oil	Lucena	<p>* Type of protection: PDO + "Protección Nacional Transitoria" (National legal protection)</p> <p>* Varieties: Hojiblanca is the main variety also known as Lucentina (at least 90%) + other accepted secondary varieties (Arbequina, Picual, Lechin, Tempranillo, Ocal, Campanile and Chorrío)</p> <p>* Geographical area: 10 municipalities of the South of the province of Córdoba.</p> <p>* Production method: Cultivation practices enrolled in the olive groves, will be verified by the Council Regulator, to ensure that they conform to the specifications published. The harvest is made at maturity (the natural fall of the fruit). It is mostly mechanical (by vibrators) and usually between the beginning of November and early December. All the olives used for the oils are strictly examined before the final production.</p> <p>* Transportation: The olives are always transported in bulk. The transport of the fruit is done in 24 hours once it is collected to make sure that the quality and health and hygiene conditions of the fruit are not compromised</p>	<p>* Request of registration as PDO * 18/02/2009 Applied * File number at the EU level: ES/PDO/0005/0760</p>
Spain	olive oil	Montoro-Adamuz	<p>* Type of protection: PDO</p> <p>* Geographical area: 8 municipalities in the Province of Córdoba</p> <p>* Varieties: Nevadillo Negro (Native) at least 10% and Picual (both represent at least 98% of the olive oil + other varieties = Lechin de Sevilla, Picudo and Carrasqueño de la Sierra.</p> <p>* Production method: Mechanical process or other physical means that do not lead to deterioration of the oil, conserving the taste, aroma and characteristics of the fruit from which it is obtained. The label on the containers shall include, along with the sales name, the designation logo, with the words <i>Denominación de Origen Protegida Montoro-Adamuz</i>. Every part of the process of growing, preparing and packing the olives takes place within the defined geographical area.</p>	<p>* Request of registration as PDO * 8/11/2007 Applied * File number at the EU level: ES/PDO/0005/0658</p>

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Syria	olive oil	Huile d'olive de Syrie	◦ Type of protection: PGI	◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria	olive oil	Baraa	◦ Type of protection: PGI	◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria	olive oil	Alkhawzer	◦ Type of protection: PGI	◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria - Hama, Homs, Damascus and Kuneitra Soueida,	olive oil	Charki	◦ Type of protection: PGI ◦ Geographical area: The geographical areas of production located in inland areas and semi-continental Hama, Homs, Damascus and Kuneitra Soueida, ◦ Type of oil : Virgin	◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria - Tartous and Lattakia and Aleppo and Edleb	olive oil	Moutawassiti	◦ Type of protection: PGI ◦ Geographical area: The geographical areas of production located in the Mediterranean or Western areas : Tartous and Lattakia and Aleppo and Edleb ◦ Type of oil : Virgin	◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Syria - Edleb, Hama and Aleppo	Table olives		<ul style="list-style-type: none"> ◦ Type of protection: PGI ◦ Variety: Sourani ◦ Geographical area: Edleb, Hama and Aleppo 	<ul style="list-style-type: none"> ◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria - Aleppo	Table olives		<ul style="list-style-type: none"> ◦ Type of protection: PGI ◦ Variety: Zayt ◦ Geographical area: Aleppo 	<ul style="list-style-type: none"> ◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria - Palmyra	Table olives		<ul style="list-style-type: none"> ◦ Type of protection: PGI ◦ Variety: Abousatl ◦ Geographical area: Palmyra 	<ul style="list-style-type: none"> ◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria
Syria - Tall Kalakh, Tartous, Latakia (Lazikiyya)	Table olives		<ul style="list-style-type: none"> ◦ Type of protection: PGI ◦ Variety: Dwebli ◦ Geographical area: Tall Kalakh, Tartous, Latakia (Lazikiyya) 	<ul style="list-style-type: none"> ◦ Official request of registration as PGI ◦ Directorate General of Intellectual Property of the Ministry of Economy and Commerce of Syria

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Tunisia - Monastir, Sahline, Ouedanine, Bembla, Jammel, Zeramdine, Beni Hassen, Bouficha, Enfidha, Sidi Bou Ali, Akouda, Kalaa Kebira, Kalaa Sghira, Msaken, Sidi El Hani, Kondar	olive oil	"Zone A"	¹ Varieties: Chemlali Sfax ² Production method: 38-76 trees per hectare Harvest from the 10 November to the 26 February Chemical and organoleptic analysis	The product is being registered
Tunisia - Mareth, Matmata Nouvelle, Matmata Ancienne	olive oil	"Zone B"	¹ Varieties: Chemlali Matmata & Zarazzi ² Production method: Max 38 trees per hectare Chemical and organoleptic analysis	The consumers are looking for this origin. It could be amongst the next products to become a GI.
Tunisia - Jerba Houmet Souk, Jerba Midoun, Jerba Ajim	olive oil	"Zone C"	¹ Varieties: Chemlali Jerba ² Production method: 38-76 trees per hectare Harvest from 5 November to 15 February Chemical and organoleptic analysis	
Tunisia - Zarzis	olive oil	"Zone D"	¹ Varieties: Zarrazi, Chemlali Zarzis, Zalmati ² Production method: 38-76 trees per hectare Harvest from 5 November to 10 March Chemical and organoleptic analysis	The consumers are looking for this origin. It could be amongst the next products to become a GI.
Tunisia - Beni Khedech	olive oil	"Zone E"	¹ Varieties: Chemlali Zarzis, Zarrazi, Jemri Bouchouka ² Production method: Max 38 trees per hectare Harvest from 5 November to 15 February Chemical and organoleptic analysis	
Tunisia - Beja Nord, Beja Sud, Ghardimaou, Jendouba Nord, Oued Meliz, Jendouba, Balta Bou Auane, Bou Salem.	olive oil	"Zone F"	¹ Varieties: Chetoui ² Production method: Max 76 trees per hectare Harvest from 15 November to 31 January Chemical and organoleptic analysis	
Tunisia - Testour, Goubellat, Thibar, Teboursouk	olive oil	"Zone G"	¹ Varieties: Chetoui, Siali, Jerbou ² Production method: Max 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	The consumers are looking for this origin. It could be amongst the next products to become a GI.
Tunisia - El Fahs	olive oil	"Zone H"	¹ Varieties: Chemlali Nord, Chetoui ² Production method: 38-76 trees per hectare Harvest from the 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Bir Lahmar, Ghomrassen, Smar, Tataouine Sud, Tataouine Nord, Dhiba	olive oil	"Zone I"	¹ Varieties: Chemlali Tataouine, Zarrazi, Tofféhi ² Production method: Max 38 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Kairouan Sud	olive oil	"Zone J"	¹ Varieties: Chemlali Sfax, Oueslati ² Production method: Max 38 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Kairouan Nord, Sbkha, El Alaa, El Oueslatia, Echbika, Haffouz	olive oil	"Zone K"	¹ Varieties: Chemlali, Oueslati ² Production method: 38-76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	The specifications are being prepared.
Tunisia - Sers, Dahmani, El Ksour, Djerissa, Sakiet Sidi Youssef, Kef Ouest, Kesra, Makthar	olive oil	"Zone L"	¹ Varieties: Chetoui, Siali, Jerbou ² Production method: Max 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Tajerouine, Kalat Snan, Kalat Khasba	olive oil	"Zone M"	¹ Varieties: Chetoui, Jerbou ² Production method: Min 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Bargou	olive oil	"Zone N"	¹ Varieties: Chetoui, Siali, Jerbou ² Production method: Min 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Siliana North	olive oil	"Zone O"	¹ Varieties: Chetoui, Siali, Marsaline ² Production method: Min 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Siliana South	olive oil	"Zone P"	¹ Varieties: Chetoui, Jerbou ² Production method: Max 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Djebeniana	olive oil	"Zone Q"	¹ Varieties: Chemlali ² Production method: Max 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Boumerdes, Souassi, El Jem, Ouled Chamekh, Chorbane, Hbira, , Nasrallah, Echarda, Eouhajia, Hajeb El Ayoun, Menzel Chaker, Amra, Air Ali Ben Khalfa, Sakiet Ezzit, Sakiet Eddair, El Mahres, Gheniba, Skhira, Agareb, Hancha	olive oil	"Zone R"	¹ Varieties: Chemlali ² Production method: Max 38 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Ouled Haffouz, Bir El Hafey, Sidi Bouzid Ouest, Sidi Bouzid Est, Souk Jedid	olive oil	"Zone S"	¹ Varieties: Chemlali ² Production method: Max 38 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	
Tunisia - Mahdia, Ksour Essef, Sidi Alouane	olive oil	"Zone T"	¹ Varieties: Chemlali ² Production method: 38 to 76 trees per hectare Harvest from 10 November to 26 February Chemical and organoleptic analysis	
Tunisia - Ras El Djebel, Menzel Djemil, Ghar El Meleh, Ghezala, Menzel Bourguiba, Utique, Mateur, Zaghuan, Bir M'chergua, Ez-Zeriba, Sidi Hassine, Fouchana, Mohamedia, Mornag, Tebourba, El Battane, Borj El Amri	olive oil	"Zone U"	¹ Varieties: Chetoui ² Production method: Min 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	The specifications are being prepared.
Tunisia - Gafsa (Belkhir, Elguettar, Gafsa Nord, Gafsa Sud, and Sned)	olive oil	"Zone V"	¹ Varieties: chemchali-chemlali ² Production method: Min 76 trees per hectare Harvest from 5 November to 25 January Chemical and organoleptic analysis	The consumers are looking for this origin. It could be amongst the next products to become a GI.
Tunisia - Kasserine (Thala, Sbiba, Sbeitla, Feriana, and Megelbelabbas)	olive oil	"Zone W"	¹ Varieties: chemlali ² Production method: Min 38 trees per hectare. Harvest from 5 November to the end of January.	
Tunisia - Cap Bon (Grombalia, Korba, Hammamet, Kélibia, El Haouaria, Menzel Bouzella, Menzel Temime, Nabeul, and Soliman)	olive oil	"Zone X"	¹ Varieties: chetoui-chemlali ² Production method: Min 76 trees per hectare. Harvest from 5 November to the end of January.	

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Turkey	Olive oil	Edremit Körfezi Zeytinyağı		The application files are not public. Therefore we do not have detailed information about their content.
Turkey	olive oil	Aydın Zeytinyağı		The application files are not public. Therefore we do not have detailed information about their content.
Turkey	Olive oil	Nizip Zeytinyağı		The application files are not public. Therefore we do not have detailed information about their content.

Geographical origin	Type of product	Denomination	Reasons why it could qualify as a GI	Other relevant information
Turkey	Table olive	Akhisar Domat Zeytin	local variety	The application files are not public. Therefore we do not have detailed information about their content.
Turkey	Table olive	Akhisar Uslu Zeytin	local variety	The application files are not public. Therefore we do not have detailed information about their content.
Turkey	Table olive	Edremit Yeşil Çizik Zeytin	green olive	The application files are not public. Therefore we do not have detailed information about their content.