

PRODUCT SPECIFICATION

“Brighter Gold Rapeseed Oil”

PDO () PGI (✓)

This summary sets out the main elements of the product specification for information purposes.

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Great British Food Unit – Protected Food Names Team

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2 GROUP

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Composition: Producers/processors (✓) Other ()

The applicant company is the only company producing ‘Brighter Gold Rapeseed Oil’ in the defined area. However, the applicant recognises that any other producer in the defined area would have the right to produce the product in accordance with the specifications and the obligations imposed by the regulatory framework.

3 TYPE OF PRODUCT

Class 1.5 Oils and Fats.

4 SPECIFICATION

(summary of requirements under Article 7(1) of Regulation (EU) No 1151/2012)

4.1 Name:

“Brighter Gold Rapeseed Oil”

4.2 Description:

Brighter Gold Rapeseed Oil is produced from a single hybrid variety (to ensure product consistency) which is checked and certified by the Department of Agriculture and Rural Development. The seeds are cold pressed and produce a rich golden coloured oil with a low viscosity and a clean mild flavour devoid of any bitterness.

4.3 Geographical area:

The geographical area is defined by the shading in the map overleaf. It is situated in the Northwest of Northern Ireland between the city of Londonderry and the town of Limavady. The area is bordered by Lough Foyle on the North, the river Faughan on the West, the River Roe on the east and the A2 road on the south.



4.4 Proof of origin:

The oilseed rape crop is grown in the designated area from a single hybrid variety of seed certified by the Department of Agriculture and Rural Development.

The Brighter Gold Rapeseed Oil production process strictly follows a ‘Batch Management Process’ in that once a quantity of Rapeseed has been brought together it is given a batch identifier which includes a number and production data, as

the seed is processed through the production stages right through to the final product packaging and labelling; this is to ensure traceability and maintenance of product quality.

Each producer must be fully aware and comply with the standards of the quality scheme, which are set out below. A Certification Body has been set up to independently verify that producers are adhering to the required Standards of the scheme. The Certification Body is accredited to the European Procedures Standard EN 45011 by the United Kingdom Accreditation Services (UKAS). This is to ensure that producers are professional and auditable.

1.0 The Growing Crop

Participants must:

- 1.1 record all the cereal and combinable crop areas and outputs;
- 1.2 maintain standards of good agricultural practice for prevention of pollution in water ;
- 1.3 keep records for at least five years after all grain/seed from all crops has been sold;
- 1.4 ensure all operators are competent and, where legally required, hold the appropriate seed growers certificate (PA1, PA2, Sprayer Operator Certificate);
- 1.5 use the correct approved chemicals and follow the manufacturer's instructions;
- 1.6 apply chemicals at the correct time and adhere to the proper intervals before harvesting;

2.0 Grain Stores

Participants must use only approved stores which are:

- 2.1 weather-proof and impervious to water;
- 2.2 free from birds and controlled against vermin;
- 2.3 thoroughly cleaned each season before grain is put into them;
- 2.4 routinely sanitised against Salmonella contamination.

3.0 Harvesting Equipment

Participants must ensure that harvesting equipment is:

- 3.1 safe to use and guarded;
- 3.2 correctly adjusted according to the manufacturers instructions;
- 3.3 thoroughly cleaned before harvest;
- 3.4 free from all possible contaminants.

4.0 Transport and Handling Equipment

Participants must ensure that transport and handling equipment is:

- 4.1 thoroughly cleaned before harvest;
- 4.2 free from all possible contaminants.

5.0 Drying

Participants must ensure that grain drying facilities are:

- 5.1 thoroughly prepared and cleaned prior to initial use each season;
- 5.2 available as required;
- 5.3 adjusted according to the manufacturer's instructions so that fumes from the grain drier do not contaminate grain;
- 5.4 managed so that the grain is dried to the appropriate moisture content and allowed to cool before storage.

6.0 Grain Treatments

Participants must ensure that:

- 6.1 oil seeds are not treated with preservatives or pesticides;

7.0 Grain Store Operation

Participants must ensure that:

- 7.1 floors are kept clean and dry;
- 7.2 store doors are kept shut at all times when not in use;
- 7.3 toilet and washing facilities are convenient to the store;
- 7.4 operators wear clean overalls;
- 7.5 there is effective separation and identification of batches of different seed types;
- 7.6 fishmeal and other animal by-products are not stored in the same building as grain;
- 7.7 livestock, farm pets and pests do not contaminate the grain;
- 7.8 reasonable precautions are taken to ensure that seed is not contaminated/damaged by vehicle wheels;
- 7.9 stored grain/seed is regularly inspected and monitored for the presence of insects, birds, rodents, moisture, excess heat and anything else which would cause deterioration or contamination of stored material. Prompt action must be taken to correct any deficiencies noted;
- 7.10 any material which is found not to meet the standard is immediately isolated and removed.

8.0 Transport Out of Store

Participants must ensure that:

- 8.1 all transport vehicles are inspected for cleanliness before loading;
- 8.2 the load is protected at all times using clean sheeting or close fitting covers.

9.0 Grain Passports

Participants must:

- 9.1 complete an oil seed passport in triplicate for each consignment – the mill and store copies are to accompany the load and the grower's copy should be retained.

Intermediate store owners must:

- 9.2 maintain records of intake, storage and deliveries to provide traceability of consignments. Grain passports for each consignment should be retained for inspection.

All seeds from any specific batch must be derived from one variety, planted within any seven days using similar farming techniques and nutrient management; this is to ensure that each batch is consistent throughout and also allows different producers to introduce only subtle variations or 'notes' within the designated PGI.

All Rapeseed crops must be certified by the growers as grown without insecticides or pesticides. All batches of seed must be certified by growers and producers as not having been treated by insecticides. These certificates must be associated to the batch identifier.

Finally, when the oil is pressed, bottled, capped and labelled the Best Before date (18 months from the date of pressing) is stamped on the label and it is recorded with the batch number in the Weekly Product Identification and Traceability Record to ensure traceability to the customer and the date despatched. All of the above processes are carried out within the designated area.

4.5 Method of production:

Brighter Gold Rapeseed Oil comes exclusively from a single hybrid variety of seed each year certified by the Department of Agriculture and Rural Development for Northern Ireland. The seed is planted around the end of August. The planted area is sprayed for weeds in December, fertilised, fungicide is applied and fertiliser is repeated. The use of sprays is kept to a minimum subject to weather conditions and the state of the crop during the growing period. The use of insecticides has been reduced to help protect local populations. The crop has an eleven month growing period and is harvested at the beginning of August each year.

After harvesting the seeds are placed in a drying machine where the temperature is controlled at 35°C by gas heaters and thermometers until the optimal moisture level (8%) for storage is reached. Careful cooling after drying is essential to below 10 °C to minimise pests in storage.

Once dried the seeds are stored in food grade bags until they are ready to be pressed. This is done only when the oil is ready for sale thus ensuring consistent quality, taste and colour.

When ready for processing the seeds are cold pressed through a screw press. No heat is added, which helps maintain integrity and oil colour. The oil is then passed through a filter press and final police filter to grade of 1 micron. The oil flows into a tank where filter powder is mixed thoroughly and passed through a filtration system. The oil is then passed through a police filter system (to 1 micron) thus ensuring nothing passes from the plate filters to the clean oil tank. Finally the oil is bottled, capped and labelled, following which each bottle is individually inspected.

4.6 Link:

In the mid 19th century this flatland area (around 31km²) was reclaimed from the sea by enclosing it with a sea wall with pumping stations. The soil type in the area is G2 marine alluvium and has a sandy texture. The soil often contains coarse sand, because the landward uplands draining down into the seaward edge are of quartz-rich, sandy composition. This sandy soil extends to below 45-50cm resulting in very low root resistance (below 2.5 Mpascal) to a depth of 80cm producing high yields. This soil type is unique to this geographical area in Northern Ireland.

Before the 19th century drainage and the construction of a sea wall, there was no continuity of farming in this area. It was frequently flooded by the sea, and farm habitation was limited to a few elevated gravel mounds and ridges. The area may have been grazed by flocks of sheep, but arable farming was not possible. Today soil moisture is controlled by pumping drainage water through the sea wall, so that now the soil is still grey in colour, gleyed G2, with coarse sand below 45-50 cm.

The area has its own micro climate with Lough Foyle on one side and the Benevenagh mountains on the other. Many rain clouds pass over the low ground and don't precipitate until they reach the mountains. Although the rainfall is lower than surrounding areas, it is still quite high at 44-50 inches of rain per annum. As adequate moisture is essential for optimal growth throughout the whole crop life cycle, the heavy dew off Lough Foyle in the summer ensure that crops are not stressed by lack of water during the warmer part of the growing season so that yield and quality are not limited.

Brighter Gold Rapeseed Oil is much milder in flavour and more golden in colour compared to other rapeseed oils. It has been compared to a high end olive oil and does not fit the common perception of rapeseed oil which usually has a nutty, bitter taste.

The name Brighter Gold comes from a hoard of gold discovered in the Brighter townland (part of the defined area) in 1896 by two local men while they were ploughing a field. It is currently thought that the gold may have originally been placed there as an offering to the Celtic Sea God Manannan nac Lir. The Brighter Hoard, originating from the early Iron Age, is the most impressive discovery of Celtic Gold ever unearthed in Ireland and is thought to date back to circa 1st century BC. The single variety grown in a light, fertile alluvium soil and a micro climate which supplies consistent moisture throughout the growing period combine to produce a distinctive oil. It has been referred that 20% of the unique qualities of Brighter Gold Rapeseed Oil is due to the single variety (this provides consistency of product) and 80% to the unique properties of the soil.

Because of its high burn point and versatility Rapeseed Oil is now becoming an increasingly important part of a chef's larder. Provenance is also increasingly important to chefs and consumers. Hence Brighter Gold sales have grown considerably over the last 2 years and are continuing to increase due to the ever increasing awareness made by celebrity chefs in promoting the virtues of rapeseed oil.

Brighter Gold is used by the Hastings Hotel Group (a chain of luxury Hotels in Northern Ireland) and by several high end restaurants in Northern Ireland and the Republic of Ireland.

The unique characteristics of Brighter Gold Rapeseed Oil were confirmed when it was the recipient of the prestigious Great Taste Gold award in 2012 and 2013. The

Great Taste Awards have been described as the Oscars of the Food World and the epicurean of the Booker Prize. The judges commended Brighter Gold Rapeseed Oil on the “good clean and golden colour, unique in flavour and not at all bitter, light”. The oil was also awarded the highest accolade, “the Overall Product of the Year 2012” at the International Food Exhibition, Northern Ireland’s premier food and drink event. Michael Deane, one of Northern Ireland’s foremost chefs, added, “Brighter Gold was a very worthy winner. The Brighter Gold Rapeseed Oil stood out for its taste, quality, versatility and packaging.”

4.7 Inspection body:

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The inspection body conforms to the principles of EN 45011 standard.

4.8 Labelling:

The Brighter Gold Logo and the words ‘Brighter Gold Rapeseed Oil’ are required to be on the Label, see example below.

