

„ახალქალაქის კარტოფილი“/ ”AKHALKALAKI POTATO”
(Akhalkalaki Potato)

Registered in Georgia as an Geographical Indication

Registration N18, registration date: 02/03/2016¹

PRODUCT TYPE FOR WHICH REGISTRATION OF GEOGRAPHICAL INDICATION IS REQUESTED

PRODUCT TYPE: Food

PRODUCT CATEGORY: 1.6. Fruit, vegetables and cereals fresh or processed.

NAME AND ADDRESS OF APPLICANT:

Association “Akhalkalaki Potato”

NAME: „ახალქალაქის კარტოფილი“/“Akhalkalakis Kartopili”

DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:

The „ახალქალაქის კარტოფილი“/ “Akhalkalakis Kartopili” is well-known for its two significant properties: it can be kept for a long time and reveals high organoleptic and culinary properties, is characterized by pleasant color and fragrance. Thanks to the above properties it is in high demand among consumers, both domestically and abroad. Used varieties: on the basis of a special survey conducted in 2006 it has been found that the consumer gives preference to the smooth and thin-skinned potato with natural taste. As regards the tuber form and size, most consumers prefer average-sized ovate, ovate-orbicular and ovate-acuminate tubers. In respect of the tuber flesh color, consumer preferences have been practically equally divided between the yellow and whitish flesh. Given the above, the following potato varieties have been selected: Marfona, Agria, Picasso, Jelly, Arinda and Kondor.

With due regard for appearance of new quality potato varieties and the market conditions, a list of the varieties to be used for production of the „ახალქალაქის კარტოფილი“/ “Akhalkalakis Kartopili” is periodically revised and approved at the General Meeting of the Association members.

¹ https://www.sakpatenti.gov.ge/en/state_registry/

Shape: ovate-orbicular and ovate-acuminate.

Size: 65 mm or less.

Quality: when released for sale the potatoes must be healthy, without sprouts, whole, clean, with no blemishes (unripe, dried out, greened, with mechanical damages, with fungal diseases, earth-covered) over 3 mm deep or pest damage. There may be physical damages (cuts and/or scratches and/or abrasions) on a quantity of potatoes less than 5 % of the total.

GEOGRAPHICAL AREA OF PRODUCTION:

The production area of the „ახალქალაქის კარტოფილი“/ “Akhalkalakis Kartopili” is made up of the villages located within the Akhalkalaki and Ninotsminda Municipalities.

LINK WITH THE GEOGRAPHICAL AREA:

The Javakheti Plateau occupies 6 500 square kilometers. Its mountainous relief is located at 1600-1800 m above sea level. The climate is extremely dry in summer and cold in winter. The mean annual temperature on the Akhalkalaki Plateau is 5.5 degrees. The highest temperature (31.1) is recorded in the late July and early August. The plateau is noted for small precipitation. Recorded temperatures increase in the period between April and May which is therefore ideal for sowing. The growth of the plant is further favored by the daily range of temperatures and the extended radiation which makes it possible to obtain uniform and slow growth which is favorable for long conservation without the need for chemical and anti-sprouting treatments. That important property is present from the time of harvesting, which takes place in cool temperatures generally not exceeding 15 to 18 0C. The area is entirely cut off from sources of air and water pollution. The plants here require minimum treatments since parasites are extremely rare, confined and therefore easy to control, owing to the very marked summer temperature range between day and night, the harsh winter and snow which cleans the environment of countless agents which are harmful to the crop. The mountain-meadow black soils predominate generally in the villages of the Akhalkalaki and Ninotsminda Municipalities. The content of organic substance of these soils makes 4.4 to 5.1 %, of hydrolyzed nitrogen – 8-10 mg, that of phosphorus - 10-12 mg, potassium 35-40 mg per 100 g of soil, pH - 5,9, which creates favorable conditions for potato production.

SPECIFIC STEPS IN PRODUCTION IN THE DEFINED GEOGRAPHICAL AREA

The growing, storage and packaging of the „ახალქალაქის კარტოფილი“/ “Akhalkalakis Kartopili” should take place within the geographical area defined for production, which furthers the preservation of special properties of the ‘Akhalkalakis Kartopili’ and less damage before delivery to the consumer.

SPECIFIC RULES CONCERNING PACKAGING

The potatoes should be sold in new and clean packaging. All the packaging must be made from material enabling good aeration, transportation and storage of the potatoes. The packaging should be made in 1, 2, 3, 4, 5, 10 and 15 kg batches. 20 and 25 kg packages are allowed if they are intended for use in catering facilities.

SPECIFIC RULES CONCERNING LABELING

The packaging must bear a geographical indication logo and the words „ახალქალაქის კარტოფილი“/ “Akhalkalakis Kartopili”. Each package should also be attached with a numbered label with the geographic indication logo.

Specific rules concerning control The official control over compliance of the product „ახალქალაქის კარტოფილი“/ “Akhalkalakis Kartopili” with specifications shall be exercised by the Ministry of Agriculture of Georgia.