

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE GEOGRAPHICAL INDICATION:

PRUNE DEOSEBITE DE LALOVA

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED
(Annex XI of R. (EU) N° 668/2014)

1.6. Fruit, vegetables and cereals fresh or processed
dried plums filled with walnut kernel.

APPLICANT:

Uniunea de Persoane Juridice „Asociația Producătorilor și Procesatorilor de Fructe din aria Nistrului Medial”,

Adresa: MD-5421, s. Lalova, rn Rezina, Republic of Moldova.

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PROTECTION IN THE STATE OF ORIGIN

AGEPI's decision no. 10958 of 04.10.2019 on registration of geographical indication
PRUNE DEOSEBITE DE LALOVA

[<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3831>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

The plum with walnut kernel which is boiled in "stony"¹ wine has a natural sweet taste of plum, soft consistency, combined with specific sweet taste given by the walnut kernel and slightly sour from the wine. The aroma with dry plum notes on a mineral background gives a unique and very pleasant combination when served: sweet, soft and pleasant, represents the main qualities of the PGI „Prune deosebite de Lalova”.

Parameters for matching the physico-chemical characteristics of the finished product with PGI „Prune deosebite de Lalova”:

Microbiological indices:

Total number of colonies (MMMAFA): 2,5 – 4,0 x 10²

Presumptive Escherichia coli in 1.0 g: not allowed

Salmonella-like bacteria in 25 g: not allowed

UFC / g yeast: 1.0-1.8 x 10²

Molds, UFC / g: <0.8 - 1.2 x 10¹

Physico-chemical indices:

Mass fraction of humidity,%: 32 – 42

Mass fraction of mineral impurities,% min: not allowed

Mass fraction of protein,%: 1.5 – 4

Fat mass fraction,%: 5 – 10

Carbohydrate content,%: 41 – 61

Total ash mass fraction,%: 0.80 - 0.90

RAW MATERIALS:

The raw materials used to obtain dried plums filled with walnut kernel are:

- Plum fruits - fruits of the variety Vinete de Moldova, but also of the variety Vinete de Italia, Stanley, Anna Șpoth and Vengherca iubileinaia;

- Walnut kernel - the fruits of the Calarasi variety, but also of the varieties Chisinau, Costiujeni, Cazacu and Cogâlniceanu;

¹ Extra dry black wine made from local grape vines.

- Grapes of vines - a mixture of grapes of the species *Vitis labrusca*, autochthonous varieties Isabella, Lidia, Frunza de tei, Negru Vârtos or hybrids - direct producers Seibel, Castel and Baco.

THE METHODS OF PRODUCTION / PROCESSING:

Plums. Preventively dehydrated plum fruits are rehydrated in hot water so that it is easier to divide them into two parts and, accordingly, cut and extract the kernel.

The walnut kernel obtained by crushing ripe walnuts with a hammer and a wooden bottom. The core and the septum extracted from the broken nut. The kernel placed in clean, dry pots and without any remaining shells, partitions or other wastes.

Coupling the plum with the kernel. The plum emptied of the seed filled with a quarter or half of a walnut kernel. After the plum coupled with the walnut core, it is arranged in the boiling pot. The pot with plums and walnuts is completed with black color wine made from local grape vines called „vin pietros" ("stony wine").

Boiling. The boiling time with a cover is 10-20 minutes, and without cover (for the evaporation of alcohol) another 10 minutes.

Packaging. After boiling, the plums with walnuts are removed from the pot, allowed to cool and placed according to the destination: for immediate / current consumption- on ceramic plates and decorated with sugar powder; for later consumption or preservation, with subsequent commercialization- in plastic casseroles or glass jars with a volume of 150, 350, 650 or 1000 ml.

Alternative additives in this product are not used.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area of the Medial Dniester, the region where the raw material is produced and the finished product with the PGI „Prune deosebite de Lalova" is processed, covers the areas along the Dniester in the northern part (from Naslavcea village, Ocnîța district) and the northeastern end of the Center area (up to Molovata Dam, Dubasari district) of the country. The landscapes of this region are represented by the natural territorial complexes of the hilly type, as well as by the slopes of the valleys of the rivers and streams, areas that border the downstream of the Dniester with the natural slopes of the Codrii Plateau. Administratively, the geographical area of the Medial Dniester area includes the districts of Ocnîța, Donduseni, Soroca, Florești, Soldanesti, Rezina, Orhei and Dubasari, with the localities and areas situated not far than 30 km from the Dniester river.

LINK WITH THE GEOGRAPHICAL AREA

Traditional technology. The three ingredients: plum (*Prunus* spp.), Walnut (*Juglans regia*), and wine (*Vitis* spp.), are obtained by natural and horticultural selection, but without phytosanitary technologies of chemical origin. Coupling them and thermally treating according to the ancient recipe known in several villages in the republic, but promoted by Lalova commune, results in a new food product from the range of refined desserts group with special tasting and nutritional qualities. Emphasize that "stony wine" has special biochemical qualities.

The vineyards of the municipality of Lalova and the component of biochemical elements in the rocky soil form a range of biochemical elements from grapes distinguished from other varieties. The quality of the wine obtained from the grapes in question forms a taste specific to the wine, which is commonly called ‘stone wine’, which in turn used in the production of the final product dried plums filled with walnut kernels boiled in this wine gives the distinctive characteristics of the PGI Prunes special from Lalova.

Specific taste of the desert. All three components are boiled for a short time, and a new product with “exquisite and special” qualities is obtained.

CONTROLS

OC from Î.S. ”Centrul de Metrologie Aplicată și Certificare”

MD 2064, mun. Chișinău, str. E. Coca 28, e-mail: certificare@cmac.md

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

To promote, market and serve consumers, the final product dried plums stuffed with walnut core boiled in red wine, is used in the following ways:

- current consumption (up to one day) - plates or bowls for food;
- later consumption but not too late (up to one month) - plastic pans;
- consumption over a period of time (in winter) - glass jars.

The product for later consumption but not too late (up to one month) is packaged in plastic pans with a volume of 150, 250, 400, 600 and 1000 g, with a tight cap.

The product for consumption over a period of time is packaged in 150, 350, 650 and 950 ml glass jars with Twist-off caps.

- The name of the product PGI „Prune deosebite de Lalova" with PGI - on the center of the label, bold under which is inscribed the type of product

«dried plums with walnut kernel boiled in red wine":

- The PGI specification is accompanied by the national symbol associated with it.