

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE APPELLATION OF ORIGIN:

Agriș de Marinici

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

Confiture from gooseberry; jam made from gooseberry; jelly made from gooseberry;
dried gooseberry; frozen gooseberry;

Fresh gooseberries;

Gooseberry juice.

APPLICANT:

Grupul de producători din Marinici (din cadrul Asociației Producătorilor de Pomușoare BACIFERA)

Str. Costiujeni nr. 14, MD-2019, Chișinău, Republic of Moldova.

PROTECTION IN THE STATE OF ORIGIN

AGEPI's decision no. 10959 of 04.10.2019 on registration of appellation of origin Agriș de Marinici [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3836>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Gooseberry fruits from the Nisporeni region, are superior to those from other regions, due to the natural balance between sugars and acids, the size of the berries, the special tasting and phytotherapeutic qualities, the fine taste and the taste that persists, giving an intense lasting sensation. This ideal balance gives the fruit a specific aroma, a special commercial appearance and the possibility of long-term storage in fresh condition.

Gooseberry fruits, from the defined geographical area, are intended for direct consumption in fresh and preserved state, in the form of confiture, jam, jelly, juices from the gooseberry as well as frozen, dried and baked gooseberries.

RAW MATERIALS:

Gooseberry fruits, intended for fresh consumption (*Ribes uva-crispa*), are harvested at maturity of consumption, when the pulp becomes soft, and the color, taste and aroma become specific to this variety. The fruits for processing are harvested long before full ripening. The criterion for evaluating the ripeness of the fruits, in addition to the external qualities, is size, color, hardness and taste. Depending on the ripeness of the berries, harvesting may be selective, which is done when green fruits are required for culinary purposes or semi-green fruits suitable for storage and transportation. In order to obtain the raw material, the varieties of Donetchii crupnoplodnii, Donetchii perveneț and Coloboc are grown. The specific characteristics of the fruits "Agriș de Mărinici", according to the analyzes carried out in the laboratory, established the quantity of dry substances, which varies between 13.0 -16.05%, the sum of sugars between 7.66 - 9.57%, the average acidity level of fruits varies between 1.86 - 2.37%, vitamin C between 29.37 -32.63 mg%, sugar / acid ratio between 3.32-5.83.

SPECIFIC METHODS OF PRODUCTION / PROCESSING:

Gooseberry fruits are grown according to the principles, which were developed based on the cultivation technology in force. Harvesting is done manually, selectively or semi-mechanically, with the help of different devices, which eases this work. Fruits can be intended for fresh consumption or further processed in a preservative unit or for culinary use by consumers.

For gooseberry confiture, hard, unripe fruits are used. The fruits are sorted, washed, pierced with a pin, and through the cuts seeds are removed. Then they are washed again and stacked in

layers in an enameled pan with washed cherry leaves. Poured with cold water and left for 5-6 hours. Gooseberry fruits obtain a flavor, which lasts in a jam. The fruits are removed from the water and placed in boiling syrup, where they are left for 3-4 hours. Syrup preparation: 1.5 kg of sugar and two cups of water are taken per 1 kg of gooseberry fruits, mixed and brought to a boil state. The boiling syrup is poured over the gooseberry fruits. Jam is boiled 2-3 times, combining this process with 5-6 hours of cooling. During cooling, the pan should be covered with cheesecloth or a rare cloth to avoid condensation of steam and their fall on the surface of the jam. The jam can be made from the semi-ripe fruits without removing the seeds, just piercing the fruits with a pin so that they are soaked in syrup. From white varieties of gooseberries, golden jam is obtained, and from the sort with red fruits, dark-red jam is obtained. When the boiling is finished, jam is cooled and poured into sterilized and dried jars, which are covered with parchment paper or caps and stored in a dry and cool place.

For the production of gooseberry juice, well-ripened gooseberries of red sorts are used. Gooseberries are separated from plant impurities, washed, drained and crushed, and then squeezed through cheesecloth. To the obtained juice - 350 ml, add 650 g of sugar and 100 ml of water, which, when mixed, brings to a boil. After removing the foam, the hot syrup is poured into bottles, which are hermetically sealed and kept cold.

For the production of gooseberry jam, gooseberry puree is prepared. To get 1.0 kg of gooseberry puree, it is necessary 1.2 kg of fruits and 1 cup of water, which boil for 2-3 minutes, then hot pass through a sieve. To the obtained mass 500-700 g of sugar is added, mixed well and put on fire. In order not to stick to the bottom of the dishes it is recommended to be constantly mixed with a wooden spoon until it is ready. It is possible to prepare gooseberry jam with raspberries, strawberries, cherries, sweet plums, but boiling takes place in a steam bath, in another pan, in which 250 g of salt is added to 1 l of water. The boiling water temperature in this case rises to 105 ° C, which allows the destruction of microorganism spores in the processed products. The jam is poured into jars and after cooling it goes to the warehouse for storage.

For jelly production, the gooseberries, separated from impurities and washed, are placed in a dish, in which water is poured to cover the fruits and cooked until the peel is cracked, then pressed and squeezed. To the juice obtained - 250 g, add 250 g sugar and simmer for 5-6 minutes, stirring continuously with a wooden spoon and removing the foam. The jelly is poured into tightly sealed glass jars, and after cooling it is stored in a cool place.

For freezing gooseberries are selected, washed and dried. The freezing of gooseberries is carried out at a temperature of minus 24-25 ° C for 2.5-3 hours, maximum 5 hours, stretching in one layer. Then, frozen fruits are packed in plastic bags, tightly closed and waterproof. Stored at a temperature not lower than minus 18 ° C for 3-4 months. For drying, the selected gooseberries without defects are washed, drained and laid out with a thin layer of 2-3 cm on a sieve to dry. The fruits are dried in an oven at 60-70 ° C for 24 hours. After drying the gooseberries are stacked in boxes, that are hermetically sealed and kept in a dry and cool place and hermetically packed in polyethylene bags.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The plantations are located in the Central region of the Republic of Moldova, Nisporeni district. The fruits "Agriș de Marinici" are grown exclusively in the villages Marinici, Heleşteni, Călimănești, Şişcani, Bălăureşti, Zberoaia.

LINK WITH THE GEOGRAPHICAL AREA

Nisporeni district is located within the central Moldavian plateau, and in the west it borders with the Prut River, which constitutes the border between Romania and the Republic of Moldova.

The advantaged physico-geographical position, relief, mild continental temperate climate, fertile chernozem soils favored the popularity and valorisation of this territory.

The relief is hilly fragmented by vagabones, ravine, which occupies most of the arable land.

The localities included in the PDO are located in the South-West Center of the Republic of Moldova. Marinici river Nisporeni is located at the highest sea level – 161 m. Marinici commune is composed of Marinici and Helesteni villages. The rest of the villages Călimănești, Șișcani, Bălăurești, Zberoia are separate villages. The villages in the given area are founded between 1479-1840, One of the basic occupations of the inhabitants of the area including Marinici is the cultivation of vines, a very old occupation, developed due to soil climatic conditions. With the production of the grapes, the methods of processing them and the production of quality wine have also developed. Also developed is the production of plums, as well as their processing into prunes. Thus, the inhabitants of this region have learned to live by protecting and respecting nature, but at the same time to live healthy, using local natural resources.

The production region is characterised in particular by the fact that it is a dry area and the gooseberries, being a crop resistant to such specific production conditions, could be exploited in this region. Due to the dry natural conditions and water scarcity in this basin, on the fields in the area the gooseberries became a favorable species to grow, with increased productivity, high profitability, which led to the orientation towards other basic occupations of the inhabitants. The gooseberries grown in this geographical area have large, qualitative fruits with pleasant taste, special commercial appearance, high transportability, are preserved for a long time (in refrigerator-for 14-28-40 days) and possess important phytotherapeutic qualities of prophylaxis due to the content of nutrients.

The presence and participation of producers with fresh and processed fruits on the local market, at exhibitions and fairs (Europe Day, Yard sale, Iarmar-eco, Infoinvent, Environment Day, etc.) allowed consumers to become familiar with these products and appreciate their quality.

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)

The gooseberries from Marinici area, Nisporeni district for fresh use are sorted in plastic or organic materials casseroles with the capacity of 0.25 - 0.5 - 1.0 kg, placed in cardboard or other materials boxes, which are marked with labels, containing the name of the product (fruits), the mass, the date of receipt, the household from which they were harvested, the quality of the product. On the lid of the casseroles are labels with the inscription: Protected Appellation of Origin "Agriș de Marinici", usually with the combination of green, yellow and red colors, bearing the symbol and the name of the locality, in which were cultivated and the logo of the Bacifera Trademark, which attests the high quality guaranteed of the products of origin. The fruits destined for processing are gathered in boxes of cardboard, wood or plastic with the capacity of 8-10 kg with the inscriptions corresponding to this product.

Labels with the inscription will also be applied to the processed products: Protected Appellation of Origin "Agriș de Marinici", usually with the combination of green, yellow, red colors, bearing the symbol and name of the locality and with the Bacifera Trademark logo, which attests the high quality guaranteed of the products of origin, indicating the information about the place where they were produced, the content of the product, the date of manufacture and the storage time.