# SPECIFICATIONS "AJO MORADO DE LAS PEDROÑERAS" (PURPLE GARLIC FROM LAS PEDROÑERAS)

1. **PRODUCT NAME**

Protected Geographical Indication (PGI) 'Ajo Morado de Las Pedroñeras'.

# PRODUCT DESCRIPTION

**1.- Description.**

The Protected Geographical Indication Ajo Morado de Las Pedroñeras will protect bulbs of the species Allium sativum L. of the native ecotype Morado de Las Pedroñeras (belonging to the variety Morado de Cuenca), intended for delivery to the consumer in a dry state, presented in loose heads, of the categories Extra or I, provided that they reach a minimum diameter - measured on the peeled head - of 45 mm for Extra and 41 mm for I, and that no more than one year has elapsed s i n c e t h e harvest was carried out.

Physical characteristics: The bulb or head of the Ajo Morado de Las Pedroñeras is spherical or round in shape and of medium size, with white or lightly coloured outer tunics with striations. The tunics protecting the cloves have a characteristic violet or purple colour, and also have grooves. The teeth are small/medium-sized, croissant- shaped with yellowish-white flesh. No peripheral teeth are present.

Chemical characteristics: Morado de Las Pedroñeras has a higher content of organosulphur compounds of low molecular weight, highly volatile and highly reactive, rich in sulphur, iodine and silica, with interesting pharmacological activity, and, in particular, allicin, the main ingredient responsible for the smell and taste of garlic.

Organoleptic characteristics: Ajo Morado de Las Pedroñeras has a strong smell and a spicy, stimulating taste. These characteristics are more pronounced when a clove is cut, when the volatile compounds described in the previous section are released.

# DELIMITATION FROM THE ZONE GEOGRAPHIC AREA OF PRODUCTION, HANDLING AND PACKAGING.

Location of the protected area. Description of its location.

Ajo Morado de Las Pedroñeras' main production centre is in the area bounded by the towns of Las Pedroñeras, La Alberca de Záncara, Mota del Cuervo, El Provencio, Santa Mª del Campo Rus and San Clemente, located in the province of Cuenca, in the natural region of La Mancha Baja. From this centre, farmers move to rent new land, whose conditions in terms of altitude, soil type, irrigation facilities and climatic conditions are similar, allowing a wide crop rotation, which has led the crop to spread to the surrounding areas, located in the Castilian-La Mancha provinces of Albacete, Ciudad Real, Cuenca and Toledo.

The production area is made up of two hundred and twenty-five localities belonging to the natural districts of La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela, Centro, as well as the municipalities of Huete and Barajas de Melo, in the Alcarria Conquense, belonging to the provinces of Albacete, Ciudad Real, Cuenca and Toledo, in the Autonomous Community of Castile-La Mancha.

At present, all the undertakings marketing Ajo Morado de Las Pedroñeras are located within the defined production area. However, the handling, packaging and marketing of Ajo Morado de Las Pedroñeras may be carried out by interested undertakings, irrespective of their location, provided that they meet all the requirements laid down in the specification and comply with the specific requirements laid down by the authorised inspection body.

# ELEMENTS PROVING THAT THE PRODUCT ORIGINATES FROM THE AREA

The elements that guarantee the origin of the purple garlic covered by the Protected Geographical Indication are set out below.

Firstly, the cloves used for multiplication will come exclusively from the cleaned bulbs of purple garlic of the 'Morado de Las Pedroñeras' ecotype.

Cultivation shall take place within the production area indicated, on plots registered in registers under the supervision of the Certification Body.

Handling and packaging will be carried out by certified companies under the supervision of the Certification Body. At the reception centres of the handling facilities, each consignment of bulbs will be checked one by one, verifying on arrival that they meet all the characteristics required by the marketing standards in force and by this specification. The garlic covered will at all times be handled separately from other types of garlic.

These companies will be responsible for ensuring that the purple garlic marketed under the Geographical Indication meets the required characteristics, to which end they will adopt the appropriate measures. In the event that the marketing of products of a lower quality than that established is detected, the Certification Body will take the appropriate measures, including the suspension and definitive withdrawal of certification.

Only garlic which passes the checks established throughout the process will be packaged and placed on the market under the Geographical Indication. The product will be packaged in packaging bearing the Geographical Indication logo so that it cannot be reused.

# METHOD OF OBTAINING THE PRODUCT

Garlic is naturally a herbaceous biennial plant which, when cultivated for its bulbs, has become an annual plant, economically speaking.

Due to its hardiness and shallow root depth, garlic cultivation does not require extensive soil preparation.

The multiplication of Ajo Morado de Las Pedroñeras is done vegetatively, by planting the cloves.

Sowing is carried out from the beginning of December to mid-January. When the soil is in an optimum state, with the planting line marked out and the seed shelled and disinfected, planting is ready to take place.

Harvesting takes place at the end of June and ends in July. Only on rare occasions will it continue until the first days of August.

The yield of Las Pedroñeras purple garlic on the vine is between 9-10 t/ha, and can be as much as 13 t/ha, depending on external and internal production factors and the management of the crop during the growing cycle.

Pulling the bulbs from the ground: In the Ajo Morado de Las Pedroñeras cultivation area, the harvesting system comprises two phases: firstly, the tractor, equipped with the appropriate implement, lifts the bottom of the furrow, producing a slight loosening of the soil. In this way, the bulbs are deposited at the bottom of the furrow with the foliage on their backs. The bulbs are then harvested by hand, grouped in what are known as 'gavilleros' furrows, so that the leaves cover the bulbs to prevent them from getting sunburnt. This work begins in the early hours of the morning and stops around midday.

The garlic shall be kept in the ground for a period of time to allow the bulbs to lose moisture.

Tying: This consists of making bundles of bulbs, placing them in such a way that one bundle is on one side and the next on the opposite side to form sheaves. These are tied with a special knot, the sheaves being compacted to facilitate handling, so that they do not fall apart during transport.

The sheaves are then transported to the place where the drying process is to be carried out, avoiding damage due to knocks during loading, transport and unloading.

Drying: The usual way of drying the bulbs is by exposing them to the sun or under cover, tied in bundles or untied, ensuring that the heads or bulbs do not receive direct sunlight. The harvested bulb is also prevented from becoming mouldy due to lack of ventilation.

At the reception centres of the handling facilities, each consignment of bulbs is checked on arrival to ensure that they have the required degree of dryness and that they meet all the characteristics required by the marketing standards. If the consignment is accepted, it is unloaded into the reception hopper and the bulbs are sorted on the sizing lines.

The product has to be sorted and brushed to remove the remains of dirt, dust and the outermost tunics, and any broken or detached skins have to be removed by hand during the finishing stage, until the most attractive presentation is achieved.

Once the garlic has been handled, it is packed in the various t y p e s o f packaging in which it is marketed and may be stored at ambient temperature only until 30 September of the marketing year concerned.

After this date, they must be kept in humidity and temperature-controlled chambers (between -2 and -4 degrees Celsius). The containers or boxes must be arranged inside them in such a way that there are aisles and spaces that facilitate adequate ventilation. At least 10% of the volume of the chambers shall be dedicated to this purpose.

These containers or boxes must bear an indication enabling the date of reception to be unequivocally identified. Preserved garlic may not be marketed under the 'Ajo Morado de Las Pedroñeras' Geographical Indication if one year has elapsed since the date of harvesting.

# FACTORS THAT PROVE THE LINK WITH THE GEOGRAPHICAL ENVIRONMENT. INFLUENCE OF THE ENVIRONMENT ON THE PRODUCT.

Cultural-historical linkage

Garlic enjoys a long-standing reputation at local, regional, national and international level. This reputation is the result of a multitude of factors directly related to history and culture, traditions, customs and festivals, gastronomy and so on.

One of the first historical references to the importance of garlic can be found in Volume XII of the Diccionario Geográfico-Estadístico-Histórico de España y sus posesiones de Ultramar, where the jurist, politician and writer Pascual Madoz Ibáñez (Pamplona 1805- Génova 1879), when referring to agricultural production and trade in Las Pedroñeras, mentions garlic, proving that garlic was grown and traded in the area at that time, which indicates that by the mid-19th century the population was already well known for its dedication and specialisation in these activities.

The popularity of the activity is reflected in the customs and traditions that have persisted, such as the stranding contest; in folklore and festivals, through songs and stories, etc.

Garlic is present in the typical and popular gastronomy of the area, taking part, as an indispensable condiment, in the preparation of most of its dishes: atascaburras, caldereta, moje de pimientos, pickled partridge, scrambled eggs, migas, gachas, etc.

Purple garlic, ecotype Morado de Las Pedroñeras, is a crop that is fully adapted to the soil types and characteristics of the land in La Mancha, withstanding well the adverse agro-climatic conditions of the growing area.

# CONTROL STRUCTURE

The envisaged product certification scheme will be implemented by the following private body:

CERTIFOOD, S.L.

C/ Cristobal Bordiu, 35 . 4ª planta. Ofic. 415 28003 - MADRID

Tel.:91 745 00 14

Fax: 91 579 24 76

CERTIFOOD, S.L. is an organisation authorised by the competent authority and complies with the requirements established in the UNE-EN 45011 standard.

The Directorate-General for Infrastructure and Rural Development of the Ministry of Agriculture of the Junta de Comunidades de Castilla-La Mancha, in its capacity as competent authority, will be responsible for carrying out its supervision in accordance with the applicable version of the standard UNE-EN 45011 General requirements for bodies carrying out product certification.

1. **ELEMENTS SPECIFIC OF LABELLING LINKED A THE GEOGRAPHICAL INDICATION**

The labelling shall contain the particulars provided for in the marketing standards in force.

The packaging in which the protected garlic is dispatched for consumption must bear a guarantee seal, label or numbered secondary label provided by the Certification Body, in such a way that it cannot be reused.

Both the labels and the back labels designed and used by the companies for the product covered by this specification must bear the words 'Indicación Geográfica Protegida Ajo Morado de Las Pedroñeras' (Protected Geographical Indication 'Ajo Morado de Las Pedroñeras').

Logo

