

## SPECIFICATIONS OF THE P.G.I. CÍTRICOS VALENCIANOS

### CHAPTER I General provisions

#### A. Name of the product

Protected geographical indication “Cítricos Valencianos” (Citrics Valencians).

#### B. Description of the product

Fruit from the orange tree (*Citrus sinensis*, L.); the mandarin tree (*Citrus reticulata* Blanco) and the lemon tree (*Citrus limon* L.). Groups: Oranges: *Navels, Common Oranges and Blood Oranges*. Mandarins: *Satsuma, Clementines and Hybrids*. Lemons.

The citrus fruit protected by the PGI “Cítricos Valencianos” shall be the varieties listed in the table below.

The citrus fruit shall be packaged in food-grade packaging.

The characteristics that the fruit must have when it is dispatched in terms of calibre, juice content and maturity index are included in the table below according to the varieties.

GROUP	VARIETY	DIAMETER ( mm )	% JUICE *	MATURITY INDEX **
SATSUMAS	CLAUSELLINA	54-78	40	7
	OKITSU	54-78	40	7
	OWARI	54-78	40	7
	IWASAKI	54-78	40	7
HYBRIDS	ELLENDALE	54-78	40	7.5
	FORTUNE	54-78	40	8
	KARA	54-78	40	7.5
	NOVA	54-78	40	7.5
	ORTANIQUE	54-78	40	8
	MONCADA	54-78	40	7.5
CLEMENTINES	ARRUFATINA	46-78	40	7.5
	CLEMENTARD	46-78	40	7.5
	CLEMENTINA FINA	46-78	40	7.5

	CLEMENULES	46-78	40	7.5
	ESBAL	46-78	40	7.5
	HERNANDINA	46-78	40	7.5
	MARISOL	46-78	40	7.5
	OROGRANDE	46-78	40	7.5
	ORONULES	46-78	40	7.5
	OROVAL	46-78	40	7.5
	TOMATERA	46-78	40	7.5
	LORETINA	46-78	40	7.5
	BEATRIZ	46-78	40	7.5
	CLEMENPONS	46-78	40	7.5
	NOUR	46-78	40	7.5
	CAPOLA (MIORO)	46-78	40	7.5
	CLEMENRUBÍ	46-78	40	7.5
NAVELS	LANE LATE	70-100	35	7
	NAVELATE	70-100	35	7
	NAVELINA	70-100	35	7
	NEWHALL	70-100	35	7
	WASHINGTON NAVEL	70-100	35	7
	CARACARA	70-100	35	7
	POWELL SUMMER	70-100	35	7
	BARNFIELD LATE	70-100	35	7
	CHISLETT SUMMER	70-100	35	7
	FUKUMOTO	70-100	35	7
	ROHDE SUMMER	70-100	35	7
COMMON ORANGES	SALUSTIANA	67-96	35	7
	VALENCIA LATE	67-96	35	7
	V. DELTA SEEDLESS	67-96	35	7
	V. MIDKNIGHT	67-96	35	7
	BARBERINA	67-96	35	7
BLOOD ORANGE	SANGUINELLI	60-96	35	7
LEMONS	FINO (MESERO)	48-67	25	--
	VERNA	48-67	30	--
	EUREKA	48-67	25	--

(\*) With regard to the total weight of the fruit. Squeezed by hand.

(\*\*) Minimum sugar/acid ratio as defined in the Regulation (EC) 543/2011 from the Commission, on the 7<sup>th</sup> of June 2011, through which the provisions of the implementing Regulation (EC) No. 1234/2007 from the Council on the fruit and vegetable sectors and that of the processed fruit and vegetable sectors are established.

The citrus fruit protected by the PGI shall be classified into the «Extra» and «I» categories, according to the applicable quality standard.

### **C. Geographic area**

The citrus fruit production area protected by the PGI “Cítricos Valencianos” is made up of the land that is suitable to grow these crops located within the boundaries set by the municipal districts of the towns referred to in the following list in the provinces of Castellón, Valencia and Alicante and about 183.000 ha are used to grow these crops.

#### **CASTELLÓ/CASTELLÓN**

El Baix Maestrat. Alcalà de Xivert, Benicarló, Càlig, Cervera del Maestre, Peníscola/Peñíscola, Sant Jordi/San Jorge, San Rafael del Río, Santa Magdalena de Pulpis, Traiguera and Vinaròs.

La Plana Alta. Almassora/Almazora, Benicàssim/Benicasim, Borriol, Cabanes, Castelló de la Plana/Castellón de la Plana, les Coves de Vinromà, Orpesa/Oropesa del Mar, Sant Joan de Moró, Torreblanca and Vilanova d'Alcolea. La Plana Baixa. Alfondeguilla, Almenara. Alquerias del Niño Perdido, Artana, Betxí, Borriana/Burriana, Xilxes/Chilches, Eslida, la Llosa, Moncofa, Nules, Onda, Ribesalbes, Tales, la Vall d'Uixó, Vilareal and la Vilavella.

L'Alcalatén. l'Alcora.

L'Alt Millars. Argelita, Espadilla, Fanzara, Toga, Torrechiva and Vallat.

L'Alt Palància. Castellnovo, Geldo, Navajas, Segorbe, Soneja and Sot de Ferrer.

#### **VALÈNCIA/VALENCIA**

El Camp de Morvedre. Albalat dels Tarongers, Alfara de la Baronia, Algar de Palancia, Algimia de Alfara, Benavites, Benifairó de les Valls, Canet d'En Berenguer, Estivella, Faura, Gilet, Petrés, Quart de les Valls, Quartell, Sagunt/Sagunto, Segart and Torres Torres.

L'Horta Nord. Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Foios, Godella, Massalfassar, Massamagrell, Meliana, Moncada, Museros, la Pobla de Farnals, Puçol, Puig, Rafelbunyol/Rafelbuñol, Rocafort, Tavernes Blanques and Vinalesa.

L'Horta Oest. Alaquàs, Aldaia, Manises, Paterna, Picanya, Quart de Poblet, Torrent, Xirivella and València.

L'Horta Sud. Albal, Alcàsser, Alfafar, Beniparrell, Catarroja, Llocnou de la Corona, Massanassa, Paiporta, Picassent, Sedaví and Silla.

El Camp de Túria. Benaguasil, Benisanó, Bétera, Casinos, l'Eliana, Loriguilla, Lliria, Marines, Náquera, Olocau, la Pobla de Vallbona, Riba-roja de Túria, San Antonio de Benagéber, Serra and Vilamarxant.

Els Serrans. Bugarra, Chulilla, Domeño, Gestalgar, Loriguilla, Losa del Obispo, Pedralba, Sot de Chera and Villar del Arzobispo.

La Foia de Bunyol. Alborache, Buñol, Cheste, Chiva, Dos Aguas, Godolleta, Macastre and Yátova.

La Ribera Alta. Alberic, Alcàntera de Xúquer, l'Alcúdia, Alfarp, Algemesí, Alginet, Alzira, Alzira (la Garrofera), Antella, Beneixida, Benifaió, Benimodo, Benimuslem, Carcaixent, Càrcer, Carlet, Catadau, Cotes, l'Ènova, Gavarda, Guadassuar, Llombai, Manuel, Massalavés, Montserrat, Montroy, la Pobla Llarga, Rafelguaraf, Real, Sant Joanet, Sellent, Senyera, Sumacàrcer, Tous, Turís and Villanueva de Castellón.

La Ribera Baixa. Albalat de la Ribera, Almussafes, Benicull de Xúquer, Corbera, Cullera, Favara, Fortaleny, Llaurí, Polinyà de Xúquer, Riola, Sollana and Sueca.

La Canal de Navarrés. Anna, Bicorp, Bolbaite, Chella, Enguera, Navarrés and Quesa.

La Costera. l'Alcúdia de Crespins, Barxeta, Canals, Cerdà, Estubeny, Genovés, la Granja de la Costera, Llanera de Ranes, Llocnou d'En Fenollet, la Llosa de Ranes, Moixent/Mogente, Montesa, Novetlè/Novelé, Rotglà i Corberà, Torrella, Vallada, Vallés, Xàtiva and Xàtiva (el Realenc).

La Safor. Ador, Alfauir, Almiserà, Almoines, l'Alqueria de la Comtessa, Barx, Bellreguard, Beniarjó, Benifairó de la Valldigna, Beniflá, Benirredrà, Castellonet de la Conquesta, Daimús, la Font d'En Carròs, Gandia, Guardamar de la Safor, Llocnou de Sant Jeroni, Miramar, Oliva, Palma de Gandía, Palmera, Piles, Potries, Rafelcofer, Real de Gandía, Rótova, Simat de la Valldigna, Tavernes de la Valldigna, Villalonga, Xeraco and Xeresa.

La Vall d'Albaida. Agullent, Aiolo de Malferit, Aiolo de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Bèlgida, Beniatjar, Benicolet, Benigànim, Benissoda, Carrícola, Castelló de Rugat, Llutxent, Montaverner, Montitxelvo/Montichelvo, l'Olleria, Ontinyent, Otos, el Palomar, Pinet, la Pobla del Duc, Quatretonda, Rugat and Terrateig.

#### ALACANT/ALICANTE

La Marina Alta. Adsubia, Alcalalí, Beniarbeig, Benidoleig, Benigembla, Benimeli, Benissa, el Poble Nou de Benitatxell/Benitachell, Calp, Dénia, Gata de Gorgos, Xaló, Llíber, Murla, Ondara, Orba, Parcent, Pedreguer, Pego, els Poblets, el Ràfol d'Almúnia, Sagra, Sanet and Negrals, Senija, la Setla/Mira-rosa/Mirafior, Teulada, Tormos, Vall de Gallinera, la Vall de Laguar, el Verger and Xàbia/Jávea.

La Marina Baixa. l'Alfàs del Pi, Altea, Beniardá, Benidorm, Benimantell, Bolulla, Callosa d'En Sarrià, Confrides, Finestrat, el Castell de Guadalest, la Nucia, Orxeta, Polop, Sella, Tàrbena and la Vila Joiosa/ Villajoyosa.

L'Alacantí. Aigües, Alacant/Alicante, el Campello, Mutxamel, Sant Vicent del Raspeig/San Vicente del Raspeig and Sant Joan d'Alacant.

El Baix Vinalopó. Crevillent, Elx/Elche and Santa Pola.

El Baix Segura. Albaterra, Algorfa, Almoradí, Benejúzar, Benferri, Benijófar, Bigastro, Callosa de Segura, Catral, Cox, Daya Nueva, Daya Vieja, Dolores, Formentera del Segura, Granja de Rocamora, Guardamar del Segura, Jacarilla, Los Montesinos, Orihuela, Pilar de la Horadada, Rafal, Redován, Rojales, San Fulgencio, San Isidro, San Miguel de Salinas and Torrevieja.

#### **D. Elements that prove that the product comes from the area**

The Regulatory Council of the PGI shall keep the following records:

- a) Record of the orchards.
- b) Record of the warehouses and preparation and packaging facilities.

The follow-up is carried out inside the facilities and it involves the following stages:

-On receiving the citrus fruit, the origin, owner, land, variety and the PGI distinction are identified, making sure that they come from the registered land.

-The citrus fruit is emptied out on the processing and sorting line, which is the beginning of the preparation stage, a record per pallet is created in accordance with the order that it is incorporated into the process, which is when the communication system between the sorting of the citrus fruit and the packaging starts.

-Packaging identifies 100% of the packages containing the protected product with a label that is supplied by the Regulatory Council.

-Dispatch, the final packaging comes with an identification code that, through the connect code, enables us to guarantee that the packaged citrus fruit comes from the registered land.

The quality of the end product is checked at the processing companies by the inspection service of the Regulatory Council. As well as the intrinsic attributes of the fruit, the presentation formats and labelling are also checked.

Furthermore a documentary check is carried out, to compare the protected product declarations with those of the marketed product.

## **E. Obtaining the product**

Traditionally, citrus fruit in the Valencian community has been grown on irrigated land using intensive farming practices, small trees are preferred and they require specialized care and a great deal of skilled labour. Rootstocks of citrus species or their hybrids that have good salinity and limestone tolerance and resistance to the main diseases are used. The technical skills of the Valencian farmer, the expert knowledge of the crop and the characteristics of the soil help to obtain a perfect stand density and development of the fruit.

The fruit shall have the appropriate development and condition, in particular in terms of maturity, so that it can withstand transportation, preservation, handling and packaging, which guarantees that it will arrive at the destination in a satisfactory condition.

The packaging must guarantee that the product is protected properly and that in each package or each batch for bulk dispatch the product has the same degree of development and ripeness, according to the established destination.

On dispatch, the protected citrus fruit will have the distinctive characteristics of its variety and it will comply with the requirements established by the existing legislation. The fruit must be:

- Intact.
- Healthy (not bruised or rotten).
- Clean, free of any visible foreign matter.
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste.

## **F. Link**

### **Specific character of the geographic area**

#### History

Out of all the citrus producing areas of the world, it is the Valencian Community that has the most deeply rooted tradition of growing citrus fruit. There are very old historical references to the existence and the knowledge of citrus fruit cultivation in the Valencian area. Francesc Eiximenis (1340-1409) talked about the orange and lemon orchards in his work "Regiment de la Cosa Pública", which he said were the beauties of Valencia. Muntzer in his book "Viaje por España y Portugal" (1494) described Valencia as being «fertile in oranges, lemons and countless other fruit trees» and he added «they take us to see the orchard of the city, which is excellently planted with lemon trees, orange trees, citron trees and palm trees». Laguna, in his translation of the work Dioscórides "Tratado de Medicina" (1570), offers data on oranges and lemons and says that «the Valencians call the orange *toronja* ». At the end of the 18<sup>th</sup> century the botanist Cabanilles spoke of "the production of 4,000 *tahullas* of Chinese oranges that yield more than any other crop".

The first commercial plantations for fresh consumption date back to the end of the 18<sup>th</sup> century. Over time they have been expanded on and they now cover an area of about 85,000 ha of orange trees, 83,000 ha of mandarin trees and about 15,000 ha of lemon trees, which has promoted the development of techniques and a specific culture based on the optimum adaptation of this crop to the agroclimatic environment and on the quality of the production obtained.

The importance of orange growing in the Valencian Community is evident given the existence of an «Orange Museum» in Burriana (Castellón).

#### Natural

In the Valencian Community, the rainfall decreases from north to south: from about 450 mm in the north of Castellón to less than 300 mm in the south of Alicante.

Citrus fruit is grown in the three provinces of the Valencian Community, that is to say, Alicante, Valencia and Castellón and although the producing areas were traditionally located on the coast and in the river valleys due to the risk of frost in the inland areas, nowadays and seeing as the weather conditions have changed, the inland areas have also become ideal places to grow citrus fruit mainly because the winters have got milder, the summers are not very hot and, there are distinctive differences in temperatures during the day and at night, the winds are not hot and they are not dry either.

### **5.2 Specific character of the product.**

#### **Oranges**

The technical skills of the Valencian farmer, the expert knowledge of the crop, the climate and the soil are factors that help obtain distinct organoleptic properties, both in taste (sugar/acid ratio), such as in colour (more intense orange), aromas and juiciness.

Valencian oranges are thin-skinned, with just a few blemishes and external lesions.

No other citrus fruit producing area has such a large number of varieties with their authentic colours, lingering aromas and fragrances.

### **Mandarins**

The technical skills of the Valencian farmer, the expert knowledge of the crop, the climate and the soil are factors that help obtain differential organoleptic properties, both in terms of taste (sugar-acid ratio), and the colour (more intense orange), aromas and juiciness.

The Valencian mandarins are thin-skinned, with just a few blemishes and external lesions.

No other citrus fruit producing area has such a large number of varieties with their authentic colours, lingering aromas and fragrances. This means that we are the largest exporter of mandarins in the world.

### **Lemons**

The technical skills of the Valencian farmer, the expert knowledge of the crop, the climate and soil are factors that help obtain distinctive characteristics, the pulp has an excellent high acidity juice content, colour (more intense yellow), and an extraordinary fragrance.

The Valencian lemons are thin-skinned, with just a few blemishes and external lesions.

**5.3 Causal relationship between the geographic area and the quality or the characteristics of the product (with regard to the PDO) or the quality, the reputation or other specific characteristics of the product (with regard to the PGI).**

### **Oranges**

The environment, where the orange has been grown ever since it was brought to Spain by the Moors, gives the Valencian oranges rather significant distinguishing features that are unlike those grown elsewhere and this is due to various factors:

Valencian oranges are not damaged on the tree by hot dry winds like in other regions, which is why they have the advantage of being thin-skinned, with just a few blemishes and external lesions.

- The Valencian citrus growing areas compared to other citrus producing areas are located on the geographical limit for orange growing as far as temperatures go, which is a quality feature for various reasons:

1. The mild winters and summers means that the orange reaches its optimum maturity slowly and therefore, it has better sugar/acid ratios than oranges grown in hotter regions (in general they are sweeter, with a more subtle taste). That is why the Valencian oranges taste better.

2. The well-defined temperature changes between night and day enhance the colour, both on the inside and the outside of the orange. The Valencian oranges have a distinct orange tone to them, which is usually more intense than that of oranges from elsewhere.

3. These mild temperatures also enhance the formation of essential oils in the orange peel, which in turn affect the aromatic fraction of the fruit.

Organoleptic properties related to the taste, the colour, the aromas are therefore influenced by the characteristic temperature conditions of the Valencian citrus growing areas.

- The Mediterranean climate known for not having summers that are too hot and predominately humid winds, also benefits the oranges, affecting their appearance above all.

### **Mandarins**

The environment, where the mandarin has been grown ever since it was brought to Spain by the Moors, gives the Valencian mandarin rather significant distinguishing features that are unlike those grown elsewhere and this is due to various factors.

Valencian mandarins are not damaged on the tree by hot dry winds like in other regions, which is why they have the advantage of being thin-skinned, with just a few blemishes and external lesions.

- The Valencian citrus growing areas compared to other citrus producing areas are located on the geographical limit for mandarin growing as far as temperatures go, which is a quality feature for various reasons:
  1. The mild winters and summers means that the mandarin reaches its optimum maturity and therefore, it has better sugar/acid ratios than mandarins grown in hotter regions (in general they are sweeter, with a more subtle taste). That is why the Valencian mandarins taste better.
  2. The well-defined temperature changes between night and day enhance the colour, both on the inside and the outside of the mandarin. The Valencian mandarins have a distinct orange tone to them, which is usually more intense than that of mandarins from elsewhere.
  3. These mild temperatures also enhance the formation of essential oils in the orange peel, which in turn affect the aromatic fraction of the fruit.

Organoleptic properties related to the taste, the colour, the aromas are therefore influenced by the characteristic temperature conditions of the Valencian citrus growing areas.

- The Mediterranean climate is known for summers that are not too hot and predominantly humid winds, which also benefit the mandarins, affecting their appearance above all.

### **Lemons**

The environment, where the lemon has been grown ever since it was brought to Spain by the Moors, gives the Valencian lemons rather significant distinguishing features that are unlike those grown elsewhere and this is due to various factors:

Valencian lemons are not damaged on the tree by hot dry winds like in other regions, which is why they have the advantage of being thin-skinned, with just a few blemishes and external lesions.

- The Valencian citrus growing areas compared to other citrus producing areas are located on the geographical limit for lemon growing as far as temperatures go, which is a quality feature for various reasons:

1. The mild winters and summers that are not too hot means that the lemon reaches its optimum maturity slowly and therefore, it has a better acidity content than lemons grown in hotter regions (in general the taste is more subtle).
2. The well-defined temperature changes between night and day enhance the colour, both on the inside and the outside of the mandarin. The Valencian lemons have a distinct yellow tone to them, which is usually more intense than that of lemons grown elsewhere.
3. These mild temperatures also enhance the formation of essential oils in the lemon peel, which in turn affect the aromatic fraction of the fruit.

Organoleptic properties related to the acidity, the colour, the aromas are therefore influenced by the characteristic temperature conditions of the Valencian citrus growing areas.

- The Mediterranean climate known for summers that are not too hot and predominantly humid winds, also benefits the lemons, affecting their appearance above all.

## **G. Inspection Body**

The Regulatory Council of the Protected Geographical Indication “Cítricos Valencianos” is in charge of making sure that the provisions established in these specifications are complied with.

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## **H. Labelling**

The protected citrus fruit shall only be sold in packaging that bears a numbered secondary label, issued and monitored by the Regulatory Council. The Protected Geographical Indication “Cítricos Valencianos” or “ Citrics Valencians” must be mentioned on these labels or numbered secondary labels.

## **I. National requirements**

- Order dated the 21<sup>st</sup> of September, 2000, from the Regional Ministry of Agriculture, Fisheries and Food, through which the Regulations on the Protected Geographical Indication “Cítricos Valencianos“ are approved along with those of its Regulatory Council. (Published in the DOGV, the Official Gazette from the Regional Government of the Valencian Community. on the 28<sup>th</sup> of September, 2000).

- Order dated the 18<sup>th</sup> of July, 2001, from the Ministry of Agriculture, Fisheries and Food, through which the Regulations on the Protected Geographical Indication “Cítricos Valencianos” and those of its Regulatory Council are ratified. (Published in the BOE, the Official State Gazette, on the 3<sup>rd</sup> of August, 2001).
- Regulation EC No. 510/2006 FROM THE COUNCIL dated the 20<sup>th</sup> of March, 2006 on the protection of geographical indications and that of the designations of origin of agricultural products and foodstuffs. (Published on the 31<sup>st</sup> of March, 2006 L 93/12 ).

Nicola Coopey - Translator

