SPECIFICATIONS DOCUMENT FOR THE «JUDÍAS DE EL BARCO DE ÁVILA» PGI

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**SPECIFICATIONS DOCUMENT FOR THE «JUDÍAS DE EL BARCO DE ÁVILA» PGI**

A register in accordance with that established in Article 4 of (EEC) Regulation 2081/92 of the Board on the protection of geographical indications and denominations of origin of agricultural and food products

# PRODUCT NAME

"Judías de El Barco de Ávila" Specific Denomination.

# PRODUCT DESCRIPTION

Dried beans separated from the pod from the family of leguminous plants, species "*Phaseolus vulgaris*, L" of the following varieties: "blanca redonda", "blanca de riñón", "morada larga", “morada redonda", "arrocina", "planchada", and "judión de Barco", whole and intended for human consumption.

The morphological characteristics of each of these varieties as to their colour, shape, and size are as follows:

* + Blanca redonda Colour: white

Shape: elliptical and full

Size: on average about 160 grains / 100 gr. of seed

* + Blanca de riñón:

Colour: white

Shape: oblong, straight, and half-full

Size: on average about 169 grains / 100 gr. of seed

* + Morada larga:

Colour: dark purple

Shape: kidney-shaped, long, and flattened

Size: on average about 150 grains / 100 gr. of seed

* + Morada redonda:

Colour: dark purple

Shape: spherical & half-full

Size: on average about 270 grains / 100 gr. of seed

* + Judión de Barco: Colour: white

Shape: oblong and long

Size: large, about 100 grains / 100 gr. of seed

* + Planchada:

Colour: white

Shape: kidney-shaped, short, and flattened

Size: on average about 170 grains / 100 gr. of seed

* + Arrocina:

Colour: white Shape: spherical

Size: small, about 400 grains / 100 gr. of seed

The beans of these varieties must be offered on the market:

* + Whole
	+ Healthy and free from mould, insects, and parasites
	+ Free from strange smells and/or tastes
	+ In such a condition as to allow handling, transport, and complying with the commercial requirements of the final destination.

Protected beans will be of the "Extra" and "I" commercial categories.

# GEOGRAPHICAL AREA

The production area is located in the southwest of the province of Ávila.

It is bordered on the north by the agricultural district of Ávila, on the east by the districts of Gredos and the Valle del Tiétar of the same province, on the south by the provinces of Toledo and Cáceres, and on the west by the provinces of Cáceres and Salamanca.

This production area coincides with the agricultural district known as Barco de Ávila- Piedrahita, which also extends to the village of El Tejado in the province of Salamanca bordering on this district and with the same agroclimatic characteristics.

This district constitutes a valley bordered on the south by the Sierra de Gredos and on the north by the uplands of Castilla-León.

The total surface area of the district is 116,351 hectares of which 114,253 correspond to the province of Ávila and 2,098 hectares to that of Salamanca.

The surface area devoted to growing dried beans is 1,000 hectares, the processing and packaging area coincides with the production area.

# ELEMENTS WHICH PROVE THAT THE PRODUCT COMES FROM THE AREA

The elements which prove that the beans come from this area are as follows:

# Product characteristics:

The beans of this area have certain characteristics as mentioned in the section corresponding to the description of the product which link it to its natural environment, with the conditions of crop and procurement.

These characteristics are not sufficient to guarantee their origin as only local consumers or those most used to their consumption will identify the product and will relate it to the same, owing to which said origin must be endorsed.

# Controls and certification:

These represent the essential element guaranteeing the origin of the product. They consist of the following processes:

1. The beans will come from registered plantations located in the production areas and from the authorised varieties.
2. The cultivation practices on the registered plantations will be those authorised by the Regulatory Board.
3. The beans will be handled by registered industries and under the control of the inspectors authorised by the Board.
4. The beans will be packaged by industries located in the production area which comply with the conditions established and which have previously been registered.
5. The beans will be subjected to those analyses which the Board considers appropriate in order to guarantee their quality.
6. Only the beans which pass all the controls throughout the process will be packaged and released onto the market with the guarantee of their origin, which is endorsed by the numbered back label of the Regulatory Council.

The number of back labels submitted by the Regulatory Board to the packaging industry depends on the product delivered by the farmer to the industry and on the capacity of the containers in which the product will be marketed.

# OBTAINING THE PRODUCT

The beans of the authorised varieties must come from registered plantations.

Mechanical or manual harvesting must be carried out with care during the period determined by the Regulatory Board to ensure that the grains are ripe.

Threshing: The separation of the grain from the pod, whether mechanical or manual, is carried out when the grain is dry and ripe.

Cleaning: Separation of straw, foreign seeds, etc.

Once the beans intended for the denomination have been taken to the warehouses or packaging plants they must undergo a process consisting of the following stages:

* Control of the intrinsic quality of the raw material so as to standardise the various batches, including a cooking analysis.
* Cleaning to separate foreign bodies by means of air and vibration.
* Selection: separation of the defective grains. Densimetric selection allows the elimination of the rotten grains attacked by insects, aborted, etc. In order to separate the speckled grains with the same shape and density as healthy products electronic machines are used to examine the grains one by one on both sides with photoelectric cells.
* Calibration: classification by size according not to aesthetic concerns but utilitarian ones as only the grains of the same size will be cooked at the same time.
* Packaging: the introduction of the beans into the various containers by using automatic or semi-automatic dispensers.
* Extrinsic quality control: to guarantee that the containers are correct as to weight, foreign matter, grains with defects, calibre, etc. and that they comply with the tolerances indicated in the corresponding regulation.
* Labelling: the placing of labels and back labels on the container.

The Regulatory Board supervises the yields of beans and classifies them so as to allocate to them the corresponding category according to their quality.

Quality certification: the Board monitors the packaging of beans in warehouses and registered plants and provides the corresponding numbered back labels.

# LINK WITH THE ENVIRONMENT

1. **History**

The cultivation, consumption, and marketing of pulses is mentioned in various documents written about the various peoples established in the Iberian Peninsula.

References to the cultivation of pulses by Hispano-Arab farmers can be found in the book on Agriculture by Abu-Zacaría, a 12th-century writer from Seville, in which various parts of the text are devoted to the lands suitable for pulses, the sowing season, varieties, ploughing, preservation of the grain, etc.

Bean cultivation is traditional in this area and knowledge of it and its dissemination is due to the farmers themselves who travelled in the surrounding area and further afield to sell their products. At the same time they were the first source of the dissemination of the "Barco de Ávila" name in connection with dried beans which were advertised by these early merchants as soft and easy to cook.

The Order of 27th July 1984 of the Ministry of Agriculture, Fisheries, and Food provisionally recognised the Specific Denomination of "Judías de El Barco de Ávila".

# Nature

* + **Orography**

The orography of this area is determined by its large area of sierra of rather rough terrain alternating with woodland and hillside pastures with terrace cultivation.

The rocks of this area are igneous in nature.

The average altitude of the cultivation area is between 600 and 1,200 metres.

# Soil

As the soils of the production area are a result of the degradation of rocks of granite and gneiss, sandy acid soils with a pH of between 4.5 and 6 therefore predominate.

These are light and well constituted soils and have no drainage problems. They have a low calcium and phosphorus content, a variable nitrogen and potassium content, and a high organic matter content, which gives them a satisfactory structure.

# Climate

The climate of the area is strongly continental with cold winters rendered milder owing to the protection of the mountains, which encourages the cultivation of vegetables on the sunny hillsides and in the valley bottoms.

The average temperature is 11° C, with the absolute maximum being 36° C and the minimum -10°C. The average annual precipitation ranges from 400 to 450 mm.

# Hydrography

The production area is crossed by the River Tormes in its early stages and by its tributaries, the River Arevalle on the left bank and the Rivers Corneja and Almar on the right.

# Cultivation conditions

* + **Preparing the terrain**

Preparing the terrain before sowing involves ploughing followed by disk harrowing and finally drag harrowing to finish with the preparation of the terrain on a ridge or under flat conditions according to the availability of irrigation water.

The fertiliser is organic based on manure applied biannually of some 30,000 kg/ha.

# Sowing

Sowing is carried out during the second fortnight in May, all varieties are sown during the same period.

80 to 110 kg/ha are used depending on the size and weight of the variety used in order to achieve a plantation framework of 50 cm of separation between furrows and 30 cm between plants, which gives a density of 12 plants per m2.

In general sowing is mechanised, manual sowing is of little importance.

In general the sprouting of the plant gives no problems, which means that the replacement of plastic tubes is unnecessary.

# Irrigation

The water used in the irrigation of the plants is surface water without lime. The absence of lime gives the dried beans a thinner epidermis and a low calcium oxalate content in the walls of the cubic cells situated below the epidermis. These characteristics of the epidermis considerably reduce the cooking time.

The irrigation sessions are seven or eight in number, the most frequent schedule is that of two in July, three in August, and two more in September.

The volume of water used is 3,000 m3 per hectare and the most frequently used method is the so-called “chain” system which consists of intermediate outlets or “*caceras*” to irrigate the furrow in three or more stages so as to achieve greater standardisation and improved water use.

# Harvesting

Harvesting the grain once it is ripe.

The harvesting may be manual or mechanised.

Manual harvesting predominates and is done pod by pod without uprooting the plant which gives a product of higher quality.

This type of harvesting can be carried out by uprooting the plant and subsequently separating the pods.

Mechanised harvesting is less frequent and is carried out in two stages. In the first place, before ripening a separator-swather sows and cordons off the plants to avoid the loss of grain. Two or three days later a picking/threshing machine separates the grains.

# CONTROL STRUCTURE

The control of the "Judías de El Barco de Ávila" Specific Denomination corresponds to its Regulatory Board, a professional body consisting of representatives of the productive, packaging, and warehouse sectors as follows:

* + A President.
	+ A Vice-president.
	+ Four Board members representing the production sector.
	+ Four Board members representing the warehouse and packing sectors.
	+ Two technical Board members with special knowledge of the cultivation and processing of dried beans.

The members of the Regulatory Board are chosen every four years by vote from among those registered in the corresponding censuses of the production and processing sectors respectively.

# Scope of powers

Territorially: for the production area.

Concerning products: for those protected by the Specific Denomination in any of their stages.

Concerning people: for those registered (natural or corporate persons) in the various regions.

# Duties

* + - Drawing up and monitoring the various Registers.
		- Directing, supervising, and monitoring the production, conditioning, and quality of the protected beans. The services of Monitoring and Supervision are provided by Inspectors authorised by the corresponding Administration, who act impartially with regard to the producers and transformers.
		- Assessing the product.
		- Promoting and defending the Specific Denomination.
		- Resolving disciplinary proceedings for failing to comply with the Regulations.
		- Acting with full responsibility and legal capacity in order to enter into commitments and appear at trials, taking the action corresponding to it in its mission of representing and defending the general interests of the Specific Denomination.

# LABELLING

The commercial labels of each company inscribed must be approved by the Regulatory Board.

They must include the mention: "Judías de El Barco de Ávila" Specific Denomination:

Any type of container in which the protected beans intended for consumption are issued will have a seal of guarantee and labels or back labels numbered and issued by the Regulatory Board which will be affixed in the warehouse or at the packaging plant and registered always in such a way that they cannot be reused.

A numbered back label including the logo of the Specific Denomination is attached.

# NATIONAL LEGISLATIVE REQUIREMENTS

* + Law 25/1970 of 2nd December on the "Statute on Vines, Wine, and Alcohol".
	+ Order of 27th July 1984 of the Ministry of Agriculture, Fisheries, and Food provisionally recognising the "Judías de El Barco de Ávila" Specific Denomination.
	+ Order of 5th January 1989 (modified) of the Ministry of Agriculture, Fisheries, and Food approving the Regulations of the "Judías de El Barco de Ávila" Specific Denomination and of its Regulatory Board.