SPECIFICATIONS DOCUMENT FOR THE «LENTEJA DE LA ARMUÑA» PGI

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Revision** | **Date** | **Reason** | **Publication Favourable Decision Member States** | **Date sent (COM)**  **eAmbrosia Dossier** | **In force (EU Official Gazette** |
| 0 | - | Inscription on the Community register of the  «LENTEJA DE LA ARMUÑA» PGI by virtue of Article 17 of (ECC) Regulation n° 2081/92. | - | PGI-ES-0102 | 21/06/1996 |

**SPECIFICATIONS DOCUMENT FOR THE «LENTEJA DE LA ARMUÑA» PGI**

(EC) REGULATION Nº 390/2008 of the Commission of 30th April 2008 which approves major changes to the specifications document of a designation inscribed on the register of protected denominations and protected geographical indications

# PRODUCT NAME

LENTEJA DE LA ARMUÑA

# PRODUCT DESCRIPTION

Dried lentils separated from their pods from the family of pulses of the species *Lens culinaris* Medicus of the variety known as “Rubia de La Armuña” intended for human consumption.

* The morphological characteristics of this variety are as follows:

Colour: light green or mottled green

Size: up to nine millimetres in diameter

* They will show the following minimum characteristics of quality:
  + Whole.
  + Healthy, free from mould, rot, and insects
  + The humidity content will be no more than 15%.
  + They must withstand handling and transport
  + They will comply with the commercial requirements of the destination
* The analytical characteristics for this variety are as follows:

|  |  |
| --- | --- |
| Content in 100 g.  Nº of seeds | Aver.  1,547 |
| Humidity. | 10.64 |
| Carbohydrates. | 55.00 |
| Proteins. | 26.28 |
| Fat. | 0.87 |
| Crude fibre. | 4.72 |
| Ash | 2.49 |
| Calcium | 0.02 |
| Magnesium | 0.08 |
| Iron (mg/Kg) | 57.67 |

The protected lentils will be of the “Extra Class” and “Class I” commercial categories.

# DELIMITATION OF THE GEOGRAPHICAL AREA

The surface of the area of the agricultural production and packaging of lentils is 756 square kilometres and lies in the district of La Armuña in the north of the province of Salamanca, it includes the following municipalities:

Aldealengua, Aldeanueva de Figueroa, Aldearrubia, Almenara de Tormes, Arcediano, Cabezabellosa de la Calzada, Cabrerizos, Calzada de Valdunciel, Castellanos de Moriscos, Castellanos de Villiquera, Espino de la Orbada, Forfoleda, Gomecello, Monterrubio de la Armuña, Moriscos, Negrilla de Palencia, La Orbada, Pajares de la Laguna, Palencia de Negrilla, Parada de Rubiales, Pedrosillo el Ralo, Pedroso de La Armuña, Pitiegua, Salamanca (only the part of the municipality located on the right-hand bank of the River Tormes), San Cristóbal de la Cuesta, Tardáguila, Topas, Torresmenudas, Valdunciel, Valverdón, La Vellés, Villamayor, Villares de la Reina, and Villaverde de Guareña*.*

# ELEMENTS WHICH PROVE THE ORIGIN OF THE PRODUCT

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

Product characteristics:

The lentils 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 cultivation 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 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 lentils 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 lentils will be handled by registered industries and under the control of the inspectors authorised by the Board.
4. The lentils will be packaged by industries located in the production area which comply with the conditions established and which have previously been registered.
5. The lentils will be subjected to those analyses which the Board considers appropriate in order to guarantee their quality.
6. Only the lentils 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.
7. 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.

# METHOD OF OBTAINING THE PRODUCT

The lentils only come from registered plantations of the authorised varieties which have been harvested mechanically with great care at an appropriate time of ripeness.

They are stored in clean dry places where external contamination is avoided.

They are subjected to quality controls which include a cooking analysis, processes of the elimination of foreign bodies and defective grains, and the subsequent classification by sizes with a view to their packaging and marketing as dried lentils.

The Regulatory Board currently sends the packaging industries the rear labels identifying the Protected Geographical Indication.

# LINK WITH THE GEOGRAPHICAL ENVIRONMENT

History

The cultivation and consumption of lentils is mentioned in various treatises on agriculture and cuisine published at different periods.

Special mention of this type of pulse can be found in the works of Columela in his second book on Agriculture, Chapter VII of which mentions rules on the cultivation of lentils: “… lentils should be sown in loose weak soils and above all in dry terrain, because when they are in flower they are easily lost as a result of lushness and humidity”. Their consumption is mentioned in the Libro de Buen Amor (The Book of Good Love) by the Archpriest of Hita.

The “Rubia de La Armuña” variety appears as such on page 218 of the book “A source of protein” published by the Ministry of Agriculture, Fisheries, and Food in 1984.

The cultivation of lentils is traditional in the area and knowledge of them has spread owing to their unusual characteristics which have led to their identification by consumers, who since their discovery have associated them with the region of La Armuña.

Nature orography

The district of La Armuña lies within the so-called Tertiary Basin of the River Duero. The predominant materials in the area correspond to deposits of the Tertiary Era and to a lesser extent to materials from the Quaternary period; all these materials are deposited in horizontal strata. Clayey sands with quartzite pebbles appear over the tertiary deposits of sandstones, clays or marls, and limestone in some areas of the district. In interfluvial and higher spaces siliceous clays and loams can be found. The average altitude of the area is between 800 and 900 metres.

Soils:

The production area is one of brown and reddish brown sandy soils and brown land and dark soils. The predominant type is a deep red soil which is neutral or slightly alkaline with sufficient calcium and potassium and a variable amount of phosphorus, these soils include little organic material.

Climate:

The climate of the area is continental with long cold winters and very short hot dry summers. The temperature varies between -10º C in December and January and 35º C in July and August. Rainfall is light with an annual average of 300 to 400 mm.

Hydrography:

This is limited to the presence of streams which flow into various tributaries of the River Tormes.

# CONTROL STRUCTURE

***Name****:* Certification Committee attached to the Regulatory Board of the "Lenteja de La Armuña" PGI

***Address***: Avenida de Toro nº 2

37184 Villares de la Reina (Salamanca)

***Telephone/Fax:*** 923 22 83 45

The Certification Committee attached to the Regulatory Board of the “Lenteja de la Armuña” Protected Geographical Indication, which complies with ruling EN-45011, is a public authority with competence for the carrying out of official controls.

# LABELLING AND MARK OF CONFORMITY

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

These must include the mention of the “Lenteja de La Armuña” Protected Geographical indication

Any type of container in which lentils protected for consumption are released must have a guarantee seal and labels or back labels numbered and issued by the Regulatory Board. These will be affixed in the registered warehouse or packaging plant always in such a way that their reuse is not permitted.

Products in which the “Lenteja de La Armuña” PGI is used as a raw material, even after having undergone a process of processing and transformation, may be sold to customers in containers referring to said designation but without bearing the Community logo, provided that:

* The “Lenteja de La Armuña” PGI certified as such is the exclusive component of the corresponding product category.
* The processers or transformers affected are authorised by the Regulatory Board, which will inscribe them on the corresponding register for the purposes of their control and will supervise the correct use of the protected denomination.

When the “Lenteja de La Armuña” PGI is not used exclusively, the use of the protected denomination may only be mentioned in the list of the ingredients of the product containing it or which is a result of the transformation or processing.