

**PROTECTED DESIGNATION OF ORIGIN**

**"PIMENTON DE LA VERA"**

**SPECIFICATIONS**

## **1.- Product name**

Protected Designation of Origin "Pimentón de la Vera"

## **Product description**

### **2.1.- Definition**

Paprika with the Protected Designation of Origin 'Pimentón de la Vera' is the product obtained by grinding red fruits of the varieties of the 'Ocaleas' group (Jaranda, Jariza, Jeromín), and of the Bola variety, belonging to the species *Capsicum annum L. and Capsicum longum L.*, which are harvested ripe, healthy, clean, with the characteristic colour of the variety, free from pests or diseases, dried with holm oak and/or oak wood, using the traditional system of La Vera, and which come from the production area specified in point 3 of these specifications.

### **2.2.- Characteristics of the processed product**

The paprika covered by the Protected Designation of Origin 'Pimentón de la Vera' must comply, in addition to the provisions of Royal Decree 2242/94 of 26 September 1994, which approves the Technical and Health Regulations for the production, circulation and trade of condiments and spices, with the characteristics established in this specification as set out below. Paprika which, in the opinion of the inspection body, does not meet these unique characteristics may not be covered by the Protected Designation of Origin 'Pimentón de la Vera'.

#### **2.2.1.- Organoleptic characteristics**

Pimentón de la Vera is a product with a smoky, intense, and penetrating flavour and aroma, due to the drying process to which the peppers are subjected. Its colouring is deep red with relative brightness. It has a high colouring power, higher in the varieties of the Ocales group than in the Bola variety. Its flavour, aroma and colour are highly stable over time, mainly due to the slow drying process to which the fruits are subjected.

Depending on their flavour, there are three groups of peppers:

- Sweet paprika: mild flavour, completely sweet. Made from the Bola and Jaranda varieties.
- Bittersweet (ocal) paprika: mild heat on the palate. Made from the Jaranda and Jariza varieties.
- Hot paprika: pronounced heat on the palate. Made with the varieties Jeromín, Jariza and Jaranda.

#### **2.2.2- Physical and chemical characteristics**

Pimentón de la Vera is defined by the following characteristics:

#### 2.2.2.1.- Grain size

The degree of grinding of the paprika must be such that it passes through an ASTM No 16 sieve (equivalent to 1.19 mm mesh size).

#### 2.2.2.2.- Analytical characteristics

• Maximum humidity, in percent	14
• Ethereal extract on dry matter as a percentage, maximum	23
• Crude fibre as a percentage of dry matter, maximum	28
• Ash to dry matter in percent, maximum:	
- Total (maximum)	9
- Insoluble (maximum)	1
• Colour *, ASTA units: minimum	90

(\*) At the time of milling

#### 2.2.2.3.- Food or food ingredients:

Occasionally, edible sunflower oil may be added to the paprika powder to give consistency and gloss to the final product, up to a maximum of 3% by mass of dry product. This addition of oil does not influence the specific character of the paprika, which is why no specific area of provenance is defined for these oils.

The processed product shall be completely free of seeds, placentas, calyxes, and stalks which do not come from the varieties permitted for the production of each of the three groups of paprika, as well as of artificial colouring agents and other substances which affect the values of the parameters defining this spice.

Seeds, placentas, calyxes, and peduncles of fruit of authorised varieties must, under all circumstances, be smaller than the rest of the fruit.

### 3.- Geographical Area

The production area of peppers for the production of 'Pimentón de la Vera' is made up of the municipalities in the natural districts of La Vera, Campo Arañuelo, Valle del Ambroz and Valle del Alagón, in the north of the province of Cáceres, which are listed below:

#### **La Vera**

Aldeanueva de la Vera.  
Arroyomolinos de la Vera  
Collado  
Cuacos de Yuste  
Garganta la Olla  
Guijo de Santa Barbara  
Jaraíz de la Vera  
Jarandilla de la Vera  
Losar de la Vera

Madrigal de la Vera  
Malpartida de Plasencia  
Pasarón de la Vera  
Robledillo de la Vera  
Talaveruela de la Vera  
Tejeda de Tiétar  
Torremenga  
Valverde de la Vera  
Viandar de la Vera  
Villanueva de la Vera

### **Ambroz Valley**

Abadía  
Aldeanueva del Camino  
Gargantilla  
Segura de Toro

### **Campo Arañuelo**

Casatejada  
El Toril  
Majadas de Tiétar  
Navalmoral de la Mata  
Rosalejo  
Saucedilla  
Serrejón  
Talayuela

### **Alagón Valley**

Aldehuela del Jerte  
Carcaboso  
Casas del Monte  
Casillas de Coria  
Cilleros  
Coria  
Galisteo  
Granja de Granadilla  
Guijo de Galisteo  
Guijo de Granadilla  
Holguera  
Montehermoso  
Moral  
Morcillo  
Plasencia  
Riolobos  
Torrejuncillo  
Valdeobispo  
Zarza de Granadilla

The total area of the zone is 364,590.32 ha. It is located in the north of the province of Cáceres, bordering on the north with the provinces of Salamanca and Ávila, from which it is separated by the mountainous elevations of the Extremadura portion of the Sistema Central, made up of the Sierra de Gredos, Béjar and Gata, respectively.

The total irrigable area covered by the Protected Designation of Origin 'Pimentón de la Vera' is 57,567,28 ha.

The production area includes the processing and packaging area.

All the production processes of Pimentón de la Vera must be carried out within the municipalities described in this section, which means that the holdings, drying sheds, and industries covered by the Protected Designation of Origin must be located within this geographical area. This restriction is intended to provide a greater guarantee of origin, traceability, and quality of the final product.

#### **4.- Elements proving that the product originates in the area**

The paprika from this area has specific characteristics, as described in section 2 of the description of the product, which relate it to its natural environment and to the conditions under which it is grown and processed. (drying and grinding).

To ensure that the product originates in the defined geographical area and that it has been produced according to the described procedures, the controls defined in Section 4.1 of this specification shall be carried out.

##### **4.1.- Controls and certification**

The guarantee that the product originates from the area shall be guaranteed by the controls and registers indicated:

1.- The Regulatory Board will establish a Register of Holdings in which entities that apply for registration and comply with the quality requirements, as described in the Quality and Procedures Manual, will appear. Maintaining their status as registered following the inspections carried out by the PDO technical staff will be the test that determines their ability to ship paprika for PDO paprika.

2.- Likewise, a Register of Industries (Dryers, Mills and Packing Plants) will be established in which entities that request to be registered and comply with the quality criteria as described in the Quality and Procedures Manual will appear.

3.- All production processes leading to the production of 'Pimentón de la Vera' must be carried out within the municipalities described in section C of this specification, which means that the PDO holdings and industries will be within this geographical area.

4.- All entities involved in the production process of the Protected Designation of Origin 'Pimentón de la Vera' are obliged to keep control books detailing the inputs and outputs,

origin, and destination of the 'Pimentón de la Vera' at the disposal of the technical staff of the PDO. Monthly reports of these movements shall be sent to the Regulatory Board.

5.- All tests shall be submitted to a laboratory that complies with the requirements of UNE ISO-IEC 17.025.

6.- Using the reports of the farm and industry inspections, the analytical tests and the organoleptic tasting, the Regulatory Board's Advisory Committee, made up of representatives of all the parties involved, and in accordance with the provisions of the Quality and Procedures Manual, will evaluate the results obtained in order to make an impartial and objective decision. If the Advisory Committee decides to grant certification, the R.B. will issue the certificate to the registrant.

7.- Any registered entity may lose its status if it is shown to have failed to comply with any of the requirements that were requested when certification was granted.

8.- Once all the checks have been completed, the product is placed on the market with a guarantee of origin, in the form of a numbered back label supplied exclusively by the R.B. and in such a way as to guarantee the integrity of the product.

## **5.- Obtaining the product**

### **5.1.- Cultivation**

#### 5.1.1.- Varieties

The varieties used for the production of paprika covered by the PDO are "Pimentón de la Vera" are Jaranda, Jariza, Jeromín, and the Bola variety

Some of the most important characteristics of these varieties are shown in tables 1 and 2.

**Table 1.- Characteristics of the autochthonous varieties of the Ocales, Jaranda, Jariza and Jeromín group**

<b>CHARACTERISTICS:</b>	<b>JARANDA</b>	<b>JARIZA</b>	<b>JEROMIN</b>
Height to 1st flower (cm)	19	16	13.5
Lamina length (cm)	9	10	12.7
Lamina width (cm)	4	5.5	4.8
Lamina colour	Medium green	Medium green	Green
Plant height	Medium	Medium	Short
Colour of fruit before ripening	Green	Green	Green
Intensity of fruit colour	Strong	Strong	Strong
Fruit bearing	Hanging	Hanging	Hanging
Fruit shape	Narrow triangular	Narrow triangular	Elongated
Fruit length (cm)	15	13.5	16
Fruit diameter (cm)	2	1.8	1.85
Cross-section shape	Circular	Circular	Circular
Colour of the fruit at maturity	Red	Red	Deep red
Colour intensity at maturity	Very high	Very high	Very high
Apex shape	Acute	Acute	Acute
Flesh thickness	Very thin to thin	Very thin to thin	Very thin
No. of loculi	2-3	2-3	3-2
Placenta size	Small	Small	Small
Seed content	Very Low	Very Low	Very Low
Weight of fruit (approx.) in g)	18	18	16.5
Precocity of flowering (days)	120	130	120
Precocity of maturation	Very early to early	Very early to early	Very early
Capsaicin	Absent	Absent	Present
ASTA value	140-200	130-200	120-190

**Table 2.- Characteristics of the Bola variety**

<b>CHARACTERISTICS</b>	<b>BOLA</b>
Height to 1st flower (cm)	27
Lamina length (cm)	8
Lamina width (cm)	4.5
Lamina colour	Green
Plant height	Tall
Colour of fruit before ripening	Green
Intensity of fruit colour	Deep red
Fruit bearing	Hanging
Fruit shape	Sub-spherical
Fruit length (cm)	4.1
Fruit diameter (cm)	4.5
Cross-section shape	Circular
Colour of the fruit at maturity	Red
Colour intensity at maturity	Very strong red
Apex shape	Rounded
Flesh thickness	Thin
No. of loculi	3
Placenta size	Large
Seed content	High
Weight of the fruit (approx.) in g)	22
Precocity of flowering (days)	130
Precocity of maturation	Early
Capsaicin	Absent
ASTA value	90-140

The quality of the colouring matter depends on the content of red carotenoid pigments, especially capsanthin and capsorubin, which are specific to peppers. The colouring capacity is measured using the ASTA 20.1 method (Official Analytical Methods of the American Spice Trade Association, 1968), based on the extraction of these pigments by means of a solvent and measuring them in a spectrophotometer.

Among the industrial characteristics that determine a variety's higher or lower suitability for processing, it is worth highlighting:

- Fresh fruit weight of 18 to 25 g for Bola variety
- Ratio between the weight of the fresh fruit and the weight of the dried fruit: it is desirable that this ratio is as low as possible, a clear indication that the fruits contain little water. For the Ocales varieties, this ratio is about 6:1, while for the Bola varieties it is 7:1
- Percentage of pericarp in relation to the total weight of the dried fruit, as this is where most of the carotenoid pigments responsible for the colour of the paprika are found. The Ocales varieties have very favourable values in this respect, as their placenta is very small and the seed content very low. For the Bola variety this is not the case however, as its developed placenta and high seed content almost completely fills the three locules of the fruit.
- Degree of colour of the dried pericarp (husk) as the colouring quality of a paprika depends on this parameter. For the Ocales varieties, the colour range varies between 140-200



ASTA value for Jaranda, between 130-200 ASTA for Jariza and between 120-190 for Jeromín. In the case of the Bola the variation is 90 to 140 ASTA

### 5.1.2.- Seedbeds

Farmers make their own seedbeds, with seeds corresponding to the varieties described in section 5.1.1 of this specification.

The seedbed can be made traditionally, sowing on strips of land protected by a plastic sheet and this in turn by a small tunnel, with metal hoops and a plastic sheet, creating the ideal environmental conditions for the germination of the seeds and the growth of the plants. When the seeds have germinated, the plastic sheet placed on the soil is removed and the seedlings remain under the plastic tunnel until they are transplanted to the nursery bed. During this time, the seedbed must be adequately ventilated. The plant obtained by this system is bare-rooted.

The alternative to the conventional seedbed is the float tray seedbed. In this case, the seeds are placed in expanded polystyrene trays with truncated pyramid-shaped cells. The substrate generally used is a mixture of black and white peat and a covering of vermiculite.

Once the trays have been sown, they are placed on a sheet of water, contained in a cement bench built into the soil for this purpose, in which the fertilisers necessary for the growth and development of the plant are dissolved. The trays shall be protected by a small plastic tunnel to ensure ideal environmental conditions. The plants thus obtained are root balled.

After approximately 60 days, the plant will be transplanted into the final soil

### 5.1.3.- Site preparation, planting, and cultivation

Soil preparation starts with the lifting of the previous crop, usually with mouldboard ploughing to chop up the plant remains and the burying of the plants.

Subsoiling is then carried out to break up the hardened soil layers to facilitate root penetration and water percolation. Given the sandy texture of many of the pepper plots, a cultivator pass at a depth of about 30 cm is sometimes sufficient.

Subsequently, in order to make the soil as loose and spongy as possible, the cultivator or harrow should be passed over the soil several times. This work is used as a basis for the provision of base fertiliser.

### Transplant

Transplanting takes place from 15 May onwards, when frost-free conditions are assured, and usually lasts until about 10 June. At this point, the plants will be approximately 15-20 cm tall, and if the seedlings have been handled correctly, they will have a thick, hard stem, short internodes, more than ten true leaves and a strong, well-developed root system.

Transplantation is usually carried out with the help of mechanical transplanters. Typical planting frames provide a density of approximately 40,000 plants per hectare.

Immediately after this operation, it is advisable to water the plants abundantly to ensure that they take root well.

### Irrigation

Since peppers are very sensitive to issues caused by waterlogged soil, watering must be done with caution. The frequency of watering will depend on the stage of development of the plant.

The irrigation water distribution systems in the area are, in order of importance, surface, sprinkler and drip irrigation. Irrigation water must be of high quality and the use of wastewater is prohibited in plantations covered by the Protected Designation of Origin.

### Collection

The fruit is harvested by hand, which allows the peppers to be selected at the optimum stage of ripeness in order to achieve the best results in the drying process.

The harvested fruit is placed in sacks in which it is transported to the drying sheds where it is dehydrated.

### Pests and diseases. Treatment.

The absence of *Frankliniella occidentalis* (Pergande) should be noted. This is a species of thrips that causes very serious damage to peppers, due not so much to its feeding bites as to its high capacity for transmission of the Tomato Spotted Wilt Virus (TSWV), which is a serious problem in other pepper-producing areas.

## **5.2.- Production**

The production process for 'Pimentón de la Vera' takes place in two steps: the first is the drying of the fruits, which, in the specific case of this production area, is carried out by the farmers themselves in the drying sheds they have on their farms; the second is the grinding of the dried peppers by industrial millers located in the area covered by the Protected Designation of Origin.

### 5.2.1.- Drying

The drying system used in the production process of Pimentón de la Vera is the vertical drying system with a lower furnace. Smoke-drying system, which is the most important distinguishing feature of 'Pimentón de la Vera' Protected Designation of Origin paprika, compared to other domestic and foreign paprika.

The drying sheds vary in size, although most of them are square or rectangular in shape and approximately 5 m high. The materials used in its construction are brick and ceramic barrel tiles. They have a lower and upper level. The lower floor holds the holm oak and/or oak wood furnace. The upper floor is where the fruit is deposited through a window or loading door.

This floor consists of a wooden grating that allows hot air and combustion gases (smoke) from the furnace below to pass through and rise by convection. The roof is made of a hollow tile to allow the combustion gases to escape.

Other construction materials, different dryer dimensions and new technologies aimed at a better use of firewood may be used, provided that the changes do not affect the final quality of the protected product.

The drying process takes 10 to 15 days, with the fruit going from 80% moisture content to less than 15%. In order to achieve uniformity in the drying of the fruit, the fruit is regularly turned over, which the farmers call "turning the fruit".

Smoke-drying gives the Pimentón de la Vera a very stable red colour and a particular flavour and aroma that make it different from other paprika. One of the main characteristics of this paprika is its high colour stability, which is superior to that of others, due to the action of the smoke and the slow drying process.

The amount of firewood needed is approximately 5 kilos for one kilo of dried pepper (husk).

The husk must be kept in dry rooms until milling, so that no rehydration process can occur.

#### 5.2.2.- Grinding

The dried husk is transported by the farmers to the milling factories, where the second part of the process of obtaining paprika, the grinding, is carried out.

In order to obtain this red powder, the dried peppers are ground according to a process that includes the following steps, although they are not always carried out in their entirety.

- 1.- Using a system of hammers and sieves, the fruit is de-stalked.
- 2.- The de-stalked fruit is passed to a de-seeding machine, where it is stripped of its seeds.
- 3.- The pepper husks are then passed to a crusher and from there, via a network of augers, they are passed on to the first stage of milling.
- 4.- This first step is carried out in grindstone mills, which basically consist of a hopper, chute, grinding wheels and outlet.

The mills are installed in battery, so that the pepper can pass through the same mill up to five times, if necessary, to obtain the desired granulate.

5.- The paprika thus obtained is passed on to the second stage of grinding, in which the product from the first stage is refined by passing it through the so-called 'transmission stones', which are arranged horizontally and operate at lower revolutions than the millstones. At this point, occasionally, edible vegetable oil is added in the maximum proportion established in section 2.2.2.2.3 of these specifications. The addition of this oil does not influence the specific character of the paprika. The paprika is then ready to be packaged and marketed.

#### 5.2.3.- Packaging

The packaging of 'Pimentón de la Vera' must ensure that it is protected and that its properties are preserved. The packaging must be new and made of approved materials that cannot change their characteristics or transmit odours or flavours. The packaging must be approved by the Regulatory Board.

The packaging shall be for single use only, and a second use is not permitted under any circumstances, as established in the Quality and Procedures Manual.

## **6.- Factors proving the link with the geographical environment**

### **6.1.- Historical**

The first records of pepper cultivation in the province of Cáceres date back to the end of the 15th century. Its cultivation was started by the Hieronymite friars of the Monastery of Guadalupe and they extended it to other communities of Hieronymite monks, later reaching the Monastery of Yuste (Cuacos de Yuste, Cáceres), from where it was transferred to Murcia through the convent of this Order in the municipality of La Ñora, and to others in La Rioja and Andalusia.

The two most important paprika-producing areas in Spain for years to come were thus defined: The Comarca de La Vera in Cáceres and the Huerta de Murcia, although the paprika produced in each of them is different because they use different dehydration systems.

In the mid-18th century, 1,000 arrobas of paprika were produced in La Vera, and in 1791, according to the Cadastre of Ensenada, there were more than 3,000 arrobas, which gives an idea of the importance of the industry at this time. But the real industrial development began at the beginning of the 20th century, with the arrival of electricity in the area, which allowed the modernisation of the paprika industry and the installation of numerous electric mills throughout the region.

In the first third of the 20th century, the village with the most mills was Losar de la Vera with sixteen, followed by Jaraíz de la Vera with fourteen, and then Jarandilla with eight.

The recognition of Pimentón de la Vera throughout the country is backed up by recognitions, awards, and articles in important national newspapers. In August 1916, the company "Valeriano Hernández Martín" received the Diploma of Honour in the "National Agricultural and Industrial Competition", as a specialised and innovative company of the time, held on the occasion of the "Permanent International Exhibition" at the Tibidabo Palace in Barcelona. This same company, at the "Ibero-American Exhibition of Seville" in 1929, was awarded the silver medal as a distinguished exhibitor.

On the occasion of the 'Exhibition of Agricultural Products of Cáceres and its Province', the ABC newspaper, in its morning edition of 12 June 1940, referred to the '*modern industry of universal fame*', referring to the industries of the '*fertile plains of La Vera of the rich Spanish west*', which in 1939 had produced eight million kilos, with a production value of 30 million pesetas, compared with 1 200 000 kilos in 1920.

Its dual use as a colouring and seasoning makes the paprika from La Vera a very important product used in Spanish gastronomy, as can be seen from the fact that it is recommended in a

large number of recipe books of all times. It is also of great importance due to its antioxidant power, which gives it a high preservative capacity. This characteristic has made this product the best preservative for sausages and cured meats.

Domingo Sánchez Loro, a researcher from Extremadura, refers in his book 'Trasuntos Extremeños' (1956) to the delicious pork products made with Pimentón de La Vera.

José Vicente Serradilla (1992), in his book 'Cocina Tradicional de La Vera' (Traditional Cooking from La Vera), refers to the importance of 'pimentón verato' as a seasoning for pork, kid, lamb and game.

The bibliography related to 'Pimentón de la Vera' is very extensive and includes books on gastronomy, history, customs, etc.

There are also many technical and scientific works related to various aspects of Pimentón de la Vera, which have been developed over the last few years, aimed at a better knowledge of the product and the processes that lead to its production, with the common goal of improving the subsector of Pimentón de la Vera.

## **6.2.- Natural**

### 6.2.1.- Orography

The production area of 'Pimentón de la Vera' is located in the lower part of the Sistema Central, which includes the Sierra de Gredos, Béjar and Sierra de Gata, which form a natural screen protecting the natural regions of La Vera and Campo Arañuelo, Valle del Ambroz and Vegas del Alagón from the polar cold, giving rise to very mild winters.

The differences in altitude and orientation, as well as the sheltering effect and the strong encasement of some rivers, determine the appearance of variable microclimates, which can be particularly relevant, as is the case of the valleys of the rivers Ambroz and Tiétar, especially the latter, in the district of La Vera.

### 6.2.2.- Soils

The soils come from granitic type rocks, the result of a collector of the endorheic hydrographic network, formed by the deposition of alluvium. These soils have a sandy, sandy-loam texture, with little profile development, giving rise to Typic Xerofluent soils, according to the American classification. These textures guarantee good water percolation and the absence of waterlogging, to which peppers are particularly sensitive.

As far as acidity is concerned, the pH range varies between 5-6.5, which is very suitable for the cultivation of peppers, as it is a plant that is highly tolerant to acidity and can be cultivated with a pH of 5.5, without a reduction in the harvest. This data confirms the total absence of salts in the soil, a decisive factor for the pepper plant, which is particularly sensitive to salinity, which has a negative influence on the harvest.

### 6.2.3.- Climate

The climate of the area is Mediterranean-Continental, with slight Atlantic overtones, with a dry period in summer, mild and moderate winters, and warm temperate summers. The frost-free period runs from April to November

The mild temperatures are due to the protection provided by the Central System, which prevents the entry of cold winds from the north, with warm winds from the southwest predominating, giving this area a particular microclimate that allows the best development of the crop.

Average rainfall varies between 700 mm and 1,200 mm, with rainfall concentrated in autumn and spring, and a lack of water in the summer, making irrigation a necessity for the cultivation of paprika peppers.

This rainfall, and especially the concentration of rainfall in autumn, the season of the year when the peppers are harvested, limits the possibility of drying the peppers in the sun, as has traditionally been done in Murcia. This situation forced the Verata farmers to develop an alternative dehydration system, finding the solution in drying by means of hot air and smoke produced by burning firewood from the area's dominant forests, the quercine trees, mainly holm oak, oak, and cork oak.

Peppers, like all Solanaceae, are a warm climate plant, demanding heat to grow and develop optimally. This is why in our hemisphere it is a typical summer plant.

Daytime temperatures, optimal for its growth and development, should be between 20° and 25°C, and night-time temperatures between 16° and 18°C. The thermal requirements of peppers increase as they develop. It does not cope well with sudden changes in daytime and night-time temperatures, making it a crop highly suitable for areas with a mild climate, such as the geographical area covered by the Protected Designation of Origin 'Pimentón de la Vera', due to the protection of the Sierra de Gredos mountain range. Temperatures above 32°C and below 15°C seriously compromise the development of the plant.

It is a demanding crop in terms of environmental humidity, with requirements in the order of 50% to 70%, especially at the time of flowering and fruit set.

The characteristics of 'Pimentón de la Vera' are totally linked to the indigenous plant material used and the smoke-drying system, developed to resolve the specific climatic conditions of this area.

## **7.- Control Structure**

Name of the Control Structure: "Pimentón de la Vera" Protected Designation of Origin Regulatory Board

Address: Avda. de la Constitución, 65; E-10400. Jaraíz de la Vera (Cáceres).

Telephone and Fax: 0034-927-170272

email: <info@pimentonvera-origen.com>

The PDO Control Structure "Pimentón de la Vera" complies with the requirements established by the UNE-EN 45.011 standard.

## **8.- Labelling elements linked to the Protected Designation of Origin 'Pimentón de la Vera'.**

Paprika covered by the Protected Designation of Origin 'Pimentón de la Vera' must be duly identified by means of a logo of the Regulatory Council and approved by the Department of Commerce of the Government of Extremadura at all stages of marketing.

All packaging containing protected Pimentón de la Vera paprika must bear the identifying logo of the Protected Designation of Origin 'Pimentón de la Vera' and the numbered secondary label, and may not be marketed without this requirement. The numbered back label shall be single-use and non-reusable.

The trademarks, company names and identifying labels of the different industries producing Pimentón de la Vera paprika must be approved by the Regulatory Council for use in protected paprika. The use of labels, markings or seals which are likely to create confusion in the mind of the consumer shall not be permitted.

## **9.- Requirements to be met under regional and/or national provisions.**

- Act 25/1970 of 2 December 1970 on the Statute of Vineyards, Wine and Alcohols and its Regulation approved by Decree 835/1972 of 23 March 1972.
- Decree 835/1972 of 28 March 1972, regulation of Act 25/1970.
- Order of 25 January 1994 specifying the correlation between Spanish legislation and Regulation EEC 2081/92 on designations of origin and geographical indications for agricultural products and foodstuffs.
- Royal Decree 1643/99 of 22 October 1999 regulating the procedure for processing applications for entry in the Community Register of Protected Designations of Origin and Protected Geographical Indications.

ANNEX 1

1.- "Pimentón de la Vera" Denomination of Origin Regulatory Council logo



2.- "Pimentón de la Vera" Denomination of Origin Regulatory Council numbered back label





## **ANNEX 2.- Complete list of applicants**

For information purposes, a full list of the producers applying for registration of the PDO 'Pimentón de la Vera' is included in this Annex:

Mr. Manuel Fernández Amor, of legal age, with DNI nº 5.602884-S, president of the UNIÓN DE PRODUCTORES DE PIMENTÓN, SOCIEDAD COOPERATIVA; Mr. Alejandro Gil Serrejón, of legal age, with DNI nº 8.097-R, owner of the company HIJO DE FCO. GIL BOTE S.L.; Mr. José M<sup>a</sup> Hernández Aparicio, of legal age, with DNI nº 51.435.514-Q, owner of the company JOSE M<sup>a</sup> HERNANDEZ S.L.; Mr. Francisco Alcaín Martínez, of legal age, with DNI nº 30.786.705-D, Manager of the UNION DE PRODUCTORES DE PIMENTÓN, SOCIEDAD COOPERATIVA ; Mr. Teodoro Fernández Pavón, of legal age, with DNI nº 76.091.328-Z, owner of the company ESPECIAS FERNANDEZ ROMERO S.L.; Mr. Teodoro Fernández Pavón, of legal age, with DNI nº 76.091.328-Z, owner of the company ESPECIAS FERNANDEZ ROMERO S.L.; Mr. Julio Muñoz Salgado, of legal age, with DNI nº 11.765.833-E, owner of the company LIBERATO MUÑOZ S.L.; D. Luis Felipe Sánchez Trancón, of legal age, with DNI No 7.452.805-T, owner of the company HIJOS Y SOBRINOS DE PEDRO SANCHEZ S.L.; Mr Jesús M<sup>a</sup> Jiménez del Río, of legal age, with DNI No 76.103.683-H, representative of UPA-UCE Extremadura; Mr Angel Sánchez Melchor, of legal age, 7.393.571-Z, owner of the company SANMEL S.L.; Mr Eugenio Domínguez Morcuende, of legal age, with DNI No 6.992.744-P, Manager of the SDAD COOP GUALTAMINOS; Mr Angel Borja García, of legal age, with DNI No 961.430-F, paprika manufacturer; Ms. Carlota Torrecilla Torrecilla, of legal age, with DNI nº 7.345.181-Q, paprika manufacturer; Mr. Benito Sánchez Borja, of legal age, with DNI nº 7.325.381-L, owner of the company BENITO SANCHEZ BORJA S.L.; Ms. Teresa López Matías, of legal age, with DNI No 7.357.673-L, paprika manufacturer; Mr Cecilio Oliva García, of legal age, with DNI No 7.432.247-G, owner of the company NETASA S.A.; Ms Isabel Núñez Llorente, of legal age, with DNI No 7.432.584-L, president of the ASOCIACION DE CONSUMIDORES Y USUARIOS "MUJER JARAICEÑA", representatives of sectors that bring together the interests of producers, industrialists and consumers of "Pimentón de la Vera".