

Single document for Bocadillo Veleño

GB number: [for official use only]

A protected geographical indication (PGI)

1. Product name(s)

Bocadillo Veleño

2. Country

Colombia

3. Description of the agricultural product or foodstuff

3.1. Type of product [as in Annex XI implementing regulation 668/2014]

Class 1.8. Other products in Annex I to the Treaty (spices, etc.)

3.2. Description of the product

'Bocadillo' is an agricultural product consisting of a paste resulting from the mixture of ripe guava pulp and white sugar, packed or wrapped in bijao leaf, uniform in colour; smell and proper taste of the processed guava, tasting only of the ingredients and firm in consistency. It has two (2) layers of white guava and, in the centre, a layer of red guava. It is dry, rough and opaque on the outside, shiny and moist on the inside. It has the aroma of ripe guava and bijao. It is hard and dry on the outside, soft, grainy and slightly moist on the inside. To the taste, there is a balance between the acid of the fruit and the sweetness of the sugar, the mild acid taste predominates, with greater intensity in the white guava layers, and a hint of bijao is perceived.

The characteristics of the product are as follows:

- Sensory characteristics: unique smell and taste of the processed guava, free of odd tastes and smells and firm consistency.

- Appearance: Uniform in color, it must be totally free of foreign materials and without any signs of dryness or shrinkage. The Bocadillo Veleño must have two layers of white guava and in the center, a layer of red guava. There are two types of Bocadillos Veleños: extra fine and traditional.

Extrafino

Tradicional



The size of the Bocadillo can be any size and range in weight from 15g - 60 g, with the following conditions:

Quality of Bocadillo Veleño	Layers of white Guava	Red layer	Height	Width	Length
Extrafine	Min 40% Max 60%	Percentage Complementary	Min 2.5 cm Max. 5 cm	Min 1 cm Max. 2 cm	Min 2.5 cm Max. 5 cm
Traditional	Min 10% Max 20%	Percentage Complementary	Min 2.5 cm Max. 5 cm	Min 1 cm Max. 2 cm	Min 2.5 cm Max. 5 cm

The red guava two types of Bocadillo Veleño should be the complementary percentage.

The two outer layers of white guava of the two qualities of Bocadillo Veleño snack should be of similar size.

The percentages are given with respect to the length of the height of the Bocadillo Veleño snack.

Irrespective of the final presentation of the product on the market, the following uniform characteristics are also present:

- Ingredients: red guava, white guava and white sugar. T- Physico-chemical characteristics:

Parameter	Minimum	Maximum

soluble solids by refractometric Reading at 20°C	75 brix degrees	-
pH at 20°C	3.4	-

Microbiological characteristics:

Parameter	N	m	M	C
mould and yeast count	3	1000	2000	1

N: number of units to be examined

m: maximum permissible index to identify a good quality level.

M: maximum permissible index to identify acceptable quality level.

C: Maximum number of permissible samples with a result between m and M.

Organoleptic characteristics:

Characteristics	Taste	Smell	Texture
Prevalent	acid, cooked guava, the part corresponding to white guava is more acidic, bijao	Dry leaf, dry bijao leaf, guava.	Dry on the outside, sandy, hard on the outside, soft on the inside, firm, non sticky.
Other Characteristics	Smooth sweet, bittersweet	Hay, ripe fruit	Does not apply

The elements to highlight of the VELEÑO BOCADILLO are:

- Visually: Dry, rough and opaque external appearance, inside it is shiny and moist.
- Aroma: Aroma of ripe guava and bijao.
- Mouthfeel: Hard and dry on the outside, soft, sandy and slightly moist on the inside.
- Taste: Balance between the sourness of the fruit and the sweetness of the sugar, with a predominance of mild sourness, perceptible by the hint of bijao.
- Colour: The snack must be within the Pantone 1675-1807 and Pantone 7507-7510 colour ranges.

3.3 Feed (for products of animal origin only) and raw materials (for processed products only)

- The ingredients used in the elaboration of the Veleño Bocadillo are two (2) regional varieties of Guava: red and white.
- For the elaboration of its packaging the bijao leaf.
- The following varieties are mainly used to make the wooden box that serves as packaging: Chingalé (Jacamda copaia), Fresno (Fraxinus excelsior L), Sauce (Salix alba), Pine (Pinus sylvestris L), Mopo or Drago (Croton Cupreatus).

3.4. Specific steps in production that must take place in the identified geographical area

All steps must take place in the identified geographical area,

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

- The Bocadillo Veleño should have two layers of white Guava and in the center, a layer of red Guava. There are two types of Veleños Bocadilloes: the extra-fine and the traditional.

Size	Top white coat	Red coat	Lower white coat	Height	Width	Long
Extrafine	Mini 1,5 cm	Mini 1,5 Cm	Mini1,5 cm	4,5 - 5 cm	1,5 - 2,2 cm	4 - 4,8 cm
Traditional	Mini 0,3 cm	Mini 4 cm	Mini0,2 cm	4,5 - 5 cm	1,5 - 2,2 cm	4 - 4,8 cm

- **Packaging:** Once the Bocadillo Veleño is dry and with a firm consistency, it is manually wrapped in a bijao leaf. Each Veleño Bocadillo is packed in a natural bijao leaf. The Veleño Bocadillo and the bijao leaf have direct contact. It is not allowed to pack the Veleño Bocadillo in other material than the bijao leaf. There are 4 sizes of boxes only, for the extra-thin and traditional, in a wooden or cardboard box of 4, 12, 18 and 36. Then it is packed in a wooden or cardboard box, in the following sizes:

		Long	Width
Type	Units	Measures (Cm)	Measures (Cm)
Wooden Box	36	20.60-22.10	5.80-7.90
	18	16.50-17.30	6.50-7.90

	12	11.00-12.00	7.00-8.00
	4	11.00-12.00	4.00-6.00
Cardboard box	18	13.80-17.20	8.20-9.60

Veleños Bocado must be packed in boxes, with the Bocado stripes horizontal and the closure of the bijao leaf packaging below.

- Tying the box: The wooden box is tied in a cross, with a unicolor fiber

3.6. Specific rules concerning labelling of the product the registered name refers to

Labeling: The package label must contain (a) The seal of the Denomination of Origin, (b) The current legal requirements (name of the product, manufacturer's data, expiration date, ingredients, etc.).

4. Concise definition of the geographical area

It is made up of four (4) municipalities in the department of Santander and one (1) municipality in the department of Boyacá, namely: Vélez, Barbosa, Guavatá, Puente Nacional and Moniquirá, respectively. These municipalities are located in the eastern Andean Mountain range of Colombia, with altitudes between 1200 and 2200 meters above sea level. corresponds to the geographical area located in the departments of Boyacá and Santander, between coordinates 73 ° 37 '30 "and 73 ° 54' 30" of west longitude and 6 ° 7 'of north latitude, where the humid climate predominates, with temperature average 22 ° c and precipitation.

5. Link with the geographical area

The geographical area is made up of four (4) municipalities in the department of Santander and one (1) municipality in the department of Boyacá: namely Vélez, Barbosa, Guavatá, Puente Nacional and Moniquirá, respectively. These municipalities are located in the Colombian eastern Andean mountain range, with altitudes between 1200 and 2200 metres above sea level. It corresponds to the geographical area located in the departments of Boyacá and Santander, between the coordinates 73° 37' 30" and 73° 54' 30" west longitude and 6° 7' north latitude, where the humid climate predominates, with average temperature of 22°C and precipitation.

- The quality, characteristics and reputation of 'bocado veleño' are due to the geographical area where it is produced, in particular with regard to its main ingredient, the guava, which

comes from altitudes of between 1,200 and 2,200 metres above sea level and whose qualities allow a higher yield in the production process, as well as a special aroma in the finished product. These conditions also make it easier to harvest the product. In areas of different altitudes, the fruit is not produced throughout the year and harvesting times vary, which affects the availability of naturally ripened fruit and thus the flavour and aroma of the final product. Additionally, the guava used for the production of BOCADILLO VELEÑO comes from crops located in fertile, deep, well-drained soils rich in organic matter, which guarantees that the fruit is of good quality".

The temperatures of the cultivation areas affect the characteristics of the guava, as those cultivated at very high temperatures lack the aroma and colour suitable for the production of the bocadillo while those cultivated at lower altitudes have lighter colours and characteristics that affect the method of punteo. In addition, the guava used for production is only that which ripens naturally, which is achieved in the region because the environmental conditions allow the production of guava throughout the year, without the need for artificial ripening procedures.

The characteristics and quality of the Veleño snack are closely linked to the guava used as an input. Thus, in relation to the colour, the use of ripe red and white guavas guarantees the characteristic colouring of the final product. As for the sweet taste with acidic components, we find that it is derived from the mixture of red and white guavas that are acidic, especially the latter, with white sugar and without the use of colourings or additional additives.

The bijao leaf that is grown in the municipalities that make up the designated area of influence of the production chain is used for the packaging of the product, which gives it characteristic flavour and aromas typical of the aromatic qualities of the plant. The leaf gives it a different flavour, as it has particular aromatic characteristics and also affects the final texture of the product.

It should also be noted that the way in which the 'bocadillo veleño' is made reflects the traditional know-how and local practices of producers in the defined area.

The elaboration of the bocadillo in the Province of Vélez obeys a tradition transmitted from generation to generation. Its origins date back to the 19th century (1870 to 1900), a time when the homemade industry began, which was related to the manufacture of desserts and jellies containing this fruit and used for family consumption. The first references to the production of bocadillo are found in the municipality of Vélez and, later, in the municipality of Moniquirá, where family-type artisanal factories were located. At that time, the product was made in copper pots that were heated in wood-fired ovens. In the beginning, the snack

was made with sugar from Soata or with pan de azúcar (a block of raw sugar that was melted to mix with the guava pulp). The guava pulp went through a sifting process with java canvas and if the product was very fine, the strands had to be removed so that it would have thicker hollows, and the pulp would pass through more easily. A structure was made with four stakes to which the canvas was tied, and the very ripe fruit was worked with the inner side of the hands to remove the pulp and separate it from the seeds. Only the Guavatá or Puente Nacional guava was used because it was considered to be the best because it was grown in the perfect climate for the guava to ripen and develop all the sugar and flavour properly. On the other hand, it is found that the spread of the guava snack was initiated by the "Señoritas Azucarates" from Vélez, continuing with the Roa family and the Becerra family, who introduced the use of eggs to make the snack look brighter. It should be noted that at the time of the construction of the eastern railroad section (beginning of the 20th century), which communicated Chiquinquirá and Barbosa, the workers consumed the snack as food to "replenish their strength", which was known as "suela" and was homemade. As previously mentioned, the term "veleño" refers to the former Province of Vélez, which formerly included the province of Ricaurte, the slopes of Tunja and cities such as Villa de Leiva. Thus, the expression "veleño" was used to designate the snack produced in Vélez, which was wrapped in bijao leaves. Since the Vélez market was the most important in the region due to the large number of people that frequented it, it facilitated the expansion of knowledge of the product. In addition, it is worth highlighting that close to 80% of the Bocado manufacturers learned the trade through family tradition, 13% learned as workers in other companies and 1% of the manufacturers hired someone to teach them. The average age of Bocado entrepreneurs is 42 years old. In this guayaba industrial link, the family work structure is still maintained. As for the Bijao leaf, it should be noted that around 500 families in Santander are dedicated to the processing and commercialization of the bijao leaves used to pack the BOCADILLO VELEÑO. This trade has remained throughout the different generations taking into account that by tradition the children of the producers begin to participate in the work related to the bijao leaf, from the age of 8 years old. Eighty percent maintain the trade by tradition learned from their parents, other relatives and neighbours. Additionally, it should be noted that the applicant indicated that the Bijao leaf is also traditionally processed and marketed in Moniquirá (Boyacá).

ENDS

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