

**APPLICATION FOR REGISTRATION
OF THE DESIGNATION OF ORIGIN / GEOGRAPHICAL INDICATION)
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF**

I. Applicant

1. Name or first name and surname:

Stowarzyszenie Producentów Fasoli w Nowym Korczynie [Association of Bean Producers in Nowy Korczyn]

2. Seat and address or residence and address:

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28-136 Nowy Korczyn

3. Mailing address:

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4. Person acting on behalf of the applicant:

Wiesław Treła

5. Group:

Association of Bean Producers in Nowy Korczyn that currently associates 1,500 bean producers.

II. Specifications

1. Name:

fasola korczyńska

2. Application for registration of:

Please mark [X] if the applicant is seeking to register the name referred to in point 1 of the specifications as a designation of origin or geographical indication.

(1) designation of origin

(2) geographical indication

X

3. Category:

Class 1.6. Fruit, vegetables and cereals fresh or processed

4. Description:

Only the dried seeds of local dwarf, stringed populations of the multi-flowered 'Piękny Jaś' bean known as 'Jaś Karłowy' (*Phaseolus coccineus*/*Phaseolus multiflorus*) and intended for human consumption may be sold under the name 'fasola korczyńska'.

Physical characteristics:

- white colour typical of healthy seeds,
- large or very large seeds at least 18 mm long and at least 10 mm broad, with 60 to 90 seeds per 100 g of beans,
- seeds have very thin skins,
- natural and characteristic in smell, free of mouldy, rancid or other extraneous odours,
- seeds must be clean, whole, healthy, ripe, well-formed, dry without contamination, not shrivelled, without holes caused by insects, free of dangerous diseases, and must not manifest any deterioration or growth under the influence of temperature.

Chemical characteristics:

- moisture content not more than 18%,
- protein content not less than 22%.

Organoleptic and culinary characteristics:

- very delicate, mild flavour without any bitter taste,
- cooking time not more than 40 minutes,
- seeds do not disintegrate as a result of cooking and are not powdery.

The following minimum requirements apply to the beans prior to packing:

- (a) broken beans (half of the whole seed) — up to 0.1%;
- (b) shrivelled beans — up to 0.1%;
- (c) foreign matter — up to 0.05% (maximum earth: 0.02%);
- (d) decayed and mouldy beans — not more than 0.2%;
- (e) beans that are not of a uniform colour — not more than 0.6%.

However, the total quantity of beans not meeting these requirements may not exceed 1.05% by weight.

Photo 1



Seeds of the stringed variety of the ‘Piękny Jaś’ beans (‘Jaś Karłowy’) (*Phaseolus coccineus*).

5. Geographical area:

‘Fasola korczyńska’ may be produced in the following communes of the Świętokrzyskie Voivodeship: Nowy Korczyn, Wiślica, Solec Zdrój and Pacanów (located in in Busko powiat) and Opatowiec (located in the Kazimierz powiat).

6. Proof of origin:

1. The entire production process is subject to a special control system that enables comprehensive product traceability. Products to be labelled with the ‘fasola korczyńska’ PGI must fully meet each of the following conditions:
 - (a) they have been produced in the geographical area specified in point 5 in accordance with the described production method and have the characteristics specified in the description;
 - (b) their producers have undertaken in writing to comply with the specifications;
 - (c) their producers have provided the information listed below to the Association of Bean Producers in Nowy Korczyn.
2. Producers who want to use the PDO are obliged to report this information to the Association of Bean Producers in Nowy Korczyn.
3. They provide the Association with information on the area covered by bean crops and their location. Changes to this information should be reported by 1 March of a given year. Producers who want to use the PDO for the first time should report this to the Association by 1 March of a given year. If the willingness to use the PDO or the location of new plantations is reported after the deadline, the PDO may be used only starting from the following year.
4. The Association of Bean Producers in Nowy Korczyn should always be in possession of the up-to-date list of producers interested in producing ‘fasola

korczyńska' and the up-to-date locations of its crops. An entity wishing to be entered on the list must grow 'fasola korczyńska' on plots that are not smaller than 0.20 ha.

5. Bean crops are assigned registration numbers (plot numbers). Boxes or single packages of beans are marked with special labels containing a reference to the place of origin (producer's code and the date of harvesting of a given batch). Documents held by the Association and producers should guarantee the product traceability.
6. Each producer shall also keep a register in which it records the following data:
 - output and sales volumes and the buyer in a given year,
 - areas and numbers of plots where beans are grown.
7. All entities involved in the purchase of 'fasola korczyńska' and its packaging under the PDO must report this to the Association of Bean Producers in Nowy Korczyn. These entities must be able to demonstrate the suppliers, quantity and origin of the beans, as well as the buyers and quantities of beans sold to them. These entities must also be able to prove the relationship between the quantity of beans purchased and the quantity of beans sold.
8. If the inspection body finds any discrepancies occurring even at a single stage of the production chain, the product will not be allowed to be marketed under the PDO. The inability of the entity purchasing and further selling the protected beans to prove that protected beans are sold under the name 'fasola korczyńska' is also considered a discrepancy.
9. Producers must comply with the conditions specified in point 6(1)(a) from the moment of sending the application for registration to the European Commission. Producers must start complying with the conditions specified in point 6(1)(b) and (c) no later than three months from the first publication of the application for registration in the Official Journal of the European Union.

7. Production method:

1. Soil

The beans must be grown in the geographical area specified in point 5 on class I, II or III soils of the types preferred by wheat and beet. The optimum soil pH value for growing beans is from 6.0 to 6.8. Beans cannot be grown on soils that are too light or too heavy and waterlogged.

2. Forecrops

Fabaceae and grasses may not be grown as the forecrop. The yields are obtained when onions, tomatoes, brassicas, root vegetables and cereals are grown as forecrops.

3. Sowing

Due to the climatic conditions in this area, beans should be sown before 8 May. Beans are sown in rows by hand or using dedicated seeders (Photos 2 and 3). The distance between plants should be at least 25 cm. Usually 3-4 seeds are placed in one hole. The distance between rows should not be less than 55 cm. The optimal sowing depth should be 4-5 cm for lighter soils and 2-3 cm for heavier soils. Seeds are very often dressed before sowing. The own seed material is usually used for sowing.

Photo 2



Mechanical sowing of beans

Photo 3



Sowing beans by hand

4. Fertilisation

The type of fertiliser and its doses depend on the type of soil and the content of organic matter in it and are determined individually by each producer. In poorer soils, it is recommended to grow beans in the first year after fertilising with manure in the quantity of up to 50 t/ha. Fertilisation must be carried out in accordance with the principles of good agricultural practice.

5. Treatments

Important treatments in bean cultivation include weeding and foliar feeding, which has a positive effect on the quality of the obtained seeds. Only products permitted by the Instytut Ochrony Roślin [Plant Protection Institute] may be applied.

6. Harvesting and drying

In warm, sunny weather, beans ripen in late August or early September. In years with adverse weather (heavy rainfall and low temperatures), ripening is prolonged. Harvesting is carried out in two stages. The beans are harvested by cutting down the whole plant. After the plants have been cut down, they have to be dried on wooden frames. The beans must be dried naturally in a well-ventilated place in the open air (Photos 4 and 5). No more than two tonnes of beans may be harvested from one hectare of crop.

Photo 4



Drying bean plants on wooden frames

Photo 5



The structure of a wooden frame for drying bean plants

7. Threshing

Dried beans are threshed to remove grains from pods. The choice of the threshing method depends to a large extent on the knowledge and skills of the producer and is largely determined by the moisture content of the bean grains.

8. Sorting

The threshed beans have to be sorted in order to eliminate ones that are damaged or misshapen. The beans are sorted by hand. The sorted beans can be further dried.

9. Storage

After drying, the seeds are sorted by hand to eliminate any undesirable material, broken and damaged seeds, and seeds of other varieties, placed in bags, and stored in hygienic conditions.

The beans should be stored in clean, dry, well-ventilated rooms that are free of pests and extraneous odours. In rooms intended for storing bean seeds, the recommended air humidity is 65% and the temperature should not exceed 10°C.

10. Transport

The means of transport used to carry beans should be clean, dry, and free of pests and extraneous odours.

All activities and procedures described with respect to the production method must be carried out in accordance with good agricultural practice.

8. Link with the geographical region:

Natural link

The area specified in point 5 (i.e. the area of the following five communes: Nowy Korczyn, Wiślica, Opatowiec, Solec Zdrój, Pacanów) is located in the southern part of the Nida Basin macroregion and on the Vistula Lowland. This area is located along the Nida River valley, with its southern part in the location where the Nida River flows into the Vistula River.

This area is situated on an extensive depression between the Krakow-Częstochowa Upland and the Kielce-Sandomierz Upland. These uplands constitute a natural barrier that protects the region described in point 5, causing it to have milder conditions than the neighbouring areas. This area is characterised by differences in relative height of more than 50 m. The lie of the land has a significant impact on the winds in this area, that are mostly very light (moving at speeds of less than 5 m/sec.). Strong winds (speeds of more than 10 m/sec.) occur very rarely and usually in winter. Weak winds are very conducive to growing beans. On average, this area enjoys around six hours of sunshine per day, more than most other areas in the Świętokrzyskie Voivodeship. The area concerned is also characterised by a fairly extensive water network based on the Vistula and Nida rivers, and a high level of groundwater. The average annual relative air humidity in this area is around 79%. The area is also characterised by a relatively low level of precipitation, which sets it apart significantly from the neighbouring areas. The total annual precipitation here is less than 550 mm and the soil has a pH value ranging from 6.0 to 6.8. The growing period starts on 1 April and lasts until 4 November. Permanent snow cover begins to form here around 24 November and disappears around 18 March. Good soils (classes I, II and III) account for 45% of all soils.

Beans are thermophilic plants and require a sunny location sheltered from the wind as well as fertile, airy soil with a slightly acidic or close to neutral pH value. The area where 'fasola korczyńska' is produced is located on the banks of the Nida River and where the Nida River flows into the Vistula River (in the communes of Nowy Korczyn, Wiślica, Opatowiec, Solec Zdrój and Pacanów), and due to the prevailing conditions, it is an excellent location for growing beans.

Historical link and reputation

There is a very long tradition of growing beans in the Nowy Korczyn region. Bean production in and around Korczyn developed at a highest rate in the late 1950s when the

Nida River flooded. The floods destroyed the crops cultivated there at the time and beans began to be grown on the flooded areas. The stringed dwarf 'Piękny Jaś' bean was the most popular bean variety in this area. The conditions for growing this variety were very favourable, and such fine specimens were obtained here that it began to be called 'fasola korczyńska'. The name comes from the name of the Nowy Korczyn commune. Bean cultivation spread throughout the area where its adequate quality and desired parameters could be obtained. This area currently includes five communes: Nowy Korczyn, Wiślica, Opatowiec, Solec Zdrój and Pacanów. The history of bean cultivation in this area has been described in numerous publications. In the study entitled *Uprawa fasoli na nasiona* [Growing beans for seeds] developed by Eng. Krzysztof Szelański and published by the Voivodeship Centre for Agricultural Progress (WOPR) in Modliszewice in 1988, it can be read as follows:

In the Kielce Voivodeship, the most favourable conditions for growing beans are found in its southern part. In the early 1980s, almost 50% of the bean crop area of the entire voivodeship was located in the Nowy Korczyn commune. Approximately 80% of this area was sown with the stringed 'Piękny Jaś' bean variety, and the remaining part was sown with medium-size varieties, also with coloured seeds. Such concentration of bean cultivation for dry seeds was possible thanks to the guaranteed sales markets, organised by the Communal "SCh" Cooperative in Nowy Korczyn.

The exports of beans from the above-mentioned Communal Cooperative reached 420 tonnes in 1986, and 836 tonnes in 1987. Recent years have seen growing interest in increasing bean crops in neighbouring communes as well as in other regions of the Kielce Voivodeship.

The materials and publications also discuss work on beans from the Nowy Korczyn region – for example, in the aforementioned study entitled *Uprawa fasoli na nasiona* it can be read as follows:

Beans have been grown in the Nowy Korczyn region for over thirty years. Research on beans began in 1980 at the IPO-AR Lublin Vegetable Plant.

The long tradition of growing beans in the described area is also confirmed by its growers' accounts. For example, Ms Irena Korczak, on her farm located in the village of Pawłów, had been growing beans since 1964. She worked at "SCh" local cooperative in Brzostków, which purchased these beans. After the merger of Nowy Korczyn local cooperative, the purchase continued, and the beans were exported to Western European countries. Mr Edmund Wróblewski recalls his work as a cashier in the Cooperative Bank in Nowy Korczyn, the Cashier's Office in Brzostków; since 1963, he paid people money for the sold 'Jaś Karłowy' beans. Mr Stefan Jasiak, long-time President of the Board of the Communal Cooperative, recalls: *The "SCh" Communal Cooperatives in Nowy Korczyn and Brzostków had been involved in the purchase of these beans since 1959. I can confirm this, because I started working in the cooperative sector in 1954, and I worked in it uninterruptedly until I took early retirement. Every year both these cooperatives bought 'fasola korczyńska' in various quantities – from 1,500 to 2,500 tonnes per year. There were also years when smaller quantities were purchased. Besides the Cooperatives, various private companies bought and still buy beans. To the best of my knowledge, private traders in those years bought annually around 350-500 tonnes. I am well familiar with the cultivation of 'fasola*

korczyńska' and its Jaś Karłowý variety, because I worked at the local cooperative in various positions: I was the Chief Accountant for 5 years and the President of its Management Board for 30 years. Thanks to the cultivation of this bean variety by farmers, the local cooperative made significant profits by buying it and the farmers had guaranteed sales, which can be confirmed by all farmers not only in the Nowy Korczyn commune, but also in the Świętokrzyskie Voivodeship. After retiring in 1994, I founded a family company in Nowy Korczyn that deals mainly with the purchase of beans from farmers and their exports in quantities of 500,600 tonnes per year.

Numerous documents from different years concerning 'fasola korczyńska' and testifying to the cultivation of beans in this area have also been preserved. Purchase documents, delivery receipts and forms regarding settlements with farmers confirm, among other things, the quantities of beans sold and their prices.

The above-mentioned documents confirm that bean production in this area was organised and extensive. These documents also confirm that this product occurred in this area and played an important role in the local community.

High quality, delicate taste and very good growing conditions translated into the growing popularity of 'fasola korczyńska'. Its quality and reputation were confirmed by the increasing level of its crops and participation in numerous competitions. The reputation of 'fasola korczyńska' is confirmed, for example, by the first "PERŁA" award received in the nationwide competition "Nasze Kulinarne Dziedzictwo" [Our Cultural Heritage] in 2004. The whole event and the bean history were described, for example, in Tygodnik Powidzia weekly magazine of 26 October 2004. In the article entitled *Najlepszy świętokrzyski produkt regionalny* [The best regional product in the Świętokrzyskie Voivodeship], it can be read as follows:

"At the Polagra-Farm 2004 International Agricultural Fair in Poznań, 'fasola korczyńska' received the "PERŁA" certificate – the highest distinction in Poland in terms of culinary heritage.

Bean is a thermophilic plant. The land along the banks of the Vistula and Nida rivers and the weather conditions prevailing throughout the cycle from germination to harvest had been conducive to this type of crop, as a result of which the product had been "always" grown here, and those growing it were gaining skills and experience in production. In the 1980s, half of the voivodeship area where beans were grown was located in the Nowy Korczyn commune. But its recent growth in popularity is surprising and at the same time very pleasing to the hosts of the area, farmers involved in its cultivation, the Fasolex company dealing with its processing and distribution to different markets, including foreign ones.

The grass is always greener on the other side of the fence. This is definitely the case for our Polish taste, as we do not fully appreciate the value of this product. Western buyers and consumers, who recognise its high protein and vitamin B content, buy beans like hot cakes, obviously while requiring the product to meet very strict EU standards. This forces us to adequately set up production, segregation, delivery and packaging to meet the required standards...

...we have become one of the important promotional elements of Poland in the European arena, which adds flavour to our great beans. This dynamically developing promotion of Korczyn's treasure began with the activities taken by Iza Andruszkiewicz, a middle school teacher in Nowy Korczyn, a tutor of the school 4H Club, searching together with club members – middle school students – for old grandmothers' recipes for preparing beans, and Małgorzata Donoch from WODR Modliszewice, who, supported by Janusz Gajda, Commune Mayor, presented beans from Korczyn with honey, herbs, and bean balls fried in oil at the competition in Modliszewice last year. The offer, ranked 2nd in the competition, drew enthusiastic applause and was praised by gourmets. As a result, the initiators of the bean expansion to Polish and European tables increased, in close cooperation with Mr Jasiak, their efforts to find and dust off age-old recipes for dishes featuring beans. Fasolex, operating on the market since 1993 and dealing mainly with the exports of beans to the European markets, took up the challenge of joining the promotional expansion with not only the raw material, but also processed products, including mainly bean dishes. And this was the beginning of the success confirmed at this year's Polagra with the highest domestic certificate in the field of national culinary heritage.

Can a regional culinary product from Korczyn featuring beans be a real export best-selling product – definitely yes.

Here is a comment by Robert Gwóźdź, the author of this article:

As I remember, my grandmother, born in Nowy Korczyn at the beginning of the 20th century, brought with her a whole culinary set based on bean from Korczyn, passed on to her by her mother and grandmother, treating us, every now and then, to other dishes made from this vegetable. However, what I remember most as far as taste and content are concerned, is cabbage with peas in two versions – for Christmas Eve (the one with an unforgettable taste and aroma) and the one called by me regenerating. As for the other one, my grandmother prepared it especially when intense physical work in the field was performed and in the case of construction and other work. For me it was something really exceptional, giving me a lot of power and bringing quick regeneration. Apart from that, I have not encountered for a long time home-made bean pie and several other dishes prepared in the way my now deceased grandmother did. She knew all this from oral family recipes passed on in the family for many generations, and I am very sorry that they have not been written down and cannot be used today. I can only vouch for the fact that all of them were delicious, filling and healthy. I have a lot of respect for the initiative and persistence of the members of the 4 H Club in recreating old recipes for traditional processed beans from Korczyn.

The competition and the preliminaries were also described in another article entitled *Potem ćmaga* [Then ‘ćmaga’¹]:

KOŃSKIE. There is no need to be ashamed of the culinary heritage of the region. On the contrary – it is worth reaching for the cuisine of our grandmothers and grandfathers. In the renovated gate of the Modliszewice defensive manor house, their culinary delicacies were presented by the participants of the 4th edition of the “Nasze kulinarne dziedzictwo” [Our culinary heritage] competition. As many as 26 dishes prepared according to old recipes were competing. The tables were laden with goat cheese, sausages, old Polish ham, spyrok (baked minced raw bacon), and flatbreads. There was also a stand with homemade grape wine and a cure for all ailments – ‘ćmaga’. The jury, chaired by Izabella Byszewska, the editor-in-chief of “Modna Gospodyni” magazine, tasted the dishes for several hours, after which they chose the winning ones and granted diplomas and prizes. The dishes were assessed in the following categories: animal products and preserves, plant products and preserves, beverages, and mixed products. The first places in the particular categories were taken by: Kazimiera and Jerzy Grzejszczyk from Śniadka in the Bodzentyn commune for country ham with spyrka (back fat); Dobry Sad Producers Group from Szydłów for Szydłów dried plum; Magdalena Kapłan from Faliszowice, Samborzec commune, for Sandomierz grape wine; and Zbigniew Zych and Paweł Piątek from Busko Zdrój for bean stuffing. (...). Nominations for the nationwide “Perły 2004” competition were awarded to: Stefan Jasiak and the Fasolex company from Nowy Korczyn for the Korczyn beans (...)

‘Fasola korczyńska’ was also described under No. 47 in the Catalogue entitled “Nasze Kulinarne Dziedzictwo – produkty regionalne i lokalne w Polsce 2004” [Our Culinary Heritage – regional and local products in Poland in 2004] published by Polska Izba Produktu Regionalnego i Lokalnego [Polish Chamber of Regional and Local Products].

The good reputation enjoyed by ‘fasola korczyńska’ and its importance to the local community are borne out by, for example, ethnographic studies documenting its tradition, for example the script of *Szopka po Parchocku*, prepared in December 1990 and presented in January 1991 to the local audience at the fire station in Parchocin in the Nowy Korczyn commune. It was a nativity play presented by children to the local population. The only mentions of food products included in the scenario concerned beans:

...Farmer I

*Ach ten urząd to piekielny stwór
Trzeba mieć pieniędzy wór
Chyba to tak będzie
Że traktor kupię na gieldzie
I nasieje fasoli ze sześć mórg
Żebym tych pieniędzy zebrać mógł.*

¹ Ćmaga – cheap alcohol (translator’s note)

Farmer II

*Przywiózł do GS fasoli ze trzy tony
A miał towar wyważony
Lecz wagowy mu wymyśla
Że za mała, że za mokra
A, że słuchać było przykro
Aż na koniec poszedł spór
Bo sąsiadowi brakło fasoli wór...*

The description of the history of the region and mentions of the importance of beans in the tradition of the area can also be found in other materials, e.g. *Domy i dwory* [Houses and manor houses] by Ł. Gołębiowski, at: www.fasolex.pl:

When collecting recipes for the oldest dishes of our commune, and at the same time of Ponidzie, we noticed that a dish characteristic of one locality could be virtually unknown in another. Typical dishes certainly include bread, flatbread, garus², meatless cabbage stew as well as potato and bean dishes. What we wanted to choose was the oldest dish that would be made from a plant grown here for a very long time. We have been collecting recipes for bean dishes from the residents of our commune for a long time.

Beans can be considered one of the oldest crops in Ponidzie. We know that beans have probably been grown here since the 16th century. Jaś Karłowy beans (called 'fasola nowokorczyńska') began to be cultivated on a large scale in the 1970s in the forks of the Vistula and Nida rivers. Bean is a thermophilic plant that is very demanding as regards temperature. This part of Ponidzie has a microclimate characterised by a longer growing period and higher average temperatures, especially in the spring months, compared to neighbouring areas. These conditions are conducive to the cultivation of the Jaś bean variety. There are few areas in Poland where it grows and yields a crop.

In the 1980s, bean production in our commune became the main source of income for farmers. It seems that bean is still underestimated as a diet component. It has a considerable protein content and contains a lot of B vitamins. It is filling and can perfectly replace meat dishes.

A characteristic dish made of beans is cabbage with beans, that, according to conversations with our grandparents and parents, is also the oldest dish made of this vegetable. In the past, peasants would take this dish with them when they went to work all day. It gave them the strength to work. In the past, cabbage with beans was served as a regular dish; today, it is increasingly common in Ponidzie as a Christmas Eve dish. By participating in the promotion of bean products, we want to promote our region. We propose our recipe: pancakes with beans...

...In the Świętokrzyskie Voivodeship, the most favourable conditions for growing beans are found in its southern part. In the 1980s, almost 50% of the bean crop

² Garus – thick, sweet fruit soup, usually made of boiled pears, apples or plums with added milk, eggs, flour and spices, served – unlike most other sweet soups – with garnished potatoes (translator's note)

area of the entire voivodeship was located in the Nowy Korczyn commune. Bean crops can be considered one of the oldest in Podzie.

In order to confirm the good reputation of 'fasola korczyńska', an ethnographic study was conducted to document the tradition of the origin of this product among the inhabitants of the area described. According to its findings, 72% of the respondents prepare bean-based products using beans from their own crops, 15% of them obtain beans through exchange with neighbours, and the remaining 13% of them buy beans at the market. The respondents were also requested to indicate dishes they make from beans. These included cabbage with beans, bean soup, cooked beans, beans with tomato purée, beans with honey, pies with beans, pancakes with beans, marzipan mass, fasolaki³, bean cutlets, bean purée, beans à la Kielce, baked beans in tomato sauce and others. The survey also concerned the way in which recipes for preparing beans are passed on. 39.24% of the respondents indicated their grandmothers, 34.18% their mothers, and 5.06% their great-grandmothers as the source of recipes. When asked when they last prepared beans, as many as 78.7% of the respondents indicated that they were prepared beans "in the last few days". It should also be noted that the respondents also reported numerous beliefs related to beans, e.g. that beans are good for various ailments, that they should be stirred with a wooden spoon or that beans can replace meat dishes.

The good reputation and the economic importance of 'fasola korczyńska' for the area described are proven by the number of members of the Association of Bean Producers in Nowy Korczyn, the volume of bean production and its crops, and information on the exports of this product.

Over the past 50 years, the cultivation of 'fasola korczyńska' has occupied a high position on the Polish market. Crops of 'fasola korczyńska' have reached a constant share of crop area and production. The local farmers' knowledge regarding the principles of bean growing and excellent climatic conditions have made it possible to obtain high-quality products. There are a total of 5,720 farms in the geographical area concerned. The large number of members of the Association of Bean Producers in Nowy Korczyn (1,500) testifies to the great importance of bean cultivation for the inhabitants of this region. This area is characterised by a significant fragmentation of farms. The share of farms with an area of 1-10 ha in the total number of farms is 91%. These farms account for 75% of all agricultural land in this area.

In accordance with point 4, only the stringed 'Piękny Jaś' bean variety (known as 'Jaś Karłowy') from the area specified in point 5 may be sold under the name 'fasola korczyńska'. It should be noted that in Poland, bean cultivation is concentrated in three locations: In the vicinity of Nowy Korczyn, in the Dunajec Valley and in the vicinity of Sandomierz. The reputation of 'fasola korczyńska' in this area is confirmed by information on the size of its crops. It is estimated that out of 2,500 ha of the 'Jaś Karłowy' variety grown throughout Poland in 1999, crops covering as much as 2,375 ha were located in the area described in point 5. Almost 95% of the total area of crops of this plant was located in the vicinity of Nowy Korczyn. As regards the distribution of the particular species, it should be stated that in the case of the stringed 'Piękny Jaś' variety, the vicinity of Nowy Korczyn is the undisputed leader. As regards the output volume, in the area specified in point 5 (e.g. in 1999), 4,600 tonnes of 'fasola korczyńska' were produced. When compared with the

³ Minced cooked beans with additional ingredients (translator's note)

output volume throughout Poland (5,000 tonnes), it can be stated that 92% was produced in this area.

In 1999, the 'Jaś Karłowcy' variety crops in the area specified in point 5 accounted for as much as 15% of all crops. Out of 3,000 ha under vegetable crops in the designated geographical area, 2,375 ha are used to grow 'fasola korczyńska' (the stringed 'Jaś Karłowcy' variety), which proves the great importance of this crop. Currently, approximately 700 ha are used to grow 'fasola korczyńska' in the Nowy Korczyn commune alone.

The good reputation and high quality of 'fasola korczyńska' is also confirmed by the fact that it is successfully sold abroad. For example, the "Fasolex" company exported 'fasola korczyńska' in particular to the Italian, French and Spanish markets. 40% of the total exported beans were sold to Italy and almost 30% to France and Spain each. It is also worth noting the volume of exports of 'fasola korczyńska' that in 1994-2006, fluctuated depending on the price of this product and ranged from 500 to 600 tonnes.

9. Control:

Please provide the name, address and tasks of the body or organisational unit conducting the inspection of compliance with the specifications.

Główny Inspektor Jakości Handlowej Artykułów Rolno-Spożywczych
[Chief Inspector of the Agricultural and Food Quality]

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The Inspection is responsible for checking whether the production process is compliant with the specifications. Both documents confirming that relevant measures have been taken by producers and the quality characteristics of the finished product are checked.

10. Labelling:

11. Specific requirements introduced by applicable regulations:

Please indicate whether there are any specific requirements imposed by European Union or national legislation concerning the agricultural product or foodstuff concerned.

12. Additional information:

Please provide any additional information regarding the agricultural product or foodstuff concerned.

13. List of documents attached to the application:

The application contains references to the following materials and publications:

1. *Uprawa fasoli na nasiona* [Growing beans for seeds], Eng. Krzysztof Szelągowski, Voivodeship Centre for Agricultural Progress (WOPR) in Modliszewice, 1988
2. *Najlepszy świętokrzyski produkt regionalny* [The best regional product in the Świętokrzyskie Voivodeship], Robert Gwóźdź, *Tygodnik Ponidzia*, 26 October 2004
3. *Nasze Kulinarne Dziedzictwo – produkty regionalne i lokalne w Polsce 2004* [Our Culinary Heritage – regional and local products in Poland in 2004], Polish Chamber of Regional and Local Products
4. *Szopka po Parchocku* (nativity play) – script, December 1990
5. *Potem ćmaga* [Then ‘ćmaga’]
6. *Domy i dwory* [Houses and manor houses], Ł. Gołębiowski, www.fasolex.pl
7. Documents issued to growers: - grain delivery receipt, 1962
 - form including the settlement with a grower, 1962
 - grain delivery receipts, 1966
 - grain delivery receipt, mandatory grain delivery receipt, 1971
 - grain delivery receipts, 1972 and 1973
 - form including the settlement with a grower, 1972
 - form – voluntary insurance of white beans against the effects of frost with PZU (insurance company), 1978
8. Study of the findings of ethnographic research documenting the tradition of origin of the regional and traditional product

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin

'fasola korczyńska'

PGI PDO

1. Name

'Fasola korczyńska'

2. Member State or third country

Poland

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6. Fruit, vegetables and cereals fresh or processed

3.2. Description of the product to which the name in (1) applies

Only the dried seeds of local dwarf, stringed populations of the multi-flowered bean known as Jaś Karłowy (*Phaseolus coccineus*) and intended for human consumption may be sold under the name 'fasola korczyńska'.

Physical characteristics:

- white colour typical of healthy seeds,
- large or very large seeds at least 18 mm long and at least 10 mm broad, with 60 to 90 seeds per 100 g of beans,
- seeds have very thin skins,
- natural and characteristic in smell, free of mouldy, rancid or other extraneous odours,
- seeds must be clean, whole, healthy, ripe, well-formed, dry without contamination, not shrivelled, without holes caused by insects, free of dangerous diseases, and must not manifest any deterioration or growth under the influence of temperature.

Chemical characteristics:

- moisture content not more than 18%,
- protein content not less than 22 %.

Organoleptic and culinary characteristics:

- very delicate, mild flavour without any bitter taste,
- cooking time not more than 40 minutes,

- seeds do not disintegrate as a result of cooking and are not powdery.

The following minimum requirements apply to the beans prior to packing:

- (a) broken beans (half of the whole seed) — up to 0.1%;
- (b) shrivelled beans — up to 0.1%;
- (c) foreign matter — up to 0.05% (maximum earth: 0.02%);
- (d) decayed and mouldy beans — not more than 0.2%;
- (e) beans that are not of a uniform colour — not more than 0.6%.

However, the total quantity of beans not meeting these requirements may not exceed 1.05% by weight.

3.3. Raw materials (for processed products only)

3.4. Feed (for products of animal origin only)

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

All steps in the production of 'fasola korczyńska' must take place in the geographical area identified at point 4. The crops must be cultivated on class I, II or III alkaline soils of the types preferred by wheat and beet. Papilionaceous plants and grasses may not be grown as the preceding crop. The distance between plants should be at least 25 cm. The distance between the rows should not be less than 55 cm. Only chemical products permitted by the Instytut Ochrony Roślin (Plant Protection Institute) may be applied. The beans are harvested by cutting down the whole plant. After the plants have been cut down, they have to be dried on wooden frames. These are wooden openwork constructions manufactured by producers within the identified geographical area. The beans must be dried naturally in a well-ventilated place in the fresh air. The length of the drying period depends on the prevailing weather conditions, and the selection of a suitable threshing date depends on the skill and experience of local producers. The dried plants are threshed using threshing equipment with a suitable round-meshed sieve. The threshed beans have to be sorted in order to eliminate beans that are damaged or misshapen. The beans are sorted by hand. No more than two tonnes of beans may be harvested from one hectare of crop. The sorted beans can be further dried. They should be stored in clean, dry, well-ventilated spaces that are free of pests and extraneous odours.

3.6. Specific rules concerning slicing, grating, packaging, etc.

3.7. Specific rules concerning labeling

4. Concise definition of the geographical area

'Fasola korczyńska' may be produced in the following municipalities of the Świętokrzyskie voivodship: Nowy Korczyn, Wiślica, Solec Zdrój and Pacanów (which are in Busko District), Opatowiec (which is in Kazimierz District).

5. Link with the geographical area

5.1. Specificity of the geographical area

The area in which 'fasola korczyńska' is cultivated is the southern part of the Nida Basin and the Vistula Lowland. This area is located along the Nida valley, with its southern part where the Nida flows into the Vistula.

This area is situated on an extensive depression between the Kraków-Częstochowa Upland and the Kielce-Sandomierz Upland. These uplands constitute a natural barrier that protects this region, causing it

to have milder conditions than the neighbouring areas. The geographical area indicated is characterised by differences in relative height of more than 50 m. The lie of the land has a significant effect on the winds in this area, which are very light (moving at speeds of less than 5 m/sec.). Strong winds (speeds of more than 10 m/sec.) occur very rarely and usually in winter. On average, this area enjoys around six hours of sunshine per day, more than most other areas in the Świętokrzyskie voivodship. Other characteristics of this area are a well-developed irrigation and drainage network based on the Vistula and Nida rivers, and a high level of groundwater. The annual average relative air humidity in this area is around 79%. The area is also characterised by a relatively low level of precipitation, which sets it apart significantly from the adjoining areas. The total annual precipitation here is less than 550 mm and the soil has a pH value ranging from 6.0 to 6.8. The growing period is around 214 days.

5.2. Specificity of the product

The seeds of 'fasola korczyńska' are large or very large (they are at least 18 mm long and at least 10 mm broad) and are characterised by thin skins and great culinary value (relatively short cooking time, delicate consistency with no powdery aftertaste) as well as sensory qualities (noticeably sweet taste).

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, reputation or other characteristic of the product (for PGI)

The uniqueness of 'fasola korczyńska' is the result of characteristics specific to the geographical area identified in point 4 and of the product's good reputation. The natural characteristics described in point 5.1, in particular the gentle winds, good quantity of sunshine, relatively low level of precipitation and close-to-neutral soil pH, create favourable conditions for cultivating the beans. Coupled with the human skills involved in drying the pulses on frames and choosing the optimum date for threshing, they make it possible to achieve a finished product with the properties described in point 5.2. The skills of local producers, particularly with regard to drying the bean plants in the open air and the special design of the frames, or racks, used for this purpose, which provide very effective ventilation of individual batches of the dried bean, combined with the climatic conditions prevalent during the drying period, and in particular ample sunshine, the low level of precipitation and the favourable winds, have a beneficial effect on the top-quality finished product, and in particular help ensure that 'fasola korczyńska' has thin skins.

The superior quality of 'fasola korczyńska' is borne out by a sensory study showing the advantages of this bean in terms of taste and aroma, structure and consistency as well as its relatively short cooking time compared with beans from another geographical area. Furthermore, in the geographical area indicated, specific human skills have been developed, as demonstrated among other things by the introduction of special cultivation methods (e.g. sowing before 8 May) and by the method of harvesting of the product itself (e.g. special racks for drying the plants).

There is a very long tradition of growing 'fasola korczyńska' in the region. Bean production in and around Nowy Korczyn was developed during a period in the late 1950s when the Nida River flooded. Floods destroyed the other crops being cultivated there at the time. Beans began to be cultivated on the flooded areas. The most popular variety of bean in this area were the stringed varieties of the dwarf Jaś Karłowy runner bean. The conditions for growing this variety were very favourable, and such fine specimens were obtained here with the specificity described above that it began to be called 'fasola korczyńska'. The geographical designation was used in order to indicate and highlight the specified quality of the beans. The cultivation of this crop is still very much concentrated here. In 1999, out of the estimated 2,500 ha on which beans of the local populations of Jaś Karłowy were grown in the whole of Poland, as much as 2,375 ha were located in the area indicated in point 4, i.e. 95% of the total area under this crop.

There are also numerous documents dating back to the 1960s and 1970s concerning 'fasola korczyńska' and providing evidence of bean cultivation on this land and of the principles for selling, financing and insuring this bean. These documents confirm that bean production in this area was well organised and developed.

The good reputation enjoyed by 'fasola korczyńska' is also borne out by the fact that it is sold successfully outside Poland. Exports by one of the largest businesses trading in 'fasola korczyńska'

from this area ranged from 250 to 500 tonnes per year in the years 1994 to 2006. It should also be emphasised that, on average, the prices achieved for 'fasola korczyńska' are 30% higher than the prices achieved for beans of the same variety from outside the area indicated in point 4.

The good reputation enjoyed by 'fasola korczyńska' and its importance to the local community are also borne out by numerous articles in the press, e.g. 'Najlepszy świętokrzyski produkt regionalny', 'Potem ćmaga' and 'Mamy patent na fasolę', all of which appeared in the *Tygodnik Poniżia* weekly newspaper, as well as 'Polskie smaki na Praskiej Giełdzie po raz trzeci' in a 2007 issue of the fortnightly newspaper *Agro Serwis*. 'Fasola korczyńska' is also mentioned in a play entitled 'Szopki po Parchocku' which was performed by children in January 1991.

The high quality, delicate flavour and very good growing conditions have been factors in the increasing popularity of 'fasola korczyńska'. The popularity and good reputation of the product is confirmed by the awards it has received, including first 'Perła' prize in 2004 in the national Polish competition 'Nasze Kulinarne Dziedzictwo'.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.minrol.gov.pl/DesktopDefault.aspx?TabOrgId=1620&LangId=0>