

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE GEOGRAPHICAL INDICATION:

PISTIL DE VALEA RĂUTULUI

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED
(Annex XI of R. (EU) N° 668/2014)

[1.6. Fruit, vegetables and cereals fresh or processed](#)

Dried fruit pulp (pastila).

APPLICANT:

Uniunea de Persoane Juridice ”Asociația Micilor Producători și Procesatori de Fructe și Bacifere din zona Centru”, MD

Str. 31 August nr. 1/F, MD-4801, Criuleni, Republic of Moldova

PROTECTION IN THE STATE OF ORIGIN

AGEPI's decision no. 10628 of 26.09.2019 on registration of geographical indication PISTIL DE VALEA RĂUTULUI [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3834>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

“Pistil de Valea Răutului” is a food product obtained from the pulp of fresh fruits (fruits and berries), with or without the addition of processed nuts and seeds.

The pastila is a homogeneous mass / puree / paste from the pulp of various fruits (fruits and berries), crushed, homogenized, concentrated and dehydrated. The pastila is of dense consistency and after cooling, is served as a dessert.

Organoleptic characteristics of the finished product "Pistil de Valea Răutului".

Characteristics	Admissibility Conditions
<i>Exterior appearance</i>	Homogeneous mass from fruits and / or berries, evenly mashed or crushed, without inedible parts, dehydrated. <i>Slices:</i> plates of visually homogeneous shape and size, with a thickness between 1 and 6 mm. <i>Rolls:</i> sheets with a thickness between 1 and 6 mm folded or in rolls. Dry, smooth or slightly wrinkled, wavy surface. <i>It is allowed:</i> the presence of small seeds of raspberries, strawberries, blackberries, currants, slightly fused, easily separable. The product with signs of putrefaction, mold, and burns is not allowed.
<i>Colour</i>	The characteristic of the present product assortment, from beige to dark brown with various shades; homogeneous or with inclusions of another color.
<i>Taste and smell</i>	Characteristic of the present product assortment, sweet to sweet-sour, without foreign taste and smell, without caramelizing aftertaste, perceptible organoleptic mineral impurities.
<i>Texture</i>	Dense with elasticity, chewable.

Physico-chemical properties, defects and permissible limits compared to the finished product with PGI "Pistil de Valea Răutului".

Mass fraction of humidity, max. in%: 30.0

Impurities of vegetable origin, max. in%: 0.04

Foreign bodies: not allowed.

Pest infestation and / or impurities: not allowed.

Impurities of vegetal origin - harmless vegetal material, specific for the concrete types of raw material, which includes seeds, stems with a length of max. 10 mm, sepals or bracts with an area of 5 mm² and more (excluding small raspberry seeds, strawberries, blackberries, currants).

RAW MATERIALS:

The raw materials for the "Pistil de Valea Răutului" dessert are obtained only from stone fruits, seed and berry species and varieties.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The demarcation of the geographical area of production of the PGI "Pistil de Valea Răutului" includes 13 districts: Anenii Noi, Călărași, Criuleni, Dubăsari, Hîncești, Ialoveni, Nisporeni, Orhei, Rezina, Strășeni, Șoldănești, Telenești, Ungheni și mun. Chișinău, which include 373 localities, of which 21 cities and towns, 352 communes and 416 localities in their composition. The total area of the region is 10,636 square kilometers (equivalent to 1,063,600 hectares), which is 34.9% of the total area of the Republic of Moldova.

LINK WITH THE GEOGRAPHICAL AREA

Brown and gray forest soils, as well as podzolic and leached chernozems of the Central zone of the Republic of Moldova are rich in humus, fertile, well structured, with relatively good drainage, profound, with deep groundwater and pH level. from 6.0 to 7.5. Exceptional fertility and the abundance of natural organic products allow to obtain fruits and berries with specific and tasty gustatory and physico-chemical qualities.

The Central area of the Republic of Moldova has distinct geographical features: wooded hills, plains covered with a very diverse grassy blanket, fruit tree and berry plantations located on lands with southern and south-eastern exposure, which being exposed to light and lots of sun, that give distinctive characteristics to the raw material: high content of natural sugars, pectin and vitamins. The Central Area of the Republic of Moldova and especially the area of the Medial Dniester are the most suitable areas for growing fruits and berries, whose qualities give the pastila distinctive characteristics of sweet, with aromas and natural taste. The climatic conditions of the Central area of the Republic of Moldova are most favorable for fruit formation and accumulation of "natural sweetness" according to the genetic parameters of cultivated varieties. All the fruits and berries listed can be included in the processing and do not require sweetener, because it is contained in each of them due to the action of an annual sum of active temperatures above 29.00 ° C. The favorable climate characteristics have a significant impact on the quality and the special taste of the fruits, and finally of the finished product: puree of concentrated and dehydrated fruits and berries.

The beneficial influence of all conditions, such as soil, climate and geographical location, allows to obtain quality raw material of fruits and berries with natural fruit sweetness, which, in combination with strict processing technology makes it possible to obtain a final product with distinctive characteristics such as "Pistil of the Răut Valley".

CONTROLS

OC from Î.S. "Conservstandard" S.R.L.,

MD 2012, mun. Chișinău, str. București 90, e-mail: cons_cert@mail.ru

OC from Î.S. "Centrul de Metrologie Aplicată și Certificare"

MD 2064, mun. Chișinău, str. E. Coca 28, e-mail: certificare@cmac.md

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The fruit pastila ready for consumption and sale is stored in the following types of packaging:

- **small** (with a net weight of up to 200 g) in parchment paper, semi-parchment or waxed paper, or foil made of polymeric material;

- **big** (with a net weight of 0.2 kg to 1.0 kg) in bags made of polymer foil and heat-sealable combined polymeric materials; in packages or boxes of paper or cardboard with a paper insert or laminated with heat-sealable polymeric materials; in packages of lacquered cellophane; trays, pallets, polystyrene and polypropylene containers, and other thermoplastic

packaging; metal or combined boxes. The rolls can be individually wrapped in parchment paper, semi-parchment or waxed paper, or polymeric foil;

- **industrial** (with a net weight of 1.0 kg to 10.0 kg) in corrugated boxes, lined inside with parchment paper, semi-parchment or waxed paper, or with insert bags made of polymeric materials; multilayer paper bags laminated with polyethylene or polypropylene.

The products of the pastila in sheets (without preventive wrapping) is stored in corrugated cardboard boxes, and between the sheets to prevent their sticking, paper is spread.

The pastila stocks in the trays and pallets are packed in heat-shrinkable or extensible foil.

Containers with pastila pallets are hermetically sealed with lids, and thermoplastic bags and containers are heat-sealed.

The shelf life is 6 months.

Specific product labeling rules contain the following information and data:

Specification of the PGI "Pistil de Valea Răutului", accompanied by the national symbol associated with it.