

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE GEOGRAPHICAL INDICATION:

Zăbriceni

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

(Annex XI of R. (EU) N° 668/2014)

[1.8. Other products of Annex I of the Treaty \(spices etc.\)](#)

Plants, dried fruits and mixtures thereof for infusions.

APPLICANT:

BIOCAMARA S.R.L., MD

MD- 4646, Zăbriceni, Edinet, Republic of Moldova

PROTECTION IN THE STATE OF ORIGIN

AGEPI's decision no. 1143 of 31.01.2017 on registration of geographical indication ZĂBRICENI [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3582>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Plants, dried fruits and mixtures thereof for infusions from Zăbriceni Monastery, further PGI ZĂBRICENI, is a natural product, collected and prepared manually by the monks of the monastery. It does not contain natural or alternative additives.

RAW MATERIALS:

- Exterior appearance - composed of flowers, leaves, parts of plant stems, shredded in fractions up to 10 mm (plants are clean without impurities);
- Aroma - aromatic smell characteristic for the type of raw material, the smell is specific, without foreign emanations (eg. mold);
- Color intensity - depending on the color of each plant, the infusion has a yellow shade. Quality and purity indices of PGI "Zăbriceni"
- Humidity - max. 12%
- Total ash - max. 10%
- Insoluble ash in HCl 10% - max. 2,5 %
- Mass fraction of large particles (> 10 mm) - max. 10%
- Mass fraction of small particles (< 0.35 mm) - max. 10 %
- Grain injuries and their larvae are excluded.

THE SPECIFIC METHODS OF PRODUCTION: The process of obtaining the PGI " Zăbriceni" is carried out in several stages according to the MD 67-40921282-01..2016 Technical Instructions and the Company Standard 40921282-01 ..2016:

- at certain times of the year, specific to each plant, vegetable matter is harvested in quantities necessary to produce a range of products;
- after which it is transported (in special baskets) to the production room, the plants undergo an external examination. The impurities of the plant product from other plants and other impurities of the same plant, mineral and organic, are removed. They are washed and checked for lack of vermins and foreign bodies;
- the next step is to transport the plant product to the drying chamber. This is a specially designed room, protected from direct sunlight, equipped with wooden shelves with overlapping shelves and nets, on which plants are placed for drying. The drying temperature, reaching 39-41 °C, is maintained by means of a heating system. Here the plants are evenly distributed on the shelves. They are systematically mixed. The duration of drying varies from plant to plant, depending on the thickness of the strain. The room maintains optimum temperature and humidity that is checked regularly.
- after complete drying, the product is transported to the fragmentation room, where the plants are chopped by means of an electric plant cutting machine. The fragmentation machine is calibrated in such a way that the fraction of the manufactured product ranges from 8 mm -

12 mm. Quality control is performed by checking the degree of fragmentation of the product obtained;

- chopped plants are passed through the sieve, sifting is carried out in two stages: at one of them using a sieve with a mesh diameter of 10 mm, after which the nonconforming product goes to repeated fragmentation; and the second step - sifting through a sieve with a diameter of 2 mm, the sifted fraction being removed as inappropriate. For packing tea in envelopes, the product is crushed to a 1-2 mm fraction. Then the product is weighed and data is recorded. The raw material is stored in 10 kg paper packages, applying a label with the plant name and date of collection. They are stored in a specially designed warehouse according to the requirements in force (temperature, humidity, light, ventilation system).

- then follows the mixture of plants, the tea types are prepared from a mixture of different plants, which are compatible in the composition, respecting the proportions, so that the final product has aroma, taste and be beneficial to people. The mixture is made with the help of a blender.

- the final dry product, after the above mixture, is packaged in 100g packs and 1.5 and 2g sachets. The latter are put in boxes, and sealed with film. Both the packages and boxes are labeled with all the useful information;

- the manufactured packs and boxes are stored in the room for the finished materials on the shelves.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area where the PG' "Zăbriceni" tea is produced is locality Zăbriceni, within the "Nasterea Domnului" Monastery (48 0 5 1 9 "N, 27 0 1323" E). Here are all the stages of tea production, with the exception of cultivation and collection of plants. The main part of the raw material is collected from the lands of the Monastery within the Zăbriceni and Brînzei localities, Edinet district, as well as from the "Zăbriceni Landscape Reservation".

LINK WITH THE GEOGRAPHICAL AREA

The quality, reputation and distinctive organoleptic characteristics of PGI "ZĂBRICENI" products are essentially due to the geographical environment with its natural factors.

An important aspect is the fact that all the work of cultivation and production of herbal teas is made exclusively by the monks of the Monastery and their manual occupation is well combined with a prayer, which personalizes and individualises the product from others.

CONTROLS

Certificat-Eco – Organism de Certificare produse ecologice,
MD, mun. Chisinau, șos. Hîncești 43, of. 2

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The product is packaged in two types of packaging:

- paper package 100 grams each;
- paper boxes with 25 bags sachets each 1.5 and 2 grams.

Paper packages (100 g)

- green ("Zăbriceni");
- orange ("Bioceai");
- violet ("Ivancai");
- teal ("Busuioc moldovenesc");
- yellow ("Pojarnită", "Gălbenele", "Măces").

Packaging characteristics:

The package has a transparent film window, through which the content can be seen, the packaging is attached with a white plastic strip.

The paper boxes (50 and 37.5 g)

They are brown color and contain 25 sachets, each 2 grams for "Zăbriceni", "Bioceai", "Busuioc moldovenesc", "Pojarnită", "Gălbenele", "Musetel", "Levăntică" and 1.5 grams for "Ivancai". The boxes are sealed with film.

In the labeling of PGI "Zăbriceni", according to the GD No 996 of 2003.08.20 with regard to the approval of the Rules on Food Labeling and to the Rules on the Labeling of Household Chemicals, the following indications are used:

- GI Zăbriceni;
- The mention Protected Geographical Indication with the associated national symbol;
- "Made in Moldova" inscription;
- The name and contact details of the manufacturer;
- The name of the product; - The date of production;
- Net weight (gr.); - The lot number;
- The list of ingredients; - Expiration date;
- Certification information;
- The logo "Made in Moldova ecological product";
- The logo of the "Eco Certificate" certification body.