Protected food, drink or agricultural product name

Product specification for BOCADILLO VELEÑO

A protected geographical indication (PGI)

Responsible country: Colombia

GB number: F0104

This document sets out the elements of the product specification for information purposes.

Competent authority

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Applicant group

Name: FEDERACIÓN DE EMPRESARIOS DE LA CADENA PRODUCTIVA DEL BOCADILLO VELEÑO - FEDEVELEÑOS

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Composition: Producers/processors Other

Type of product (as in Annex XI Implementing Regulation 668/2014)

Class 2.3 bread, pastry, cakes, confectionary, biscuits and other bakers wares

1. Product name(s)

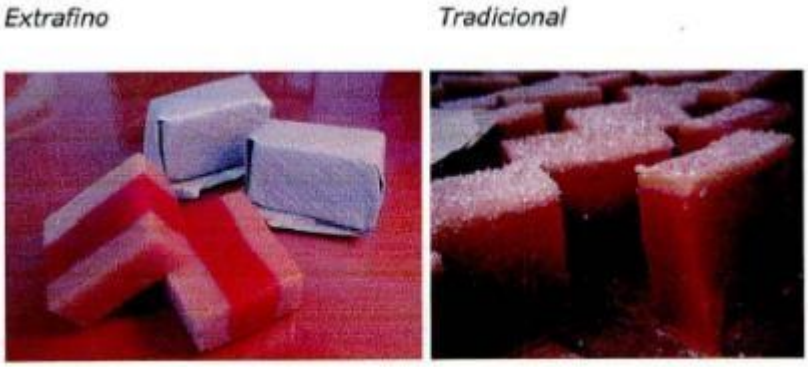
Bocadillo Veleño

2. Description

'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.



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 in the two types of Bocadillo Veleño should be the complementary percentage.

The 2 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.

- Physico-chemical characteristics:

Parameter	Minimum	Maximum
soluble solids by refractometric Reading at 20ºC	75 brix degrees	-
pH at 20ºC	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, nonsticky.
Other Characteristics	Smooth sweet, bittersweet	Hay, ripe fruit	Does not apply

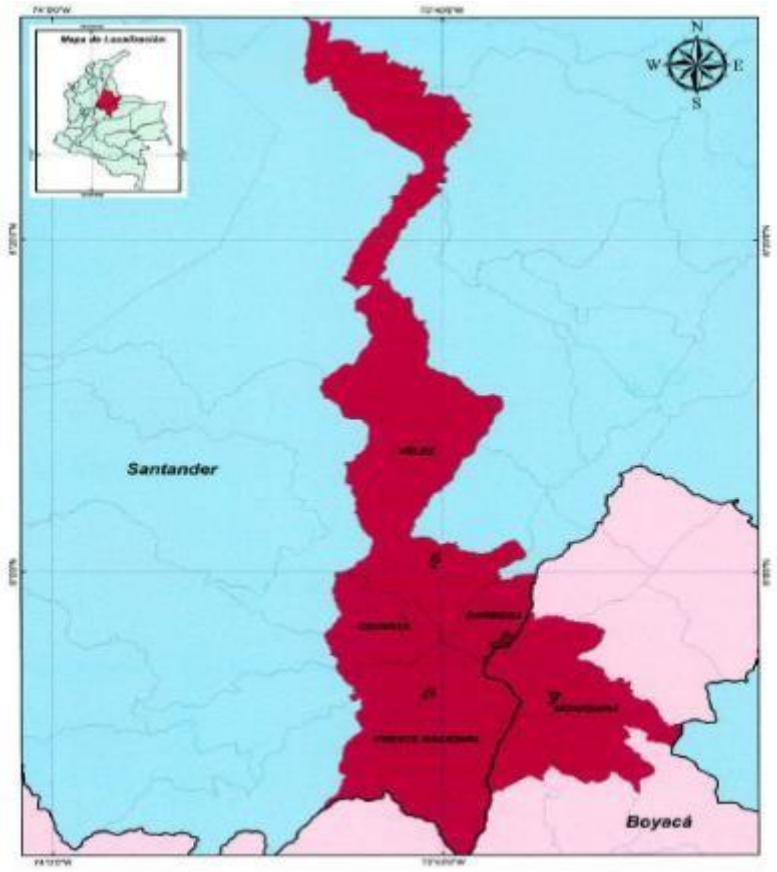
The elements to highlight of the VELEÑO BOCADILLO are:

- 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. 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 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.



4. Proof of origin

The verification of the origin of the product covered by the DO is carried out via the procedure of authorization of use, which is the mechanism that enables the use of the DO in the market. For the purposes of the above, FEDEVELEÑOS, designed a control mechanism called " Plan de Control para el BOCADILLO VELEÑO" (Control Plan for the BOCADILLO VELEÑO")

The objectives of the referred mechanism are: i) to guarantee that the products distinguished by the Denomination of Origin comply with the criteria indicated in the Regulation of Use, ii) to guarantee that the producers apply the same conditions in

relation to the use of the Denomination of Origin, iii) to detail the verification process for the use of the Denomination of Origin and iv) to indicate the applicable sanctions in the events of non-compliance with the requirements.

The "Control Plan" specifies inspection processes for the producer, control and followup actions on the authorisations granted, controls to other producers that participate in the value chain and periodic organoleptic analyses. It also establishes the applicable non-conformity criteria, the qualification of the seriousness of the irregularities and the measures to be imposed as a consequence.

In addition, numeral 2.2 of the "Control Plan" specifies the procedure for the control and monitoring of the authorisations granted, stipulating the following:

- The Technical Committee for the Administration of the Designation of Origin will carry out a control of the authorised producers at least every four years.
- To this end, a follow-up audit will be carried out, which will be notified 15 days prior to its execution, without prejudice to the possibility of carrying it out without notice, in cases where doubts arise regarding the compliance of the conditions.
- The producer shall give written notice of acceptance of the follow-up audit.
- The control carried out by the Technical Committee for the Administration of the Designation of Origin will make it possible to establish compliance with the criteria contained in the form entitled 'Checklist Producer BOCADILLO VELEÑO'.

In addition to the above, paragraph 3 of the "Control Plan" states that the founding associations of FEDEVELEÑOS must report annually the number of producers located in the geographical area under their jurisdiction, the description of events organised by the association related to the Designation of Origin and the results of the "controls" carried out.

Similarly, the control mechanism stipulates for an "Organoleptic Analysis" to be carried out annually on all products marketed under the seal of the Designation of Origin. For such purposes, the Technical Committee for the Administration of the Designation of Origin shall complete the form called "Organoleptic Analysis".

In addition, numeral 5 of the "Control Plan" gives the criteria for the severity of the nonconformities and the procedure to be followed in each case. In this sense, minor infringements are those that imply a non-compliance with the Regulation that does not

affect the fundamentals of the product in relation to the territorial anchorage, typicity, artisanal character and organoleptic characteristics. Major seriousness refers to those non-compliances that affect the previously mentioned conditions.

The Bocadillos Veleños must be packed in boxes, with horizontal stripes of Bocadillo, and the closing of the packaging in bijao leaf at the bottom. The wooden box is tied crosswise, with a unicolor fiber.

5. Method of production

Farming and production of the Guava raw material

a. For the production of Bocadillo Veleño, only two (2) regional varieties of Guava are used: red and white (lat. Psidum Guajava), in different ecotypes. All natural or cultivated guava from the provinces of Vélez and Ricaurte used for the production of Bocadillo Veleño are known as a regional variety.

b. The production of guayaba fruit for Bocadillo Veleño comes from wild or technified plantations.

c. The vegetal material of the regional varieties mentioned must be sourced and produced in the delimited area and the propagation system can be by seed, scion or graft.

d. Harvesting is done manually, the fruit must be transported in plastic baskets, maximum 12.5 and 25 kilos, in the two formats used.

e. Storage: the maximum time between harvesting and reception at the factory should be 48 hours.

<u>Cultivation and production of Bijao leaf (Calathea lutea)</u>

Bijao is the name given to the plant whose scientific name is Calathea lutea, which belongs to the marantaceae family and to the order Zingiberales. Its leaf is used as packaging for the traditional Bocadillo Veleño.

a. The bijao leaf used to wrap Bocadillo Veleño can be from wild plantations or cultivated.

b. Bijao multiplies by means of rhizomes or colinos.

c. The bijao leaf is harvested by hand.

d. The bijao leaf is cooked in boiling water, "until those in the centre take on a brownish coloration, due to the contact of the chlorophyll with the water vapor and its subsequent dilution, which gives a deep green coloration to the water".

e. The cooked leaf is allowed to cool and placed in a container with clean water where the remains of the sticky substance are removed, leaf by leaf.

f. Once the leaf is washed, it is drained on a flat surface covered with clean plastic wrap for about 5 hours.

g. Then, the Bijao leaves are laid side by side on an open field to receive direct sunlight and night dew over their entire surface and in a direct manner, for a maximum of 5 days.

h. The Bijao leaf must not contain any chemical substance.

i. On the last day, the leaf is closed in half in the morning; to finish the drying process and the leaf is collected in the afternoon. This process is known as palmeado.

j. The die-cutting consists of deveining the leaves and cutting them with a sharp knife, by hand, according to the size of the Bocadillo Veleño.

k. The storage of the leaf should be done in a place where animals are not allowed to enter and should not be in direct contact with the ground.

l. The packaging with the bijao leaves must cover the Bocadillo correctly and be aesthetically well presented.

<u>Production, processing, packaging and labeling of the Bocadillo Veleño</u>

a. Reception: The fresh guayaba is received and stored on pallets in clean places for a maximum of 24 hours before processing.

b. Washing and disinfection: The guayaba is immersed in clean water to remove mud, leaves and plant residues. The fruit is disinfected.

c. Pulping: The pulp is extracted with the pulper, for crushing and separation of the seeds.

d. Cooking of the red guava Cook the pulp in a copper or stainless-steel kettle with a maximum capacity of 300 kg with a maximum pulp quantity of 130 kg. The pulp is cooked with sugar for 45 minutes on average, stirring constantly.

e. Cooking of the white guava Cook the pulp in a copper or stainless-steel pan with a maximum pulp capacity of 60 kg. The pulp is cooked with sugar for an average of 45 minutes, stirring constantly.

f. Punteo: The ideal cooking point is done manually, through a process called punteo: The pailero, with experience in this trade (in one or more companies) takes a sample of the mixture and examines it between the index finger and thumb, until it forms a thread of 3 to 5 centimetres without breaking. The examination is completed by a visual observation of the mixture, to verify the colour, and texture of the mixture.

g. Ingredients: It is not permitted to add colorants or additives, natural or chemical.

h) Molding: The hot jelly is poured into wooden molds only, to which a plastic sheet is placed inside. Cooling: The filled molds are cooled in naturally ventilated rooms for a minimum of two days.

i) Cutting: The Bocadillo Veleño is cut manually, with a steel cutter. First several blocks are removed (sliced) and then cut.

j) Drying: After cutting the blocks, the Bocadillos Veleños are placed again on the wooden planks, interleaved, then left to dry to eliminate humidity, a process in which the bocadillo goes from a shiny tone to an opaque one that allows the conservation of the product.

j) Packaging: Once the Bocadillo Veleño is dried and has a firm consistency, it is wrapped manually in a Bijao leaf. Each Bocadillo Veleño is packed in a leaf of natural bijao. The Bocadillo Veleño and the Bijao Leaf have direct contact. It is not allowed to pack the Bocadillo Veleño in any other material than the Bijao leaf. Various sizes of wooden or cardboard boxes may be used and the required quantities may be packed.

l) Bocadillos Veleños must be packed in the boxes, with the bocadillo stripes horizontal, and the closing of the packaging in Bijao leaf below.

m) Tying of the box: The wooden box is tied crosswise, with a unicolor fibre.

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

6. Link with the geographical area

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 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 'bocadillo 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, welldrained 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 woodfired 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 the knowledge of the product. In addition, it is worth highlighting that close to 80% of the Bocadillo 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 Bocadillo 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).

7. Inspection body

Name: FEDERACIÓN DE EMPRESARIOS DE LA CADENA PRODUCTIVA DEL BOCADILLO VELEÑO - FEDEVELEÑOS

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The inspection body conforms to the principles of ISO 17065 standard.

8. Labelling

ENDS

PDO PGI Product specification template PN09 v1 December 2