Product specification for CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB

A protected geographical indication (PGI)

Responsible country: Colombia

GB number: F0101

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

Competent authority

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Applicant group

Name: PROVIDENCE SWEET BLACK CRAB ASOCIATION (ASOCRAB)

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Composition: Producers/processors Other

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

Class 1.7

1. Product name(s)

Cangrejo Negro de Providencia / Providence Black Crab

2. Description

The “Providence Black Crab” refers to the following:

- meat with fat • meat without fat
- claws.

The black crab (Gecarcinus Ruriculas) is caught and processed exclusively in Providence Island, (coordinates 13°20'56N and 81 °22'29W) following the traditional and artisanal process that have developed in the area. The black crab is a marine and terrestrial living being whose life phase is initially in the water, then grows and lives on land, lives in the tropical dry forest. It is up to nine (9) cm wide at the front of its carapace and is omnivorous. It is also characterized by the black-purple colour with reddish hues on its dorsal surface, having the posterior and post lateral edges of the carapace reddish orange, the area behind the eye is coloured cream and eyes black, blue legs with yellow and purple, and claws with yellow and cream. Black crabs must be caught, in the afternoon and evening hours during the open season (1 August - 31 March) and must have a carapace with a minimum width of 60 mm.

The meat and its claws are characterized by being soft and creamy, they have unique qualities regarding their texture and flavour, therefore, their selection must be careful, taking into consideration their colour and smell, so the meat must: 1. have a completely white colour that guarantees its freshness, and 2. not smell strong and its flavour cannot be bitter.

To determine whether or not the crab comes from the delimited geographical area, the following characteristics are taken into account:

a) Morphology: Segmented body, highly calcified and compact, composed of a sunken head, fused with the thorax (cephalothorax), the cephalothorax is divided into eight (8) segments consisting of three pairs of limbs known as maxillipeds through which they feed, five locomotor legs called pereiopods. In their dactyls they have six (6) rows of spines used mainly for climbing.

The two forelimbs are the claws (for feeding, copulation, combat) and the rest of the legs are used to move, except for the fifth limb which is used for climbing and digging. Females are differentiated from males by the abdomen, since the former is wider and rounder than the latter, and the former have four (4) limbs in the abdomen that are used to carry eggs, while the latter have only two (2).

b) Colour: The dorsal surface is black-purple with reddish shades, the posterior and postlateral edges of the carapace are reddish orange. The area behind the eye is cream coloured and the eyes are black. The legs are blue with yellow and the claws are purple with yellow and cream.

c) General: The black crab is a marine and terrestrial animal. The first phase is in the water, then it grows and lives on land. Being ruricola means that it lives in rural areas (preferably shaded forests). It is up to nine (9) cm wide in the front part of its shell, it is omnivorous.

d) Flavour: Meat and its claws have unique qualities regarding texture and flavour, so the selection must be careful, taking into account its colour and smell. The meat must have a completely white colour, it must not smell strong and its flavour cannot be bitter. The white

colour of the meat is what guarantees its freshness and quality and will be reflected in the resulting dish. Black crab meat is characterized by being soft and creamy with a slightly sweet and mild flavour.

3. Geographical area

It is made up of the island of Providence, located in the northwest of Colombia, in the Caribbean Sea.



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, ASOCRAB has a product certification body, in charge of issuing the Product Certificate, when it is determined that it complies with the requirements of the declaration of protection of the designation of origin and its regulations of use. The Product Certificate issued by the certification body is a requirement to obtain the authorization to use the Designation of Origin, which is granted in writing and subsequently reported to the competent national office.

The control body performs its function by means of a traceability system that is composed of codes that allow identifying all the stages of the production chain of the CANGREJO NEGRO DE PROVIDENCIA/PROVIDENCE BLACK CRAB. In this sense, article 4.9 of the Regulation of Use states the following:

“4. 9. Traceability Code: ASOCRAB has created its own system for the characterization and traceability of the products derived from the Providence Black Crab (PBC), called traceability code.

Traceability codes are composed of a numerical identification sequence, together with the initials of the person (head of household) representing the Production Unit, which carries out all or part of the PBC production chain. With this system, all the steps of the PBC production chain are identified, quality is assured and a real and effective control is carried out to protect the consumer's health and the producer's image."[1] The Certification Body is composed of [2]:

-A coordinator, who must have at least 10 years of experience in the crab activity, who manages all crab production stages, must demonstrate knowledge of the Closed Season Regulations and the Regulations for the Use of the Denomination of Origin, with functions established in the regulations.

-A secretary, who must have at least 5 years of experience in the crab activity, with functions established in the regulations.

-Three overseers, who must have at least 5 years of experience in the crab activity, with knowledge of all the productive stages of the crab, with functions established in the regulations.

To verify that the relevant criteria are met, the Certification Organization may follow one or more of the methods mentioned below:

"(a) Type testing or examinations are carried out during visits or accompaniment during each stage of the process: capture, processing, and marketing.

b) Testing or inspection of samples taken in the market, in the operator's warehouse or a combination of both.

For the issuance of certification, the adoption of the procedure established in paragraph a) of this section is sufficient verification"[3].

Once the pertinent verifications have been carried out, the Certification Organization makes the objective decision and issues a report informing the applicant if it is suitable for certification or not, if it is not suitable, the report explains the reason why the certification was denied and if it is possible to rectify or not.

If it can be corrected, the applicant of the authorization of use will be given a period of 1 month to correct the nonconformities and request again the sampling and evaluation of verification of the product.

The crab must be caught and processed exclusively on Providencia Island, at the following coordinates 13°20'56N y 81 °22'29W.

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[1] Page 106 from “Response to the Requirement No. 11347 dated September 24, 2018”. [2] Article 5, paragraph 5.2.1 from the Regulation of Use. [3] Article 5, paragraph 5.2.4 of the Rules of Use.

The traceability code shall be used on the label of all packaging.

5. Method of production

The method of production involves the following stages: catching; processing; packaging, freezing and transport; and marketing. Each of these stages are described below in accordance with the rules of use of the Denomination of Origin.

CATCHING.

Catch zone.

The crab covered by the D.O. CANGREJO NEGRO DE PROVIDENCIA/PROVIDENCE BLACK CRAB, of the species and varieties described in the specifications and in these regulations, must be caught and processed exclusively on Providencia Island, at the following coordinates 13°20'56N y 81 °22'29W.

Catching practices.

The catching and processing practices will be those that tend to achieve the best quality of the product, as described in the Resolution of Declaration of Protection of the D.O. "PROVIDENCE BLACK CRAB". ASOCRAB will be able to make recommendations on the good practices of capture, hygiene, conservation and transformation for the quality assurance of the product protected with the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB.

Among the catching practices the following will be carried out: a)

Search for the black crab:

i. Such work shall be carried out in the afternoon and evening hours during the open season (1 August – 31 March).

ii. Torches or flashlights with rechargeable batteries will be available to carry out the search, machetes to open the way in the dry forest and rubber boots. b) Capture and bagging:

i. Once found, the crab will be captured by hand.

ii. They will be kept in cloth or nylon bags. iii. Each bag will contain

10 to 12 dozen crab. c) Transport of crab to the processing area.

i. The crab shall be transported from the place of capture to the processing area by any means of transport, but, in all cases, using the bags or compartments authorized by the specifications and by these Regulations for Use.

In any case, the capture practices may be modified to adapt them to the evolution of technical and scientific knowledge. In such cases, ASOCRAB shall submit such modifications to the Superintendence of Industry and Commerce and shall be subject to the approval of said entity.

PROCESSING

Scope

The processing of the crab protected with the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB, shall be carried out in the places suitable for this purpose and following the steps established in the file 15-312215 dated December 30, 2015 and in these regulations.

Depending on how the crab is to be sold the meat is extracted with fat, without fat and the claws of the Providencia black crab.

Process.

The crabs are placed alive in hot water and left until the shell changes colour to a strong red, at which point they are removed from the pot. This may take 15 to 20 minutes.

The crabs are allowed to cool and all parts are separated: claws, legs, shell, abdomen and elbows.

Butter (grease of the crab) is taken out of the shell.

The meat is removed from the abdomen and elbows.

Remove the hard part from the claws.

The meat is weighed and it is bagged together with the fat to maintain the flavour. One hundred claws are packed per bag, and then they are closed or sealed.

The bags with the pound of meat with fat, without fat and those of the claws, are placed in the coolers for freezing.

Materials

The materials used for the transformation of the Cangrejo Negro de Providencia / Providence Black Crab must comply with the conditions authorised by ASOCRAB.

PACKING, FREEZING AND TRANSPORTATION

Packing

The bags used to carry the crab protected under the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB after being caught will be those that comply with the requirements established by the Management Area.

The product obtained from the crab, that is, the meat with fat, without fat and the claws of the crab, protected under the D.O. CANGREJO NEGRO DE PROVIDE NCIA / PROVIDENCE BLACK CRAB must be packed in food grade plastic bags, which can be vacuum sealed or have a hermetic closing system, or comply with the minimum requirements established by the Management Area.

In any case the packaging conditions and the material used for this purpose may be modified by ASOCRAB according to the technological or scientific advances that allow maintaining the quality of the crab protected by the D.O. CANREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB.

The traceability code shall be used on the label of all packaging.

Freezing.

The mechanisms and materials used to conserve the crab meaning, meat with fat, without fat and crab claws, protected under the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB shall be those authorized and determined by ASOCRAB.

It is understood for this effect that the established requirements will have effect not only for the maritime transport of the by-product protected under the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB, but also for the terrestrial and any type of transport of the same with commercialization purposes.

In any case, the conservation conditions may be modified by ASOCRAB according to the technological and scientific advances that allow maintaining the quality of the D.O. CANGREJO NEGRO DE PROVIDENCIA/ PROVIDENCE BLACK CRAB.

Transport.

The modes of transport used to move the crab and its by-products protected under the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB must comply with the conditions established by ASOCRAB.

In any case, the transport conditions may be modified by ASOCRAB according to the technological and scientific advances that allow/maintain the quality of the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB.

COMMERCIALIZATION

Scope

The commercialization of the crab protected with the D.O. PROVIDENCE BLACK CRAB/PROVIDENCE BLACK CRAB shall be carried out through the persons registered as marketers and in the places registered before ASOCRAB, following the steps established in the file 15-312215 dated December 30, 2015 and in the present regulation.

Process.

The meat with fat, without fat and the crab claws protected under the D.O. PROVIDENCE BLACK CRAB/PROVIDENCE BLACK CRAB shall be transported in freezers, arranged for that purpose, in the boats or in the corresponding transport system used for its commercialization inside or outside Providence Island.

The payment system and the time for the same shall be as established by the Management Area"[2].

[2] Pages 115 and following pages of the “Response to Requirementr No. 11347 dated September 24, 2018."

6. Link with the geographical area

The island of Providence covers an area of 22 km2, with a maximum elevation of 360 metres above sea level (hereinafter, m.a.s.l.), due to the peak hill located in the central sector. It is located between meridians 81º24' and 81º20' west latitude and between parallels 13°18' and 13°24' north longitude, at an approximate distance of 750 kilometres (hereinafter, km) from Cartagena de Indias, 270 km from Colón in Panama, 240 km from Puerto Limón in Costa Rica and 125 km from Bluefields in Nicaragua.

Although it has already been noted on several occasions that the PROVIDENCE BLACK CRAB is found throughout the island of Providence, there are places where production is even higher, due to the forests and nearby streams, in this order of ideas, the main sectors of crab capture but not the only ones are:

- Fresh Water Bay.

- Bottom House.

- Lazy Hill.

- Camp.

- South East Bay.

- Old Town.

- Rocky Point.

The geographical area of production of the CANGREJO NEGRO DE PROVIDENCIA /PROVIDENCE BLACK CRAB is the one defined, however, the PROVIDENCE SWEET BLACK CRAB ASOCIATION (ASOCRAB) may ask the respective authorities to extend or reduce the area, according to the tests and experiences that demonstrate that the characteristics of the crab protected by the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB are not altered. Such modification will be informed to the competent authorities in each jurisdiction when required, according to the procedure established by each one of them for such purpose and will be subject to the approval of the Superintendence of Industry and Commerce.

According to what is described in the application for the declaration of protection, the product has several causal relationships with the delimited geographical area, due to the atmospheric conditions of the region, together with the efforts of the Raizal community who live on the island to maintain the tradition and ancestral know-how related to this product.

Providencia Island has a warm and moderately rainy tropical weather, with an average temperature of 25ºC and a rainfall that fluctuates between 1500 and 2000 mm per year. It has periods of extreme drought between January and May and a wet period between July and December. In the months of April and July the wind blows moderately between 8 and 12 knots ("alisios" winds). The temperature of the Caribbean Sea at the surface ranges between 28ºC and 30ºC and at 100 meters depth a temperature of 17.8ºC. The Archipelago has several cayes around it, which is why when the currents collide with them, deep water eddies are generated in which there is a higher salinity. These cyclonic eddies in the archipelago region may be the reason for the upwelling of colder and nutrient-rich deep waters that generate relatively high productivity in some sectors.

The geographical position of the archipelago, the coral and volcanic soils, the permanent trade winds and the occasional passing of storms allow Providencia Island to have a wooded vegetation, surrounded by a tropical dry forest that enjoys biodiversity of plants (large number of fruit trees; thirteen (13) varieties of mangoes, plums, tamarinds, loquats, among others) and animals that have adapted to this environment, which has high levels of endemism.

Conditions such as temperature, humidity, and high rainfall allow the crab to maintain a high level of activity, which in turn favors reproduction periods. The winds in the area are determinant in the production stage of the black crab, because they define the direction of the marine currents that transport the crab in the larval stage to the coast of Providencia; this is how the winds of this island are ideal because they propel the larvae to land.

The crab meat has differential flavour characteristics that are due to the life cycle of the black crab on Providencia Island, where the environmental conditions described above are present. These include the existence of fruit trees (primarily mango) that allow the crab during its growth stage to feed on the leaves, fruits and shoots of plants found in its natural habitat. As previously mentioned, the geographic conditions of the island of Providence make it a favourable region for crab production, due to the characteristic climate and its biodiversity, because as stated in the Coralina Educational Guide: "(...) the crab feeds mainly on leaves, fruits, plant shoots and decomposing organic matter[3] (…)" all of which allows the crab to obtain a sweet and mild flavour.

In turn, regarding the size of this animal, it was found that the crab of Providence is larger than the one that inhabits the other islands of the archipelago, as determined in the atlas of the biosphere reserve Seaflower Archipelago of San Andres, Providencia and Santa Catalina of INVEMAR, which indicates:

"The Black Crab is present in the islands of San Andres, Providence and Santa Catalina, but its distribution throughout the islands is not uniform. the number of crabs in the forest is much higher (up to 15 times) than in cultivated areas. in addition, in the first two islands, there are higher abundances on the western sides where there is more vegetation development; also, inhabiting the western edge could be more advantageous for the process and recruitment of juveniles ('von prahl and manjarres, 1983; atkin, 2004').

'The density, abundance and size of crabs in Providence is greater than that reported in San Andresa fact that is attributed to the greater complexity and biodiversity of the forest in Providence, which translates into greater food availability and energy savings that can be used for growth and reproduction' (atkin, 2004)"[6] .

In fact, Povidence has an ecosystem that is favourable for the providence Cangrejo Negro de Providencia / Providence Black Crab to inhabit and reproduce in. since the delimited area has the necessary conditions for the 3 stages of the crab, namely, the larval stage, postlarval (megalopa) and maturity. Providence is surrounded by a reef complex which generates a barrier that prevents the larvae from going out to sea which means they stay around the island in optimal conditions until they develop legs and can walk on land. The

[3] Page 8 from "Coral educational guide supplement (volume 1). pdf" [6] Page 95 of the document.

winds around Providencia Island impacts the marine currents in such a way that the larvae are carried to land, The climate and the biodiversity of food available on the Island provide ideal conditions for the crabs to reach maturity.

Finally, the traditional knowledge of the Providence black crab production process of the Cangrejo Negro de Providencia / Providence Black Crab is highlighted, which is marked by the intergenerational knowledge applicable to each of its stages -from the search for the crab and capture to the preparation for its commercialization-, and which in turn, are definitive in the quality conditions of the product.

Regarding the skills of the producers, it should be noted that these are traditional practices, sustained over time by virtue of the efforts of the Raizal communities. These practices are precisely those described in the catching practices. An example of this is the process of searching for the crab, which is done in the afternoon and at night, using torches or lanterns and machetes to open a path through the dry forest; the capture process is done manually, placing the live crab in cloth or nylon bags. The live crab is processed using a manual method of separating the meat from the shell, which is passed down from generation to generation and maintains the quality of the product and does not affect its flavour.

Along the same discursive thread, this study evidences the existence of a sustainable symbiotic relationship between the inhabitants of Providence and the crab, due to the human-natural relationships built over time, as well as the establishment of formal institutional measures - closed seasons - and informal ones - recognition and identification of the animal's humanizing elements, workshops, festivals and community agreements - that allow the sustainable exploitation of the natural resource and its protection.

7. Inspection body

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8. Labelling

The Packaging

-The bags used to load the crab protected by the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB after being caught will be those that comply with the requirements established by the Management Area.

-The by-product obtained from the crab, i.e. crab claws and crab meat, protected under the D.O. CANGREJO NEGRO DE PROVIDENCIA / PROVIDENCE BLACK CRAB must be

packed in plastic food bags that can be vacuum sealed or have a hermetic sealing system, or comply the minimum requirements established by the Management Area.

-In any case the packing conditions and the material used for this purpose may be modified by ASOCRAB according to the technological or scientific advances that allow maintaining the quality of the crab protected by the D.O. PROVIDENCE BLACK CRAB / PROVIDENCE BLACK CRAB.

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