

**“Certification of Authenticity and Development of a
Promotion Network olive products in the across border
GREECE – ITALY area”**

“AUTHENTIC-OLIVE-NET”

**Deliverable 3.3:
“Basket of Authentic Olive Products in the
across border GREECE - ITALY area”**



REGION
OF WESTERN
GREECE
full of contrasts



Ci prendiamo cura delle nostre risorse migliori.



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FOGGIA *for*

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1. Authentic Olive Products Catalogue

1.1 Authentic-Olive-Net Project

The project “Authentic-Olive-Net” introduces an innovative and effective pilot way to identify, assess, and promote the high quality characteristics of the selected olives varieties, i.e. Lianolia, Koroneiki, Coratina, FS17 & Peranzana, which are being produced in the Interreg V-A GREECE-ITALY area and which are already registered or should become registered under the geographical indication schemes of P.D.O. (protected designation of origin) or P.G.I. (protected geographical indication) that are based on the legal framework provided by the EU Regulation No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

Project partners consist of Preveza Chamber, Region of Western Greece, Hellenic Agricultural Organization “DEMETER”, Assoproli Bari and the Chamber of Commerce of Foggia, while the project area of interest includes the Puglia Region (Provinces of Foggia, Bari, Brindisi, Lecce, Barletta-Andria-Trani (BAT), Taranto), the Region of Western Greece (Aitolioakarnania, Achaia, Ileia), the Region of Ionian Islands (Zakynthos, Kerkyra, Kefalonia, Lefkada) and the Region of Epirus (Arta, Thesprotia, Ioannina, Preveza).

1.2 Authentic-Olive-Net Seal

Project Partners have developed the trademark entitled “Authentic Olive Net Seal”. This specific trademark is a private label, awarded only to Greek and Italian producers of Extra Virgin Olive Oils in the across border GREECE - ITALY area:



“Authentic Olive Net Seal” will be awarded on a pilot basis only after conformity checks of all set standards, including all necessary specifications, requirements and procedures, that will result to a positive evaluation of the applicant olive oil producers.

Awarding Body of the "Authentic Olive Net Seal" in Greece will be the Commercial Chamber of Preveza. Likewise, Awarding Body of the "Authentic Olive Net Seal" in Italy will be the Commercial Chamber of Foggia.

The purpose of the “Authentic Olive Net Seal” is to consolidate consumer confidence in the products declared to come from the across border GREECE - ITALY area and to protect the interests of producers from counterfeiting and unfair competition, as well as to strengthen the competitiveness of the producers.

Quality Control Body after the completion of the project will be the Hellenic Agricultural Organization “DEMETER”, which will run all quality controls of the selected olive oil producers.

1.3 Extra Virgin Olive Oil

“Extra Virgin Olive Oil” is the highest quality of olive oil. It is the highest and most expensive category of oil which is obtained directly from the fruit of the olive, by mechanical means only, under conditions which do not degrade the product and which has not undergone any other processing, neither chemical nor industrial.

It is a unique, traditional, Mediterranean product whose quality is directly related to the cultivation method, the way and the time of harvest, the method of extraction and the way it is finally stored.

More specifically, it is the juice of the olive fruit that has a perfect aroma (mainly freshly sliced olive fruit) and a strong fruity taste with remarkable nutritional and beneficial properties for the human health. It has no defects.

What makes it valuable, compared to other vegetable oils, is its unparalleled taste combined with its high nutritional value. The most striking of all, however, is that the aromatic notes and its remarkable bioactive properties come from 1-2% of its composition.

The various phenolic compounds found in extra virgin olive oil do not exist in other fats, making it a unique product and differentiating it from other inferior quality vegetable oils such as a) seed oils, b) sunflower oil and c) olive-pomace oil, which are extracted by chemical and not mechanical means, as well as d) refined olive oils.

Classification as “Extra-Virgin Olive Oil”

In order to classify an olive oil as extra virgin, its acidity should not exceed 0.8% and its other chemical characteristics must comply with those laid down in Regulation (EEC) No 2568/91, and it must not have any organoleptic defect.

1.4 Catalogue Contents

Preveza Chamber, taking into consideration all relevant technical meetings and information exchange with all project partners, has designed and developed the “Basket of Authentic Olive Products in the across border GREECE - ITALY area”, which is a common catalogue of all olive oils that have been awarded with the trademark entitled “Authentic Olive Net Seal”. This trademark is based on three pillars, namely “Origin”, “Production Methods” and “Quality”.

It certifies the authenticity of the Extra Virgin Single-Variety Olive Oils of the across border GREECE - ITALY area. More specifically, it consists exclusively of Extra Virgin Olive Oils in the across border GREECE - ITALY area which are being produced of the selected olives varieties, i.e. Lianolia, Koroneiki, Coratina, FS17 & Peranzana.

Selected Greek Olives Varieties

Lianolia is a variety which gives flowers from end of April till end of May. Its fruits mature end of October till end of November. The size of the fruit is rather small with dimensions of 10 to 16 millimeters and it has an average weight of 1.2 grams.

Koroneiki is the most popular variety in Greece. It has a small size and matures relatively from early October to December. Its weight is from 0.3 to 1.0 grams and its length from 12 to 15 millimeters.

Selected Italian Olives Varieties

Depending on the climate, olive picking of Coratina olives may last from early October to late January. Coratina olives possess a low acidity level, fruity notes and a high content of antioxidants. This variety is grown with a spacing of 13x13m for older plantations, 7x7m for more recent ones.

Peranzana is a olive variety of late maturation, which produces olives of medium size (3 grams). It is suitable for both table olives and olive oil production. It is mainly grown in the north of Puglia, particularly in the southern Italian province of Foggia.

The Favolosa FS-17 plant originates from one of the most popular and appreciated varieties in Italy, the Frantoio variety.





1.4.1 “Lianolia”

Corfu

Corfu is an island known worldwide, not only as a tourism resort, but also for its top quality olive oil. The source of the Corfiot Olive Oil is the unique variety of Lianolia (thin olive trees).

The unique olive groves of Corfu occupy most of the countryside and dominate the landscape of the island. They start near the blue sky, on Pantokrator, the high mountain of the island, where shaped stone structures were built on high or low hills, in order to help the trees hold the earth from erosion. Gradually, moving towards the sea, they end up in plains that most often reach the shore.

Origins

During the era of the Italian (Venetian) presence on the island, the residents of Corfu were paid by their Venetian patrons to plant and grow the Lianolia olive trees. Because of this, oil production prospered on the island and Corfiot Olive Oil became famous all over Greece.

Moreover, the residents of Corfu Island were granted by the Venetians financial motives, in order to replace all old olive trees with Lianolia olive trees, which would by far improve the image of the island. The, Lianolia trees with their polymorphic branches resemble dancers spreading over vast fields of Corfu. Through the Centuries, the Corfiot olive trees inspired several well-known painters.

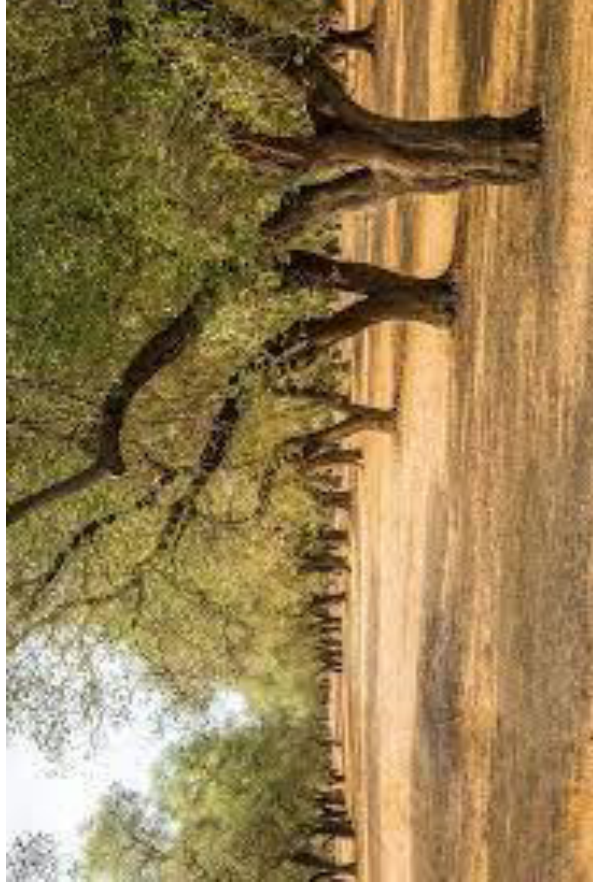
Current Situation

There are over 4 million olive trees on the island, some of which are 500 years old. Lianolia Olive Oil justifies Corfu as a Mediterranean wellness destination that promotes health through nutrition. With endless olive groves, it's not surprising that the Lianolia Olive Oil, which has become main component of the local cuisine and diet in Corfu, is a fundamental product of the good Mediterranean life. Salads, fish and meat marinades, as well as locally cooked and baked foods are all made with olive oil. Both the taste and nutritional value of these marinades and foods are enhanced by the properties of pure virgin olive oil.

In Corfu today, Lianolia Olive Oil is processed using state-of-the-art modern mechanical methods, providing a high-quality product that maintains its nutrients and natural taste. The high quality is due to proper pruning, manual harvesting, direct transfer to the mill and the production process of cold pressing that does not exceed 27 degrees Celsius. The Corfiot olive oil gets exported in the Netherlands, the Middle East, the United Kingdom and many other parts of the world.

Preveza

In the Regional Unit of Preveza, olive cultivation occupies a total area of approximately 125,000 acres with 1,500,000 olive trees. Of these, it is estimated that 75-80% is occupied by Lianolia.

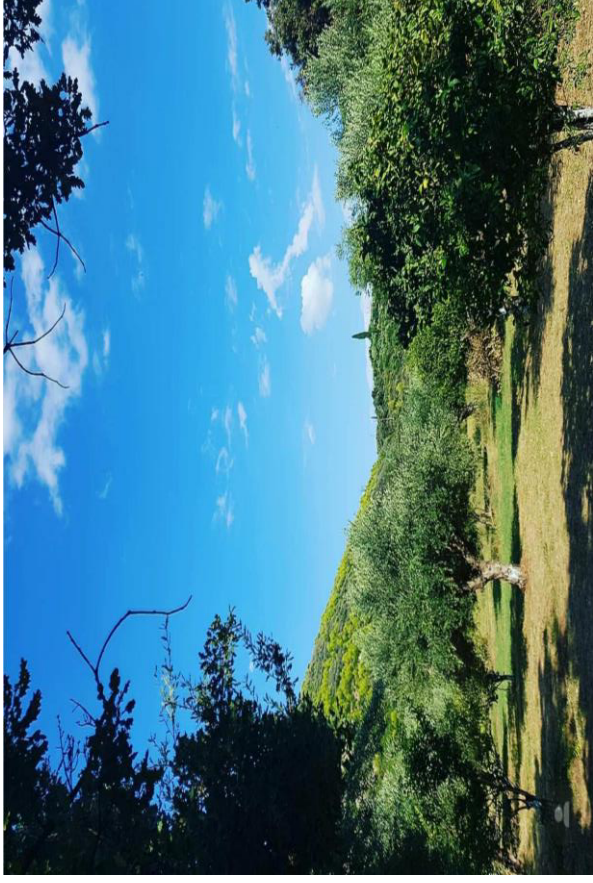


The olive groves of Lianolia in Preveza consist mainly of olive trees with an average age of 50-55 years. However, there are various estates, especially in the area of Parga, where much older olive trees prove that the local tradition of olive oil producing dates back for many centuries.

1.4.2 “Koroneiki”

Heralded with high polyphenols (antioxidants), which is a great support for the immune system, as they reduce the risk of heart disease and cancer, the Koroneiki olive variety was named after the historic town of Koroni, in the Messenia region of the Peloponnese. Although Greece produces numerous olive varieties, the most common variety for oil production, Koroneiki, covers 50-60% of the total acreage in the country.

Koroneiki (*Olea Europea* var. *microcarpa alba*) is an indigenous Greek olive variety. With a history of at least ten centuries of systematic cultivation, Koroneiki has evolved in its current form to be considered as the queen of the Greek olive varieties.



Koroneiki cultivar olive tree grows on average 5-7 meters high, producing fruits whose weight ranges between 0.5 and 1.2 grams. Its remarkable ability to prosper under adverse weather conditions makes it ideal for hot, dry and windy environments. The olive tree blooms in the second half of April while its fruits mature from late October to late December. Each tree can produce between 30-150 kg of olives which yield 20-25% of their weight in olive oil.

Its organoleptic characteristics have ranked it in the extra virgin category of olive oils which is characterized by certain special features, such as an exceptionally low acidity, a deep, bright green color with a bittersweet taste and a smooth taste feeling of various fruits.

The Koroneiki olive fruit gives an olive oil of superb quality and low acidity levels, rich in flavor and aromas. Koroneiki variety olive oil is characterized by a very steady post-production chemical behavior, maintaining its superior organoleptic and nutrition properties for more than 2 years.

Known for its regal, small fruits, but having a high quality oil yield, Koroneiki olives are among the most common and suitable for super-high density growing systems around the world. Highly prized for its aromatic, strongly flavored oil, Koroneiki olives are perfect for enjoying in their natural raw state or added at the end of cooking.

What sets Koroneiki apart when referring to the seed and the olive oil produced is the unique farming method. Koroneiki olives are harvested when they are still green, i.e. between November and December, in order to ensure the title of “early picked” or “green” olive oils and are mainly present in the south Peloponnese and in some areas of Crete for more than 10 centuries.

Unlike many other varieties, these trees have no artificial additives interventions not to mention that they are pruned intensively once a year to keep them small in size. The mere 3 to 5 liters of the green gold liquid that is produced from a Koroneiki olive tree proves the obvious. Quantity is sacrificed in favor of quality.



1.4.3 “Coratina”

Coratina is a cultivar very much present throughout Italy. Originally from Corato, Apulia, the Coratina olive can be found in other regions of Italy. However, the main production area is still the province of Bari, where olive trees stretch for hundreds of metres, uninterrupted, along dry-stone walls. Coratina is the prevalent cultivar in the Protected Designation of Origin “Terra di Bari”, which, along with the geographical indications “Castel del Monte” and “Bitonto”, prescribes a high inclusion of Coratina olives in the production of extra-virgin olive oil.

To produce “Terra di Bari” DOP olive oil, the planting layout and the farming and pruning techniques must comply with the traditional guidelines. Generally speaking, the Coratina olive tree is grown in the shape of an inverted conical vase, with a spacing of 13x13m for older plantations, 7x7m for more recent ones. Depending on the climate, olive picking may go from early October to late January. The integrity of the drupe (the fruit) will determine a low acidity level, fruity notes and a high content of antioxidants in the final product.

The Coratina extra-virgin olive oil is characterized by the fruity notes of green olives, followed by sensations of freshly-cut grass and bitter almonds. By genetic makeup, Coratina is one of the olive cultivars that synthesize the highest content of phenolic compounds. The Coratina extra-virgin olive oils are true excellence within the scope of Italian oil production, thanks to a phenolic composition of 1000mg/kg. Freshly-pressed, the Coratina olive oil may taste bitter and unbalanced, with a bit of a slightly sharp sensation. The uniqueness of the Coratina olive oil is given by its distinctive acyl glycerol profile, with oleic acid content close to 80%. Finally, the high phenolic content, along with the triglyceride composition, contributes to the exceptional oxidation stability of the Coratina extra-virgin olive oil.

1.4.4 “Peranzana”

The Peranzana is a pure cultivar, it is not a hybrid. The Peranzana originally came from Provence, and “peranzana” is the dialect form for “provenzale”, the Italian for “provençal”, from Provence.

The Peranzana is an olive variety that is grown in a particular area of the Upper Tavoliere of Puglia and precisely in the countryside of Torremaggiore. Puglia is the region of Italy with the highest production of olives thanks to the conformation of its mainly flat territory and for the temperate climate, the expanse of these wonderful trees makes Puglia one of the most beautiful regions of Italy.

The Peranzana is a medium-sized olive, and the oil it produces is low in acidity with a very balanced flavor. This means that once the oil has been extracted, it is ready for consumption without any need for a maturation period or blending with other oils. The Coratina olive, for example, produces very bitter spicy

oil. In order to make this oil more palatable, it either needs a long maturation period – which can make it go off, or it needs to be blended with other oils that are sweeter or without flavor. The Ogliarola and Taggiasca olives are the complete opposite. These oils need to be mixed with stronger oils in order to enhance their own flavor.

It is possible to gauge the flavor of the oil depending on the moment the fruit is harvested. This means it is possible to make oil suitable to everyone's taste without compromising the oil's purity or quality. It is a natural product.

1.4.5 “FS17”

The Favolosa FS-17 plant originates from one of the most popular and appreciated varieties in Italy, the Frantoio variety. Due to its particular characteristics, Favolosa plant is particularly suitable for super-high density olive farming: fast growth, early entry into production and, above all, high resistance to *Xylella bacterium* have made the success of this variety, which is increasingly widespread in Italy.

The Favolosa FS-17 is a type of plant that stands out for its excellent adaptability to the most different soil and climate conditions and for the early entry into production, from the second year of planting, with a rapid increase in production that reaches an optimal regime from the fourth to the sixth year of planting.

The Favolosa FS-17 plant has a very high yield, considering its resistance to the most common diseases, cold and water stress, and thanks to the excellent pulp/stone ratio. The oil obtained from this variety has an excellent quality, with a medium-high content of polyphenols and a pleasantly fruity taste.



1.5 Catalogue Structure





AUTHENTIC - OLIVE - NET[★]

The Seal of Authenticity "Authentic Olive Net Seal" is based on three pillars, namely "Origin", "Production Methods" and "Quality", which together establish a system of common assessment principles and a recommended methodology approach.

Awarded to the Olive Oil Producer

The award of this trademark is a prerequisite for the inclusion of olive oil producers in the "Basket of Authentic Olive Products in the across border GREECE - ITALY area", which is a common catalogue of all olive oils, to which will be awarded the trademark entitled "Authentic Olive Net Seal".

PRODUCER

LOGO

QUALITY

DIMENSIONAL

CHART

PRODUCER CONTACT INFO

PRODUCT

INFO

EVOO

IMAGE

PRODUCER

WEBSITE





AUTHENTIC - OLIVE - NET[★]

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PRODUCER

LOGO

QUALITY

DIMENSIONAL

CHART

PRODUCER CONTACT INFO

PRODUCT

INFO

EVOO
IMAGE

PRODUCER

WEBSITE





AUTHENTIC - OLIVE - NET[★]

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PRODUCER

LOGO

QUALITY

DIMENSIONAL

CHART

PRODUCER CONTACT INFO

PRODUCT

INFO

EVOO

IMAGE

PRODUCER

WEBSITE





AUTHENTIC - OLIVE - NET[★]

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PRODUCER

LOGO

QUALITY

DIMENSIONAL

CHART

PRODUCER CONTACT INFO

PRODUCT

INFO

EVOO
IMAGE

PRODUCER

WEBSITE



1.6 Olive Oil Producers Registry

By Regional Unit in Greece

OLIVE OIL PRODUCER	CRITERIA							
	Preveza	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
1. "KYRIAS EVANGELOS"	✓	✓	Micro	Koroneiki	Conventional	-	✓	N/A
2. "BIO GREEN OLIVE OIL – ELENI ANDRONIKIDOU"	✓	✓	Small	Lanolia	Organic	-	✓	✓
3. "MOUKANOS IOANNIS"	✓	✓	Medium	Koroneiki	Conventional	-	✓	N/A
4. "PLASTIRA KONSTANTINO / PLASTIRAS OLIVE GROVES"	✓	✓	Micro	Lanolia	Conventional	-	✓	N/A
5. "KORONAIOS THEODOROS"	✓	✓	Micro	Lanolia	Conventional	PDO	✓	✓
6. "ROUMPOU ANNA"	✓	✓	Micro	Koroneiki	Conventional	-	✓	✓

OLIVE OIL PRODUCER	CRITERIA							
	Preveza	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
7. "MPATSOULI CHRISTINA"	✓	✓	Small	Koroneiki	Conventional	-	✓	N/A
8. "CHSAKIS VASILEIOS"	✓	✓	Small	Lanolia	Conventional	-	✓	N/A
9. "NIKAS GEORGIOS"	✓	✓	Small	Koroneiki	Conventional	-	✓	N/A
10. "NOUSIAS PANAGIOTIS"	✓	✓	Micro	Lanolia	Organic	PGI	✓	N/A
11. "MPASAKOS IRAKLIS"	✓	✓	Small	Koroneiki	Conventional	-	✓	N/A
12. "KOKKINIS IOANNIS"	✓	✓	Small	Lanolia	Organic	-	✓	N/A
13. "LOUKAS PERIKLIS"	✓	✓	Small	Lanolia	Conventional	-	✓	N/A

OLIVE OIL PRODUCER	CRITERIA							
	Preveza	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
14. PARGAS OIL A.E.	✓	✓						
15. VITSIOS MILL	✓	✓						
16. KONSTANTINOS ZIKAS AND SIA E.E. – KRIOPIGI OIL	✓	✓						
17. ZISIS NIKOLAOS-GEORGIOS-CHRISTOS-SPYRIDON O.E.	✓	✓						
18. PETROS KAI IOANNIS VOULISTIOTIS O.E.	✓	✓						

OLIVE OIL PRODUCER	CRITERIA							
	Western Greece	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
1. KOUMANIOTIS MANTHOS OE	✓	✓		Koroneiki				
2. ASKOUNIS CHRISTOS	✓	✓		Koroneiki				
3. KALENTZOTIS GRIGORIOS	✓	✓		Koroneiki				
4. KATSANTONIS GEORGE	✓	✓		Koroneiki				
5. SOULIS IOANNIS & CO OE	✓	✓		Koroneiki				
6. ELAIOKÍNISI ACHAIA/SAFAKAS MICHALIS	✓	✓		Koroneiki				
7. GIANNOPOULOS VLASSIS	✓	✓		Koroneiki				

OLIVE OIL PRODUCER	CRITERIA							
	Western Greece	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
8. KAPARDELIS ANTONIOS	✓	✓		Koroneiki				
9. AGRICULTURAL COOPERATIVE OF LOUSIKA	✓	✓		Koroneiki				
10. GIS ERGON - I ADAMOPOULOS & CO OE	✓	✓		Koroneiki				
11. BROS B. & Z. ZAFEIROPOULOS	✓	✓		Koroneiki				
12. GIDIARIS AE	✓	✓		Koroneiki				
13. ACHAION ELIAS GAIA	✓	✓		Koroneiki				
14. THEOFILOPOULOS MICHAEL	✓	✓		Koroneiki				

OLIVE OIL PRODUCER	CRITERIA							
	Western Greece	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
15. KOURI K. KONSTANTINA - KOURIS ANT. GEORGE OE	✓	✓		Koroneiki				
16. A.STEFANOPOULOS & CO OE	✓	✓		Koroneiki				
17. ANTONOPOULOS LAMPROS	✓	✓		Koroneiki	Organic	PGI	✓	N/A
18. MONOPATI S.A. ORGANIZATION OF PRODUCERS	✓	✓		Koroneiki	Conventional	Other	✓	N/A
19. FOTOPOULOS ALEXANDROS	✓	✓		Koroneiki	Conventional	-	✓	N/A
20. BOULGARIS KOSTANTINOS	✓	✓		koroneiki	Conventional			
21. MAGIONOU FOTINI	✓	✓		koroneiki	Conventional			

CRITERIA

By Regional Unit in Italy

OLIVE OIL PRODUCER	CRITERIA							
	Brindisi	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
1. OLEIFICIO COOPERATIVO DI OSTUNI SOC. COOP.	✓	✓		Coratina				

OLIVE OIL PRODUCER	CRITERIA							
	Taranto	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
1. COOPERATIVA AGRICOLA IL PROGRESSO.	✓	✓		Coratina				

OLIVE OIL PRODUCER	CRITERIA							
	Bari	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
1. DR.AGR. NAPOLITANO GENNARO	✓	✓		Coratina				
2. CANTINA COOPERATIVA COLTIVATORI DIRETTI SOC.AGR.COOP."CANTINE DELLA BARDULIA"	✓	✓		Coratina				
3. OLEIFICIO SOC.COOP. ANGELO VITERBO S.C.AGR.	✓	✓		Coratina				
4. OLEOVINICOLA COOP. COLDIRETTI SOC. COOP.	✓	✓		Coratina				
5. OLEIFICIO COOPERATIVO CIMA DI BITONTO S.C.R.L.	✓	✓		Coratina				
6. OLEIFICIO COOP. della RIFORMA FONDIARIA scarl	✓	✓		Coratina				
7. ELAIPOLIO COOP. RIF. FOND. SCA RUVO	✓	✓		Coratina				

OLIVE OIL PRODUCER	CRITERIA							
	Bari	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
8. OLEIFICIO COOPERATIVO PRODUTTORI AGRICOLI DI BITETTO	✓	✓		Coratina				
9. OLEIFICIO COOPERATIVO CC DD DI CAPURSO SCRL	✓	✓		Coratina				
10. OLEIFICIO COOPERATIVO CIMA DI BITONTO S.C.R.L.	✓	✓		Coratina				
11. COOPERATIVA AGRICOLA COLTIVATORI DIRETTI	✓	✓		Coratina				
12. OLEIFICIO ACLISTA L'AURICARRO	✓	✓		Coratina				
13. AZ AGR LE TRE COLONNE DI SALVATORE STALLONE	✓	✓		Coratina				
14. COVAN - COOPERATIVA OLIVICOLTORI ANDRIESI	✓	✓		Coratina				

OLIVE OIL PRODUCER	CRITERIA							
	Bari	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
15. AZ.AGR.F.LLI DEMASTRI	✓	✓		Coratina				
16. DE MARCO NICOLA	✓	✓		Coratina				

OLIVE OIL PRODUCER	CRITERIA							
	Foggia	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
1. OLEIFICO DACCHILLE VITO DI DACCHILLE RENATO	✓	✓		Coratina				
2. FRANCESCO BARBATO	✓	✓		Coratina				
3. AZIENDA AGRICOLA GRAMAZIO RAFFAELE SOCIETÀ SEMPLICE	✓	✓		Coratina				
4. FRANTOIO LABIANCA DOMENICO	✓	✓		Coratina				
5. FRANTOIO OLEARIO F.LLI MANZI NUNZIO E FRANCESCO	✓	✓		Coratina				
6. DITTA GAETA TOMMASO	✓	✓		Coratina				

OLIVE OIL PRODUCER	CRITERIA							
	Foggia	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
7. "MIO PADRE È UN ALBERO" DI LIDIA ANTONACCI	✓	✓		Peranzana				
8. AGRIBIOLOGICA COSTANTINO	✓	✓		Peranzana				
9. SOC. AGR. PAVIRO. DEI F.LLI D'ETTORRES & C.S.N.C.	✓	✓		Peranzana				
10. SOCIETA AGRICOLA SEMPLICE L'AURORA	✓	✓		Peranzana				
11. AGRICOLA DE CESARE S.R.L.	✓	✓		Peranzana				
12. AGRIDEAVALLILLO S.R.L.	✓	✓		Peranzana				
13. FRANCESCO BARBATO	✓	✓		Peranzana				

OLIVE OIL PRODUCER	CRITERIA							
	Foggia	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
14. OLIO CRISTOFARO DI SANDRA DE SANTIS	✓	✓		Peranzana				
15. DITTA PASQUALE LA SALA	✓	✓		Peranzana				
16. OLIO BORRELLI DI AZ. AGR. LUIGI BORRELLI	✓	✓		Peranzana				

OLIVE OIL PRODUCER	CRITERIA							
	Foggia	EVOO	Company Size	Variety	Cultivation Type	PDO/PGI	Production System	Quality
17. GRIFA GIOVANNI & C S. A. S.	✓	✓		Coratina & Peranzana				
18. FRANTOIO VICARUM DI LUCERA MARCELLO	✓	✓		Coratina & Peranzana				
19. OLEIFICIO SANTA LUCIA DEI FRATELLI D'ACHINO DI DACHINO ROCCO SAS	✓	✓		Coratina & Peranzana				
20. DITTA INDIVIDUALE	✓	✓		Coratina & Peranzana				
21. ANTICO FRANTOIO INGEGNO SAS	✓	✓		Coratina & Peranzana				
22. OLEIFICIO CERICOLA EMILIA SRLS	✓	✓		Coratina & Peranzana				
23. SOC. AGR. PAVIRO. DEI F.LLI D'ETTORRES & C S.N.C.	✓	✓		Coratina & Peranzana				

2. AON Application Form

All stakeholders, i.e. olive oil producers, submit to the respective responsible Commercial Chamber an Application to award their products the “Authentic Olive Net Seal”.

2.1 AON Application Form Contents

INFO	DATA ENTRY
Full Name or Company Name	
V.A.T.	
Phone Number	
Email	
Address	
Company Size Classification	
Geographical Location of Cultivation	
Variety	
Cultivation Type	
Olive Oil Category	
Certification of Olive Oil	
Company Name	
Phone Number	
Address	
V.A.T.	
Email	
Olive Oil Production System	

QUALITY CRITERIA	VALUE
Acidity %	
K ₂₃₂ / K ₂₇₀	
K ₂₇₀	
Per. Value (meqO ₂ /Kg)	
Other...	
C14:0	
CHOLESTEROL %	
Fruity	
Bitter	
Pungent (Spicy)	
C16:0	
C16:1	
C17:0	
C17:1	

C18:0	
C18:1	
C18:2	
C18:3	
C20:0	
C20:1	
C22:0	
C24:0	
C18:1 trans	
C18:2 + C18:3 trans	
BRASSICASTEROL %	
24-METHYLEN-CHOLESTEROL %	
CAMPESTEROL %	
CAMPESTANOL %	
STIGMASTEROL %	
Δ 7-CAMPESTENOL %	
Δ 5,23-STIGMASTADIENOL %	
CLEROSTEROL %	
B-SITOSTEROL %	
SITOSTANOL %	
Δ 5-AVENASTEROL %	
Δ 5,24- -STIGMASTADIENOL %	
Δ 7-STIGMASTENOL %	
Δ 7-AVENASTEROL %	
ERYTHRODIOL&UVAOL %	
TOTAL B-SITOSTEROL %	
TOTAL STEROLS (mg/Kg)	

2.2 AON Application Form Dissemination

The Application should be submitted online, including all essential information, i.e. VAT number of the producer, product specifications, origin, production method and quality.

AUTHENTIC OLIVE NET SEAL **CALL FOR SUBMISSION OF** **PILOT QUALITY PROGRAM APPLICATION FORM**

The Partner “.....”, of the Project “Certification of Authenticity and Development of a Promotion Network of olive products in the across border GREECE - ITALY area”, is pleased to invite all interested olive oil producers, who are eligible, to participate in the pilot award process of the “Authentic Olive Net” Seal. The Application Form can get submitted safely online, by selecting in the Project Website <https://interreg-authentic-olive-net.eu/> the button « AON PILOT IMPLEMENTATION -

APPLICATION FORM» in the top right part of your screen and then filling-in all required fields of the Application Form by DD-03-2021, hour 14:00.



AUTHENTIC-OLIVE-NET • Olive Oil Quality Program - Application Form

* Απαιτείται

1. ORIGIN OF OLIVE OIL



1.1 PRODUCER DATA

Full Name or Company Name *

Η απάντησή σας

V.A.T. *

Η απάντησή σας

Phone Number *

Η απάντησή σας



Email *

Η απάντησή σας

Address *

Η απάντησή σας

Company Size Classification *

- ☐ Micro
- ☐ Small
- ☐ Medium

1.2 CULTIVATION DATA



Geographical Location of Cultivation *

Η απάντησή σας

Variety *

- ☐ Coratina
- ☐ Peranzana
- ☐ FS17
- ☐ Koroneiki
- ☐



☐ Λατομεία

☐ Άλλο: _____

Cultivation Type *

☐ Conventional

☐ Organic

☐ Άλλο: _____

1.3 PRODUCT DATA



Olive Oil Category *

☐ Extra Virgin

☐ Virgin

Certification of Olive Oil *

☐ PDO (Protected Designation of Origin)

☐ PGI (Protected Geographical Origin)

☐ Self Assessment

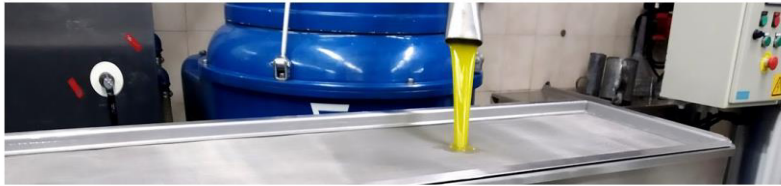
☐ Producers Association

☐ Without Certification

☐ Άλλο: _____



1.4 OLIVE MILL DATA



Company Name *

Η απάντησή σας

Phone Number

Η απάντησή σας

Address *

Η απάντησή σας

V.A.T. *

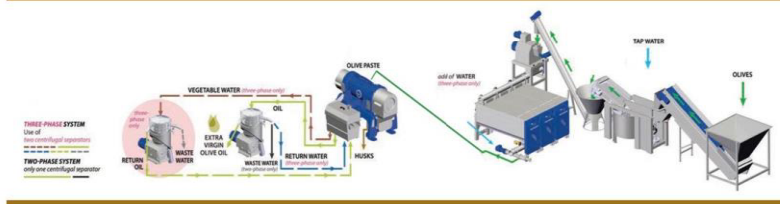
Η απάντησή σας

Email

Η απάντησή σας



2. Olive Oil Production Methods



Olive Oil Production System *

☐ Two-Phase

☐ Three-Phase

☐ Multi-Phase

☐ Traditional Method

☐ Άλλο: _____

3. QUALITY CRITERIA



Acidity %

Η απάντησή σας _____

Per. Value (meqO₂/Kg)

Η απάντησή σας

K₂₃₂ / K₂₇₀

Η απάντησή σας

Organoleptic assesment

Fruity

Η απάντησή σας

Bitter

Η απάντησή σας

Pungent (Spicy)

Η απάντησή σας

Other...

Η απάντησή σας

Fatty acid composition (%)

C14:0



Η απάντησή σας

C16:0

Η απάντησή σας

C16:1

Η απάντησή σας

C17:0

Η απάντησή σας

C17:1

Η απάντησή σας

C18:0

Η απάντησή σας

C18:1

Η απάντησή σας

C18:2

Η απάντησή σας



C18:3

Η απάντησή σας

C20:0

Η απάντησή σας

C20:1

Η απάντησή σας

C22:0

Η απάντησή σας

C24:0

Η απάντησή σας

C18:1 trans

Η απάντησή σας

C18:2 + C18:3 trans

Η απάντησή σας



Sterols (%)

CHOLESTEROL %

Η απάντησή σας

BRASSICASTEROL %

Η απάντησή σας

24-METHYLEN-CHOLESTEROL %

Η απάντησή σας

CAMPESTEROL %

Η απάντησή σας

CAMPESTANOL %

Η απάντησή σας

STIGMASTEROL %

Η απάντησή σας

Δ7-CAMPESTENOL %



Η απάντησή σας

Δ5,23-STIGMASTADIENOL %

Η απάντησή σας

CLEROSTEROL %

Η απάντησή σας

B-SITOSTEROL %

Η απάντησή σας

SITOSTANOL %

Η απάντησή σας

Δ5-AVENASTEROL %

Η απάντησή σας

Δ5,24- -STIGMASTADIENOL %

Η απάντησή σας

Δ7-STIGMASTENOL %

Η απάντησή σας



Δ7-AVENASTEROL %

Η απάντησή σας

ERYTHRODIOL&UVAOL %

Η απάντησή σας

TOTAL B-SITOSTEROL %

Η απάντησή σας

TOTAL STEROLS (mg/Kg)

Η απάντησή σας

I allow the Commercial Chamber of Foggia to process and maintain the data, which I filled-in in this form, in the framework of my business participation in the AUTHENTIC-OLIVE-NET promotion network of olive oils *

☐ I Accept

Σελίδα 1 από 1

Υποβολή

Μην υποβάλετε ποτέ κωδικούς πρόσβασης μέσω των Φορμών Google.

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3. Authentic Olive Net Seal Award Contract



Memorandum of Understanding *AUTHENTIC - OLIVE – NET* [★]

[★] This is a pilot project and all consumers should be aware that this is a quality assessment, aiming to identify, assess and promote extra virgin oils of the Interreg V-A Greece-Italy area.

With the Olive Oil Producer

”

”

*Both parties hereby agree and accept the following terms
and conditions of cooperation:*

1. Project Partners have developed the trademark entitled “Authentic Olive Net Seal”. This specific trademark is a private label and will be awarded only to Greek and Italian producers of Extra Virgin Olive Oils in the across border GREECE - ITALY area.
2. The Seal of Authenticity “Authentic Olive Net Seal” is based on three pillars, namely “Origin”, “Production Methods” and “Quality”, which together establish a system of common assessment principles and a recommended methodology approach.
3. The Seal of Authenticity “Authentic Olive Net Seal” is based on three pillars, namely “Origin”, “Production Methods” and “Quality”, which together establish a system of common assessment principles and a recommended methodology approach.
4. The award of this trademark is a prerequisite for the inclusion of olive oil producers in the “Basket of Authentic Olive Products in the across border GREECE - ITALY area”, which is a common catalogue of all olive oils, to which will be awarded the trademark entitled “Authentic Olive Net Seal”.
5. Awarding Body of the “Authentic Olive Net Seal” in Greece will be the Commercial Chamber of Preveza.
6. Quality Control Body will be the Hellenic Agricultural Organization “DEMETER”, which will run all quality controls of the applicant olive oil producers.
7. Likewise, Awarding Body of the “Authentic Olive Net Seal” in Italy will be the Commercial Chamber of Foggia.
8. The project “Authentic-Olive-Net” introduces an innovative and effective pilot way to identify, assess, and promote the high quality characteristics of the selected olives varieties, i.e. Lianolia, Koroneiki, Coratina, FS17 & Peranzana, which are being produced in the Interreg V-A Greece-Italy area and which are already registered or should become registered under the geographical indication schemes of P.D.O. (protected designation

- of origin) or P.G.I. (protected geographical indication) that are based on the legal framework provided by the EU Regulation No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.
9. The purpose of the "Authentic Olive Net Seal" is to consolidate consumer confidence in the products declared to come from the across border GREECE - ITALY area and to protect the interests of producers from counterfeiting and unfair competition, as well as to strengthen the competitiveness of the producers.
 10. Project partners consist of Preveza Chamber, Region of Western Greece, Hellenic Agricultural Organization "DEMETER", Assoproli Bari and the Chamber of Commerce of Foggia.
 11. The project area of interest includes the Puglia Region (Provinces of Foggia, Bari, Brindisi, Lecce, Barletta-Andria-Trani (BAT), Taranto), the Region of Western Greece (Aitolioakarnania, Achaia, Ileia), the Region of Ionian Islands (Zakynthos, Kerkyra, Kefalonia, Lefkada) and the Region of Epirus (Arta, Thesprotia, Ioannina, Preveza).



PREVEZACHAMBER

THE PRESIDENT

Ioannis Bouris

THE LEGAL
REPRESENTATIVE

Full Name

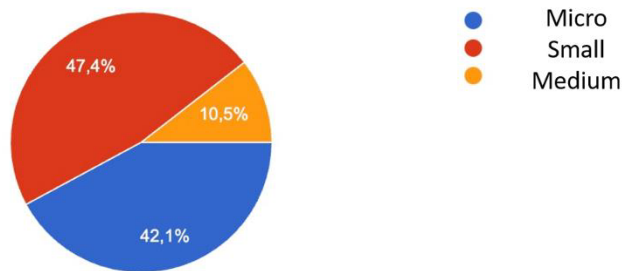


4. AON Olive Producers Data Collection

Company Size Classification

Company Size

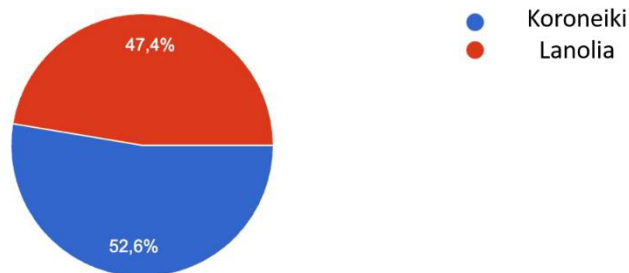
19 answers



Olives Variety

Olives Variety

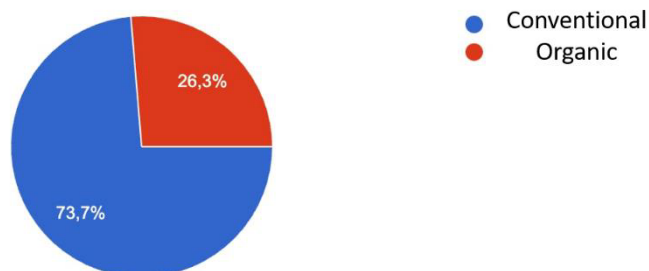
19 answers



Cultivation Type

Cultivation Type

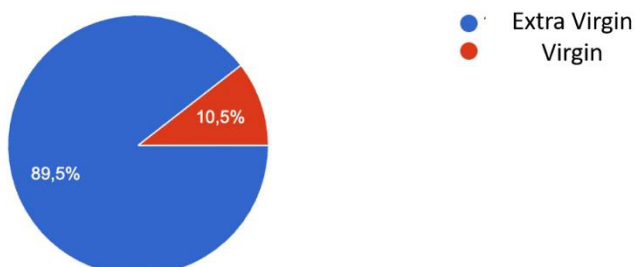
19 answers



Olive Oil Category

OO Category

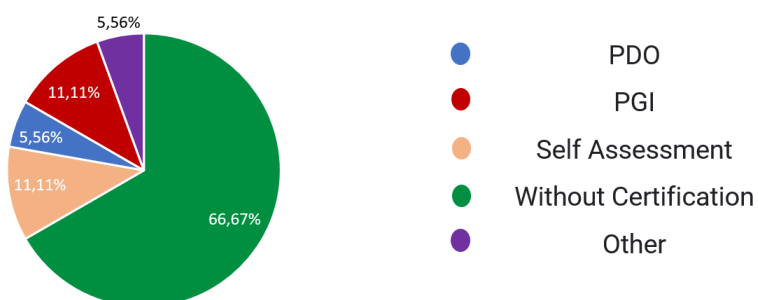
19 answers



Certification of Olive Oil

Certification of Olive Oil

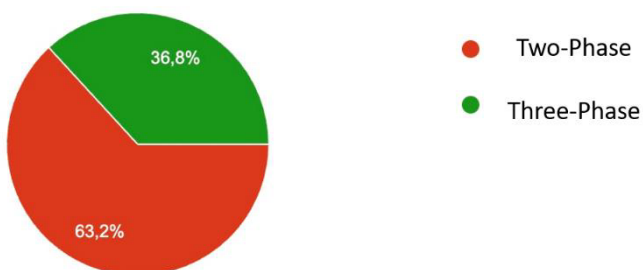
18 answers



Olive Oil Production System

Olive Oil Production System

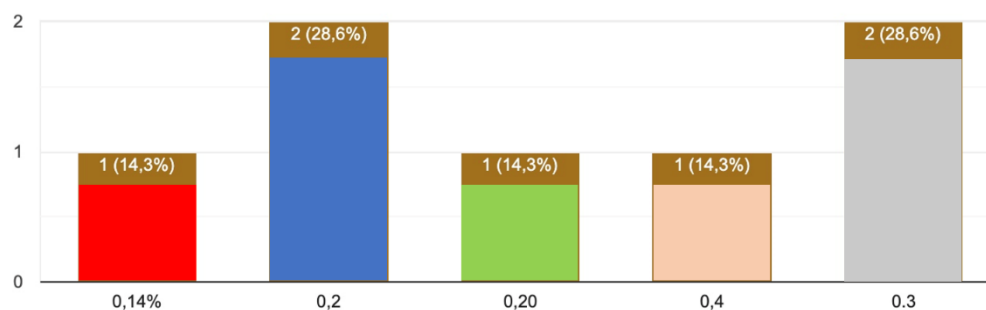
19 answers



Quality Criterion: Acidity

Acidity %

7 answers



Quality Criterion: K_{232} / K_{270}

K_{232} / K_{270}

3 answers

1,609

1,446 / 0,101

1,51

Quality Criterion: Per. Value (meqO_2/Kg)

Per. Value (meqO_2/Kg)

3 answers

3,4

3,73

6,05