Ref. Ares(2015)3791227 - 14/09/2015

TECHNICAL FILE ON THE GEOGRAPHICAL INDICATION 'KOUM KOUAT OF CORFU'

Date of receipt:

Number of pages (including this page): **11**

Language used for submission of application: **Greek**

File Number:

Established geographical indication: Koum Kouat of Corfu

Category of alcoholic beverage: liqueur

Description of alcoholic beverage

-Physical, chemical and/or organoleptic characteristics

The liqueur 'Koum Kouat of Corfu' has the following characteristics:

a) ingredients: water, ethyl alcohol of agricultural origin, ethyl alcohol flavoured (by maceration and possibly distillation) with leaves/shoots/fruit of the citrus Koum Kouat of Corfu tree, (possibly) other natural flavourings, sweeteners and colourants.

b) The minimum alcoholic strength by volume is 20%.

c) It has a yellowish to orange colour excluding any other shade.

-Special characteristics (compared with alcoholic beverages in the same category)

The liqueur 'Koum Kouat of Corfu' is characterised by the aromatic constituents of the fruit, flowers, leaves and shoots of the citrus Koum Kouat of Corfu tree. The alcohols, nonanol and decanol, nonanal and the terpenoids: limonene, terpinolene γ-terpinolene, β-terpineol, citronellal, linalol (and derivatives), geraniol (and derivatives) are present at higher concentrations.

The addition of other natural flavourings as laid down in the applicable legislation and pursuant to point 9 of Annex I to Regulation (EC) No 110/2008 is permitted, provided that the flavour of Koum Kouat of Corfu prevails.

The minimum alcoholic strength is 20% vol (instead of the minimum strength of 15 % vol generally applicable to liqueurs, in accordance with paragraph b of category

32 of Annex II to Regulation (EC) No 110/2008).

It has a yellowish to orange colour excluding any other shade.

Geographical area concerned

The geographical indication 'Koum Kouat of Corfu' is used for the liqueur produced exclusively on the island of Corfu.

Specifically, the whole production process, from the stage of flavouring of ethyl alcohol by extraction to the final preparation and bottling of the drink must take place in the above geographical area. Please note that the obligation for alcoholic beverages with a geographical indication to be bottled in the geographical area concerned is Greece's standard position on the issue and this has been reflected over time in all the relevant national legislative regulations.

This obligation is necessary for reasons relating to protection of the identity and quality of alcoholic beverages and therefore the reputation of the (relevant) geographical indication.

First of all, bottling an alcoholic beverage is not simply placing it in bottles or generally containers, since bottling is preceded by various processes (e.g. dilution, cooling, filtering, etc.) which require special precautions and compliance with the relevant rules in order to ensure high quality and its special characteristics to which the reputation of the geographical indication is primarily owed. In order to comply with these precautions and rules, special and thorough knowledge is required, as well as experience of the special characteristics of the alcoholic beverage, which the distillers of the geographical area concerned who produce the specific product have to the greatest possible extent.

Carriage in bulk may affect to a greater or lesser extent the overall quality of alcoholic beverages, given their special nature, namely the liquid form, high ethyl alcohol content, in combination with its volatility and their aromatics content.

In particular, with regard to aromatics, which determine the identity of the alcoholic beverage, it is obvious that during carriage in bulk, factors, such as temperature changes, the effect of atmospheric oxygen and other unpredictable factors may affect adversely the substances contained causing material alteration in

the aromatic profile of the alcoholic beverage and deterioration in its quality.

Moreover, it should be stressed that the traditional nature of alcoholic beverages and especially of those with a geographical indication is a central element to their identity, which has been reflected consistently in the Union's relevant legislation. More precisely, traditionally, the fact these drinks should be bottled in their geographical area is taken for granted not only by consumers but also by distilleries, which, upholding the tradition, bottle the alcoholic beverages they produce themselves, fully aware that only in this manner can they ensure the final identity of their product.

Method for preparing the alcoholic beverage.

The method for preparing the liqueur 'Koum Kouat of Corfu' complies with the general terms laid down in the category 'liqueur' in Annex II of Regulation (EC) 110/2008 in combination with certain more specific procedures that are related to the distinct identity and quality of the product.

As mentioned above, the drink is produced basically by maceration of the fruit (as well as of the flowers, leaves and shoots) of the Koum Kouat of Corfu tree in a mixture of ethyl alcohol of agricultural origin and of water, of an alcoholic strength of at least 40 % vol, and possibly by distillation of the extract obtained, in the presence or absence of fruit or parts of the Koum Kouat of Corfu tree.

The most appropriate fruit for maceration and extraction is the most mature, dark orange in colour, the thin skin of which has tissues which contain an excess of aromatic essential oils in special glands, called oil glands. At the right time, the mature fruit is collected, cut and subsequently immersed in an ethanol-water mixture of approximately 40% vol, in the proportion of at least 150 grams of fruit per litre of ethanol-water mixture. They are left to macerate for a period of 12 to 36 hours depending on the maturity of the fruit.

The extract obtained by maceration may be subsequently distilled. Distillation is carried out either after the removal of fruit or in its presence at low temperatures, 75-85^{o}C, in order to prevent the loss of aromatics. Upon obtaining the distillate, the first and the final fractions are separated out and redistilled.

For the preparation of the drink the following are added to the above extract obtained:

- alcohol of agricultural origin in such a proportion that the alcohol that has been flavoured by maceration and possibly distillation represents at least 20% of the alcoholic strength of the drink.

-a sweetening solution containing products among those stipulated in point 3 of Annex I to Regulation (EC) 110/2008, so that the minimum sugar content is 100 grams per litre expressed in inverted sugar.

-water for achievement of the desired alcoholic strength.

Moreover only the following are permitted:

-addition of natural flavourings provided that the flavour of Koum Kouat of Corfu prevails

- colouring in accordance with point 10 of Annex I to Regulation (EC) No 110/2008, so that the drink becomes yellowish to orange, excluding any other shade.

A connection with the geographical environment or origin

The name Koum Kouat comes from the phrase 'kam kwat' in Chinese and means 'golden orange'. It is the common name for the species of the genus Fortunella of the family Rutaceae. This genus belongs to the citrus fruit group and includes 4 to 5 species of evergreen shrubs or trees which are indigenous to North-western Asia.

The species Fortunella Margarita, which was brought in for the first time by the British agronomist Merlin in 1924 (a few years after the navel oranges of the same name) is cultivated in Corfu. It is a tree approximately 2-2.5 metres high with small dark green lanceolate and shiny leaves, small white flowers and ovate fruit that has a thick fleshy aromatic orange yellow skin and mild and acidic flesh.

Since then, the tree has been cultivated systematically in Corfu, and mainly in the northern part of the island, in the plain of Nymfes of the area of Platonas, where the fertile soil and the mild climate (especially in winter) and even the water of the area favour its growth and fruit-bearing. Due to the long-term growing, the tree has adapted to the soil and weather conditions of Corfu and as a result its fruit has

acquired specific organoleptic properties, which differ substantially from those of the fruit of the relevant trees which are cultivated in other areas.

The fruit of the Koum Kouat tree which is cultivated in Corfu was first recognised at a national level as eligible to use a Protected Geographical Indication (PGI) by Decision No. 317718 of 14 January 1994 of the Minister for Agriculture 'Recognition of a Protected Geographical Indication (PGI) for the citrus fruit 'KOUM KOUAT OF CORFU' and was subsequently registered as PGI in module A of the Annex to Regulation (EC) No 1107/96.

The climatic conditions and sunlight in Corfu help in the optimal maturation of the fruit, whose skin contains large quantities of essential oils and aromas. A large part of these flavourings is extracted during the preparation procedure, imparting to the liqueur produced unique flavour and taste characteristics.

The final product contains numerous aromatics (myrcen, limo- nene, q-terpinene, terpinolene, octanol, nonalal, linalool, citronellale, nonanol, ter- pinene-4-ol, octylacetate, geraniol, decaniol, nonylacetate, geranyl acetate), whose presence is owed to the extraction of the fruit of the Koum Kouat of Corfu (Dimitra Daniil 'Identification and quantification of the aromatics contained in the extract and distillate of the fruit of the Koum Kouat of Corfu', Chemical Service of Korinthos, March 2005).

It took some time to use the fruit of the Koum Kouat of Corfu for the preparation of liqueur. Traditionally, the Greeks produced sweets from citrus fruit, such as lemons, oranges, bitter oranges, but not liqueur from this fruit, as opposed to the residents of South Italy who traditionally produced liqueurs flavoured with citrus fruit, such as limoncello and campari.

Given the long lasting ties with Italy (the Ionian islands were a colony of Venice from 1363 to 1697), Italy's cultural influence was timeless and strong and has been reflected to date in the customs of the Ionian Islands' society. Therefore, the assumption that distillers from Corfu have been inspired by the flavours of the Italian liqueurs is far from being exaggerated. Koum Kouat has probably been selected to obtain a competitive advantage over limoncello which was popular in the area.

The first distillery that produced the liqueur 'Koum Kouat of Corfu' was Alexandros Skiadopoulos' distillery in the village of Synarades of Corfu, in 1936.

Then came the following distilleries:

-G. Makris & G. Karapiperis in Georgiou Theotoki square, in the town of Corfu, in 1936

-Tsoukalas in the area of Spilia at the old port, in 1936

-Theodora Spyrou Alamanou, on Gerasimou Markora street, above Saroko square, in 1938.

-Vergis and Mazarakis, in Saroko square, on Mantzarou street at the location of the Municipal Theatre, in 1956

Subsequently, several distilleries in Corfu followed and made the liqueur Koum Kouat of Corfu widely known through participating and receiving awards in national and international alcoholic beverage fairs.

Indicatively, Corfu Distillery (Kerkiraiki Potopoioia) has participated, with the liqueur 'Koum Kouat of Corfu' as the basic product, in the following events:

- Thessaloniki International Fair, in 1965, 1967 and 1974

- Salon International de l' alimentation, Paris, 1968

-International Quality Alcoholic Beverage Fair, Madrid, 1983, winning the second gold medal.

Nowadays, distillers from Corfu, building on their long-standing experience, continue to produce, using the traditional method of production, the liqueur 'Koum Kouat of Corfu' whose reputation has spread beyond Greece's borders, as attested by references in international publications and on the Internet ('Corfu, l' ile aux kumquats' Mon Jardin & Ma Maison, Janvier 2011 - 'Sub-saure Zwerge', Kofferpacken.at, August 2015).

Nowadays, the liqueur 'Koum Kouat of Corfu' is a local product, Corfu's trademark and a souvenir that tourists must take with them when they leave the island.

European Union provisions or national/regional provisions:

European Union provisions

Koum Kouat of Corfu has been registered as a geographical indication in favour of

Greece under the category of alcoholic beverages 'liqueur' in Annex III to Regulation (EC) No 110/2008.

Provisions of Greek Legislation

a. Background

Firstly, the liqueur 'Koum Kouat' has been recognised as a liqueur with a Greek designation of origin, '*produced through the use of the Koum Kouat variety of citrus fruit*' pursuant to Article 8(7)(b) of Decision No. 14500/2856 of 17 July 1976 of the Minister for Finance *'On the conditions of preparation and marketing of alcoholic beverages in Greece and the import and marketing of foreign alcoholic beverages'* (Government Gazette, Series II, No 981, 29.7.1976).

This recognition still exists after the annulment of this decision and its replacement by Decision No. 22801/4512 of 6 November 1986 of the Minister for Finance '*Production and marketing of alcoholic beverages*' (Government Gazette, Series II, No 838, 4.12.1986). Thus, in accordance with the relevant provisions [Article 8(5)(b)] of the above Decision No 22801/4512 of 6 November 1986 of the Minister for Finance '*Koum Kouat of Corfu which is produced through the use of the Koum Kouat variety of citrus fruit*' is recognised as liqueur with Greek designation of origin'.

This recognition was updated by Decision No 3010878/1396/2003 of the Minister for Economy and Finance (Government Gazette, Series II, No 832, 25.6.2003), which replaced the above-mentioned Decision No 22801/4512 of 6 November 1986 of the Minister for Finance. Therefore, pursuant to Article 7(5)(b) of the same Decision '*the names 'Kitro of Naxos', 'Koum Kouat of Corfu' and 'Mastic of Chios' are recognised and constitute geographical designations, within the meaning of the provisions of Article 5(2) of Regulation (EEC) No 1576/89, which are used for the alcoholic beverages 'liqueur' that are prepared and bottled in the area included under these names'.*

b. Applicable national legislation

In accordance with the current applicable legislation, a separate case-by-case decision of the Minister for Finance lays down the terms and conditions of the

production and marketing of alcoholic beverages in order for them, *inter alia*, to be eligible to use one of the recognised geographical indications in favour of Greece that have been registered in Annex III to Regulation (EC) No 110/2008.

Therefore, the terms of use of the geographical indication 'Koum Kouat of Corfu' as supplementary to the sales denomination liqueur are specified by Decision No. 30/003/000/219 of 18 November 2014 (Government Gazette, Series II, No 3192, 27.11.2014) of the Deputy Minister for Finance which is included in the attached Annex.

The applicant

Member State: Greece

Details of the competent authority

MINISTRY OF FINANCE
GENERAL SECRETARIAT
FOR PUBLIC REVENUE
GENERAL DIRECTORATE
OF THE GENERAL CHEMICAL STATE LABORATORY
DIRECTORATE OF ALCOHOL & FOODSTUFFS

Postal Address: : An. Tsocha 16
: Athens 115 21, Greece
Tel. : 0030-210-6479273
Fax : 0030-210-6468272
e-mail : alcohol_food@gcsl.gr

English Text:

HELLENIC REPUBLIC
MINISTRY OF FINANCE
GENERAL SECRETARIAT
FOR PUBLIC REVENUE
GENERAL DIRECTORATE
OF THE GENERAL CHEMICAL STATE LABORATORY
DIRECTORATE OF ALCOHOL & FOODSTUFFS

Address: Anast. Tsocha 16
Athens 115 21, Greece
Tel : 0030-210-6479273
Fax: 0030-210-6468272
e-mail : alcohol_food@gcsl.gr

ANNEX

No 30/003/000/219

Terms of use of the geographical indication 'Koum Kouat of Corfu' as supplementary to the sales denomination liqueur.

DECISION

THE DEPUTY MINISTER FOR FINANCE

Having regard to:

1. The provisions of Chapter III 'Geographical indications' of Regulation (EC) No 110/2008 on the definition, description, presentation, labelling and the protection of geographical indications of alcoholic beverages and repealing Council Regulation (EEC) No 1576/89.

2. Point 32 of Annex III of the same above Regulation in which the geographical indication 'Koum Kouat of Corfu' is registered in favour of Greece under the category of alcoholic beverages 'liqueur'.

3. The provisions [Article 5(4)(f)] of Law 2969/2001.

4. The provisions (Article 5 Part 1, paragraphs 1, 2, 3a and 4) on geographical and traditional names and indications laid down in Decision No 30/077/2131 of 23 June 2011 of the Deputy Minister for Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 1946, 31.8.2011).

5. The Annex to Regulation (EC) No 1107/96 (Section A - Foodstuffs listed in Annex II to the EC Treaty, intended for human consumption - Fruit, vegetables and cereal) in combination with Article 19 of Regulation (EC) No 510/2006.

6. Decision No 317718 of 14 January 1994 of the Minister for Agriculture 'Recognition of a Protected Geographical Indication (PGI) for the citrus fruit 'KOUM KOUAT OF CORFU' (Government Gazette, Series II, No 17, 14.1.1994).

7. Decision No ΥΠΟΙΚ 0010555 ΕΞ 2014 of the Prime Minister and the Minister for Finance 'Assignment of competences to the Deputy Minister for Finance, Georgios Mavraganis' (Government Gazette, Series II, No 3059, 13.11.2014).

8. A request from the distillers in the area and the information in the file submitted to the Service.

9. The recommendation of 26 September 2014 of the Directorate of Alcohol, Alcoholic Beverages, Wine, Beer of the General Chemical State Laboratory.

10. The fact that the provisions of this decision do not entail any burden to the state budget.

We hereby decide:

Article 1

1. The provisions of this decision lay down the production conditions, the quality specifications and the control procedures in order to supplement the sales denomination 'liqueur' with the geographical indication 'Koum Kouat of Corfu' which has already been registered in favour of Greece within the meaning of the relevant provisions of Regulation (EC) No 110/2008.

2. The geographical indication 'Koum Kouat of Corfu' shall appear in uniform characters of the same font, size and colour. It shall not be interrupted by text or pictures that do not constitute a part of it and shall not appear in a larger font size than that of the sales denomination.

Article 2

1. In order for the use of the above geographical indication to be authorised, the entire production process, from the stage of flavouring of ethyl alcohol by extraction pursuant to subparagraph a of the next paragraph to the final preparation of the drink, as well as bottling, shall be carried out entirely in undertakings that have their production facilities on Corfu island.

2. The liqueur with the geographical indication 'Koum Kouat of Corfu' shall meet the following specific conditions:

a) It is produced by maceration basically of the fruit, as well as of the flowers, leaves and shoots of the Koum Kouat tree of Corfu in a mixture of (neutral) ethyl alcohol of agricultural origin and of water, of an alcoholic strength of at least 40 % vol, and potentially by distillation of the extract obtained, in the presence or absence of the fruit or parts of the Koum Kouat of Corfu tree.

b) At least 150 grams of fruit per litre of ethanol-water mixture of 40% vol are

used for the maceration.

c) The alcohol that has been flavoured in accordance with subparagraph a of this paragraph represents at least 20% of the alcoholic strength of the drink.

d) The fruit Koum Kouat of Corfu which is used for the preparation of the drink should meet the conditions specified in Decision No 317718 of 14 January 1994 of the Minister for Agriculture 'Recognition of a Protected Geographical Indication (PGI) for the citrus fruit 'KOUM KOUAT OF CORFU' as well as in the technical file on the basis of which this indication has been registered as PGI in module A of the Annex to Regulation (EC) No 1107/96.

e) The minimum alcoholic strength is 20 % vol.

f) The addition of natural flavourings as laid down in the applicable legislation and pursuant to point 9 of Annex I to Regulation (EC) No 110/2008 is permitted, provided that the flavour of Koum Kouat of Corfu prevails.

g) Pursuant to point 3 of Annex I to Regulation (EC) No 110/2008 sweetening is added, so that the minimum content in sugar is 100 grams per litre, expressed in inverted sugar.

h) Colouring is authorised pursuant to point 10 of Annex I to Regulation (EC) No 110/2008, so that the drink becomes yellowish to orange, excluding any other shade.

i) No other component other than the above may be added.

3. Release of the alcoholic beverage with the geographical indication 'Koum Kouat of Corfu' for consumption shall not be authorised if the conditions of this decision are not met.

4. Use in the trade name of an alcoholic beverage of the word 'Corfu', words of the same root and compound words containing it shall not be allowed.

Article 3

1. The distillers that intend to produce and release a liqueur with the geographical indication 'Koum Kouat of Corfu' for consumption shall submit to the competent Chemical Service, in addition to the supporting documents provided for generally for the granting of an attestation of conformity of alcoholic beverages with the

legislation (pursuant to the provisions of Article 3(5) of Decision No 30/077/2131/2011 of the Deputy Minister for Finance), all the requisite information which proves compliance of the product with the conditions laid down in this Decision. Following an examination of the information this Service shall grant the attestation of conformity with the legislation to interested parties, which also covers the use of the geographical indication.

2. The competent Chemical Service shall perform regular checks on the distillers that use the indication and, without prejudice to the provisions of the next paragraph, revoke the above attestation where the latter circumvent the conditions laid down in Articles 1 and 2 hereof. For the control of flavouring as well as the use of the flavoured ethyl alcohol pursuant to the provisions of Article 2 hereof, the specific entries in the register kept by the distillery are taken into account, in combination with the relevant protocols, information and documentation for the supply of the fruit used, parts, etc. of the Koum Kouat of Corfu tree.

3. Non-compliance with the terms and conditions laid down in this Decision constitutes an infringement of Law 2969/2001, which is punishable pursuant to Article 12(h) in combination with Article 11(3)(k), with regard to the provisions of Article 2 hereof, or pursuant to Article 11(2)(l), where the reasons for applying Article 12(h) of the above Law are not fulfilled.

Article 4

This Decision enters into force on the day of its publication in the Government Gazette of the Hellenic Republic.

Athens, 18 November 2014

THE DEPUTY MINISTER FOR FINANCE

GEORGIOS MAVRAGANIS