

# REGULATION (EEC) No 2081/92

Application for registration: Article 5 ( ) Article 17 (X)

PDO ( ) PGI ( X )

National file No: 1215-GR/95

**1. COMPETENT SERVICE OF THE MEMBER STATE:**

Name: Bundesministerium für wirtschaftliche  
Angelegenheiten/Ref. f. gewerblichen Rechtsschutz

Tel.: 01/53424

Fax: 01/53424/520

**2. APPLICANT GROUP:**

**Name:** Gemeinschaft der Arbeitsgemeinschaft steir. Kürbisbauern  
Gen.m.b.H., mit der Berufsgruppe Ölpresser-Landesinnung der  
Müller Stmk.

**Address:** c/o LWK Stmk., Abteilung Gartenbau, z.Hd. DI Weber, A -  
8020 Graz, Großmarktstr. 8 A

**3. NAME OF PRODUCT**

Steirisches Kürbiskernöl

**4. TYPE OF PRODUCT:**

(see list) Edible oil

**5. DESCRIPTION OF PRODUCT: SUMMARY OF REQUIREMENTS UNDER ARTICLE 4(2)**

(a) name: see (3)

(b) description:

Dark, viscous edible oil used mainly as salad oil. Produced from Styrian pumpkin seeds (*Cucurbita pepo var. styriaca*) which grow without skin, using a gentle pressing process. High in polyunsaturates and highly nutritious ingredients.

(c) geographical area:

Styrian pumpkin seed oil is pressed exclusively in the traditional area in southern Styria (administrative districts of Deutschlandsberg, Feldbach, Fürstenfeld, Graz and environs, Hartberg, Leibnitz, Radkersburg, Voitsberg, Weiz), and southern Burgenland (districts of Jennersdorf, Güssing and Oberwart). The skinless Styrian pumpkins from which the oil is made are grown exclusively in the above-mentioned area and in parts of Lower Austria (administrative districts of Hollabrunn, Horn, Mistelbach,

Melk, Gänserndorf (judicial district of Zistersdorf only), and Korneuburg-Stockerau (judicial district of Stockerau only).

**(d) evidence of origin**

The development of Styrian pumpkin seed oil is closely linked to the history of Styria. It has been proved that oil was being pressed from pumpkin seeds as early as the 18<sup>th</sup> century. The traditional pressing process and the cultivation of skinless pumpkin seeds developed in Styria. Mechanisation of harvesting and processing also developed there.

**(e) acquisition:**

The skinless pumpkin seeds, washed and dried, are ground, gently split, then pressed. This gentle process retains most of the precious ingredients in Styrian pumpkin seeds

**(f) link:**

The predominantly moist, warm climate in the cultivated areas (Illyrian, lower alpine climate in Styria) means that the Styrian oil pumpkin does not ripen until autumn. This produces the high unsaturate content. Cultivation plays a major economic role in the above-mentioned areas, maintaining the small farm structure there (cultivated area at present around 10 000 hectares). The production of Styrian pumpkin seed oil is an important employment factor and provides income for about 70 commercial oil mills in less-favoured areas threatened by depopulation. Consumers prefer Styrian pumpkin seed oil.

**(g) control:**

**Name:** Landeshauptmann Stmk.

**Address:** A - 8010 Graz, Herrengasse 16

**(h) labelling:**

Steirisches Kürbiskernöl

**(i) national legislative requirements (where applicable):**

Food Code

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**TO BE COMPLETED BY THE COMMISSION**

EC No: AT-PGI-0017-1460

Date of receipt of dossier: 95/07/03