

REGISTRATION DATE

**November 20, 2024**

REGISTRATION NUMBER

**GI-1421**

CONTRACTING PARTY OF ORIGIN

**Albania**

GEOGRAPHICAL INDICATION

**Vaj Ulliri Valmi Elbasan**

GOOD(S)

- Olive Oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

- ShBB Federata Bujqësore Elbasan**

*Address* **Shirgjan, Elbasan**

**Albania**

GEOGRAPHICAL AREA

Elbasan area including the administrative units: Ebasan, Labinot-Fushë, Labinot-Mal, Gjinar, Shushicë, Gjergjan, Funar, Shirgjan, Gracen, Tregan, Bradashesh, Zavalinë, Papër

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

- General Directorate of Industrial Property (GDIP)**

Number of the registration: 22

August 23, 2024

2. Law No 9947, date 07.07.2008 “On Industrial Property” amended, and DCM No 251, date 24.4.2019 on «Approval of the regulation for the Geographical Indications and the Appellations of Origin. »
3. General Directorate of Industrial Property (GDIP)  
August 23, 2024

COMPETENT AUTHORITY

General Directorate of Industrial Property (GDIP), Ministry of Finance and Economic

*Address* Bulevardi “Zhan D’Ark”, Prona nr. 33 Shtëpia e Ushtarakëve, Tirana  
Albania

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

20 novembre 2024

NUMÉRO D'ENREGISTREMENT

GI-1421

PARTIE CONTRACTANTE D'ORIGINE

Albanie

INDICATION GÉOGRAPHIQUE

**Vaj Ulliri Valmi Elbasan**

PRODUIT(S)

1. Huile d'olive

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. ShBB Federata Bujqësore Elbasan

*Adresse* Shirgjan, Elbasan

Albanie

AIRE GÉOGRAPHIQUE

Région de Elbasan comprenant les unités administratives suivantes:  
Ebasan, Labinot-Fushë, Labinot-Mal, Gjinar, Shushicë, Gjergjan,  
Funar, Shirgjan, Gracen, Tregan, Bradashesh, Zavalinë, Papër

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA  
PARTIE CONTRACTANTE D'ORIGINE

1. Direction générale de la propriété intellectuelle (GDIP)

Numéro d'enregistrement: 22

23.08.2024

2. Loi No 9947 du 07.07.2008 "Sur la propriété industrielle" modifiée, et DCM No 251 du 24.4.2019 sur «l'approbation du Règlement sur les indications géographiques et les appellations d'origine. »
3. Direction générale de la propriété intellectuelle (GDIP)  
23.08.2024

ADMINISTRATION COMPÉTENTE

General Directorate of Industrial Property (GDIP), Ministry of Finance and Economic

*Adresse* Bulevardi "Zhan D'Ark", Prona nr. 33 Shtëpia e Ushtarakëve, Tirana  
Albanie

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

**20 de noviembre de 2024**

NÚMERO DE REGISTRO

**GI-1421**

PARTE CONTRACTANTE DE ORIGEN

**Albania**

INDICACIÓN GEOGRÁFICA

**Vaj Ulliri Valmi Elbasan**

PRODUCTO(S)

- 1. Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

- 1. ShBB Federata Bujqësore Elbasan**

*Dirección* Shirgjan, Elbasan

Albania

ZONA GEOGRÁFICA

Zona de Elbasan, incluidas las unidades administrativas: Ebasan, Labinot-Fushë, Labinot-Mal, Gjinar, Shushicë, Gjergjan, Funar, Shirgjan, Gracen, Tregan, Bradashesh, Zavalinë, Papër

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

- 1. Dirección General de la Propiedad Industrial (DGPI)**

Número de registro: 22

23.08.2024

2. Ley n.º 9947, de fecha 7 de julio de 2008, «Sobre la propiedad industrial», modificada, y DCM n.º 251, de fecha 24 de abril de 2019, sobre «Aprobación del reglamento de Indicaciones Geográficas y Denominaciones de Origen».
3. Dirección General de la Propiedad Industrial (DGPI)  
23.08.2024

ADMINISTRACIÓN COMPETENTE

General Directorate of Industrial Property (GDIP), Ministry of Finance and Economic

*Dirección* Bulevardi “Zhan D’Ark”, Prona nr. 33 Shtëpia e Ushtarakëve, Tirana  
Albania

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

**PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S)  
(RULE 5(3))<sup>1</sup>**

**DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES  
(RÈGLE 5.3))**

**DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS  
(REGLA 5.3))**

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<sup>1</sup> The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

## Particulars concerning the quality, reputation, and characteristics of the product Vaj Ulliri Valmi Elbasan

*(Registered in Albania as Geographical Indication by General Directorate of Industrial Property Date of the registration: 23 August 2023)*

### □ *Geographical area*

*Elbasan area* including the Administrative Units: Elbasan, Labinot-Fushë, Labinot-Mal, Gjinar, Shushicë, Gjergjan, Funar, Shirgjan, Gracen, Tregan, Bradashesh, Zavalinë, Papër.

### □ *Description of the product and the production method*

Valmi Olive Oil is distinguished by the variety of taste characteristics that originate from the diverse genotype of the cultivars, from the geographical and pedoclimatic conditions and from the cultivation and extraction techniques on the territory of origin.

The aromatic note perceived by the nose is characterized by an aroma of olive fruit of variable intensity with herbal influences.

While tasting, it shows vegetable flavors, bitter and spicy flavors with variable intensities which can resemble the flavors of tomato and/or almond and/or herbs.

During the certification, the extra virgin olive oil with the Protected Geographical Indication "Olive Oil VALMI Elbasan" must meet the specific parameters defined below.

#### - Color:

From green to golden yellow with chromatic variation over time

#### - Organoleptic characteristics (COI method):

Medium Fruit Descriptor 2-8, Bitter 2-7, Spicy 2-7, Tomato and/or almond and/or herbs no more than 6.

#### - Chemical-physical characteristics:

- Free Acidity (oleic acid) =< 0.5% (tolerance 10%),
- Peroxides value <= 12 MeqO<sub>2</sub> /kg (tolerance 20%),

- Total polyphenols content  $\geq 100$  mg/kg.

The parameters not quoted are in any case in accordance with the norms in force for extra virgin olive oils.

Varieties - The varieties included in the Protected Geographical Indication "Olive Oil Valmi Elbasan", separately or together, are MIXAN, KME (Kokerr Madhi i Elbasani) and FRANTOIO with a minimum of 60%. Other varieties are also accepted, up to a maximum of 40%.

Cultivation characteristics - The environmental and cultivation conditions of the olive groves intended to produce the Protected Geographical Indication "VALMI Elbasan Olive Oil", must be the traditional and usual ones of the area, and in any case, suitable to produce olives and oil with specific quality characteristics. The system of the plants, the distances and forms of cultivation and the irrigation system must be rational from the agronomic point of view without modifying the quality characteristics of the olives and the oil. Fertilization, irrigation, soil management and phytosanitary control must be carried out according to Albanian production regulations.

The harvest of olives intended to produce the Protected Geographical Indication "Valmi Elbasan Olive Oil" is carried out within end of November. The total maximum allowed production could not exceed 9000 kg of olives per hectare.

The method of harvesting, storage, and production of oil- 1) Harvesting of olives intended for the production of the Protected Geographical Indication "Valmi Elbasan Olive Oil", is done directly from the tree, by hand or with mechanical means. It is forbidden to use chemical products that cause the fall. The use of olives that have fallen naturally on the ground and/or in permanent collection nets is also prohibited. 2) Harvested olives must be carefully transported in small or large crates or containers that allow ventilation. The storage of olives in factories should be done in small or large crates or in containers that allow ventilation, avoiding the overheating and/or fermentation. The olives must be processed as soon as possible and definitely within 36 hours from the day of harvest, including the stay in the factory, which should be as short as possible. 3) Before grinding, the olives must undergo the process of removing the leaves and washing at room temperature. For the extraction of the oil, only mechanical and physical processes suitable to produce oils that have the special original characteristics of the fruit are accepted. The maximum radius of olive oil cannot exceed 21%. 4) After extraction, the oil must be stored in stainless steel containers or in containers with suitable material for maintaining temperature values to preserve its specific quality

characteristics. 5) It is possible to use inert gases for oil storage. Cultivation of olives, processing and packaging of the obtained oil must be carried out in the environments of the defined geographical area.

### *Connection with the geographical area of origin*

The registration of the GI is based on its undoubted reputation of olive that has found its natural habitat in the production area since centuries ago.

The production of olive oil has a long tradition in Elbasani area.

The geographical area described above is located in the center of Albania, partly in the central plain and partly in the coastal valley. The municipality of Elbasan has a typical olive habitat. This location characterizes the entire regional landscape, with the presence of centuries-old olive trees and rich olive ecotypes identical to the typical geographical characteristics. In the Elbasan area, olive cultivation is widespread throughout the territory mentioned in the "Geographic Zone" with an area of 6,200 hectares with 1,550,000 trees, which extend from sea level to 440 meters height, represented approximately 30% of the entire area dedicated to all tree cultivation. The climate of this area is of the Mediterranean type, with mild winters and autumns, and hot and dry summers.

The optimal conditions for olive cultivation in the area of the Protected Geographical Indication are the result of: moderately light soil, rich in organic substances and neutral or sub alkaline reaction; minimum temperatures that do not drop more than 3-4 degrees under zero in the December-February period; maximum temperatures that do not exceed 39-40 degrees in the July-August period; average annual rainfall of more than 1000 mm; rainfall in the summer season rarely exceeds 40 mm, so in the period July-August, rainfall in the autumn season rarely exceeds 250 mm in the period September-October. The distinguishing characteristics of "Olive Oil VALMI Elbasan " are due to these very special geographical and pedoclimatic conditions, which make the agronomic tendency of the olive excellent. The special climate (drought and rain) that is verified in the geographical area of production, during the oiling and ripening phases of the fruits, characterize the peculiarities of production mentioned in the chapter "Description of the product characteristics". In particular: thermal and water stress (August-September), induces the synthesis of polyphenols that accumulate inside the fruits, while the autumn rains (October-November) favor the synthesis of fluorine compounds. This climatic peculiarity of hydric stress and autumn rains determine in a first phase the accumulation of

polyphenols, with the accumulation of bitter and spicy and then the accumulation of fluorine compounds. Even the oil extraction techniques contribute to the originality of the Protected Geographical Indication of "olive oil Valmi Elbasan ". In fact, in the mentioned territory there are more than 35 processing points with a good technological level of processing units, equipped with personnel with an appropriate technical training for continuous updating to guarantee the best quality of extracted oil and the prominence of the characteristics of originality related to the presence of polyphenolic molecules and fluorine compounds, responsible for the described characteristics.

Since the 7th-6th century BC, in Albania, there are traces of using the olives for nutritional purposes, even the presence of many kernels in the archaeological sites, shows the consumption of olives, while the oil must have been used as a brightener. The Romans perfected the techniques of oil production and extraction, spreading olive cultivation throughout the conquered territories. The olive cultivation in the Elbasan area, dated to 1400s and the further developments of the 1500s.

The first important investment in olive processing was the workshop set up in Elbasan by the company Nosi &Co. It started working in 1927. Since then, the city of Elbasan would be a very important place of this industry.

In 2018, the area intended for specialized olive cultivation in Albania reached 6250 hectares. During this period some oil production enterprises seek to connect the name of Elbasan with the oil production itself. Emblematic is the use, from the 15th century (year 1466) of the name Elbasan and the symbols associated with it that we find in commercial documents of some olive cultivation enterprises. In particular, the documents that prove this are: "Elbasan" brand registration, Invoice and Accompanying Seal, etc.