



Information note regarding packaging and labelling of PDO Piment d'Espelette



Syndicat de l'AOP
Piment d'Espelette

The products which benefit from the PDO

3 types of products benefit from the PDO



Piment d'Espelette whole and fresh (packaged in small open boxes)



Piment d'Espelette on cords



Piment d'Espelette in powder

« Piment d'Espelette » or « Piment d'Espelette-Ezpeletako Biperra » is the only spice recognised :

- As an "Appellation d'Origine Contrôlée" (AOC), since 29 May 2000 ;

- And as an "Appellation d'Origine Protégée" / Protected Denomination of Origin (AOP/PDO), since 21 August 2002.

The conditions of production, processing and packaging are defined in the product specification approved by Decree no. 2008-986 dated of 18 September 2008.

* Available on the INAO's website
www.inao.gouv.fr

The objectives here is to restate the different rules regarding packaging and presentation of the "Piment d'Espelette" as defined in the product specification.

They are identified by their own inviolable system (a stamp) issued by the Syndicat du Piment d'espelette to authorized operators.



Stamp for the cord



Stamp for powder
(in bags)



Stamp for powder
(in jars)

Other products may not carry the denomination "Piment d'Espelette" or "Piment d'Espelette PDO", especially :



Piment seeds



Piment plants



Piment in bulk or individually

Processing and packaging

The spices must be produced, transformed and packaged :

- by operators who are identified, authorized and controlled*
- who are within the geographical boundary consisting of 10 specified areas located within the Pyrénées Atlantiques (64)

The spices must be harvested from identified plots (engagement to respect identification criteria available from services of National Institute for Origin and Quality and the Syndicat).

* The list is available from the Syndicat du Piment d'Espelette.



Communes included in their entirety : Larressore and Souraïde

Communes partially included : Ainhoa, Cambo les Bains, Espelette, Halsou, Ixassou, Jatxou, St-Pée sur-Nivelle, Ustaritz.

In the case of WHOLE AND FRESH

Packaged in small open boxes, identified and for single use.
Each small box contains a maximum of 15 kilograms of spices ; the length of the fruit must not be more than 25 cm.

In the cas of CORDS

They consist in a minimum of 20 spices up to a maximum of 100 spices, all homogeneous in size.
Cording is carried out manually by the producer onto foodstuffs cords

In the case of POWDER

There are two types of packaging for powder destined to consumption :
-Bags of unique and specific weights: 250g, 500g, 1kg or 5kg
-Glass pots or jars hermetically sealed. The addition of all colourings, additives or preservatives is forbidden.



**The product is sold as such :
All sales in bulk as well as repackaging after sale are forbidden.**

Labelling

Legal wording obligations on the labels

The name of the appellation
« Piment d'Espelette » or
« Piment d'Espelette-
Ezpeletako Biperra », **written
in characters at least 1.3
times as large as the largest
characters found on the
label.**

The piment
d'Espelette stamp
(trademark of
producers group)



« Appellation d'Origine Protégée »
or the AOP label



**The label is recommended*

Note :

From the 1st January 2012, the term "Appellation d'Origine Contrôlée" or "AOC" could not appear on the product's label.

All accompanying documents and invoices must include :

- the name of the appellation « Piment d'Espelette » or « Piment d'Espelette-Ezpeletako Biperra »
- and the wording « Appellation d'origine protégée » (or the AOP label)

The procedure for controls and sanctions

Controls are carried out by an independent body, ensuring the traceability and the respect of the conditions of production of the product. CERTISUD is responsible for the controls of AOP Piment d'Espelette.

In other aspects, the DGCCRF services* monitor any actions that could result in criminal prosecution (fines, prison sentence...) in case of violation of the conditions defined in the product specification.

* General Directorate for Fair Trading, Consumer Affairs and Fraud Control

Contacts:

Syndicat de l'AOP Piment d'Espelette

Maison Napurak – 455 Irazabaleko bidea – 64250 Espelette

Telephone : 05.59.93.88.86 Fax : 05.59.93.88.92

Email : contact@pimentdespelette.com

Website : www.pimentdespelette.com

National Institute for Origin and Quality

Legal department : 01 73 30 38 67

Pau Office : 05 59 02 86 62

www.inao.gouv.fr Click on « Products »