



ENJOY  
IT'S FROM  
EUROPE



*taste the origin*  
**WITH PDO OLIVE OILS**

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# Pdo olive oils

## A STRONG LINK WITH A TERROIR

Because of the strong link between the product and its terroir, each olive oil with a Protected Designation of Origin (PDO) is **unique**. Factors such as variety, geology, climate, harvesting date and know-how play an essential role in the quality of these oils and the flavours that each of them will develop.

The rules applicable to the production and processing of each PDO olive oil are laid down in **specifications**. They are based on traditional, product-specific practices. Throughout the life of the product, compliance checks are conducted: inspection of the olive groves, verification of production and harvesting conditions, inspection of processing mills, and product checks (analyses and tasting of the olive oil). They guarantee **the origin and typicality of the product**.

## OVER ONE HUNDRED PROTECTED DESIGNATIONS OF ORIGIN IN EUROPE

In Europe, there are over one hundred recognised PDO olive oils. However, the total production under PDO labels does not exceed 5% of European olive oil production. It mainly consists of small productions from specific terroirs. The best-known European PDOs include: Baena (Andalusia, Spain), Les Garrigues (Catalonia, Spain), Kalamata (Peloponnese, Greece), Tras os Montès (Portugal), Terra di Barri (Apulia, Italy), Nyons (France), among others



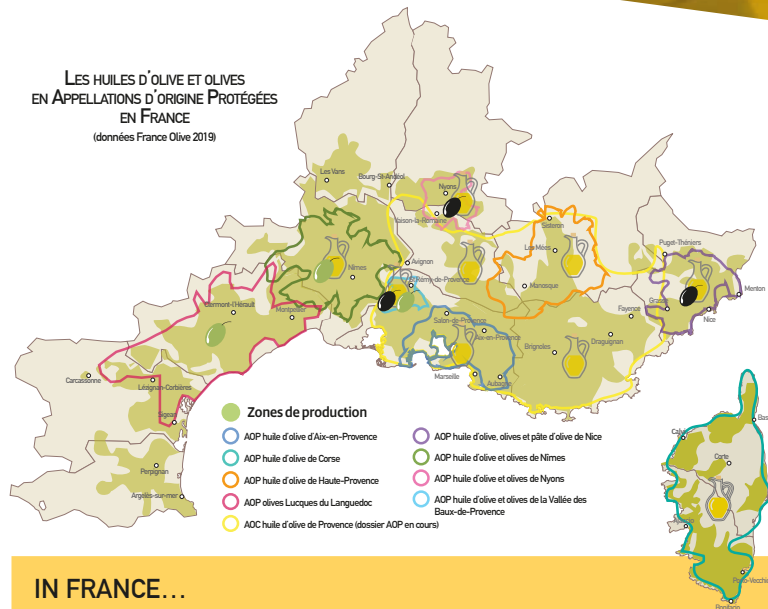
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*a sign of quality  
that guarantees  
the typicality and  
origin of a product*



LES HUILES D'OLIVE ET OLIVES  
EN APPELLATIONS D'ORIGINE PROTÉGÉES  
EN FRANCE  
(données France Olive 2019)



## IN FRANCE...

In France, there are 8 olive oils with a Designation of Origin, 7 PDO olive oils (Nyons, Vallée des Baux-de-Provence, Aix-en-Provence, Haute-Provence, Nice, Nîmes and Corsica – Oliu di Corsica) and 1 AOC olive oil from Provence (undergoing European accreditation). The production of olive oils with a Designation of Origin accounts for more than 25% of French production.

## A QUESTION of origin

Under European regulations, the origin of the product must be specified on the front of the bottle.

It is determined **by the place of harvesting**, as well as **the place of extraction** of the oil. The origin may be the EU, a country, a PDO or a PGI (Protected Geographical Indication). In the case of a PDO or PGI, the link to the origin is very precise and corresponds to a specific area and a product which is monitored throughout its life. The labels of PDO olive oils must include the following:



- The name of the Designation,
- The wording PDO or Protected Designation of Origin,
- The PDO logo.



Each PDO olive oil is *unique*,  
Make the most of this to give free rein to your *culinary creativity!*



/ looking-for-the-perfect-food

Fill up on information and recipes on  
[www.lookingfortheperfectfood.eu](http://www.lookingfortheperfectfood.eu)



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«For your health, engage in regular physical activity»