

LAW No 2040

“Arrangement of subjects within the competence of the Ministry of Agriculture and legal entities under the supervision there-of, as well as other provisions”

Article 11

Protection of appellations of origin and geographical indications of olive-oil

1. Appellation of origin is the name (toponymy) of a region or a specific area, which is used to characterize the “extra virgin olive-oil” of a maximum acidity up to (1°) degree, originated from the specific region or area and its quality and characteristics are affected, totally or mainly, by the geographical environment prevailing in the region or area, including the natural and human factors (variety, ecological environment, cultivation techniques, processing conditions etc).
2. Geographical indication is the name (toponymy) of a region or a specific area, which is used to characterize both the “extra virgin olive-oil” of a maximum acidity up to (1°) degree and the “virgin olive-oil” of a maximum acidity between 1° and 2° degrees, originated from the specific region or area and their quality and reputation may be attributed to the geographical environment prevailing in the region or area, including the natural and human factors (variety, ecological environment, cultivation techniques, processing conditions etc).
3. Olive-oils originating from a certain region have the right to bear the toponymy of this region as an appellation of origin or a geographical indication, provided that they fulfill the conditions laid down in par. 5 – 8 of the present article.
4. The use of a toponymy of a specific region or area is forbidden for olive-oils of other origin, even in case of decisive designations prior to the toponymy, such as “kind”, “type”, etc.
5. A P.D., issued after a relevant proposal by the Minister of Agriculture, lays down the conditions and procedures of determining the protected appellations of origin of “extra virgin olive-oil”, of a maximum acidity up to 1° degree, produced and standardized within the specific and strictly limited geographical boundaries of a region not larger than a province.
6. A P.D., issued after a relevant proposal by the Minister of Agriculture, lays down the conditions and procedures of determining the protected appellations of origin of “extra virgin olive-oil”, of a maximum acidity up to 1° degree and of “virgin olive-oil” of a maximum acidity between 1° and 2° degrees, produced and standardized within the specific and strictly limited geographical boundaries of a region not larger than Nomos.
7. In each Nomos more than one protected appellations of origin or protected geographical indications of olive-oil can be determined, provided that they are not overlapped.
8. The toponymy which is recognized as protected appellation of origin is forbidden to be used, simultaneously, as protected geographical indication.
9. Olive-oil trademarks registered up today, which refer to toponymies or geographic regions will be in force till 31 December 1992. After this date, these trade-marks will remain valid in case they fulfill the terms and conditions laid down in the present article.
10. Olive-oil of protected appellation of origin and of geographical indication are permitted to be marketed only in tins of a maximum capacity of 5 pounds. By decision of the Minister of Agriculture, published in the Official gazette, are determined all other relevant details for the implementation of the present article.
11. Olive-oil factories and all other production, processing and standardization units of olive-oil are controlled and supervised by the Ministry of Agriculture.