



Hellenic Certified Agricultural Products



WHO IS AGROCERT



“ **AGROCERT** was established in 1998 as a Private Law Legal Entity operating for the public benefit under the supervision of the Greek Minister of Rural Development and Food ”

“ **AGROCERT** ENSURES GREEK AGRICULTURE'S BIGGEST ASSET: **CERTIFIED QUALITY OF PRODUCTION** ”

AGROCERT is the Designated Authority for:

- The certification of agricultural products (PDO, PGI, Special Poultry Farming, Quality Bovine Meat)
- The evaluation, approval and supervision of certification private bodies, accredited by the National Accreditation System. (Integrated Management System in Agriculture, Organic Production of Agricultural Products, Integrated Management System in Aquaculture, Quality Pork Meat, ISO, HACCP)
- The elaboration of optional, national standards AGRO
- The certification of Agricultural Advisors on land and farm management (Farm Advisory System, Common Agricultural Policy (CAP), Council Regulation (EC) 1782/2003)



ORGANIC PRODUCTION OF AGRICULTURAL PRODUCTS

COUNCIL REGULATION NO. 2092/91



What is organic farming?

Organic farming differs from other farming systems in a number of ways. It favours renewable resources and recycling, returning to the soil the nutrients found in waste products. Where livestock is concerned, meat and poultry production is regulated with particular concern for animal welfare and by using natural foodstuffs.

Organic farming respects the environment's own systems for controlling pests and disease in raising crops and livestock and avoids the use of synthetic pesticides, herbicides, chemical fertilisers, growth hormones, antibiotics or gene manipulation. Instead, organic farmers use a range of techniques that help sustain ecosystems and reduce pollution.



The benefits of organic farming on rural development

Organic farming represents real opportunities on several levels, contributing to vibrant rural economies through sustainable development. Indeed, new employment opportunities in farming, processing and related services are already evident in the growth of the organic sector. As well as the environmental advantages, these farming systems can bring significant benefits both to the economy and the social cohesion of rural areas. The availability of financial support and other incentives for farmers to convert to organic production is designed to help the sector grow still further and to support associated businesses throughout the food chain.



AGROCERT elaborates and manages the National Mark regarding the identification of certified Greek organic agricultural products.

Marketing of organic products requires that they have been previously controlled by competent certification bodies.

The organic production of agricultural products Control and Certification System is managed by the Directorate of Organic Agriculture of the Ministry of Rural Development and Food, as supervising body, as well as by AGROCERT along with approved private Inspection bodies.

Which bodies can certify Organic Agricultural products?



DIO, Inspection and Certification Organization of Organic Products
(EL-01-BIO), <http://www.dionet.gr>



FYSIOLOGIKI E.P.E. Organic Agricultural Products Certification Inspections - Promotion of Sustainable Development
(EL-02-BIO), e-mail: fysicert@otenet.gr



BIO-HELLAS S.A. Organic Products Inspection Institute
(EL-03-BIO), <http://www.bio-hellas.gr>



Q Ways - Quality Ways S.A.
(EL-04-BIO), <http://www.qways.gr>



A-Cert. European Organization for Certification S.A.
(EL-05-BIO), <http://www.a-cert.gr>



IRIS - A. CHATZIDAKI & Co.
(EL-06-BIO), <http://www.irisbio.gr>



GREEN CONTROL, Inspection and Certification of Organic Products
(EL-07-BIO), <http://www.greencontrol.gr>



GEOTECHNICAL LABORATORY S.A.
(EL-08-BIO), <http://www.bio-geolab.gr>



PROTECTED DESIGNATION OF ORIGIN (PDO) AND PROTECTED GEOGRAPHICAL INDICATION (PGI) PRODUCTS



- COUNCIL REGULATION (EC) No 510/2006
- COMMISSION REGULATION (EC) No 1898/2006



What is PDO & PGI?

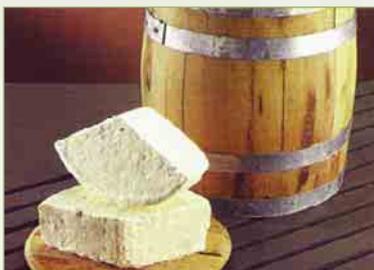
Throughout Europe there is an enormous range of great foods. However, when a product acquires a reputation extending beyond national borders it can find itself in competition with products which pass themselves off as the genuine article and take the same name. This unfair competition not only discourages producers but also misleads consumers. That is why, in 1992, the European Union created systems known as PDO (Protected Designation of Origin), PGI (Protected Geographical Indication).

A **PDO (Protected Designation of Origin)** covers the term used to describe foodstuffs which are produced, processed and prepared in a given geographical area using recognised know-how.

In the case of the **PGI (Protected Geographical Indication)** the geographical link must occur in at least one of the stages of production, processing or preparation. Furthermore, the product can benefit from a good reputation.

Up to now, Greece has established 62 products as PDO and 23 as PGI:

Feta cheese (PDO)



Feta is the most well-known Greek cheese, and has been produced since the time of Homer. It is a soft, white cheese which matures in brine for two months, and which is preserved in brine. It is an important component of the Greek diet and is connected with the history and traditions of the country. It is used as a table cheese, as well as in salads, pastries and in baking, notably in the popular phyllo-based dishes spanakopita ("spinach pie") and tyropita ("cheese pie"). Feta cheese is produced from sheep milk or in combination with goat milk in the regions of Macedonia, Thrace, Epirus, Thessaly, Sterea Ellada, Peloponnesus and Mytilini. **Greece has established 20 cheeses as PDO.**

The name "**Feta Cheese**" is used exclusively by the Greek producers.

AGROCERT is the Designated Authority for the certification of PDO and PGI products in Greece, a procedure that enables the use of acknowledged special markings in the European market. The certification warrants full compliance with Community and National Legislation requirements.



Olive Oil (PDO - PGI)

The origin of the olive tree is lost in time, coinciding and mingling with the expansion of the Mediterranean civilisations. As Duhamel said, "the Mediterranean ends where the olive tree no longer grows". **Olive oil** is the oil obtained solely from the fruit of the olive tree. **Virgin olive oils** are the oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation and filtration. Virgin olive oil is excellent when consumed raw to best appreciate its aroma and flavour and to benefit fully from all its natural components. **Table Olive** is the fruit of the Olive tree and is a major component of the agriculture and gastronomy in Greece.

Greece has established 26 Olive oils and 10 Table Olives as PDO and PGI.

INTEGRATED MANAGEMENT SYSTEM (IMS) IN AGRICULTURAL PRODUCTION (Based on the National Quality Standards AGRO 2.1 & AGRO 2.2)

Consumers are increasingly discriminating about the food they eat and the conditions under which it is produced. Safety to human health, animal welfare, environmental protection and conservation are the principal concerns.

Integrated Management demands an awareness of these concerns and the adoption of economically and socially acceptable production practices on a local, national and international basis.

The Integrated Management, mainly based on Environmental Management, refers to the structure and processes that guarantee quality agricultural products, meets the requirements of the European Market and responds to the European consumer's need for safe products.



AGROCERT is the designated Authority for the evaluation, approval and supervision of private Certification bodies.

In response to consumer's demands and needs, AGROCERT has elaborated the Standards **AGRO 2.1 & AGRO 2.2** for the Certification of the **Integrated Management System in agricultural production**.

The AGRO 2 Standards are widely applied in Greek agriculture, have a strict Business to Consumer (B2C) approach, and is therefore communicated to the final consumer through a label.

IMS can be placed on the scale between **Conventional Production** (as defined by the Codes of Good Agricultural Practice) and **Organic Production**.



ADVANTAGES OF SYSTEM APPLICATION:

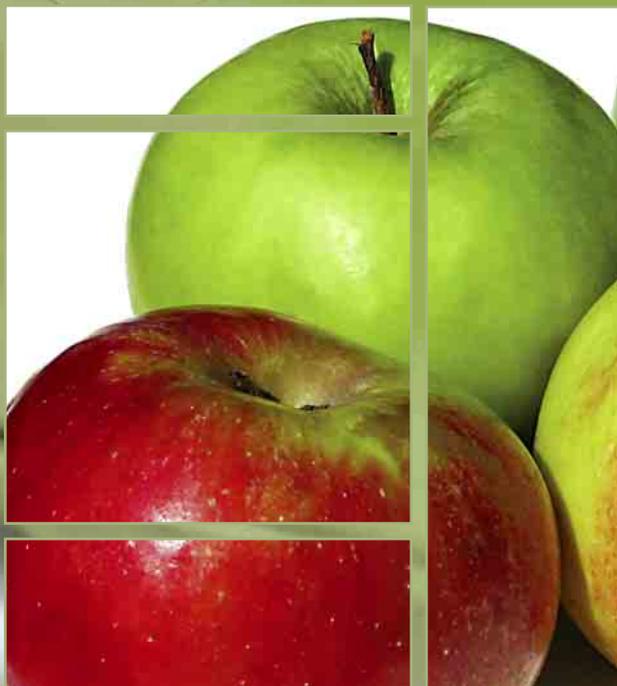
- Producers improve their marketing position and distinguish their products from others.
- Food industry and retailers may rely on AGRO certification for extra assurance and legal security.
- Consumers want to know what they are buying and it is the AGRO labelling that gives them the possibility to make an informed choice.

AGROCERT®



ORGANIZATION FOR CERTIFICATION & INSPECTION OF AGRICULTURAL PRODUCTS

HELLENIC MINISTRY OF RURAL DEVELOPMENT AND FOOD



Certified Quality

Traceability

Nutritional Value

Consumer's Health

Product's safety



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