



## Information note regarding packaging and labelling of AOC Piment d'Espelette



### The products which benefit from the AOC

3 types of products benefit from the AOC



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 18 September 2008\*.

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

\*Available on the INAO's website : [www.inao.gouv.fr](http://www.inao.gouv.fr)

*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 AOC”*



Piment seeds



Piment plants



Piment in bulk or individually

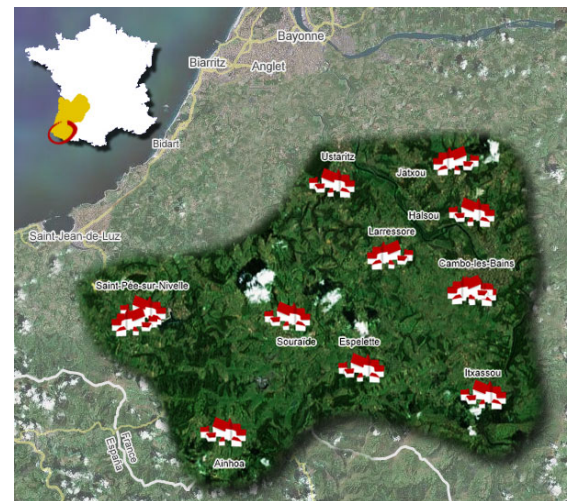
### *Processing and packaging*

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 meet the conditions laid down in the product specification approved by Decree no. 2008-986 of 18 September 2008

*\*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, Jaxou, 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 25cm.

#### **In the case of CORDS**

They consist of 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.

“Appellation d’Origine Contrôlée” or “AOC” should be immediately before or after the appellation name with nothing in between.

The Piment d’Espelette stamp



“Appellation d’Origine Protégée” or the AOP label (since 1 May 2009)



#### Note:

On the product’s label, the term “Appellation d’Origine Contrôlée” will feature until the 1<sup>st</sup> of January 2012.

From this date there will be only one mention : “Appellation d’Origine Protégée” or AOP.

### Legal obligations on invoices

All accompanying documents and invoices must include:

- The name of the appellation “Piment d’Espelette” or “Piment d’Espelette-Ezpeletako Biperra”
- The wording “Appellation d’Origine Contrôlée” or “AOC” until 1 January 2012
- After the 1<sup>st</sup> of January 2012, the wording “Appellation d’Origine Protégée”

## 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 AOC Piment d’Espelette.

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

#### Contacts:

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##### *National Institute for Origin and Quality*

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[www.inao.gouv.fr](http://www.inao.gouv.fr) click on “products”