C/2026/5020

30.9.2026

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/5020)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Spišské zemiaky'

EU reference number: PDO-SK-03486 – 30.12.2025

1. **Name(s)**

'Spišské zemiaky'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the defined geographical area belongs**

Slovakia

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

0701 – Potatoes, fresh or chilled

4.2. *Description of the agricultural product to which the registered name applies*

'Spišské zemiaky' are ware potatoes grown from very early to medium-early varieties of the plant *Solanum tuberosum* L. that are listed in the European Union's Common Catalogue. They are preferably grown from firmer type A or B varieties such as Terka, Marabel, Anuschka, Annalena, Dominika, Antónia, Mariannka, Red Anna and others.

Their shape ranges from a long, even oval to round, and they have shallow eyes and a medium-rough to smooth skin. Standard tubers are not less than 28 mm and not more than 80 mm.

Organoleptic characteristics

Aroma and taste: pleasant, ranging from potato to maize

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Physical and chemical characteristics

Appearance after cooking

Skin colour:	red or yellow
Colour of tuber/flesh:	fairly yellow
Consistency:	semi-firm to firm
Texture:	fine to slightly coarser
Moisture:	medium to slightly moister
Starch content:	12 % to 15 %
Mealiness:	low to medium
Darkening after cooking:	they do not darken, or do so only very slowly

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a protected designation of origin only) and restrictions on sourcing of raw materials (for processed products designated by a protected geographical indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

All stages in the production of 'Spišské zemiaky' take place in the defined geographical area. The stages are as follows:

— preparing the soil before planting, consisting of destoning and application of fertiliser;

— planting the potatoes;

— treatment to combat weeds;

— treatment against diseases and pests;

— removal of haulms by shredding;

— harvest;

— post-harvest processing, removal of damaged tubers.

4.5. *Specific rules concerning packaging, slicing, grating, etc. of the agricultural product the registered name refers to*

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4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

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5. **Concise definition of the geographical area**

The defined geographical area lies in the north-eastern part of Slovakia. It includes the districts of Kežmarok, Spišská Nová Ves, Gelnica, Levoča, Stará Ľubovňa and Poprad.

6. **Link with the geographical area**

Summary of the link

The causal link is based on the soil and climate conditions, the know-how of producers in the geographical area and the specificity, quality and reputation of 'Spišské zemiaky'.

The basic unit of identification for the morphogenetic and agronomic categorisation of soils is soil type. In the districts of Spiš, the predominant soil type is Cambisol. Other soil types found in the area include Pseudogley, Čiernica and Rendzina. 'Spišské zemiaky' are grown in medium-heavy to lighter soils that have developed in the Spiš area in fairly cold climate conditions. The Spiš region also includes the High Tatra mountains, which rise to 2 600 m above sea level and have a positive impact on the production area they overlook, where most of the Slovak seed potatoes used to grow 'Spišske zemiaky' are also produced. The climate conditions in the Spiš region are characterised by average daily temperatures of 6-8 °C and annual precipitation of 600-700 mm. Altitudes above 400 m, cooler growing conditions in mountain areas, more frequent local precipitation and nutrient-poor skeletal soils naturally create more suitable growing conditions. This is due to the smaller numbers of vectors – carriers of viral diseases – and insect pests, resulting in lower use of chemical sprays when growing the potatoes than in warmer areas. These conditions also produce tubers with optimal proportions of component substances.

The specificity of the product and its typical sensory characteristics originate in the conditions in which the selected varieties are grown. Growing the potatoes at higher altitudes in skeletal soils and in cooler climate conditions slows their growth, giving the tubers a denser structure and producing sufficient dry matter, starch, phenols and other substances to enhance their sensory characteristics. The potatoes range from soft to moderately mealy. The varieties assessed do not darken, or do so only very slowly. 'Spišské zemiaky' are grown in accordance with traditional methods, without the intensive use of chemical fertilisers. This more organic approach contributes to their increased quality and authenticity.

The defined geographical area is predominantly mountainous, with a somewhat harsh climate. The region has always been cold and poor from an agricultural point of view, and remains so today. Potatoes do not require exacting growing conditions and thrive even in mountainous and foothill areas such as Spiš.

The soil and climate conditions allow for lower use of chemical sprays, which affects their resulting taste and aroma, something that becomes fully apparent when the potatoes are cooked.

The dexterity and skill of potato producers in the defined geographical area have developed on the basis of the knowledge and experience passed down from one generation to the next. Producers use varieties suitable for cultivation in the prevailing soil and climate conditions, selected registered fertilisers, pesticides and cultivation practices, including post-harvest treatment and storage. In Spiš, potatoes are usually planted from the second half of April to the end of May, when the soil temperature and humidity are suitable for planting. The shorter growing season naturally makes very early to medium-late varieties of ware potatoes better suited to the area. Everything from careful harvesting, intermediate storing and sorting after harvest, storage, treatment in warehouses and packaging all the way up to the final sale is reflected in the quality of the potatoes.

Thanks to the traditions and experience of the producers in Spiš, 'Spišské zemiaky' have a hinterland, permanent acreage and their own producers, who transfer their know-how to a product with a characteristic aroma and taste after cooking – and not only in Spiš.

The product's reputation and tradition have been attested to since 2002 by the annual Spiš potato fair, held at the end of the potato season in the town of Spišská Belá. At this cultural and social event, the product is presented by a number of producers and can be purchased directly or ordered by consumers.

The quality of the product is also guaranteed by the fact that for several years, producers of potatoes from Spiš have been awarded 'Spiš regional product' quality certificates. The certification scheme and a description of the product have featured in the news section of Spišská Belá's website and, on 30 November 2020, in the *Roľnícke noviny* (a specialist periodical focusing on agriculture, food and rural development).

Professional potato-growing organisations hold various potato-growing events every year. Examples include the Central Agricultural Control and Testing Institute's open day at its testing station in Spišská Belá, which focuses on the selection of varieties in view of changes in climate conditions, potato conservation and the state of play in the light of developments in Slovakia and the EU.

The tradition of potato-growing in Spiš dates back to the second half of the 18th century, when the first written references were made to the monk Cyprian at the Red Monastery [*Červený Kláštor*], who mentions in his records the cultivation and use of potatoes in the area. After the Second World War, the region saw the development of systematic potato research and breeding, in particular by the *Výskumný a šľachtiteľský ústav zemiakársky* [Potato Research and Breeding Institute] in Veľká Lomnica, where several varieties were developed and which contributed significantly to the development of cultivation practices in Spiš.

The soil composition, the fact that the selection of varieties and planting period are perfectly adapted to the local climate conditions, and the cultivation method all guarantee the resulting characteristics of the potatoes as a product of exceptional intrinsic quality.

Electronic (URL) reference to publication of the product specification

https://www.indprop.gov.sk/swift_data/source/pdf/SPECIFIKACIA_Spisske_zemiaky.pdf