C/2024/7046

21.11.2024

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2024/7046)

Following 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 within 3 months from the date of this publication.

The product specification complying with Article 7 of Regulation (EU) No 1151/2012 is found in the Union register of geographical indications.

SINGLE DOCUMENT

'Gula Kelapa Kulonprogo Jogja'

EU No: PDO-ID-2923 — 17.4.2023

PDO (X) PGI ( )

1. **Name(s) (of PDO or PGI)**

'Gula Kelapa Kulonprogo Jogja'

2. **Member State or Third Country**

Indonesia

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.8. Other products of Annex I of the Treaty (spices etc.)

3.2. *Description of the product to which the name in (1) applies*

'Gula Kelapa Kulonprogo Jogja' is granulated coconut sugar made from coconut sap derived from coconut plants grown in the Kulonprogo Regency. The coconut plants used to produce 'Gula Kelapa Kulonprogo Jogja' are the local variant from the demarcated Geographical Area – Green coconut (Cocos nucifera, L. var viridis) and Red coconut (Cocos nucifera, L. var rubescens).

'Gula Kelapa Kulonprogo Jogja' has a high Brix percentage of between 16 – 16,2 % (16 – 16,2 grams of soluble solids from 100 grams of sap), sucrose between 63,60 % – 66,56 %, reducing sugar between 5,83 % - 9,71 %, water content between 1,82 % - 4,92 %, and ash content between 1,84 % - 2,14 %.

High Brix percentage directly influences the taste of 'Gula Kelapa Kulonprogo Jogja' which has a high sweet taste. 'Gula Kelapa Kulonprogo Jogja' has a strong aromatic coconut fragrance, smoky aroma, and a caramel aroma, which highly depends on traditional local processing method. The colour of 'Gula Kelapa Kulonprogo Jogja' is brownish yellow, with soft and smooth texture.

[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).

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

'Gula Kelapa Kulonprogo Jogja' is granulated coconut sugar produced from coconut sap collected from coconut trees grown in the following three (3) districts of Kulonprogo Regency only, namely: Kokap, Girimulyo, and Samigaluh.

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

The production contains several points to consider, as shown below:

1. Land preparation
2. Plant Cultivation
3. Coconut Sap Tapping
4. Fermentation delay
5. Processing Coconut Sap into granulated sugar
6. Granulated sugar process

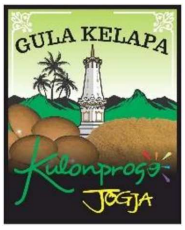
3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

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

Logo:

'Gula Kelapa Kulonprogo Jogja' should be labelled with 'Gula Kelapa Kulonprogo Jogja' logo and Indonesian National Geographical Indication Logo. The two logos are reported in the image below.

	
'Gula Kelapa Kulonprogo Jogja' logo	Indonesian National Geographical Indication logo

Labelling and packaging

Labelling

Wrapping and Package of 'Gula Kelapa Kulonprogo Jogja'

'Gula Kelapa Kulonprogo Jogja' products should be labelled with the following:

a. The name *'Indikasi Geografis Gula Kelapa Kulonprogo Jogja'* ('Geographical Indication of Gula Kelapa Kulonprogo Jogja')
b. The logo of Geographical Indication of 'Gula Kelapa Kulonprogo Jogja'.
c. Code of Traceability of GI

Logo details:

d. Image of Menoreh Hills
e. Image of Coconut Trees
f. Image of 'Gula Kelapa Kulonprogo Jogja'
g. Image of Jogja Monument
h. Writing of 'Gula Kelapa Kulonprogo Jogja'

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

'Gula Kelapa Kulonprogo Jogja' is produced in three (3) districts in Kulonprogo Regency, namely: Kokap, Girimulyo, and Samigaluh. The western border of Kulonprogo Regency is located in 110,0458 ° East Longitude, the eastern border is located in 110,2428 ° East Longitude, the northern border is located in 7,6584 ° South Latitude, and the southern border is located in 7,9741 ° South Latitude.

5. **Link with the geographical area**

Both Natural and Human Factors have its impact on 'Gula Kelapa Kulonprogo Jogja', this can be seen through high Brix percentage of between 16 – 16,2 % (16 – 16,2 grams of soluble solids from 100 grams of sap), sucrose between 63,60 % – 66,56 %, reducing sugar between 5,83 % - 9,71 %, water content between 1,82 % - 4,92 %, and ash content between 1,84 % - 2,14 %. High Brix % directly influences the taste of 'Gula Kelapa Kulonprogo Jogja' which has a high sweet taste.

What gives distinctiveness between 'Gula Kelapa Kulonprogo Jogja' and other coconut sugar is the use of chemicals to delay fermentation. People of Kulonprogo Regency are not using chemical products such as *Sodium bisulfite/Natrium Bisulfite* for delaying fermentation when taking sap. But people of Kulonprogo use natural substance called *Laru*. Further, people of Kulonprogo uses traditional firewood to cook 'Gula Kelapa Kulonprogo Jogja' which gives its distinct smoky aroma.

Influence on Natural Factors

As mentioned above, 'Gula Kelapa Kulonprogo Jogja' is produced in the following three (3) districts of Kulonprogo Regency only, namely: Kokap, Girimulyo, and Samigaluh. The area is located between 100-500 m above sea level with undulated slopes of 2-15 %. The land is dominated by inceptisols and alfisol soils with the main materials of sandstone layered with clay, limestone, and andesite with quite a deep solum relative. The soil texture is clay and sand. Soil reaction is neutral or a bit acidic with sufficient soil fertility. The soil capacity to retain water is low which directly affect the water content of the sap, resulting in a high percentage of sugar concentration in the sap and consequently the taste of 'Gula Kelapa Kulonprogo Jogja' is very sweet. This is one of the factors that causing high brix percentage of 'Gula Kelapa Kulonprogo Jogja'. Apart from the soil, the rainfall of Kulonprogo Regency plays an important role in high brix percentage. Kulonprogo Regency has a low rainfall of under 2 500 mm per year, resulting in low water content in the soil.

The coconut plants used to produce 'Gula Kelapa Kulonprogo Jogja' are the local variant from the demarcated Geographical Area. The coconut variant in Kulonprogo Regency is tall coconut, which consists of green coconut *(Cocos nucifera,* L. var *viridis)* and red coconut *(Cocos nucifera, L. var rubescens)*. This type of coconut plant has a big tree trunk that can reach 30 meters in height. This coconut begins to bear fruit after 6-8 years of cultivation. Coconuts of this kind can live for more than a century.

Influence on Human Factor

The human factor and local know how strongly influences the characteristics of 'Gula Kelapa Kulonprogo Jogja'. as explained below:

Plant Cultivation System

The coconut cultivation system is based on locally grown coconut trees variant tall coconut trees of green coconut *(Cocos nucifera, L. var viridis)* and red coconut *(Cocos nucifera, L. var rubescens)*. The Kulonprogo people already have a system handed down from their ancestors for cultivating plants, such as implementing crop rotation for young plants between coconut trees and using green manure and ground cover (mulch). In addition, the people of Kulonpogo also have a pest, disease, and weed control system through pruning, hoeing, or weeding *(dangir)*. This keeps the quality of the coconut plants maintained so as to produce good quality for 'Gula Kelapa Kulonprogo Jogja'.

Coconut Sap Collection System

Collecting coconut sap is done from a container called *bumbung* (bamboo container) which is very hygienic, and because the container is made from bamboo, there is no oxidation of the coconut sap. The sap is collected in the morning and evening to maintain the quality of the coconut sap. Collection time is very crucial in maintaining the quality of the sap because the people of Kulonprogo avoid leaving the container for too long so that the sap can ferment and affect the taste of the sap. People of Kulonprogo has found the right amount of time to collect sap to avoid leaving the container for too long, this can maintain the caramel and the coconut aroma of 'Gula Kelapa Kulonprogo Jogja'.

How to take sap

Producers of 'Gula Kelapa Kulonprogo Jogja' do not allow chemical products (Sodium bisulfite/Natrium Bisulfite) for delaying fermentation when taking sap while natural substances such as *laru* (ingredients) are allowed. *Laru* comes from natural ingredients, namely: mangosteen sap + limestone water or mangosteen sap only. Controlling and delaying sap fermentation is a key practice to ensure quality of the final product.

Cooking

Producers of 'Gula Kelapa Kulonprogo Jogja' cooks (boil) sap twice a day (morning and evening) immediately after sap is harvested to prevent sap fermentation.

For cooking 'Gula Kelapa Kulonprogo Jogja', the people of Kulonprogo Regency use traditional firewood. Through this process, 'Gula Kelapa Kulonprogo Jogja' obtain its smoky aroma.

The above-described traditions passed from generation to generation greatly affect the characteristics of the sap and the final product.

Reference to publication of the specification

'Indonesian Geographical Indication Gazette A Series No. 02/IG/IV/A/2014 (16 April 2014 - 16 July 2014)'