C/2026/125

9.1.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/125)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Melocotón de Cieza'

EU reference number: PGI-ES-02644-AM01 – 10.10.2025

1. **Name of product**

'Melocotón de Cieza'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Name

Directorate-General for Agriculture, the Food Industry and Agricultural Cooperatives

6. **Qualification as standard amendment**

It qualifies as a standard amendment because the approved changes do not affect the protected name or the link with the environment, nor do they lead to increased restrictions on trade in the product.

7. **Description of the approved standard amendment(s)**

Title

Addition of other varieties of yellow peach

Description

Two varieties were thus far accepted for the 'Melocotón de Cieza' PGI: 'Romea' and 'Baby Gold 6'. The rapid advance of climate change has affected the varieties currently accepted. Inclusion of three varieties of yellow peach has therefore been requested for the 'Melocotón de Cieza' PGI: 'Levante 45', 'Grocivag' and 'Manolito'.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

In Section B (Description of the product) the accepted varieties have been changed from 'Baby Gold 6' and 'Romea' (in the previous product specification) to 'Baby Gold 6', 'Romea', 'Levante 45', 'Grocivag' and 'Manolito'.

The inclusion of further varieties of yellow peach in the product description is due to the effects of climate change on the productivity and quality of the fruit of the varieties currently included. Production of those varieties is gradually diminishing in our region year on year. These varieties need increased levels of cold. As a consequence of the decreased amount of cold due to climate change, they suffer from long and irregular flowering, poor fruit-set and irregularly sized fruits, with significant numbers of small fruits. These factors cause serious problems in crop management, and result in smaller and irregular harvests.

☑ The amendment affects the single document.

Title

Addition of a new pruning technique

Description

In the previous product specification, Section 4. 'Pruning', the pruning technique for the varieties covered by the PGI is goblet-shaped. The inclusion of trellising as a training technique has been requested. This amendment results from the need to use a more suitable form of pruning and shaping in some groves.

Pruning is carried out on trees bearing stone-fruits for the following purposes:

— Regulating the size and balance, depending on crop needs;

— Adapting the grove to the crop training system;

— Improving air flow and light penetration around the fruit trees;

— Removing defective, unwanted or diseased parts;

— Encouraging flowering and fruit-bearing;

— Producing quality fruit, increasing the crop;

— Increasing the yield of the grove.

Studies have shown that winter pruning of peach trees changes the proportions of the trees and increases the size of the leaves and fruit. It is a vital operation for encouraging ventilation of the parcels, helping to minimise the spread of certain pests.

Three systems are used to shape trees that bear stone-fruit, depending on the shape and dimensions given to the structure that supports the tree's productive parts: goblet, three dimensions; fan-training or trellising, two dimensions; and a central axis, Y-shaped, tunnel etc., one dimension.

Pruning for fan-training or trellising allows excellent light penetration for the whole tree structure, which encourages production of high quality fruit.

☐ This amendment affects the single document.

Title

Amendments relating to packing, inclusion of the option to transport in crates

Description

Limits on capacity have been removed from the boxes used for collecting and transporting to storage, and from the types of packing usually used: baskets made of esparto or soft rubber etc.

In Section 6 (Harvest), the types of packing suitable for the harvest have been amended. Along with baskets made of esparto or soft rubber (in the previous product specification) crates have been included for collecting the fruit as this has been shown not to affect its quality. In the same section, the types of packing used to transport the fruit to the processing and packaging centre have been amended from 20 kg boxes (in the previous product specification) to include crates and equally suitable methods of packing for transport.

☐ This amendment affects the single document.

Title

Addition of new forms of packaging

Description

The board has requested the inclusion of new forms of packaging of a smaller capacity, so that packaging of 250 grams can be used.

In Section 7 (Packaging and preserving), the packaging formats have been amended from 1 kg (in the previous product specification) to 250 g. This is in order to adapt to the new forms in which the product is placed on the market, adapting to the demand of most European and Spanish households. Such households are smaller and demand individualised products, thereby aiding conservation and extending the shelf-life of foodstuffs.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Melocotón de Cieza'

EU reference number: PGI-ES-02644-AM01 – 10.10.2025

1. **Name(s)**

'Melocotón de Cieza'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

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

Spain

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*

0809 30 80 – Other

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

Peaches of varieties:

1. Baby Gold 6
2. Romea
3. Levante 45
4. Grocivag
5. Manolito

Baby Gold 6 variety

Colour

In peaches of the Baby Gold 6 variety grown in the area of influence of the PGI, the colour of the skin has a greater hue angle value (79,23 ± 0,62) than in comparable areas (72,02 ± 3,71). Similarly, the colour of the pulp has a greater saturation value (46,10 ± 0,27) than in peaches from other areas (42,34 ± 0,52). These differences produce a more yellow pulp with a more saturated shade of yellow.

Firmness

At the time of picking, the Baby Gold 6 variety has firmness values of (21,08* ± 0,68), some 7 % greater than the values in the comparable area (19,72 ± 1,23). This significantly increases the difference with comparable areas when the fruit is placed on the market, with values of (19,01 ± 0,64), some 16,34 % greater than the value in the comparable area (16,34 ± 0,89).

Size: Minimum size: A (Diameter: 67 – < 73 mm) Maximum size: AAAA (Diameter: > 90 mm)

Romea variety

Colour

In peaches of the Romea variety grown in the area of influence of the PGI, the notably high hue values of the skin (78,21 ± 0,47) are 10 % greater than in other areas (70,98 ± 0,26). Similarly, the saturation value (56,13 ± 0,34) is 26,6 % greater than in other comparable areas (44,34 ± 1,02). These values produce a more yellow epidermis.

Firmness

The Romea variety has high firmness values when placed on the market, 14 days after picking. At (16,55 ± 0,88) the firmness values are 30 % greater than in other comparable areas (12,51 ± 0,69).

This firmness means that the peach from the area of influence of the PGI has a longer shelf life than peaches from the comparable area, owing to the climate and physical and chemical properties of the soil in the area. These are described in the section on the geographical link.

Size: Minimum size: A (Diameter: 67 – < 73 mm) Maximum size: AAAA (Diameter: > 90 mm)

Levante 45 variety

Firmness

In terms of average overall firmness, this variety has a value of 31 N (+/– 1,0).

Size: Minimum size: A (Diameter: 67 – < 73 mm) Maximum size: AAAA (Diameter: > 90 mm)

Grocivag variety

Firmness

In terms of average overall firmness, this variety has a value of 37,7 N (+/– 0,8).

Size: Minimum size: A (Diameter: 67 – < 73 mm) Maximum size: AAAA (Diameter: > 90 mm)

Manolito variety

Firmness

In terms of average overall firmness, this variety has a value of 39,5 N (+/– 1,1).

Size: Minimum size: A (Diameter: 67 – < 73 mm) Maximum size: AAAA (Diameter: > 90 mm)

Organoleptic characteristics of the varieties:

1. Sweet intense flavour resulting from a good balance of sugars and overall acidity. Firm and juicy texture. Pleasant aroma, characteristic of peaches.
2. Colour: skin varying from light yellow to orange, may have a light orange or reddish blush where the skin is exposed to the sun.
3. Minimum firmness at harvest: 20 N.
4. Shape: rounded. Fruit of the Baby Gold 6, Gocivag and Levante 45 varieties may have a characteristic slight bulge at the tip.

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 production stages take place in the demarcated geographical area.

1. Planting
2. Irrigation
3. Fertilisation
4. Pruning
5. Thinning: thinning during flowering and fruiting stages
6. Harvesting

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*

Peaches covered by the PGI must bear a numbered identification label which must include the PGI logo. The specific wording 'Melocotón de Cieza' is obligatory. The label must also identify the authorised control body acting as certification body for the product. The control body issues or assigns the labels in series with corresponding numbers, and always checks them. Labels must be attached at the packaging site in a way that prevents them from being reused.

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

The demarcated boundary of the 'Melocotón de Cieza' PGI is set as follows, including part of the municipalities of Cieza, Calasparra, Jumilla and Abarán:

— To the west: bordering the sites of Las Cañadas and Agua Amarga in the municipality of Cieza;

— To the south: bordering the sites of Rotas and El Macabeo in the municipality of Calasparra;

— To the east: bordering the site of Corona in the municipality of Abarán and the train station in Blanca;

— To the north: bordering the municipality of Jumilla at the site of El Boquerón.

6. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ Reputation

☑ Given quality

☐ Other characteristics

Summary of the link

The application to register the 'Melocotón de Cieza' PGI is based on the characteristics and reputation of the product.

A scientific study attests to the special characteristics of the peaches grown in the area of influence of the 'Melocotón de Cieza' PGI, and therefore the link between the characteristics and quality of the product and its origin. The study was conducted by the Post-harvest and Refrigeration Group of the Department for Food Technology and Agricultural Equipment of the Advanced Technical School for Agronomy of the Polytechnic University of Cartagena. The title was: 'Comparative post-harvest study of the Romea and Baby Gold 6 varieties for the purpose of gaining the Protected Geographical Indication "Melocotón de Cieza"'. Cartagena, July 2018. (https://melocotondecieza.com/estudio-upct/).

This boundary was set according to criteria concerning soil, climate and the areas to which the varieties covered by this PGI are better adapted. The added value of 'Melocotón de Cieza' is based on its specific characteristics which are largely due to the climate, soil and human factors specific to the area covered by the PGI.

Natural factors

The climate in the defined geographical area of production is a factor making the 'Melocotón de Cieza' a distinctive product. In winter, cold night-time temperatures range between – 2 °C and 5 °C, while the hottest temperatures occur in May (33 °C), June (37 °C) and July (41 °C). The contrasting temperatures give these peach varieties a distinctive and characteristic size and colour.

The specific qualities of 'Melocotón de Cieza' [...] in which there is an extreme Mediterranean climate, characterised by severe summer drought with the average annual rainfall scarcely reaching 300 mm. The rainfall is equinoctial, with October being the month with most rain. Furthermore, the relative proximity to the Mediterranean Sea and the low-lying position of the lands mean that the average annual temperature is the highest in the region of Murcia. These lands have the driest climate in the basin of the River Segura. All of these factors together mean that the specific characteristics of these varieties distinguish them from all other peaches of the same varieties produced in other areas. In addition, the special characteristics of the River Segura, which waters the fields of Cieza, are key in producing these distinctive properties. Specifically in terms of the organoleptic characteristics of both varieties, their concentration in soluble solids represents greater sweetness and firmness.

According to the report issued by the River Segura Basin Authority (Confederación Hidrográfica del Segura) (N/REF: IAMB-0015/2021) on the water quality in the section of the River Segura as it passes through the municipality of Cieza: As it passes through the municipality of Cieza, the River Segura is classified as body of water 'ESES0701010111 Río Segura' from the point of confluence with the River Quipar to the Azud de Ojós dam. In the final assessment and water management plan for the River Segura (Plan Hidrológico del Segura, PHDS), the overall status of this body of water is rated as 'good'. The ecological status is ranked in five categories, from best to worst: very good, good, average, poor and very poor. The status in this case is 'good'. There are two categories of chemical status: 'good' and 'good not achieved'. In this case, the status is 'good'.

Soil

A set of common factors in the soil in this production area makes it ideal for cultivating this stone-fruit. The main characteristics that make the soil unique in conjunction with the climate are: the clay-loam and clay texture, clay levels above 30 %, pH > 8,3, active lime > 20 %, and levels of organic matter between 1 % and 2 %. These physical and chemical properties, along with many other properties, determine the quality, firmness, shelf life and taste, in short, the unmistakable characteristics of a peach with geographical DNA.

There is no single physical, chemical or soil-related quality that determines the intrinsic characteristics of the 'Melocotón de Cieza'. This fruit results from the harmonious blend of a multitude of factors. Those relating to the soil have a particular specific importance.

Production factor

A characteristic of the Cieza area, setting it apart from other areas, is that the thinning method for both blossom and fruit is entirely artisanal, blossom by blossom. This differs from other areas of Spain in which agricultural workers use thinning machines to remove the excess blossom from each branch.

Using the traditional method results in a better blossom selection, which means better quality fruit.

Historical factors and social reputation

With regard to the historical aspects, evidence exists of peaches in Cieza in the third century AD in the rock shelters of La Serreta and, at a later stage, in some of the dry wells of houses in Siyâsa, the fortified Andalusian settlement situated on the slopes of Monte del Castillo, abandoned during the thirteenth century. The remains of peach seeds have also been found, providing us with evidence of the agricultural practices in the orchards of Cieza at that time.

Looking back at the history of the inhabitants of Cieza in ancient times, all cultures were linked in some way to agriculture, with peaches playing a key role.

In the modern era, the industrial development of the area is linked to the significant peach production. The canning sector was one of the main drivers in the increase and expansion of peach cultivation throughout the Cieza area.

In Cieza, there are 8 448 hectares of cultivated land subject to irrigation. Of these, 5 861 hectares, some 70 %, are dedicated to peach trees (2016 data from the Regional Centre for Statistics of Murcia (CREM)). These figures mean that Cieza is the municipality with the largest peach production in Europe, at over 180 million kilograms annually.

The product 'Melocotón de Cieza' has a crucial link with the social environment of the municipality as over 10 000 individuals essentially make a living from activities related to this fruit. This means that the local, regional and national impact of everything related to the 'Melocotón de Cieza' is a reflection of the product's reputation rooted in local culture. This can be seen in various celebrations associated with the 'Melocotón de Cieza', such as the 'Melocotón de Cieza' Conference and, dating back further to the 1980s, the 'Fiesta del Melocotón' peach festival. Other events include the national stone fruit conference. In addition, the 'Floración de Cieza' is a tourist activity with an international reputation directly related to the 'Melocotón de Cieza'. The 'Melocotón de Oro' golden peach award is made annually to individuals or institutions for their outstanding work in promoting agricultural development in Cieza. The award recognises the importance of peaches in driving the economy of Cieza.

There are other signs of the reputation of this product rooted in the culture, and its local, regional and indeed international standing. Notable examples from gastronomy using 'Melocotón de Cieza' include Manjar de Cieza [Cieza dessert] and the Christmas speciality Murciatone, along with other recipes such as peach granita and Trenza de 'Melocotón de Cieza' ['Melocotón de Cieza' pastry], as well as confectionery such as 'Melocotón de Cieza' cake.

There are also traditional games including 'Melocotón Respondón' ['Cheeky Peach'] and literary references such as the book published in 2017 with the title *El melocotón en la historia de Cieza* [The peach in the history of Cieza]. The book is a collection of studies on the origins of agriculture, irrigated areas, cultivation of stone-fruit trees and the most widely-used varieties planted in the area since ancient times.

Furthermore, 'Melocotón de Cieza' is present at the world's most important agricultural fairs such as Fruit Attraction and Fruit Logistic in Berlin. It was awarded the product prize in 2021 by the newspaper La Verdad.

Bibliography

El melocotón en la historia de Cieza. Published by Asociación Cultural La Floración de Cieza. This book traces the relationship between the people of Cieza and the peach since time immemorial. The fact that a book has been published specifically on the subject of the 'Melocotón de Cieza' gives an idea of its importance.

The work is a compilation of studies on the origins of agriculture, irrigated areas, cultivation and the most representative varieties of peaches planted in the area since ancient times.

In addition, it covers all the activities and industries that grew up around peach-growing and which had a major socio-economic impact on Cieza. These include the preserve industry, export, literature, painting and cookery.

Electronic (URL) reference to the publication of the product specification

https://cutt.ly/AT5SvJA