C/2025/952

6.2.2025

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/2025/952)

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.

SINGLE DOCUMENT

'Caralhotas de Almeirim'

EU No: PGI-PT-02622 — 21.7.2020

PDO ( ) PGI (X)

1. **Name(s)**

'Caralhotas de Almeirim'

2. **Member State or Third Country**

Portugal

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

3.1. *Type of product*

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

3.2. *Combined Nomenclature Code*

1905 Bread, pastry, cakes, biscuits and other bakers' wares, whether or not containing cocoa;

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

'Caralhotas de Almeirim' are bread rolls, with an average diameter of 15 cm, a roundish shape, crisp, crunchy brown crust, rustic crumb and small to medium-sized air pockets, when baked.

Length and width: 'Caralhotas de Almeirim' have a roundish shape, with an average diameter of 15 cm.

Appearance: they have a crisp, crunchy crust that is eggshell to brown in colour (depending on how well-baked it is) and a rustic crumb that is compact and light, has small to medium-sized air pockets and is white to eggshell in colour.

Commercially, 'Caralhotas de Almeirim' are presented whole and baked.

Ingredients:

— Wheat flour – type 55 or type 65 or similar;

[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).

— Baker's yeast and/or starter dough – dough from the previous day left to rise (around 1 % for every 100 kg of flour);

— Water (50–65 % for every 100 kg of flour);

— Salt (1,5 % for every 100 kg of flour).

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

'Caralhotas de Almeirim' are made with wheat flour, baker's yeast, water and salt. Starter dough – dough from the previous day left to rise – may also be used.

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

The mixing of the ingredients, kneading, rising and cutting of the dough, and baking.

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

'Caralhotas de Almeirim' are sold whole and individually, packaged preferably in paper bags, or else in other appropriate packaging. The packaging materials used must comply with the legislation in force.

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

The following must always appear on the labelling of 'Caralhotas de Almeirim':

'Caralhota de Almeirim IGP' [Caralhota de Almeirim PGI] or 'Caralhota de Almeirim Indicação Geográfica Protegida' [Caralhota de Almeirim Protected Geographical Indication], along with the EU PGI logo.

4. Concise definition of the geographical area

Municipality of Almeirim.

5. Link with the geographical area

The link between 'Caralhotas de Almeirim' and the geographical area is based essentially on the reputation of the name.

According to historians, 'Caralhotas de Almeirim' first appeared in the 19th or early 20th century: 'They had flour, there were bakers and from the 16th century there were ovens' in the municipality. In an area that was rural and impoverished, bread was made at home to feed the family. 'Deus te acrescente que és para muita gente' [may God make you rise because you have to feed a lot of people] the baker would say when leavening the dough and baking the bread, so as to bring good fortune and ensure that the loaf would rise.

The tradition of 'Caralhotas de Almeirim' goes back a long way and is linked to the needs of the people, who, with few resources, made bread at home to feed the family. At that time, the poorest families had their oven at home and made bread, which they kept in cloth bags to eat throughout the week.

In 2018, the municipal councillor responsible for culture, who is also a historian, said: 'Bits of dough were left stuck to the *alguidar* [bowl, traditionally made of earthenware] and nothing could be wasted, so the bits of dough were shaped into balls and then baked'. 'Caralhota de Almeirim' was made as a way of ensuring that no dough was wasted, and the name is linked to the bobbles that form on woollen sweaters, which the locals called *caralhotas*, because they resembled the bits of dough left in the bowls. In his book *Pão & Vinho: Mil e uma histórias de comer e beber*, in the chapter entitled 'Volta a Portugal Através do Pão', Paulo Moreiras also makes a link between the *caralhota* and the bobbles on woollen sweaters, in the region of Almeirim.

The specificity of 'Caralhotas de Almeirim' is also linked to the local people's expertise in preparing the dough and correctly balancing the ingredients: you put the flour in a bowl, make a well in the centre and add the baker's yeast. Then add the salt and water. These are mixed together by hand or using a beater, and starter dough from the previous day may be added (or not). You then add more water and start kneading, 'pulling the edges', until the dough is elastic, bubbles start to appear and it comes unstuck from the bowl. It is the selection and correct balance of the ingredients, plus judging the rise – which depends on whether or not starter dough is added – which gives the bread the characteristic crust and crumb described above.

'Caralhotas de Almeirim' are very firm and tasty bread rolls. The dough is made in such a way as to produce a typically heavy bread with a full-bodied crumb and a very crispy crust, as a result of being baked in a very hot oven. These characteristics differentiate it from other similar bakery products.

'Caralhotas de Almeirim' acquired their fame and reputation with the development of the restaurant industry in Almeirim, an area with strong culinary traditions, which are still alive today. This smallest of breads is an accompaniment that complements the equally famous 'Sopa da Pedra', and it was the restaurants that started making their own bread and serving it as part of that traditional dish.

Today, 'Caralhotas de Almeirim' are a mainstay on menus in the municipality of Almeirim, and can always be found at fairs, shows and municipal events, such as the 'Festival Nacional de Gastronomia' and the 'Sopa da Pedra' festival, which is the biggest event held in the municipality of Almeirim.

Every year, the municipality of Almeirim holds the 'Sopa da Pedra' festival, which is the biggest public event held in the municipality to promote Almeirim, its customs and its notable culinary specialities, including 'Sopa da Pedra', 'Caralhotas de Almeirim' and 'Melão de Almeirim'. Tens of thousands of people head to Almeirim to smell the aromas and taste the unique textures of Almeirim's typical dishes, such as 'Sopa da Pedra' and 'Caralhotas de Almeirim'. During the festival, a member of the government shared his view of the event, which he described as a fusion of the three elements of agriculture, gastronomy and tourism, highlighting its importance for the regional economy and for promoting Almeirim. Furthermore, at the 2023 'Sopa da Pedra' festival, the Mayor of Almeirim confirmed that 'Caralhotas de Almeirim' is the only bread available at the festival and emphasised the commitment to preserving local traditions.

'Caralhotas de Almeirim' have always been associated with 'Sopa da Pedra', either being served as an accompaniment to that soup or being served with a meal. Thousands of people eat a meal consisting of 'Sopa da Pedra' and a 'Caralhota de Almeirim' with a thin pork steak inside at the festival or in restaurants.

Thus, from a socio-economic standpoint, maintaining the production of 'Caralhotas de Almeirim' is of particular importance, not only because, directly or indirectly, it creates jobs and keeps people employed, but also because consumers can be sure that they are buying a traditional product of guaranteed quality. On 11 October 2018, the news site Rede Regional reported that 3 million *caralhotas* a year were sold in Almeirim.

The 'Sopa da Pedra' festival promotes local products with designations that are protected or on their way to being protected. That is why, in addition to 'Sopa da Pedra', the only bread it is possible to eat is 'Caralhotas de Almeirim' and the only melon allowed is 'Melão de Almeirim'. The link between 'Caralhotas de Almeirim' and 'Sopa da Pedra' has been widely publicised over the years on all communication platforms, from television to social media.

'Caralhotas de Almeirim' are a key part of Almeirim's identity and promotion and stand out at regional events, such as the 'Feira do Montado', and local festivals in Alpiarça and Santarém. They have a strong presence at events such as the National Agricultural Fair, which specially featured Almeirim, with a particular focus on 'Caralhotas de Almeirim'. They have also been featured on television, such as in the programme 'Praça da Alegria', broadcast by the national broadcaster RTP, and on Rede Regional TV, where foreign visitors tried to make the famous 'Caralhotas de Almeirim' during the International Folklore Festival.

At the Lisbon Tourism Fair, the municipality of Almeirim showcased 'Caralhotas de Almeirim', 'Sopa da Pedra', sausages and local wines, receiving visits from public figures such as the President of Portugal and the Minister for the Economy, which stood out as a highlight of Almeirim's presence at the national tourism event.

Reference to publication of the specification

https://tradicional.dgadr.gov.pt/pt/cat/pao-e-produtos-de-panificacao/1076-caralhotas-de-almeirim