C/2026/498

27.1.2026

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/2026/498)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

'Štajersko prekmursko bučno olje'

EU reference number: PGI-SI-0418-AM01 – 29.10.2025

1. **Name of product**

'Štajersko prekmursko bučno olje'

2. **Geographical Indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

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

Slovenia

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

Title

Ministry of Agriculture, Forestry and Food

6. **Qualification as standard amendment**

The amendments are considered standard amendments because they do not include a change in the name of the geographical indication or in the use of that name, do not risk voiding the link to the geographical area and do not entail further restrictions on the marketing of the product.

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

Title

Description of product

Description

In the specification, in section 1.2. Brief presentation of the product, point 1.2.1 Product presentation, Table 1: Physico-chemical composition of 'Štajersko prekmursko bučno olje' is replaced by a new table.

[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).

New Table 1: Physico-chemical composition of Štajersko prekmursko bučno olje

Free fatty acid content (as oleic acid) (%)	max 3,0
Water and other volatile substances (%)	max 0,4
Iodine number (gI/100 g)	99-125
Unsaponifiables (%)	up to 1,2
Peroxide value ($mmolO_2$/kg)	max 10,0
Saponification number (mg KOH/g oil)	185-197
Density (20 °C/20 °C)	0,916-0,923
Refractive index (nd 20 °C)	1,465-1,475
Fatty acid composition (%):	
C14:0	ND-0,2
C16:0	6-16
C16:1	ND-0,3
C18:0	3-16
C18:1	16-49
C18:2	32-58
C18:3	ND-1,0
C20:0	ND-1,0
C20:1	ND-0,5
C22:0	ND-0,3

The purpose of this amendment is to bring certain physico-chemical parameters of 'Štajersko prekmursko bučno olje' into line with amendments to national legislation in this area.

☐ The amendment affects the single document.

Title

Labelling of 'Štajersko prekmursko bučno olje'

Description

The amendment to the specification concerns the amendment to Chapter 1.3 'Labelling of "Štajersko prekmursko bučno olje"' in that it deletes the obligation to label 'Štajersko prekmursko bučno olje' with the 'Štajersko prekmursko bučno olje' colour logo.

The reason for the deletion is that the 'Štajersko prekmursko bučno olje' colour logo is the collective trade mark of Golica GIZ (applicant for registration and amendment) and is used by the members of that association.

Since membership of Golica GIZ is not mandatory for the production of 'Štajersko prekmursko bučno olje', it would be inappropriate to require non-members to use the association's colour logo.

In the same section, the words 'whereas displaying the national quality label is voluntary' are also deleted.

The reason for the deletion is that the use of the national quality label is already regulated by national law and is voluntary.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Štajersko prekmursko bučno olje'

EU reference number: PGI-SI-0418-AM01 – 29.10.2025

1. **Name(s)**

'Štajersko prekmursko bučno olje'

2. **Geographical Indication type**

☐ PDO

☑ PGI

☐ GI

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

Slovenia

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*

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

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

'Štajersko prekmursko bučno olje' is an unrefined, edible vegetable oil produced by pressing roasted top-quality pumpkin seeds obtained from oil pumpkins. 'Štajersko prekmursko bučno olje' is dark green to red in colour and has a characteristic aromatic odour and taste. It has a good fatty acids composition: it contains around 20 % saturated fatty acids, around 35 % monounsaturated fatty acids and around 45 % polyunsaturated fatty acids. 'Štajersko prekmursko bučno olje' is also a rich source of tocopherols, since it contains around 50 mg of vitamin E per 100 g of oil. The oil also contains other vitamins, microelements, carotenoids, rare amino acids and natural colouring (chlorophyll).

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)*

The varieties of pumpkin seeds for producing 'Štajersko prekmursko bučno olje' are not laid down. Pumpkin seeds are used (Cucurbita pepo). Pumpkin seeds must be healthy, ripe, dark green and free of any foreign taste or odour that would indicate harmful changes. The following physico-chemical parameters are used for checking the pumpkin seeds to be turned into 'Štajersko prekmursko bučno olje':

— presence of impurities, which must not exceed 1 %,

— moisture content, which must not exceed 9 %,

— minimum oil content: 40 %,

— maximum proportion of damaged seeds (worn, broken): 15 %.

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

All of the stages of processing pumpkin seeds – receipt, storage, cleaning, drying, milling, rolling, roasting, pressing, sedimentation and quality control (physico-chemical analysis and organoleptic analysis) – must take place inside the geographical area.

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*

'Štajersko prekmursko bučno olje' must be traceable. Each producer is entitled to use their own packaging and label. However, the protected name 'Štajersko prekmursko bučno olje' must appear on the label or elsewhere on the packaging, along with the country of origin (Slovenia) written in characters of the same size and in the same visual field as the protected name, and the symbol of the Union.

4.7. *Concise definition of the geographical area*

The region in which 'Štajersko prekmursko bučno olje' is made from pumpkin seeds is delimited by a line that runs from Dravograd to Slovenj Gradec, Mislinja and Velenje (where the main road forms the boundary), Šoštanj, Mozirje, Nazarje, Vransko, Prebold, Zabukovica and Laško. From there the boundary runs along the Savinja and Sava rivers past Radeče, Sevnica, Krško and Brežice to Obrežje, and then runs along the national border with Croatia to the national border with Hungary, and along the national border with Hungary to the national border with Austria, and then along the national border with Austria (along the Karavanke range) back to Dravograd.

5. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☐ given quality

☐ other characteristics of the product

Summary of the link

'Štajersko prekmursko bučno olje' is a culinary speciality of the geographical area set out in point 4. The production of pumpkin seed oil in Štajerska and Prekmurje is a tradition, as testified by written records of the founding of the first pumpkin seed oil press in Fram as early as 1750. The large-scale production of pumpkin seeds in the region led to the setting-up of several factories to process pumpkin seeds into oil by artisanal methods (Slovenska Bistrica, Središče ob Dravi, Selo pri Pragerskem, etc.). In 1904 Albert Stigar founded a factory in Slovenska Bistrica for processing pumpkin seeds into pumpkin seed oil by artisanal methods. There are no large processing plants in Prekmurje, only small plants belonging to farmers. One such farmer is Feri Vučak in Vadarci in Goričko. His mill/processing plant is still standing after 130 years and is now operated by the fourth generation of his family. The reputation of 'Štajersko prekmursko bučno olje' is spreading beyond Slovenia to other European countries, the USA, Australia, Russia, etc., as demonstrated, inter alia, by the award that it won for the most innovative product at the IFE07 competition (the International food & drink event) in London in 2007.

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

https://www.gov.si/assets/ministrstva/MKGP/PODROCJA/HRANA/SHEME-KAKOVOSTI/SPECIFIKACIJE-EVROPSKA-KOMISIJA/SPBO_POTRJ_SPEC_september_25.pdf