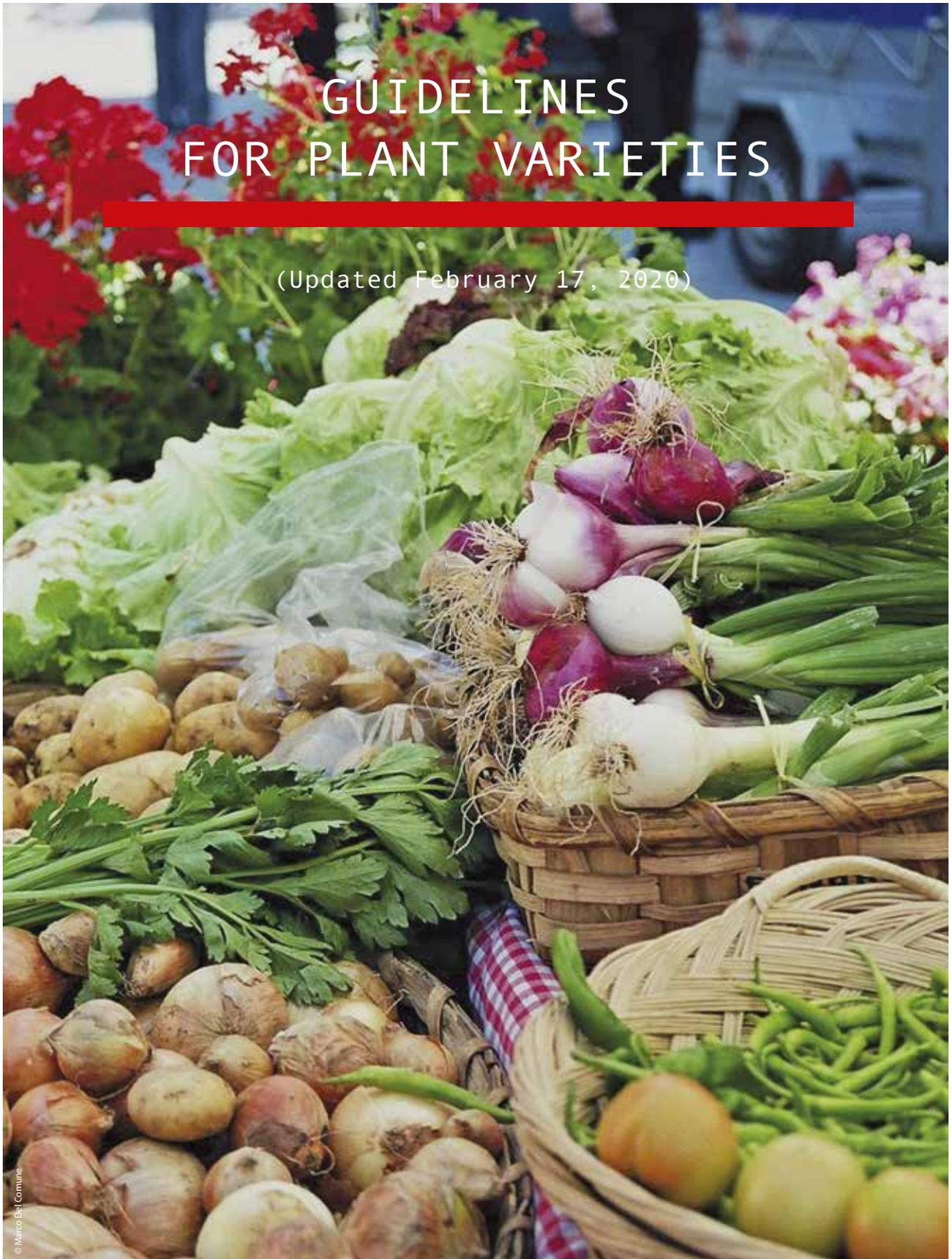


GUIDELINES FOR PLANT VARIETIES

(Updated February 17, 2020)



A Presidium can be started for a variety or a native ecotype linked to the memory and identity of a group. The variety (or ecotype) must be traditionally cultivated in the production area and have specific traits that have developed out of the link with a particular territory and adaptation to its soil and climate characteristics.

Cultivation must be sustainable. Conventional cultivation methods and soilless growing are not allowed.

Presidia can be established for plants that grow in the wild, but these must be evaluated with great caution. The wild plant must not be at risk of extinction. It must be gathered in a sustainable way, or techniques must exist for its cultivation and reproduction. A Presidium could also be started for wild plants if they are linked to a skill in need of safeguarding, such as a gathering, conservation or processing technique.

CULTIVATION

1. The propagation material (seeds and seedlings) must be healthy and selected, preferably produced on the farm by the same producers. Producers can also use recognized nurseries for the reproduction of propagation material. Presidia are not allowed for plants whose seeds are bought on the market and not preserved over time by the producers who belong to the project. Seed treatments and dressings are also not allowed.

2. Cultivation must use manual or minimally mechanized interventions. In the latter case, these must be appropriate and have a low environmental impact.

3. The fertilizers used must be primarily of organic origin. Fertilization with farm-produced compost or mature manure from local farms or the farm itself is preferred.

4. Good agronomical practices aimed at maintaining and improving soil fertility (intercropping, rotation) must be used. Deep plowing (e.g. ripping) over 30 centimeters is not allowed. Natural grass regeneration is highly recommended in orchards, at the very least in between rows.

5. Chemical weedkilling is not allowed. Wild flora must be controlled using only good agronomical practices (physical and mechanical means).

6. Plant protection products must have a low environmental impact and should ideally be administered following the methods, timings and quantities indicated by the regulations for organic and biodynamic agriculture. Alternatively the provisions for integrated farming can be followed, but the number of treatments specified in regional regulations should be halved. Where possible, biological pest control should be practiced. Products containing neonicotinoids are strictly forbidden.

7. The administration of hormones or other stimulating substances is not allowed, nor are accelerators for growth, maturation or other phases of the plant's life cycle.

Irrigation must be carried out when necessary using techniques that allow for the greatest efficiency of water use and a minimal use of non-reusable or easily perishable materials. The use of drip lines for distribution is recommended, as is the

collection of rainwater to minimize use from other sources.

8. The use of chemical substances is not allowed during the post-harvest phase. The only methods allowed for conservation are physical (modified atmosphere, cold treatment).

PRESERVES

1. Preserves must contain the Presidium variety as their characterizing ingredient. Preparations in which the variety is only a secondary ingredient will not be considered as belonging to the Presidium. A minimum of 65% of the Presidium variety must be used in the product.

2. The secondary ingredients must be natural, of high quality and primarily of local origin (with the exception of sugar and certain spices or other ingredients that have historically been imported). If possible, salt should be of national origin.

3. Cooking techniques must be used that can safeguard the biological value and sensory quality of the initial ingredients.

4. The use of synthetic chemical ingredients is not allowed, including freeze-dried products, flavorings, additives, preservatives, supplements and processing aids (sweeteners, thickeners, gelifiers, emulsifiers, stabilizers, antioxidants and colorings, sulfites and zeolites).

DRIED FOODS

1. If natural drying is chosen and is allowed, the products should be left out in the sun only when the air temperature is very high, ventilation good and humidity low.

2. Contact with insects should always be avoided.

3. If these conditions are not possible, it is better to opt for the use of an oven or a dryer, if possible fueled by renewable energy.

4. When the product has reached the correct level of drying, it should be stored in hermetically sealed containers or in cloth sacks in a dry environment.

5. During the preservation phase (pre- and post-packaging), the use of any chemical substance and treatments with carbon dioxide are not allowed. Packaging should be made from recyclable material and, if possible, biodegradable. Secondary packaging (multiple layers) should be avoided. In particular, the use of plastic materials should be avoided as much as possible, and natural materials connected to local artisanal traditions should be chosen instead.



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