地理的表示保護と
原産地指定に関する仕様書

SPECIFICATION

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin

"Fenland Celery"

EC No:

PDO ( ) PGI (✔)

This summary sets out the main elements of the product specification for information purposes.

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

RESPONSIBLE DEPARTMENT IN THE MEMBER STATE: UNITED KINGDOM

Name: Department for the Environment, Food and Rural Affairs

Address: Food Composition and Standards Team
Area 7e, 9, Millbank
c/o Nobel House
17 Smith Square
London
SW1P 3JR
United Kingdom

Tel: +44207 238 6075
Fax: +44207 238 5728
Email: protectedfoodnames@defra.gsi.gov.uk

2 GROUP

Name: G's Growers Ltd
Address: Barway,
Ely
Cambridgeshire
Tel: 01353 727200
Email: anthony.gardiner@gs-marketing.com

生産者団体の名前

Composition: Legal co-operative of farmers(✔) Other ( )

3 TYPE OF PRODUCT

Class 1.6 Fruit, cereal etc

4 SPECIFICATION

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name:

"Fenland Celery"

商品の概要

4.2 Description:

Fenland Celery is the name given to celery which has been planted, grown and harvested using traditional and commercial methods on the Adventurers 1 and 2 type deep peat soils in specific parts of Cambridgeshire, Suffolk and Norfolk.

商品の特徴

Fenland Celery is characterised by a wider butt and more splayed sticks (or les). The butt ranges from 8-12cm in diameter, and is deeper in shape and less uniform that its counterparts. Fenland Celery will often appear with a more pronounced root due to its growing and harvesting techniques.

収穫の時期

nd Celery is planted in either June or July and harvested between mber and December. It can grow from between 60cm and 80cm in length the butt to top of the leaves. This remains comparatively shorter compared to modern day celery varieties.

商品の見た目と感触

The colour of the butt ranges from lime white to lime green. The base of the Celery stick is always the whitest part, moving up to lighter green stick ually into light green leaves – this again differs considerably to modern arieties which, due to their exposure to the sun, are green sticks. Celery appears more robust, knobbly and with more pronounced veins than modern day celery varieties, and has a more brittle texture – due in part to the variety used but also due to the production method of banking up the soil to cover the plant.

品種

The varieties of celery that are most commonly used for Fenland Celery are:

Hopkins Fenlander
New Dwarf White
Ely White

These three varieties are popular because of their yield, taste, resistance to disease and adaptability. These varieties have been bred over many years to better suit the Fenland soil, climate and production method. However, the list is not exhaustive and other varieties may be used.

生産の地域

4.3 Geographical area:

It is specified that Fenland Celery must be grown on Adventurers 1 and 2 soil series that is defined by the Soil Survey of England and Wales and which occurs in the soil associations of Downholland and Isleham. It is characterised by a deep peat soil which is naturally very fertile, deriving partially decomposed plant remains that accumulated under waterlogged conditions. This soil type is found specifically in the following parishes of Cambridgeshire, Suffolk and Norfolk.

Cambridgeshire:	**Norfolk:**
Part of Welney	Leziate
Littleport	East Winch
Ely St Mary and Trinity	Bawsey
Ely Trinity (Detached)	Middleton
Thetford	Wimbotsham
Stretham	Crimplesham
Willingham	West Dereham
Haddenham	Wereham
Sutton	Wretton
Colne	Stoke Ferry
Coveney	Northwold
Chatteris	Ryston
Welches Dam	Downham Market
Manea	Denver
Wimblington	Fordham
March	Nordelph
Thorney	Welney
Wisbech St Mary	Feltwell
Waterbeach	Hockwold-cum-Wilton
Horningsea	Redmere
Bottisham	Wormegay
Swaffham Bulbeck	East Winch
Swaffham Prior	Middleton
Burwell	Leziate
Wicken	Roydon
Burwell	
Soham	**Suffolk:**
Fordham	Lakenheath
Isleham	Mildenhall
Chippenham	Barton Mills
Snailwell	Worlington
Ramsey	Freckenham

4.4 Proof of Origin:

産地の証明

種子のトレーサビリティ

The seed varieties most commonly used to grow Fenland Celery are New Dwarf ...lander although others can be used. These seeds are ...liers that have full traceability. In commercial production ...ry, the seeds will be sent to a greenhouse to be germinated and start their life.

移植の方法と記録

...house the small plants are transported, with a delivery note ...r of plants, variety and time in the greenhouse, to the Fenland ...should be transplanted into the ground within 24 hours.

圃場の記録

The individual fields that the Fenland Celery is grown on all lie within the Fenland border and each will have a specific number or name that will appear on farm ...ls. The same records will also contain a farm plan that will show in which the celery is being grown. The individual field will be mapped during the planning process and it will specify which variety is planted in which section of the field. All other information through from seedhouse to field will be recorded in ...records.

肥料と農薬の記録

...growing process, the grower will know exactly what fertiliser and pesticide allocation the plant will need. This will be applied as and when needed and the name, quantity and code of these are fully recorded within the farm records. Likewise irrigation, the water ... or reservoirs, is administered when nec... water is also recorded in these records.

灌漑で使用する水の指定と記録

収穫と包装の方法
表示のルール

During the harvesting process, the product is cut and packed directly in the field by hand. It will be packed into generic or customer-specific celery bags, or ...wrapping directly into boxes – at least one part of the packaging ...r the box or both) will specify the name 'Fenland Celery'. The ...ld also carry the name of the packer, the country of origin and ...packing or a best before date. Again, the variety of the sticks harvested, the number of sticks harvested, the field name or number and the crew number will also be recorded in ...

包装日または賞味期限の表示

収穫物のトレーサビリティ
収穫担当者の名前
収穫した圃場名の記録

...sent to the relevant customer with all necessary ...name, packer name, country of origin and either a ...efore date. Again this delivery will be recorded on the ... full traceability of Fenland Celery.

4.5 Method of Production

栽培方法

Fenland Celery typically starts life ... of three varieties. If used on a commercial basis, this seed is sent to a propagation greenhouse between May and June where it is germinated and spends the first three weeks of its life. From the greenhouse, the young plant is sent by lorry or tractor to the Fenland-based ...

栽培する土壌の品質

... is planted in the Adventurers 1 and 2 type deep peat soil within one ...il benefits the celery in two ways: firstly, due to its naturally fertile ... provide the plant with many of the nutrients it needs. Secondly, its

栽培方法

consistency means that it can be banked up around the plant protecting it from e sun, which ensures that the skin remains white, protecting it from the frost wards the end of the year which enables farmers to extend the UK season and achieve a higher price at the local markets.

The method used to grow Fenland Celery dictates that the plants are grown in wide rows separated with deep trenches. As it grows, the trenched earth is banked up around the plant to prevent the sunlight reacting with it and turning it green; ensuring it retains its characteristically white colour. This traditional production method, coupled with the Fenland Celery seed varieties and the black peat Adventurers 1 and 2 soil types all contribute to its nuttier, sweeter flavour with aniseed overtones and its white colouring which are key characteristics of Fenland Celery – and all of which differentiate it to its modern day equivalent.

品種

The most commonly used seed varieties nowadays are New Dwarf White and Hopkins Fenlander; however there are many other smaller, less common old-fashioned celery seeds available.

栽培前の耕起

Field preparation for the celery begins in February when the land is ploughed and sub-soiled to break any compacted layers of soil and to create plent[illegible] top soil). Harrowing, by either a commonly-used machine or h[illegible] mechanism, follows to ensure the land is level and to break the large [illegible] into smaller ones. The rows, where the celery plants will be planted, are then be marked out – this again can be done with by machine or by hand. In order to grow the best Fenland Celery, potash, phosphate and nitrogen can be applied to the soil before the planting stage.

施肥

播種の方法

Between April and May, the Fenland Celery variety seeds are bought and delivered to an approved plant raiser for germination. At the plant raiser, they are [illegible]to peat blocks and moved to the germination room where they will remain [illegible]en days at 18°c. They are then moved to the main greenhouse where they remain for approximately three weeks until they are young seedlings (about 4 inches high) and are ready for planting. They are then transported to the Fenland farm where they are transplanted into the ground within 24 hours. The transplanting of the small plants takes place between June and July - this allows for staggered crop and reduced risk of crop failure.

収量の話

The standard plant population of Fenland Celery is considerably reduced with 50% less plants per hectare compared to a conventional celery crop (modern varieties is 50K plants / ha, Fenland Celery 25K plants / ha). Modern day [illegible] is grown on the same soil type – in fact, of all the celery grown today, up t[illegible] is grown by the modern day 'close row' method and only 5% is grown in the traditional way. This is mainly due to the increased costs and extra work associated with traditional methods as well as the lower yields provided.

Traditionally, Fenland Celery is grown in wide rows that must be at least 90cm apart and that are separated by deep trenches. All the way along the middle of the bed, a small trench is dug in which the Fenland Celery plant is planted by

hand or by machine. The celery is planted in single rows. As the celery grows, the soil is banked up around the celery stick – the consistency of the Adventurers 1 and 2 soil type allows for this banking up process to occur. This is best done by a tractor that is fitted with a specialised ridging machine or, in the absence of machinery, can be done by hand. Due to the slow growth of Fenland Celery, this process is only started after approximately eight weeks of growth and is carried out between four and five times throughout the growing process. This ensures that the base of the plant does not come into contact with the sun (which bleaches it green) and that it is protected from the frost.

定植方法

Throughout the growing process, the celery can be sprayed to fight disease and damages. The two main celery diseases are sclerotinia and septoria, which are treated with a fungicide programme. Likewise, there is an aphicide programme to combat the two main pests – carrot fly and aphids. Herbicides are applied to the crop after planting to minimise the weeds. The crop also receives trace elements of manganese and magnesium in order to encourage a healthy plant with no nutrient deficiencies.

防除について

The crop will be monitored throughout its growth cycle by the farmer until it is deemed ready and of an acceptable quality for harvest. Depending on the time of year, the growth cycle will be between three to six months. Depending on rainfall levels of a specific year, the Fenland Celery crop will be irrigated with up to 200mm of water that must be taken from Fenland waterways (rivers and ditches). Irrigation water cannot be taken from the mains water supply or any kind of desalination plant. If there was a shortage of water, it would be taken from Fenland reservoirs.

使用する灌漑水

Harvesting Fenland Celery takes place between September and December and is a complex operation whereby the banked earth is first loosened by a wide row tractor and hoe mechanism, though it can be done by hand. The celery is harvested by hand using a knife and was traditionally trimmed root - a part of the celery that is renowned for its great taste. Rarely done today, with producers preferring to either trim the root completely or to leave a small amount of it. Trimmed or 'Pencil-pointed' celery root is however still found from some producers. The celery is then washed, cut and packed into boxes whilst still in the field. Fenland Celery was traditionally dirty with a certain amount of soil left on the stick, so washing is not always a necessity.

栽培の細かな方法

Growers of Fenland Celery should rotate their land every 3-4 years to ensure that the quality of the soil is maintained. This process is an essential production requirement in order to achieve high quality celery and to maintain the quality of the soil.

輪作の要求

4.6 Link:

Historically, farmers in this area planted Fenland Celery through from July with first harvests in September through until December. The banking up of the earth

protected the celery from the winter frosts, and enabled producers to prolong the season and achieve a better price.

The most popular Fenland Celery varieties are selected due to their yield, taste, resistance to disease and adaptability - Hopkins Fenlander and New Dwarf White e most commonly grown varieties. Both were developed in the Fens een the variety of choice for the past 50 years. Dwarf White Celery, is years old and Hopkins Fenlander, was originally bred from the arieties by Mr Stanley Hopkins of (Stretham) Ely in the mid 1900s. A variety, Ely White, was also bred in the Ely area and was popular in the past. This variety, while it produced good tasting Celery, was less resistant to disease than other varieties – therefore, it is not as commonly used today in commercial growing.

地域の特徴と商品の特徴の関連

Fenland Celery grows in the deep peat Adventurers 1 and 2 type soils of the Fenland area, which is naturally very fertile, deriving from undecayed dead vegetation that grew in the Fen and bog. It takes the name from the various seventeenth-century drainage adventurers who, headed by the Earl of Bedford, set about draining the Fenlands –in particular, it refers to 'Gentlemen Adventurers', or venture capitalists, who funded the construction and were awarded with large plots of drained land.

This type of soil is naturally flat which in part is caused by the very nature of the deep peat and also by the way the land is drained. The water levels created by drains and ditches mean that the celery plant receives the optimum water levels.

The Adventurers 1 and 2 deep black peat soil is naturally fertile and has the nutrients necessary for the successful production of high quality celery – grown both in the modern way or in the traditional way which produces Fenland Celery. The nature of the black peat also means that the celery plant benefits from extra warmth. In the Principles of Horticulture, by C. R. Adams, M. P. Early, K. M. Bamford, it states that this soil will warm up quicker than others because, due to its colour and consistency, the sun's energy is easily absorbed by the soil and then retained. The method of production is best suited to this type of soil as it provides it with the necessary nutrients as well as the right consistency for banking up the soil. Fenland Celery grows notoriously slowly due to the time of the year and production technique – the black peat soil 'speeds up' this process. Planting on any other type of soil would slow growth even further.

It is the largest area of this specific soil available in the UK for farming and it is the most productive. The unique properties of the soil coupled with the cooler, drier climate of the Fenlands provide the perfect conditions to make it possible to plant, grow and harvest celery through from July until December. The Fenland region has a lower rainfall average than other key arable areas in the UK (365mm last year – Weather Commerce Ltd). Low rainfall is an important factor in the production of Fenland Celery because excess rain would impede growth by damaging the soil trenches and encourage disease. The traditional method of production is not only a land-intensive way to grow this vegetable, but it is a real

art as growers have to ensure sufficient protection against frost without smothering the plant and making the growing conditions too warm (which would result in disease and rot).

It also remains a labour-intensive way of producing celery compared to modern-day varieties and techniques. The techniques, which have been passed down through generations of Fenland farmers for over 50 years, have been honed and developed in order to produce the highest quality celery available – it was not long before the Fens became a place that was, and remains, synonymous with high quality celery.

History of the Fens

歴史

The Fenlands are a naturally marshy region in eastern England of which the majority, up until 16th century, was underwater.

The land first started being drained during the 1630s. It was during this time, that two cuts were made in the Cambridgeshire Fens to join the River Great Ouse to the sea at King's Lynn - the Old Bedford River and the New Bedford River. However, once drained of water, the peat shrank, and the fields lowered further, until the land was again under water by the end of the 17th century.

After several attempts on draining the area, final success came in the 1820s with the introduction of coal-powered steam engines. The Fenlands are now drained by 286 small electrical pumping stations, 3,800 miles of watercourses, 60 miles of sea embanked defenses and 96 miles of fluvial river embankments. Consequently in most places the Fenland lies no more than 10m above sea level. Many parts now lie below mean sea level.

With the support of the drainage system, the Fenland, which borders Lincolnshire, Norfolk, Cambridgeshire and Suffolk became a major arable agricultural region in Britain for grains and vegetables. The environmental and geographic advantages both now and in the past which have provided the perfect soil – namely the Adventurers 1 and 2 deep peat type - and climate conditions in which to grow Fenland Celery.

"Most of the late (winter) Celery produced in Britain comes from the deep peat area of the Black Fens" *The Black Fens, HJ Mason*

Food critics have made these comments regarding the uniqueness of Fenland Celery:

商品の評判
（料理本）

orced vegetables turn up on shelves, such as traditional celery from dug from Cambridgeshire soil. Forced rhubarb from Yorkshire, strictly a vegetable, is very good eaten with grilled fresh mackerel and red chilli." Rose Prince, New English Cook, Feb 2009

商品の評判
（評論家）

s as English as the Stilton cheese. Originally, the older varieties of so-
ty' celery from the flat black-earthed Fenlands of East Anglia had a
short season – from October to January. If you're lucky enough to eat some,
there is much washing to do, but the flavour is exceptional, particularly afte
light frost, when it's sweetest of all." Delia Smith, Delia Online

商品の評判
（雑誌）

It's not very often that we crave something cold, damp and dirty, but when t
earthy fenland celery first appears on the shelves in late Autumn it is a real treat
Sally Bendall, Season Magazine, Nov 2008

4.7 Inspection body:

品質管理をチェックする
審査機関

Name:	CMI Auditing
Address:	Long Hanborough, Oxford, Oxfordshire, OX29 8LH
Tel:	01993 885610
Fax:	01993 885611
Email:	enquiries@cmicertification.com
Website:	www.cmi-plc.com

The inspection body conforms to the principles of EN 45011 standard.

4.8 Labelling: N/A

特定農林水産物等の名称の保護に関する法律

目次

第一章　総則

（目的）

第一条　この法律は、世界貿易機関を設立するマラケシュ協定附属書一Ｃの知的所有権の貿易関連の側面に関する協定に基づき特定農林水産物等の名称の保護に関する制度を確立することにより、特定農林水産物等の生産業者の利益の保護を図り、もって農林水産業及びその関連産業の発展に寄与し、併せて需要者の

日本の
地理的表示法（特定農林水産物等の名称の保護に関する法律）
（抜粋）

（特定農林水産物等の登録）

第六条　生産行程管理業務を行う生産者団体は、明細書を作成した農林水産物等が特定農林水産物等であるときは、当該農林水産物等について農林水産大臣の登録を受けることができる。

（登録の申請）

第七条　前条の登録（第十五条、第十六条、第十七条第二項及び第三項並びに第二十二条第一項第一号ニを除き、以下単に「登録」という。）を受けようとする生産者団体は、農林水産省令で定めるところにより、次に掲げる事項を記載した申請書を農林水産大臣に提出しなければならない。

一　生産者団体の名称及び住所並びに代表者（法人でない生産者団体にあっては、その代表者又は管理人）の氏名

二　当該農林水産物等の区分

三　当該農林水産物等の名称

四　当該農林水産物等の生産地

五　当該農林水産物等の特性

六　当該農林水産物等の生産の方法

七　第二号から前号までに掲げるもののほか、当該農林水産物等を特定するために必要な事項

八　第二号から前号までに掲げるもののほか、当該農林水産物等について農林水産省令で定める事項

九　前各号に掲げるもののほか、農林水産省令で定める事項

2　前項の申請書には、次に掲げる書類を添付しなければならない。

一　明細書

二　生産行程管理業務の方法に関する規程（以下「生産行程管理業務規程」という。）

三　前二号に掲げるもののほか、農林水産省令で定める書類

3　生産行程管理業務を行う生産者団体は、共同して登録の申請をすることができる。

（登録の申請の公示等）

第八条　農林水産大臣は、登録の申請があったときは、第十三条第一項（第一号に係る部分に限る。）の規定により登録を拒否する場合を除き、前条第一項第一号から第八号までに掲げる事項その他必要な事項を公示しなければならない。