



ETiDOP[®]

Egyptian Trademarks and Industrial
Designs Office Project

Technical Fiches for potential GIs products of Egypt





Annex F: Technical Fiche for Potential GI products of Egypt

Fiche 1: Dates of Siwa desert oasis

Applicant (association): Siwa Community Development Environmental Conservation group.

Objectives of the GI:

- Improve the socio-economic situation of Siwa population.
- Registration of a new unified brand for Siwa dates that are the most prized dates in Egypt.
- Protection of the agricultural heritage.
- Improve Berber tribes' incomes (10 different tribes).

GI sector:

- Area: 6,700 feddans for a total of up to 280,000 productive palm trees.
- Average annual production: up to 30,000 tonnes.

Geographical boundaries:

- Siwa oasis: 13 villages.

Historical reputation:

- The oldest fruit species in Siwa Oasis from pharaonic times.
- A staple food for oases and caravanners for centuries.
- Indispensable in all Egyptian parties and receptions.

Main varieties:

- Saidi (semi-dry variety) with high sugar content (the most famous variety of Siwa).
- Frehi (dry variety) with medium sugar content
- Ghazaal, Amnzou and Takdat (semi-dry variety).

It is recommended per each variety to carry out a study of quality analysis and product characteristics indicating for instance the colour and dimension and weight of the fruit, the total sugar and water contents ...

It is also recommended to work in close cooperation with the project "Improve the Value Chain of SIWA date palm production for Branding" financed by AICS which implementation will start during the current year.



Fiche 2: Barki Sheep of Matrouh

Applicant group: Association of Development of Barki Sheep.

Objectives of the GI:

- Enhancement of the meat of the Barki sheep lamb.
- Preservation of the national livestock heritage.
- Improving income for breeders.

Number of heads:

- 1.0 million.

Geographical delimitation:

North West Coastal Zone (Matrouh Governorate) is an area from Fouka in the East to El-Salloum in the West, for a depth of 20 km from the coastline. Main districts: Marsa-Matrouh, Nigila and Sidi Barani

Historical reputation:

- Ancient breed.
- Great reputation associated with its organoleptic qualities.

Main characteristics:

- Slaughter age from 120 to 180 days.
- Carcass weight from 11 to 15 kg.
- Meat of light red colour.
- Meat firm and dry.
- Tasty taste with aroma.

It is recommended to work in close cooperation with APRI since said organisation worked on the selection and dissemination of heat tolerant Barki rams that contributed to: i) adapt local breeds to drought and high temperature, ii) improve the growth rates and iii) reduce the fattening period of lambs.

For more information on Barki Sheep: (<http://www.gis-egypt.org/Media.aspx>)



Fiche 3: Olive oil of Siwa desert oasis

Applicant (association): Siwa Community Development Environmental Conservation group.

Objectives of the GI:

- Improvement of the standard of living of the local population.
- Promotion of traditional know-how.
- Promotion of local varieties of the olive tree.

GI sector:

- Area planted along the *wadis* of ...
- Total area: 500 *feddans*.
- Number of olive trees: 70,000
- Number of olive growers: ...
- Total olive production: 30,000 tonnes.
- Average oil content: 18%.
- Olive oil production: ... tonnes of extra virgin quality.

Geographical delimitation:

- Siwa oasis: 13 villages.

Historical reputation:

- Very old olive grooving areas from pharaohs.
- Very qualitatively renowned olive oil specific to the region.

Main varieties:

- Wateken: although dual purpose, it is mainly used for oil production, giving an oil which is high in oleic acid content and low in bitterness. The best time to harvest the fruit is between October and December.
- Maraki: Its oil content is high in oleic acid content and is of medium bitterness. The best time to harvest this variety is from November to December.

Chemical characteristics: Free acidity: $\leq 0.8\%$.

Organoleptic characteristics: Color: Golden yellow with a light green tint.

Sensory profile: medium fruity and balanced in bitter and spiciness.

The preparation of land suitability and olive vocational maps based on the model developed by EU-JRDP (cf. examples at <http://www.gis-egypt.org/vocationalmaps.aspx> is recommended.



Fiche 4: Olive Oil of Mont Sinai and Saint Katherine

Applicant (association): (yet to be identified)

Objectives of the GI:

- Improvement of the standard of living of the local population.
- Promotion of traditional know-how.
- Promotion of local varieties of the olive tree (especially those that are disappearing).

GI sector:

- Area planted along the *wadis* of ...
- Total area: ... *feddans*.
- Number of olive trees: ...
- Number of olive growers: ...
- Total olive production: ... tonnes.
- Average oil content: 18%.
- Olive oil production: ... tonnes of extra virgin quality.

Geographical delimitation: the geographical area covers the *wadis* of ...

Historical reputation:

- Very old olive grooving areas.
- Very qualitatively renowned olive oil specific to the region.

Main characteristics:

- Chemical characteristics: Free acidity: $\leq 0.8\%$.
- Organoleptic characteristics: Colour: golden yellow with a light green tint.
- Sensory profile: medium fruity and balanced in bitter and spiciness.

It is recommended to better assess the area of production (very scattered) and to estimate the number of trees and the quantity produced. The preparation of land suitability and olive vocational maps based on the model developed by EU-JRDP (cf. examples at <http://www.gis-egypt.org/vocationalmaps.aspx>) is recommended.

It is also recommended to carry out a study of quality analysis and product characteristics indicating for instance the colour and dimension and weight of the fruit, the total sugar and water contents ...