

# *Patata Chrysovitsas Metsovou*

## *Potato of Chrysovitsa Metsovou*



HELLENIC REPUBLIC  
REGION of EPIRUS



**REGION OF EPIRUS**

**DIRECTORATE OF RURAL ECONOMY & VETERINARY SERVICES R.U. OF  
IOANNINA**

**DEPARTMENT OF PLANT & ANIMAL PRODUCTION**

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# Region of Epirus, GREECE



Located at the north-western side of Greece with mountainous areas, wetlands, seashores and fertile plains.



Drawback for the development of its primary sector is the small and fragmented agricultural area and the broad variety of soil and climatic conditions

Dominated by Pindos, the biggest mountain range of the country

*For previous developmental systems, these features were considered as serious obstacles...*

# *Region of Epirus Strategy for(PDO) (PGI) products*

*strengthens  
and  
promotes*

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graph LR; A[strengthens and promotes] --> B[local economy]; B --> C[cultural heritage]
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*local  
economy*

*cultural  
heritage*



# Region of Epirus, GREECE

Contributes to the production of **traditional local products** with exceptional quality, long history, uniqueness and geographical origin

## PDO and PGI products of Epirus

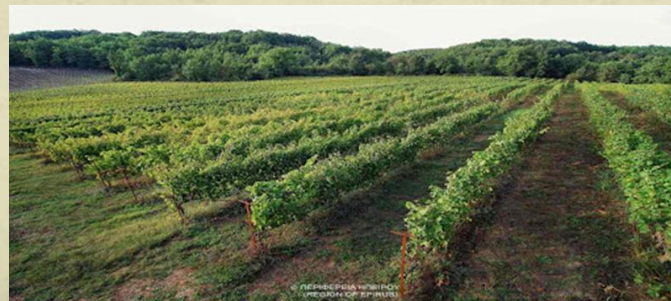
Traditional artisanal cheeses, such as feta, galotyri, kefalograviera, metsovone, kashkaval of Pindos.



Olive and olive oil



a great amount of wines



**Potentials** for certifying agricultural products and foods as products of geographical origin

# Potato of Chrysovitsa





# Potato of Chrysovitsa



*Bond of local population with potato cultivation-production*

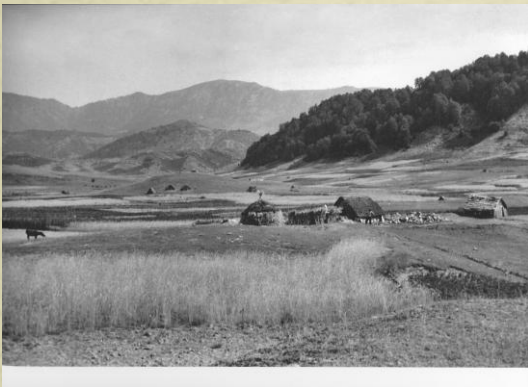
- 56% of the economically active villagers are engaged into this activity*
- an increasing number of young people choose to enter the potato cultivation sector*



# Potato of Chrysovitsa-History



**1941** the inhabitants of Chrysovitsa village in an effort to avoid the consequences generated by the German occupation, found refuge at Politses plateau.



A farmer proposed the cultivation of potatoes as means to obtain a crucial nutrient for feeding the relocated population.



By **1944**, the potato cultivation had been spread throughout the area that surrounds the plateau, and until nowadays constitutes the main activity of the population.

## *Potato of Chrysovitsa*



**Appearance:** medium to large elongated/uniform shape, smooth skin with brownish spots or marks/internal flesh with a deep golden-yellow color

**Organoleptically:** a mild, fluffy, floury, and starchy taste



*Potato of Chrysovitsa*  
*Uniqueness related to the production area*

The well drained, rich in potassium soil /cool  
climate of the territory

contribute to

the accumulation of large amount of starch

results in

tastier potato suitable for all cooking methods  
(fried-baked-boiled)

*Potato of Chrysovitsa*  
*Uniqueness related to the production area*

Due to the soil and climatic conditions of the territory

**plant's growth cycle**

lasts by 20% longer as compared to potatoes grown in other regions (from May-October)

**harvest**

after 4 months in the field, allowing them to fully develop and acquire a hard and resistant skin, which protects them.



*Potato of Chrysovitsa*  
*uniqueness related to the cultivation practices*

cultivation practice of maintaining a **fallow period** with no plantings in the fields

**Minimizes**

the pesticides' amount needed for product's cultivation (a lower amount of 40% pesticides)

# *Potato of Chrysovitsa*

*uniqueness related to production area/analysis by the  
Agricultural University of Athens*

particularly high (for vegetable) content of **protein** (11,4%  
of dry weight).

**Total fiber** by 2,3% that consists by 38,78% of cellulose and 13,26% of lignin  
reveals the presence of a significant amount of non-digestible plant  
components, which contribute positively to the proper functioning of the  
digestive system.

**Ash content** 5,97% is indicative of increased presence of inorganic elements  
and mineral salts

**Total fat content** (0,87%) reinforces the image of Chrysovitsa potatoes as a  
low-fat content food.



# *Potato of Chrysovitsa/Certification process*

**Governor of Epirus**

proposed the certification of the geographical origin of Chrysovitsa potatoes

aiming to increase

the **recognition** of the product by a wider audience and **fight the forgery** with potatoes produced in other regions and countries.



Through Directorate of Rural Economy and Veterinary of Ioannina the following step-by-step activities have been implemented:

- **Creation of Producers Union for Chrysovitsa Potatoes**
- **Assignment of the Agricultural University of Athens**
- **as subcontractor for**
- **the collection of all necessary data and**
- **to compose the application dossier for the certification of Potato of Chrysovitsa as a PGI (Protected Geographical Identification) product.**

## *Potato of Chrysovitsa/Certification process*

### *Research*

- certification data  
books, references,  
newspapers, scientific  
journals
- applied specific  
cultivation  
procedures

### *Purpose*

definition of  
**product's uniqueness**  
and bonding with  
local culture and  
traditions



### **Outcome of this research**

was used for the  
composition of the  
respective  
**application dossier,**  
which is currently  
under  
**evaluation**  
by the **Greek Ministry  
of Rural Development  
& Foods.**



## *Region of Epirus Strategy, Next Steps*

### *For Chrysovitsa Potatoes*

- *Product promotion through participation in National, European and International Food Fairs and Exhibitions. Action implemented by its Dept of Tourism.*

### *For non-certified traditional Agricultural Products and Foodstuffs*

- *Initiate a campaign to locate the traditional-unique products of the region*
- *Implement a preliminary study to determine their suitability for the certification of their geographical origin.*
- *Proceed with the necessary studies for the composition of relative application dossiers.*

*Thank you for your attention!!!!*

