



## Priego de Córdoba

### 布列高科尔多瓦（橄榄油）

Priego de Córdoba is the extra virgin olive oil obtained from olives of the Picuda, Hojiblanca and Picual varieties. The production area is located in the province of Córdoba in Spain. China has implemented the geographical indications products protection for Priego de Córdoba since October 2011.

The characteristics of the oil are: acidity up to maximum 1.0 mg/g; peroxide value maximum 7.5 mmol/kg; K270 maximum 0.15; moisture and impurities less than 0.1%. In order to ensure the above unique quality of olive oil, it follows the professional and technical requirements of olive tree cultivation, olive picking and pressing, olive oil storage and delivering.

(Courtesy of the IP Protection Department of CNIPA)

布列高科尔多瓦（橄榄油）是产于西班牙科尔多瓦省的以皮库达（Picuda）、欧西布兰卡（Hojiblanca）和皮夸尔（Picual）三个品种橄榄树果实为原料榨取的特级初榨橄榄油。自2011年10月起中国对布列高科尔多瓦（橄榄油）实施地理标志产品保护。

布列高科尔多瓦（橄榄油）酸值小于等于 1.0 mg/g，过氧化值小于等于 7.5 mmol/kg，K270 小于等于 0.15，水分及挥发物小于等于 0.1%，不溶性杂质小于等于 0.1%。为了保证橄榄油的上述独特品质，橄榄树栽培、橄榄采摘和压榨、橄榄油储存和运输均遵循专业技术要求。

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