





# Expert meeting on technical cooperation programs related to origin linked products and GIs

### 11 June 2010 Château de Penthes Geneva Swizerland

Topic 4 - GI and the link to the national / international markets:

- -1- Black of Thibar lamb meat from BEJA (IGP)
- -2- Pomegranate from Gabes (IGP)

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## FAO/TCP/TUN 3202: Support the development and implementation of a control system for origin-based quality products.

**Duration: Mars 2008 - Mars 2010** 

#### **Objectives**

- Support the implementation of the legal and institutional framework (Law 99-57)
- Development of quality linked to geographical origin schemes.





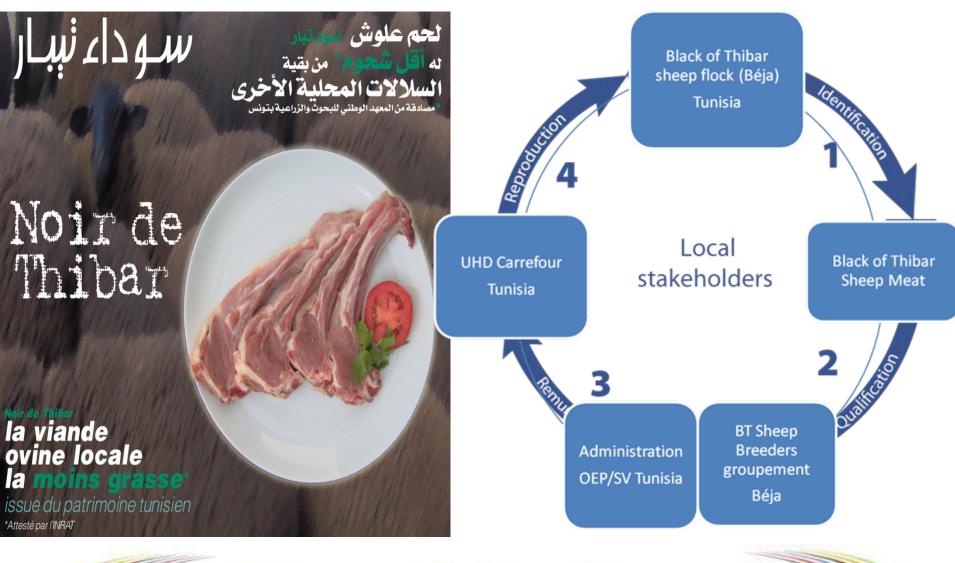




#### **Main results**

- Finalization of the legal and institutional framework,
- Institutional actors training: evaluation procedures
- Concerned public and private actors are sensitized, and the ones involved in the pilot projects are trained
- Support various pilot projects in the implementation of their own
  GI marketing models for other local process
- Black of Thibar lamb meat: National market
- Pomegranate of Gabes : International market
- Apple of Sbiba,
- Orange of Cap Bon,
- El Jem olive oil ...)

## National market: Lamb meat of Black of Thibar from BEJA (GI)



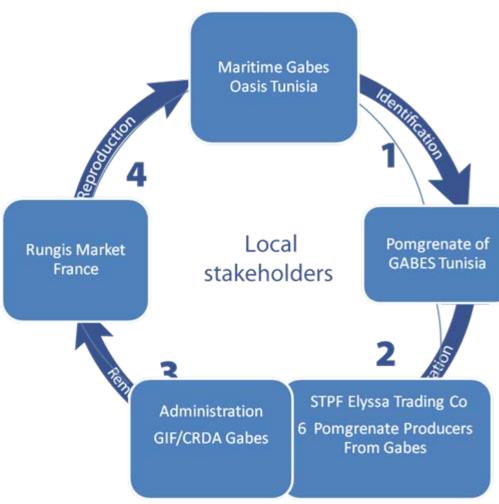






## International market: Pomgrenate from GABES (GI)

















## Learned lessons

#### 1. It works if:

- Effective group (leadership, vision)
- Specific marked demand (HQ products)
- Adding value chain (pushed by the producer)
- 2. Bottle necks : higher costs/Knowledge/administration procedures/
- 3. Proposed solutions
- Capacity building (logistic, infrastructure) to built effective adding value chain for GI products
- Enhancing food security measures (SPS, HACCP, GHP) for GIs
- Specific partnerships for GI products commercialization