
**REGISTRATION CERTIFICATE
CERTIFICAT D'ENREGISTREMENT
CERTIFICADO DE REGISTRO**

Contracting Party of Origin – Partie contractante d'origine – Parte Contratante de origen

Serbia

Serbie

Serbia

Registration number – Numéro d'enregistrement – Número de registro

AO-1404

Name(s) – Nom(s) – Nombre(s)

Лесковачка љутеница

The International Bureau of the World Intellectual Property Organization (WIPO) certifies that the indications appearing on the following pages of the present certificate conform to the recording entered in the International Register of the Lisbon Agreement for the Protection of Appellations of Origin and their International Registration (Lisbon Agreement (1958), revised at Stockholm (1967), and amended in 1979, and the Geneva Act of the Lisbon Agreement on Appellations of Origin and Geographical Indications (2015)).

Le Bureau international de l'Organisation Mondiale de la Propriété Intellectuelle (OMPI) certifie que les indications figurant sur les pages suivantes du présent certificat sont conformes aux inscriptions faites au registre international de l'Arrangement de Lisbonne concernant la protection des appellations d'origine et leur enregistrement international (Arrangement de Lisbonne (1958), révisé à Stockholm (1967), et modifié en 1979, et Acte de Genève de l'Arrangement de Lisbonne sur les appellations d'origine et les indications géographiques (2015)).

La Oficina Internacional de la Organización Mundial de la Propiedad Intelectual (OMPI) certifica que las indicaciones que figuran en las páginas siguientes de este certificado son conformes con las inscripciones efectuadas en el Registro Internacional del Arreglo de Lisboa relativo a la Protección de las Denominaciones de Origen y su Registro Internacional (Arreglo de Lisboa (1958), revisado en Estocolmo (1967), y modificado en 1979, y el Acta de Ginebra del Arreglo de Lisboa relativo a las Denominaciones de Origen y las Indicaciones Geográficas (2015)).

Geneva, December 06, 2024



Alexandra Grazioli
Director, Lisbon Registry

REGISTRATION DATE

November 13, 2024

REGISTRATION NUMBER

AO-1404

CONTRACTING PARTY OF ORIGIN

Serbia

APPELLATION OF ORIGIN

Лесковачка љутеница

Transliteration Leskovacka ljutenica

French Tartinade aux légumes épicés de Leskovac

English Ljutenica from Leskovac

GOOD(S)

1. **Indigenous food product produced in the traditional way from fried and pasteurized fresh tomatoes, fresh hot peppers, edible oil, sugar, iodized kitchen salt, wine vinegar and spices (garlic, parsley, pepper).**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. **Udruženje Leskovački ajvar (Association Ajvar from Leskovac)**

Address Stojana Ljubica 12
16000 Leskovac
Serbia

GEOGRAPHICAL AREA

Territory of the town Leskovac and five municipalities: Bojnik, Lebane, Vlasotince, Medvedja and Crna Trava.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE
CONTRACTING PARTY OF ORIGIN

1. Intellectual Property Office, Decision No 2023/19829-G-2022/1-85
Registration number: 85
October 27, 2023
2. Articles 9, 27, 30 of the Law on Indications of Geographical Origin
("Official Gazette of the Republic of Serbia", No. 18/2010 from
26/03/2010)

COMPETENT AUTHORITY

Intellectual Property Office of Serbia

Address Knjeginje Ljubice 5
11000 Belgrade
Serbia

Serbia

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

13 novembre 2024

NUMÉRO D'ENREGISTREMENT

AO-1404

PARTIE CONTRACTANTE D'ORIGINE

Serbie

APPELLATION D'ORIGINE

Лесковачка љутеница

Translittération Leskovacka ljutenica

Français Tartinade aux légumes épicés de Leskovac

Anglais Ljutenica from Leskovac

PRODUIT(S)

1. **Produit alimentaire local élaboré de manière traditionnelle à partir de tomates fraîches frites et pasteurisées, de piments frais, d'huile comestible, de sucre, de sel de cuisine iodé, de vinaigre de vin et d'épices (ail, persil, poivre).**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. **Udruženje Leskovački ajvar (Association Ajvar de Leskovac)**

Adresse Stojana Ljubica 12
16000 Leskovac

Serbie

AIRE GÉOGRAPHIQUE

Territoire de la ville de Leskovac et de cinq municipalités: Bojnik, Lebane, Vlasotinca, Medveda et Crna Trava.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA
PARTIE CONTRACTANTE D'ORIGINE

1. Office de propriété intellectuelle, décision n° 2023/19829-G-2022/1-85
Numéro d'enregistrement: 85
27.10.2023
2. Articles 9, 27, 30 de la Loi sur la protection des indications
géographiques ("Journal officiel de la République de Serbie", n°
18/2010 du 26/03/2010)

ADMINISTRATION COMPÉTENTE

Intellectual Property Office of Serbia

Adresse Knjeginje Ljubice 5
11000 Belgrade
Serbia

Serbie

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

13 de noviembre de 2024

NÚMERO DE REGISTRO

AO-1404

PARTE CONTRACTANTE DE ORIGEN

Serbia

DENOMINACIÓN DE ORIGEN

Лесковачка љутеница

Transcripción Leskovacka ljutenica

Francés Tartinade aux légumes épicés de Leskovac

Inglés Ljutenica from Leskovac

PRODUCTO(S)

1. **Producto alimenticio autóctono elaborado de forma tradicional a partir de tomates frescos fritos y pasteurizados, pimientos picantes frescos, aceite comestible, azúcar, sal de cocina yodada, vinagre de vino y especias (ajo, perejil, pimienta).**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. **Udruženje Leskovački ajvar (Association Ajvar de Leskovac)**

Dirección Stojana Ljubica 12
16000 Leskovac

Serbia

ZONA GEOGRÁFICA

Territorio de la ciudad de Leskovac y cinco municipios: Bojnik, Lebane, Vlasotince, Medvedja y Crna Trava.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN
LA PARTE CONTRATANTE DE ORIGEN

1. Oficina de Propiedad Intelectual, Decisión N°: 2023/19829-G-2022/1-85
Número de registro: 85
27.10.2023
2. Artículos 9, 27, 30 de la Ley sobre las Indicaciones de origen geográfica "Gaceta oficial de la República de Serbia", N° 18/2010 del 26/03/2010)

ADMINISTRACIÓN COMPETENTE

Intellectual Property Office of Serbia

Dirección Knjeginje Ljubice 5
11000 Belgrade
Serbia

Serbia

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

**INFORMATION PROVIDED BY THE COMPETENT AUTHORITY CONCERNING THE
PROTECTION GRANTED TO THE APPELLATION OF ORIGIN IN THE CONTRACTING OF
ORIGIN (RULE 5(6)(a)(vi))¹**

**INFORMATIONS FOURNIES PAR L'ADMINISTRATION COMPÉTENTE AU SUJET DE LA
PROTECTION ACCORDÉE À L'APPELLATION D'ORIGINE DANS LA PARTIE D'ORIGINE
CONTRACTANTE (RÈGLE 5.6)a)vi)**

**INFORMACIÓN PROPORCIONADA POR LA ADMINISTRACIÓN COMPETENTE EN
RELACIÓN CON LA PROTECCIÓN CONCEDIDA A LA DENOMINACIÓN DE ORIGEN EN LA
PARTE CONTRATANTE DE ORIGEN (REGLA 5.6)a)iv))**

¹ The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Particulars concerning the quality, reputation or other characteristic(s)

(Rule 5(3))

Description: Indigenous food product of thick, spreadable, homogeneous texture with visible pieces of cut pepper, no liquid separation, dark red colour and pleasant spiciness, moderately salty with a balanced ratio of acids and sugars. The technological production process includes the following stages: preparation of raw materials (inspection of fruits, washing, peeling and cutting of tomatoes, cutting of hot peppers), frying, selection and preparation of packaging for packaging, filling, pasteurization, cooling, labelling and storing.

Link with the geographical environment of the geographical area of production: Ljutenica from Leskovac is produced in the traditional way from fried and pasteurized fresh tomatoes (varieties Novosadski jabučar, and/or Volovsko srce) 76-81%, fresh hot peppers (varieties Dzinka, and/or Plamena) up to 10%, edible oil up to 7%, sugar up to 3%, iodized kitchen salt up to 2%, wine vinegar up to 1% and up to 0.2% spices (garlic, parsley, pepper). It contains significant amounts of capsaicin (0.03-0.08%), dihydrocapsaicin, total carotenoids with the highest proportion of lycopene, total phenols and flavonoids that exhibit a synergistic effect and a significant antioxidant activity in the fight against free radicals. An important characteristic is that the production of high-quality raw materials (tomatoes and hot peppers) is carried out in favourable climatic conditions on fertile soil, rich in clean water, in an ecologically clean and healthy environment, which greatly contributes to the quality of the final products. Ami Boué, the first geologist and travel writer of French origin, already in 1839 put Leskovac's vegetable growing in the first place. The geographical production area includes the Jablanica administrative district, the territories of the city of Leskovac and the municipalities of Bojnik, Lebane, Vlasotince, Medveđa and Crna Trava (Republic of Serbia).

Reputation: Besides the favourable, unique climate and geomorphological position that contributes to the superior quality of cultivated raw materials - tomatoes and hot peppers, the people of Leskovac have the most important merit thanks to their skill, diligent work and effort. According to available data, the "skill" of making "Leskovačka ljutenica" in the Leskovac region is over 100 years old and has been passed down "from generation to generation" to more than five generations of descendants. After the liberation from the Turks (from 1877), until the end of the Second World War, it is noted in numerous examples that homemade ljutenica was one of the main side dishes in many taverns in Leskovac. Publications about the famous Leskovac grill mention that the "Leskovac barbecue train" is accompanied by a series of sauces and salads, among which ljutenica stands out, typical for the region due to its higher content of dry matter and natural sweetness. It is often presented at fairs and festivals throughout Serbia, and is part of the gastronomic offering in numerous restaurants. In communication, on the Internet pages, and social networks, ljutenica is

associated with Leskovac and its traditional cuisine, famous for its gourmet, healthy, tasty and spicy food, which reflects the temperament of the people of Leskovac.