



100% good from Saimaa

APPLICATION FOR THE RIGHT TO USE THE D.O. SAIMAA LABEL

The D.O. Saimaa label is a designation of origin and quality label which is granted on application. The aim of the D.O. Saimaa label is to communicate to consumers that the product or ingredient has been produced in accordance with high gastronomic and responsibility standards in the Saimaa region.

Please complete all sections of the application carefully. All applications will be processed and evaluated confidentially by a panel of experts. If they wish, the panel may request further information or make an appointment to visit the company's production site as part of its assessment work.

Please return the completed application form to the Registry of the South Savo Regional Council by email at kirjaamo@esavo.fi.

Company information

Company / organisation	
Business ID	
Name of the contact person	
Telephone number	
Email	
Visiting address	
Postal code	
Postal address	
Region	
Number of personnel	
Turnover in euros	<input type="checkbox"/> 0 – 1 000 <input type="checkbox"/> 1 000 – 40 000 <input type="checkbox"/> 40 000 – 100 000 <input type="checkbox"/> 100 000 – 400 000 <input type="checkbox"/> 400 000 – 2 000 000



Aim of the company

Describe your activities and justify your application for the label

Why do you apply for the D.O. Saimaa label?

For example, what added value do you think the label will bring to your business or how would you like to use the label?

For which foods, products or processed goods are you applying the label?

Do you also produce foods and products for which you are not applying the D.O. Saimaa label or which you consider to fall outside the criteria? If so, which ones?

If you are applying for the right to use the label for animal products, such as fresh meat or processed meat products, please describe how the animals in question can live species-appropriately?

For example, what opportunities cattle or sheep have to graze freely, how pigs can root and how chickens can roost in outdoor pens?



In this context, the Saimaa region covers about 100 kilometres of the Saimaa. The map is indicative.

Questions related to the production process

Please answer the following statements and questions.

The main ingredient of the food or product (for which the D.O. Saimaa quality label is applied for) is produced in the Saimaa region.	<input type="checkbox"/> Yes <input type="checkbox"/> No
The different stages of the production process mainly take place in the Saimaa region, but at least in Finland.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Which stages, if any, of the production process (e.g. slaughter, peeling, packaging, subcontracting) take place outside the Saimaa region and why?	
We aim for the shortest possible supply chain, i.e. as few middlemen as possible in the supply chain from the producer to the consumer.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Which and how many middlemen are there in the product's journey and why?	
How would you describe your production process to the customer? Pay attention to transparency! The customer wants to know the different stages of the production process, as they are part of the quality and characteristics of your products.	



Social criteria and questions

www.ym.fi/mita-on-kestava-kehitys

Please answer the following questions.

Are you involved in any quality or certification system and if so, which ones?

For example, Luomu, Maakuntien parhaat, Hyvää Suomesta

Environmental responsibility - are you implementing the principles of responsibility and if so, how?

E.g. biological control

Cultural and social responsibility - how do you implement them in your operation?

For example, do you use traditional methods or recipes?

Economic responsibility - how do you implement it in your business?

For example, contractual practices with local producers and restaurants

Criteria and questions related to product characteristics

The starting point is quality that exceeds the requirements of food law.

How would you describe your products in the following areas?

a) sensory characteristics

appearance, texture, taste, smell

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b) characteristics that add gastronomic value

freshness, purity, seasonality, variety and breed indications, information on cultivation and/or animal feeding

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What else would you like to tell us about your products, production or your values?

How else would you like to justify your application? Any greetings? Feel free to share your views.

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Annexes to the application

If you wish, you can also submit sample photo material to accompany your application.
Do you have any photographic material (optional) to accompany your application?

Yes No

Use of personal data

I give my consent to saving my personal data according to the privacy policy of South Savo Regional Council:
<https://www.esavo.fi/privacy-policy>

Yes No

Date and name of the sender of the application

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