GI Manual - Stakeholders Session



Presenter: Loreen Walker Jamaica Jerk Producers' Association October 11, 2020

"Jamaica Jerk"

- Supply Chain
- Market/Consumer
- Institutional/Legal Framework
- Code of Practice
- Control Manual

- The Product
- Control System
- The JJPA
- Using the GI Mark

Joint Meetings with Producer Groups



Supply Chain - Farmers



Supply Chain - Manufacturers

- Associated Manufacturers
- Fiwi Foods
- Goshen Distributors
- GraceKennedy
- King Pepper Products
- Tijule Company
- Ashman Food
- Others



Supply Chain - Distributors

- Switzerland
- The Netherlands
- The United Kingdom
- The United States of America



Markets/Consumers









Institutional/Legal Framework

- The Protection of GIs Act (2004)
- The Protection of GIs Regulations (2009)
- The Protection of GIs (Amendment) Act (2018)
- "Jamaica Jerk" Code of Practice (2012)
- Articles of Incorporation (2013)
- Certificate of Incorporation JJPA (2014)
- "Jamaica Jerk" Control Manual (2015)
- GI Registration Certificate (Sept 30, 2015)

Development of COP & CM

Code of Practice (2012)

- Scope
- Geographical Area
- Ingredients (Seasoning & Sauce)
- Manufacturing
- Product Testing (BSJ)
- Labeling
- Misuse of GI

Code of Practice - Processing



Code of Practice - Ingredients



4 Mandatory Ingredients: Pepper, Pimento, Escallion & Thyme.

Control Manual (2015)

- Objectives of JJPA
- Supply Chain
- Manufacturing
- Certification Body (NCBJ)
- Evaluation Services (BSJ)
- Governance of the Association
- Code of Practice

Impact - Benefits

The livelihood of producers can be protected under a GI mark.

The GI mark can contribute to improving the revenues/profits of farmers, manufacturers & distributors.

 Marketing opportunities through engagement of GOJ/JAMPRO in key foreign markets.

The Product

















Control System

- The National Certification Body of Jamaica (NCBJ) is the independent certification body.
- The Bureau of Standards Jamaica (BSJ) will provide independent evaluation services to ensure conformity with the specifications.
- Facilities used by the JJPA members must be registered with the BSJ and all required certificates (GAP/HACCP/GMP) must be current.

Incorporation of Jamaica Jerk Producers' Association (JJPA)

Wed, Mar 19, 2014

CERTIFICATE OF THE INCORPORATION OF A COMPANY



I hereby certify that

HE JAMAICA JERK PRODUCERS' ASSOCIATION LIMITED

was Incorporated under the

Companies Act as a Limited Company

On The

NINETEENTH day of MARCH Two Thousand And Fourteen

Given under my hand at St. Andrew this

WENTY-EIGHTH day of MARCH Two Thousand And Fourteen

MELISSA FERGUSON For Registrar of Companies

Company#: 87292 NIS#: 4700134 TRN: 002072556 NHT APPLIED HEART APPLIE



JJPA's Mission

To gain worldwide recognition and protection of "Jamaica Jerk" under the protected geographical indication (**PGI**) designation.





JJPA's Objectives

- Determination of the Jerk producers eligible to use the GI.
- Enforcement of the Code of Practice (COP) for all members of the Association.
- Liaising with government agencies to ensure adherence to GI standards.
- Organization of collective marketing thrust.





Published by JIPO: Mon, Apr 28, 2014

First Ever Application to JIPO for Registration of "Jamaica Jerk" GI





Published application: Tue, June 16, 2015



THE

JAMAICA GAZETTE EXTRAORDINARY

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No. 28¹G

The following Notification is, by command of His Excellency the Governor-General, published for general information.

DIONNE TRACEY DANIEL, (MRS.) Governor-General's Secretary.

GENERAL NOTICE

MISCELLANEOUS

Application to the Jamaica Intellectual Property Office for registration of a Geographical Indication

Geographical Indication (GI)-Jamaica Jerk.

Filing date-May 12, 2014.

Applicant-The Jamaica Jerk Producers' Association Limited.

Country of incorporation-Jamaica.

Agent/Address for service----Loreen Walker, Attorney-at-Law, 16 North Avenue, Kingston 10, Jamaica.

Goods-Jerk seasonings and jerk sauces.

Geographical area-Jamaica.

Quality: reputation or other characteristics of the goods-sharp taste of scotch bonnet and/or Jamaica Red/West Indian Red peppers grown in Jamaica, combined with Jamaican pimento, escallion and thyme;

reddish/brownish/greenish colour: and

a mild, pungent distinctive flavor.





JAMAICA INTELLECTUAL PROPERTY OFFICE 18 TRAFALGAR ROAD, KINGSTON 10, JAMAICA

THE PROTECTION OF GEOGRAPHICAL INDICATIONS ACT, 2004 THE PROTECTION OF GEOGRAPHICAL INDICATIONS REGULATIONS, 2009

Certificate of Registration of Geographical Indication (pursuant to Section 10(9))

In accordance with section 10 of the Act it is hereby certified that a geographical indication having the Registration No. GI/001 has been registered in the name(s) of THE JAMAICA JERK PRODUCERS' ASSOCIATION LIMITED, of 16 North Avenue, Kingston 10, Jamaica, on September 30, 2015, in respect of a geographical indication registered pursuant to an application filed on May 12, 2014 being a geographical indication used for jerk seasoning and jerk sauces and which applies to Jamaica.

A description of the quality, reputation or other characteristic of the goods for which the geographical indication is used and any conditions under which the indication may be used accompanies this certificate.

JAMAICA JERK

for Registrar of Indus Pranestu Uctobe

JIPO's Very First Certificate of Registration of GI Wed, Sept 30, 2015

Using the GI Mark (Example #1)



Using the GI Mark (Example #2)



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Servings Per Container/ Bacton 1 oz (289) Servings Per Container/ Bacions nor Envase 10 idad por Ración Calories from Fat/C 0° mount Per Serving/Canti Calories/Calorías 5 Total Fat/Grasa Total Og Saturated Fal/Grasa Saturada 0g Trans Fat/Grasa Trans Og Cholesterol/Colesterol Omg Total Carbohydrate/Carbohidrato Total 0g Dielary: heirffibra Diefelfica 0g Sodium/Sodio 550mg Sugars/Azúcares Og ina C O Protein/Proteinas g Diario están basado ron/Hierro Sus valores Vitamin A/Vitamina A 0 Calcium/Calcio 2% Percent Daily Values are based a 2,000 calorie diet. Your daily values may be higher or lower

 NOREDIENTS:
 SCALLION. HOT PEPPER. SALT, SPICES, ACETIC ACID.

 INGREDIENTS:
 SCALLION. HOT PEPPER. SALT, SPICES, ACETIC ACID.

 IHYME.
 0.033% POTASSIUM SORBATE (AS PRESERVATIVE).

 INGREDIENTES:
 CEBOLIETA. PIMIENTO PICANTE, SAL, SPECIS, ACIDI

 INGREDIENTES:
 CEBOLIETA. PIMIENTO PICANTE, SAL, SPECIS, ACIDI

 INGREDIENTES:
 CEBOLIETA. PIMIENTO PICANTE, SAL, SPECIS, ACIDI

 INGREDIENTES:
 CEBOLIETA. PIMIENTO DE POTASIO (COMO CONSERVANTE)

 ACÉTICO, TOMILLO, 0.033% SORBATO DE POTASIO (COMO CONSERVANTE)

NET WT 10 OZ 284 g PESO NETO

cante

ADDUCT OF JAMA

Using the GI Mark (Example #3)



Sincere Thanks - Jamaica

- Government of Jamaica
- Jamaica Intellectual Property Office (JIPO)
- Our Respective Organizations
- Bureau of Standards Jamaica (BSJ)
- Rural Agricultural Development Authority (RADA)
- Scientific Research Council (SRC)
- Sara-Ruth Allen
- Wayne Smith

Sincere Thanks - Switzerland

- Government of Switzerland
- Swiss Institute of Intellectual Property (IPI)
- World Intellectual Property Office (WIPO)
- agridea
- ori**GI**n
- Felix Addor (IPI)
- Angela Deppeler (IPI)
- Anna Perret and Peter Damary (REDD)

Thank You!

