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INFORMATION

From: To:	General Secretariat of the Council Delegations
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Subject:	Meeting of the Working Party on Agricultural Products on 5 February 2026 - Annotated agenda

PRESIDENCY FLASH

Working Party on Agricultural Products

Thursday 05 February, 2026

LEX 1 (10:00– 18:30)

PUBLIC

Regulation amending Regulation (EU) 1308/2013 as regards the school scheme, sectoral interventions, the protein sector, hemp, marketing standards, import duties, the availability of supplies and securities

Discussion based on the Presidency's drafting suggestions document on Block 2 and on Block 4, regarding the protein sector

The Presidency will present a document (ST 5843/2026) reflecting possible amendments to the Commission proposal, focusing on:

Block 2 – Availability of supplies in times of emergencies and severe crises; empowerments for public intervention, securities and tariff quota; adaptation of definitions; import duties; Finnish Aid, and

Part of Block 4 concerning Protein crop sector.

Delegations will be invited to comment on these suggestions.

Commission presentation on hemp

In the afternoon, a Commission presentation on hemp will take place, covering, among others, possible outlets for hemp leaves and flowers, how the provision on the maximum THC content would apply in practice, and the ongoing Commission work on food and feed legislation relevant for hemp.

Delegations will be invited to comment.

AOB Organisation of future work

Information from the Presidency

Under this item, the Presidency will provide information on the future work of the Working Party.

Soutzioukkos, Ppalouzes, Kkiofterka, Epsima, Portos



These five traditional sweets are made from grape juice across all winegrowing areas of Cyprus. **History:** Production dates back to the end of the 19th century, when grapes were plentiful in mountainous and semi mountainous areas, especially Marathasa and Pitsilia. Initially, these products were the staple dry food consumed by farmers during their word days. They were later consumed as a dessert, especially during the winter, as their high-calorie density kept farmers warm; or they were offered as a treat in the place of spoon-sweets in exceptional cases, for instance to welcome guests or even during memorials. Therefore, each family made these sweets to meet their own needs and preserved them throughout the year in small jugs. Farmers manufacture these products and sell them in various festive fairs across Cyprus, the practice continues up to this day.

Production method: Grapes are pressed and the derived juice is filtered and boiled. "Asproi", a specific type of calcareous (limestone-rich) white earth is added to neutralize grape juice's acidity and as a cleaning agent. Once the boiling is complete, the mixture is left to settle, allowing the white soil and remaining sediment sink to the bottom, while the producer pours off the clear, purified juice for the next stage. The juice is then re-heated and flour is gradually added. The flour – grape juice mixture is stirred until viscous. Rose water or geranium scent is added. Depending on further treatment of the mixture, Soutzioukkos, Ppalouzes and Kkiofterka are produced. **Soutzioukkos:** Almonds or walnuts are kneaded on threads with a needle and the two edges of each thread are tied to a tree branch (V shape). The threads are immersed in the mixture and hung to cool and dry. This immersion / hanging procedure is repeated 4–5 times until enough of the mixture sticks around the nuts in layers. **Ppalouzes**: The mixture is placed in trays to cool down. Crushed almonds or walnuts are sprinkled on the surface. **Kkiofterka**: These are small square or rectangular pieces of Ppalouzes, that are left under the sun to dry. **Epsima**: The grape juice is left to boil without stirring until very viscous. **Portos**: Crushed wheat is added to the hot grape juice. With constant stirring and warming, Portos is formed. Roasted sesame can be added. **Gastronomy:** Soutzioukkos/Ppalouzes/ Kkiofterka are often served with drinks, especially Zivania. Ppalouzes is also consumed either cold or warm as a dessert. Epsima is used for the production of various sweets or as a substitute to honey and sugar. Portos belongs to the category of marmalades.

* Source: Gastronomy in Cyprus: a feast of flavor. Department of Agriculture, Ministry of Agriculture, Natural Resources and Environment, PIO 91/2025.