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INFORMATION

From:	General Secretariat of the Council
To:	Delegations
N° Cion doc.:	ST 11722 2025 ADD 1 + ST 11722 2025 INIT
Subject:	Meeting of the Working Party on Agricultural Products on 13-14 January 2026 - Annotated agenda



PRESIDENCY FLASH

Working Party on Agricultural Products

Tuesday 13 January, 2025

Afternoon session (14:30 – 18:30)

Presidency team and work programme

Information from the Presidency

The Presidency will provide information regarding the team members of the Working Party and outline its work program.

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 Presidency guiding questions

The Presidency will present a working document (WK 17691/2025) summarizing the outcome of the discussions having taken place in the WP on Agricultural Products until this point. Delegations will be invited to comment, based on Presidency's guiding Questions

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

Tuesday 14 January, 2025

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 Presidency guiding questions

Morning Session (10:00 – 13:00)

Block 3 – Sectoral Interventions and empowerments linked to payments and/or PO recognition, and
Block 4 – Protein Crops, Hemp, Sugar, POSEI

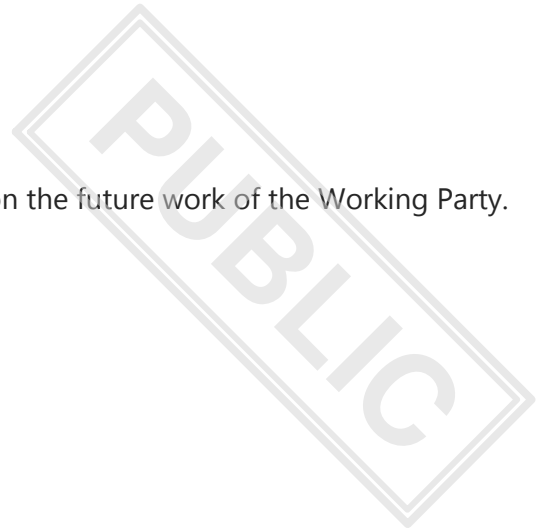
Afternoon Session (14:30 – 18:30)

Block 1 - EU school scheme, marketing standards for meat and cheese, meat designations, grading methods for pigmeat.

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.



Haroupomelo (carob honey)



Haroupomelo (carob honey) is produced from carobs ("Black Gold of Cyprus"). It is viscous with a deep-red color.

History: Historical references on carob honey can be found since days of old. "From carobs, carob honey is extracted" (Sakellarios, 1885). "A special and very sweet syrup is produced from carob, named carob honey" (Richter, 1913). As far as pasteli is concerned, it is mentioned in Assizes as a taxed product. The word "pasteli" originates from French (pastel) and was established by the Francs, who also taught locals the art of its production (Clerides, 1961). The Pasteli Festival is organized in the village of Anogyra every September. Before the Turkish invasion of 1974, the region of Kazafani was considered the most important region for pasteli production (Parides, 2006).

Production method: Carobs are collected, washed and, once dried, milled. They are left to soak in water for about 20 hours before being transferred into special containers ("kofinia"), where the fruit juice called "sierepetti" gradually seeps out and is collected. The juice is boiled with constant stirring for about 7 hours, yielding the viscous liquid, that is the **carob honey**. Constant stirring of carob honey for about 4 hours creates a black, amorphous mass. This mass is left to cool before being manually handled. About 1 – 2 kg at a time is cut and, using a wooden stick fixed on the wall, it is kneaded in a specific manner until it takes on a fair, golden colour. This is called pasteli Anogyras.

Gastronomy: Carob honey is used for pasteli production and other traditional foods e.g. "Tertziellouthkia", ground sesame puree with carob honey, etc. It can also be used as a spread on bread or mixed with olive oil and eaten with warm bread. Pasteli Anogyras is consumed as a sweet.

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

