

Protected Designation of Origin

Protected designation of origin (PDO) identifies products that are produced, processed and prepared in a specific geographical area, using the recognized know-how of local producers and ingredients from the region concerned.

From: [Innovations in Traditional Foods, 2019](#)

Related terms:

[Cultivar](#), [Rennet](#), [Raw Milk](#), [Olive Oil](#), [Traceability](#), [Discriminant Analysis](#), [Extra-Virgin Olive Oil](#)

[View all Topics](#)

Advances in Ultraviolet and Visible Light Spectroscopy for Food Authenticity Testing

In [Advances in Food Authenticity Testing](#), 2016

[> Read full chapter](#)

Traditional food, legal and regulatory issues in Switzerland

In [Nutritional and Health Aspects of Food in Western Europe](#), 2020

[> Read full chapter](#)

Effect of Climatic Conditions on Quality of Virgin Olive Oil

In [Olives and Olive Oil in Health and Disease Prevention](#), 2010

[> Read full chapter](#)

Cheeses With Propionic Acid Fermentation

In *Cheese (Fourth Edition)*, 2017

[> Read full chapter](#)

Cheeses From Ewe and Goat Milk

In *Cheese (Fourth Edition)*, 2017

[> Read full chapter](#)

Methods for the Characterization, Authentication, and Adulteration of Essential Oils

In *Essential Oils in Food Preservation, Flavor and Safety*, 2016

[> Read full chapter](#)

How consumer science can be employed in a terroir-based market strategy?

In *Case Studies in the Wine Industry*, 2019

[> Read full chapter](#)

How CS Can be Used for Producing Info that Can be Employed in Strategy Making

In [Case Studies in the Traditional Food Sector](#), 2018

[> Read full chapter](#)

Cheese: Types of Cheeses – Hard

In [Encyclopedia of Food and Health](#), 2016

[> Read full chapter](#)

Analytical Approaches for the Evaluation of Food Protected Designation of Origin

In [Advances in Food Traceability Techniques and Technologies](#), 2016

[> Read full chapter](#)