

**Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2009/C 71/12)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**Amendment application pursuant to Article 9**

**'LA BELLA DELLA DAUNIA'**

**EC No: IT-PDO-105-0085-09.07.2007**

**PGI ( ) PDO ( X )**

**1. Heading in the specification affected by the amendment:**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other [to be specified]

**2. Type of change:**

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by the public authorities (Article 9(4) of Regulation (EC) No 510/2006)

**3. Amendment(s):**

**3.1. Description of product**

Section 4.2 'Description' in the summary sheet published in 1999 envisaged an indicative harvest date of 1 October, while the specification published in 2000 distinguished between two harvest dates, setting the starting date for green olives as 1 October and for black olives as 25 October.

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

With regard to the 2000 specification, it has become necessary to bring forward the harvesting of the black olives to 1 October too, since, as a result of changes in climatic conditions, the olives can already be turning colour or have matured as at that date, with wine-red colouration.

Moreover, as a purely formal clarification, it should be pointed out that the weight laid down for the two types of olives (green and black) when they are released for consumption is between 6 g and 30 g, thus entailing replacement of the phrase 'the average weight of the stone fruit is more than 11 g, with a maximum of 18 g' contained in the 1999 summary sheet.

### 3.2. Method of production

It has been observed that, with the assistance of irrigation and the most modern agronomical practices, it is possible to obtain quantities greater than 11 tonnes per hectare. Accordingly, so as not to create an unjustified restriction on production, it is necessary to request an amendment to the maximum quantity per hectare, increasing the maximum yield from 11 to 15 tonnes per hectare.

The concentrations of alkaline solution measured in the old specification in degrees Baumé, with limits from 2° to 4°, are expressed in percentage terms (w/v) in the new specification and set at 1,7 % to 4,0 %. The reason for this is to allow all producers to operate in the traditional manner.

The maximum duration of treatment with the alkaline solution is increasing from 12 to 15 hours, as it has been ascertained that, in certain climatic conditions, it is necessary to wait more than 12 hours.

It has been specified that 'When the period between the fermentation stage and the packaging stage exceeds six months, it is necessary to add ground salt so as to stabilise brine between 8 % and 10 %, as it was ascertained that this was not necessary for olives packaged within six months of fermentation.

For black olives, the Californian System, which local experience has shown to be more appropriate for olives of the *Bella di Cerignola* variety, has been introduced. For method (A), it has been specified that, for ferrous gluconate or ferrous lactate, levels up to 150 mg/kg are to be considered residues.

Other types of container have been introduced to respond to the requests of certain markets.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'LA BELLA DELLA DAUNIA'

EC No: IT-PDO-105-0085-09.07.2007

PGI ( ) PDO ( X )

1. **Name:**

'La Bella della Daunia'

2. **Member State or Third Country:**

Italy

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product (Annex II)*

Class 1.6 — Fruit, vegetables and cereals, fresh or processed

### 3.2. Description of the product to which the name in (1) applies

When they are released for consumption, PDO 'La Bella della Daunia' green table olives must have the following characteristics:

- the colour must be uniform straw green with marked lenticels,
- elongated shape, resembling a plum with a narrow base and a sharp, slender apex,
- delicateness, taste and full, solid consistency of the pulp, thinness of the skin,
- weight between 6 g and 30 g,
- pulp yield > 80 %,
- fat content < 15 %,
- reducing sugars content < 2,8 %.

When they are released for consumption, PDO 'La Bella della Daunia' black table olives must have the following characteristics:

- the exterior must be dark black,
- elongated shape, resembling a plum with a narrow base and a sharp, slender apex,
- delicateness, taste and full, solid consistency of the pulp, thinness of the skin,
- weight between 6 g and 30 g,
- pulp yield > 80 %,
- fat content < 18 %,
- reducing sugars content < 2,4 %.

The olives are harvested directly from the trees, starting from 1 October; for the green olives, when the skin begins to turn from leaf green to straw green with pronounced lenticels, for the black olives when they are turning colour or have matured, with wine-red colouration.

The maximum olive yield per hectare which can receive protection must not exceed 15 tonnes/hectare, in single or mixed cropping (here, this is a weighted yield).

### 3.3. Raw materials (for processed products only)

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### 3.4. Feed (for products of animal origin only)

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### 3.5. Specific steps in production that must take place in the identified geographical area

The production stage of 'La Bella della Daunia' must take place in the production area demarcated in point 4.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

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### 3.7. Specific rules concerning labelling

All the containers must be labelled in accordance with the requirements of the legal provisions in force; the label will indicate the following, in clear, legible print of the same size: 'La Bella della Daunia' and 'Denominazione di origine protetta' ('Protected Designation of Origin') (or the acronym DOP (PDO)); the name, company name and address of the producer and packager; the drained net weight contained in the package, expressed in compliance with the rules in force. The graphic symbol for the artistic image of the specific, unambiguous logo to be used compulsorily alongside the protected designation of origin must also appear. The graphic symbol takes the form of a female figure inspired by an ancient vase painting tradition in Daunia, rendered in 'negative'. It is a female dancer, holding a raised olive branch in her left hand. The words 'La Bella della Daunia' in classical 'serif' (upper case) characters surround the figure.

In the upper part of the outer frame, which is coloured pantone 872, the words 'Oliva da mensa DOP' ('PDO table olive') appear, while the name of the cultivar, 'Bella di Cerignola' variety, appears in the lower part. The graphic symbol will be reproduced on a sticker that comes in three sizes, with a diameter of 2 cm, 3 cm or 5 cm.

#### 4. Concise definition of the geographical area:

The municipalities of Cerignola, Orta Nova, S. Ferdinando di Puglia, Stornara, Stornarella, Trinitapoli (FG) are part of the large Apulian Table (Tavoliere della Puglia). This is made up of a central part, which constitutes the largest area, and two extensive strips to the north and south of differing geographical configuration. The municipalities listed are located in the central area, towards the coastal zone. This zone slopes gently and evenly towards the sea, which is at the eastern limit of the area. As the average altitude is 100 m to 150 m above sea level, the Apulian Table must be considered to be one of Italy's coastal plains. The slope is 7 % to 8 %. The water table level varies between 25 m and 50 m depending on the area. The depth of the artesian aquifers also varies depending on the area, but flows are already good at 60 m to 70 m.

Area: Cerignola: 58 965 ha, Orta Nova: 14 393 ha, S. Ferdinando di Puglia: 4 181 ha, Stornara: 3 364 ha, Stornarella: 3 388 ha, Trinitapoli: 14 755 ha. Total: 99 046 ha. The area demarcated by the 'La Bella della Daunia' PDO is about 30 % smaller, given that the areas whose soil and climatic conditions are not suitable for growing table olives have been excluded. At present, around 850 ha are under cultivation. 180 ha were recently plated with European Union assistance.

#### 5. Link with the geographical area:

##### 5.1. Specificity of the geographical area

The municipalities of Cerignola, Orta Nova, S. Ferdinando di Puglia, Stornara, Stornarella and Trinitapoli (FG) have comparable soil, climate and hydrogeological characteristics such as to constitute a homogenous production area. The climate is typically Mediterranean: cold and wet in autumn/winter, hot and dry in summer. The sirocco or southern wind, which arrives wet on the Tyrrhenian side and brings rain, loses its moisture crossing the Apennines and sweeps down on the Adriatic and Ionic sides as a hot, dry wind. Soils are of varying depth and their level of compaction varies considerably; medium soils predominate. Permeability is generally good, with winter water-logging being due to the presence of small areas of hardpan, rich in limestone and sandy clay. The pH is almost always sub-alkaline or neutral. These soils can achieve a good level of productivity and, with rational working, offer a favourable physical structure.

##### 5.2. Specificity of the product

The name is without doubt the result of the characteristic shape of the drupes, which are very reminiscent of plums. It is a partially self-compatible cultivar, with good pollinators being the Sant'Agostino, Biancolilla, Termite di Bitetto and Mele cultivars. Fruit setting is around 0,20 % to 0,40 %. The fruit of this variety is very well known for its size, handsome appearance, pulp volume and texture, and ability to withstand handling and storage. It is mainly processed when green; however, owing to strong consumer demand, black olives, and those turning colour, have recently begun to be processed.

##### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

'La Bella della Daunia' comes from the original variety 'Oliva di Cerignola', a polyclonal cultivar with very variable distinctive characteristics resulting from the richness of the genetic matrix, soil and climatic factors, the rootstock and developments in growing techniques. From this common variety in the Daunia (now known as the Tavoliere di Capitanata), a better clone with genetic affinity with the original cultivar but superior commercial properties was produced following natural genetic mutation and through constant, careful clonal selection by the growers themselves and local nurseries. This new cultivar was called 'Bella di Cerignola' and entered under No 15 in the Italian olive cultivation register.

## REFERENCE TO PUBLICATION OF THE SPECIFICATION:

This administration has initiated the national objection procedure for the proposal to amend the '*La Bella della Daunia*' PDO.

The full text of the product specification is available:

— at the following website:

[www.politicheagricole.it/DocumentiPubblicazioni/Search\\_Documenti\\_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg](http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg)

or

— by going directly to the home page of the Ministry ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on '*Prodotti di Qualità*' (on the left of the screen) and finally on '*Disciplinari di Produzione all'esame dell'UE (Reg CE 510/2006)*'.

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