

Publication of an 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

(2010/C 22/12)

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

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'ASPARAGO DI BADOERE'

EC No: IT-PGI-0005-0495-21.09.2005

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Ministero delle Politiche Agricole e Forestali
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Tel. +39 0646655202
Fax +39 0646655306
E-mail: saco7@politicheagricole.it

2. Group:

Name: Consorzio dell'Asparago di Badoere
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31050 Badoere di Morgano TV
ITALIA

Tel. +39 0499350001
Fax +39 0499350001
E-mail: —
Composition: Producers/processors (X) other ()

3. Type of product:

Class 1.6. Fresh or processed fruit, vegetables and cereals

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

'Asparago di Badoere'

4.2. Description:

'Asparago di Badoere' must consist of shoots grown from plants of the Liliacee family (genus *Asparagus* — species *Officinalis* — from the 'Dariana', 'Thielim', 'Zeno', 'Avalim' and 'Grolim' varieties for white asparagus and 'Eros', 'Thielim', 'Grolim', 'Dariana' and 'Avalim' for green).

When released for consumption, both types of 'Asparago di Badoere' PGI must be: intact, sound, free from damage caused by unsuitable washing, clean, fresh in appearance and colour, free from pests or damage caused by pests, unbruised, free of abnormal external moisture or any foreign smell and/or taste, crunchy, not hollow and not peeled. The cut at the base must be clean and perpendicular to the stem. In particular, white Extra Class 'Asparago di Badoere' PGI has a straight shoot with a very compact tip; it is white, but may develop a faint pink tint after packaging; it has a sweet taste, is neither acidic nor salty, is tender and not at all fibrous, has a slight scent of fresh vegetables and ripe corn, and barely perceptible bitter marbling; it has a diameter of between 12 and 20 mm, with a maximum variation of 6 mm between the thickest and the thinnest shoot in the same bundle or package, and a length of between 14 and 22 cm, with a maximum variation of 1 cm between the shortest and the longest shoot in the same bundle or package. White Class I 'Asparago di Badoere' PGI has the same characteristics as the Extra Class product as regards conformation, colour, taste and length, but is between 10 and 22 mm in diameter, with a maximum variation of 8 mm between the thickest and the thinnest shoot in the same bundle or package. Green Extra Class 'Asparago di Badoere' PGI has a straight shoot, possibly slightly curved at the top, and a very compact tip; the tip is a dark, glossy green and may have a violet tint, while the base (no more than 5 % of the shoot) is green with violet to white shading; it has a distinctive sweet taste, is neither acidic nor salty nor bitter, is tender and not at all fibrous, and has a lingering fruity, herbaceous scent; it has a diameter of between 12 and 20 mm, with a maximum variation of 6 mm between the thickest and the thinnest shoot in the same bundle, and a length of between 18 and 27 cm, with a maximum variation of 1 cm between the shortest and the longest shoot in the same bundle. Green Class I 'Asparago di Badoere' PGI has the same characteristics as the Extra Class product as regards conformation, colour and taste, but is between 10 and 22 mm in diameter, with a maximum variation of 8 mm between the thickest and the thinnest shoot in the same bundle, between 16 and 27 cm in length, with a maximum variation of 1 cm between the shortest and the longest shoot in the same bundle.

For all classes and types, a maximum tolerance of 3 % is allowed.

4.3. *Geographical area:*

The production area of 'Asparago di Badoere' PGI consists of the municipalities of Piombino Dese and Trebaseleghe in the Province of Padua, Casale sul Sile, Casier, Istrana, Mogliano Veneto, Morgano, Paese, Preganziol, Quinto di Treviso, Resana, Treviso, Vedelago and Zero Branco in the Province of Treviso and Scorzè in the Province of Venice. 'Asparago di Badoere' PGI may be produced only on land within this geographical area that satisfies the conditions set out under point 4.6 below.

4.4. *Proof of origin:*

Each stage in the production process is monitored, with all inputs and outputs recorded. This — along with the compilation of specific registers managed by the inspection body listing producers, packagers and the land registry parcels in which production takes place, and notification to the inspection body of the quantities produced — ensures product traceability throughout the production chain. All legal and natural persons recorded in the registers are subject to checks by the inspection body in line with the production specifications and the relevant monitoring plan.

4.5. *Method of production:*

'Asparago di Badoere' (both types) may be grown in glasshouses or outdoors. The 'crowns' must be planted between 1 February and 30 June, with a maximum planting density of 22 000 plants/hectare. In any case, the crop cannot be grown again or following other types of Liliacea for at least 36 months. In addition, land may not be used for growing the asparagus for at least twelve months following crops of potatoes, carrots, beet or legumes.

Organic or chemical fertilisers may be used once a year, provided this involves at least one treatment with organic fertilisers. Chemical fertilisation may not, however, exceed the following unit values:

- nitrogen (N) — 150 kg/ha,
- phosphorous (P_2O_5) — 100 kg/ha,
- potassium (K_2O) — 200 kg/ha.

The crop must be maintained in optimum condition by carrying out regular mechanical or chemical pest and weed control.

In order to ensure healthy growth, no shoots may be harvested for at least 18 months from the date of planting, i.e. in the main growth period.

White asparagus plants must be mulched and covered with a black plastic sheet at least 0,10 mm thick, or another suitable material, in order to slow normal photosynthesis.

Harvesting must take place between 1 February and 31 May each year, i.e. after the main growth period.

The maximum yield after cleaning may not exceed 7 000 kg/hectare.

In order to ensure traceability and control and maintain consistent product quality, 'Asparago di Badoere' must be grown and packaged within the area defined in point 4.3.

4.6. *Link:*

Both types of 'Asparago di Badoere' are characterised by rapid growth, ensuring that shoots have the physical properties of low fibre content and particularly bright colouring, and the distinctive organoleptic properties described in point 4.2.

Together, the soil and climate conditions in the production area (see below) are essential to ensuring the quality and originality of 'Asparago di Badoere' as they are responsible for its characteristic physical and organoleptic properties.

Temperatures in the production area average around 15 °C, with possible highs of 30 °C in the course of the year. The average annual rainfall of around 900 mm is normally concentrated in the spring and autumn. The conditions mean that there is no need for irrigation during the harvesting period, so the plants are not subject to any form of water stress and thus deliver top quality Badoere asparagus. In addition, the land is fertile and productive thanks to the slow-running karst rivers (the Sile, Zero and Dese and their tributaries) flowing through the production area. This makes the plants extremely robust, removing the need for any fertilisation beyond that outlined in point 4.5. In addition, low nitrogen levels allow the shoots to grow intact without visible splits or cracks. The earth in the production area is loose. 'Asparago di Badoere' can be grown only in deep soil with a fairly coarse to medium texture, low calcium content at the surface, subalkaline to neutral pH and good to medium drainage, with possible calcium carbonate ('caranto') deposits deeper down.

There is a long tradition of asparagus growing in the Veneto Region, which appears to originate from the time the Romans conquered land there.

There are countless documentary sources mentioning 'Asparago di Badoere', both white and green, as one of the most sought-after local products of the Veneto. In addition, it is worth remembering that the importance of Badoere in producing asparagus in the province led the municipal administration of Morgano to organise the first provincial Asparagus Fair in 1968, a tradition which still continues today. Asparagus growing is deeply ingrained in the local culture of the production area, where growing techniques are handed down from one generation to the next. The particular blend of production factors, such as the manual nature and small scale of the activity, combines with the local soil and climate conditions to make this type of activity clearly distinct from the rest of the sector. The widespread distribution and reputation of 'Asparago di Badoere', achieved thanks to a series of promotional campaigns, testify to the high esteem in which it is held.

4.7. *Inspection body:*

The inspection body complies with standard EN 45011.

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Address: Via S. Gaetano 74
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E-mail: —

4.8. *Labelling:*

Asparagus labelled 'Asparago di Badoere' PGI must be packaged in bundles tightly tied with raffia or in suitable food packaging. The content of each package must be uniform and comprise only asparagus of the same type, quality class and thickness.

Bundles and packaging must bear a label featuring in lettering of the same size the wording 'Asparago di Badoere PGI', with specific reference to the type (green or white), the name or company name and the address of the producer and packager, plus the marketing class (Extra or I), the thickness and any further details required by the rules in force.

The seal of guarantee must also be affixed to each bundle or package in such a way that the seal (containing the 'Asparago di Badoere' PGI logo and any other indication required by the rules in force) is broken when the bundle or package is opened.

The 'Asparago di Badoere' PGI logo comprises a square with rounded edges, at the centre of which is a graphical image divided into two levels. In the foreground is a stylised representation of five asparagus shoots in a bundle. The background shows an architectural detail of a *barchessa* (open barn) in the town square, with a curved, outlined edging dividing the two levels. On the lower right-hand section is the wording 'Asparago di Badoere' on two lines.
