

OTHER ACTS

EUROPEAN COMMISSION

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

(2012/C 75/07)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'COPPIA FERRARESE'

EC No: IT-PGI-0105-0120-30.08.2007

PGI (X) PDO ()

1. **Heading in the product 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 amendment(s):**

- 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 public authorities (Article 9(4) of Regulation (EC) No 510/2006)

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

3. **Amendment(s):**

3.1. *Description of product:*

In Article 7, on the product's characteristics on release for consumption, the maximum moisture content for the different sizes has been increased to a maximum of 19 %, since it has been found that the moisture content of the larger sizes of 'Coppia Ferrarese' PGI is higher than currently laid down. In addition, in order to facilitate checks, it has been laid down that the moisture content must be measured in the 'crostino' (the tip of the horn).

3.2. *Method of production:*

The amendment essentially concerns the raw materials to be used for producing the PGI. Article 4 of the current Specification lays down that sourdough starter ('lievito madre') and yeast must be used, without providing any details of the latter. So as to avoid any ambiguity, it was felt advisable to specify that this must be brewer's yeast so as to prevent the use of 'non-natural' leavening.

Also in Article 4, at the end of the list of ingredients, it has been stipulated that breadmaking additives may not be used to prevent products not provided for in the Specification being incorporated in the dough and lowering the quality of the product.

In addition, rather than specific figures, ranges have been laid down for the proportions of lard to flour and extra-virgin olive oil to flour, as this is more suited to craft bakery production, in which the ingredients are not always accurately weighed.

In Article 5, the characteristics of the flour used to obtain the sourdough starter are specified (they are not detailed in the current Specification), stipulating that the flour must be 'very strong and have a high gluten content' and laying down limits for the values concerned.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'COPPIA FERRARESE'

EC No: IT-PGI-0105-0120-30.08.2007

PGI (X) PDO ()

1. **Name:**

'Coppia Ferrarese'

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

Italy

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

3.1. *Type of product:*

Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker's wares.

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

'Coppia Ferrarese' is made from two pieces of dough joined together at the centre in a single ribbon. The end of each piece is then twisted outwards to form four horns, whose tips are referred to as 'crostini'. It is golden in colour, streaked near-white where the dough has been twisted. It has a strong, appetising smell, and a distinctive taste.

Each piece weighs between 80 g and 250 g and the moisture content, which must be measured at the 'crostini' (the tips of the horns), must be between 12 % and 19 % depending on the size of the piece.

3.3. *Raw materials (for processed products only):*

The raw materials for 'Coppia Ferrarese' PGI are type '0' common wheat flour, water, pure pork lard, extra-virgin olive oil, natural sourdough starter ('lievito di madre'), brewer's yeast, cooking salt and malt or malt extract. The use of breadmaking additives is not permitted.

Under Law No 580/67, type '0' common wheat flour must have the following characteristics:

- maximum moisture content: 14,50 %,
- as a percentage of dry matter:
 - ash: maximum 0,65 %,
 - cellulose: maximum 0,20 %,
 - dry gluten: minimum 9 %.

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:*

All stages in the production of the bread, from kneading to shaping to rising to baking, must take place in the geographical area identified in point 4 because it is at this point that the bread is given its characteristic shape.

Preparation of the sourdough starter, which, being a live organism is influenced by its place of production, must also take place in the identified geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

The bread must be placed on sale within 24 hours of production and may not be frozen or deep-frozen or undergo any other preservation process at any stage in its production.

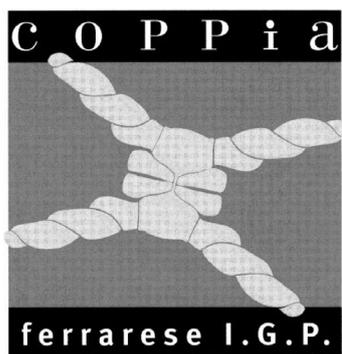
The bread may be marketed more than 24 hours after its production provided that the packaging in which it is contained can guarantee that it keeps perfectly without the use of preservatives or additives.

The manufacturers must mark every piece with the identifying logo so as to distinguish it from other types of bread.

3.7. *Specific rules concerning labelling:*

Where 'Coppia Ferrarese' is sold packed, the packaging must contain full information on the product, list the characteristic ingredients and bear the identifying logo.

The logo is made up of a pale yellow 'coppia' inscribed in a blue square. At the top of the square is the word 'coppia' in white letters on a black background; at the bottom, also on a black background, are the words 'ferrarese PGI' in white letters.



It is forbidden to use with the 'Coppia Ferrarese' Protected Geographical Indication any other description or wording, including adjectives such as 'extra', 'fine', 'selezionato' (selected), 'superiore' (superior) and similar descriptions.

The use of names, trade names and private logos is permitted, provided that they have no laudatory purport and are not such as to mislead the purchaser.

4. Concise definition of the geographical area:

The production area of 'Coppia Ferrarese' is the whole of the Province of Ferrara.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The 'Coppia Ferrarese' is an integral part of the culture and history of the city of Ferrara. As early as 1287, when the statutes of the commune gave formal expression to what were already long-established practices, bakers were instructed to make breads shaped with 'orletti' (turn-ups). These subsequently evolved into the 'ritorto' (twisted) breads which were the direct ancestors of the classic 'Coppia Ferrarese'.

According to the statutes, the bread always had to carry the baker's mark and should not reduce in weight while in the oven, where it was to be thoroughly baked. The text even specified the fines to be paid by bakers who did not follow the rules strictly. Today, there are around 330 bakers making such bread in the province of Ferrara. These family businesses have a total daily production of around 500 quintals of fresh bread, of which 60 % is 'Coppia Ferrarese'. These are skilled artisans who, since the time of their apprenticeship, have spent years working at the bakery developing their knowledge and skills, learning and making their own the techniques of making bread with sourdough starter and it is their dedication that is responsible for the quality of this product that has remained unchanged over the years.

The water and the humidity of the air, the undeniable skill and professionalism of the craftsmen bakers and the use of sourdough starter mean that the quality of the product has been maintained over time and is constant throughout the entire province.

Of the methods of preparing the sourdough starter, that traditionally most used by breadmakers in Ferrara involves taking 150 g of grape juice (obtained by crushing grapes) and leaving it for 48 hours at ambient temperature to permit fermentation to begin. 500 g of 'strong' W350 flour is then added with enough water to bring the liquid content up to 50 % of the volume. The mixture is then kneaded by hand into a ball, which is left to rise for 36 to 48 hours. Next, 500 g of flour and 250 ml of water are added and the dough is kneaded again. After the dough has been left to rise for 36 hours, 1 000 g of flour and 500 ml of water are added and it is kneaded and left to rise for another 24 hours. In the next phase, 1 500 g of flour and 1 l of water are added and the dough is kneaded and left to rise for 12 hours.

It takes between 15 and 20 days to prepare the sourdough starter, depending on the time of year, taking a few days longer in winter than in summer.

The second half of the production process involves kneading the sourdough starter by machine, since it becomes particularly firm in consistency, making hand kneading difficult and laborious.

After 4 to 5 hours, the sourdough starter has risen and can be used for breadmaking.

5.2. *Specificity of the product:*

What makes 'Coppia Ferrarese' special is its particular shape with four horns, made from two pieces of dough shaped separately and then joined together by hand by the artisan bakers.

The preparation of the sourdough starter described in point 5.1 gives a unique, live leavening, containing lactic and acetic acid, guaranteeing that the dough will be elastic and acidic.

This totally natural method, using sourdough starter, makes the bread more easily digestible.

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):*

The product's characteristics are closely related to the environmental conditions.

The main link with the area of origin is the use of sourdough starter, prepared in the bakery by the bakers themselves. There is a very close link between the bread's characteristics and the climate of the production area.

The use of sourdough starter gives a unique, live leavening, containing lactic and acetic acid, ensuring that the dough will have the elasticity and acidity required to allow the dough to be worked into its characteristic shape. These original varieties of 'pane ritorto' (twisted bread) were much appreciated and descriptions can be found, for example, in accounts of the sumptuous banquets given at the Renaissance Este Court. Many documents and texts bear witness to the place of the 'Coppia Ferrarese' in the history of the city, often relating to the life of the poor or to some specific historical period.

The skill of the craft bakers in preparing 'Coppia Ferrarese' with its now characteristic shape, is a result of these practices consolidated over the years. Still today, 'Coppia Ferrarese' is immediately recognisable by its shape.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

The Ministry launched the national procedure to allow objections to the proposed amendment to the 'Coppia Ferrarese' Protected Geographical Indication in *Official Gazette of the Italian Republic* No 75 of 30 March 2007.

The full text of the product specification is available on the following web site:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or

by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (on the top right of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.
