

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2018/C 51/06)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**‘RADICCHIO VARIEGATO DI CASTELFRANCO’****EU No: PGI-IT-1515-AM01 — 22.12.2016****PDO () PGI (X)****1. Applicant group and legitimate interest**

Group name Consorzio di Tutela Radicchio Rosso di Treviso IGP e Radicchio Variegato di Castelfranco IGP
Group type Multi-person group
Participants Producer(s)
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The *Consorzio di Tutela Radicchio Rosso di Treviso IGP e Radicchio Variegato di Castelfranco IGP* is entitled to submit an amendment application pursuant to Article 13(1) of Decree No 12511 of the Ministry of Agricultural, Food and Forestry Policy of 14 October 2013.

2. Member State or Third Country

Italy

3. Heading in the product specification affected by the amendment(s)

- ☐ Name of product
- ☒ Description of product
- ☒ Geographical area
- ☒ Proof of origin
- ☒ Method of production
- ☐ Link
- ☒ Labelling
- ☒ Other: Control body, name, link

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

4. Type of amendment(s)

- ☒ Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012
- ☐ Amendment to product specification of registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. Amendment(s)

Description of product

Amendment 1

Current specification

'Article 2 — Use

The PGI in question may be used to describe variegated radicchio grown exclusively and fully within the areas of the Provinces of Treviso, Padua and Venice specified below, by persons farming suitable land used annually for that crop.'

New text

'Article 2 — Description of product

The crops grown to produce "Radicchio Variegato di Castelfranco" PGI must be plants of the *Compositae* family, *Cichorium intybus* genus, wild variety, which includes the variegated type.

Characteristics of the product

When released for consumption, radicchio bearing the "Radicchio Variegato di Castelfranco" PGI must have the following characteristics:

- (a) appearance: well-shaped head resplendent with colour and with a maximum diameter of 15 cm; starting from the base of the head it has a ring of flat leaves, a second ring of slightly more upright leaves, a third ring that is inclined even further upwards and so on until the centre, which does not have a heart; maximum length of the taproot 4 cm, with a diameter proportionate to the dimensions of the head; leaves as thick as possible with jagged edges, a wavy surface of the blade and a rounded shape;
- (b) colour: cream-white leaves, evenly variegated all over the leaves in hues varying from pale purple to purplish red and bright red;
- (c) taste: the taste of the leaves is very delicate, from sweet to an agreeable bitterness;
- (d) size: minimum head weight 100 g with a minimum diameter of 15 cm.

The commercial product profile of "Radicchio Variegato di Castelfranco" is as follows: perfectly ripe; cream-white colour, evenly variegated all over the leaves from pale purple to bright red; leaves with a jagged edge and slightly wavy blade; good head firmness; medium to large in size; uniformly sized heads; precise, careful trimming without flaws; taproot in proportion to the head and not longer than 4 cm.'

Reason

The structure of the specification has been brought into line with the content of the product specification as listed in Article 7 of Regulation (EU) No 1151/2012. Article 2 has been replaced with the text describing the product, which had initially been in Article 6, and the rules on use of the PGI have been moved from Article 2 to Article 3. The provisions in the first paragraph of the amended article have been moved from Article 4 of the current product specification.

Geographical area

Amendment 2

Current specification

'Article 3 — Production area

The production and packaging area of "Radicchio Variegato di Castelfranco" comprises the entire territory of the following municipalities in the Provinces of Treviso, Padua and Venice:

Province of Treviso: Breda di Piave, Carbonera, Casale sul Sile, Casier, Castelfranco Veneto, Castello di Godego, Istrana, Loria, Maserada sul Piave, Mogliano Veneto, Morgano, Paese, Ponzano Veneto, Preganziol, Quinto di Treviso, Resana, Riese Pio X, San Biagio di Callalta, Silea, Spresiano, Trevignano, Treviso, Vedelago, Villorba, Zero Branco.

Province of Padua: Albignasego, Battaglia Terme, Borgoricco, Camposanpiero, Cartura, Casalserugo, Conselve, Due Carrare, Loreggia, Maserà di Padova, Massanzago, Monselice, Montagnana, Montegrotto Terme, Pernumia, Piombino Dese, Ponte San Nicolò, San Pietro Viminario, Trebaseleghe.

Province of Venice: Martellago, Mira, Mirano, Noale, Salzano, Santa Maria di Sala, Scorzè, Spinea.'

New text

'Article 3 — Defined geographical area

The PGI in question may be used to describe variegated radicchio grown exclusively and fully within the areas of the Provinces of Treviso, Padua and Venice specified below. The production and packaging area of "Radicchio Variegato di Castelfranco" comprises the entire territory of the following municipalities in the Provinces of Treviso, Padua and Venice:

Province of Treviso: Breda di Piave, Carbonera, Casale sul Sile, Casier, Castelfranco Veneto, Castello di Godego, Istrana, Loria, Maserada sul Piave, Mogliano Veneto, Morgano, Paese, Ponzano Veneto, Preganziol, Quinto di Treviso, Resana, Riese Pio X, San Biagio di Callalta, Silea, Spresiano, Trevignano, Treviso, Vedelago, Villorba, Zero Branco.

Province of Padua: Albignasego, Battaglia Terme, Borgoricco, Camposanpiero, Cartura, Casalserugo, Conselve, Due Carrare, Loreggia, Maserà di Padova, Massanzago, Monselice, Montagnana, Montegrotto Terme, Pernumia, Piombino Dese, Ponte San Nicolò, San Pietro Viminario, Trebaseleghe, Tribano.

Province of Venice: Marcon, Martellago, Mira, Mirano, Noale, Salzano, Santa Maria di Sala, Scorzè, Spinea.'

Reason

The rules on use of the PGI, which were previously in Article 2, have been included here since the content of that paragraph and this article are related.

Two municipalities have been added — Tribano in the Province of Padua and Marcon in the Province of Venice — since 'Radicchio Variegato di Castelfranco' is a typical, characteristic crop in this area of the Veneto region. In particular, the historical tradition in those two municipalities and the production know-how that links growers in those municipalities with all other 'Radicchio Variegato di Castelfranco' PGI growers are demonstrated and backed up by old sales invoices, including for 'extra' quality radicchio, from holdings that are based in and/or farm land in those municipalities. This request is thus being made to rectify a lack of specific interested parties when the PGI was originally being obtained almost 20 years ago.

Proof of origin

Amendment 3

Current specification

'Article 4 — Environmental characteristics

The crops grown to produce "Radicchio Variegato di Castelfranco" PGI must be plants of the *Compositae* family, *Cichorium intybus* genus, wild variety, which includes the variegated type.

The planting conditions and crop-tending activities on the plots used for "Castelfranco" PGI production must be those that are traditional in the area and in any event be such as to give the heads their specific characteristics. Fresh, deep soils that are well drained, non-alkaline and not excessively rich in nutrients, particularly nitrogen, are to be considered suitable for "Radicchio Variegato di Castelfranco" PGI production.

Particularly well suited are growing areas with clayey-sandy soils of alluvial origin undergoing decalcification, with a climate that has sufficiently rainy summers and moderate maximum temperatures, dry autumns and winters that turn cold early and have minimum temperatures of as low as – 10 °C.

For "Radicchio Variegato di Castelfranco" PGI, at the end of sowing or transplanting and the subsequent thinning of the plants, the planting density must not exceed 7 plants per square metre.

In order for the product to be classed as "Radicchio Variegato di Castelfranco" PGI, the maximum yield per hectare of cultivated land must not exceed 6 000 kg (no tolerance permitted).

The maximum unit weight of heads making up the end product may not exceed 0,4 kg (no tolerance permitted).'

New text

'Article 4 — Proof of origin

Each stage in the production process is monitored, with all inputs and outputs being recorded. The traceability of the product is ensured in this way, as well as through entry of the plots, producers and packagers on lists kept for this purpose by the control body, the keeping of production and packaging registers and the timely declaration of quantities produced to the control body. All natural and legal persons entered in the relevant lists are subject to checks by the control body in accordance with the product specification and the associated inspection plan.'

Reason

The structure of the specification has been brought into line with the content of the product specification as listed in Article 7 of Regulation (EU) No 1151/2012. Article 4 has been reworded to include the text on the origin of the product and the traceability rules.

The information on environmental characteristics in paragraphs 2 and 3 has been moved to Article 6, whilst paragraphs 4, 5 and 6 have been amended and moved to the next article, Article 5.

Production method

Amendment 4

The following paragraphs from Article 4 of the current specification have been amended and moved to Article 5.

'Production of "Radicchio Variegato di Castelfranco" may begin with either sowing or transplanting.

For "Radicchio Variegato di Castelfranco" PGI, at the end of sowing or transplanting and the subsequent thinning of the plants, the planting density must not exceed 7 plants per square metre.

In order for the product to be classed as "Radicchio Variegato di Castelfranco" PGI, the maximum yield per hectare of cultivated land must not exceed 6 000 kg (no tolerance permitted).

The maximum unit weight of heads making up the end product may not exceed 0,4 kg (no tolerance permitted).'

New text

"Radicchio Variegato di Castelfranco" production is carried out by persons farming suitable land used annually for that crop and may begin with either sowing or transplanting.

For "Radicchio Variegato di Castelfranco" PGI, at the end of sowing or transplanting and the subsequent thinning of the plants, the planting density must not exceed 8 plants per square metre.

In order for the product to be classed as "Radicchio Variegato di Castelfranco" PGI, the maximum yield per hectare of cultivated land must not exceed 12 000 kg.

The maximum unit weight of heads making up the end product may not exceed 0,6 kg.'

Reason

The reference to 'persons farming suitable land used annually for that crop' has been moved from Article 2 'Use' to the relevant Article 4 'Production method'.

The paragraph on planting density per square metre has been moved from Article 4 to the relevant Article 5 of the product specification. The increase in the density from 7 to 8 plants per square metre is required in order to produce smaller heads which, while abiding by the quality parameters laid down in the product specification, are intended to meet the needs of specific consumer categories, such as small households with one or two people.

The paragraph on the maximum weight of heads has been moved from Article 4 to the relevant Article 5 of the product specification. The increase in the maximum unit head size from 0,4 kg to 0,6 kg and the increase in maximum yields take account of the improved productivity of the plants owing to the continuous mass selection work carried out by producers since the name was registered. Production techniques, plant protection techniques and agricultural engineering works on planted land have also improved. The introduction of machines intended in particular to render the harvesting stages faster and more effective allows less of the product to be lost, while the use of controlled-environment premises to prepare and temporarily store the product before it is placed on the market allows an increased yield.

Amendment 5

The following sentence from Article 5:

‘Transplanting must take place between 15 June and 31 August.’

is amended as follows:

‘Transplanting must take place between 15 June and 10 September.’

Reason

The extension of the transplanting period takes account of variations in the weather, since it is possible for the weather conditions to be such as to cause the end date of planting to be deferred. Accordingly, the final date for transplanting has been put back to 10 September.

Amendment 6

The following paragraph in Article 5:

‘The forcing of “Radicchio Variegato di Castelfranco” may take place in two ways:

- (a) by vertically immersing the heads up to the collar area in 11 °C spring water that is suitable for preparing horticultural produce until they have reached the right level of ripeness, with the characteristics previously described as indicated in Article 6 below; or:
- (b) in heated spaces or directly in the field, ensuring the right level of humidity of the root structure, reducing the intensity of light and facilitating the growth of new shoots from each head.’

is amended as follows:

‘The forcing of “Radicchio Variegato di Castelfranco” may take place in two ways:

- (a) by vertically immersing the heads up to the collar area in spring water at a minimum temperature of 11 °C until they reach the right level of ripeness, with the characteristics previously described; or:
- (b) in heated spaces or directly in the field, ensuring the right level of humidity of the root structure, reducing the intensity of light and facilitating the growth of new shoots from each head.’

Reason

It is proposed that the water temperature, set over 20 years ago, should be deemed the minimum optimal temperature for facilitating blanching. The parameter laid down in the current specification appears excessively rigid given the large size of the production area, covering no fewer than 52 municipalities in the Provinces of Treviso, Padua and Venice.

Labelling*Amendment 7**Current specification*

‘Article 8 — Production notification

Farmers must enter into a special farm register, in order, the start date of each harvest.

Farmers must notify the body specified in the preceding article of the quantity of market-ready finished produce obtained from the production cycle.

At the same time, farmers must enter this quantity in the farm register, noting the date of delivery to the packager, except where they package the product themselves.’

has been deleted.

Reason

The provisions in Article 8 have been removed as they are covered by the rules in Article 4.

Amendment 8

Current specification

‘Article 9 — Name and presentation

Radicchio released for consumption bearing the “Radicchio Variegato di Castelfranco” PGI must be packaged:

- (a) in suitable containers with a base of 30 cm × 50 cm or 30 cm × 40 cm and a maximum capacity of 5 kg of product;
- (b) in suitable containers with a base of 40 cm × 60 cm and a maximum capacity of 7,5 kg of product;
- (c) in suitable containers of other sizes, provided they do not hold more than 2 kg of product.

All containers must have a sealable cover making it impossible to remove the content without breaking the seal.’

New text

‘Article 8 — Labelling

Radicchio released for consumption bearing the “Radicchio Variegato di Castelfranco” PGI must be packaged in appropriate containers suitable for food use, provided that the total weight does not exceed 10 kg. The characteristics of such packages must be such as to allow the product to be conserved properly without breaking or going off.

Where the product is intended for processing, it may be marketed inside appropriate containers (bins) provided that their net weight does not exceed 250 kg. As a guarantee for the final consumer, all containers must have a sealable cover. For retail sale in packages exceeding 2 kg net weight, the product may be taken out of the crates, with the seal thus being broken, and sold as individual heads to the final consumer.’

Reason

The references to package sizes have been removed. This amendment is required by the need to deploy ever more effective marketing policies, given the ever greater demands of the modern retail sector, processing companies and consumers, which necessitate greater flexibility and innovation in the choice of the ideal packaging.

Specific rules have been introduced for when the product is intended for processing. The use of suitable bins with a capacity of up to 250 kg is made necessary by the additional requirement to supply the product for processing in containers that are better suited to the demands of handling and processing and thus reduce processing costs.

Lastly, it has been made clear that the ban on breaking the seal and taking out the product applies before sale: at points of sale it is necessary to open the packages (where they weigh more than 2 kg net) so as to allow individual heads to be sold to the final consumer. However, where the product is being sold on trays weighing less than 2 kg net, these trays are sold whole.

Amendment 9

Current specification

‘Article 9 — Name and presentation’

The sentence:

‘The containers must also include information making it possible to identify the name and address or company name and registered office of the individual producer and/or producer association member and/or the packager.’

New text

‘Article 8 — Labelling’

‘Besides the information required by law, the containers may also feature additional information, provided this is not of a laudatory nature and does not mislead the consumer as to the nature and characteristics of the product.’

Reason

The sentence has been simplified by making reference to the existing provisions of the legislation in force on labelling.

Other*Amendment 10*

Article 6 of the specification is reworded as follows:

‘The planting conditions and crop-tending activities on the plots used for “Castelfranco” PGI production must be those that are traditional in the area and in any event be such as to give the heads their specific characteristics.

Fresh, deep soils that are well drained, non-alkaline and not excessively rich in nutrients, particularly nitrogen, are to be considered suitable for “Radicchio Variegato di Castelfranco” production. Particularly well suited are growing areas with clayey-sandy soils of alluvial origin undergoing decalcification, with a climate that has sufficiently rainy summers and moderate maximum temperatures, dry autumns and winters that turn cold early and have minimum temperatures of as low as – 10 °C. The required characteristics of “Radicchio Variegato di Castelfranco” stem from the environmental conditions and natural and human factors in the production area. History, progress, the tradition of local farms and growers dating back more than a century, the characteristics of the land, the climate, the temperature of the ground water and its ability to produce springs simply as a result of drilling, i.e. at a cost that can be easily borne, amply prove the link between “Radicchio Variegato di Castelfranco” and the environment in which it is currently grown.’

Reason

Article 6 contains the information found in Article 4 of the current specification, rearranged in the light of amendments 1 and 4. The article has been supplemented with the information set out in paragraph 4.6 of the summary published in OJ C 270 of 13 November 2007. The rearrangement of the article does not in any way alter or change the elements linking the name to the geographical production area.

Inspection body*Amendment 11*

Article 7 of the specification is reworded as follows:

‘Article 7 — Control body

Verification of compliance with the specification is carried out in accordance with Article 37 of Regulation (EU) No 1151/2012. The control body responsible for verifying the product specification is CSQA Certificazioni Srl, Via San Gaetano 74, Thiene VI, Italia, Tel. +39 0445366094, Fax +39 0445382672, Email: csqa@csqa.it Certified email: csqa@legalmail.it’

Reason

The information on traceability has been updated and moved to Article 4 of the amended specification (see Amendment 4 — Proof of origin), while the following references to the control body have been included in the article in question.

*Amendment 12***Current specification****‘Article 1 — Name**

The “Radicchio Variegato di Castelfranco” protected geographical indication — hereinafter abbreviated as PGI — is reserved, in the horticulture sector, for variegated radicchio which complies with the conditions and requirements laid down in this product specification.’

New text**‘Article 1 — Name**

The “Radicchio Variegato di Castelfranco” protected geographical indication — hereinafter abbreviated as PGI — is reserved for variegated radicchio which complies with the conditions and requirements laid down in this product specification.’

Reason

This is merely a formal amendment that does not involve any change to the registered name ‘Radicchio Variegato di Castelfranco’. The reference to the horticulture sector in Article 1 ‘Name’ has been removed as it is superfluous.

SINGLE DOCUMENT

'RADICCHIO VARIEGATO DI CASTELFRANCO'

EU No: PGI-IT-1515-AM01 — 22.12.2016

PDO () PGI (X)

1. Name(s)

'Radicchio Variegato di Castelfranco'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff**3.1. Type of product**

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

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

The crops grown to produce 'Radicchio Variegato di Castelfranco' PGI must be plants of the *Compositae* family, *Cichorium intybus* genus, wild variety, which includes the variegated type.

Characteristics of the product

When released for consumption, radicchio bearing the 'Radicchio Variegato di Castelfranco' PGI must have the following characteristics:

- appearance: well-shaped head resplendent with colour and with a maximum diameter of 15 cm; starting from the base of the head it has a ring of flat leaves, a second ring of slightly more upright leaves, a third ring that is inclined even further upwards and so on until the centre, which does not have a heart; maximum length of the taproot 4 cm, with a diameter proportionate to the dimensions of the head; leaves as thick as possible with jagged edges, a wavy surface of the blade and a rounded shape;
- colour: cream-white leaves, evenly variegated all over the leaves in hues varying from pale purple to purplish red and bright red;
- taste: the taste of the leaves is very delicate, from sweet to an agreeable bitterness;
- size: minimum head weight 100 g with a minimum diameter of 15 cm.

The commercial product profile of 'Radicchio Variegato di Castelfranco' is as follows: perfectly ripe; cream-white colour, evenly variegated all over the leaves from pale purple to bright red; leaves with a jagged edge and slightly wavy blade; good head firmness; medium to large in size; uniformly sized heads; precise, careful trimming without flaws; taproot in proportion to the head and not longer than 4 cm.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

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

All steps in the production of 'Radicchio Variegato di Castelfranco' PGI, from sowing/transplanting to harvesting, including forcing, blanching and trimming, must take place within the geographical production area.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

Radicchio released for consumption bearing the 'Radicchio Variegato di Castelfranco' PGI must be packaged within the geographical production area in appropriate containers suitable for food use, provided that the total weight does not exceed 10 kg. The characteristics of such packages must be such as to allow the product to be conserved properly without breaking or going off.

Where the product is intended for processing, it may be marketed inside appropriate containers (bins) provided that their net weight does not exceed 250 kg. As a guarantee for the final consumer, all containers must have a sealable cover.

For retail sale in packages exceeding 2 kg net, the product may be taken out of the crates, with the seal thus being broken, and sold as individual heads to the final consumer.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

Containers must bear the wording 'Radicchio Variegato di Castelfranco' PGI in printed characters of equal size. Besides the information required by law, the containers may also feature additional information, provided this is not of a laudatory nature and does not mislead the consumer as to the nature and characteristics of the product.

Every container and/or sealable cover must also feature the identifying logo of the PGI, using the shapes, colours, sizes and proportions indicated. The logo, which is red on a white background, is a stylised composition of radicchios above which are the words 'Radicchio Variegato di Castelfranco', the whole image being framed by a red border.

Font type: Rockwell condensed

Logo colour: Red = Magenta 100 % — Yellow 80 % — Cyan 30 %

In addition, the logo may also be affixed to the seal by the party responsible.

Any other wording used alongside 'Radicchio Variegato di Castelfranco' PGI must be significantly smaller in size.

4. **Concise definition of the geographical area**

The production and packaging area of 'Radicchio Variegato di Castelfranco' comprises the entire territory of the following municipalities in the Provinces of Treviso, Padua and Venice:

Province of Treviso: Breda di Piave, Carbonera, Casale sul Sile, Casier, Castelfranco Veneto, Castello di Godego, Istrana, Loria, Maserada sul Piave, Mogliano Veneto, Morgano, Paese, Ponzano Veneto, Preganziol, Quinto di Treviso, Resana, Riese Pio X, San Biagio di Callalta, Silea, Spresiano, Trevignano, Treviso, Veduggio, Villorba, Zero Branco.

Province of Padua: Albignasego, Battaglia Terme, Borgoricco, Camposanpiero, Cartura, Casalerugo, Conselve, Due Carrare, Loreggia, Maserà di Padova, Massanzago, Monselice, Montagnana, Montebelluna Terme, Pernumia, Piombino Dese, Ponte San Nicolò, San Pietro Viminario, Trebaseleghe, Tribano.

Province of Venice: Marcon, Martellago, Mira, Mirano, Noale, Salzano, Santa Maria di Sala, Scorzè, Spinea.

5. **Link with the geographical area**

The planting conditions and crop-tending activities on the plots used for 'Castelfranco' PGI production must be those that are traditional in the area and in any event be such as to give the heads their specific characteristics.

Fresh, deep soils that are well drained, non-alkaline and not excessively rich in nutrients, particularly nitrogen, are to be considered suitable for 'Radicchio Variegato di Castelfranco' production. Particularly well suited are growing areas with clayey-sandy soils of alluvial origin undergoing decalcification, with a climate that has sufficiently rainy summers and moderate maximum temperatures, dry autumns and winters that turn cold early and have minimum temperatures of as low as – 10 °C. The required characteristics of 'Radicchio Variegato di Castelfranco' stem from the environmental conditions and natural and human factors in the production area. History, progress, the tradition of local farms and growers dating back more than a century, the characteristics of the land, the climate, the temperature of the ground water and its ability to produce springs simply as a result of drilling, i.e. at a cost that can be easily borne, amply prove the link between 'Radicchio Variegato di Castelfranco' and the environment in which it is currently grown.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

Official Gazette of the Italian Republic No 196 of 23 August 2016 and No 260 of 7 November 2016.

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