

Official Journal of the European Union

C 51



English edition

Information and Notices

Volume 61

10 February 2018

Contents

IV Notices

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

Council

2018/C 51/01	Notice for the attention of the persons and entities subject to restrictive measures provided for in Council Decision 2010/788/CFSP, as implemented by Council Implementing Decision (CFSP) 2018/202, and Council Regulation (EC) No 1183/2005, as implemented by Council Implementing Regulation (EU) 2018/197 concerning restrictive measures against the Democratic Republic of the Congo	1
2018/C 51/02	Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Regulation (EC) No 1183/2005 imposing certain specific restrictive measures directed against persons acting in violation of the arms embargo with regard to the Democratic Republic of the Congo apply	3

European Commission

2018/C 51/03	Euro exchange rates	4
2018/C 51/04	Explanatory Notes to the Combined Nomenclature of the European Union	5

EN

V Announcements

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2018/C 51/05	Prior notification of a concentration (Case M.8726 — Oney/4finance/JV) — Candidate case for simplified procedure ⁽¹⁾	6
--------------	---	---

OTHER ACTS

European Commission

2018/C 51/06	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	8
2018/C 51/07	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	17
2018/C 51/08	Publication of applications for the protection of traditional terms pursuant to Article 30 of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products	24
2018/C 51/09	Publication of an 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	29

⁽¹⁾ Text with EEA relevance.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

COUNCIL

Notice for the attention of the persons and entities subject to restrictive measures provided for in Council Decision 2010/788/CFSP, as implemented by Council Implementing Decision (CFSP) 2018/202, and Council Regulation (EC) No 1183/2005, as implemented by Council Implementing Regulation (EU) 2018/197 concerning restrictive measures against the Democratic Republic of the Congo

(2018/C 51/01)

The following information is brought to the attention of the persons that appear in the Annex to Council Decision 2010/788/CFSP ⁽¹⁾, as implemented by Council Implementing Decision (CFSP) 2018/202 ⁽²⁾ and in Annex I to Council Regulation (EC) No 1183/2005 ⁽³⁾, as implemented by Council Implementing Regulation (EU) 2018/197 ⁽⁴⁾.

The United Nations Security Council has decided that four persons should be included in the list of persons and entities subject to the measures imposed by paragraphs 13 and 15 of Resolution 1596 (2005).

The persons concerned may submit at any time a request to the UN Committee established pursuant to paragraph 8 of UNSCR 1533 (2004), together with any supporting documentation, for the decisions to include them in the UN list to be reconsidered. Such request should be sent to the following address:

Focal Point for De-listing
Security Council Subsidiary Organs Branch
Room DC2 2034
United Nations
New York, N.Y. 10017
UNITED STATES OF AMERICA

Tel. +1 9173679448
Fax +1 2129631300
Email: delisting@un.org

Further to the UN decision, the Council of the European Union has determined that the persons who appear in the abovementioned Annexes should be included in the list of persons and entities which are subject to the restrictive measures provided for in Decision 2010/788/CFSP, as implemented by Implementing Decision (CFSP) 2018/202 and Regulation (EC) No 1183/2005, as implemented by Implementing Regulation (EU) 2018/197. The grounds for designation of the persons concerned appear in the relevant entries in the Annex to Decision 2010/788/CFSP and in Annex I to Regulation (EC) No 1183/2005.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the websites in Annex II to Regulation (EC) No 1183/2005, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 3 of the Regulation).

⁽¹⁾ OJ L 336, 21.12.2010, p. 30.

⁽²⁾ OJ L 38, 10.2.2018, p. 19.

⁽³⁾ OJ L 193, 23.7.2005, p. 1.

⁽⁴⁾ OJ L 38, 10.2.2018, p. 2.

The persons concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the abovementioned lists should be reconsidered, to the following address:

Council of the European Union
General Secretariat
DG C 1C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The attention of the persons concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, 2nd paragraph, and Article 263, 4th and 6th paragraphs, of the Treaty on the Functioning of the European Union.

Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Regulation (EC) No 1183/2005 imposing certain specific restrictive measures directed against persons acting in violation of the arms embargo with regard to the Democratic Republic of the Congo apply

(2018/C 51/02)

The attention of data subjects is drawn to the following information in accordance with Article 12 of Regulation (EC) No 45/2001 of the European Parliament and of the Council ⁽¹⁾:

The legal basis for this processing operation is Regulation (EC) No 1183/2005 ⁽²⁾, as implemented by Council Implementing Regulation (EU) 2018/197 ⁽³⁾.

The controller of this processing operation is the Council of the European Union represented by the Director-General of DG C (Foreign Affairs, Enlargement, Civil Protection) of the General Secretariat of the Council and the department entrusted with the processing operation is the Unit 1C of DG C that can be contacted at:

Council of the European Union
General Secretariat
DG C 1C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu.

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Regulation (EC) No 1183/2005.

The data subjects are the natural persons who fulfil the listing criteria as laid down in that Regulation.

The personal data collected includes data necessary for the correct identification of the person concerned, the Statement of Reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions provided for in Article 20(1)(a) and (d) of Regulation (EC) No 45/2001, requests for access, as well as requests for rectification or objection will be answered in accordance with Section 5 of Council Decision 2004/644/EC ⁽⁴⁾.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the asset freeze or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Data subjects may have recourse to the European Data Protection Supervisor in accordance with Regulation (EC) No 45/2001.

⁽¹⁾ OJ L 8, 12.1.2001, p. 1.

⁽²⁾ OJ L 193, 23.7.2005, p. 1.

⁽³⁾ OJ L 38, 10.2.2018, p. 2.

⁽⁴⁾ OJ L 296, 21.9.2004, p. 16.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

9 February 2018

(2018/C 51/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,2273	CAD Canadian dollar	1,5475
JPY Japanese yen	133,59	HKD Hong Kong dollar	9,5985
DKK Danish krone	7,4437	NZD New Zealand dollar	1,6952
GBP Pound sterling	0,88740	SGD Singapore dollar	1,6321
SEK Swedish krona	9,9448	KRW South Korean won	1 336,19
CHF Swiss franc	1,1500	ZAR South African rand	14,8761
ISK Iceland króna	125,20	CNY Chinese yuan renminbi	7,7362
NOK Norwegian krone	9,7983	HRK Croatian kuna	7,4435
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	16 763,69
CZK Czech koruna	25,335	MYR Malaysian ringgit	4,8600
HUF Hungarian forint	312,08	PHP Philippine peso	63,324
PLN Polish zloty	4,1903	RUB Russian rouble	71,5055
RON Romanian leu	4,6563	THB Thai baht	39,028
TRY Turkish lira	4,6970	BRL Brazilian real	4,0244
AUD Australian dollar	1,5721	MXN Mexican peso	23,0932
		INR Indian rupee	79,0045

⁽¹⁾ Source: reference exchange rate published by the ECB.

Explanatory Notes to the Combined Nomenclature of the European Union

(2018/C 51/04)

Pursuant to the first indent of Article 9(1)(a) of Council Regulation (EEC) No 2658/87 ⁽¹⁾, the Explanatory Notes to the Combined Nomenclature of the European Union ⁽²⁾ are hereby amended as follows:

On page 339, in the explanatory notes to subheadings

8525 80 91, 'Video camera recorders' and 8525 80 99, the following paragraph is added after the existing text:

'These subheadings include remotely controlled apparatus for capturing and recording video and still images which are specifically designed to be used with multi-rotor helicopters (so-called drones), for example, through dedicated contact elements. These apparatus are used for capturing video and aerial still images of the environment and allow the user to visually control the flight of the drone. Such apparatus are always classified under these subheadings regardless of the length of the video recording as the video recording is the principal function. See also the HS classification opinion 8525.80/3.'

⁽¹⁾ Council Regulation (EEC) No 2658/87 of 23 July 1987 on the tariff and statistical nomenclature and on the Common Customs Tariff (OJ L 256, 7.9.1987, p. 1).

⁽²⁾ OJ C 76, 4.3.2015, p. 1.

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.8726 — Oney/4finance/JV)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2018/C 51/05)

1. On 5 February 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Oney Bank SA (France), controlled by Auchan Holding (France), and
- 4finance Holding SA (Luxembourg), controlled by Tirona Limited (Cyprus).

Oney Bank SA and 4finance Holding SA acquire within the meaning of Articles 3(1)(b) and 3(4) of the Merger Regulation joint control of Finey SA, a newly created company constituting a joint venture. The concentration is accomplished by way of a purchase of shares.

2. The business activities of the undertakings concerned are as follows:

- Oney provides credit services for purchases made in shops owned by Auchan Holding, its subsidiaries or other commercial partners,
- 4finance offers personal loans online, via call centres and through third-party credit distributors,
- Finey, the joint venture, will offer unsecured cash loans to customers in Poland.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.8726 — Oney/4finance/JV

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax: +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

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)
Address Piazzale Indipendenza 2
31055 Quinto di Treviso TV
ITALIA

Email address consorzio@radicchioditreviso.it
mail@pec.radicchioditreviso.it

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)

—

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, Casalserugo, 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>

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 51/07)

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 THE APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION THAT 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

‘LIMONE FEMMINELLO DEL GARGANO’

EU No: PGI-IT-0297-AM01 — 5.4.2017

PDO () PGI (X)

1. Applicant group and legitimate interest

Consorzio di Tutela dell'Arancia del Gargano IGP e del Limone Femminello del Gargano IGP
Via Varano, 11
71012 Rodi Garganico (FG)
ITALIA
Email: garganoagrumi@pec.it

The association ‘Consorzio di Tutela dell'Arancia del Gargano IGP e del Limone Femminello del Gargano 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)

- ☐ Product name
- ☒ Product description
- ☐ Geographical area
- ☐ Proof of origin
- ☒ Production method
- ☐ Link
- ☒ Labelling
- ☒ Other: [Checks, logo]

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.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

5. Amendment(s)

Description of product — Article 2 of the product specification

1. The protected geographical indication “Limone Femminello del Gargano” is reserved for “home-grown” or local lemon cultivars of the Femminello Comune variety, which, historically and commercially, is divided into two types:
 1. Soft-rind variety (*Citrus limonium tenue* Riss.), also known also as Lustrino. Peduncle of medium thickness and length, spheroidal fruit shape and pale yellow, particularly smooth and very fine rind. Minimum diameter at the centre 50 mm, weight not less than about 80 g. The flavedo is rich in essential oils and has a very intense aroma; 8-11 segments per fruit. The flesh and juice are lemon yellow with very few seeds; the juice accounts for at least 35 % of the weight of the fruit and has an acidity level of at least 3,5 per 100 ml.
 2. Oblong variety (*C. limonium oblongum* Riss.), commonly known as Fusillo. Peduncle of medium thickness and length, elliptical fruit shape, medium-large size, minimum diameter at the centre 60 mm, weight not less than 100 g; bright lemon yellow rind of medium thickness, more or less smooth. The flavedo is rich in essential oils and has a very intense aroma; 8-11 segments per fruit. The flesh and juice are lemon yellow; the juice accounts for at least 30 % of the weight of the fruit and has an acidity level of at least 3,5 g per 100 ml.’

is amended as follows:

‘The protected geographical indication “Limone Femminello del Gargano” is reserved for traditionally grown cultivars belonging to the Femminello Comune variety, locally known as “Limone nostrale” (“home-grown lemons”).

“Limone Femminello del Gargano” fruit vary in shape, size and weight as a result of the various flowering periods in spring and summer/autumn. Their shape varies between typically elliptic/oblong, ovoid and a rounder shape, with a more pronounced umbo in winter fruit. Minimum diameter at the centre 50 mm, weight not less than 80 g; bright lemon yellow rind. The flavedo is thick, very rich in essential oils and has a very intense aroma; 8-11 segments per fruit. Very juicy, yellow-green flesh (the juice accounts for at least 30 % of the weight of the fruit); acidity level above 3,5 gr/100 ml.’

The description of ‘Limone Femminello del Gargano’ has been simplified by deleting the references to the ‘soft-rind’ and ‘oblong’ types. When the current product specification was drawn up, the cultivar was divided into two types on the basis of specific botanical traits, using a traditional dual classification which is now outdated. In fact the differences are due to the ‘Femminello comune’ cultivar flowering several times a year in the Gargano area. The soft-rind and round types (‘Limone lustrino’ in the current specification) are the fruit of the third and fourth flowering periods whose diameter at the centre, weight, and juiciness differ from those of the oblong type, which accounts for most of the fruit of the second flowering period.

The new article thus aims to simplify and clarify that the variations in shape, size and weight are the result of the various flowering periods, and establishes a single minimum value for diameter at the centre, weight and juiciness.

2. In Article 2 the following sentence is added:

‘Fruit with a diameter greater than 45 mm and weighing at least 60 g are intended exclusively for processing, subject to the above characteristics.’

The amendment aims to allow ‘Limone Femminello del Gargano’ fruit with a diameter at the centre of between 45 and 50 mm and weighing between 60 and 80 grams to be commercially exploited, by defining them as fruit to be used only for processing.

Production method – Article 5 of the product specification

1. The sentence in paragraph 5.2 ‘Rootstock’:

‘The rootstock, in accordance with agronomic tradition, is “melangolo” (*citrus mearda*), certified as such under the applicable legislation.’

is amended as follows:

‘The rootstock, in accordance with agronomic tradition, is mainly bitter orange (*Citrus aurantium* L.), replaceable as an alternative by other rootstocks nevertheless certified under the applicable legislation.’

The purpose of this proposal is first of all to correct the term used in the old specification to specify the botanical species of the rootstock that corresponds to the common name (‘melangolo’). The scientific term for ‘melangolo’ is not *Citrus mearda*, as was wrongly stated in the old specification, but *Citrus aurantium* L., which denotes the bitter orange commonly known as ‘melangolo’. Secondly, the words ‘replaceable as an alternative by other rootstocks nevertheless certified under the applicable legislation’ are added because growers need to be able to use other rootstocks certified under the relevant legislation due to the increasing lack of availability of bitter orange rootstock.

2. In paragraph 5.3 ‘Planting pattern’ the sentence

‘The species and varieties to be grown are defined in Article 2.’

is amended as follows:

‘The species and cultivars to be grown are defined in Article 2.’

The terminology used is brought into line with Article 2 of the specification.

3. In paragraph 5.5 ‘Crop care’ the sentence

‘Working of the soil is confined to spring hoeing and dressing, generally still with goat and sheep manure;’

is amended as follows:

‘Working of the soil is confined to spring hoeing and dressing, generally still with organic fertiliser.’

Replacing the words ‘generally with goat and sheep manure’ reflects the need to specify the use of organic fertiliser, but without further specifying its nature. Sheep and goat farms have increasingly been abandoned since the specification was drawn up, leading to reduced availability of sheep and goat manure.

4. In paragraph 5.5 ‘Crop care’ the sentence

‘Crop care continues with protection from bad weather, using windbreaks, and from pests, mainly scale insects, which cause the problem of sooty mould.’

is amended as follows:

‘Crop care continues with protection from bad weather, using windbreaks, and from pests.’

The amendment is necessary to bring the specification up to date. Pest damage is not caused ‘mainly’ by scale insects and sooty mould, but by an ever increasing range of pests that citrus growers continuously have to contend with. It was therefore considered appropriate to reword the sentence.

5. In paragraph 5.7 ‘Harvest period’ the sentence

‘Given the particular soil and climate conditions and specific properties that enable the trees, quite naturally, to bear fruit for an extended period, the harvest takes place throughout the year.’

now reads:

‘Given the particular soil and climatic conditions and the various flowering periods of “Limone Femminello del Gargano”, along with properties enabling the tree, quite naturally, to bear fruit for an extended period, the harvest takes place throughout the year.’

The proposed rewording aims to make it clear that the fruit can be harvested throughout the year thanks to the various flowering periods.

Labelling

6. The paragraph:

'In compliance with the general and metrological rules of the trade in fresh fruit and vegetables, the product may be placed on the market:

1. Loose, and each fruit must bear the PGI logo "Limone Femminello del Gargano".
2. In packs, i.e. wrapped, and at least 80 % of the fruit in the pack must bear the logo.

If the fruit is packaged, the containers must be rigid, with a capacity of between 1 kg and 25 kg, and must be made of material of vegetable origin, such as wood or cardboard. The commercial packs must bear the following indications:

— "Limone Femminello del Gargano", possibly followed by the synonym trade names "Lustrino" or "Fusillo";

is amended as follows:

'In compliance with the general and metrological rules of the trade in fresh fruit and vegetables, the product may be placed on the market:

1. In packs, and at least 80 % of the fruit in the pack must have a sticker or be wrapped. The containers must be rigid, with a capacity of between 1 kg and 25 kg, and must be made of material of vegetable origin, such as wood or cardboard.
2. For lemons intended for processing, individual stickers are not compulsory. In any case, the packs or packaging, including nets and similar packaging, must bear the words "Limone Femminello del Gargano PGI for processing", in clear, indelible characters, easily distinguishable from any other writing.

The packs referred to in (1) above must bear the following indications:

- the logo;
- the acronym PGI (or the words in full);
- the name of the producer/trader, company name, address of the packer, net weight as sold.'

Removal of the 'loose' category, where each fruit has to bear the PGI logo, was requested by operators because of the cost and time required to place the PGI logo on each individual lemon. The preparation of lemons for sale is very often done manually by small family businesses. It was therefore decided to provide for sale of the fruit only 'in packs', while guaranteeing that at least 80 % has a sticker. The 80 % limit also covers individually wrapped fruit in the pack.

Specific provisions are introduced for lemons intended for processing. A new point 2 is necessary because of the need to commercially exploit fruit with a diameter of at least 45 mm and weighing at least 60 grams for processing purposes, without requiring producers to apply stickers. In order to protect the origin and the traceability of the fruit, the PGI name 'Limone Femminello del Gargano' followed by the words 'for processing' should be shown on the packs or packaging used.

Following the first amendment to Article 2, the sentence in Article 8 'The packs must bear the following indications: "Limone Femminello del Gargano", possibly followed by the synonym trade names "Lustrino" or "Fusillo"' has been deleted as it is no longer applicable.

7. The final paragraph on users of the PGI name 'Limone Femminello del Gargano' in processed products:

'Users of the protected designation product are authorised by the holders of the intellectual property right concerned, grouped together in a syndicate and assigned a supervisory role by the Ministry of Agricultural Policy. This syndicate will be responsible for registering and monitoring the correct use of the protected designation. In the absence of a supervisory syndicate, these functions shall be carried out by the Ministry of Agricultural and Forestry Policy, as the national authority responsible for implementing Regulation (EEC) No 2081/92.'

has been deleted because it is not relevant to the content of the product specification.

Other

Checks

8. Legal references to Regulation (EU) No 1151/2012 of the European Parliament and of the Council have been updated.
9. References to the inspection body responsible for checking the product specification should be included in the product specification.

Logo

10. Below is the product logo, which appears in point 3.6 of the single document.



SINGLE DOCUMENT

'LIMONE FEMMINELLO DEL GARGANO'

EU No: PGI-IT-0297-AM01 — 5.4.2017

PDO () PGI (X)

1. Name(s)

'Limone Femminello del Gargano'

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 product to which the name in 1 applies

The protected geographical indication 'Limone Femminello del Gargano' is reserved for traditionally grown cultivars belonging to the Femminello Comune variety, locally known as 'Limone nostrale' ('home-grown lemons').

'Limone Femminello del Gargano' fruit vary in shape, size and weight as a result of the various flowering periods in spring and in summer/autumn. Their shape varies between typically elliptic/oblong, ovoid and a rounder shape, with a more pronounced umbo in winter fruits. Minimum diameter at the centre 50 mm, weight not less than 80 g; bright lemon-yellow rind. The flavedo is thick, very rich in essential oils and has a very intense aroma; 8-11 segments per fruit. Very juicy, yellow-green flesh (the juice accounts for at least 30 % of the weight of the fruit); acidity level above 3,5 gr/100 ml.

Fruit with a diameter greater than 45 mm and weighing at least 60 g are intended exclusively for processing, subject to the above characteristics.

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

—

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

Growing and harvesting operations must take place within the production area defined in point 4.

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

Packing of 'Limone Femminello del Gargano' PGI takes place solely in the area of production, as set out in point 4, in order to ensure product traceability and monitoring and to prevent deterioration in the quality of the produce.

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

In compliance with the general and metrological rules of the trade in fresh fruit and vegetables, the product may be placed on the market:

1. In packs, and at least 80 % of the fruit in the pack must have a sticker or be wrapped. The containers must be rigid, with a capacity of between 1 kg and 25 kg, and must be made of material of vegetable origin, such as wood or cardboard.
2. For lemons intended for processing, individual stickers are not compulsory. In any case, the packs or packaging, including nets and similar packaging, must bear the words 'Limone Femminello del Gargano PGI for processing', in clear, indelible characters, easily distinguishable from any other writing.

The packs referred to in (1) above must bear the following indications:

- the logo;
- the acronym PGI (or the words in full);
- the name of the producer/trader, company name, address of the packer, net weight as sold.

Products prepared using the 'Limone Femminello del Gargano' PGI, even after processing and treatment, may be released for consumption in packaging bearing a reference to the designation without using the EU logo, provided that the protected designation product, certified as such, is the sole component of the product group concerned.

The logo consists of a stylised image of two lemons with a leafy branch inside an elliptical crown. The crown bears the wording 'Limone Femminello del Gargano'.

The lemons pictured and the wording 'Limone Femminello del Gargano' are in pale yellow, and the branch and leaves are green.



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

The 'Limone Femminello del Gargano' production and packing area is located in the province of Foggia (Region of Apulia) and includes the municipalities of Vico del Gargano, Ischitella and Rodi Garganico, specifically a section of the northern part of the Gargano promontory – part coastal and part sub-coastal – from Vico del Gargano and Rodi Garganico up to Ischitella.

5. Link with the geographical area

Due to the specific local environment, i.e. the soil and climate in the coastal and sub-humid Mediterranean belt of the Gargano promontory, which, thanks to the age-old traditional experience of local farmers, have over time produced lemons so sought after for their superior quality that they have attracted foreign markets since antiquity, the 'Limone Femminello del Gargano' is prized for its authenticity and, above all, a special aroma that sets this PGI apart from the lemons produced in other Italian regions.

Citrus growing in the Gargano is still a traditional form of agriculture, performed by hand, with the pruner playing a major role. Over time, agriculture in the Gargano has built up a heritage of agronomic expertise that has been passed down through generations.

The first network of commercial links with the North American continent dates back to 1884, and it accounted for a significant proportion of citrus production. The first historical documentation on the 'Limone Femminello del Gargano' dates from the year 1000, whilst the earliest records of production in the area are to be found in the 1811 statistics of the Kingdom of Naples, when 60 % of production was exported.

Reference to publication of the specification

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

The Ministry launched the national objection procedure with the publication of the proposal for amending the product specification for the PGI 'Limone Femminello del Gargano' in *Official Gazette of the Italian Republic* No 27 of 2 February 2017. The consolidated text of the product specification can be consulted on the following website:

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

or

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Qualità', then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

Publication of applications for the protection of traditional terms pursuant to Article 30 of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products

(2018/C 51/08)

This publication confers the right to object to the applications, pursuant to Article 37 of Commission Regulation (EC) No 607/2009 ⁽¹⁾. Statements of objection must reach the Commission within two months from the date of this publication.

APPLICATION FOR THE PROTECTION OF THE TRADITIONAL TERM

‘OPOLO’

Date of receipt: 17 May 2013

Language of the application: Croatian

File number: TDT-HR-N1642

Applicant:

Ministry of Agriculture
Ulica grada Vukovara 78
HR-10000 Zagreb
HRVATSKA

Denomination: Opolo

‘Opolo’ is a traditional term under Article 112(b) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽²⁾.

Language of the traditional term: Croatian

List of protected designations of origin or geographical indications concerned

The traditional term ‘Opolo’ can be used to describe wines with the protected designations of origin ‘Primorska Hrvatska’, ‘Hrvatska Istra’, Hrvatsko primorje’, ‘Sjeverna Dalmacija’, ‘Dalmatinska zagora’ and ‘Srednja i Južna Dalmacija’ that meet the requirements for the use of this traditional term.

Grapevine products categories

Wine as defined under point 1 of Annex VII, Part II, of Regulation (EU) No 1308/2013.

Definition

‘Opolo’ is a traditional term authorised for still rosé wine, with predominant fruit flavours and produced exclusively from red grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014). Wines described with the traditional term ‘Opolo’ are produced with the technology used for the production of white wines and have a minimum actual alcohol content of 11 % vol. The maximum yield for those wines is 12 000 kg/ha. Analytical and organoleptic testing is obligatory. The colour of ‘Opolo’ wines may vary from light to intense pink.

APPLICATION FOR THE PROTECTION OF THE TRADITIONAL TERM

‘VRHUNSKO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM (VRHUNSKO VINO KZP)’

Date of receipt: 17 May 2013

Language of the application: Croatian

File number: TDT-HR-N1645

Applicant:

Ministry of Agriculture
Ulica grada Vukovara 78
HR-10000 Zagreb
HRVATSKA

⁽¹⁾ OJ L 193, 24.7.2009, p. 60.

⁽²⁾ OJ L 347, 20.12.2013, p. 671.

Denomination: Vrhunsko vino s kontroliranim zemljopisnim podrijetlom (Vrhunsko vino KZP) whether or not supplemented by:

- Arhivsko vino: for wines kept in cellar for five or more years, of which at least three years in the bottle.
- Desertno vino: for wines obtained by processing overripe or dried grapes without adding any substances and having a natural alcoholic strength of not less than 16 % vol. and actual alcoholic strength of not less than 9 % vol.
- Kasna berba: for wines produced from overripe grapes, which have at least 94° Oechsle.
- Izborna berba: for wines produced from specially selected grapes, which contain at least 105° Oechsle.
- Izborna berba bobica: for wines produced from selected, overripe and botrytis infected grapes, which contain at least 127° Oechsle.
- Izborna berba prosušenih bobica: for wines produced from selected berries of overripe grapes, which contain at least 154° Oechsle.
- Ledeno vino: for wines produced from grapes harvested at temperature of at least – 7 °C and processed while frozen, which contain at least 127° Oechsle.

‘Vrhunsko vino KZP’ is a traditional term under Article 112(a) of Regulation (EU) No 1308/2013.

Language of the traditional term: Croatian

List of protected designations of origin or geographical indications concerned

The traditional term ‘Vrhunsko vino s kontroliranim zemljopisnim podrijetlom (Vrhunsko vino KZP)’ can be used for all Croatian wines with a protected designation of origin that meet the requirements for the use of this traditional term.

Grapevine products categories

Wine as defined under point 1 of Annex VII, Part II, of Regulation (EU) No 1308/2013.

Definition

‘Vrhunsko vino s kontroliranim zemljopisnim podrijetlom (Vrhunsko vino KZP)’ is a synonym of the term ‘protected designation of origin’, authorised for the description of wines produced from grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014). The natural alcoholic strength of those wines must be of not less than:

- 10 % vol. in zone B,
- 10,5 % vol. in zone CI,
- 11 % vol. in zone CII.

The maximum yield for the production of those wines is:

- 10 000 kg/ha (6 000 l/ha) in zone B,
- 11 000 kg (6 600 l/ha) in zones CI and CII.

Enrichment, acidification, deacidification, and sweetening are not allowed. Analytical and organoleptic testing is obligatory. Depending on the degree of ripeness of the grapes and the processes of production and maturation of wine the following additional terms can be used:

- Arhivsko vino
- Desertno vino
- Kasna berba
- Izborna berba
- Izborna berba bobica
- Izborna berba prosušenih bobica
- Ledeno vino.

APPLICATION FOR THE PROTECTION OF THE TRADITIONAL TERM

‘KVALITETNO BISER VINO’

Date of receipt: 17 May 2013

Language of the application: Croatian

File number: TDT-HR-N1639

Applicant:

Ministry of Agriculture
Ulica grada Vukovara 78
HR-10000 Zagreb
HRVATSKA

Denomination: Kvalitetno biser vino

‘Kvalitetno biser vino’ is a traditional term under Article 112(a) of Regulation (EU) No 1308/2013.

Language of the traditional term: Croatian

List of protected designations of origin or geographical indications concerned

The traditional term ‘Kvalitetno biser vino’ can be used for all Croatian semi-sparkling wines with a protected designation of origin that meet the requirements for the use of this traditional term.

Grapevine products categories

Semi-sparkling wine, as defined under point 8 of Annex VII, Part II, of Regulation (EU) No 1308/2013.

Definition

‘Kvalitetno biser vino’ is a synonym of the term ‘protected designation of origin’, authorised for the description of semi-sparkling wine obtained from quality wines, new wine still in fermentation, grape must or grape must in fermentation, produced from grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014). The wines bearing the traditional term ‘Kvalitetno biser vino’ must have a total alcoholic strength of not less than 9 % vol. and an actual alcoholic strength of not less than 7 % vol. The excess pressure due to endogenous carbon dioxide in solution must be not less than 1 bar and not more than 2,5 bar, when kept at a temperature of 20 °C in closed containers.

APPLICATION FOR THE PROTECTION OF THE TRADITIONAL TERM

‘MLADO VINO’

Date of receipt: 17 May 2013

Language of the application: Croatian

File number: TDT-HR-N1641

Applicant:

Ministry of Agriculture
Ulica grada Vukovara 78
HR-10000 Zagreb
HRVATSKA

Denomination: Mlado vino

‘Mlado vino’ is a traditional term under Article 112(b) of Regulation (EU) No 1308/2013.

Language of the traditional term: Croatian

List of protected designations of origin or geographical indications concerned

The traditional term ‘Mlado vino’ can be used for all Croatian wines with a protected designation of origin that meet the requirements for the use of this traditional term.

Grapevine products categories

Wine as defined under point 1 of Annex VII, Part II, of Regulation (EU) No 1308/2013.

Definition

'Mlado vino' is a traditional term authorised for wines produced from grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014), the fermentation process of which is either completed or partially completed. The wines bearing the traditional term 'Mlado vino' must be placed on the market before 31 December of the calendar year in which grapes were harvested.

APPLICATION FOR THE PROTECTION OF THE TRADITIONAL TERM

'VRHUNSKO PJENUŠAVO VINO'

Date of receipt: 17 May 2013

Language of the application: Croatian

File number: TDT-HR-N1644

Applicant:

Ministry of Agriculture
Ulica grada Vukovara 78
HR-10000 Zagreb
HRVATSKA

Denomination: Vrhunsko pjenušavo vino

'Vrhunsko pjenušavo vino' is a traditional term under Article 112(a) of Regulation (EU) No 1308/2013.

Language of the traditional term: Croatian

List of protected designations of origin or geographical indications concerned

The traditional term 'Vrhunsko pjenušavo vino' can be used for all Croatian sparkling wines with a protected designation of origin that meet the requirements for the use of this traditional term.

Grapevine products categories

Sparkling wine as defined under point 4 of Annex VII, Part II, of Regulation (EU) No 1308/2013.

Definition

'Vrhunsko pjenušavo vino' is a synonym of the term 'protected designation of origin', used to describe sparkling wines obtained by first alcoholic fermentation from fresh grapes or must and second alcoholic fermentation from wine suitable for obtaining quality or top-quality wines produced from grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014). Sparkling wines bearing the traditional term 'Vrhunsko pjenušavo vino' must have an actual alcoholic strength of not less than 10 % vol. and an excess pressure, due to endogenous carbon dioxide in solution, of not less than 3 bar when kept at a temperature of 20 °C in closed containers.

APPLICATION FOR THE PROTECTION OF THE TRADITIONAL TERM

'KVALITETNO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM (KVALITETNO VINO KZP)'

Date of receipt: 17 May 2013

Language of the application: Croatian

File number: TDT-HR-N1640

Applicant:

Ministry of Agriculture
Ulica grada Vukovara 78
HR-10000 Zagreb
HRVATSKA

Denomination: Kvalitetno vino s kontroliranim zemljopisnim podrijetlom (Kvalitetno vino KZP), whether or not supplemented by:

- Mlado vino: if produced from grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014), the fermentation process of which may be completed or partially completed and which is placed on market before 31 December of the calendar year in which grapes were harvested,
- Arhivsko vino: if kept in cellar for at least five years, the last three of which in the bottle,
- Desertno vino: if obtained by processing overripe or dried grapes, with a natural alcoholic strength of not less than 16 % vol. and an actual alcoholic strength of not less than 9 % vol.

'Kvalitetno vino s kontroliranim zemljopisnim podrijetlom (Kvalitetno vino KZP)' is a traditional term under Article 112(a) of Regulation (EU) No 1308/2013.

Language of the traditional term: Croatian

List of protected designations of origin or geographical indications concerned

The traditional term 'Kvalitetno vino s kontroliranim zemljopisnim (Kvalitetno vino KZP)' can be used for all Croatian wines with a protected designation of origin that meet the requirements for the use of this traditional term.

Grapevine products categories

Wine defined under point 1 of Annex VII, Part II, of Regulation (EU) No 1308/2013.

Definition

'Kvalitetno vino s kontroliranim zemljopisnim (Kvalitetno vino KZP)' is a synonym of the term 'protected designation of origin' used to describe wines produced from grapes of recommended varieties *Vitis vinifera*, in accordance with the Ordinance on the National list of Certified Grape Varieties (*Official Gazette* No 53/2014). The wine bearing the traditional term 'Kvalitetno vino s kontroliranim zemljopisnim podrijetlom (Kvalitetno vino KZP)' must have a natural alcoholic strength of not less than:

- 8,5 % vol. in zone B,
- 9,0 % vol. in zone CI,
- 9,5 % vol. in zone CII.

The maximum yield for those wines is:

- 11 000 kg/ha (7 700 l/ha) in zone B,
- 12 000 kg/ha (8 400 l/ha) in zones CI and CII.

Analytical and organoleptic testing is obligatory.

Publication of an 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 51/09)

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

SINGLE DOCUMENT

‘CHOUROUTE D’ALSACE’

EU No: FR-PGI-0005-01066 – 29.11.2012

PDO () PGI (X)

1. Name

‘Choucroute d’Alsace’

2. Member State or Third Country

France

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 ‘Choucroute d’Alsace’ is a processed vegetable produced by the natural anaerobic lactic acid fermentation of shredded cabbage leaves (*Brassica oleracea* L.) which are salted and put in fermentation vats.

The lactic bacteria naturally found on cabbage leaves and in the vats ferment the sugars in the cabbage that form lactic acid.

Choucroute is a nutritionally balanced product: it is slightly acidic (but not overly so) and slightly sweet (the natural sugars in the cabbage have been used for the natural lactic fermentation).

It can be prepared in two ways:

— *choucroute crue* [raw choucroute];

— *choucroute cuite* [cooked choucroute], which has been cooked after fermentation. In the latter case, animal fat (lard, goose fat or duck fat) or vegetable oil, lardons (within the 10 % limit), alcohol (white Alsace AOC wine (controlled designation of origin), AOC Crémant d’Alsace or beer), broth, herbs and spices (salt, pepper, juniper, garlic, onion, bay leaves, coriander, cumin, thyme), ascorbic acid or flavourings may be added to the choucroute when cooking.

The distinctive characteristics of raw ‘Choucroute d’Alsace’ are:

— white to pale yellow in colour;

— a pungent smell, typical of fermented cabbage;

— a slightly crunchy texture;

— a slightly sour taste: pH ≤ 4 and titratable acidity ≥ 1 %;

— long, thin shreds: the weight percentage of fresh-cut cabbage shreds, which are over 15 cm in length, is more than 50 %;

— the weight of the large portion of stalk, called ‘buds’, is below 5 %.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

The raw 'Choucroute d'Alsace' is characterised by:

- a white to light yellow colour;
- long, thin shreds;
- a firm texture;
- a slightly sour taste: the titratable acidity, expressed as % lactic acid, is between 0,4 % and 1 %.

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

The varieties authorised to produce the cabbages are listed and updated annually based on an evaluation of each variety's results with regard to the quality objectives that cover:

- agronomic qualities (minimum average cabbage weight of 3 kg, early ripening, maturation);
- susceptibility to necrosis (which has a negative effect on the choucroute's appearance: namely its structure and colour);
- qualities that make the cabbage suitable for making choucroute (easy to cut, homogeneity, white to pale yellow shreds, the length and thinness of the shreds).

The following varieties are currently used: almanac, alsior, ambrosia, atria, brigadier, burton, cabton, jubilee, landini, liberator, mandy, megaton, neuropa, novoton, padoc, passat, puccini, ramco, ramkila, septdor, tobia, transam, tyhoon and vestri.

The list of varieties is distributed to producers each year, as well as to the inspection body and the competent monitoring authorities.

The cabbages are harvested at optimal maturity, and have the following characteristics: minimum average weight of 3 kg, a firm heart, degradation of colour from green to yellow above the heart.

There are no restrictions regarding the origin of the cabbages.

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

The steps by which the cabbage is made into choucroute (cutting, salting, fermentation) and the cooking (for cooked choucroute) take place in the defined geographical area.

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

The 'Choucroute d'Alsace' is packaged in the geographical area.

Choucroute is a product that is affected by exposure to both air and light, which trigger oxidative processes that adversely alter its taste; it should therefore be handled as little as possible.

For this reason, filling up the jars or packets requires the producers' expertise. It must be carried out carefully in order not to break the long, thin shreds of 'Choucroute d'Alsace'.

Cooked 'Choucroute d'Alsace' is packaged immediately after cooking.

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

The label must include the term 'vegetable'. This should be in the same part of the label as the name of the PGI 'Choucroute d'Alsace' and the font size (except capitals) should be at least equal to half the font size of the name of the PGI.

4. Concise definition of the geographical area

The geographical area covers the region of Alsace, i.e. the Bas-Rhin and Haut-Rhin departments.

5. Link with the geographical area

Specificity of the geographical area

Alsace has a semi-continental climate characterised by cold and dry winters and hot and stormy summers, due to the protection offered by the Vosges mountain to the west.

Historically, the cultivation of cabbages flourished in Alsace because it offered suitable growing conditions. The soil, which is rich in nutrients with excellent water retention, and the climatic cycle (rainy in springtime with peak rainfall in May, hot and stormy summers and reduced rainfall towards the end of the year), are well adapted to the growth cycle of cabbage which contributed to the development of this crop.

Choucroute is historically and strongly associated with Alsace as demonstrated by the etymology and the origin of the word choucroute which is an adaptation of the Alsatian word *Sürkrüt* (*sür*: which means sour and *krüt*: cabbage).

The origin of the choucroute goes back so far that it is difficult to determine exactly how it came about. However, its link with Alsace is undeniable, as stated for example by Charles Gerard (*L'Ancienne Alsace à table*, 1877). He wrote that 'Choucroute has no origin other than its inhabitants. The inhabitants and the dish are as old as each other, so lost in the same deep, dark night of history'.

Some of the earliest written references date back to the 16th century. These include the *Krauterbuch* by Jérôme Bock (1539), in which, when enumerating the housewives' tasks in winter, the author wrote that she salted the cabbage and mentioned the *Sauerkappes* (sour cabbage — choucroute).

Jean-Louis Schlienger and André Braun, by way of example, provide a detailed description of the age-old method of making choucroute: 'Every household prepared its own choucroute. The white cabbage head, chosen for its health and density, stripped of its green leaves and its stalk, was sliced using a special knife made from a board equipped with two or three sharp angled blades that were run over the cabbage secured in a wooden box. [...] The shredded cabbage was arranged in layers of approximately 8 cm deep in a stoneware barrel the base of which had been sprinkled with salt and herbs. [...] this process continued until the container was full. [...] the mixture [...] was left to ferment for three to four weeks, safe from frost.

When they removed choucroute from the barrel to eat it, they would drain it the brine [...], and water would be added to the barrel to prevent the air from affecting the remaining cabbage that gave out a strong and appetising smell.' (*Le Mangeur alsacien, deux mille ans de gastronomie*, 2000).

These statements clearly describe the choucroute produced in Alsace as a vegetable.

The manufacturing process of 'Choucroute d'Alsace' is straightforward but requires special skills.

In addition to using the appropriate cabbage variety harvested at optimum maturity, the cabbage must be prepared with extreme care in order to obtain the characteristic long, thin, white shreds. Verifying the freshness of the cabbage, which is then cored, trimmed and grated are the key steps for ensuring high quality results. The amount of salt used is adjusted depending on the weather conditions when the cabbage is put in the fermentation vat.

The fermentation is natural, without any intervention to accelerate the fermentation process. The lactic bacteria on the cabbage and in the environment (in the fermentation vats) bring about the fermentation. This is why choucroute producers are careful not to disinfect the vats which are only cleaned with water to preserve the bacterial flora, which guarantees the choucroute's organoleptic quality.

Packaging the raw choucroute, or cooking and packaging the cooked choucroute, also require the expertise of the choucroute producers to preserve the long, thin shreds of 'Choucroute d'Alsace'. Careful handling by skilled staff is essential to avoid breaking the choucroute shreds.

Specificity of the product

'Choucroute d'Alsace' is characterised by:

- its long, thin shreds;
- its white to pale yellow colour;

- its slightly crisp texture (for raw choucroute), or firm texture (for cooked choucroute);
- its slightly sour taste.

Causal link

The link with the geographical area of 'Choucroute d'Alsace' is based on its specific quality and reputation.

Two natural factors are responsible for the development of the production method for choucroute in Alsace: the pedoclimatic conditions that are suitable for growing cabbages, and the harsh winters of the semi-continental climate. In this respect, the local inhabitants of Alsace used this processing technique of fermentation which enabled the cabbage available locally in large quantities to be conserved, while preserving its nutritional qualities. The choucroute could thus be eaten throughout the winter.

The fine-tuning, since the Middle Ages, of this technique has resulted in the development of an authentic expertise that is always deployed by Alsatian choucroute restaurants.

The cabbage varieties, the growing methods, the freshness of the cabbages when processed together with the expertise with regard to coring and slicing, enable the production of 'Choucroute d'Alsace' with its characteristic long, thin shreds.

Expert salting (in terms of quantity and distribution) then natural fermentation of the cabbage, subjected to the climatic conditions in Alsace, and the action of the lactic flora of the cabbages and the fermentation vats determine the organoleptic characteristics of 'Choucroute d'Alsace': its taste is slightly sour and the texture slightly crunchy. Salting is essential for the choucroute's conservation, consistency and colour. The anaerobic fermentation prevents the cabbage's oxidation and thus maintains the white to pale yellow colour that is typical of 'Choucroute d'Alsace'. This process, which takes place in vats and premises where the temperature is not regulated, is directly subject to the climatic conditions of the geographical area that determine its duration and dictate the quality of the finished product. As a result, it can last from two weeks to several months, depending on the outdoor temperature. The monitoring and control of this process, critical for the quality of 'Choucroute d'Alsace', thus depends largely on the expertise and experience of the choucroute producer.

Finally, the process of handling the choucroute when it is taken out of the fermentation vats, cooked where applicable, and packaged, requires the expertise of the producers in the geographical area in order to preserve the wholeness of the shreds that are very fragile and break easily.

The ancient and current reputation of 'Choucroute d'Alsace' is closely linked to the strong local tradition of growing, preparing and eating this vegetable in Alsace.

'Choucroute d'Alsace' was widely used as a side dish for different types of food. Moreover, Urbain Dubois presented 'Choucroute d'Alsace' as a praiseworthy garnish: 'Choucroute as a garnish — The choucroute of Alsace should be our preferred choice' (*Nouvelle Cuisine bourgeoise pour la ville et la campagne*, 1888).

Until the 19th century, 'Choucroute d'Alsace' was commonly eaten, whether raw or cooked, by the least affluent households. This is evidenced by Dr Maugue's essays which state that 'The Alsations ferment these giant headed cabbages to make them sour after shredding them; these cabbages were delicious to eat and the local staple food' (*Histoire naturelle de la province d'Alsace*, 1726) Jean-Louis Schlienger and André Braun further clarify how cooked choucroute was eaten when they wrote: 'Choucroute is eaten as a winter vegetable after being cooked on low heat for 5 hours. [...] It could be used instead of fresh cabbage in stews, or cooked with bacon or lard on festive occasions in wealthy households. [...] but it was also recommended to garnish it with bacon, potatoes, sausages and other cuts of pork' (publication cited above). When Georges de Ribeaupierre, Lord of Alsace, married Elisabeth Heifenstein on 6 November 1543, the choucroute, which was in all probability cooked, was served as a side dish to accompany liver.

The German annexation of Alsace in 1871, which prompted the departure of many of the local inhabitants of Alsace-Moselle, helped to popularise this product in France.

Even today, 'Choucroute d'Alsace' is well-known for its organoleptic qualities: 'The Choucroute produced between Vosges and the Rhine is the only good one. It is tasty, savoury and with the requisite bite.' (Marchal, P.L., *les journées de la choucroute de Colmar ou les rencontres des citadins et des agriculteurs sous le signe de la gastronomie* — The choucroute festivals in Colmar or where city dwellers meet farmers in honour of gastronomy, Seasons of Alsace, winter 1968, No 25).

Tony Hartmann, chef, pastry cook and renowned confectioner, who is originally from Alsace, also points out that 'Cooked or raw, as a sorbet or a jam, choucroute is still being talked about.' (*Variations autour de la Choucroute*, Éditions Hirlé, 2005).

Lastly, many villages organise 'Choucroute d'Alsace' festivals every autumn, such as Krautergersheim, a village known for its choucroute, which has been organising its own festival since 1973.

Reference to publication of the specification

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

<https://www.inao.gouv.fr/fichier/CDC-IGP-ChoucrouteAlsace2016.pdf>

