OTHER ACTS

COMMISSION

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

(2007/C 151/08)

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

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘LINGOT DU NORD’

EC No: FR/PGI/005/0301/18.06.2003

PDO ( ) PGI ( X )

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

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2. Group:
   Name: Association Lingot du Nord
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   e-mail: lingot-du-nord@wanadoo.fr
   Composition: Producers/processors ( X ) Other ( )

3. Type of product:

   Class 1.6: Fruits, vegetables, cereals, whether or not processed.

4. **Specification:**

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

4.1. Name: *Lingot du Nord*

4.2. **Description:** Only the following beans may be called *Lingot du Nord*: white beans of the lingot variety grown in the Lys Valley, in soil comprising more than 20 % clay (tolerance of 18 %) and dried on *‘perroquets’* (conical wooden frames), threshed and marketed the year they are harvested. These beans have a fine, melt-in-the-mouth texture and do not need to be soaked before cooking.

The seed beans:

— are straight, not kidney-shaped, almost cylindrical, often flat at one end
— are white to off-white
— have a fine, tender skin
— have an average length of 16 mm, with a range of 6 mm between the shortest and the longest.

They have the following organoleptic characteristics:

Tasting tests comparing *‘Lingot du Nord’* with standard dried white beans have established a preference for *‘Lingot du Nord’* on account of their white colour, fine skin, melt-in-the-mouth, tender texture, typical, non-floury flavour, even size and low incidence of imperfections.

The *‘Lingot du Nord’* is presented to the consumer in string bags, microperforated plastic bags, 250 or 500 g cartons or loose (being delivered in 10, 25 or 50 kg jute sacks). The beans are standard in size, a maximum difference of 6 mm being allowed between the shortest and longest ones. The beans are presented free of soil, without their pods or any under-sized, broken or marked beans, with a tolerance of 0.5 % (by weight).

4.3. **Geographical area:** The *Lingot du Nord* is grown the in the communes in the Lys Valley where the soil comprises \( \geq 20 \% \) clay (tolerance down to 18 %). The clay content of the soil gives the *Lingot du Nord* its melt-it-the-mouth texture.

The seed beans used for the production of *Lingots du Nord* are grown in the geographical area described below. The *Lingots du Nord* are harvested in the same geographical area.

**List of communes:**

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<thead>
<tr>
<th>Département du Nord</th>
<th>Département du Pas de Calais</th>
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<td>La Gorgue</td>
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<td>Vieux Berquin</td>
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4.4. **Proof of origin:** After harvesting, the Lingots du Nord are packed into sacks for delivery to a sorting and packing centre. Each sack delivered is identified by a label showing the producer’s initials, the plot number and the date of harvest.

After sorting and grading, the Lingots du Nord are packed for sale with a batch number indicating the plot where they were grown, the plot where the seeds were grown and the date on which the product was packed.

Only beans grown during the current year are marketed under PGI. Beans produced in year N are therefore non-PGI in year N + 1.

4.5. **Method of production:** Lingots du Nord are grown from certified lingot seed which is produced locally in the same way as the lingots intended for consumption, on plots located in the PGI area, where the soil comprises at least 20 % clay content (tolerance down to 18 %). Fertiliser is applied according to the results of soil analysis and the needs of the plant.

When most of the leaves have fallen, the Lingots du Nord are harvested and put out to dry in the field, on conical wooden frames called ‘perroquets’, for at least 7 days. Once they are dry, they are brought indoors, stored in a dry, airy place, then threshed in traditional threshers called ‘bogueses’, which do not break the beans, or with a flail. They are then sorted and packed.

4.6. **Link:**
   — A special feature: local expertise

   The typical characteristics of the Lingot du Nord are mainly the result of local expertise, applied unchanged for over 100 years. That expertise consists in a traditional drying method in the open air.

   Evidence of this type of drying goes back as far as 1865.

   The method was adopted and above all maintained because it is well suited to the climate of the Lys Valley. This is characterised by low rainfall in August-September, when the beans are put out to dry on the perroquets. In addition, at this time of year the prevailing winds, from the east, north and north-east help the beans to dry.

   The beans are harvested before they are fully ripe, otherwise they would fall from the pods. The structure of the perroquets allows them to ripen fully while they are drying, sheltered from the rain.

   The Lys plain is a region of small farms and mixed farming. Growing Lingots du Nord is a manual operation, not at all mechanised. It is because the farms are family-owned that this tradition has been passed on from one generation to another.

   The lingot has thinner skin than other beans, such as the flageolet. The drying on perroquets, which means the batch is perfectly aired, stops the skin hardening, so it retains its delicate quality. Because their skin is delicate lingots are always threshed in traditional threshers, called ‘bogueses’. These are old corn threshers which have been modified to turn more slowly, so that the beans are not broken, which is what would happen with a combine harvester.

   In conclusion, on the Lys plain it has been possible to retain this traditional type of drying because of the climate and the type of farming practised there. This, and the fact that the beans are consumed the year they are harvested, preserves the delicate quality of the skin of the Lingot du Nord, and its soft, melt-in-the-mouth texture.

   — Special characteristics

   The Lingot du Nord is very well adapted to the soil and weather conditions of the production area.

   The Lys plain is a fertile region. It is a huge depression around the Lys, where the soil has a high clay content. The high clay content determines the taste of the beans, and the fact that they cook well.

   The Lys plain is less wet than the neighbouring Lille area. This low humidity, throughout the year, is good for the development of the beans, which need loose soil, not too dry (which would stop them germinating) or too wet (which would cause them to rot).
The temperature is fairly regular and mild, not too hot in summer, with moderate temperatures during the day and mild at night because of the cloud cover. There is enough humidity, and drought is very rare. This climate is particularly suitable for the Lingot du Nord, which grows very well on siliceous clay alluvium and does not like heavy rain, especially at the germination stage and when ripening, and needs warmth and moist soil for a good, regular crop.

Sunshine at the end of the season allows the Lingot to fully ripen in the pod, and to be dried in the traditional way, on perroquets in the open air.

This is why the Lingot has been grown in this area for over 100 years, from the same locally produced seed, which has adapted perfectly to local soil and weather conditions.

The seed, carefully produced each year from the previous year's crop, is always threshed separately, just before sowing. It has been observed that freshly threshed seed produces a better crop.

In conclusion, what makes the Lingot typical of the region is use of a seed perfectly adapted to its soil and weather conditions and traditional cultivation and drying methods, which give it a fine, soft skin, and a soft, melt-in-the-mouth texture.

Reputation

Because of suitable climate and soil conditions, the Lingot du Nord has become a traditional crop in the Merville area. There is evidence they it was grown in the districts of Armentières, Hazebrouck and Merville as far back as 1856. At that time it was the main variety of bean grown in the north. The Lingot du Nord was shown at the Universal Exhibition in 1867. In 1909, 4 400 hectares were planted with Lingots du Nord.

In 1950, Mr Cassez said that: ‘the Lingot du Nord is the most widely grown bean in the Lys valley’.

The Lingot du Nord is also used in restaurants in the region, in dishes such as frog ravioli with parsley jus and Lingots du Nord, oxtail with Lingots du Nord or homemade potée with Lingots du Nord.

Lingots du Nord also feature in the ‘quinzaines de caractère’ [gastronomic fortnights devoted to showcasing typical regional specialities] organised by the Tables Régionales du Nord Pas de Calais.

Every year an event called ‘Ducasse à Pierrots’ takes place in the town of Saint André lez Lille in the Nord Pas de Calais Region. Lingots du Nord with smoked sausage have been served at this event since the 1920s.

4.7. Inspection body:

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4.8. Labelling: In accordance with the rules in force, the labels include the product's special characteristics: (‘This year's harvest’, ‘Melt-in-the-mouth texture’, ‘Do not require soaking’).