OTHER ACTS

COMMISSION

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

(2008/C 284/07)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

Amendment application pursuant to Article 9

‘PERA DELL’EMILIA ROMAGNA’

EC No: IT-PGI-0117-1534-07.02.2000

PGI ( X ) PDO ( )

1. Heading in the specification affected by the amendment

☐ Name of product
☒ Description
☐ Geographical area
☐ Proof of origin
☐ Method of production
☐ Link
☒ Labelling
☐ National requirements
☐ Other [to be specified]

2. Type of change

☒ Amendment to Single Document or Summary Sheet
☐ Amendment to specification of registered PDO or PGI for which neither the Single Document nor Summary has been published

\(^{(1)}\) OJ L 93, 31.3.2006, p. 12.
3. Amendment(s)

1. In Article 6:
   for the Abate Fetel variety
   — the words ‘average weight of the fruit: no less than 260 g’ have been deleted,
   — a maximum has been included under the ‘firmness’ criterion,
   for the Conference variety
   — the words ‘sugar content: no less than 12° Bx’ have been replaced by ‘sugar content: over 13° Bx’,
   — the words ‘average weight of the fruit: no less than 158 g’ have been deleted,
   — a maximum has been included under the ‘firmness’ criterion,
   for the Decana del Comizio variety
   — the words ‘sugar content: no less than 12° Bx’ have been replaced by ‘sugar content: over 13° Bx’,
   — the words ‘average weight of the fruit: no less than 240 g’ have been deleted,
   — a ‘maximum’ has been included under the ‘firmness’ criterion,
   for the Kaiser variety
   — the words ‘sugar content: no less than 12° Bx’ have been replaced by ‘sugar content: over 13° Bx’,
   — the words ‘average weight of the fruit: no less than 250 g’ have been deleted,
   for the Cascade variety
   — the words ‘over 13° Bx’ have been added under ‘sugar content’,
   — the words ‘average minimum weight’ have been deleted,
   — a ‘maximum’ has been included under the ‘firmness’ criterion,
   for the Passa Crassana variety
   — the words ‘over 13° Bx’ have been added under ‘sugar content’,
   — the words ‘average minimum weight’ have been deleted,
   — a ‘maximum’ has been included under the ‘firmness’ criterion,
   for the Williams and Max Red Bartlett variety
   — the words ‘sugar content: no less than 11° Bx’ have been replaced by ‘sugar content: over 12° Bx’,
   — the words ‘average weight of the fruit: no less than 185 g’ have been deleted,
   — a ‘maximum’ has been included under the ‘firmness’ criterion.

2. In Article 7:
   the words ‘When marketed for consumption, the “Pera dell’Emilia Romagna” must be packaged in:
   — small trays of 4 to 6 fruits, sealed with plastic netting,
   — 1 kg punnets,
   — 30 × 40 cardboard trays,
   — 30 × 50 cardboard and wood trays,
   — 40 × 60 cardboard and wood trays’,
have been replaced by the following: ‘When marketed for consumption, the “Pera dell’Emilia Romagna” must be packaged in any type of packaging conforming to Community rules in force; this includes:

- 60 × 80, 80 × 120, 100 × 120 bins — multiple layers with vents,
- 30 × 40 cardboard, wood and plastic trays — single or multiple layers,
- 40 × 60 cardboard, wood and plastic trays — single or multiple layers,
- 20 × 30 trays — single layer and bulk,

sealed packaging (small trays, punnets, boxes, etc.) with one or more fruits.

When packaged in trays and bins, the PGI product is identified by individual stickers with the appropriate logo on at least 70 % of the fruit in the package’.

Explanatory note on the requested amendments:

1. It is more accurate to raise by 1° Bx the measurement of sugar content of the varieties at the time of sending for consumption as this reflects more closely the level found in normal growing conditions.

As for the other characteristics, the requirements in the specification regarding epicarp, shape and flavour are unchanged; as the ‘firmness’ criterion cannot be given a fixed value, the levels given in the specification are now expressed as maxima.

The reference to average weight should be deleted as there is no automatic correlation between weight and size.

2. The amendments are designed to give an improved, more detailed indication of the types of packaging accepted in the Community. It is also ensured that at least 70 % of the packaged fruit bear the sticker with the appropriate logo.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘PERA DELL’EMILIA ROMAGNA’

EC No: IT-PGI-0117-1534-07.02.2000

PDO ( ) PGI ( X )

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

1. Responsible department in the Member State:

Name: Ministero delle Politiche agricole alimentari e forestali
Address: Via XX Settembre, 20
I-00187 Roma
Tel. (39) 06 481 99 68
Fax (39) 06 420 131 26
E-mail: qpa3@politicheagricole.gov.it

2. Group:

Name: Centro Servizi Ortofrutticoli
Address: Via Bologna, 534
I-44040 Chiesuol del Fosso (FE)
Tel. (39) 0532 90 45 11
Fax (39) 0532 90 45 20
E-mail: info@csoservizi.com
Composition: Producersprocessors ( X ) Other ( )
3. **Type of product:**

Class 1.6 — Fruit, vegetables and cereals

4. **Specification:**

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

4.1. **Name:** ‘Pera dell’Emilia Romagna’

4.2. **Description:** The *Pera dell’Emilia Romagna* PGI is obtained from the Abate Fetel, Cascade, Conference, Decana del Comizio, Kaiser, Max Red Bartlett, Passa Crassana and Williams pear varieties.

At the time of being sent for consumption, the *Pera dell’Emilia Romagna* PGI must display the following characteristics:

- **Abate Fetel:** epicarp: light greenish yellow, russetting around the eye cavity and stalk; shape: calebassiform, elongated; size: minimum size 55 mm diameter; sugar content: 13° Bx; maximum firmness: 5; taste: sweet.

- **Conference:** epicarp: Greenish yellow with broad russetting around the eye cavity often affecting the bottom third of the fruit; shape: piriform, often symmetrical; size: minimum diameter: 55 mm; sugar content: over 13° Bx; maximum firmness: 5,5; taste: sweet.

- **Decana del Comizio:** epicarp: Smooth, light greenish yellow, often with a pinkish tinge from the sun, sparse russetting; shape: turbiniform; size: minimum size 55 mm diameter, sugar content: over 13° Bx; maximum firmness: 4,5; taste: sweet scented.

- **Kaiser:** epicarp: rough, completely russeted; shape: calebassiform/piriform; size: minimum size 55 mm diameter; sugar content: over 13° Bx; firmness: 5,7; taste: fine, succulent and tender pulp with a good taste.

- **Williams and Max Red Bartlett:** epicarp: smooth, basic yellow colour more or less covered with pink or bright red, sometimes striped; shape: short cydoniform or piriform; size: minimum 60 mm diameter; sugar content: over 12° Bx; maximum firmness: 6,5; taste: sweet scented.

- **Cascade:** epicarp, shape, size, sugar content over 13° Bx, maximum firmness, taste as from relevant characteristics.

- **Passa Crassana:** epicarp, shape, size, sugar content over 13° Bx, maximum firmness, taste as from relevant characteristics.

4.3. **Geographical area:** The production area of the *Pera dell’Emilia Romagna* PGI includes the following municipalities:

- **Province of Reggio Emilia:** Casalgrande, Correggio and Rubiera.

- **Province of Modena:** Bastiglia, Bomporto, Campogalliano, Camposanto, Carpi, Castelfranco Emilia, Castelnuovo Rangone, Cavezzo, Concordia sulla Secchia, Finale Emilia, Formigine, Medolla, Mirandola, Modena, Nonantola, Novi di Modena, Ravarino, S. Cesario sul Panaro, S. Felice sul Panaro, S. Possidonio, S. Prospero, Savignano sul Panaro, Soliera, Spilimberto and Vignola.

- **Province of Ferrara:** Argenta, Berra, Bondeno, Cento, Codecina, Codigoro, Coppado, Ferrara, Formignana, Jolanda di Savoia, Lagosanto, Masi Torello, Massa Fiscaglia, Mesola, Migliarino, Migliano, Mirabello, Pestise, Poggio Renatico, Portomaggiore, Ro, S. Agostino, Tresigallo, Vigaran Mainarda and Voghiera.

- **Province of Bologna:** Anzona dell’Emilia, Argelato, Baricella, Bazzano, Bentivoglio, Budrio, Calderara di Reno, Cardel d’Argile, Castelguelfo, Castelmaggiore, Crespellano, Crevalcore, Galliera, Granarolo dell’Emilia, Malalbergo, Medicina, Minerbio, Molinella, Mordano, Pietro di Cento, S. Agata Bolognese, S. Giorgio di Piano, S. Giovanni in Persiceto, S. Pietro in Casale and Sala Bolognese.

- **Province of Ravenna:** Alfonzine, Bagnacavallo, Conselice, Cotignola, Castelbolognese, Faenza, Fusignano, Lugo, Massalombarda, Ravenna, Russi, S. Agata sul Santerno and Solarolo.
4.4. **Proof of origin:** Each stage in the production process is monitored, with all inputs and outputs recorded. This, along with the compilation of specific registers, managed by the inspection body, of producers and packagers, and timely notification to the inspection body of the quantities produced, ensures product traceability. All operators, whether legal or natural persons, registered in the relevant lists will be subject to checks by the inspection body.

4.5. **Method of production:** The *Pera dell’Emilia Romagna* PGI must be produced using traditional and environmentally friendly techniques. The use of irrigation, fertilisation practices and other growing and agronomic techniques must comply with the technical arrangements laid down by the competent services of the Emilia Romagna Region. The growing techniques must include at least a winter pruning and two prunings in the growing season.

Where possible, plant protection should mainly involve integrated or organic techniques.

Tree formations are palmette, ‘Y’, fusetto and variations thereof. Maximum allowed density is 3 000 trees/ha. The size of the trees must be such as to produce high quality fruit. Maximum permitted production is 4 500 kg/ha.

Conservation of the *Pera dell’Emilia Romagna* PGI should be by refrigeration in cold stores at temperatures between 4 and 6 °C.

Varieties to be marketed in the spring must be stored in a controlled atmosphere.

4.6. **Link:** The character of the *Pera dell’Emilia Romagna* PGI stems directly from the soil and climatic conditions and the professionalism of the operators in the production area. These factors help to produce the distinctive chemico-physical and organoleptic qualities of the pears sold on markets in Italy and elsewhere in Europe as typical produce of Emilia Romagna. Since the pear trees are very sensitive to frost, they are grown in an area (as defined) in which annual average temperatures are higher than in the region as a whole, with lower average rainfall. The soil is rich in organic substances as a result of alluvial deposits in the past from the River Po. The defined area is eminently suitable for producing pears — so much so, in fact, that it is responsible for about half of Italy’s total production in the sector.

4.7. **Inspection body:**

Name: Check Fruit — Certificazioni e servizi nel settore agroalimentare
Address: Via C. Boldrini, 24
I-40121 Bologna
Tel. (39) 051 649 48 36
Fax (39) 051 649 48 13
E-mail: customer@checkfruit.it

4.8. **Labelling:** *Pera dell’Emilia Romagna* is marketed in appropriate packaging conforming to Community rules in force; this includes: 60 × 80, 80 × 120, 100 × 120 bins — multiple layers with vents; 30 × 40 cardboard, wood or plastic trays — single or multiple layers; 40 × 60 cardboard, wood or plastic trays — single or multiple layers; 20 × 30 trays — single layer and bulk; Sealed packaging (small trays, punnets, boxes, etc.) with one or more fruits.

Subject to relevant rules in force, the following wording must appear on the packaging: ‘*Pera dell’Emilia Romagna*’ — Protected Geographical Indication — as well as details of the name, business and address of the packager, its trading category and size.

When packaged in trays and bins, the PGI product is identified by individual stickers with the appropriate logo on at least 70% of the fruit in the package.