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

(2011/C 108/10)

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

AMENDMENT APPLICATION
COUNCIL REGULATION (EC) No 510/2006
AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9
‘PATACA DE GALICIA’/’PATATA DE GALICIA’
EC No: ES-PGI-0105-0205-17.03.2010
PGI (X) PDO ()

1. **Heading in the product specification affected by the amendment:**

- Name of product
- ☒ Description of product
- ☒ Geographical area
- ☐ Proof of origin
- ☒ Method of production
- ☐ Link
- ☐ Labelling
- ☐ National requirements
- ☒ Other ( )

2. **Type of amendment(s):**

- ☒ Amendment to single document or summary sheet
- ☐ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
- ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

3.1. **Description of product:**

To bring them into line with Royal Decree No 31/2009 of 16 January 2009 approving the commercial quality standard for potatoes for consumption on the domestic market (B.O.E No 21 of 24 January 2009), the diameters have been amended as follows:

‘Minimum diameter: 35 mm. However, potatoes with a diameter of between 18 mm and the above minimum may be sold under the designation “patata menuda fuera de calibre” (small potato not complying with the size criteria), or another equivalent sales designation.’

3.2. **Geographical area:**

The production and packaging area has been widened to include neighbouring municipalities, specifically Castrolo do Val, Laza, Monterrei, Oímbra and Verín, in the A Limia subzone.

3.3. Method of production:
The requirements for the planting pattern have been removed, as it is determined by the producers themselves on the basis of the implements used and the sowing distance.

Earthing-up may be replaced by a similar growing practice.

The packaging sizes have been brought into line with Royal Decree No 31/2009 of 16 January 2009 approving the commercial quality standard for potatoes for consumption on the domestic market (B.O.E No 21 of 24 January 2009).

A packaging size of 20 kg may also be used for the catering or hotel sectors or other groups that so request.

3.4. Others:

In sales packages with a net weight of more than 5 kg, diameters are not required to be uniform. In sales packages with a net weight of 5 kg or less, the difference between the largest and smallest potatoes may not be more than 35 mm.

SINGLE DOCUMENT
COUNCIL REGULATION (EC) No 510/2006
‘PATACA DE GALICIA’/‘PATATA DE GALICIA’
EC No: ES-PGI-0105-0205-17.03.2010
PGI ( X ) PDO ( )

1. Name:
‘Pataca de Galicia’/‘Patata de Galicia’

2. Member State or third country:
Spain

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:
Potato tubers for human consumption of the variety Solanum tuberosum L. cv. Kennebec.

The specific characteristics of the potatoes covered by the ‘Patata de Galicia’ Protected Geographical Indication are as follows:
— shape of tubers: round to oval,
— presence of very shallow eyes,
— appearance of skin: thin and smooth,
— colour of skin: light yellow,
— colour of flesh: white,
— texture: firm to the touch, creamy when cooked, substantial in the mouth,
— consumption quality: excellent, due to its dry matter content and its colour, aroma and taste when cooked,
— analytical characteristics: over 18 % dry matter and less than 0.4 % reducing sugars.

3.3. Raw materials (for processed products only):

3.4. Feed (for products of animal origin only):

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

As well as the growing itself, storage and packaging must take place in the identified geographical area.

Storage and packaging take place in the identified geographical area in order to conserve the specific characteristics of the product and because the facilities are traditionally located in the districts growing the best quality product. It should also be taken into account that, during the packaging process, the potatoes are hand-sorted by highly experienced staff with a tradition of handling this product. Furthermore, the aim is also to minimise possible deterioration of the final quality of the product as a result of transportation (more bumps, inappropriate temperatures, etc.) and unsuitable storage conditions.

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

Potatoes for consumption covered by the ‘Pataca de Galicia’/‘Patata de Galicia’ Protected Geographical Indication (PGI) should be sold in packaging that is new, clean and made of materials which allow the product to be properly ventilated, preserved and transported.

Packaging is carried out in homogeneous batches by diameter and origin, the minimum diameter being 35 mm. However, potatoes with a diameter of between 18 mm and the above minimum may be sold under the designation ‘patata menuda fuera de calibre’ (small potato not complying with the size criteria), or another equivalent sales designation.

In sales packages with a net weight of more than 5 kg, diameters are not required to be uniform. In sales packages with a net weight of 5 kg or less, the difference between the largest and smallest potatoes may not be more than 35 mm.

The packaging should have a net content of 15, 10, 5, 4, 3, 2 or 1 kg, although packs of 20 or 25 kg may exceptionally be used for the catering or hotel sectors or other groups that so request.

3.7. **Specific rules concerning labelling:**

One third of the front of all packages containing the product covered by the PGI must be occupied by the PGI logo and the words ‘Indicación Geográfica Protegida “Pataca de Galicia”/“Patata de Galicia”’.

Each package must bear a sequentially numbered label issued by the Regulatory Council, with the PGI logo.

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

The identified geographical area comprises four subzones of the Autonomous Community of Galicia, covering the following areas:

Bergantiños subzone (A Coruña): comprising the municipalities of Carballo, Coristanco, A Laracha, Malpica and Ponteceso.

A Terra Chá-A Mariña subzone (Lugo): comprising the entirety of the municipalities of Abadín, Alfoz, Barreiros, Cospeito, Foz, Lourenzá, Mondoñedo, Ribadeo, Trabada, Valadouro, Vilalba and Xermade.

Lemos subzone (Lugo): comprising the municipalities of Monforte de Lemos, Pantón and Saviñao.

A Limia subzone (Ourense): comprising the entirety of the municipalities of Baltar, Os Blancos, Calvos de Randín, Castrolo do Val, Cualdedro, Laza, Monterrei, Oimbra, Porqueira, Rairiz de Veiga, Sandiás, Sarreus, Trasmiras, Verín, Vilar de Santos and Xinzo de Limia; and the parishes of Coedo and Torneiros in the municipality of Allariz; the parishes of Bóveda, Padreda, Seiró and Vilar de Barrio in the municipality of Vilar de Barrio and the parishes of A Abeleda, Bobadela a Pinta, A Graña and Sobradelo in the municipality of Xunqueira de Ambía.

5. **Link with the geographical area:**

5.1. **Specificity of the geographical area:**

The identified geographical area enjoys favourable climatic and soil conditions which ensure the proper development of the crop and the high quality of Galician potatoes.
The specific characteristics of the geographical area of the PGI which are directly linked to the parameters considered optimal for potatoes are:

Climate:
Rainfall: there is plentiful rainfall of between 1 000 and 1 500 mm a year in the production subzones, with a dry period in August and September.
Temperatures: mild during the development of the potato.

Soil:
Loamy and loamy-sandy soils, with a pH of between 5 and 6.5.

Relief:
In these districts, land is predominantly on low-lying or intermediate-altitude plains, with optimal conditions for potato growing.

5.2. Specificity of the product:
The characteristics which make the quality of Galician potatoes special compared with potatoes from other production areas include the following:
— the Kennebec variety is well suited to our soil, producing tubers with very shallow eyes, a thin, smooth skin and very white flesh,
— quality parameters: the potato covered by this PGI is slightly floury, has quite a firm consistency, with light to moderate disintegration, and is firm to the touch. Consequently, it is ideal for any type of cooking and is characterised by its dry matter content and its colour, aroma and taste when cooked,
— analytical characteristics: over 18 % dry matter and less than 0.4 % reducing sugars.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):
The natural conditions in the geographical area, in particular the plentiful rainfall in the production subzones and the mild temperatures, ensure optimum development of the potato crops without recourse to irrigation, thus enabling the tubers to grow steadily.
The fact that there is a dry period in August and September, during which soil moisture drops, means that the tubers lose water before harvesting and ripen perfectly, forming a robust and uniform skin, which, together with the drop in water content, enhances their conservability and culinary quality.
Loamy and loamy-sandy soils with a pH of between 5 and 6.5 predominate in the production areas and are perfect for this crop, as they allow soil aeration, thereby reducing the incidence of diseases such as *Pectobacterium* spp. or *Rhizoctonia solani*. This soil texture allows the tubers to form a thin, uniform skin and means that they are harvested clean, with no need for washing. Furthermore, the slightly acidic pH mitigates against certain diseases such as *Streptomyces* spp.

As far as the human element is concerned, the traditional practice of abundantly manuring the crop (approximately 25 to 30 tonnes per hectare) should be highlighted and is highly beneficial to the final high culinary quality of potatoes grown under these specific conditions.

Reference to publication of the specification:
(Article 5(7) of Regulation (EC) No 510/2006)