

OTHER ACTS

EUROPEAN 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

(2012/C 99/09)

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.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**‘东山白芦笋’ (DONGSHAN BAI LU SUN)****EC No: CN-PGI-0005-0624-16.07.2007****PGI (X) PDO ()****1. Name:**

‘东山白芦笋’ (‘Dongshan Bai Lu Sun’)

2. Member State or third country:

China

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 point 1 applies:

‘Dongshan Bai Lu Sun’ is a canned asparagus cultivated by traditional production techniques in Dongshan (Island) County in Zhangzhou City in Fujian province. The canned asparagus is cooked and peeled.

Appearance

The canned asparagus stem is thick with a round tip and the squama is dense. The length of asparagus is 10-17 cm. The length of the green stem tip is no more than 1 cm. It's delicate and has a pleasant flavour. Canned asparagus is snowy white in colour. The surrounding liquid is consistent in colour.

Physical and chemical indicators

Stem diameter of 0,4-2,6 cm, crude fibre content \leq 1,0 %, and soluble sugar content \geq 4,70 %.
Solution: brine with 0,03 % citric acid.

Packaging specifications

The product is packaged in glass bottles or tin cans. The main packaging specifications are as follows:

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

(a) Glass bottles

Size of glass can	Length of asparagus
212 ml	7 cm
212 ml	11 cm
370 ml	16 cm
370 ml	17 cm
580 ml	16 cm
580 ml	17 cm
314 ml	10 cm
1 700 ml	17 cm
720 ml	17 cm

(b) Tin cans

Size of tin can	Length of asparagus
200 g	10 cm
250 g	13 cm
430 g	11 cm
800 g	16 cm
2 500 g	15 cm
2 950 g	17 cm

3.3. Raw materials (for processed products only):

Fresh asparagus of Gi jnlm and Thielim varieties.

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

—

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

All the specific steps in production take place in the defined geographical area.

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

The product should be packaged in glass bottles or tin cans. Processing and canning has to take place within 12 hours of harvest to ensure the asparagus is fresh.

3.7. Specific rules concerning labelling:

—

4. Concise definition of the geographical area:

The production area of 'Dongshan Bai Lu Sun' comprises seven towns of Dongshan (Island) County in Fujian province, namely Kangmei town, Chencheng town, Qianlou town, Xipu town, Zhangtang town, Xingchen town and Tongling town.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

Dongshan County is located between northern latitude of 23° 34' and 23° 47' and eastern longitude of 117° 18' and 117° 35' and is surrounded by sea. It has a southern Asian tropical marine climate, which is warm in winter and cool in summer. It is an island county at the most southern tip of Fujian province. The total land area of the county is 248 square kilometres, with an arable area of 70 000 mu (1 mu ≈ 0,07 ha). The population of the county is 213 000, of which 137 000 belong to the

agricultural population. There are seven towns in the county, including 61 administrative villages and 16 residents committees. It is an agricultural county that mainly grows white asparagus. The island is rich in agricultural resources. The arable land is mostly sand soil rich in silver sea sand, sea mud and underground water resources. These conditions are very conducive to growing white asparagus.

5.2. Specificity of the product:

'Dongshan Bai Lu Sun' has a very high quality. It is attractive in appearance, has a pleasant flavour, fresh taste and is rich in nutrition. Canned asparagus is popular with customers both at home and abroad.

The specificity of the product is based on the characteristics of fresh asparagus that are due to the geographical environment, natural conditions and human factors of Dongshan County where it is grown.

Fresh asparagus is cultivated in the special environment of Dongshan. The asparagus stem is thick with a round tip and the squama is dense. The length of the green stem tip is no more than 1 cm. It's delicate and has a pleasant flavour. The canned delicate stem is snowy white. The colour of the surrounding liquid is consistent. Canned asparagus has a long shelf life.

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):

1. The relationship between temperature and quality

The product is grown in a southern Asian tropical marine climate, which is warm in winter and cool in summer. The average annual temperature is 20,8 °C. The highest temperatures occur in July and August with an average temperature of 27 °C; and the lowest temperature occurs in February, which has an average temperature of 12,8 °C. Growing in this type of climate, the asparagus grows vigorously with a high yield and good quality.

2. The relationship between soil and quality

The soil in Dongshan is mostly sand soil, which is soft with good ventilation and conducive to the growth of the asparagus' roots. Growing in the soil, the roots can grow strong, and the leaves will form quickly and abundantly. This means that more photosynthetic products are accumulated, which supply energy for the growth of young stems.

3. The relationship between water and quality

Dongshan is located on an island with an annual precipitation of 1 095 mm, which is not evenly distributed among the seasons. The water used in irrigating 'Bai Lu Sun' comes from a deep source. The quality of the irrigation water is good, free from pollution. This gives the asparagus a fresh taste.

4. The relationship between sunlight and quality

Dongshan County has abundant sunlight, with annual average daylight hours reaching 2 386,8 hours. Sunlight is especially plentiful in autumn and winter. Abundant sunlight is conducive to photosynthesis of the stem and leaves. The more photosynthesis, the more nutrients are provided for the growth of stems, which greatly contributes to the high yield and quality of 'Dongshan Bai Lu Sun'.

5. The relationship between the atmospheric environment and quality

Dongshan County is surrounded by sea and has an oceanic climate with fresh air. There are few industrial enterprises and no heavy industry located here, so the air is free from pollution. An inspection carried out by the Institute of Environmental Sciences of Zhangzhou City shows that the levels of SO₂, nitrogen oxides and fluorine in the air are very low.

Dongshan County is an environmentally robust area. It has a 34,1 % forestry coverage and is regarded as the 'oasis of the East China Sea'. Dongshan County passed the inspection of the first batch of Island Ecological Agriculture Counties in China in 1998. These environmental conditions greatly contribute to the premium quality of 'Dongshan Bai Lu Sun'.

6. The relationship between production technique and quality

1. Softening cultivation with sand

Dongshan County has rich sea sand resources. The sand is silver white and very small, and is used to earth up white asparagus. Therefore, the surface of the asparagus stem is snowy white, tender and straight. The squama is dense.

2. Sea mud organic fertiliser

In the main, organic fertiliser is used. Dongshan County has rich resources of sea mud. This provides an ample source of natural organic fertiliser for growing asparagus, which further enhances the quality of 'Dongshan Bai Lu Sun'.

3. Harvesting and mother stalk culture

The 'mother stalk culture' method is used to produce white asparagus in Dongshan County. It balances the conflict between asparagus growth and nutrition accumulation by using natural climatic resources. This results in a high yield, high efficiency and good quality.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)
