

OTHER ACTS

EUROPEAN COMMISSION

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
(2013/C 85/11)

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

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

‘MAÇÃ RISCADINHA DE PALMELA’

EC No: PT-PDO-0005-0855-31.01.2011

PGI () PDO (X)

1. Name:

‘Maçã Riscadinha de Palmela’

2. Member State or Third Country:

Portugal

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 point 1 applies:

‘Maçã Riscadinha de Palmela’ is an apple of the Riscadinha variety (family *Rosaceae*, genus *Malus* Miller, species *Malus domestica* Borkh.) produced in the region defined below and in accordance with the conditions laid down in the specification. It is intended for consumption fresh, whole and unpeeled.

Only apples which can be graded as class ‘Extra’, I or II (minimum size: 60 mm) may bear the name ‘Maçã Riscadinha de Palmela’.

Riscadinha apples grown in the defined area have the following characteristics:

(a) physical/morphological characteristics

shape — irregular, slightly flattened; the maximum diameter is halfway between the top and bottom of the fruit;

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

russeting — is a varietal characteristic, not a defect, which spreads up from the stalk cavity, in varying amounts;

skin — smooth, with a very fine bloom when the fruit starts ripening and high levels of serosity in very ripe fruit;

stalk — is normally very short (4 mm to 8 mm) and thick (3 mm to 5 mm); it often becomes detached from the apple when the fruit is picked;

eye — small to medium in size and almost completely closed;

colour — the base colour is yellowish green. The secondary colour is red, fairly deep and abundant, mainly on the side exposed to the sun, with dark stripes on a paler background;

size — medium;

(b) chemical properties of the fruit

minimum soluble solids — sugar (°Brix): 9,6;

hardness, firmness of flesh: 3,3-5,2 kg;

pH: 3,26-3,39;

total acidity: 5,83-9,42 g/l malic acid;

(c) organoleptic characteristics of the fruit

'Maçã Riscadinha de Palmela' has green-tinted flesh, sometimes with soft, translucent marks; it is sweet and tart, very juicy and aromatic, with the skin showing red striping on a base colour of yellowish green.

3.3. Raw materials (for processed products only):

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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 defined geographical area:

The apples must be grown within the defined geographical area. They must also be cleaned, selected, graded, and visually assessed for the presence of the typical colour and striping in packhouses located within that area.

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

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3.7. Specific rules concerning labelling:

The wrapping and packaging materials, leaflets and any other promotional material for 'Maçã Riscadinha de Palmela' are of a specific nature and must conform to a certain model. In addition to the statutory information, the following must also appear on all packaging:

1. product logo:



2. certification mark or mark of conformity, which includes the following: name of the certification body and the name 'Maçã Riscadinha de Palmela DOP';

3. EU logo;

4. identification of the packhouse (company name and address).

4. Concise definition of the geographical area:

Administratively, the defined geographical area of production comprises the parishes of Canha and Santo Isidro de Pegões in the municipality of Montijo, the parishes of Marateca, Palmela, Pinhal Novo, Poceirão and Quinta do Anjo in the municipality of Palmela and the parishes of Gâmbia-Pontes-Alto da Guerra and São Sebastião in the municipality of Setúbal.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The proximity of the defined geographical area to the sea, the Tagus and Sado estuaries and the Serra da Arrábida and its flat relief create a microclimate which, together with the characteristics of the soil in the area, create the specific conditions which produce 'Maçã Riscadinha de Palmela', excellent, high-quality fruit with specific characteristics.

The climate can be described as mild Mediterranean with maritime influences, with annual average relative humidity of 75-80 %, owing to the proximity of large bodies of water and the prevailing wind, coming from the north, north-west and west, which reduce the continental influence.

Average annual precipitation is 500-700 mm. The average figure for monthly precipitation is greatest in December (128,9 mm) and lowest in August (3,6 mm). The maximum daily precipitation is greatest in October (97,5 mm) and lowest in August (11 mm).

There is virtually no frost, which is crucial to the early blossoming of the Riscadinha de Palmela apple trees.

Average summer temperatures are around 22 °C.

Total sunshine ranges from 2 300 to 2 600 hours/year.

As regards soil, in the defined geographical area the soils are mainly podzolic, with a light texture and differing degrees of development, relatively deep, with very little or no aggregation, poor in minerals, with a moderately low pH, low organic matter content and reduced water-retention capacity.

The human factor is also decisive in determining the characteristics of 'Maçã Riscadinha de Palmela'. Local growers know the right cultural practices to apply and how to prune and to determine when the fruit has reached the ideal state of ripeness for harvesting. Harvesting needs to be staggered because the apples do not all attain the same degree of ripeness at the same time. Knowing exactly when is the best time to pick the apples is crucial for obtaining the skin colour which characterises the product.

5.2. Specificity of the product:

'Maçã Riscadinha de Palmela' is distinguished by its slightly flattened, irregular shape, red striping on a yellowish green skin and russetting in the stalk cavity. Fruit grown within the defined geographical area has more intense striping.

'Maçã Riscadinha de Palmela' has green-tinted flesh, a sweet, tart taste and is very juicy and aromatic. Sometimes it has translucent marks (in which case the apple is said to be 'azeitada'), a characteristic which is less common in fruit grown in other regions.

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):*

Palmela is known as the capital of the Riscadinha apple and the product has a very well established reputation on the market.

The specific characteristics of the climate and soil of the area are reflected in the characteristics of the apple.

The microclimate created by proximity to the Atlantic Ocean, the River Tagus and the River Sado and the configuration of the Serra da Arrábida, plus the long hours of sunshine, are vital for producing the intense red striping which characterises the product.

The low organic matter content and reduced water-retention capacity of the soil in the defined geographical area, together with the long hours of sunshine, create specific production conditions, resulting in fruit with tart flesh and a high sugar content.

Local expertise is also an important factor in the production of 'Maçã Riscadinha de Palmela'; the producers know from experience when is the best time to pick the fruit, ensuring that the apples have the colour and taste which make them unique.

Publication reference of the specification:

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

http://www.dgadr.pt/images/docs/val/dop_igp_etg/Valor/CE_maca_riscadinha_palmda.pdf

⁽³⁾ See footnote 2.