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(Announcements)

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 286/03)

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⁾

'LAMMEFJORDSKARTOFLER'

EC No: DK-PGI-0005-0952-16.02.2012

PGI (X) PDO ()

1. Name

'Lammefjordskartofler'

2. Member State or Third Country

Denmark

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

Lammefjord potatoes are characterised by the fact that their skin is thin and much smoother and shinier than that of potatoes grown elsewhere. Their thin skin distinguishes Lammefjord potatoes from other ware potatoes in that they can be eaten with the skin on. It also means that their flesh retains its pale colour during storage while the surface of ware potatoes grown in other types of soil gradually darkens and their flesh becomes increasingly yellowish. Their skin obtains this specific character from the Lammefjord's unique soil type which prevents it from becoming damaged when the potatoes are grown and harvested.

⁽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.

Lammefjord potatoes are mature potatoes, i.e. they are not 'new potatoes'. They mature in the ground and are accordingly not harvested until around the beginning of September.

Lammefjord potatoes are washed.

Throughout the season Lammefjord potatoes are suitable for boiling.

Lammefjord potatoes are required to comply with the quality standards for Class 1 ware potatoes, see Order No 450 of 16 May 2011 on the production, etc., of potatoes, Annex 13, or the requirements laid down in the UNECE standard for ware potatoes (FFV-52).

No more than 5 % of the surface of a Lammefjord potato may be covered with common scab, powdery scab, netted scab or black scurf. No more than 8 % (by weight) of tubers in a batch of Lammefjord potatoes may display such defects.

The circumference of potatoes contained in a single package may differ in size by no more than 15 mm so as to provide consumers with a product of uniform dimensions.

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

Growing

'Lammefjordskartofler' (PGI) are grown in accordance with the Global GAP (Global Partnership for Good Agricultural Practices) standard. No sludge may be used in the production of Lammefjord potatoes.

Lammefjord potatoes are not harvested until around the beginning of September so as to ensure that they are sufficiently mature and thus fit for storage. Where possible, harvesting is completed by mid-October because of the falling temperatures.

Storage

Lammefjord potatoes are stored in small wooden crates and not loose or in a clamp. They must be stored at a temperature of no more than 5 °C and be heated before they are packaged so as to minimise the risk of damage.

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

Sorting

The sorting of Lammefjord potatoes in compliance with the specific requirements regarding common scab, powdery scab, netted scab or black scurf calls for particular expertise and attentiveness and is for that reason carried out at registered packing centres on Lammefjord.

Undertakings which pack Lammefjord potatoes are subject to the Global GAP standard.

Packs of Lammefjord potatoes presented to final consumers weigh between 1 kg and 15 kg.

3.7. Specific rules concerning labelling

All packaging, be it in prepacked or open form, must bear the following:

(a) identification: 'Lammefjordskartofler'; name and address of packing centre;

(b) 'Lammefjordens Grøntsagslaug' ('Lammefjord Vegetable Association') logo;



(c) ware potatoes;

(d) sizing as indicated in the product specification;

(e) variety.

4. Concise definition of the geographical area

The Lammefjord region is made up of four reclaimed fjord areas in Odsherred in Zealand:

- the reclaimed part of the Lammefjord, which is physically delimited by the Ringkanal and the Audebo dam,
- Svinninge Vejle, which is bounded to the south, west and north by the Ringkanal and to the east by the Svinninge–Hørve railway line,
- Sidinge Fjord, which is delimited by Sidinge dam and a surface water channel,
- Klintsø, which is delimited by drainage channels.

5. Link with the geographical area

5.1. Specificity of the geographical area

The product is grown on the reclaimed seabed of the Lammefjord with its layer of silt. Sidinge Fjord was the first area to be drained in the Lammefjord region (starting in 1841), followed by Svinninge Vejle. The reclaiming of the largest area, the Lammefjord, started in 1873. Klintsø was the last area to be drained.

The subsoil consists of clay and marl or silty sand topped by a layer of silt several metres thick formed from vegetable and animal substances. Large areas of Lammefjord are more or less free of stones and the large numbers of old mussel and oyster shells give the soil a naturally high calcium content.

With its mild winters, cool summers and steady rainfall throughout the year, Lammefjord has an ideal potato-growing climate. While Odsherred gets relatively little rainfall, the drainage channels in the area around the Lammefjord allow effective irrigation. In this way, the local producers can themselves, to a certain extent, determine how much water is supplied to their potatoes. As the natural rainfall is generally insufficient, the producers can themselves help to optimise growing conditions — unlike in other parts of the country where excessive rainfall can adversely affect potato harvests.

5.2. Specificity of the product

Potatoes from the Lammefjord region are very different from those grown in other areas in that they retain their characteristic pale surface even during storage. They retain their colour as the sand in the soil has been polished and is smoother and rounder than in classic sandy soils, which means that the potatoes do not have cracks in them when they are harvested. Potatoes from the Lammefjord region can therefore be put into cold storage and handled at all times of year without causing surface discoloration. The cracked surface of a potato will darken during storage.

Unlike other mature ware potatoes, Lammefjord potatoes can be eaten with their skin on.

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 specific quality of Lammefjord potatoes is related to the growing conditions provided by the former bed of the fjord. The special soil conditions allow gentle handling of the potatoes which have a smooth surface as a result. The rounded grains of sand in the sandy soil prevent the surface of the potatoes from becoming cracked when they are harvested, meaning that their surface is smooth when they are stored. Potatoes with a smooth surface are less susceptible to scab than those grown in soil with a higher content of stone and sand particles which can cause the potatoes to become cracked when they are grown and harvested. Lammefjord potatoes are therefore well suited to storage.

The name 'Lammefjordskartoffel' is known throughout Denmark. Many grocery shops sell them in packaging labelled 'Lammefjordskartofler' and each day lorries marked with large 'Lammefjordskartofler' logos raise awareness of the Lammefjord area by transporting its potatoes to the large grocery terminals around the capital and in Jutland.

Lammefjord potatoes are one of the reasons why the general public associates Lammefjord with high-quality vegetables, and potatoes in particular. 'Den store danske Encyklopædi' describes Lammefjord as follows: 'The drained fjord bed is highly fertile, producing cereals, seeds and vegetables. Lammefjord is known for its carrots and potatoes. Until 1980, it also had a reputation for flower bulbs and asparagus.'

The name 'Lammefjord' is often mentioned in reports in Danish and foreign media of the success enjoyed in those years by Danish restaurants with their menus based on Nordic ingredients.

Reference to publication of the specification

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

[http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/Foedevarekvalitet/Varespecifikation%20-%20Lammefjordskartofler%20\(2012%2012%2010\).pdf](http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/Foedevarekvalitet/Varespecifikation%20-%20Lammefjordskartofler%20(2012%2012%2010).pdf)

⁽³⁾ See footnote 2.