

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment 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 272/11)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9****'CAROTA DELL'ALTOPIANO DEL FUCINO'****EC No: IT-PGI-0105-0988-17.04.2012****PGI (X) PDO ()****1. Heading in the product specification affected by the amendment**

- Name of product
- Product description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other

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 the summary has been published

⁽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.

- 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. Product description

- The product specification states that the carrots eligible to become 'Carota dell'Altopiano del Fucino' PGI must belong to the cultivars of *Daucus carota* L. derived from the varieties Maestro, Presto e Concerto (Vilmorin), Napoli (Bejo), Nandor (Clause) and Dordogne (SG). This provision excludes the use of other cultivars or hybrids available on the market which have demonstrated in the area of production that they not only have the same marketing and quality characteristics as those in the product specification for 'Carota dell'Altopiano del Fucino' but that in some cases they are better in terms of some agronomic aspects (greater resistance to disease) and of shelf-life.

In the light of the above, therefore, the product specification should be amended to include the use of other cultivars and hybrids, provided that documented tests have proved that they conform to the quality parameters listed in the product specification for 'Carota dell'Altopiano del Fucino'.

- The β -carotene values should be updated in view of the tests carried out on the ground. These tests have shown that the level of β -carotene is influenced by the quality of the fertilisers used and in particular by the application technique. Higher β -carotene levels result from the application of large amounts of nitrogen-based fertiliser, above all using the 'fertirrigation' method, shortly before harvesting. These practices, apart from being costly and not adding anything to the final product yield, often make the carrots more susceptible to disease, leading to a shorter shelf-life, and are not in keeping with the aim of reducing nitrogen inputs and of using agricultural water resources more responsibly. The β -carotene level now proposed for 'Carota dell'Altopiano del Fucino' is more than 60 mg/kg. This level guarantees the specific nature of the product in the area where 'Carota dell'Altopiano del Fucino' is grown in that it is above the average value for carrots listed in the relevant literature.
- The carrots' protein content should be reduced from 1,2 % to 0,5 %. This lower protein level has no impact on quality, as the consumer does not consider carrots to be a major source of protein. The proposed level also has no impact on the product's marketing characteristics, its saleability or upon its consumer recognition.
- References to the 'Extra' and 'Prima' categories have been deleted due to the abrogation of Regulation (EC) No 730/1999 laying down the marketing standard for carrots.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽³⁾

'CAROTA DELL'ALTOPIANO DEL FUCINO'

EC No: IT-PGI-0105-0988-17.04.2012

PGI (X) PDO ()

1. Name

'Carota dell'Altopiano del Fucino'

⁽³⁾ Replaced by Regulation (EU) No 1151/2012.

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff

3.1. Product type

Class 1.6. Fruit, vegetables, cereals, fresh or processed

3.2. Description of the product to which the name in point 1 applies

The PGI 'Carota dell'Altopiano del Fucino' refers to carrots from cultivars of the species *Daucus carota* L., derived from the following varieties: Maestro (Vilmorin); Presto (Vilmorin); Concerto (Vilmorin); Napoli (Bejo); Nandor (Clause) and Dordogne (SG).

Other cultivars belonging to the Nantese varietal group and related hybrids may also be used, provided the producers have demonstrated, through documented tests, conformity with the quality parameters of 'Carota dell'Altopiano del Fucino' PGI. The use of the Nantese varietal group and related hybrids to produce 'Carota dell'Altopiano del Fucino' is permitted subject to approval of the tests by the Ministry of Agricultural, Food and Forestry Policies, which may require for that purpose the technical opinion of the inspection body or another body.

The product must have the following characteristics:

- shape: cylindrical with a rounded tip, no root-hairs,
- colour: deep orange, including the neck,
- content of:
 - saccharose > 3 %,
 - beta-carotene > 60 mg/kg,
 - ascorbic acid > 5 mg/kg,
 - protein > 0,5 %,
 - fibre > 1,2 %,
- physical properties: crunchy, breaks cleanly.

3.3. Raw materials (for processed products only)

—

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 stages in the growing of 'Carota dell'Altopiano del Fucino' must take place in the geographical production area defined under point 4.

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

The carrots must be transported within four hours of harvesting to the packaging centres where, before washing and packaging, they are chilled so as to maintain their crunchiness, colour and flavour.

3.7. Specific rules concerning labelling

The product must be sold in new packaging made of wood, cardboard or plastic, with a clearly visible label containing the following indications:

- the name 'Carota dell'Altopiano del Fucino', followed by the abbreviation 'IGP' and the words 'Indicazione geografica protetta' in lettering at least twice as large as that of any other information on the label,

- all details of the name, business name and address of the producing/packaging company and anything else required by the relevant legislation,
- no other information is permitted.

Products prepared using 'Carota dell'Altopiano del Fucino' with the PGI abbreviation as a raw material, even if it is prepared and processed, may be marketed in packaging bearing a reference to this designation without the Community logo, provided that:

- 'Carota dell'Altopiano del Fucino' PGI, certified as such, is the sole component of the class of goods to which it belongs,
- the users of 'Carota dell'Altopiano del Fucino' PGI are listed in an ad hoc register established, maintained and updated by the body authorised by the Ministry of Agricultural, Food and Forestry Policies and that they are monitored by the Ministry exclusively as regards the protected denomination.

The non-exclusive use of 'Carota dell'Altopiano del Fucino' PGI permits only a reference to it, in accordance with the rules in force, as one of the ingredients of the product which contains it or into which it has been processed or manufactured.

Logo

The upper part of the logo consists of the words 'Carota dell'Altopiano del Fucino' in green Pantone P.C.S. (S 274-1 CVS), outlined in black, in the font Cooper Blk Hd BT, with an obvious variation in height to represent high ground in the middle of the phrase (Altopiano) and lower ground at the end (Fucino). Below are the words 'Indicazione geografica protetta' in Arial Rounded MT Bold, in white surrounded by Pantone reflex blue. The EU symbol is to the left of the wording.

4. Concise definition of the geographical area

The production area of 'Carota dell'Altopiano del Fucino' is the whole of the Altopiano del Fucino.

Its outer limit is defined by the Strada Provinciale Circonfucense and includes areas of land, subdivided by farm tracks and numbered plots, which are part of the following municipalities within the province of L'Aquila: Avezzano and surrounding villages; Celano and surrounding villages; Cerchio; Aielli; Collarmentele; Pescina and surrounding villages; San Benedetto dei Marsi; Gioia nei Marsi and surrounding villages; Lecce dei Marsi; Ortucchio; Trasacco; Luco dei Marsi.

5. Link with the geographical area

5.1. Specificity of the geographical area

The Altopiano del Fucino, an area particularly well-known for vegetable production, is in south-central Italy, in the area known as the 'Regione dei Parchi' (region of the parks), Abruzzo.

The area is entirely flat, at a height of 700 m above sea level, 16 000 hectares in area, and surrounded by mountains of particular environmental interest such as those in the Abruzzo National Park, the Velino-Sirente Park and the Ernici and Simbruini parks.

Its agricultural origins go back to the end of the 19th century when Prince Alessandro Torlonia completed drainage of what was considered the third main lake of Italy: Il Lago del Fucino (the Lake of Fucino).

The soil is sandy-loam with a high level of active lime; the pH is between subalkaline and alkaline, with high levels of organic matter that can be attributed to the abundant manuring carried out by Fucino farmers every other year.

The climate is influenced by the presence of the surrounding mountain chains, the altitude and the relative humidity produced by the dense network of canals which ensure both that water needs are met during the growing season and that excess water is collected in winter. Essentially, winters are harsh and rainy while in the summer the whole area is affected by the heat, principally in July and the first half of August; and, as a result of the altitude, the temperature in the area varies considerably between night and day.

5.2. Specificity of the product

The 'Carota dell'Altopiano del Fucino' is characterised by the shape of the root, which is mainly cylindrical with a rounded tip, free of root hairs and with no deep scarring where the leaves emerge, with a smooth skin and the whole root has an intense orange colour. Further characteristics can be found in terms of nutrients: carrots from the Altopiano del Fucino have high, well-balanced ascorbic acid (5 mg/kg) and total sugar contents.

The vitamins in the 'Carota dell'Altopiano del Fucino' are another typical element which makes the product readily distinguishable: it contains high levels of thiamine, riboflavin and especially carotene.

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)

In the 'Carota dell'Altopiano del Fucino', Fucino has found its primary crop, thanks in part to the unique qualities that the land itself gives the product.

Thanks to the climate and to the nature and typology of the soils, which are very loose and unstructured, the growing area gives 'Carota dell'Altopiano del Fucino' the special organoleptic and nutritional qualities described above, qualities which are enjoyed and recognised by European consumers.

The wide availability of the product within the area in question has encouraged related activities of preparation and packaging of the product as well as the establishment of processing plants to make the carrots into cubes or juices. All of this has contributed to creating a system which combines the excellent soil and climatic conditions of the area with the high level of specialisation of workers within the sector, whether as farmers or sellers, and the wealth of processing facilities, all of which ensures that the area is renowned for its carrots.

Reference to the publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

The Ministry launched the national objection procedure with the publication of the proposed amendments to the specifications for the 'Carota dell'Altopiano del Fucino' PGI in *Official Gazette of the Italian Republic* No 51 of 1 March 2012.

The full text of the product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

⁽⁴⁾ See footnote 3.