

**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**

(2014/C 42/11)

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 <sup>(1)</sup>.

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>**

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

**'LIMONE DI ROCCA IMPERIALE'**

**EC No: IT-PGI-0105-01152-04.09.2013**

**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 (to be specified)

**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
- 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)**

*Description of product*

The value relating to the acidity of the juice has been changed from less than 5 % to 4,5 % or more (4,5 g of citric acid/100 ml). The change is justified by the results of a study carried out in 2012 by the Consortium for the Promotion of Limone di Rocca Imperiale PGI (*Consorzio di Valorizzazione del Limone IGP di Rocca Imperiale*) and the Regional Agency for Agricultural Development and Services (*Agenzia Regionale per lo Sviluppo e Servizi in Agricoltura, ARSSA*). The study involved a larger number of samples

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

<sup>(2)</sup> OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

taken over a longer period compared to the study carried out in 2007, on the basis of which the current reference value was set (acidity < 5 %). The analytical results of the 2012 study have brought to light a variability in the acidity parameter, owing to a number of environmental and cultivation factors (temperatures and rainfall, soil conditions, physiological and nutritional factors, etc.), that were not taken into account in the previous study. The value indicated in the product specification therefore needs to be adjusted accordingly.

#### *Method of production*

It was deemed appropriate to replace the instructions regarding planting distances with a single maximum density limit of 700 plants per hectare, without making any distinction between new and existing plantations. The change is consistent with developments in the lemon-growing sector and the use of new, less robust rootstocks which are gradually replacing sour-orange stocks following the problems caused by the *Citrus tristeza* virus. Moreover, removing the restrictions relating to planting distances will allow the growers to adopt, within the maximum density limit referred to above, the planting distances that are best suited to the soil conditions and cultivation equipment of their plantations.

SINGLE DOCUMENT

### **COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs<sup>(3)</sup>**

#### **'LIMONE DI ROCCA IMPERIALE'**

**EC No: IT-PGI-0105-01152-04.09.2013**

**PGI ( X ) PDO ( )**

**1. Name**

'Limone di Rocca Imperiale'

**2. Member State or Third Country**

Italy

**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**

The protected geographical indication 'Limone di Rocca Imperiale' is reserved for fruit from the cultivars of the *Femminello* group, which belongs to the *Citrus Limon Burm.* botanical species. These lemons are known locally as 'Limone di Rocca Imperiale'.

When released for consumption, 'Limone di Rocca Imperiale' lemons have the following characteristics:

- colour of peel: light green to yellow,
- shape: ellipsoid/oblong to spheroid,
- dimensions: medium to large, at least 53 mm long,
- weight: at least 100 g,
- flavedo: rich in essential oil, strong and intense aroma and flavour, limonene content exceeding 70 % (% of total terpene hydrocarbons),
- flesh: lemon yellow in colour, almost no seeds,
- juice: lemon yellow in colour, yield greater than or equal to 30 %, acidity greater than or equal to 4,5 % (4,5 g of citric acid/100 ml).

<sup>(3)</sup> See footnote 2.

Only lemons belonging to commercial classes 'Extra', 'I' and 'II' may use the designation 'Limone di Rocca Imperiale' PGI.

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 identified geographical area*

All stages in the growing and harvesting of 'Limone di Rocca Imperiale' must take place in the identified geographical area.

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

Fruit that are not marketed immediately after harvesting may be stored at a low temperature not exceeding 11 °C. The fruit must be packaged within no more than 60 days after harvesting.

3.7. *Specific rules concerning labelling*

The labels on the packaging must bear the following in clear and legible print:

- the designation 'Limone di Rocca Imperiale' in print larger than that used for other words on the label,
- the logo shown below,
- the European Union emblem,
- the commercial class ('Extra', 'I' or 'II').



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

The production area of 'Limone di Rocca Imperiale' is the administrative territory of the municipality of Rocca Imperiale.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Although Rocca Imperiale municipality is an area falling within the Mediterranean climate zone, its particular topography means that it has a distinctive microclimate that is favourable to the growth and development of this crop. It is protected from northerly winds by the hills located to the west, north and south and enjoys the mitigating effect of the sea to the south-east. This is a natural environment capable of enhancing the quality characteristics of the product. In this area, water, a limiting factor in lemon growing, is present with average annual rainfall of 600 mm. The rainfall is well distributed, being most abundant in the autumn/winter period and at medium levels in spring at the beginning of the growing cycle. At later stages, the crop needs to be irrigated, with the water supplies coming from aquifers fed by waters from the Pollino massif and, to a lesser extent, the streams that flow during the winter months.

### 5.2. Specificity of the product

The distinctive characteristics on which the reputation of 'Limone di Rocca Imperiale' are founded are its juice yield of more than 30 %, and its limonene content exceeding 70 % which, together with other components, gives the fruit a strong, intense aroma. These characteristics give 'Limone di Rocca Imperiale' its own identity on local, regional and national markets.

### 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 festivals that have been held since the beginning of the 1980s, featuring tastings of traditional local products including dishes based on 'Limone di Rocca Imperiale', are important in the production area. The longstanding presence of the product in the area and its reputation are reflected in the use of 'Limone di Rocca Imperiale' lemons in traditional cuisine, where its peel rich in essential oils and its juice are used to bring out, or characterise, the aroma and flavours of dishes. Demonstrating the vitality of a tradition that is very well rooted in the locality, the first half of August sees the 'Sagra dei Limoni di Rocca Imperiale' festival, which is held in the village of the same name and has, for several years, been the most famous occasion for tasting the product. The intense, lasting aroma given off by the fruit leads consumers to associate the product with the Rocca Imperiale area, and thus become accustomed to distinguishing it from, and preferring it over, others. In addition, at almost all fairs, patronal festivals and other traditional events it is the local practice to hold street markets with 'Limone di Rocca Imperiale' lemons in baskets or special displays.

'Limone di Rocca Imperiale' has been on the Ministry of Agricultural, Food and Forestry Policy's list of traditional agri-food products since 2006 and the use of the name 'Limone di Rocca Imperiale' has been established for over 25 years. The name is in common use for the product in question in neighbouring regions too, as demonstrated by commercial and transport documents of firms in the area, parish documents, and meetings organised by professional organisations in the agriculture sector. Lastly, it should be pointed out that nowadays 'Limone di Rocca Imperiale' growing is a very significant component of the agricultural landscape in the Alto Jonio Cosentino area. Indeed, the districts in Rocca Imperiale municipality where the crop is grown are known as the 'Giardini dei limoni di Rocca Imperiale' ('Gardens of "Limone di Rocca Imperiale" lemons').

The cultural, economic and landscape link between 'Limone di Rocca Imperiale' and the local context is thus particularly strong.

### Reference to publication of the specification

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

The Ministry launched the national objection procedure with the publication of the proposal for recognising 'Limone di Rocca Imperiale' as a protected geographical indication in *Official Gazette of the Italian Republic* No 165 of 16 July 2013.

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

<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' (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

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<sup>(4)</sup> See footnote 2.