

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

(2017/C 146/10)

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⁾.

APPLICATION FOR THE APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION THAT IS NOT MINOR

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**'ACCIUGHE SOTTO SALE DEL MAR LIGURE'****EU No: PGI-IT-02177 — 15.9.2016****PDO () PGI (X)****1. Applicant group and legitimate interest**

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The company Maremosso srl, sole producer of 'Acciughe sotto sale del Mar Ligure' PGI, is entitled to submit an amendment application pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

2. Member State or Third Country

Italy

3. Heading in the product specification affected by the amendment(s)

- Product name
- Product description
- Geographical area
- Proof of origin
- Production method
- Link
- Labelling
- Other (updated legal references)

4. Type of amendment(s)

- Amendment to the product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- Amendment to the product specification of registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. Amendment(s)

Product description

The following sentence in point 4.2 of the summary sheet (OJ C 279/8 of 22.11.2007):

‘Size: body length between 12 and 20 cm.’

is brought into line with the following sentence in Article 2 of the product specification:

‘The maximum length is 20 cm.’

This amendment removes an inconsistency between the product specification and the summary sheet. The minimum and maximum length of the anchovy refers to its length when caught, not its processed length. The minimum size of the fish when caught remains 12 cm as provided for in Article 5 of the current specification.

Geographical area

Article 3 of the product specification — point 4.3 of the summary sheet

The sentence:

“Acciughe sotto sale del Mar Ligure” are fished, processed and packaged in waters off the Ligurian coast, which covers the territory of the municipalities in the region of Liguria on the Tyrrhenian coast delimited by the watershed line.’

is amended as follows:

“Acciughe sotto sale del Mar Ligure” are fished, processed and packaged in waters off the Ligurian coast, which covers the territory of the municipalities in the region of Liguria on the Tyrrhenian coast delimited by the watershed line.’

The term ‘confezionamento’ is replaced with ‘condizionamento’ in line with the amendment set out in the following point on proof of origin. (Translator’s note: this linguistic change in the Italian text does not affect the translation into English.)

Proof of origin

Article 4 of the product specification

The sentence:

‘This, the registration in special lists kept by the inspection body of fishermen, processors and packagers as well as the immediate notification to the inspection body of both the quantities fished and packaged ensure product traceability.’

is amended as follows:

‘This, the registration in special lists kept by the inspection body of fishermen, processors and packagers, the keeping of production and packaging records as well as the immediate declaration to the inspection body of the quantities fished, processed and packaged ensure product traceability and retraceability.’

The term ‘condizionatori’ should be replaced with the more correct ‘confezionatori’. This will make it possible to identify each operator in the production chain with greater precision and facilitate checking. (Translators note: this linguistic change in the Italian text does not affect the translation into English.)

Production method

Article 5 of the product specification

The sentence:

‘After being caught, anchovies must be placed in traditional wooden crates (50 × 33 × 10 cm in size), containing approximately 10 kg of product.’

is deleted.

The references to wooden crates should be removed, given that such crates have been made subject to a number of hygiene and health restrictions which for the operators makes it complicated and unprofitable to use them.

The sentence:

‘The fish must be cleaned manually, removing the head.’

is amended as follows:

‘The fish must be cleaned manually, removing the head and guts.’

By specifying that not only the head but also the guts are to be removed, as is usual practice in preparing salted anchovies, the product specification is made more precise.

The paragraph:

‘Once cleaned, anchovies must be placed in layers, side by side in a circle in chestnut wood barrels suitable for food use. The anchovies may be matured in chestnut wood barrels or terracotta pots for the entire period of maturation required under point (c) of this Article on the maturation method.’

now reads:

‘Once cleaned, anchovies must be salted by placing them in layers, side by side in a circle in containers suitable for food use. Containers of chestnut wood, terracotta, plastic or steel suitable for food use may be used for this purpose.’

This amendment is necessary to allow producers to use containers of material other than wood and terracotta during the salting phase. Moreover, it will allow small businesses to reduce production costs linked to the purchase of terracotta containers and wood barrels.

The reference to the period of maturation has been deleted because this is covered by point (c) on the maturation method in Article 5 of the product specification.

The sentence:

‘The pressure on the anchovies from the weights placed on the barrels must allow extraction liquids to be formed.’

is amended as follows:

‘The pressure on the anchovies from the weights placed on the containers must allow extraction liquids to be formed.’

The sentence reflects the amendment referred to in point 6.

The paragraph:

‘The temperature in the maturing room may vary according to the type of brine used, i.e. between 20 and 28 °C when strong brines are used and between 6 and 20 °C when medium brines are used. After maturation, the salted anchovies must be moved from the barrels to special cylindrical glass containers called “arbanelle”.’

now reads:

‘The temperature in the maturing room may vary according to the type of brine used, i.e. between 20 and 28 °C when strong brines are used and between 16 and 20 °C when medium brines are used. After maturation, the salted anchovies must be moved from the containers to special cylindrical glass containers called “arbanelle”.’

The first sentence of the paragraph is amended to correct a clerical error concerning the minimum temperature for medium brines, which should be 16 °C and not 6 °C, a temperature which is too low for a proper maturation. The amendment of the second sentence reflects the amendment referred to in point 6.

The sentence:

‘In the “arbanelle”, the last layer of anchovies must be covered by a sheet of slate, glass or plastic for food use, which is used to press down the anchovies.’

is amended as follows:

‘In the “arbanelle”, the last layer of anchovies must be covered by a disc of a material suitable for food use, which is used to press down the anchovies to keep them below the brine level.’

This amendment is necessary to allow producers to use discs of a material other than slate. The indication that the disc must be placed ‘below the brine level’ was added on request by the producers as it was considered useful for production purposes.

The following sentence has been added:

‘Packaged anchovies must have a minimum length of 10 cm.’

This takes account of the minimum length of the fish once the head has been removed, and also ensures the quality characteristics of the processed product. When fish less than 10 cm in length come into contact with salt during ripening, the flesh becomes excessively dehydrated and this negatively affects the product’s appearance and organoleptic characteristics.

The sentence:

‘The package must be sealed to prevent spillage of the liquid or external contamination.’

is amended as follows:

‘The package must be sealed to prevent spillage of the liquid and external contamination and to limit any evaporation.’

Adding ‘and to limit any evaporation’ improves the accuracy of the product specification.

Labelling

Article 8 of the product specification

The sentence:

‘Anchovies must be marketed in special glass containers called “arbanelle”, to which a label is affixed with the words, in a font double in size compared to other written text, “Acciughe sotto sale del Mar Ligure” IGP (PGI) “Indicazione Geografica Protetta” (Protected Geographical Indication).’

is amended as follows:

‘Anchovies must be marketed in special glass containers called “arbanelle”, to which a label is affixed with the words, in a font double in size compared to other written text, “Acciughe sotto sale del Mar Ligure” IGP (PGI) or “Indicazione Geografica Protetta” (Protected Geographical Indication).’

The acronym ‘PGI’ can now be used instead of the full term ‘protected geographical indication’. This allows producers greater flexibility to choose one or the other reference when designing their labels.

The sentence:

‘The label must also indicate the composition of the brine and all the ingredients used, i.e. anchovies of the Ligurian Sea, water, salt.’

is amended as follows:

‘All the ingredients used must be listed, i.e. anchovies from the Ligurian Sea, salt, brine (salt and water).’

This amendment implements what is laid down in Part E, point 1, of Annex VII to Regulation (EU) No 1169/2011.

The sentence:

‘The packaging date and the expiry date must also be indicated. The latter date must be no later than 24 months after the date of packaging.’

is amended as follows:

‘The packaging date and the date of minimum durability (best before date) must also be indicated. The latter date must be no later than 24 months after the date of packaging.’

The product specification is brought into line with the general legislation on food labelling.

Point 4.8 of the summary sheet (OJ C 279/8 of 22.11.2007):

The sentence:

‘The latter date must be no later than 12 months after the date of packaging.’

is brought into line with the following sentence in Article 8 of the product specification:

‘The latter date must be no later than 24 months after the date of packaging.’

This amendment removes an inconsistency between the product specification and point 4.8 of the summary sheet.

Updated legal reference

Article 7 of the product specification

The references to Regulation (EC) No 510/2006 have been updated with Regulation (EU) No 1151/2012.

The name and address of the inspection body have been added.

SINGLE DOCUMENT

'ACCIUGHE SOTTO SALE DEL MAR LIGURE'

EU No: PGI-IT-02177 — 15.9.2016

PDO () PGI (X)

1. Name

'Acciughe sotto sale del mar Ligure'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.7. Fresh fish, molluscs and crustaceans and products derived therefrom.

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

The Protected Geographical Indication (PGI) 'Acciughe sotto sale del Mar Ligure' is reserved for the product obtained from the anchovies fished, processed and preserved in salt.

Anchovies, designating exclusively fish of the *Engraulis encrasicolus* L. species, are migratory and gregarious fish that migrate, from spring to autumn, close to the Ligurian coast and in the winter season in waters of 100 to 150 m deep.

The maximum length is 20 cm. The finished product, i.e. ready to be marketed, must have the following characteristics:

- external appearance: the anchovies must be whole; their very fine skin must still be partially visible,
- texture: fillets must be tender and adhere to the fish-bone,
- colour: varying from pink to dark brown depending on the part of the body,
- taste: dry, extremely flavourful. The meat is lean and only slightly unctuous to the palate.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

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3.4. Specific steps in production that must take place in the identified geographical area

The fish used for the PGI 'Acciughe sotto sale del Mar Ligure' must be caught and processed in the area defined in point 4 below.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

The anchovies must be packaged within the geographical area defined in point 4 using the special glass containers known as 'arbanelle'.

The containers must be sufficiently large to enable the anchovies to be packaged without damaging the product. The product may be packaged in different sizes, but the cylindrical see-through glass 'arbanelle' must contain salted anchovies with an overall net weight of between 200 and 3 000 g.

The anchovies must be placed in layers divided by a thin layer of medium-sized sea salt. To prevent the product from oxidising, the last layer of anchovies must be completely covered in brine, especially prepared for the packaging of the product.

3.6. Specific rules concerning labelling of the product the registered name refers to

The labelling of the glass containers called 'arbanelle' must contain the words 'Acciughe sotto sale del Mar Ligure' IGP (PGI) or 'Indicazione Geografica Protetta' (Protected Geographical Indication) in a font twice as large as the other written text. The label must also bear the name, company name and address of the producer and packager, if any, of the product and the net drained weight at origin. The words 'Indicazione Geografica Protetta' (Protected Geographical Indication) may be repeated anywhere else on the container or the label, including as an acronym IGP (PGI). All the ingredients used must be listed, i.e. anchovies from the Ligurian Sea, salt, brine (salt and water). The packaging date and the expiry date must also be indicated. The latter must be no later than 24 months after the date of packaging. The label must bear the logo depicting stylised anchovies.

4. Concise definition of the geographical area

The PGI 'Acciughe sotto sale del Mar Ligure' are fished, processed and packaged in waters off the Ligurian coast, which covers the territory of the municipalities in the region of Liguria on the Tyrrhenian coast delimited by the watershed line.

In particular, the fishing area comprises the zone along the Ligurian coast at a varying distance from the coast depending on both the fishing depth (bathymetry between 50 and 300 m) with a maximum distance of 20 km. The fishing technique is that traditionally used, i.e. lampara net fishing, which uses encircling nets.

The fishing area must be defined due to the need to process 'Acciughe sotto sale del Mar Ligure' within 12 hours of fishing.

5. Link with the geographical area

The main grounds for applying for recognition of the PGI 'Acciughe sotto sale del Mar Ligure' is the product's reputation.

The reputation of Acciughe sotto sale del Mar Ligure has long been recognised, and not only on the national market.

History

Already in the XVIth century in Liguria, fishing and trading both fresh and salt-preserved anchovies were governed by the various statutes of the main Ligurian coastal towns.

The link with anchovies and related economic activities was so important that it became necessary to adopt rules governing the fishing technique, processing and marketing.

At the time, the Republic of Genoa was able to control the supply, pricing and marketing of fish as well as to enforce existing rules among fishermen.

The sale of fish was subject to a tax, the 'gabella piscium'. Fishermen had to observe strict rules. To exercise their profession they had to be registered with their professional association and comply with its regulations. The same applied to fishmongers, registered with the so-called 'Chiapparoli' trade guild from 'Chiappa', the name of the area in Genoa where they sold their product.

For many families, salting and selling anchovies in salt was a real craft, comparable to wine production for the care and precision needed to control the brine.

Anchovies were salted between May and the beginning of August; the best anchovies were those of June and July. A special licence was needed to salt and sell anchovies. Although the consumption of fresh fish was limited to coastal areas, preserved fish represented an extremely flourishing trade for the region of Liguria.

In particular, the mountain passes of the western coast were used by both salt convoys and by tradesmen selling preserved fish ('acciugai'). The traditional quality of salted anchovies of the Ligurian Sea was, and still is, renowned in nearby regions and most of all in Piedmont, where these anchovies became the main ingredient of one of the most famous regional dishes, the 'bagna cauda'.

Reputation

This reputation helps consumers to immediately recognise the unique and authentic nature of the product and is closely linked with the tradition and general culture of the Ligurian maritime craft of preserving fish.

In Liguria, the craft of preserving anchovies in salt has a high economic value due to high consumer appreciation, which translates into higher selling prices than similar products of a different origin.

Apart from these economic considerations, it should be stressed that fishermen and inhabitants of coastal villages still follow the traditional practices of preserving anchovies in salt, passed on from one generation to the next.

This activity is therefore well established in the culture of the Ligurian coast, but it is also part of the memories of the numerous international tourists visiting Ligurian sea resorts.

The climate of the Tyrrhenian coast of Liguria is characterised by mild temperatures all year around, which are ideal for a natural maturation process of the product. The limited temperature variation along the coast, influenced by the homoeothermal conditions of the sea, favours optimal maturation.

Indeed, the Alps and Apennines rising sharply from sea level are a strong barrier to northerly cold winds and insulate the coastal area. It is no coincidence that the Ligurian Riviera is world-renowned for its mild climate.

Reference to publication of the specification

(Article 6(1) second subparagraph of this Regulation)

The Ministry has launched the national objection procedure with the publication of the proposal to amend the PGI for 'Acciughe sotto sale del Mar Ligure' in *Official Gazette of the Italian Republic* No 180 of 3 August 2016.

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

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