

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

(2017/C 280/04)

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

'LENTICCHIA DI ALTAMURA'**EU No: PGI-IT-02204 — 17.11.2016****PDO () PGI (X)****1. Name(s)**

'Lenticchia di Altamura'

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 (PGI) 'Lenticchia di Altamura' refers exclusively to dried lentils of the Laird and Eston varieties. These belong to the following species: *Lens esculenta Moench* (Synonyms: *Ervum lens. L.*, *Lens culinaris Medic.*)

When released for consumption, the 'Lenticchia di Altamura' must have the following characteristics:

Shape: round and flat;

Size: between 3 and 4,9 mm in diameter for Eston, and between 5 and 7 mm for Laird;

Colour: various shades of green and brown;

Average weight of 100 beans: between a minimum of 2,8 g and a maximum of 3,6 g for Eston, and a minimum of 5,7 g and maximum of 6,5 g for Laird;

Moisture content of dried lentils when placed on the market: ≤ 13 %;

Protein content: > 23 %;

Iron: > 6 mg/100 g of the product;

The dried pulses must not display any deterioration in colour or external appearance that could affect those characteristics. The maximum overall tolerance is 1,5 % for lentils that are broken, marked, infested with weevils or have defective colouring. Non-compliance with the size criteria is permitted for a maximum of 1,5 % of the dried product.

The product must be fit for human consumption when it is released onto the market.

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

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⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

The stages of sowing, cultivation, harvesting and disinfestation must take place in the area defined at point 4. Disinfestation must occur within 24 hours of harvesting in order to prevent weevil damage.

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

The 'Lenticchia di Altamura' must be presented to the consumer for culinary use in packs with a maximum weight of 10 kg, in compliance with the legislation in force. This prevents deterioration of the health-giving and organoleptic characteristics of the product.

For wholesale transactions only, the product can be packaged in sacks with a maximum capacity of 3 tonnes, or in bags with a maximum capacity of 25 kg, suitable for culinary use.

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

In addition to the European PGI symbol and the information required by law, the label on the packaging must include the following indications in clear and legible print: the name, business name and address of the producing or packaging enterprise. The use of private brand names is permitted provided that they do not mislead consumers and are allowed under the legislation in force.

Packaging must also bear the logo, as described below.

Logo

The logo of PGI 'Lenticchia di Altamura' comprises 19 stylised lentils of differing sizes, arranged and proportioned to represent the size and location of the municipalities situated in the production area. The logo is placed above the wording 'Lenticchia di Altamura IGP' (PGI), arranged in three lines and proportioned to give prominence to the word Altamura, on the middle line. The writing and stylised lentils are set against a white circular background, with no angles, of at least 25 mm in size.

The font is Pluto bold and the colour of both the stylised lentils and the writing is Pantone 582.

Colour codes:

Lentils and writing: Pantone 582

C = 25 M = 9 Y = 100 K = 39

R = 142 G = 140 B = 19

HEX/HTML 8E8C13



In compliance with the recommended minimum size, the logo can be adapted to different uses, while maintaining its proportions. It can also be printed in black and white if necessary.

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

The production area of the 'Lenticchia di Altamura IGP' comprises the administrative area of the following municipalities: Altamura, Ruvo di Puglia, Corato, Minervino Murge, Andria, Spinazzola, Poggiorsini; Gravina in Puglia, Cassano delle Murge, Santeramo in Colle, Montemilone, Palazzo San Gervasio, Genzano di Lucania, Irsina, Tricarico, Matera, Banzi, Forenza and Tolve.

5. Link with the geographical area

The production area of the 'Lenticchia di Altamura' covers the territory of Altamura, the neighbouring Murgia Barese and the adjacent Fossa Bradanica (or Fossa Pre-Murgiana). It is characterised by a Mediterranean climate with mild winters and hot, dry summers. Rainfall fluctuates around 604 mm per year. It is lowest in July and highest in November and December. Analysis of average monthly temperatures in the area shows that minimum temperatures, which can fall below zero, occur in January. Maximum temperatures can reach 40 °C and occur in July and August. The annual average temperature is around 15 °C.

The soils are generally deep and of medium consistency. They are well-structured with a composition tending towards clayey. Rich in organic substances and nitrogen with high levels of limestone, the soils have a pH of between 7,6 and 8.

The causal link between the 'Lenticchia di Altamura' and the area of production is based on the characteristics of the demarcated geographical area, resulting in a minimum protein content and a minimum iron level that is greater than in the same varieties of lentils available on the market.

It is well known that the amount of protein in pulses is highly variable and depends on the amount of available nitrogen that the plant is able to absorb. The amount of nitrogen depends on the presence of nitrogen-fixing symbionts of the genus *Rhizobium*. These can infest the roots of legumes formed of root nodules where the nitrogen-fixing process occurs. Nitrogen fixing does not occur at less than 9 °C. Similarly, it is difficult for the bacteria to have an effect at a pH of less than 5,6 or more than 8. The soil within the geographical area involved in production of the 'Lenticchie di Altamura' has a pH that varies between 7,6 and 8. The average temperature of the area is 15 °C. Such conditions encourage the spread of bacterial infestation in the roots, the development of root nodules and the symbiotic structure, as well as nitrogen-fixing resulting from the triggering of a symbiotic relationship. These conditions and processes result in a high protein content for the 'Lenticchia di Altamura'. Over the centuries, this has enabled the local population to substitute lentils for meat while ensuring an adequate protein content in their diet. Indeed, the Mediterranean diet, which is today part of world heritage, is characterised by a protein component of vegetable, rather than animal, origin.

Lime-rich soils, such as those in the production area of the 'Lenticchia di Altamura', are generally rich in iron. The latter's solubility in the soil depends on various factors, the most important of which is the pH of the soil. In soils with a high pH, specifically between 8 and 10, the lime tends to combine with the iron to form insoluble compounds that are unavailable to the plants. The soils in the 'Lenticchia di Altamura' production area have pH values of between 7,6 and 8, providing the 'Lenticchia di Altamura' plants with a supply of water-soluble iron. Indeed, in the 'Lenticchia di Altamura', the quantity of this important trace element is greater than in the same varieties of lentils grown outside of the area. Iron assists in the production of haemoglobin and red blood cells. In this way, and by ensuring that body cells are properly oxygenated, it promotes energy and well-balanced development. Iron stimulates the functions of the liver, spleen, intestines and bone marrow. It is also vital for neurotransmitters such as serotonin and dopamine. It creates resistance to diseases, is useful against stress and necessary for keeping the immune system active.

Over many years, the 'Lenticchia di Altamura' has acquired a strong reputation in Italy, recording significant increases in sales.

Reference to publication of the specification

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

The consolidated text of the product specification can be consulted on the following website:

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

or

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.