

## V

(Announcements)

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application for approval of an amendment, which is not minor, to a product specification 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**

(2021/C 129/12)

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> within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH 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**

**‘CHUFA DE VALENCIA’**

**EU No: PDO-ES-0055-AM02 – 28.10.2016**

**PDO (X) PGI ( )**

**1. Applicant group and legitimate interest**

Consejo Regulador de la Denominación de Origen Protegida ‘Chufa de Valencia’ [Regulatory Board for the Protected Designation of Origin ‘Chufa de Valencia’]

Plaza Constitució 17, 46120 Alboraià

Tel. +34 963690499

Email: info@chufadevalencia.org

**2. Member State or third country**

Spain

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

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link

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

- Labelling
- Other [inspection body]

#### 4. Type of amendment(s)

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

#### 5. Amendment(s)

##### *Amendment 1:*

Addition of a new product name: 'Xufa de València'.

Justification for amendment 1:

As the joint official languages of the Autonomous Community of Valencia are Castilian and Valencian, we have requested that the name of the protected product appear in both languages.

Section affected by amendment 1:

Product specification: 'A) Name of product', 'B) Description of product', 'H) Labelling'

Single document: '1) Name, 3.2) Description of product to which the name in (1) applies'

Text currently registered:

(The text is exactly the same in the product specification and the single document)

Name of product

'Chufa de Valencia'

Product description

"'Chufa de Valencia' is the harvested, washed, dried (moisture content of between 6,5 % and 12 %) and selected (size greater than 3 mm) tigernut.'

'Under the Designation of Origin, "Chufa de Valencia" has the following chemical composition in terms of weight in dry matter: [...]'

Proposed text:

Name of product

'Chufa de Valencia' / 'Xufa de València'

Description of product

"'Chufa de Valencia' / "Xufa de València" is the harvested, washed, dried (moisture content of between 6,5 % and 12 %) and selected (size greater than 3 mm) tigernut.'

'Under the Designation of Origin, "Chufa de Valencia" / "Xufa de València" has the following chemical composition in terms of weight in dry matter: [...]'

Labelling

Plants must include a reference to the 'Chufa de Valencia' / 'Xufa de València' Protected Designation of Origin on the packaging labels, as well as the numbered label issued by the Regulatory Board which enables the product to be traced during marketing. Labels will be provided to all producers that comply with the product specification.

*Amendment 2:*

Rules on labelling.

Under the proposed amendment, labels must bear reference to the Designation of Origin alongside the numbered label issued by the Regulatory Board.

Justification for amendment 2:

To guarantee product traceability and monitoring.

Section affected by amendment 2:

Product specification: 'H) Labelling'

Single document: 3.7. Specific rules concerning labelling of the product the registered name refers to

Proposed text:

#### Labelling

Plants must include a reference to the 'Chufa de Valencia' / 'Xufa de València' Protected Designation of Origin on the packaging labels, as well as the numbered label issued by the Regulatory Board which enables the product to be traced during marketing. Labels will be provided to all producers that comply with the product specification.

#### Amendment 3:

Enlargement of the geographical area

We propose to extend the production area to include the municipalities of Aldaia, Náquera and Puzol.

Justification for amendment 3:

Reason: these three municipalities have the same link to tigernut growing as the rest of the municipalities that are currently protected. They have identical soil and climate characteristics and the same knowledge and tradition of growing tigernuts.

Section affected by amendment 3:

Product specification: 'C) Geographical area'

Single document: 4. Concise definition of the geographical area

Text currently registered:

(The text is not exactly the same in the product specification and the single document)

The production area for the protected tigernuts is in l'Horta Nord de Valencia and includes the following municipalities: Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Emperador, Foios, Godella, Massalfassar, Meliana, Moncada, Museros, Paterna, Rocafort, Tavernes Blanques, Valencia and Vinalesa.

It is a flat area typical of the coastal sedimentary regions bordering the Mediterranean Sea. It has a Mediterranean climate with a high relative humidity and little variation in temperature during the day, owing to its proximity to the sea.

Proposed text:

In order to ensure that the relevant content is consistent between the product specification and the Single Document, we propose wording the sections as follows:

The production area for the protected tigernuts is located in the Horta of Valencia, and is approximately 420 ha in size. It comprises the municipalities of Aldaia, Albalat dels Orells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Emperador, Foios, Godella, Massalfassar, Meliana, Moncada, Museros, Náquera, Paterna, Puçol, Rocafort, Tavernes Blanques, València and Vinalesa, all located in the province of Valencia.

#### Amendment 4:

Amendment to the analysis procedure

Justification for amendment 4:

The control procedure carried out on the protected product includes physico-chemical and morphological analysis, which guarantees its quality and proves its origin, ensuring that all the requirements laid down in the specification are met. It is therefore considered necessary to replace the reference to sensory analysis with a reference to morphological analysis.

Furthermore, the above corresponds to and is consistent with point 5.1 of the Single Document, which states that 'of the chemical parameters that determine the quality of the tigernut, the fat and protein content are the main factors that differentiate the quality of Valencian tigernuts from those grown elsewhere, which have a lower fat and protein content than Valencian tigernuts'.

Section affected by amendment 4:

Product specification: 'D) Elements guaranteeing that the product originates in the area' (controls and certification)

Text currently registered:

Checks and certification:

These are fundamental aspects which guarantee the origin of the product. They comprise the following processes:

The tigernuts are subject to physical, chemical and organoleptic analysis to guarantee their quality.

Proposed text:

Checks and certification:

These are fundamental aspects which guarantee the origin of the product: They comprise the following processes:

The tigernuts are subject to physical, chemical and morphological analysis to guarantee their quality.

*Amendment 5:*

Amendment of the dates for late plantings within the planting schedule

Justification for amendment 5:

According to the current version of the product specification (Production method – description of cultivation), plantings are considered very early if they take place between 10 March and 7 April, early if they take place between 8 and 30 April, medium if they take place between 1 and 20 May and late if they take place between 25 and 20 June. This contains two drafting errors:

- (a) Firstly, plantings that occur between 20 May and 20 June are not defined.
- (b) Secondly, late plantings are erroneously described as those occurring between 25 and 20 June.

Section affected by amendment 5:

Product specification: 'E) Production method' (Description of cultivation)

Text currently registered:

Late: 25 – 20 June.

Proposed text:

Late: 21 May – 20 June.

*Amendment 6:*

Corrections to the text.

In section E) of the product specification, 'Production method – Operations after harvesting', we propose the following:

- (a) In point 1, replace the word '*albedo*', with the word 'washing', as the former has no meaning. This is therefore a grammatical error.
- (b) Improve the wording of point 6 in order to correctly reflect the operation it describes.

Justification for amendment 6:

The purpose of this amendment is to give coherence and meaning to the text.

Section affected by amendment 6:

Product specification: 'E) Production method – Operations after harvesting' (points 1 and 6)

Text currently registered:

OPERATIONS AFTER HARVESTING

1. Washing: freshly harvested tigernuts undergo an albedo process to remove impurities (earth, stones, crop remnants, etc.). This is done in industrial washeries.

(...)

6. Quality control: an operation intended to ensure that packages are correct in terms of weight, foreign materials, defective tigernuts and compliance with the tolerances laid down in the relevant legislation.

Proposed text:

OPERATIONS AFTER HARVESTING

1. Washing: freshly harvested tigernuts undergo a washing process to remove impurities (earth, stones, crop remnants, etc.). This is done in industrial washeries.

(...)

6. Quality control: an operation intended to ensure that packaged tigernuts are correct in terms of ~~weight~~, foreign materials, defective tigernuts and compliance with the tolerances laid down in the relevant legislation.

*Amendment 7:*

Change of address of the inspection body

Justification for amendment 7:

The address of the inspection body has changed.

Section affected by amendment 7:

Product specification: 'G) Inspection body'

Text currently registered:

G) Inspection body

Verification of compliance with the product specification is the responsibility of the Regulatory Board of the 'Chufa de Valencia' Protected Designation of Origin.

Address: C/Poeta Eduardo Buil, 5-6<sup>a</sup>.- 46020 Valencia

Tel. +34 963690499

Fax +34 963690499

Email: info@chufadevalencia.org

Website: www.chufadevalencia.org

Proposed text:

G) Inspection body

Verification of compliance with the product specification is the responsibility of the Regulatory Council of the 'Chufa de Valencia' Protected Designation of Origin.

Address: Plaza Constitució 17, 46120 Alboraià

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## SINGLE DOCUMENT

**‘CHUFA DE VALENCIA’ / ‘XUFA DE VALÈNCIA’****EU No: PDO-ES-0055-AM02 – 28.10.2016****PDO (X) PGI ( )****1. Name(s) [of PDO or PGI]**

‘Chufa de Valencia’ / ‘Xufa de València’

**2. Member State or third country**

Spain

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

Class 1.8. Other products listed in Annex I to the Treaty (spices, etc.)

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

Name: ‘Chufa de Valencia’ / ‘Xufa de València’.

Description: Tuber of the tigernut sedge (*Cyperus esculentus* L. var. *sativus* Boeck.), of various shapes and sizes, with a thin skin, suberised tissue and a high fat and sugar content.

‘Chufa de Valencia’ / ‘Xufa de València’ is the harvested, washed, dried (moisture content of between 6,5 % and 12 %) and selected (size greater than 3 mm) tigernut.

The tigernuts selected must have a characteristic appearance and must be sound, intact, clean and free from any blemishes which might affect their edibility or keeping quality.

Under the Designation of Origin, ‘Chufa de Valencia’ / ‘Xufa de València’ has the following chemical composition in terms of weight in dry matter:

- Sugars: at least 11 %.
- Fats: at least 25 %.
- Protein: at least 6,5 %.
- Starch: at least 25 %.
- Raw fibre: at least 5 %.

**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**

- Planting, which takes place between March and June, and harvesting, which takes place from the end of October.
- Washing and drying of the tigernuts, which takes place over a period of three months. The climate of the area and the know-how of the experienced farmers are key to ensuring that the artisanal drying of the product is carried out correctly and that the tubers reach the desired final composition.
- Cleaning, during which the dried tigernuts undergo a further cleaning process in order to eliminate defective tubers. Owing to the long experience of the local producers, this cleaning operation totally eliminates all tubers that do not meet the appropriate conditions.
- Sorting and classification, during which the dried and cleaned tigernuts are sorted to eliminate crop remains and tigernuts damaged by pests or other causes and then, where necessary, classified by size. These are the last steps in obtaining the final product described in Section 3.2. The producers' knowledge of the tigernut, together with the techniques that have been developed and the means put in place, ensures that the tigernuts are sorted and classified satisfactorily to produce the final product.

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

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

Plants must include a reference to the 'Chufa de Valencia' / 'Xufa de València' Protected Designation of Origin on the packaging labels, as well as the numbered label issued by the Regulatory Board which enables the product to be traced during marketing. Labels will be provided to all producers that comply with the product specification.

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

The production area for the protected tigernuts is located in the Horta of Valencia, and is approximately 420 ha in size. It comprises the municipalities of Aldaia, Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Emperador, Foios, Godella, Massalfassar, Meliana, Moncada, Museros, Nàquera, Paterna, Puçol, Rocafort, Tavernes Blanques, València and Vinalesa, all located in the province of Valencia.

#### 5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

##### 1. Natural factors

Relief: flat, typical of the coastal sedimentary regions bordering the Mediterranean sea.

Soil: well-drained and level loamy sand.

Light, loose soils, fine sands, free from weeds.

Climate: Mediterranean, with high relative humidity and little variation in temperature during the day, owing to the proximity of the sea, which acts as a heat sink.

The high relative humidity is favourable for the crop, given the low rainfall in this region.

Hydrology: area with low rainfall (approximately 400 mm per year). The production area is watered by a network of irrigation channels, which are sourced from the river Turia and are used during the summer.

##### 2. Human factors

The tigernut was brought to Spain by the Arabs in the 8th century as a delicately flavoured product and as the basis for the refreshing drink obtained by crushing the tigernuts. In the 13th century, under the influence of Islamic culture, the cultivation of tigernuts spread to the Mediterranean part of what is now the Community of Valencia. In 1975, A.J. Cavanilles mentioned the existence of 15 ha of tigernuts in Alboraya and Almàssera and referred to their cultivation and consumption. Numerous studies have been published by local researchers on the tigernut, its characteristics, its microbiology and the drink obtained by crushing the tigernuts.

Tigernut cultivation is traditional in this area and is of great socio-economic importance, as it is the main means of subsistence for more than 500 farmers. They have extensive expertise in managing the crop, which is crucial when it comes to preparing the soil, planting and managing the crop, and harvesting and drying it in order to obtain a final product of the highest quality.

5.2. *Specificity of the product*

Of the chemical parameters that determine the quality of the tigernut, the fat and protein content are the main factors that differentiate the quality of Valencian tigernuts from those grown elsewhere, which have a lower fat and protein content than Valencian tigernuts. Furthermore, Valencian tigernuts have a thinner skin than those grown elsewhere. Thus, the Valencian tigernut is sweeter and more intense in flavour, has a thinner skin and is larger and more uniform in size.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDOs) or a specific quality, the reputation or other characteristics of the product (for PGIs)*

The climate of the area has a decisive impact on the germination, development and production of the tigernut and, in conjunction with the soil conditions, which are chiefly the result of the accumulation of beach sand over the years, creates the ideal environment for that development and for the size and quality of the tubers, which are sweeter and more intense in flavour, have a thinner skin and are larger and more uniform in size.

Growing this product requires high average temperatures of between 13 °C and 25 °C and the absence of frosts during the growing period so that the tuber can germinate and develop. Moreover, the high relative humidity is favourable to the crop, given the low rainfall in this area. All of these conditions are present in the area covered by the PDO, as already shown in Section 5.1.

The human factor, namely the know-how of the experienced farmers in the production area who grow the crop, also determines the quality of the product. In particular, rotation of the tigernut crop with other Mediterranean market garden products and efficient weed control, in conjunction with the other key steps in the growing process, are essential in order to obtain tigernuts of the requisite quality.

The processes that follow the harvest, in particular the slow and careful artisanal drying process, which alters the chemical composition of the tigernut tubers, give 'Chufa de Valencia' its unique and characteristic properties.

**Reference to publication of the product specification**

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

<http://www.agroambient.gva.es/documents/163228750/166998507/PLIEGO+DE+CONDICIONES+CHUFA2018cast.pdf/1a636a37-acc8-4d07-8c95-688fb3286861>

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