

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

(2016/C 250/04)

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

‘ANGURIA REGGIANA’**EU No: IT-PGI-0005-01385 — 14.10.2015****PDO () PGI (X)****1. Name(s)**

‘Anguria Reggiana’

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 indication ‘Anguria Reggiana’ designates fruits of the botanical species *Citrullus lanatus* in their fresh state.

‘Anguria Reggiana’ is produced in the following types:

- round type, with the characteristics of the Ashai Mijako type: round fruit; grey-green rind with dark green stripes; firm, crisp flesh, which is bright red when fully ripe; weight varying between 5 kg and 12 kg,
- oval type, with the characteristics of the Crimson type: round, oval fruit; moderately bright green rind with dark green streaks; firm, crisp flesh, which is red when fully ripe; weight varying between 7 kg and 16 kg,
- elongated type, with the characteristics of the Sentinel type: elongated fruit; moderately bright green rind with dark green streaks; firm, crisp flesh, which is bright red when fully ripe; weight varying between 7 kg and 20 kg.

The characteristic that makes ‘Anguria Reggiana’ stand out is the particularly sweet flavour of the pulp, linked to the sugar content of a Brix value exceeding 11 in the case of the Ashai Mijako type, and 12 in the case of the Crimson and Sentinel types.

When released for consumption, the fruit must have the following characteristics:

- whole (a small lesion in the surface due to automatic measurement, if any, of the refractive index is permissible),
- clean (free of any visible foreign matter),
- healthy and free of parasites,
- free of extraneous odours,
- well-shaped in relation to the characteristics of the variety,

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- free of external cracks and bruises,
- the stalk must be between 2 and 5 cm in length,
- the development and condition must be such as to permit transport and related operations.

The part of the rind that was in contact with the ground during growth may be lighter in colour.

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*

All the steps in production (sowing, cultivation, harvesting or 'picking') must take place within the identified area.

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

The fruit must be placed in a tidy manner in suitable containers or bins and mini bins of material suitable for storage.

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

The identifying logo of the Anguria Reggiana PGI and the EU PGI symbol must be affixed to every watermelon.

The logo for 'Anguria Reggiana PGI' is as follows:



The label to be affixed to every watermelon is oval in shape and must include the name of the producer.

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

The production area includes the whole of the following municipalities: Bagnolo in Piano, Cadelbosco di Sopra, Campagnola, Castelnovo Sotto, Correggio, Fabbrico, Novellara, Poviglio, Rio Saliceto, S. Martino in Rio and parts of the following municipalities: Boretto, Brescello, Campegine, Gattatico, Gualtieri, Guastalla, Reggio Emilia, Reggiolo, Rolo and Rubiera.

5. **Link with the geographical area**

The causal link between 'Anguria Reggiana' and the production area, which determines its special quality, is based on the characteristics of the identified geographical area and the skills of local producers.

The identified area is characterised by pieces of land that have been reclaimed over the centuries, with largely clay soils that are difficult to till but are fertile and rich in natural elements such as potassium. The soil conditions, which are consistent throughout the area, have a decisive effect on the growth, the shape, and the chemical and organoleptic characteristics of the fruit.

The characteristic that makes 'Anguria Reggiana' stand out is the particularly sweet flavour of the pulp, linked to its sugar content.

This characteristic is linked to the skill of the producers and the refined cultivation techniques they use, particularly at the time of harvesting or 'picking'. This is done in at least three visits to each plant, to ensure that every 'Anguria Reggiana' has fully ripened to the highest possible sugar content without being overripe, with crisp, firm flesh. The level of ripeness is shown by the visible characteristics of the rind, the footstalk and the tendril, and especially by the distinctive sound made when the watermelon is tapped with the hand. All of these external aspects can be evaluated in the field.

Every watermelon is thus individually assessed, tapped and selected prior to harvest, and is picked only if the operator considers, based on his visual and aural analysis, that it has attained the desired level of ripeness, consistency and keeping quality. The field inspection is generally carried out first thing in the morning when the watermelons have benefited from the cool of the night and are at a good storage temperature.

The melons are picked with a billhook, a special cutting tool with a partially curved blade. This special tool has been perfected over the years so as to avoid severing the branches of the plant, which must remain in optimum physical condition until all the fruits have been picked. These operations rely on the ancient, accumulated know-how, handed down over generations, of the local pickers who can select the ripe fruit and harvest it whilst protecting subsequent production.

The skills and knowledge of local producers arise from a long-standing tradition, which has led to a well-known association between the product and the region.

Historical and cultural references

Historical documents contain a wealth of references to watermelon cultivation in the Reggio Emilia area being a well-established, generations-old tradition.

The first mentions of its high quality date back to the 16th century; correspondence between the old courts of the Po Renaissance extol the excellence of the product cultivated in this area. The fruit remained an elite product until the 18th century, when the Risorgimento opened the borders between Italy's ancient small states and thus expanded the area in which it could be traded. Over time, the high quality of local production earned the product a reputation on the markets of Milan, Genoa and neighbouring regions, with its fame expanding beyond the Alps in the last century.

'Anguria Reggiana' is also associated with the plains of the Reggio Emilia region in historical food guides; the area is mentioned in the Italian Touring Club's Gastronomic Guide dated 1931 for its 'sweet watermelons and melons'. The designated area includes the most historically recognisable centres in which watermelons are traditionally cultivated, such as Gualtieri, Novellara, Santa Vittoria, Poviglio and Cadelbosco di Sopra, Rio Saliceto and Ca' de' Frati. The popularity of the cultivation and consumption of watermelons in the area is also demonstrated by the presence of huts from the beginning of the 20th century made from natural materials such as wood and branches, where sliced watermelon was sold and eaten.

More recently, the skill of the producers, too, has been increasingly directed towards specialisation in the cultivation of watermelons, involving local people as well as producers, who have come together to promote, defend, improve and protect the production and marketing of 'Anguria Reggiana'.

From 1975 onwards, festivals, fairs, events and local competitions have been held to promote the product, with prizes for the biggest watermelon and the one with the highest sugar content.

Reference to publication of the specification

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

The consolidated text of the product specification is available on the internet: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

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