

# Official Journal

## of the European Union

C 286



English edition

### Information and Notices

Volume 56

2 October 2013

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Price:  
EUR 3

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## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

**Interest rate applied by the European Central Bank to its main refinancing operations <sup>(1)</sup>:****0,50 % on 1 October 2013****Euro exchange rates <sup>(2)</sup>****1 October 2013**

(2013/C 286/01)

**1 euro =**

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3554	AUD	Australian dollar	1,4388
JPY	Japanese yen	132,60	CAD	Canadian dollar	1,3962
DKK	Danish krone	7,4582	HKD	Hong Kong dollar	10,5113
GBP	Pound sterling	0,83450	NZD	New Zealand dollar	1,6363
SEK	Swedish krona	8,6329	SGD	Singapore dollar	1,6970
CHF	Swiss franc	1,2253	KRW	South Korean won	1 456,51
ISK	Iceland króna		ZAR	South African rand	13,6385
NOK	Norwegian krone	8,1310	CNY	Chinese yuan renminbi	8,2972
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,6158
CZK	Czech koruna	25,647	IDR	Indonesian rupiah	15 390,11
HUF	Hungarian forint	296,07	MYR	Malaysian ringgit	4,3855
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	58,692
LVL	Latvian lats	0,7027	RUB	Russian rouble	43,6540
PLN	Polish zloty	4,2308	THB	Thai baht	42,234
RON	Romanian leu	4,4485	BRL	Brazilian real	3,0107
TRY	Turkish lira	2,7270	MXN	Mexican peso	17,8057
			INR	Indian rupee	84,8790

<sup>(1)</sup> Rate applied to the most recent operation carried out before the indicated day. In the case of a variable rate tender, the interest rate is the marginal rate.

<sup>(2)</sup> Source: reference exchange rate published by the ECB.

## NOTICES FROM MEMBER STATES

**Information communicated by Member States regarding closure of fisheries**

(2013/C 286/02)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy <sup>(1)</sup>, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	8.9.2013
Duration	8.9.2013-31.12.2013
Member State	Portugal
Stock or group of stocks	MAC/8C3411
Species	Mackerel ( <i>Scomber scombrus</i> )
Zone	VIIIc, IX and X; EU waters of CECAF 34.1.1
Type(s) of fishing vessels	—
Reference number	49/TQ40

<sup>(1)</sup> OJ L 343, 22.12.2009, p. 1.

## V

(Announcements)

## 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**

(2013/C 286/03)

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 <sup>(1)</sup>.

## SINGLE DOCUMENT

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

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

**'LAMMEFJORDSKARTOFLER'**

**EC No: DK-PGI-0005-0952-16.02.2012**

**PGI ( X ) PDO ( )**

**1. Name**

'Lammefjordskartofler'

**2. Member State or Third Country**

Denmark

**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**

Lammefjord potatoes are characterised by the fact that their skin is thin and much smoother and shinier than that of potatoes grown elsewhere. Their thin skin distinguishes Lammefjord potatoes from other ware potatoes in that they can be eaten with the skin on. It also means that their flesh retains its pale colour during storage while the surface of ware potatoes grown in other types of soil gradually darkens and their flesh becomes increasingly yellowish. Their skin obtains this specific character from the Lammefjord's unique soil type which prevents it from becoming damaged when the potatoes are grown and harvested.

<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.

Lammefjord potatoes are mature potatoes, i.e. they are not 'new potatoes'. They mature in the ground and are accordingly not harvested until around the beginning of September.

Lammefjord potatoes are washed.

Throughout the season Lammefjord potatoes are suitable for boiling.

Lammefjord potatoes are required to comply with the quality standards for Class 1 ware potatoes, see Order No 450 of 16 May 2011 on the production, etc., of potatoes, Annex 13, or the requirements laid down in the UNECE standard for ware potatoes (FFV-52).

No more than 5 % of the surface of a Lammefjord potato may be covered with common scab, powdery scab, netted scab or black scurf. No more than 8 % (by weight) of tubers in a batch of Lammefjord potatoes may display such defects.

The circumference of potatoes contained in a single package may differ in size by no more than 15 mm so as to provide consumers with a product of uniform dimensions.

### 3.3. Raw materials (for processed products only)

—

### 3.4. Feed (for products of animal origin only)

—

### 3.5. Specific steps in production that must take place in the defined geographical area

#### Growing

'Lammefjordskartofler' (PGI) are grown in accordance with the Global GAP (Global Partnership for Good Agricultural Practices) standard. No sludge may be used in the production of Lammefjord potatoes.

Lammefjord potatoes are not harvested until around the beginning of September so as to ensure that they are sufficiently mature and thus fit for storage. Where possible, harvesting is completed by mid-October because of the falling temperatures.

#### Storage

Lammefjord potatoes are stored in small wooden crates and not loose or in a clamp. They must be stored at a temperature of no more than 5 °C and be heated before they are packaged so as to minimise the risk of damage.

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

#### Sorting

The sorting of Lammefjord potatoes in compliance with the specific requirements regarding common scab, powdery scab, netted scab or black scurf calls for particular expertise and attentiveness and is for that reason carried out at registered packing centres on Lammefjord.

Undertakings which pack Lammefjord potatoes are subject to the Global GAP standard.

Packs of Lammefjord potatoes presented to final consumers weigh between 1 kg and 15 kg.

### 3.7. Specific rules concerning labelling

All packaging, be it in prepacked or open form, must bear the following:

- (a) identification: 'Lammefjordskartofler'; name and address of packing centre;

(b) 'Lammefjordens Grøntsagslaug' ('Lammefjord Vegetable Association') logo;



(c) ware potatoes;

(d) sizing as indicated in the product specification;

(e) variety.

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

The Lammefjord region is made up of four reclaimed fjord areas in Odsherred in Zealand:

- the reclaimed part of the Lammefjord, which is physically delimited by the Ringkanal and the Audebo dam,
- Svinninge Vejle, which is bounded to the south, west and north by the Ringkanal and to the east by the Svinninge–Hørve railway line,
- Sidinge Fjord, which is delimited by Sidinge dam and a surface water channel,
- Klintsø, which is delimited by drainage channels.

#### 5. Link with the geographical area

##### 5.1. Specificity of the geographical area

The product is grown on the reclaimed seabed of the Lammefjord with its layer of silt. Sidinge Fjord was the first area to be drained in the Lammefjord region (starting in 1841), followed by Svinninge Vejle. The reclaiming of the largest area, the Lammefjord, started in 1873. Klintsø was the last area to be drained.

The subsoil consists of clay and marl or silty sand topped by a layer of silt several metres thick formed from vegetable and animal substances. Large areas of Lammefjord are more or less free of stones and the large numbers of old mussel and oyster shells give the soil a naturally high calcium content.

With its mild winters, cool summers and steady rainfall throughout the year, Lammefjord has an ideal potato-growing climate. While Odsherred gets relatively little rainfall, the drainage channels in the area around the Lammefjord allow effective irrigation. In this way, the local producers can themselves, to a certain extent, determine how much water is supplied to their potatoes. As the natural rainfall is generally insufficient, the producers can themselves help to optimise growing conditions — unlike in other parts of the country where excessive rainfall can adversely affect potato harvests.

##### 5.2. Specificity of the product

Potatoes from the Lammefjord region are very different from those grown in other areas in that they retain their characteristic pale surface even during storage. They retain their colour as the sand in the soil has been polished and is smoother and rounder than in classic sandy soils, which means that the potatoes do not have cracks in them when they are harvested. Potatoes from the Lammefjord region can therefore be put into cold storage and handled at all times of year without causing surface discoloration. The cracked surface of a potato will darken during storage.

Unlike other mature ware potatoes, Lammefjord potatoes can be eaten with their skin on.

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 specific quality of Lammefjord potatoes is related to the growing conditions provided by the former bed of the fjord. The special soil conditions allow gentle handling of the potatoes which have a smooth surface as a result. The rounded grains of sand in the sandy soil prevent the surface of the potatoes from becoming cracked when they are harvested, meaning that their surface is smooth when they are stored. Potatoes with a smooth surface are less susceptible to scab than those grown in soil with a higher content of stone and sand particles which can cause the potatoes to become cracked when they are grown and harvested. Lammefjord potatoes are therefore well suited to storage.

The name 'Lammefjordskartoffel' is known throughout Denmark. Many grocery shops sell them in packaging labelled 'Lammefjordskartofler' and each day lorries marked with large 'Lammefjordskartofler' logos raise awareness of the Lammefjord area by transporting its potatoes to the large grocery terminals around the capital and in Jutland.

Lammefjord potatoes are one of the reasons why the general public associates Lammefjord with high-quality vegetables, and potatoes in particular. 'Den store danske Encyklopædi' describes Lammefjord as follows: 'The drained fjord bed is highly fertile, producing cereals, seeds and vegetables. Lammefjord is known for its carrots and potatoes. Until 1980, it also had a reputation for flower bulbs and asparagus.'

The name 'Lammefjord' is often mentioned in reports in Danish and foreign media of the success enjoyed in those years by Danish restaurants with their menus based on Nordic ingredients.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(3)</sup>)

[http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/Foedevarekvalitet/Varespecifikation%20-%20Lammefjordskartofler%20\(2012%2012%2010\).pdf](http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/Foedevarekvalitet/Varespecifikation%20-%20Lammefjordskartofler%20(2012%2012%2010).pdf)

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



**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**

(2013/C 286/04)

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 <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**

**'NOCCIOLA DI GIFFONI'**

**EC No: IT-PGI-0217-0999-15.05.2012**

**PGI ( X ) PDO ( )**

**1. Heading in the product specification affected by the amendment**

- Name of product
- Product description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other

**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)**

**3.1. Product description**

- Article 1 of the production specification has been amended. The new wording specifies that the name also applies to shelled hazelnuts and hazelnuts that have been roasted (shelled and unshelled) and peeled.

<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.

It has been made clear that the name 'Nocciola di Giffoni' also applies to shelled hazelnuts. This was not made explicit in the current specification, even though Article 7 thereof lays down specific standards for the packaging of the shelled product.

The inclusion of roasted and peeled hazelnuts is justified by market demand, which calls for ready-to-use type products in the confectionery sector. As well as enhancing the flavour of the hazelnut, the roasting process enables the perisperm to be detached, ensuring the peel is removed from the shelled hazelnut. Indeed, the fact that 'Nocciola di Giffoni' is characteristically easy to peel is what prompts the sector's demand for the hazelnut to be roasted (in its shelled and unshelled forms).

- Article 6 of the production specification stipulates the commercial characteristics of 'Nocciola di Giffoni' in the various forms entitled to use the registered name following the above amendment.
- The specification states that kernels less than 13 mm across resulting from the shelling of hazelnuts with a nut size not less than 18 mm, may be used solely for the manufacture of composite, prepared or processed products for which whole nuts are not required.
- The degree of peeling is specified as the average for the sample in question.

### 3.2. *Proof of origin*

- Article 5 has been amended. The requirement for the existence of a professional trade organisation duly registered with the municipalities of the production area has been replaced by a more specific requirement for the existence of a register in which all producers and hazel growers contributing to the production of Nocciola di Giffoni are listed. Rather than being filed with the municipal authorities, this list is managed and kept up to date by the supervisory authority which, under the pertinent regulations, also monitors compliance with the production specification. The details of the supervisory authority have therefore been included in the production specification.

### 3.3. *Method of production*

- Two new paragraphs have been introduced in Article 4. The first paragraph provides for the inclusion of certain hazel groves with higher growing density of up to a maximum 2 000 plants per hectare, being located on terraced land or slopes with a gradient of more than 15 %. In these areas, already included in the geographical area, hazel cultivation also plays an important role in soil protection and conservation: there is an interaction between the greater planting densities found in more steeply sloping hilly areas and protection and conservation of the soil, which the dense planting of fruit trees by humans over the centuries has helped to maintain. The second paragraph makes provision for a maximum density of 1 800 plants per hectare exclusively for plantations established prior to the registration of the 'Nocciola di Giffoni' name. These are end-of-cycle plantations temporarily authorised to have an increased density of plants per hectare since compliance with the conditions generally laid down will come about naturally as the plants die off.

### 3.4. *Labelling*

- Article 7 now stipulates that only during the transfer phase from the grower or from the cooperative collection centres to the initial purchaser/owner of the processing and/or packaging unit may hazelnuts be sold in bulk in suitable containers so as to allow the traceability of the product.
- Article 8 of the production specification now stipulates that the shelled product may be packaged simply in this form or roasted and peeled as per the argument set out above at point 1 — Product description.
- The distinctive product logo has been amended to remove the European logo inappropriately contained within it.

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>****'NOCCIOLA DI GIFFONI'****EC No: IT-PGI-0217-0999-15.05.2012****PGI ( X ) PDO ( )****1. Name**

'Nocciola di Giffoni'

**2. Member State or Third Country**

Italy

**3. Description of the agricultural product or foodstuff****3.1. Product type**

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

The indication 'Nocciola di Giffoni' refers only to the fruit of biotypes corresponding to the hazelnut cultivar 'Tonda di Giffoni', which is produced in the geographical area defined in point 4.

'Nocciola di Giffoni' must meet the following commercial standards

- Whole, unshelled hazelnuts: hazelnuts collected at the hazel grove and subjected to a process of cleaning and processing with a view to removing foreign bodies and empty shells, dried as necessary to ensure extended conservation.
- Shelled hazelnuts: hazelnuts with shells removed but retaining the perisperm intact.

Both categories may be roasted in order to remove the perisperm and enhance the aroma and organoleptic characteristics.

'Nocciola di Giffoni' may therefore take the following forms:

- whole, unshelled hazelnuts,
- whole, unshelled and roasted hazelnuts,
- shelled hazelnuts,
- shelled, roasted and peeled hazelnuts.

When placed on the market, 'Nocciola di Giffoni' must have the following characteristics:

shape of the nut: subspherical;

nut dimensions: medium, not less than 18 mm across;

shell average thickness (1,11-1,25 mm) of a more or less intense hazel colour with darker brown striations;

kernel: subspherical in form, very occasionally with fibres, no less than 13 mm across; kernels less than 13 mm across resulting from the shelling of with compliant shell, shape and nut size may not be placed directly on the market but used solely for the manufacture of composite, prepared or processed products for which whole nuts are not required;

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

ease of peeling: excellent, not less than 85 % (average of the sample in question);

flesh: white, of good consistency, aromatic;

yield after shelling: not less than 43 %;

relative humidity of the kernel after drying: not more than 6 %.

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the defined geographical area*

'Nocciola di Giffoni' must be grown and harvested in the geographical area of production. Sorting must be carried out immediately after collection with a view to removing soil, stones and other foreign bodies, followed by drying of the hazelnuts.

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

The product may be packaged in the following forms:

(a) unshelled: in cloth bags or bags of similar material;

(b) shelled, or shelled, roasted and peeled: in paper or cloth bags, in cardboard boxes or other similar materials.

3.7. *Specific rules concerning labelling*

The container must be marked, in letters of the same size, with the words 'Nocciola di Giffoni' followed by 'Protected Geographical Indication' and/or the EU logo.

The distinctive logo of the protected geographical indication must be used on the label.



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

The production area comprises the territories of the following municipalities in the Province of Salerno: Giffoni Valle Piana, Giffoni Sei Casali, San Cipriano Picentino, Fisciano, Calvanico, Castiglione del Genovesi, Montecorvino Rovella and also the medium and high altitude hill areas of the following municipalities: Baronissi, Montecorvino Pugliano, Olevano Sul Tusciano, San Mango Piemonte, Acerno.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The municipal territories involved in growing 'Nocciola di Giffoni' form a continuous belt located in the hills at medium and high altitudes where hazelnuts are the most widespread crop. The Picentino and Irno valleys are identified with growing of the 'Tonda di Giffoni' variety, which finds its optimal soil and climate conditions in this area.

The climate conditions and geological make-up of the soils are associated with the presence of the Monte Picentino massif and a number of higher peaks such as Monte Polveracchio, Acellica and Monte Mai. The soil is of volcanic origin, thus affording optimum fertility conditions by yielding mineral

elements. In terms of climate, the area is characterised by good rainfall levels (over 1 000 mm a year), falling predominantly in autumn and spring, which is generally sufficient for hazel growing without irrigation works. Minimum winter temperatures rarely fall below zero, while in summer the cooling action of onshore breezes generally keeps temperatures below 30 degrees Centigrade. The mildness of the winter months is extremely important since this is the period when the delicate phase of the hazel flowering takes place.

#### 5.2. Specificity of the product

'Nocciola di Giffoni' is the fruit of the local variety 'Tonda di Giffoni' which, over time, has come to be uniquely characteristic of the hazel groves of the Picentino and Irno valleys. 'Nocciola di Giffoni' is characterised by the presence of a thin perisperm which is easy to detach after roasting. This feature means that 'Nocciola di Giffoni' is particularly prized by the confectionery industries of Campania.

#### 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)

There is evidence in historic sources for the excellent reputation which 'Nocciola di Giffoni' enjoys, not only in the production area but also throughout Italy and abroad, as the product is closely associated with the production environment, inasmuch as it is based on a native variety. The 'Tonda di Giffoni' variety produced in the Picentino and Irmo valleys has special characteristics which have long contributed to 'Nocciola di Giffoni' being highly valued on the market and acknowledged as commanding a price higher than other hazelnuts.

The 19th century saw a boom in the growth of the product in response to demand from the confectionery industry, which prized 'Nocciola di Giffoni' for its characteristic of being easy to peel thanks to the thinness of the perisperm. Nowadays, 'Nocciola di Giffoni' is still supplied in response to a high demand from processing industries which use it as a raw material for prestigious refined confectionery lines.

The growing of 'Nocciola di Giffoni' in this area brings out the best of its characteristics, as was already pointed out towards the end of the 17th century by Vincenzo de Caro, a historian from Salerno, who, speaking of the development of the crop in the Giffoni areas, highlighted the productive potential of the land in the area for growing hazel. The Picentini area and the Irno valley, meanwhile, naturally lend themselves to the cultivation of hazel, given that the plant has always spontaneously grown there. Furthermore, the volcanic soil provides optimum conditions for fertility and, in general, the qualities of 'Nocciola di Giffoni' may be attributed specifically to the fortunate mix of environmental, natural and human factors typical of the production area.

#### Reference to the 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 'Nocciola di Giffoni' as a protected geographical indication in *Official Gazette of the Italian Republic* No 75 of 29 March 2012.

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

<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' (in the top right-hand corner of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

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

**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**

(2013/C 286/05)

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 <sup>(1)</sup>.

SINGLE DOCUMENT

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

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

**'BORNHEIMER SPARGEL'/'SPARGEL AUS DEM ANBAUGEBIET BORNHEIM'**

**EC No: DE-PGI-0005-0803-17.03.2010**

**PGI ( X ) PDO ( )**

**1. Name**

'Bornheimer Spargel'/'Spargel aus dem Anbaugebiet Bornheim'

**2. Member State or Third Country**

Germany

**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 the product to which the name in point 1 applies*

'Bornheimer Spargel'/'Spargel aus dem Anbaugebiet Bornheim' — hereinafter referred to simply as 'Bornheimer Spargel' — is *Asparagus officinalis*. Asparagus from the Bornheim area is mainly picked after 4 to 10 growing seasons. 'Bornheimer Spargel' is marketed in both peeled and unpeeled states. Peeling is done by hand or using an asparagus peeling machine. The white and green asparagus spears must be no more than 22 cm and no less than 16 cm in length. Asparagus with the 'Bornheimer Spargel' PGI must be well formed (straight (some curvature of the spears is permissible), intact and with a closed tip). It must also be tender. It must be free of foreign odours and taste, damage from rodents or insects, and soil or other contamination. It is prepared according to UNECE Standard FFV04 (Asparagus), even when sold by the producer directly to the consumer.

What makes 'Bornheimer Spargel' special is a distinctive strong, spicy flavour and freshness coupled with its tenderness.

*3.3. Raw materials (for processed products only)*

—

*3.4. Feed (for products of animal origin only)*

—

*3.5. Specific steps in production that must take place in the limited geographical area*

From planting through to picking, 'Bornheimer Spargel' must be produced in the limited geographical area.

<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.

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

To keep them fresh and tender, the spears are instantly cooled in ice-cold water immediately after cutting. They are then sorted according to length and quality and stored in a humid environment at 1-2 °C. They may be kept in water for no longer than six hours.

The cold chain must not be interrupted by the producer. The contents of each package must be consistent, i.e. each unit may contain only Bornheim asparagus of the same quality, colour group and size. The visible part of the package must also be representative of the content as a whole.

### 3.7. *Specific rules concerning labelling*

—

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

The asparagus is grown in the climatically favourable Kölner Bucht area on the lower and central terraces along the historical course of the Rhine. This is on the west bank of the Rhine, north of Bonn and south of Cologne, in the depression between the foothills of the Rheinische Schiefergebirge rising from the eastern banks of the river and the Kottenforst-Ville hills to the west. It includes the municipality of Bornheim and parts of the neighbouring municipality of Alfter, of the towns of Brühl and Wesseling, and of the city of Bonn. Its boundaries are as follows:

To the north, the production area goes up to the Schlosspark in Brühl, from where the boundary follows the main road between Brühl and Wesseling-Berzdorf, and then the Rodenkirchen road to Wesseling-Keldenich. It then loops around the Eichholz estate and runs eastwards alongside the Shell fuel refinery and into the Wesseling-Urfeld meadow. The eastern boundary then runs from that meadow along the Rhine to the Bonn area as far as the dividing line between Bonn-Graurheindorf and Bonn itself. To the south, the boundary skirts the town limits of Bonn-Graurheindorf, Bonn-Buschdorf, Bonn-Tannenbusch, Bonn-Dransdorf and Bonn-Messdorf (which all belong to the production area) up to Bonn-Lessenich and Alfter-Oedekoven and then turns west. To the west, the production area is bordered by the stretch of road along the Alfterer Straße, Gielsdorfer Weg, Pelzstraße, Kronenstraße and Roisdorfer Weg. At the end of the Roisdorfer Weg, the boundary follows the Bornheim town limits, first to the west and then to the north to the dividing line between the towns of Bornheim and Brühl. It then runs along this line round to the east and then onto the Walberberger Straße (also referred to in the official highway map as the 'L 183') up to the junction with the Pingsdorfer Straße, which it follows in a north-easterly direction to Schloss Brühl.

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

### 5.1. *Specificity of the geographical area*

Climate: the town of Bornheim lies in an area, very favourable in climatic terms, between the cities of Cologne and Bonn. To the south of Bonn, the Rhine valley opens up after leaving the Rheinische Schiefergebirge mountains and flows into the Kölner Bucht. The river plain is contained to the east by the Siebengebirge and the central ranges of the Bergische Land, and to the west by the Kottenforst-Ville hills. Being situated between hills to the east and west means that the Rhine river plain is particularly well sheltered. The resultant climatic conditions are particularly favourable for horticulture, marked as they are by relatively high annual average temperatures and sufficient rainfall. This means that the growing season here starts significantly earlier and ends later than in neighbouring regions.

Soil: 'Bornheimer Spargel' is grown in a unique location on the lower and central terraces along the historical course of the Rhine. The soil here, around the Old Rhine meander, is sandy with outcrops of the underlying clay. The high proportion of sand means that the soil warms up quickly and the loamy clay is a good source of nutrition for the asparagus.

Human factors: 'Bornheimer Spargel' also owes its special character and renown to the traditional expertise of the local growers. This expertise was emphasised as long ago as 1943 in an article in the *Westdeutscher Beobachter* noting that a connoisseur could easily distinguish 'Bornheimer Spargel' because in Bornheim at the time an older growing process was used whereby the asparagus was

not cut as deeply as with the more recent 'Mainz technique' and was therefore less woody. The expertise still applies, even alongside modern growing techniques, in that the growers know from long tradition which plots in the area are particularly suited to asparagus.

## 5.2. Specificity of the product

The favourable location of the geographical area in the Kölner Bucht makes for rapid growth of the shoots in the spring. This growth spurt is an important factor influencing the tenderness and juiciness of the spears.

The product is held in high esteem by virtue of its long history, as documented in various sources from the past.

Even in Roman times, Bornheim was the 'orchard' supplying fruit and vegetables to the local colonies of *Colonia bonnensis* (Bonn) and *Colonia agrippina* (Cologne). It was the Romans who actually introduced asparagus to the area around the Rhine, along with the knowledge of how to grow it.

'Bornheimer Spargel' itself has a tradition going back almost 300 years. Old records refer to convent ladies who grew asparagus in a hollow behind St Anne's Convent in Alfter from before 1719. In 1769, the local dukes bought up the production of the entire Bornheim area and had it delivered to Dyck Castle and their residence in Cologne. As long ago as 1840, several hundred growers undertook regular 'market marches' on foot from Bornheim and the surrounding villages to Cologne to sell their vegetables, in particular asparagus, at the market there.

There was a significant increase in asparagus growing around Bornheim after the previously dominant local wine sector was wiped out by the spread of *phylloxera* at the beginning of the 20th century.

On its website, the Seeheimer Kreis, a well-established group within the Social Democratic Party (SPD), has featured an article entitled 'Mit der MS Beethoven nach Unkel' noting that asparagus from Bornheim was traditionally eaten during the group's excursions. This too shows that 'Bornheimer Spargel' enjoyed an outstanding reputation in national political circles as long ago as 1988.

The 'Bornheimer Spargel' season is kicked off every year — to great press fanfare and public interest — with the Bornheim Asparagus Festival, featuring the coronation of the Asparagus Queen. An article in the *Bonner Rundschau* on 11 May 2010, with the headline 'Asparagus Festival: street party on the Königstrasse in Bornheim', stated that ' "Bornheimer Spargel" is a very special product' and reported the mayor's praise for the Asparagus and Health Day: 'A Health Day has a lot in common with an Asparagus Festival! A healthy — and tasty — speciality of the region can make a big contribution to doing something for your health and general wellbeing'.

An article in the *Bonner Generalanzeiger* online dated 14 May 2007, ' "Bornheimer Spargel" selling like hot cakes', records that 'the festival theme was not only asparagus but also Europe, with the mayor being joined by Ruth Hieronymi MEP and consular officials from various countries around Europe'. The photo caption reads 'Europe and asparagus: an attractive combination'. The juxtaposition of the product with the continent shows the enormous significance of 'Bornheimer Spargel' for the region.

According to a newspaper article in 2008 ('A feast for the eyes and the palate'), the neighbouring towns of Brühl and Bornheim were promoting their region as a tourist destination with the slogan 'Brühl and Bornheim — immer eine Spargellänge voraus' ('always an asparagus-length ahead'), showing that even the two municipalities make use of the product's reputation for their own purposes. 'Die Bonner Burgenrunde', a local cycling guide, uses the same slogan.

A newspaper article was published on 19 May 2006 with the headline: 'Brühl-Bornheim asparagus — a tip-top product'.



Another report refers to an analysis of the strengths and weaknesses of Bornheim town centre mentioning that, with asparagus, 'the town has a local speciality'. In the Rhineland Natural Park's publication 'Regional Delicacies from Brühl and Bornheim (2009)', 'Bornheimer Spargel' is described as 'the Rhine River plain's best-known product' and as being prized by connoisseurs from beyond the region.

On 14 March 2012, a newspaper article was published on the Bornheim authorities' intention to take the official moniker 'Bornheim — Die Spargelstadt' ('Bornheim — the home of asparagus'). This shows the enormous worth that 'Bornheimer Spargel' has for the municipality.

The worth of the product is confirmed by price comparisons demonstrating that, during the 2009-2011 harvest periods (April-June), 'Bornheimer Spargel' has always fetched prices well over 10 % more than those for asparagus marketed simply as 'Deutscher Spargel'.

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 specially distinctive strong, spicy flavour stems from the particular soil and climate conditions in which the product is grown. The sandy soil ensures steady growth. The under-layer of clay releases minerals. The outstanding freshness and tenderness of the spears are the product of the soil in the geographical area, which is especially suitable for asparagus, and the way they are handled after picking, with a maximum of six hours' watering.

The especially good taste characteristics, the expertise of the local growers, stemming from tradition, and the long history of the product are all factors ensuring that 'Bornheimer Spargel' is held in such high esteem.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(3)</sup>)

Markenblatt (Trademark Gazette) Vol. 27 of 3 July 2009, Part 7a-aa, p. 12

<http://register.dpma.de/DPMAregister/geo/detail.pdfdownload/6200>

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





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