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Information and Notices

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## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
AND AGENCIES

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.7220 — Chiquita Brands International/Fyffes)****(Text with EEA relevance)**

(2015/C 33/01)

On 3 October 2014, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) in conjunction with Article 6(2) of Council Regulation (EC) No. 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English language and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32014M7220. EUR-Lex is the online access to the European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

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

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

30 January 2015

(2015/C 33/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1305	CAD	Canadian dollar	1,4323
JPY	Japanese yen	133,08	HKD	Hong Kong dollar	8,7636
DKK	Danish krone	7,4440	NZD	New Zealand dollar	1,5568
GBP	Pound sterling	0,75110	SGD	Singapore dollar	1,5292
SEK	Swedish krona	9,3612	KRW	South Korean won	1246,54
CHF	Swiss franc	1,0468	ZAR	South African rand	13,1028
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,0639
NOK	Norwegian krone	8,8335	HRK	Croatian kuna	7,6975
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14342,10
CZK	Czech koruna	27,797	MYR	Malaysian ringgit	4,1100
HUF	Hungarian forint	312,03	PHP	Philippine peso	49,934
PLN	Polish zloty	4,2075	RUB	Russian rouble	79,9250
RON	Romanian leu	4,4420	THB	Thai baht	37,055
TRY	Turkish lira	2,7579	BRL	Brazilian real	3,0114
AUD	Australian dollar	1,4535	MXN	Mexican peso	16,8382
			INR	Indian rupee	70,1133

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## NOTICES FROM MEMBER STATES

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

(2015/C 33/03)

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	20.12.2014
Duration	20.12.2014-31.12.2014
Member State	Germany
Stock or Group of stocks	COD/N1GL14
Species	Cod ( <i>Gadus Morhua</i> )
Zone	Greenland waters of NAFO 1 and Greenland waters of XIV
Type(s) of fishing vessels	—
Reference number	88/TQ43

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

### List of registered and certified credit rating agencies

(2015/C 33/04)

The credit rating agencies listed below have been registered or certified in accordance with Regulation (EC) No 1060/2009 of the European Parliament and of the Council of 16 September 2009 on credit rating agencies (the Credit Rating Agencies Regulation).

The list is published by the European Securities and Markets Authority (ESMA) in accordance with Article 18(3) of the Credit Rating Agencies Regulation and is updated within five working days of adoption of a registration or certification decision. The European Commission republishes the list in the *Official Journal of the European Union* within 30 days of any update. There may therefore be differences between the list published by ESMA and the list available in the Official Journal during that period.

#### Certified or registered CRAs

Date of last update: 12 December 2014

Name of CRA	Country of residence	Status	Effective date
Euler Hermes Rating GmbH	Germany	Registered	16 November 2010
Japan Credit Rating Agency Ltd	Japan	Certified	6 January 2011
Feri EuroRating Services AG	Germany	Registered	14 April 2011
BCRA-Credit Rating Agency AD	Bulgaria	Registered	6 April 2011
Creditreform Rating AG	Germany	Registered	18 May 2011
Scope Ratings AG (previously PSR Rating GmbH)	Germany	Registered	24 May 2011
ICAP Group SA	Greece	Registered	7 July 2011
GBB-Rating Gesellschaft für Bonitätsbeurteilung GmbH	Germany	Registered	28 July 2011
ASSEKURATA Assekuranz Rating-Agentur GmbH	Germany	Registered	18 August 2011
ARC Ratings, S.A. (previously Companhia Portuguesa de Rating, S.A)	Portugal	Registered	26 August 2011
AM Best Europe-Rating Services Ltd (AMBERS)	UK	Registered	8 September 2011
DBRS Ratings Limited	UK	Registered	31 October 2011
Fitch France S.A.S.	France	Registered	31 October 2011
Fitch Deutschland GmbH	Germany	Registered	31 October 2011
Fitch Italia S.p.A.	Italy	Registered	31 October 2011
Fitch Polska S.A.	Poland	Registered	31 October 2011
Fitch Ratings España S.A.U.	Spain	Registered	31 October 2011
Fitch Ratings Limited	UK	Registered	31 October 2011
Fitch Ratings CIS Limited	UK	Registered	31 October 2011
Moody's Investors Service Cyprus Ltd	Cyprus	Registered	31 October 2011
Moody's France S.A.S.	France	Registered	31 October 2011
Moody's Deutschland GmbH	Germany	Registered	31 October 2011

Name of CRA	Country of residence	Status	Effective date
Moody's Italia S.r.l.	Italy	Registered	31 October 2011
Moody's Investors Service España S.A.	Spain	Registered	31 October 2011
Moody's Investors Service Ltd	UK	Registered	31 October 2011
Standard & Poor's Credit Market Services France S.A.S.	France	Registered	31 October 2011
Standard & Poor's Credit Market Services Italy S.r.l.	Italy	Registered	31 October 2011
Standard & Poor's Credit Market Services Europe Limited	UK	Registered	31 October 2011
CRIF S.p.A.	Italy	Registered	22 December 2011
Capital Intelligence (Cyprus) Ltd	Cyprus	Registered	8 May 2012
European Rating Agency, a.s.	Slovakia	Registered	30 July 2012
Axesor SA	Spain	Registered	1 October 2012
CERVED Rating Agency S.p.A. (previously CERVED Group S.p.A.)	Italy	Registered	20 December 2012
Kroll Bond Rating Agency	USA	Certified	20 March 2013
The Economist Intelligence Unit Ltd	UK	Registered	3 June 2013
Dagong Europe Credit Rating Srl (Dagong Europe)	Italy	Registered	13 June 2013
Spread Research	France	Registered	1 July 2013
EuroRating Sp. z o.o.	Poland	Registered	7 May 2014
HR Ratings de México, S.A. de C.V. (HR Ratings)	Mexico	Certified	7 November 2014
Moody's Investors Service EMEA Ltd	UK	Registered	24 November 2014
Egan-Jones Ratings Co. (EJR)	USA	Certified	12 December 2014

## V

(Announcements)

## 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**

(2015/C 33/05)

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>.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION 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**

**‘CILIEGIA DI VIGNOLA’**

**EU No: IT-PGI-0105-01246 — 23.7.2014**

**PDO ( ) PGI ( X )**

**1. Applicant group and legitimate interest**

Consorzio di tutela della Ciliegia di Vignola IGP

Tel. +39 059773645

E-mail: consorziodellaciliegia@legalmail.it

Address: Via dell'Agricoltura 354

41058 Vignola (Modena)

ITALIA

**2. Member State or Third Country**

Italy

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

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other [Packaging]

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



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

- Amendment to 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.
- Amendment to 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)

##### *Description of product*

- Broadening of the varietal range: the list of permitted varieties has been updated to include varieties hitherto excluded from the product specification. The newly introduced varieties offer production-related and above all qualitative characteristics (conservability, consistency, shine and size) that are equal or superior to the varieties already included in the production specification. The addition of these varieties extends the harvesting and marketing period of the cherries, enabling 'Ciliegia di Vignola' PGI cherries to be available on the market throughout the harvesting period.

The additional varieties are as follows:

- Early: Early Bigi and Lory, Burlat;
- Mid-season: Celeste, Giant Red — Primegiant, Carmen, Grace Star, Santina, Vera, Cristalina, New Star, Black Star, Canada Giant;
- Late: Regina, Summer Charm (Staccato).

In addition, in order to respond to producers' future needs in terms of the introduction of new varieties derived from scientific research, and in order to ensure that the original characteristics of 'Ciliegia di Vignola' cherries are preserved, the following paragraph has been added to Article 2 of the product specification.

'For the production of "Ciliegia di Vignola", it is permitted to use other cherry cultivars derived from varietal research provided that it is demonstrated by means of experimental and documentary evidence that the method of production and the qualitative characteristics of the fruit are consistent with this product specification. The use of such cultivars for the production of "Ciliegia di Vignola" must be notified in advance to and be evaluated by the Ministry of Agricultural, Food and Forestry Policies, which may to that end request the technical opinion of the inspection body or another body.'

- Acidity value: the maximum value for the acidity of the fruit has been eliminated since tests carried out during the season have shown that this value can vary considerably depending on factors that are unrelated to the quality of the fruit, e.g. how it is stored. The previous acidity value of between 5 and 10 g/l of malic acid has thus been changed to a minimum of not less than 5 g/l of malic acid.
- Description of minimum sizes for new varieties: as a result of the broadening of the varietal range, the aforementioned new varieties have been included in the relevant minimum size categories (20 mm, 21 mm, 22 mm).

##### *Method of production*

- Cultivation method and plant density per hectare: a new cultivation method using spindle-trained trees has been added. A density per hectare of up to 2 000 plants has been allowed. Modern cultivation techniques and the introduction of rootstocks intended to keep growth in check enable plants to be cultivated at higher density compared to traditional techniques, giving rise to a more rational use of space.

##### *Labelling*

- Indication of the region of origin: Article 8 of the product specification has been amended in order to allow the wording 'Emilia Romagna' to appear on packaging. The request for this amendment stems from a desire on the part of a group of producers to inform consumers concerning the region in which the production area of 'Ciliegia di Vignola' is situated, so as to make it easier for them to identify its precise geographical location.

- Identification code of the producer: the possibility has been introduced of identifying the producer on packaging by means of a unique identification code assigned by the inspection body. This amendment facilitates the operations of operators who, during the short marketing period of the cherries, are required to manage various packages of produce coming from numerous producers. These codes, assigned by the inspection body, will speed up marketing operations, at the same time guaranteeing full traceability of the product.

#### Packaging

- Simplification in the description of package formats: in order to meet various market and consumer requirements regarding the dimensions of packaging, the indication of individual permitted formats has been eliminated in favour of a more concise description of packaging materials and the minimum (250 g) and maximum (6 kg) package weights. Packaging operations, package weights and packaging materials will nevertheless have to be such as to ensure that the fruit retains its properties and remains undamaged.

Specifically, the paragraph:

“Ciliegia di Vignola” PGI is released onto the market in the following packages, sealed in such a way that the packaging cannot be reused once opened:

- 5 kg cardboard, wood or plastic crates divided into two by cardboard separators positioned perpendicularly to the longest side;
- 40 × 60 cardboard, wood or plastic crates containing between 10 and 12 trays, holding 5 or 6 kg in total;
- 30 × 40 cardboard, wood or plastic crates containing 6 trays of 500 g, holding 3 kg in total;
- cardboard packaging holding 1 200, 2 000 or 2 500 g;
- breathable polymeric film bags holding 250, 500 or 1 000 g.’

now reads:

“Ciliegia di Vignola” PGI is released onto the market in packages sealed in such a way that the packaging cannot be reused once opened:

These packages must be made from wood, cardboard, plastic or breathable polymeric film of a weight ranging from a minimum of 250 g to a maximum of 6 000 g. Packaging must ensure conditions that guarantee that the fruit retains its properties and remains undamaged.’

- Sale of the packaged product to consumers in portions: the possibility has been introduced of selling the product to the final consumer in portions from sealed packaging or crates provided that the product has been placed in specific compartments or containers prominently displaying the same information required for the packaging referred to in the product specification. This amendment enables operators to sell the product — from sealed packaging or crates — in the quantity desired by the consumer and also guarantees that the consumer is still correctly informed at the time of buying the product.

SINGLE DOCUMENT

‘CILIEGIA DI VIGNOLA’

EU No: IT-PGI-0105-01246 — 23.7.2014

PDO ( ) PGI ( X )

1. **Name**

‘Ciliegia di Vignola’

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, cereals, fresh or processed

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

For the production of 'Ciliegia di Vignola', the following cultivars are used:

- Early: Early Bigi and Lory, Bigarreau Moreau and Burlat, Mora di Vignola;
- Mid-season: Celeste, Giant Red — Primegiant, Carmen, Grace Star, Santina, Vera, Cristalina, Durone dell'Anella, Anellone, Giorgia, Durone Nero I, Samba, New Star, Black Star, Canada Giant, Van;
- Late: Durone Nero II, Durone della Marca, Lapins, Ferrovia, Sweet Heart, Regina, Summer Charm (Staccato).

For the production of 'Ciliegia di Vignola', it is permitted to use other cherry cultivars derived from varietal research provided that it is demonstrated by means of experimental and documentary evidence that the method of production and the qualitative characteristics of the fruit are consistent with the product specification. The use of such cultivars for the production of 'Ciliegia di Vignola' must be notified in advance to and be evaluated by the Ministry of Agricultural, Food and Forestry Policies, which may to that end request the technical opinion of the inspection body or another body.

'Ciliegia di Vignola' must have the following quality characteristics:

- consistent and crunchy pulp, with the exception of the Mora di Vignola;
- the skin must always be shiny; the Durone della Marca variety is yellow and bright red; the colour of the other varieties ranges from bright red to dark red;
- sweet and fruity;
- at least 10 degrees Brix for the early varieties and 12 degrees for all the others;
- minimum acidity not less than 5 g/l of malic acid.
- The minimum sizes of the various varietal types are as follows:
  - 20 mm: Mora di Vignola;
  - 21 mm: Durone dell'Anella, Giorgia, Durone Nero II, Durone della Marca, Sweet Heart;
  - 22 mm: Bigarreau Moreau and Burlat, Lapins, Van, Early Bigi and Lory, Celeste, Giant Red — Primegiant, Carmen, Grace Star, Santina, Vera, Cristalina, New Star, Black Star, Canada Giant, Regina, Summer Charm (Staccato);
  - 23 mm: Durone Nero I, Anellone, Samba, Ferrovia.

When they are released for consumption, the fruit must be:

- whole and undamaged;
- with stalks attached;
- clean, free of any visible foreign matter;
- healthy, free of rot and visible pesticide residues;
- free of pests.

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

—

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

All the stages of producing 'Ciliegia di Vignola' up to the harvesting of the product must be carried out exclusively within the geographical area identified in point 4.

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

'Ciliegia di Vignola' PGI is released onto the market in packages sealed in such a way that the packaging cannot be reused once opened:

These packages must be made from wood, cardboard, plastic or breathable polymeric film of a weight ranging from a minimum of 250 g to a maximum of 6 000 g. Packaging must ensure conditions that guarantee that the fruit retains its properties and remains undamaged.

It is also permitted to sell the product at the point of sale in portions from sealed packaging or crates provided that the product has been placed in specific compartments or containers prominently displaying the same information required for the packaging referred to in the product specification.

The contents of each package must be uniform and contain only cherries of the same quality and variety; the following size categories apply:

- 20 to 24 mm
- 24 to 28 mm
- over 28 mm.

'Ciliegia di Vignola' is prepared for packaging and packaged immediately after harvesting, directly on the farm or at the cooperatives in the production area. This allows the product to reach the market and the consumer quickly and without further handling.

The packaging of 'Ciliegia di Vignola', i.e. the proper preparation of the product for packaging and its placing in the appropriate packages, must be performed in the area of origin to guarantee the quality characteristics of the fruit, including its freshness and intactness, and to avoid repeated handling and transport operations damaging or bruising the epicarp, causing the product to rot and rendering it unfit for sale.

The product may be kept in cold storage provided that the temperature does not fall below  $-0,5^{\circ}\text{C}$  and the relative humidity does not exceed 90 %; in order to conserve the freshness of 'Ciliegia di Vignola', the fruit may be kept in cold storage for a maximum of four weeks.

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

The label of 'Ciliegia di Vignola' PGI is as follows:



This label must appear on the packaging in which the product is sold, together with the Union symbol for protected geographical indications.

The size of the label may vary according to the packaging, but the proportions of the standard dimensions must be maintained.

The wording 'Emilia Romagna' may appear on the packaging.

The following must also be indicated:

the producer's name, business name, address and/or unique identification code assigned by the control body; the packager's name, business name and address.

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

The production area of 'Ciliegia di Vignola' is a strip of land formed by the foothills along a stretch of the Panaro river and other smaller watercourses. The area is located between 30 and 950 metres above sea level and includes the territory of the following municipalities in the Provinces of Modena and Bologna:

Province of Modena: Castelfranco Emilia, Castelnuovo Rangone, Castelvetro di Modena, Guiglia, Lama Mocogno, Marano sul Panaro, Modena, Montese, Pavullo nel Frignano, San Cesario sul Panaro, Savignano sul Panaro, Serramazzone, Spilamberto, Vignola, Zocca.

Province of Bologna: Bazzano, Casalecchio di Reno, Castel d'Aiano, Castello di Serravalle, Crespellano, Gaggio Montano, Marzabotto, Monte S. Pietro, Monteveglio, Sasso Marconi, Savigno, Vergato, Zola Predosa.

## 5. Link with the geographical area

The production area is characterised by foothills along the Panaro river and other smaller watercourses, which form a strip of land which, for reasons of climate combined with specific soil characteristics, is especially conducive to cherry growing. The climate is cool and barely continental, with abundant spring rain and summers which are never too dry. The amount of sunlight exposure is not too high.

The soils, of alluvial origin, are generally loose, well drained and fresh, and are rendered particularly fertile by the sediments transported during flooding by the Panaro river and other smaller watercourses.

The production area of the cherries ranges from 30 to 950 metres above sea level. Cherries are not grown outside the defined geographical area; cherry growing in the adjacent areas was abandoned some time ago because the production levels and the quality of the product were much lower than those within the identified geographical area, making it economically unviable. Besides the specific soil and climatic conditions in the area and the special microclimate described above, other factors that contribute to the quality of 'Ciliegia di Vignola' are the knowledge and skills of the producers. These have been handed down from father to son over generations and consist in techniques relating to crop production, harvesting and packaging of the product, carried out exclusively by hand. This makes it possible to offer consumers a product with excellent commercial properties.

The size of 'Ciliegia di Vignola' cherries is bigger than that laid down in marketing standards and can exceed 28 mm. As a result, as shown in market surveys and studies carried out by specialised companies at markets in Turin, Milan and Hamburg, the price of the 'Ciliegia di Vignola' is almost always higher than that of its direct competitors, and most consumers recognise the name Vignola as that of the cherry-growing area par excellence.

The cherry tree is a species that favours cool locations and neutral or subacidic soils. As both of these conditions are met in the production area of 'Ciliegia di Vignola', the species has had an ideal environment to spread and establish itself.

The characteristics of the soils in the geographical area where 'Ciliegia di Vignola' is produced are such that the cherry tree has thrived there.

The amount of exposure to sunlight, which is not too high, helps give the fruit its intense colour and contributes to its natural shine, allowing an aesthetically outstanding product to be placed on the market without the need for any particular treatment.

An equally important factor is the professionalism of the operators, particularly the producers, who, in their production, harvesting and packaging techniques, apply a wealth of knowledge that has been built up over time.

In fact, although there is a natural tendency towards innovation in the production process, harvesting, sorting and packaging are carried out strictly by hand by expert staff who have 'lifelong' experience of the cherry tree. This professionalism is bound up with the local culture and derives directly from tradition. It is know-how that has been passed down from one generation to the next and that today adds something extra to an already exceptional product, setting the cherries produced in Vignola apart from those produced elsewhere.

These same producers decided decades ago, through binding mutual commitments, to package only cherries of the minimum size mentioned in point 3.2 in order to protect local production and highlight the uniqueness of the cherries grown and packaged in the area of origin.

Moreover, the range of varieties which has become established in the geographical area over time, and the development whereby growing takes place at many different altitudes, enable a longer harvesting period and ensure the product is on the market for the whole production season, which pleases consumers and has a positive impact on prices.

'Ciliegia di Vignola' is, therefore, unequivocally linked to the geographical area, the specific soil and climatic conditions, the exceptional microclimate, and the knowledge and skills of the producers. Equally important is the fact that farmers in the identified geographical area concentrated the supply of cherries in Vignola, where one of the oldest fruit and vegetable markets in Italy has been operating since 1928, later followed by other processing and marketing structures. All of these factors together have led to consumers identifying local production with the name 'Ciliegia di Vignola'.

The establishment of the 'Ciliegia di Vignola' name on the market has led to the development of related commercial activities and has had a major impact on the whole sector, from the production to the marketing of the fruit. In fact, the area has seen the development of farms, processing/marketing cooperatives, and a fruit and vegetable market with four commission agents, craftsmen, packaging manufacturers, transporters and pickers.

The importance of 'Ciliegia di Vignola' for the area that has historically produced it has been demonstrated over the years by numerous fairs, festivals and publications. Of particular importance for Vignola is the 'Festa dei Ciliegi in Fiore' (cherry blossom festival), first held in April 1970, and the 'Vignola, è tempo di Ciliegie' (Vignola: it's time for cherries) festival, organised since 1989.

Every year, the national 'Città delle Ciliegie' (cherry city) association, founded in June 2003, opens the nationwide 'Ciliegie d'Italia' (Italian cherries) competition at the national 'Città delle Ciliegie' festival, which is organised in a different town each year. Cherries from Vignola won the first prize in 2005 at Celleno (VT), in 2006 at Orvieto (TR) and in 2009 at Braccigliano (SA), thereby confirming the reputation for high quality that 'Ciliegia di Vignola' has acquired over time.

#### **Reference to publication of the specification**

(the second subparagraph of Article 6(1) of the Regulation (EU) No 1151/2012)

The Ministry launched the national objection procedure with the publication of the proposal for amending the product specification for 'Ciliegia di Vignola' PGI in *Official Gazette of the Italian Republic* No 120 of 26 May 2014.

The full 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 home page of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on 'Prodotti DOP IGP' (at the top right of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

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