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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.9996 — Trenitalia/Netinera Deutschland)**(Text with EEA relevance)**

(2020/C 418/01)

On 25 November 2020, 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) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English 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 32020M9996. EUR-Lex is the on-line access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration**(Case M.9705 — EXOR/GEDI)****(Text with EEA relevance)**

(2020/C 418/02)

On 30 March 2020, 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) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English 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 32020M9705. EUR-Lex is the on-line access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration
(Case M.9324 — ALSO/ABC Data Group)

(Text with EEA relevance)

(2020/C 418/03)

On 12 June 2019, 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) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English 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 32019M9324. EUR-Lex is the on-line access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration**(Case M.9750 — HIG Capital/Lagardère Sports and Entertainment SAS/Lagardère Sports Inc.)****(Text with EEA relevance)**

(2020/C 418/04)

On 13 March 2020, 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) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English 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 32020M9750. EUR-Lex is the on-line access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

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 ⁽¹⁾:**0,00 % on 1 December 2020****Euro exchange rates ⁽²⁾****2 December 2020**

(2020/C 418/05)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2066	CAD	Canadian dollar	1,5619
JPY	Japanese yen	126,13	HKD	Hong Kong dollar	9,3535
DKK	Danish krone	7,4438	NZD	New Zealand dollar	1,7137
GBP	Pound sterling	0,90490	SGD	Singapore dollar	1,6176
SEK	Swedish krona	10,2813	KRW	South Korean won	1 330,20
CHF	Swiss franc	1,0819	ZAR	South African rand	18,5579
ISK	Iceland króna	155,40	CNY	Chinese yuan renminbi	7,9203
NOK	Norwegian krone	10,7003	HRK	Croatian kuna	7,5520
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 145,18
CZK	Czech koruna	26,411	MYR	Malaysian ringgit	4,9199
HUF	Hungarian forint	357,40	PHP	Philippine peso	57,984
PLN	Polish zloty	4,4783	RUB	Russian rouble	91,3194
RON	Romanian leu	4,8714	THB	Thai baht	36,500
TRY	Turkish lira	9,4570	BRL	Brazilian real	6,2962
AUD	Australian dollar	1,6384	MXN	Mexican peso	24,2499
			INR	Indian rupee	88,9695

⁽¹⁾ 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.

⁽²⁾ Source: reference exchange rate published by the ECB.

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

State aid – Decision to raise no objections

(2020/C 418/06)

The EFTA Surveillance Authority raises no objections to the following state aid measure:

Date of adoption of the decision	26 August 2020
Case No	85190
Decision No	101/20/COL
EFTA State	Iceland
Title (and/or name of the beneficiary)	Compensation to Icelandair for the damage caused by the COVID-19 outbreak
Legal basis	Supplementary budget Act. The terms and conditions of the state guarantee will be set out in an agreement between the Treasury and Icelandair.
Type of measure	Ad hoc aid
Objective	To compensate Icelandair for damage suffered due to the cancellation or re-scheduling of its flights, as a result of the imposition of travel restrictions by Iceland and other countries, linked to the COVID-19 outbreak
Form of aid	State guarantee
Budget	USD 108 million
Intensity	100 %
Duration	September 2020 to September 2025
Economic sectors	Aviation
Name and address of the granting authority	The Ministry of Finance and Economic Affairs Arnarhvoli við Lindargötu 101 Reykjavík ICELAND

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website: <http://www.eftasurv.int/state-aid/state-aid-register/decisions/>

Public holidays in 2021: EEA/EFTA States and EEA institutions

(2020/C 418/07)

	Iceland	Liechtenstein	Norway	EFTA Surveillance Authority	EFTA Court
Friday 1 January	X	X	X	X	X
Monday 4 January				X	
Tuesday 5 January				X	
Wednesday 6 January		X		X	
Thursday 7 January				X	
Friday 8 January				X	
Tuesday 2 February		X			
Monday 15 February					X
Tuesday 16 February		X			
Friday 19 March		X			
Thursday 1 April	X		X	X	X
Friday 2 April	X	X	X	X	X
Monday 5 April	X	X	X	X	X
Thursday 22 April	X				
Thursday 13 May	X	X	X	X	X
Friday 14 May				X	X
Monday 17 May			X		
Monday 24 May	X	X	X	X	X
Thursday 3 June		X			
Monday 17 June	X				
Wednesday 23 June					X
Monday 2 August	X				
Monday 30 August					X
Wednesday 8 September		X			
Monday 1 November		X		X	X
Tuesday 2 November					X
Wednesday 8 December		X			
Friday 24 December	X	X		X	X
Monday 27 December				X	X
Tuesday 28 December				X	X
Wednesday 29 December				X	X
Thursday 30 December				X	X
Friday 31 December	X	X		X	X

**Public holidays falling on Saturdays and Sundays are not listed.

Public holidays in 2020: EEA/EFTA States and EEA institutions

(2020/C 418/08)

	Iceland	Liechtenstein	Norway	EFTA Surveillance Authority	EFTA Court
Wednesday 1 January	X	X	X	X	X
Thursday 2 January		X		X	X
Friday 3 January				X	
Monday 6 January		X			
Monday 24 February					X
Tuesday 25 February		X			
Thursday 19 March		X			
Thursday 9 April	X		X	X	X
Friday 10 April	X	X	X	X	X
Monday 13 April	X	X	X	X	X
Thursday 23 April	X				
Friday 1 May	X	X	X	X	X
Monday 11 May					X
Thursday 21 May	X	X	X	X	X
Friday 22 May				X	X
Monday 1 June	X	X	X	X	X
Thursday 11 June		X			
Wednesday 17 June	X				
Tuesday 23 June					X
Monday 3 August	X				
Monday 31 August					X
Tuesday 8 September		X			
Monday 2 November				X	X
Tuesday 8 December		X			
Monday 21 December				X	
Tuesday 22 December				X	
Wednesday 23 December				X	
Thursday 24 December	X	X		X	X
Friday 25 December	X	X	X	X	X
Monday 28 December				X	X
Tuesday 29 December				X	X
Wednesday 30 December				X	X
Thursday 31 December	X	X		X	X

**Public holidays falling on Saturdays and Sundays are not listed.

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

(2020/C 418/09)

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 ⁽¹⁾ within three months from the date of this publication.

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF 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**‘RADICCHIO ROSSO DI TREVISO’****EU No: PGI-IT-1514-AM02 – 5.6.2020**

PDO () PGI (X)

1. Applicant group and legitimate interest

Consorzio di Tutela Radicchio Rosso di Treviso IGP e Radicchio Variegato di Castelfranco IGP [‘Radicchio Rosso di Treviso’ PGI and ‘Radicchio Variegato di Castelfranco’ PGI Protection Association]

Piazzale Indipendenza No 2

31055 Quinto di Treviso – TV (Italy)

Email: consorzio@radicchioditreviso.it

Certified email: mail@pec.radicchioditreviso.it

The Consorzio di Tutela Radicchio Rosso di Treviso IGP e Radicchio Variegato di Castelfranco IGP is entitled to submit an amendment application pursuant to Article 13(1) of Decree No 12511 of the Ministry of Agricultural, Food and Forestry Policy of 14 October 2013.

2. Member State or third country

Italy

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

- Name of product
- Description of product
- Geographical area
- Proof of origin

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- Method of production
- Link
- Labelling
- Other: references to the inspection body, editorial changes

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

— The following sentence from Article 1:

'The Protected Geographical Indication (hereinafter 'PGI') 'Radicchio Rosso di Treviso' is reserved, in the horticulture sector, for red radicchio of the 'tardivo' (late) and 'precoce' (early) types that meets the conditions and requirements laid down in this product specification.'

has been amended to read as follows:

'The Protected Geographical Indication (hereinafter 'PGI') 'Radicchio Rosso di Treviso' is reserved for red radicchio of the 'tardivo' (late) and 'precoce' (early) types that meets the conditions and requirements laid down in this product specification.'

The words 'in the horticultural sector' were an unnecessary detail and have therefore been deleted. This is an editorial revision.

— The following, until now the first paragraph of Article 4:

'Radicchio Rosso di Treviso' PGI must be grown from plants of the *Asteraceae* family of the species *Cichorium intybus* L. var. *silvestre*, of which there are two types: tardivo ('late') and precoce ('early').'

has been moved to Article 2, becoming its first paragraph. This is an editorial revision.

— The following, until now Article 6:

'When marketed, radicchio presented as 'Radicchio Rosso di Treviso' PGI must have the following characteristics:

1. '*Radicchio Rosso di Treviso*' *tardivo*

- a) Appearance: The heads of radicchio are regular, uniform and compact, with tightly gathered leaves curling over one another and closing the head at the tip. A neatly trimmed and cleaned portion of root is left on the head, of a length that is proportionate to the size of the head and never exceeding 6 cm.
- b) Colour: The leaves are an intense wine colour with a white midrib and subtle white veins.
- c) Taste: The midrib has a pleasant, somewhat bitter taste and a crunchy texture.
- d) Size: Each head of radicchio weighs at least 100 g, with a minimum diameter of 3 cm at the neck, and is 12-25 cm in length (not including the root).

The standard marketing profile for 'Radicchio Rosso di Treviso' 'tardivo' is as follows:

- perfectly ripe;
- intense bright red leaves;
- white midrib;
- good head firmness;
- medium to large size;
- uniformity in head size and length;
- neatly trimmed and cleaned without any irregularities;
- the root left is proportionate to the head and no longer than 6 cm.

2. *'Radicchio Rosso di Treviso' precoce*

- a) Appearance: The heads of radicchio are large, elongated and tightly closed, with a small portion of root.
- b) Colour: The leaves are characterised by a thick white midrib that branches off symmetrically on both sides into fine pinnate veins that run through the vivid red of the well-developed leaves.
- c) Taste: The leaves have a slightly bitter taste and a fairly crunchy texture.
- d) Size: Each head of radicchio weighs at least 150 g and measures 15-25 cm (not including the root).

The standard marketing profile for 'Radicchio Rosso di Treviso' precoce is as follows:

- perfectly ripe;
- bright red leaves run through with fine white veins;
- good head firmness;
- medium to large size;
- uniformity of head size;
- neatly trimmed and cleaned without any irregularities;
- the root left is proportionate to the head and no longer than 4 cm.'

has been moved to Article 2 and amended to read as follows:

'Product characteristics:

When marketed, radicchio presented as 'Radicchio Rosso di Treviso' PGI must have the following characteristics:

1. *'Radicchio Rosso di Treviso' tardivo*

- a) Appearance: The heads of radicchio are regular, uniform and compact, with tightly gathered leaves curling over one another and closing the head at the tip. A neatly trimmed and cleaned portion of root is left on the head, of a length that is proportionate to the size of the head and never exceeding 6 cm.
- b) Colour: The leaves are an intense wine colour with a white midrib and subtle white veins.
- c) Taste: The midrib has a pleasant, somewhat bitter taste and a crunchy texture.
- d) Size: Each head of radicchio weighs at least 100 g, with a minimum diameter of 3 cm at the neck, and is 10-25 cm in length (not including the root).

Smaller heads of 'Radicchio Rosso di Treviso' 'tardivo' may be used for processing only.

The standard marketing profile for 'Radicchio Rosso di Treviso' 'tardivo' is as follows:

- perfectly ripe;
- intense bright red leaves;
- white midrib;
- good head firmness;
- medium to large size;
- uniformity in head size and length;
- neatly trimmed and cleaned without any irregularities;
- the root left is proportionate to the head and no longer than 6 cm.

2. *'Radicchio Rosso di Treviso' precoce*

- a) Appearance: The heads of radicchio are large, elongated and tightly closed, with a small portion of root.
- b) Colour: The leaves are characterised by a thick white midrib that branches off symmetrically on both sides into fine pinnate veins that run through the vivid red of the well-developed leaves.
- c) Taste: The leaves have a slightly bitter taste and a fairly crunchy texture.
- d) Size: Each head of radicchio weighs at least 150 g and measures 15-25 cm (not including the root).

The standard marketing profile for 'Radicchio Rosso di Treviso' precoce is as follows:

- perfectly ripe;
- bright red leaves run through with fine white veins;
- good head firmness;
- medium to large size;
- uniformity of head size;
- neatly trimmed and cleaned without any irregularities;
- the root left is proportionate to the head and no longer than 4 cm.'

Specifically:

- (a) The article now includes a new heading, 'Product characteristics'. This is an editorial revision.
- (b) The required length (without the root) for the *tardivo* type has been changed from 12-25 cm to 10-25 cm. This amendment is justified by new market demands and is intended to attract new target market shares, as the change makes it possible to provide customers with smaller radicchios that are suited to packaging in trays and to processing for sale as pre-prepared ready-to-eat or ready-to-cook fresh produce.
- (c) The addition of the sentence 'Smaller heads of 'Radicchio Rosso di Treviso' tardivo may be used for processing only' permits the use of heads shorter than 10 cm in processed products based on 'Radicchio Rosso di Treviso', which are attracting increasingly more interest from the artisan and mainstream food industry.
- (d) The amendment to the standard marketing profile for 'Radicchio Rosso di Treviso' precoce, consisting of changing 'the root left is in proportion and no longer than 4 cm' to 'the root left is proportionate to the head and no longer than 4 cm', is an editorial revision aimed at making the product specification more precise.

The above changes apply to point 4.2 (Description) of the summary published in series C 279 of the *Official Journal of the European Union* on 22 November 2007 and to the relevant point of the Single Document.

Geographical area

- The following, until now Article 2:

'This PGI may be used by red radicchio grown exclusively and fully within the areas of the Provinces of Treviso, Padua and Venice specified below by growers farming suitable plots of land used to grow this crop each year.'

has been merged with the more relevant Article, Article 3, becoming its first paragraph. This is an editorial revision.

Proof of origin

- As a result of the text being moved around as described under the 'Description of product' and 'Method of production' headings, Article 4 of the product specification has been revised to read as follows:

'Each stage in the production process is monitored, with all inputs and outputs being recorded. The traceability of the product is ensured in this way, as well as through entry of the plots, producers and packagers on lists kept for this purpose by the inspection body, the keeping of production and packaging registers and the timely declaration of quantities produced to the inspection body. All natural and legal persons entered in the relevant lists are subject to checks by the inspection body in accordance with the product specification and the relevant control plan.'

The purpose of this amendment is to specify the operations in place to ensure product origin in accordance with Article 7(d) of Regulation (EU) No 1151/2012.

Method of production

- The following, until now the fourth paragraph of Article 4:

'The maximum planting density for 'Radicchio Rosso di Treviso' "tardivo" and 'precoce' once sowing or transplanting is complete and the seedlings have been thinned out is eight plants per square metre.'

has been merged with Article 5, becoming its fourth paragraph. This is an editorial revision.

— The following passage, until now the fifth and sixth paragraphs of Article 4:

'In order for produce to be classed as 'Radicchio Rosso di Treviso' PGI, the maximum yield per hectare of land used for radicchio cultivation must not exceed (no tolerance permitted):

- (1) 7 000 kg per hectare for the 'tardivo' type;
- (2) 9 000 kg per hectare for the 'precoce' type.

Each head of radicchio forming the end product may not weigh more than (no tolerance permitted):

- (1) 0,400 kg for the 'tardivo' type;
- (2) 0,500 kg for the 'precoce' type.'

has been moved to the end of Article 5 and amended to read as follows:

'In order for produce to be classed as 'Radicchio Rosso di Treviso' PGI, the maximum yield per hectare of land used for radicchio cultivation must not exceed (no tolerance permitted):

- (1) 12 000 kg per hectare for the 'tardivo' type;
- (2) 15 000 kg per hectare for the 'precoce' type.

Each head of radicchio forming the end product may not weigh more than (no tolerance permitted):

- (1) 0,400 kg for the 'tardivo' type;
- (2) 0,500 kg for the 'precoce' type.'

As a result of improvements in radicchio cultivation and plant protection techniques in the field (meaning that seedlings are germinating and taking root at a higher rate), the use of machinery and equipment that speed up farming work – especially the harvesting stage – and mass selection to improve plant productivity, yields per hectare can now be higher than in 1996 when PGI status was obtained. The established yields therefore need to be brought into line with reality. This change is backed by variety-specific evidence and scientific and technical reports.

We should also highlight that the fact that the produce can be temporarily stored in conditioned environments at the pre-blanching stage helps to increase yields significantly while at the same time improving product quality. Without this technique, unfavourable conditions such as excess rainfall or cold weather would often result in harvesting operations being badly timed and inefficient. Chilling the produce therefore allows growers to plan the harvest effectively, considering both the weather and the availability of resources and workers, thus avoiding having to stop work for periods and, above all, avoiding the risk of the product deteriorating in the field due to adverse weather conditions.

The above changes apply to point 4.5 (Method of production) of the summary published in series C 279 of the *Official Journal of the European Union* on 22 November 2007.

Article 5

The following from Article 5 and point 4.5 of the summary (Method of production):

'If transplanting is practised, it must take place by 31 August each year.'

has been amended to read as follows:

'If transplanting is practised, it must take place by 10 September each year.'

The transplanting deadline needed to be changed to address issues caused by the changing climate: a significant increase in summer temperatures and the lengthening of summers. Shifting the transplanting date slightly helps *tardivo*-type radicchio plants to overcome transplant shock more effectively.

— The following from Article 5 and point 4.5 of the summary (Method of production):

'1. 'Radicchio Rosso di Treviso"tardivo' is harvested from 1 November onwards, once the crop has been through at least two frosts to bring out its red colour.'

has been amended to read as follows:

“Radicchio Rosso di Treviso”*tardivo*’ is harvested from 20 October onwards.’

As growers are constantly attentive to the effects of climate change and because the market is increasingly demanding that produce be more consistently available throughout the year, technical selection has been performed to identify and select specimens (plants) that are well-suited to earlier harvesting while meeting the requirements in place for *tardivo* radicchio crops. The characteristics and organoleptic qualities of these selected plants are shaped by how the season has progressed and the growing techniques used. Thanks to trials conducted over a period of time, we now know that the two frosts required by the current product specification do not have an impact. On examination, these products have been found to be perfectly satisfactory for consumption.

- In Article 5, the number 2 at the beginning of the following sentence is superfluous and has therefore been deleted: 2. ‘Radicchio Rosso di Treviso’ *‘precoce’* is harvested from 1 September onwards.
- In Article 5, the references to ‘Article 6 below’ at the end of the second paragraph of the Forcing/blanching stage sub-section and the end of the Tying stage sub-section have been changed to ‘Article 2 above’ because of text having been moved as described above.

Link

- The following passage, until now the second and third paragraphs of Article 4:

‘The planting conditions and crop-tending activities on the plots used to grow ‘Radicchio Rosso di Treviso’ PGI must be those that are traditional to the area and in any event be such as to give the heads of radicchio their specific characteristics.

‘Radicchio Rosso di Treviso’ *tardivo* grows well in cool, deep, well-drained and non-alkaline soils that are not excessively rich in nutrients, particularly nitrogen, and particularly in sandy-clay soils of alluvial origin in the process of decalcification, coupled with sufficiently rainy summers with moderate maximum temperatures, and dry autumns and winters that turn cold early, with minimum temperatures as low as -10 °C.’

has been moved to Article 6, becoming its first and second paragraphs. This is an editorial revision.

The above changes apply to point 5 of the Single Document (*Link*).

- After these first two paragraphs that were originally in Article 4, the following has been added:

‘The required characteristics of ‘Radicchio Rosso di Treviso’ are the expression of the environmental conditions and natural and human factors in the production area. History, progress, the tradition of local farms and growers dating back more than a century, the characteristics of the land, the climate and the groundwater temperature amply prove the link between ‘Radicchio Rosso di Treviso’ and the environment in which it is currently grown.’

The purpose of this amendment is to provide further details of the link between product characteristics and the production area.

Labelling

- Article 8, which reads as follows:

‘Growers must record the start date of each round of harvesting in chronological order in a farm log kept for this purpose.

Growers must also report, for each type of radicchio, the individual quantities of market-ready finished produce obtained from the production cycle to the body referred to in the preceding article.

Unless they package their produce themselves, growers must also record these figures in their farm log, noting the date of delivery to the packager.’

has been deleted and replaced by the text that was until now Article 9.

Article 8 can be deleted because its content is covered by the revised version of Article 4.

— The following from Article 9 and point 4.5 of the summary (*Method of production*):

'Radicchio marketed as 'Radicchio Rosso di Treviso' PGI must be packaged:

- a) in suitable containers with a base of 30 cm x 50 cm or 30 cm x 40 cm and a maximum capacity of 5 kg of produce;
- b) in suitable containers with a base of 40 cm x 60 cm and a maximum capacity of 7,5 kg of produce;
- c) in suitable containers of other sizes, provided they do not hold more than 2 kg of produce.

All containers must have a lid that can be closed with a seal, making it impossible to remove the contents without breaking the seal.'

has been amended to read as follows:

'Radicchio marketed as 'Radicchio Rosso di Treviso' PGI must be packaged in suitable food-grade containers and total package weight must not exceed 10 kg. Heads of radicchio may also be packaged individually in appropriate individual food-grade bags.

Where the product is to be processed, it may be marketed in containers that are suitable for that purpose (crates) provided the net weight of each container does not exceed 250 kg.

As a guarantee for the end consumer, all containers must have a lid that can be closed with a seal. For retail sale, the seal on packages with a net weight of more than 1 kg may be broken and the heads of radicchio removed from the box to be sold individually to end consumers.'

The need to adopt increasingly more effective and attractive marketing policies, together with the demands of the modern distribution industry and consumers, mean that greater flexibility and innovation are needed in the choice of packaging, made possible by continuous innovation in the packaging industry. The use of crates with a capacity of up to 250 kg is necessitated by the need to supply the product to the processing industry in containers that are better suited to the demands of handling and processing, thus reducing processing costs.

While the mandatory requirement that the containers used to package 'Radicchio Rosso di Treviso' PGI must have a lid that can have a seal affixed to it continues to apply, a new rule has been added: points of sale are now permitted to open packages with a net weight of more than 1 kg in order to sell individual heads of radicchio to end consumers, as they very rarely buy a whole box of more than 1 kg net weight.

The above changes apply to point 3.6 of the Single Document.

— The following from Article 9 and point 4.8 of the summary (*Labelling*):

'The packaging itself must be marked with the words 'Radicchio Rosso di Treviso' I.G.P. [PGI] and either 'tardivo' or 'precoce' in printed characters of the same size. The containers must also include:

the name and address or company name and registered office of the individual producer and/or producer association member and/or the packager.

the net weight at source, and any additional information that is not of a laudatory nature and does not mislead the consumer as to the product's nature and characteristics.'

has been amended to read as follows:

'The packaging itself must be marked or labelled with the words 'Radicchio Rosso di Treviso' I.G.P. [PGI] and either 'tardivo' or 'precoce' in clearly legible printed characters. The packaging may also feature additional information, provided this is not of a laudatory nature and does not mislead the consumer as to the product's nature and characteristics.

As radicchio can be packaged in unmarked plastic crates with no logo or company graphics, it makes sense to amend the text to clarify that 'labels may be used' to mark packaging with the information required by the product specification.'

It is also now clear that the only mandatory labelling requirements are the identification of the product, the details of the individual or company and the traceability information, and any other information is merely optional.

— The following has been added to Article 9 of the product specification:

'If the product is not visible through the packaging, packages of 'precoce' radicchio must also bear the word 'precoce' alongside and in the same size characters as the product name.'

The purpose of this amendment is to ensure that the *precoce* type of 'Radicchio di Treviso' PGI can be identified even when the product is not visible inside the package.

The above changes apply to point 3.6 of the Single Document.

— The Single Document now includes the logos for the two types of radicchio:



Other

Inspection body

Article 7, which reads as follows:

'In order to conduct compliance checks on the different stages of growing and packaging 'Radicchio Rosso di Treviso' PGI, registers of the producers and packagers that intend to use the PGI for the relevant types of radicchio are kept by the authorised body within the meaning of Article 10 of Council Regulation (EEC) No 2081/92.

Any radicchio grower who farms land used to cultivate 'Radicchio Rosso di Treviso' 'tardivo' and/or 'precoce' – under any legal title – within the area defined in Article 3 hereof is eligible to be listed in this register.

In order to use 'Radicchio Rosso di Treviso' PGI, growers must be listed on this register for each production year and each year they must report the types grown, the area planted, and the quantity of produce grown and delivered to the packager.

Applications for registration must be submitted to the inspection body by 31 May each year following the procedures established in the control plan.

Packagers are required to provide the approved inspection body with an annual declaration of packaged produce, broken down by type used.'

has been replaced by the following:

'As required by Article 37 of Regulation (EU) No 1151/2012, checks are conducted to ensure compliance with the product specification. The inspection body responsible for these compliance checks is CSQA Certificazioni s.r.l., which has its registered office at Via S. Gaetano, 74, Thiene (VI) (tel. +39 0445313011; fax +39 0445313070; email: csqa@csqa.it; certified email: csqa@legalmail.it)'

The first, third, fifth and sixth paragraphs of Article 7 can be deleted because their content – albeit reworded – is now clear in the new version of Article 4.

The second paragraph of Article 7 has been deleted as it is superfluous now that Article 3 has its new opening paragraph.

The fourth paragraph has been deleted because this information is provided in the control plan.

The amended version also contains updated references to legislation and details of the inspection body responsible for checking compliance with the product specification.

This amendment also concerns point 4.7 of the summary (Inspection body).

Editorial changes

The articles of the product specification have been renamed:

The title of Article 1 has changed from 'Name of the product' to 'Name'.

The title of Article 2 has changed from 'Use' to 'Description of product'.

The title of Article 3 has changed from 'Production area' to 'Identified geographical area'.

The title of Article 4 has changed from 'Environmental characteristics' to 'Proof of origin'.

The title of Article 5 has changed from 'Method of cultivation' to 'Method of production'.

The title of Article 6 has changed from 'Characteristics on consumption' to 'Link between the product and the production area'.

The title of Article 7 has changed from 'Traceability and control' to 'Inspection body'.

The title of Article 8 has changed from 'Production reporting' to 'Labelling'.

There is a misprint in the second item in the list given under point 4.2 (*Description*) of the summary (Official Journal C 279, 22.11.2007, p. 13): the Italian word for midrib, *costola*, had been misspelt as 'costala'. This amendment does not affect the product specification.

There is a misprint point 4.3 of the summary (*Geographical area*): Camposampiero, a municipality in the Province of Padua, had been misspelt as 'Camposanpiero'. This amendment does affect the product specification.

SINGLE DOCUMENT

'RADICCHIO ROSSO DI TREVISO'

EU No: PGI-IT-1514-AM02 – 5.6.2020

PDO () PGI (X)

1. Name(s)

'Radicchio Rosso di Treviso'

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 the product to which the name in (1) applies

'Radicchio Rosso di Treviso' PGI must be grown from plants of the *Asteraceae* family of the species *Cichorium intybus* L. var. *silvestre*, of which there are two types: *tardivo* ('late') and *precoce* ('early').

When marketed, radicchio presented as 'Radicchio Rosso di Treviso' PGI must have the following characteristics:

'Radicchio Rosso di Treviso' *tardivo*

- a) Appearance: The heads of radicchio are regular, uniform and compact, with tightly gathered leaves curling over one another and closing the head at the tip. A neatly trimmed and cleaned portion of root is left on the head, of a length that is proportionate to the size of the head and never exceeding 6 cm.
- b) Colour: The leaves are an intense wine colour with a white midrib and subtle white veins.
- c) Taste: The midrib has a pleasant, somewhat bitter taste and a crunchy texture.
- d) Size: Each head of radicchio weighs at least 100 g, with a minimum diameter of 3 cm at the neck, and is 10-25 cm in length (not including the root).

Smaller heads of 'Radicchio Rosso di Treviso' *tardivo* may be used for processing only.

The standard marketing profile for 'Radicchio Rosso di Treviso' *tardivo* is as follows:

- perfectly ripe;
- intense bright red leaves;
- white midrib;
- good head firmness;

- medium to large size;
- uniformity in head size and length;
- neatly trimmed and cleaned without any irregularities;
- the root left is proportionate to the head and no longer than 6 cm.

'Radicchio Rosso di Treviso' *precoce*

- a) Appearance: The heads of radicchio are large, elongated and tightly closed, with a small portion of root.
- b) Colour: The leaves are characterised by a thick white midrib that branches off symmetrically on both sides into fine pinnate veins that run through the vivid red of the well-developed leaves.
- c) Taste: The leaves have a slightly bitter taste and a fairly crunchy texture.
- d) Size: Each head of radicchio weighs at least 150 g and measures 15-25 cm (not including the root).

The standard marketing profile for 'Radicchio Rosso di Treviso' *precoce* is as follows:

- perfectly ripe;
- bright red leaves run through with fine white veins;
- good head firmness;
- medium to large size;
- uniformity of head size;
- neatly trimmed and cleaned without any irregularities;
- the root left is proportionate to the head and no longer than 4 cm.

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*

Sowing, cultivation, harvesting, the pre-forcing stage, forcing/blanching, tying and cleaning and trimming must all take place exclusively in the administrative territory of the municipalities listed in point 4 below.

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

In order to prevent any deterioration as a result of damage during transport of the unpackaged product – which can cause blackening and impair the product's quality characteristics – 'Radicchio Rosso di Treviso' must be packaged within the administrative territory of the municipalities listed in point 4 below.

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

Radicchio marketed as 'Radicchio Rosso di Treviso' PGI must be packaged in suitable food-grade containers and total package weight must not exceed 10 kg. Heads of radicchio may also be packaged individually in appropriate individual food-grade bags.

Where the product is to be processed, it may be marketed in containers that are suitable for that purpose (crates) provided the net weight of each container does not exceed 250 kg.

As a guarantee for the end consumer, all containers must have a lid that can be closed with a seal. For retail sale, the seal on packages with a net weight of over 1 kg may be broken and the heads of radicchio removed from the box to be sold individually to end consumers.

The packaging itself must be marked or labelled with the words 'Radicchio Rosso di Treviso' I.G.P. [PGI] and either 'tardivo' or 'precoce' in clearly legible printed characters. The packaging may also feature additional information, provided this is not of a laudatory nature and does not mislead the consumer as to the product's nature and characteristics.

Each container and/or seal-bearing lid must also feature the PGI logo, depicted using the prescribed shapes, colours and sizes or proportions, and specify whether its contents are *precoce* or *tardivo* radicchio.

The logo – in red against a white background framed by a red border – consists of a stylised depiction of radicchio underneath the words 'Radicchio Rosso di Treviso' I.G.P.

Font type: Rockwell condensed

Logo colour: Red = Magenta 100 % - Yellow 80 % - Cyan 30 %

The type of 'Radicchio Rosso di Treviso' in question – *precoce* or *tardivo* – is displayed in white letters on a red background next to a photograph of the relevant type of radicchio.

The party responsible may also include this logo in the packaging seal.

Any other wording used alongside 'Radicchio Rosso di Treviso' I.G.P. or 'Radicchio di Treviso' I.G.P. must be in significantly smaller characters.

If the product is not visible through the packaging, packages of *precoce* radicchio must also bear the word *precoce* alongside and in the same size characters as the product name.



4. Concise definition of the geographical area

The production and packaging area for 'Radicchio Rosso di Treviso' *tardivo* comprises the entire territory of the following municipalities in the Provinces of Treviso, Padua and Venice:

Carbonera, Casale sul Sile, Casier, Istrana, Mogliano Veneto, Morgano, Paese, Ponzano Veneto, Preganziol, Quinto di Treviso, Silea, Spresiano, Trevignano, Treviso, Vedelago, Villorba and Zero Branco in the Province of Treviso;

Piombino Dese and Trebaseleghe in the Province of Padua;

Martellago, Mirano, Noale, Salzano and Scorzè in the Province of Venice;

The production and packaging area for 'Radicchio Rosso di Treviso' *precoce* comprises the entire territory of the following municipalities in the Provinces of Treviso, Padua and Venice:

Breda di Piave, Carbonera, Casale sul Sile, Casier, Castelfranco Veneto, Castello di Godego, Istrana, Loria, Maserada sul Piave, Mogliano Veneto, Monastier, Morgano, Paese, Ponzano Veneto, Preganziol, Quinto di Treviso, Resana, Riese Pio X, Roncade, San Biagio di Callalta, Silea, Spresiano, Trevignano, Treviso, Vedelago, Villorba, Zenson di Piave and Zero Branco in the Province of Treviso.

Borgoricco, Camposampiero, Loreggia, Massanzago, Piombino Dese and Trebaseleghe in the Province of Padua.

Martellago, Mirano, Noale, Salzano, Santa Maria di Sala, Scorzè and Spinea in the Province of Venice.

5. Link with the geographical area

The required characteristics of 'Radicchio Rosso di Treviso' are the expression of the environmental conditions and natural and human factors in the production area.

The planting conditions and crop-tending activities on the plots used to grow 'Radicchio Rosso di Treviso' PGI must be those that are traditional to the area and in any event be such as to give the heads of radicchio the specific characteristics described in point 3.2.

'Radicchio Rosso di Treviso' *tardivo* grows well in cool, deep, well-drained and non-alkaline soils that are not excessively rich in nutrients, particularly nitrogen, and particularly in sandy-clay soils of alluvial origin in the process of decalcification, coupled with sufficiently rainy summers with moderate maximum temperatures, and dry autumns and winters that turn cold early, with minimum temperatures as low as -10 °C.

History, progress, the tradition of local farms and growers dating back more than a century, the characteristics of the land, the climate and the groundwater temperature amply prove the link between 'Radicchio Rosso di Treviso' and the environment in which it is currently grown.

Reference to publication of the product specification

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

The consolidated text of the product specification can be consulted by visiting:
<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) and clicking on 'Qualità' (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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