

## 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 of on quality schemes for agricultural products and foodstuffs**

(2018/C 41/07)

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>.

APPLICATION FOR APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

**Application for approval of amendments in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

**‘LENTILLE VERTE DU PUY’**

**EU No: PDO-FR-0202-AM02 — 18.5.2017**

**PDO (X) PGI ( )**

**1. Applicant group and legitimate interest**

Comité de Défense et de Gestion de la Lentille verte du Puy AOC – Immeuble Interconsulaire  
16 boulevard Président Bertrand  
43000 Le Puy-en-Velay  
FRANCE

Tel. +33 471072133  
Email: contact@lalentillevertedupuy.com

The applicant group Comité de Défense et de Gestion de la Lentille verte du Puy AOC is composed of ‘Lentille verte du Puy’ PDO operators (producers, collectors and packagers) and has a legitimate interest in submitting the application.

**2. Member State or Third Country**

France

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

- Product name
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- Other: geographical area, link, contact details of the inspection bodies, national requirements

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

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

- Amendments to the product specification of a registered PDO or PGI not to be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012
- Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

#### 5. Amendment(s)

##### **Heading ‘Product description’**

The maximum moisture content (16 %) of the lentils has been added, as has the fact that ‘wrinkled and germinated lentils are not entitled to the designation of origin “Lentille verte du Puy”’. This information makes it possible to define the product better, in line with the requirements for its recognition.

The words ‘making them suitable for rapid cooking’ have been moved from this section to the chapter ‘Details bearing out the link with the geographical area’.

Consequently the ‘description’ section of the specification in force, *‘The designation “Lentille verte du Puy” is reserved for lentils 3,25 to 5,75 mm in diameter that have green-dark blue marbling on a pale-green background and a thin skin and non-floury kernel making them suitable for rapid cooking.’* has been replaced by *‘The designation of origin “Lentille verte du Puy” is reserved for lentils 3,25 to 5,75 mm in diameter that have a maximum moisture content of 16 %, green-dark blue marbling on a pale-green background and a thin skin and non-floury kernel. Wrinkled and germinated lentils are not entitled to the designation of origin “Lentille verte du Puy”’.*

##### **Heading ‘Proof of origin’**

The heading ‘Evidence that the product originates from the geographical area’ has been consolidated to bring together provisions on declaration requirements and the keeping of registers for tracing products and monitoring production conditions and provisions on product control:

- The content of and submission procedure for the identification declarations of operators, lentil sowing, harvesting and storage declarations and declarations necessary to provide information on and monitor the lentils to be marketed with the designation of origin have been described;
- The information that the operators in question must register concerning the cultivation and drying of the lentils and stock recording has been listed, in accordance with the production conditions laid down in the chapter ‘Method of production’;
- The procedure for inspecting the products has been defined: analytical and organoleptic testing of samples of lentil batches that have been or are ready to be packaged, with analytical testing covering at least the moisture content and organoleptic testing of the visual appearance and odour.

These provisions aim to guarantee traceability and make it possible to verify that the operators comply with the provisions of the specification and the product meets the requirements of the specification.

##### **Heading ‘Method of production’**

Variety: The words “‘Anicia” line issued from the *Lens esculenta puyensis* variety’ have been replaced by the words “‘Anicia” variety issued from the *Lens culinaris* Med. species’ in order to use the exact names of the species and variety entered in the official catalogue of species and varieties without changes to the variety used to produce ‘Lentille verte du Puy’. It has also been added that the lentils come from certified seeds or seeds from harvests from the producer’s farm. This addition takes account of the operators’ cultivation practices and ensures compliance with the variety.

Therefore the sentence *‘Lentils qualifying for the designation must come from seeds belonging to the “Anicia” line issued from the *Lens Esculenta Puyensis* variety.’* in the specification in force has been replaced by *‘Lentils qualifying for the designation of origin “Lentille verte du Puy” belong to the “Anicia” variety issued from the *Lens culinaris* Med. species. They come from certified seeds. However, producers may also use seeds from harvests from their farm.’*

**Crop rotation:** The phrase 'Crop rotations are obligatory', included for technical and health purposes, has been replaced by a more precise provision stating that 'between two periods of sowing lentils on the same parcel, there must be a minimum of one year of intercropping'.

**Sowing:** The sowing period has been added. It is set between 15 February and 31 May, as that is the optimal period for sowing this spring crop.

**Fertilisation:** It has been specified that the ban on primary nutrients (nitrogen, phosphorus, potash) during the crop year targets the application of fertilisers 'of mineral origin'. This helps to avoid any ambiguity, since the input of organic soil improvers or limestone is possible.

**Haulm stripping:** It has been specified that the ban on the use of haulm killers and weed killers does not concern products certified for use in lentil cultivation, that this ban applies throughout the growing cycle of the lentil and that, in the case of weed killers, it is directed at non-selective weed killers. These clarifications are useful for inspection purposes and aim at making the original provision easier to understand.

Consequently the sentence in the specification in force '*No primary nutrients are allowed during the crop year of the lentils, nor may haulm killers and weed killers be used.*' becomes '*No primary nutrients of mineral origin (nitrogen, phosphorus, potash) are applied during the crop year of the lentils.*', '*With the exception of products certified for use in lentil cultivation, the use of haulm killers and non-selective weed killers for lentils is strictly forbidden throughout the growing cycle of the lentil.*'

**Collection, pre-cleaning and storage:** The minimum equipment necessary for a collection and storage centre has been added to the specification: each collection and storage centre must be equipped at least with:

- a pre-cleaning facility (cleaner-separator),
- a moisture metre,
- a weight scale or hopper scale,
- a ventilation system or inter-bin transfer system,
- different storage units that have been listed and measured.

These facilities are necessary for the collection and storage operations described in the specification.

In addition, the provision 'the maximum mesh size of the cleaner-separator screens is limited to 5,75 millimetres' has been added. It guarantees compliance with the maximum diameter defined for 'Lentille verte du Puy'.

**Drying:** The timing of the checks on the maximum moisture content of the lentils has been adjusted: the moisture content is determined after and not at the time of harvesting, with the measure being carried out on harvested lentils when they are released from the cleaner-separator, as this enables elimination of the largest foreign bodies. The drying conditions have also been specified.

As a result the sentence 'The moisture content may not exceed 23 % at the time of harvesting' has been replaced and completed by the following provisions:

'The moisture content of the lentils, which is determined after harvesting when the lentils are released from the cleaner-separator, may not exceed 23 %.

If the moisture content ranges between 16 and 23 %, the lentils are dried to reduce the maximum moisture content to 16 % within not more than:

- 48 hours for lentils whose moisture content ranges between 20 and 23 % inclusive;
- 4 days for lentils whose moisture content ranges between 19 and 20 % inclusive;
- 10 days for lentils whose moisture content ranges between 17 and 19 % inclusive;
- 30 days for lentils whose moisture content ranges between 16 and 17 % inclusive;

An air exchanger is mandatory for all new dryers installed as from 27 September 1999, date of the previous amendment to the specification. For dryers installed by that date that are not equipped with an air exchanger, it is necessary to fit out a precombustion chamber. The maximum drying temperature is 100 °C with a tolerated deviation of 5 % above that temperature.'

All of these provisions are necessary to preserve the quality of the harvested lentils.

Storage, sorting and packaging: New provisions have been added:

- 'Lentils bearing the designation of origin may not be stored for more than two years before packaging',
- 'It is forbidden to mix two harvests',
- 'Lentils bearing the designation of origin are marketed in the packaging they were placed in originally, without it being opened or altered',
- 'Bulk sales are prohibited',
- 'The foreign body, dust and mineral debris content may not exceed 0,5 % of the total weight'.

These provisions aim at guaranteeing the quality and origin of the product and at making it easier to trace the lentils.

The phrase 'A drying register allows monitoring of this operation' has been removed from the chapter 'Method of production', since the provision is repeated and detailed in the section 'proof of origin'.

An argument has been added to justify the obligation, provided for in the national text for the previous registered specification, to package the product in the geographical area (in accordance with Regulation (EC) No 1509/2000 of 12 July 2000). Therefore the following paragraph has been added:

'Packaging in the geographical area is crucial for preserving the particular characteristics of the product, maintaining its quality and guaranteeing its origin. It also facilitates checks.

Thanks to their experience, the operators who handle the lentils in the defined geographical area have the knowledge and practical skills necessary to avoid operations that might alter the quality of "Lentille verte du Puy" and, in particular, ensure there are no foreign bodies, dust or mineral debris in the final product and avoid any knocks that might break the lentils.

In addition, "Lentille verte du Puy" must be isolated from its environment in containers that protect it from humidity, which would alter its organoleptic characteristics (changes in the moisture content, wrinkled and germinated lentils). The aim of packaging "Lentille verte du Puy" in the defined geographical area is to preserve the product's organoleptic characteristics by preventing it from being transported in bulk over long distances, during which it might be exposed to conditions that alter its quality (moisture, knocks).

Furthermore, packaging the product in the geographical area limits the risk of its being mixed with lentils of other origin. The inspection system can guarantee the origin and traceability of the lentils harvested, handled and packaged in the geographical area by establishing links between the volumes of lentils at the different stages of production all the way to the packaged product.

Finally, when the product is packaged in the geographical area, the checks are carried out as close as possible to the consumer, on batches that have been or are ready to be packaged, so as to guarantee their quality.'

### **Heading 'Labelling'**

The wording of labels that is specific to the designation has been brought into line with Regulation (EU) No 1151/2012 by removing the reference to the abbreviation 'AOC' and the words 'appellation d'origine contrôlée'. These have been replaced by an obligation to affix the European Union's PDO symbol.

**Other**

Under the heading 'Definition of the geographical area', instead of the expression 'The production area covers two natural regions of the department of Haute-Loire: the Puy basin and the volcanic Velay region', it is indicated that 'The geographical area of production principally covers two natural regions of the department of Haute-Loire: the Puy basin and the volcanic Velay region'. This sentence is followed by the list of municipalities comprising the geographical area. This editorial change delimits the geographical area more precisely without affecting its outline.

The section 'Details bearing out the link with the geographical area' has been reorganised to better highlight the specificities of the geographical area and product and the link with the geographical area.

For the sections 'Competent authority of the Member State', 'Applicant group' and 'References to the inspection body', the contact details of the Institute, the name of the group and the contact details of the official bodies have been updated.

As regards the heading 'National requirements', in the light of changes to national legislation and rules, the section 'National requirements' is presented as a checklist in the form of a table with reference values and evaluation methods for each point.

## SINGLE DOCUMENT

**'LENTILLE VERTE DU PUY'**

EU No: PDO-FR-0202-AM02 — 18.5.2017

PDO (X) PGI ( )

**1. Name(s)**

'Lentille verte du Puy'

**2. Member State or Third Country**

France

**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**

The designation of origin 'Lentille verte du Puy' is reserved for lentils of the Anicia variety belonging to the *Lens culinaris* Med. species and 3,25 to 5,75 mm in diameter, with a maximum moisture content of 16 %, green-dark blue marbling on a pale-green background and a thin skin and non-floury kernel.

The foreign body, dust and mineral debris content may not exceed 0,5 % of the total weight.

Wrinkled and germinated lentils are not entitled to the PDO 'Lentille verte du Puy'.

**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 defined geographical area**

All of the steps, from the production of the lentils to their sorting, take place in the geographical area.

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

Lentils bearing the designation of origin may not be stored for more than two years before packaging. It is forbidden to mix two harvests.

The lentils are marketed in the packaging they were placed in originally, without it being opened or altered. Bulk sales are prohibited.

The lentils are packaged in the geographical area.

Packaging in the geographical area is crucial for preserving the particular characteristics of the product, maintaining its quality and guaranteeing its origin. It also facilitates checks.

Thanks to their experience, the operators who handle the lentils in the defined geographical area have the knowledge and practical skills necessary to avoid operations that might alter the quality of 'Lentille verte du Puy' and, in particular, ensure there are no foreign bodies, dust or mineral debris in the final product and avoid any knocks that might break the lentils.

In addition, 'Lentille verte du Puy' must be isolated from its environment in containers that protect it from humidity, which would alter its organoleptic characteristics (changes in the moisture content, wrinkled and germinated lentils). The aim of packaging 'Lentille verte du Puy' in the defined geographical area is to preserve the product's organoleptic characteristics by preventing it from being transported in bulk over long distances, where it might be exposed to conditions that alter its quality (moisture, knocks).

Furthermore, packaging 'Lentille verte du Puy' in the geographical area limits the risk of its being mixed with lentils of other origin. The inspection system can guarantee the origin and traceability of the lentils harvested, handled and packaged in the geographical area by establishing links between the volumes of lentils at the different stages of production all the way to the packaged product.

Finally, when the product is packaged in the geographical area, the checks are carried out as close as possible to the consumer, on batches that have been or are ready to be packaged, so as to guarantee their quality.

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

—

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

The geographical area covers the following cantons and municipalities of the department of Haute-Loire:

The cantons of Puy-en-Velay-1, Le Puy-en-Velay-2, Le Puy-en-Velay-3, Le Puy-en-Velay-4, Saint-Paulien;

The municipalities of Allègre, Alleyrac, Arlempdes, Bains, Barges, Beaulieu, Le Bouchet-Saint-Nicolas, Le Brignon, Cayres, Cerzat, Chadron, Chamalières-sur-Loire, Chavaniac-Lafayette, Costaros, Couteuges, Cussac-sur-Loire, Jax, Landos, Lantriac, Laussonne, Lavoûte-sur-Loire, Malrevers, Mazerat-Arouze, Mazeyrat-d'Allier, Le Monastier-sur-Gazeille, Monlet, Ouides, Le Pertuis, Pradelles, Le Puy-en-Velay, Rauret, Retournac, Rosières, Saint-Arcons-d'Allier, Saint-Arcons-de-Barges, Saint-Bérain, Saint-Christophe-sur-Dolaison, Saint-Étienne-du-Vigan, Saint-Étienne-Lardeyrol, Saint-Georges-d'Aurac, Saint-Haon, Saint-Hostien, Saint-Jean-Lachalm, Saint-Martin-de-Fugères, Saint-Paul-de-Tartas, Saint-Pierre-Eynac, Saint-Vincent, Sainte-Eugénie-de-Villeneuve, Salettes, Séneujols, Siaugues-Sainte-Marie, Solignac-sur-Loire, Vielprat, Vissac-Auteyrac, Vorey.

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

### *Specificity of the geographical area*

#### Natural factors

The geographical area of the designation of origin 'Lentille verte du Puy', in the heart of the Haute-Loire, is bounded on the west by the Allier valley, on the east by the phonolitic Meygal mountain range, on the north by a series of isolated mountains (Mont Bar, Fix) and on the south by the Vivarais mountains. It principally covers two natural mid-range mountain regions, the basaltic Velay region and the Puy basin. Most of the soils are of volcanic origin and dry rapidly.

This region has particular climatic characteristics. It enjoys a dry and sunny climate in the summer after a long and harsh winter and spring. The heart of the Haute-Loire is protected from the rain-bringing winds by the Cantal and the Margeride mountains in the southwest and by the Vivarais mountains in the southeast. Rain and/or thunderstorms, pushed forward by southwesterly winds, must pass over these mountainous barriers. This uplift accentuates rainfall on wind-exposed slopes in the west and creates a Foehn effect in the east, in the geographical area, which in turn reduces rainfall and leads to thinner clouds, stronger sunshine and stronger, drier and hotter winds. As a result, the cumulative effect of the rain shortage, sun, hot weather and wind create a significant water deficit in July and August.

### Human factors

The lentil has been cultivated in the Velay probably since the 11th or 13th century, or even the Roman era, as suggested by a vase from that period containing lentils.

The reputation of the 'Lentille verte du Puy' quickly led to unfair competition, for example with green lentils being imported from Russia and Germany and given the name 'Puy' before the First World War or being produced in Algeria and Morocco in the 1920s, also under the name 'Puy'. Even though the seeds might have come from Puy, the quality of the imports could never compete with that of the original product.

On 17 January 1935, the efforts of local producers and traders to have the originality of the product recognised and to prevent fraud resulted in a judgment of the first-instance civil court of Puy whereby the designation 'Lentille verte du Puy' was recognised as a designation of origin. A decree defining the controlled designation of origin was adopted on 7 August 1996.

Over time, the producers of 'Lentille verte du Puy' have acquired vast know-how regarding, for example, the choice of plots or ways to determine the best sowing and harvesting times. This applies also to undertakings participating in the collection, storage and sorting of 'Lentille verte du Puy'. With decades of experience, they have become experts in the conservation and sorting of lentils (managing the humidity level and cleanness of the plots, drying if necessary).

### *Specificity of the product*

'Lentille verte du Puy' has a thin skin and non-floury kernel making it suitable for rapid cooking.

### *Causal link*

Climatic aspects have a decisive influence on the growth cycle of the lentil and the specificity of this designation.

'Lentille verte du Puy' is cultivated in a climatic zone where temperatures are relatively low owing to the altitude, and this limits the growth cycle. At the maturation stage of the plant, the zone benefits from abundant sunshine and experiences light rainfall and hot, dry winds, which cause intense hydric stress and premature drying.

As a result of this chain of climatic events and the early triggering of the drying phase, the chemical and physical maturity of 'Lentille verte du Puy' remains incomplete. The ripening of the husk and the storing of reserves in the grain (in particular starch) are interrupted before completion, endowing the lentil with a thin skin and non-floury kernel.

When cooked, the composition of the grains and the permeability of the husks, characteristics linked to the interrupted development of the lentils, make it easier for water to penetrate the grain and soften it, thus allowing the lentils to cook faster.

The climate's influence is furthered by the geological aspect of the land, most of which is of volcanic type favourable to the development of a root system, which is supplemented by the land's hydric properties, ideally suited to this crop.

The producers' know-how as regards the cultivation methods of 'Lentille verte du Puy' contributes to the acquisition of its specific characteristics. They are preserved through the expertise and technical skills developed by operators further down the chain for the purpose of preserving and sorting 'Lentille verte du Puy'.

The specificities of 'Lentille verte du Puy' are evidenced by the strong reputation of the product. A survey conducted in 1934 prior to the court procedure that resulted in the recognition of 'Lentille verte du Puy' as a designation of origin found that consumers always preferred lentils cultivated in the Puy region because of their intrinsic qualities: a finer skin, a less floury and finer kernel compared to other lentils and a shorter cooking time. Today 'Lentille verte du Puy' is appreciated by the greatest chefs.

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

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

[https://info.agriculture.gouv.fr/gedei/site/bo-agri/document\\_administratif-76a73f6a-84af-4d8c-a107-b511c0f82488/telechargement](https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-76a73f6a-84af-4d8c-a107-b511c0f82488/telechargement)