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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for registration of a name 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

(2023/C 25/10)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾ within three months from the date of this publication.

SINGLE DOCUMENT

‘Cedro di Santa Maria del Cedro’**EU No: PDO-IT-02847 – 26.5.2022****PDO (X) PGI ()****1. Name(s) [of PDO or PGI]**

‘Cedro di Santa Maria del Cedro’

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

‘Cedro di Santa Maria del Cedro’ PDO designates the typical citrus fruit, or hesperidium, known as the citron – the ‘liscia-diamante’, ‘italiana’ or ‘calabrese’ varieties of the botanical species *Citrus medica*, L (*Auriantaceae* tribe, *Rutaceae* family, *Terebintae* order) – grown within the area defined in point 4 below.

When released for consumption, ‘Cedro di Santa Maria del Cedro’ PDO citrons must have the following characteristics:

- thick, fleshy, firm, smooth peel sometimes lobed and ribbed, and free from epicarp deformities;
- intense green zest (flavedo), tending to lemon yellow when ripe;
- very thick white inner pith (albedo) (min. 51 %, max. 85 % in the median cross-section of the fruit);

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

- the citrons must be firm;
- elongated ellipsoid oval shape with a nipped apex;
- furrowed base cavity surrounded by a low neck;
- free of any visible foreign matter;
- free from deformities, blistering or cracks on the epicarp;
- weight exceeding 600 g (Class I) or between 250 g and 600 g (Class II);
- an intense and aromatic smell, with no trace of mould or any abnormal odours;
- an intense, slightly sour taste;
- yellow to light green pulp.

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

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

All the stages of the production of 'Cedro di Santa Maria del Cedro' must take place in the area referred to in point 4.

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

As the product could be damaged through impact during transportation, all post-harvest handling, including preparation and packaging, must be carried out exclusively in facilities located in the area referred to in point 4 below.

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

The packaging of 'Cedro di Santa Maria del Cedro' must bear the following information in addition to the mandatory information required by the legislation in force:

- the 'Cedro di Santa Maria del Cedro' PDO logo;
- the EU PDO symbol;
- the address of the packaging facility;
- the name, business name and address of the producer and/or packager;
- the commercial class ('I' or 'II').

The 'Cedro di Santa Maria del Cedro' PDO logo is as follows:



Stickers may be affixed to the individual fresh fruits. The sticker must contain the 'Cedro di Santa Maria del Cedro' PDO logo.

4. Concise definition of the geographical area

The 'Cedro di Santa Maria del Cedro' PDO production area comprises the administrative territory of the following municipalities within the province of Cosenza: Aieta, Belvedere Marittimo, Bonifati, Buonvicino, Cetraro, Diamante, Grisolia, Mairà, Orsomarso, Papasidero, Praia a Mare, Sangineto, San Nicola Arcella, Santa Domenica Talao, Santa Maria del Cedro, Scalea, Tortora, Verbicaro.

5. Link with the geographical area

The colouring, shape and consistency of the rind form a unique combination, intrinsically linked to both the soil and climate factors typical of Cosenza province's Tyrrhenian coast, and to the human factor.

The production area is characterised by a mild climate, with temperatures that are not particularly harsh, and a low amount of wind from the cold northeast: these are conditions that have historically favoured the cultivation and selection of 'Cedro di Santa Maria del Cedro' since the third century. In addition, the citron plantations are located on land with unique soil characteristics, which cannot be found in other areas, consisting of mixed alluvial soils poor in limestone and skeleton (stones or gravel) and with a good supply of sand and humus. As a result of its origin, the land has elements in mineral form, specifically potassium and nitrogen, that make it particularly fertile and suitable for growing citron.

As regards soil and climate requirements, the plant's biological cycle only occurs above 14 °C and it does not tolerate temperatures above 35-40 °C; it is therefore very sensitive to sudden changes in temperature and cold winter air currents, which still occur even at the latitudes of southern Italy. It is sensitive to harsh winters and frost. At 0 °C there is a risk of compromising the entire production and temperatures close to -4 °C are sufficient to cause the plant to die. These conditions can be found in the Riviera dei Cedri area, where this specific variety of citron has its ideal habitat for growth and development.

These climatic conditions are guaranteed by the unique mountainous location of the area, which is enclosed between the Orsomarso massif and the Tyrrhenian coast, and is therefore also subject to the influence of the sea, which has a significant mitigating effect and causes two major phenomena: a general reduction in temperature range and an increase in the level of atmospheric humidity.

These complex and unique conditions, both as regards the origin and characteristics of the soil and the particular nature of the climate, combine to form a specific environment that cannot be found elsewhere and which naturally influences and defines the characteristics of the product.

The human factor must be added as a factor that has influenced the specificity of the product: over the centuries, the geographical isolation of the area has influenced the local farming tradition and culture, which has developed completely independently of the more widespread traditions and growing practices.

One typical technique used in the 'Cedro di Santa Maria del Cedro' production area which influences the product's appearance (the absence of deformities or cracks in the rind) is the practice of protecting the citrons by surrounding the trees with a protective canopy known as a pergolato. Without this protection, the action of the wind would be extremely damaging to the crop as it would result in impact between the fruit and the branches and thorns, causing lesions in the rind, and the essential oils that would seep out of the burst oil glands would corrode and necrotise it. Those risks are mitigated by protecting 'Cedro di Santa Maria del Cedro' from the wind using a pergolato, which also protect the fruit from harsh winter weather and reduce exposure to sunlight, lowering the risk of burning. This practice helps to give 'Cedro di Santa Maria del Cedro' rind its distinctive colour and glossiness, making it easily distinguishable from citrons grown 'out in the open' elsewhere (Greece, Israel, Puerto Rico).

The continuous selection of the plants and their propagation by cuttings have made it possible to establish the qualitative and quantitative genetic characteristics that 'Cedro di Santa Maria del Cedro' is known for today, such as its distinctive colour, smooth, fleshy rind free of scratches, cracks or blistering, and a considerable amount of albedo (minimum 51 % of the median cross-section of the fruit), that makes it particularly suitable for candying. The albedo constitutes the bulk of the fruit and is made up predominantly of pectin (30-35 %). The expression of these characteristics is influenced by exogenous factors, especially soil and climatic conditions.

The albedo's greatest need for minerals occurs during the citron's fruit-setting stages, i.e. from the end of flowering to the ripening of the fruit: at this phenological stage, first the ovary swells up, then the size of the fruit increases and an intricate network of parenchymal cells and large spaces – later filled by pectin production – form under the epicarp. It is the appropriate supply of sugars from the leaves and nutrients from the soil that ensures the formation of pectin and thus the quality and consistency of the albedo.

Many minerals, such as zinc (Zn), magnesium (Mg), boron (B), calcium (Ca), sulphur (S) and molybdenum (Mo), are involved in the pectin metabolism (Verreynne, 2006). In particular, potassium and magnesium are directly involved in the photosynthesis processes necessary for the production of sugars in the leaves and their translocation into the fruits; during fruit set, these elements promote an increase in the size, thickness and consistency of the rind. Another key element for the structure and consistency of the albedo in citrus fruit, especially in citrons, is calcium, which, in small quantities (< 30 mg), is needed to cross-link the pectin chains, firming up the albedo.

The conditions of the soil in which 'Cedro di Santa Maria del Cedro' citron trees are planted are in line with the nutritional needs of this variety, as demonstrated by the work of Loizzo et al. (2011) and Calabretta et al. (2010). According to these authors, during the trees' dormancy period, the soil of the 'Cedro di Santa Maria del Cedro' citron cultivations is characterised by a prevalence of macronutrients such as nitrogen, potassium, phosphates and magnesium, and small quantities of calcium carbonates. These characteristics cannot be found in other neighbouring soils. The same authors also reported a strong and significant correlation between the nutritional conditions of the citron trees and the measurements of the fruit they grow, especially in terms of size, growth and firmness of the albedo.

Historically, the first testimonies of the use of the name 'Cedro di Santa Maria del Cedro' date back to ancient times, preserved in historical and bibliographic documents and in commercial correspondence. The use of the name 'Cedro di Santa Maria del Cedro' can be found in commercial documents and in common parlance. It can be found in the menus of restaurants on the Riviera dei Cedri and everywhere else 'Cedro di Santa Maria del Cedro' is valued as an ingredient in various dishes. The name 'Cedro di Santa Maria del Cedro' is associated with its distinctive qualities both for members of the general public and for chefs and food bloggers. There are also numerous references in publications, including scientific and amateur publications, on the economy and history of the Riviera dei Cedri.

Modern online media, research, social networks, institutional and amateur websites and food portals, as well as websites on cuisine and food blogs, frequently use the name 'Cedro di Santa Maria del Cedro' in their content.

Reference to publication of the specification

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

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

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