Commission Implementing Regulation (EU) No 613/2014 of 3 June 2014 approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Pagnotta del Dittaino (PDO)]

COMMISSION IMPLEMENTING REGULATION (EU) No 613/2014

of 3 June 2014

approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Pagnotta del Dittaino (PDO)]

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs[(1)], and in particular the second subparagraph of Article 53(2) thereof,

Whereas:

(1) Pursuant to the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined Italy's application for the approval of an amendment to the specification for the protected designation of origin ‘Pagnotta del Dittaino’, registered under Commission Regulation (EC) No 516/2009[(2)].

(2) The purpose of the application is to amend the specification by clarifying the method of production and to update the legal references.

(3) The Commission has examined the amendment in question and concluded that it is justified. Since the amendment is minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EC) No 1151/2012, the Commission may approve it without following the procedure set out in Articles 50 to 52 of the Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin ‘Pagnotta del Dittaino’ is hereby amended in accordance with Annex I to this Regulation.

Article 2

Annex II to this Regulation contains the consolidated Single Document setting out the main points of the specification.

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 3 June 2014.

For the Commission

On behalf of the President

Dacian CIOLOȘ

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 613/2014. (See end of Document for details)*

ANNEX I

In the specification for the protected designation of origin ‘Pagnotta del Dittaino’, the following amendment is approved:

1.1. **Method of production**

— Bronte, Iride and Sant'Agata have been included in the group of varieties that should make up 70 % of the flour used. This amendment is required on account of the inevitable process of change in the wheat cultivated as varieties certified by the competent bodies in Sicily and beyond and that are adapted to the Sicilian environment and particularly suitable for bread-making and the general farming environment are more available to farmers and to the sector. The amendment is therefore aimed at encouraging farmers to source certified seed among the most widespread varieties locally.

— Flour from all the durum wheat varieties listed in the national register may now be used, within the limit of 30 % of the total flour. This amendment is based on the producers' request to also use other varieties resulting from scientific research and suitable for bread-making for the production of ‘Pagnotta del Dittaino’. Furthermore, widening the range of varieties is also necessary to overcome the difficulties of using certain varieties that are difficult to find because they are no longer cultivated.

— As regards the description of the characteristics of the durum wheat and of the various flours, the mathematical symbol for the chemical parameters for durum wheat and flour has been changed from > to ≥ and from < to ≤ as appropriate. This amendment takes into account the results of analyses of the ingredients used to produce the pagnotta but does not affect the characteristics of the ‘Pagnotta del Dittaino’ as the wheat and flour included have qualities that are very close to the current limits.

— Variation of the yellow index value from > 17b minolta to ≥ 14 b minolta. Studies carried out in the context of ‘Experimentation at national level’ into durum wheat varieties demonstrate that in Sicily average yellow index values stand at 16 (value for whole wheat flour), which is much lower than the initial estimates. The value 14 is the level with which all the varieties used to produce ‘Pagnotta del Dittaino’ comply.

— It has been decided to remove some chemical parameters with regard to which flour must be used to produce the ‘Pagnotta del Dittaino’ so as to facilitate matters for the producers and limit the costs of chemical analyses. Specifically, the parameters for gluten, the yellow index, absorption, rising times, stability and the degree of softening have been removed. Some of these parameters (absorption, rising times, stability and the degree of softening) require specific equipment which entails significant costs and requires the availability of laboratories equipped with qualified staff, while the parameters for gluten and the yellow index are directly related to the protein content, therefore determining them is superfluous.

— As regards the falling number (F.N.), the current specification stipulates a value below 480 seconds. The amendment inserts a range of between 480 to 800 seconds so as to ensure balanced amylase activity and in all events above 480. This amendment excludes the use of flour with values below the limit established and for which specific studies have discovered defects in the crumb (glutinosity) and in the sponginess (irregularities).

— A range has been introduced with regard to the quantity of salt. The quantity of salt required does in fact vary depending on the quantity of water in the dough and the type of salt used.

— The rising and baking times have been changed to optimise the production process depending on the size of the pagnotta.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 613/2014. (See end of Document for details)*

— Greater flexibility has been introduced into the time allocated to each individual production phase so as to facilitate the production process.

1.2. **Other: Updated legal references**

The legal references have been updated.

ANNEX II

CONSOLIDATED SINGLE DOCUMENT
Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[3]
'PAGNOTTA DEL DITTAINO'EC No: IT-PDO-0105-01186 — 11.12.2013**PGI () PDO (X)**

1. **Name**

'Pagnotta del Dittaino'

2. **Member state or third country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

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

'Pagnotta del Dittaino' is released for consumption in the traditional form of a round loaf weighing between 500 and 1 100 g or as a sliced, half loaf. The crust is between 3 and 4 mm thick and medium hard. The crumb is pale yellow, elastic, fine-grained, compact and uniform. The bread has a moisture content of no more than 38 % and maintains its organoleptic properties, such as its aroma, taste and freshness, for up to five days from the date of production.

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

'Pagnotta del Dittaino' PDO is bread produced using a particular method, employing natural leaven and durum-wheat flour of the varieties Simeto, Duilio, Arcangelo, Mongibello, Ciccio, Colosseo, Bronte, Iride and San'Agata grown in the area referred to in point 4 below, which must account for at least 70 % of the total flour used. The remaining 30 % must be of durum wheat of the varieties Amedeo, Appulo, Cannizzo, Cappelli, Creso, Latino, Norba, Pietrafitta, Quadrato, Radioso, Rusticano, Tresor, Vendetta or of other hard wheat varieties listed in the national variety register, grown in the production area.

The durum wheat used to make the flour must be grown from certified seed and meet the following minimum quality requirements: weight ≥ 78 kg/hl; protein (N tot. × 5,70) ≥ 12 % of dry matter; moisture content ≤ 12,5 %; gluten ≥ 8 % of dry matter; yellow index ≥ 14 b minolta.

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

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