Commission Implementing Regulation (EU) No 1149/2013 of 14 November 2013 entering a name in the register of protected designations of origin and protected geographical indications (Rillettes de Tours (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) No 1149/2013

of 14 November 2013

entering a name in the register of protected designations of origin and protected geographical indications (Rillettes de Tours (PGI))

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 Article 52(2) thereof,

Whereas:

(1) Regulation (EU) No 1151/2012 repealed and replaced Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural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[(2)].

(2) Pursuant to the first subparagraph of Article 6(2) of Regulation (EC) No 510/2006, France's application to register the name 'Rillettes de Tours' was published in the *Official Journal of the European Union*[(3)].

(3) Pursuant to Article 7 of Regulation (EC) No 510/2006, a statement of objection was sent to the Commission by the Netherlands, substantiated under Article 7(3)(a) of Regulation (EC) No 510/2006.

(4) In accordance with Article 51(3) of Regulation (EU) No 1151/2012, the Commission forwarded the statement of objection to the French authorities with its letter of 12 February 2013 and in so doing opened the three-month appropriate consultation period.

(5) As an agreement was reached within that period, the name 'Rillettes de Tours' should therefore be entered in the register.

(6) Non-substantial amendments were made to the information published under Article 50(2)(a) of Regulation (EU) No 1151/2012. In order to take account of the Netherlands' comments concerning the criteria laid down in Section 3.3 of the Single Document on the origin of the pigs used, the French authorities deleted the sections relating to the genetic origin of the pigs from both the specification and the Single Document. The amended version of the Single Document should therefore be published,

HAS ADOPTED THIS REGULATION:

Article 1

The name contained in Annex I to this Regulation is hereby entered in the register.

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, 14 November 2013.

For the Commission

The President

José Manuel BARROSO

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1149/2013. (See end of Document for details)*

ANNEX I

Agricultural products intended for human consumption listed in Annex I to the Treaty:

Class 1.2Meat products (cooked, salted, smoked, etc.)
FRANCE

Rillettes de Tours (PGI)

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[(4)]**'RILLETTES DE TOURS'**EC No: FR-PGI-0005-00845-18.1.2011**PGI (X) PDO ( )**

1. **Name**

'Rillettes de Tours'

2. **Member State or third country**

France

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

3.1. *Type of product*

Class 1.2.Meat products (cooked, salted, smoked, etc.)

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

A cooked, spreadable pork product presented in a tub, terrine, hermetically sealed jar or block. In a tub or terrine, the product may be covered with a layer of pork fat to improve its preservation.

'Rillettes de Tours' are obtained by slowly cooking pieces of pork meat (at least 6 × 6 cm in size) in pork fat in a cooking pot. This meat may be flavoured with white wine or distilled grape wine. (Non-nitrite) salt is added to the preparation, and pepper, E150 and Patrelle colouring may also be added.

The colour of 'Rillettes de Tours' ranges from a uniform golden yellow (pantone 142 U) to golden brown (pantone 161 U).

The rillettes have a thready texture and contain clearly visible coarse meat fibres (more than 2 cm in size) as well as pieces of meat.

The moisture content of the fat-free product should be less than or equal to 68 %, which gives it a dry texture.

'Rillettes de Tours' also have a browned-meat flavour.

The finished product meets the physico-chemical requirements for lipid levels of ≤ 42 % (68 % MFFB), a total soluble sugar content of < 0,5 % (68 % MFFB) and a collagen/protein ratio of ≤ 19 %.

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

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1149/2013. (See end of Document for details)*

Sows must be given a rest period of at least 15 days between weaning and slaughter. The minimum age for slaughter is 172 days, and there is a mandatory feed withdrawal time of 12 hours before the pigs are sent to slaughter. The minimum warm weight of pig carcasses is 85 kg. The purpose of these requirements is to improve the quality of the taste of the meat.

The pieces of ham and fillet (exclusively loin cuts) should make up at least 25 % of the lean meat, to improve the quality of the finished product. The other meats come from the shoulder, neck (between the first and fifth ribs of the loin) and belly (except udders).

To improve the product's safety and taste, it must be made from fresh meat supplies. Fresh meat must constitute at least 75 % of the total meat used in the production process. Frozen meat must have been kept frozen by the producer of the rillettes at a temperature of – 18 °C for no more than one month. The purchase of frozen meats is prohibited.

Wines may be used in the production process; these must be white wines made from Chenin grape varieties. This variety has a dry, tender character.

The wine retains several grams of residual sugars, which give it a sweet aftertaste contrasting with the saltiness of 'Rillettes de Tours'. Chenin grapes have a mineral and chalky aromatic character which offsets the smokiness and saltiness of 'Rillettes de Tours'. In addition, the freshness, acidity and fruitiness counterbalance the fat contained in the rillettes and draw out its flavours.

The use of distilled grape wines is optional.

There is no geographical limit to the origin of the wines and distilled grape wines.

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 defined geographical area*

The following steps in the production of 'Rillettes de Tours' are carried out in the geographical area defined in point 4: preparation of the meats, browning, cooking, resting and finishing.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

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3.7. *Specific rules concerning labelling*

The PGI 'Rillettes de Tours' must appear on the label.

In addition to the information which must be provided by law, the labelling must include the following information:

1. the trade mark;

2. the European Union's PGI logo;

3. the name and contact details of an addressee of complaints.

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

The geographical area for the production and initial packaging of 'Rillettes de Tours' is defined as follows:

— the area, centred on Tours, corresponds to the distribution area of the recipe for 'Rillettes de Tours'. Beyond the limits of this geographical area, the recipe for rillettes