Commission Implementing Regulation (EU) No 1122/2013 of 6 November 2013 approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Κονσερβολιά Στυλίδας (Konservolia Stylidas) (PDO))

COMMISSION IMPLEMENTING REGULATION (EU) No 1122/2013

of 6 November 2013

approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Κονσερβολιά Στυλίδας (Konservolia Stylidas) (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) In accordance with the first subparagraph of Article 53(1) of Regulation (EU) No 1151/2012, the Commission has examined Greece's application for the approval of an amendment to the specification for the protected designation of origin 'Κονσερβολιά Στυλίδας (Konservolia Stylidas)', registered under Commission Regulation (EC) No 1263/96[(2)].

(2) The application concerns the amendment to the specification under the headings Description and Method of Production, and specifically to add an additional commercial type, the pitted olive.

(3) The Commission has examined the amendment in question and decided that it is justified. Since in accordance with Article 53(2) of Regulation (EU) No 1151/2012 this concerns a minor amendment, the Commission may adopt it without using the procedure set out in Articles 50 to 52 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Κονσερβολιά Στυλίδας (Konservolia Stylidas)' is hereby amended in accordance with Annex I to this Regulation.

Article 2

The consolidated single document setting out the main points of the specification is set out in Annex II to this Regulation.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1122/2013. (See end of Document for details)*

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, 6 November 2013.

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 1122/2013. (See end of Document for details)*

ANNEX I

The following amendment to the specification for the protected designation of origin 'Κονσερβολιά Στυλίδας' (Konservolia Stylidas) have been approved:

(1) Description of product:

The description has been amended to include whole pitted olives in the 'Konservolia Stylidas' product range. Market requirements and changing consumer habits have led to the need to diversify the commercial types available on the market.

The characteristics of the pitted olives (taste, colour, smell) do not differ in any way from those of 'Konservolia Stylidas' whole olives, as the pitting takes place once the olive has acquired its final organoleptic characteristics, and therefore the link with the product's geographical area does not change. Furthermore, the composition of the brine, which can generally change a product's taste, is also exactly the same for the whole olives and the pitted ones.

(2) Method of Production:

This section has been amended to include the pitting of the olives. The whole pitted olives are 'Konservolia Stylidas' olives, mainly green, that have been fermented, so that the product already has its final physical, chemical and organoleptic characteristics. The pit is removed using special pitting machines, always through the major axis of the fruit (it is not possible to remove an olive pit through the short axis). The olives are then placed in a 7-9 % brine solution, exactly like 'Konservolia Stylidas' whole olives. This procedure does not alter the physical, chemical or organoleptic characteristics of 'Konservolia Stylidas'.

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]**'ΚΟΝΣΕΡΒΟΛΙΑ ΣΤΥΛΙΔΑΣ' (KONSERVOLIA STYLIDAS)**EC No: EL-PDO-0117-0345-01.01.2012**PGI ( ) PDO (X)**

1. **Name**

'Κονσερβολιά Στυλίδας' (Konservolia Stylidas)

2. **Member State or Third Country**

Greece

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 product to which the name in (1) applies*

These are table olives obtained from the Konservolia variety, whole or whole pitted. The product has a fruity taste and firm flesh that is easily removed from the pit and keeps well. The black olives are black to inky in colour, whilst the green olives are green to straw yellow. The average