Commission Implementing Regulation (EU) No 890/2013 of 16 September 2013 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Amarene Brusche di Modena (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) No 890/2013

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approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Amarene Brusche di Modena (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 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 Italy's application for the approval of amendments to the specification for the protected geographical indication 'Amarene Brusche di Modena' registered under Commission Regulation (EC) No 1028/2009[(2)].

(2) The purpose of the application is to amend the specification by indicating the sugar content of the fruit at the time of picking and during processing as well as the amount of sugar (saccharose) that may be added before the concentration process and by authorising containers using formats and materials different from those provided for at the time of registration.

(3) The Commission has examined the amendments in question and decided that they are justified. Since the amendments are minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, the Commission may approve them 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 geographical indication 'Amarene Brusche di Modena' 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.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 890/2013. (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, 16 September 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 890/2013. (See end of Document for details)*

ANNEX I

In the specification for the protected geographical indication ‘Amarene Brusche di Modena’, the following amendments are approved:

Method of production

The required sugar content for the fruit used for the production of the ‘Amarene Brusche di Modena’ PGI should be reduced at the time of picking by 2° Brix in years where the cumulative rainfall was higher than 80 mm in June.

At the processing stage, sugar content of 2° Brix less than that measured at the time of picking is permitted, if the fruit is subject to hydrocooling.

In order to avoid misinterpretation, it is specified that the amount of sugar (saccharose) which may be added prior to the concentration process must not exceed 35 % of the product.

Labelling

The specification indicates that for the purpose of packaging the jam ‘Amarene Brusche di Modena’, containers using formats and materials different from those previously provided for may also be used, provided that they are suitable for food use. This will enable producers to adapt the packaging to constantly changing market requirements.

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]**‘AMARENE BRUSCHE DI MODENA’**EC No: IT-PGI-0105-01065 – 30.11.2012**PGI (X) PDO ( )**

1. **Name**

‘Amarene Brusche di Modena’

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*

When released for consumption, ‘Amarene Brusche di Modena’ PGI jam has a soft consistency and a characteristic intense red-brown colour with dark tinges. It has a refractive index of between 60° and 68° Brix at 20 °C. The typical acidity level is between 2,5 and 3,5 pH. The finished product contains 70 % fresh fruit.

The distinctive flavour of ‘Amarene Brusche di Modena’ PGI jam is a good balance of sweet and sour, with an acidic tinge. At the time of marketing, ‘Amarene Brusche di Modena’ jam has a minimum sugar content of 60 %.

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 890/2013. (See end of Document for details)*

The raw material from which ‘Amarene Brusche di Modena’ PGI jam is made comprises sour cherries from orchards growing the varieties Amarena di Castelvetro, Amarena di Vignola dal peduncolo corto (short stalk), Amarena di Vignola dal peduncolo lungo (long stalk), Amarena di Montagna, Amarena di Salvaterra, Marasca di Vigo, Meteor, Mountmorency and Pandy.

At the time of picking, the fruit must be ripe, i.e. be of uniform colour across at least 90 % of the fruit and have the following characteristics:

— colour of skin (when ripe): light to dark red,
— colour of flesh: yellow or orange,
— colour of juice: colourless to yellowish,
— sugar content: > 16° Brix,
— acidic content: medium to moderately high > 18 g/l malic acid,
— yield in juice: > 75 %.

In years with cumulative rainfall of more than 80 mm in the month of June, as measured in the meteorological stations closest to fruit-growing holdings, the minimum sugar content of the fruit at the time of picking may be reduced by 2° Brix.

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 cherries must be grown and the ‘Amarene Brusche di Modena’ jam produced in the geographical area delineated under point 4, where conditions are ideal for the cultivation of cherry trees, as explained under point 5.1.

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

The jam must be packaged in the geographical area delineated under point 4 in order that the origin and monitoring of the product can be guaranteed, so that it does not lose the special characteristics described under point 3.2 above and to prevent subsequent pasteurisation, which could affect the typical flavour, based as it is on the right balance between acidity and sweetness.

‘Amarene Brusche di Modena’ PGI jam is packaged in jars or tins with a capacity of 15 ml, 212 ml, 228 ml, 236 ml, 314 ml, 370 ml, 2 650 ml and 5 000 ml or using other formats and materials suitable for food contact. The 2 650 ml and 5 000 ml capacity containers are for professional use.

3.7. *Specific rules concerning labelling*

The ‘Amarene Brusche di Modena’ PGI logo consists of a letter ‘A’ featuring, instead of the cross-line, a picture of a sour cherry with a stalk and a leaf. The logo takes up a 74 × 74 mm square. Below it, on three lines, are set out the words AMARENE BRUSCHE DI MODENA I.G.P. The size of the logo may be adapted in proportion to the different packaging sizes.