Commission Implementing Regulation (EU) No 584/2013 of 18 June 2013 approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Melton Mowbray Pork Pie (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) No 584/2013

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approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Melton Mowbray Pork Pie (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 53(2)(2) thereof,

Whereas:

(1) Regulation (EU) No 1151/2012 entered into force on 3 January 2013. It repealed and replaced Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural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) In accordance with the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, the Commission has examined United Kingdom's application for the approval of amendments to the specification for the protected geographical indication 'Melton Mowbray Pork Pie' registered in accordance with Commission Regulation (EC) No 566/2009[(3)].

(3) The purpose of the application is to amend the specification by clarifying the role of thickening agents and other ingredients used in the manufacture of Melton Mowbray Pork Pies.

(4) The Commission has examined the amendments in question and decided that they are justified. Since this is a minor amendment, the Commission may adopt it without using the procedure set out in Articles 50 to 52 of Regulation (EU) No 1151/2012,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected geographical indication 'Melton Mowbray Pork Pie' is hereby amended in accordance with Annex I to this Regulation.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 584/2013. (See end of Document for details)*

Article 2

Annex II to this Regulation contains the 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, 18 June 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 584/2013. (See end of Document for details)*

ANNEX I

The following amendments to the specification for the protected geographical indication 'Melton Mowbray Pork Pie' are approved:

Method of production (Section 4.5 on Specification)	
Amendment	**Explanation**
4.5. Method of production: Ingredients for the manufacture of Melton Mowbray Pork Pies:	
Mandatory ingredients — the following ingredients must be used:	This clarifies all the ingredients that must be used in a Melton Mowbray Pork Pie.
Uncured pork	
Salt	
Lard and/or shortening	
Wheat flour	
Pork gelatine and/or pork bonestock	
Water	
Spices	
Optional ingredients — the following ingredients may be used:	These are the optional ingredients that may be used, but no others.
Egg and/or milk (for glazing only)	Glaze (egg and/or milk) — this enhances the golden brown colour of the baked pastry. Egg and milk are used in baking both domestically and commercially to enhance the baked appearance of pastry and bread products.
Breadcrumbs or rusk	Breadcrumbs or rusk
Starch	Starch
Where these optional ingredients are used the total amount in the final product will not exceed 8 %. Individually;	These ingredients, often used as thickening agents, ensure that the filling is workable (when raw), they act to retain the meat juices when the product is baked and ensure that the meat texture achieved in the baked product is consistent.
Glaze < 1 %,	
Breadcrumbs or Rusk < 2 %	
Starch < 5 %	The maximum amounts of these optional ingredients are also stated.
No other ingredients, aside from those listed above and their constituent ingredients,	This is to clarify that only the ingredients above may be used and no others.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 584/2013. (See end of Document for details)*

may be used in the manufacture of Melton Mowbray Pork Pies.	
The pastry ingredients are mixed together and formed into billets and lids prior to pie manufacture.	Deletion of the words 'then rested' as there is no clear definition of what this means and as this step in the production process is not a factor in distinguishing a Melton Mowbray Pork Pie from other pork pies.
The pork meat is diced or minced and mixed with the other filling ingredients to form the pie filling.	This clarifies which ingredients goes into the filling
The pies are glazed (if required) and then baked to a golden brown pastry colour, allowed to cool and jellied.	This clarifies when glazing, which is optional, takes place during the production of the pies.
This amendment application is submitted to clarify the role of thickening agents and other ingredients used in the manufacture of Melton Mowbray Pork Pies. Producers have used the ingredients added for many years. The importance of their inclusion in Section 4.5 was overlooked at the time when the word '**only**' was added in front of the ingredients list when the original application was forwarded to Brussels. It is specifically noted that these additions do not alter the stated minimum meat content (30 % in the final product), and that the words 'filling ingredients' in the original method of production refer to the ingredients now listed in the amendment application.	

ANNEX II

SINGLE DOCUMENTCouncil Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[(4)]**'MELTON MOWBRAY PORK PIE'**EC No: UK-PGI-0105-0947-03.02.2012**PGI (X) PDO ( )**

1. **Name**

'Melton Mowbray Pork Pie'

2. **Member State or Third Country**

United Kingdom

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

3.1. *Type of product*

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

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

Melton Mowbray Pork Pies have a bow walled pastry case and the pastry is golden brown in colour with a rich texture. The pork filling is uncured and the colour of roast pork. The texture filling is moist and particulate. As per the EU definition of meat, the meat content of the whole product must be at least 30 %. Between the filling and the pastry wall is a layer of jelly.

In flavour, the pastry has a rich, baked taste while the filling is full of meaty flavour and seasoned in particular with pepper. The pies must be free from artificial colours, flavours and

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preservatives. They are sold in a variety of sizes and weights and through a range of outlets including traditional butchers' shops, supermarkets, delicatessens and food service outlets.

3.3. *Raw materials (for processed products only*

The following are mandatory ingredients permitted in the production of Melton Mowbray Pork Pies:

pork (not cured pork)
Salt
Lard and/or shortening
Wheat flour
Pork gelatine and/or pork bonestock
Water
Spices

3.4. *Optional ingredients — the following additional ingredients may be used:*
Egg or milk (for glazing purposes only)
Breadcrumbs or rusk
Starch

Where these optional ingredients are used the total amount in the final product will not exceed 8 %. Individually, Glaze < 1 %, Breadcrumbs or Rusk < 2 % Starch < 5 %.

No other ingredients may be used in the manufacture of Melton Mowbray Pork Pies. No other ingredients, aside from those listed above and their constituent ingredients, may be used in the manufacture of Melton Mowbray Pork Pies.

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

N/A

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

The manufacturing and assembling of Melton Mowbray Pork Pies is carried out in the designated area and includes the following steps of production.

— The pastry ingredients are mixed together, formed into billets and lids, prior to pie manufacture.
— The pork meat is diced or minced and mixed with the other filling ingredients to form the pie filling.
— The pastry billets are either blocked in hoops or raised round a dolly or similar supports.
— The pie filling is divided into billets and placed into the pie base and the pre-cut or sheeted pastry lid is placed over the pie and crimped to seal. Some pies are hand raised and some pies are finished off with a decorative hand crimp.
— They are then ejected from their hoops and placed on to a baking tray without support. Some pies may be frozen in this state and stored to be baked later, or sold frozen to be baked elsewhere.
— The pies are glazed (if required) and then baked to a golden brown pastry colour, allowed to cool and jellied.
— The pies are then cooled to below 8 °C.
— The pies may then be wrapped and date coded for retail sale, or left unwrapped.
— The pies may be placed into a chill cabinet to await purchase. Some pies are sold warm within 4 hours of jellying.