Commission Implementing Regulation (EU) No 579/2013 of 17 June 2013 entering a name in the register of protected designations of origin and protected geographical indications [Pasas de Málaga (PDO)]

COMMISSION IMPLEMENTING REGULATION (EU) No 579/2013

of 17 June 2013

entering a name in the register of protected designations of origin and protected geographical indications [Pasas de Málaga (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 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(1) Regulation (EU) No 1151/2012 repealed and replaced Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural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 Article 6(2) of Regulation (EC) No 510/2006, Italy's application to register the name 'Pasas de Málaga' was published in the *Official Journal of the European Union*[(3)].

(3) As no objections within the meaning of Article 7 of Regulation (EC) No 510/2006 were received by the Commission, the name 'Pasas de Málaga' should be entered in the register.

(4) However, references to the International Organisation for Vine and Wine (OIV) and its List of OIV Descriptors for Grape Varieties and Vitis Species were not made correctly in the product description under point 3.2 of the single document. For reasons of clarity and legal certainty, the Spanish authorities have amended the Single Document accordingly.

HAS ADOPTED THIS REGULATION:

Article 1

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

Article 2

The updated Single Document is contained in Annex II to this Regulation.

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, 17 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 579/2013. (See end of Document for details)*

ANNEX I

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

Class 1.6Fruit, vegetables and cereals, fresh or processed
SPAIN

Pasas de Málaga (PDO)

ANNEX II

SINGLE DOCUMENT Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[(4)]'**PASAS DE MÁLAGA**'EC No: ES-PDO-0005-00849-24.1.2011**PGI () PDO (X)**

1. **Name**

'Pasas De Málaga'

2. **Member State or Third Country**

Spain

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

3.1. *Type of product*

Class 1.6 ~~Fr~~uit, vegetables and cereals, fresh or processed

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

Traditional 'Pasas de Málaga' are obtained by sun-drying the ripe fruit of the Muscat of Alexandria variety of *Vitis vinifera L.*, also known as Moscatel Gordo or Moscatel de Málaga.
Physical characteristics

— Regarding the length and width of the berry, as set out in the Descriptor List for Grape Varieties and *Vitis* Species published by the International Organisation for Vine and Wine (OIV), the Muscat of Alexandria variety features long (7) and wide (7) berries which produce large dry raisins.
— Colour: uniform purple black
— Shape: rounded
— The peduncle may still be attached if the grapes are removed from the bunch manually.
— Skin softness: in the OIV Descriptor List 'thickness of skin' is graded as follows: 1 = very thin, 3 = thin, 5 = average, 7 = thick and 9 = very thick; the Muscat of Alexandria variety falls under category 5 ('average'). As the berries do not undergo any treatment that impairs the skin, the raisins therefore have a skin of medium thickness.

Chemical characteristics

The degree of moisture must be less than 35 %. The sugar content must be greater than 50 % w/w.

— Acidity: between 1.2 and 1.7 % in tartaric acid.
— pH: between 3.5 and 4.5.
— Water-soluble solids: greater than 65 ° Brix.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 579/2013. (See end of Document for details)*

Organoleptic characteristics

— The raisins retain the characteristic muscat flavour of the grapes from which they are produced: In the OIV Descriptor List the characteristic 'particular flavour' is graded as follows: 1 = none, 2 = muscat, 3 = foxy, 4 = herbaceous, 5 = other flavour; Muscat of Alexandria is classed as 2 and it is this variety of Muscat that is the OIV reference for this grade.

— The muscat flavour is enhanced by an intense retronasal aroma dominated by the following terpenols: a-terpineol (aromatic herbs), linalol (rose), geraniol (geranium) and b-citronelol (citrus).

— The degree of acidity, as indicated above, helps to create a specific sweet-sour balance.

— The medium size, degree of moisture and Brix value give the raisins an elastic, flexible quality; the pulp feels fleshy and juicy in the mouth, tactile sensations which are not at all like the dry, inelastic feel dried fruit often has.

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

Traditional 'Pasas de Málaga' are obtained by sun-drying the ripe fruit of the Muscat of Alexandria variety of *Vitis vinifera L.*, also known as Moscatel Gordo or Moscatel de Málaga.

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

Not applicable.

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

Production and packaging must take place in the geographical area defined in point 4.

Production begins with the harvesting of healthy grapes, which never takes place before the phenological stage of 'ripening' (Baggiolini, 1952), avoiding fruit that are not intact or have been damaged by disease or fallen to the ground before harvesting.

The next step is drying the grapes by directly exposing the bunches to the sun. They must not be dried artificially. The work is done manually: every day the farmer turns the bunches of grapes that are spread out to dry so that they dry evenly on both sides.

Once the bunches of grapes are dry, the berries are removed by work known as *picado*, performed by hand using scissors whose size and shape are specially adapted so as not to impair the quality of the fruit removed from the dried bunches, or by machine in factories.

Once the raisins are ready, off or on the bunch, the production process continues in the raisin factories, where the following tasks must be performed before the packaged raisins can be placed on the market:

— Receipt and collection of the raisins delivered by the raisin farmers;

— The raisins are removed from the bunch, if this has not already been done by the farmer;

— They are classed by average size of fruit, measured as the number of raisins per 100 grams;

— Preparation for packaging: i.e. the separation into units of fruit that has already been classed and stored. There must always be fewer than 80 fruits per 100 grams net;

— Packaging: by hand or by machine. This is the final stage of production and it plays a crucial role in protecting the quality characteristics of the raisins over time, so only by isolating it from the environment in clean, well-sealed packaging is it possible to preserve the delicate moisture balance that is such an important characteristic of the product.