Commission Implementing Regulation (EU) No 560/2013 of 14 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 (Traditional Grimsby Smoked Fish (PGI))

COMMISSION IMPLEMENTING REGULATION (EU) No 560/2013

of 14 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 (Traditional Grimsby Smoked Fish (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 sentence 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 the United Kingdom's application for the approval of an amendment to the specification for the protected geographical indication 'Traditional Grimsby Smoked Fish', registered under Commission Regulation (EC) No 986/2009[(2)].

(2) The application concerns an amendment to the method of production in order to provide flexibility in the sourcing of the raw materials to now include fillets as well as fresh whole fish.

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

HAS ADOPTED THIS REGULATION:

Article 1

The amendment to the specification for the protected geographical indication 'Traditional Grimsby Smoked Fish' in Annex I to this Regulation is approved.

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 560/2013. (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, 14 June 2013.

For the Commission, On behalf of the President,

Dacian CIOLOȘ

Member of the Commission

ANNEX I

The following amendment to the specification for the protected geographical indication 'Traditional Grimsby Smoked Fish' has been approved:

Fresh whole fish *and fillets* are usually sourced from Iceland, Faroe and Norway but can be sourced from other areas.

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[3]**'TRADITIONAL GRIMSBY SMOKED FISH'**EC No: UK-PGI-0105-01022-23.07.2012**PGI (X) PDO ( )**

1. **Name**

'Traditional Grimsby Smoked Fish'

2. **Member State or Third Country**

United Kingdom

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

3.1. *Type of product*

Class 1.7.*Fresh fish, molluscs, and crustaceans and products derived there from*

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

'Traditional Grimsby Smoked Fish' are fillets of cod and haddock, weighing between 200 and 700 grams, which have been cold smoked in accordance with the traditional method within the defined geographical area. They are cream to beige in colour, with a dry texture and a smoked slightly salty flavour. They are sold to a range of outlets, as processed, in purpose built cartons (whose weight must not exceed 5 kilograms) or in individual vacuum packs.

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

Whole fish and fillets of cod and haddock, weighing between 200 and 700 grams

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

N/A

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

All brining and smoking of the filleted fish.

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

The smoked fish are packed into interleaved shallow purpose built cartons or in individual vacuum packs in order to maintain freshness.

3.7. *Specific rules concerning labelling*

N/A