Commission Implementing Regulation (EU) No 1176/2012 of 7 December 2012 entering a name in the register of protected designations of origin and protected geographical indications [Μανταρίνι Χίου (Mandarini Chiou) (PGI)]

COMMISSION IMPLEMENTING REGULATION (EU) No 1176/2012

of 7 December 2012

entering a name in the register of protected designations of origin and protected geographical indications [Μανταρίνι Χίου (Mandarini Chiou) (PGI)]

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to 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[(1)], and in particular the first subparagraph of Article 7(4) thereof,

Whereas:

(1) Pursuant to the first subparagraph of Article 6(2) of Regulation (EC) No 510/2006, Greece's application to register the name 'Μανταρίνι Χίου (Mandarini Chiou)' was published in the *Official Journal of the European Union*[(2)].

(2) No categorical objection under Article 7 of the said Regulation was raised against the registration of the name in question.

(3) However, Commission Implementing Regulation (EU) No 543/2011[(3)], which entered into force after the application for registration had been submitted, lays down a minimum sugar-acid ratio of 7,5:1 for fruit of this species (Annex I, Part B, Part 2, Section II, point B). For reasons of clarity and legal certainty, the Greek authorities have amended the Single Document accordingly.

HAS ADOPTED THIS REGULATION:

Article 1

The name contained in the Annex 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.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1176/2012. (See end of Document for details)*

Done at Brussels, 7 December 2012.

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 1176/2012. (See end of Document for details)*

ANNEX I

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

1.6. Fruit, vegetables and cereals, fresh or processed
GREECE

Μανταρίνι Χίου (Mandarini Chiou) (PGI)

ANNEX II

SINGLE DOCUMENT**COUNCIL REGULATION (EC) No 510/2006'MANTAPINI XIOY' (MANDARINI CHIOU)EC No: EL-PGI-0005-0709-27.06.2008PGI (X) PDO ( )**

1. **Name**

'Μανταρίνι Χίου' (Mandarini Chiou)

2. **Member state or third country**

Greece

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

3.1. *Type of product*

Class 1.6 ~~F~~ruit, vegetables and cereals, fresh or processed

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

'Mandarini Chiou' is a mandarin of the common Chios variety (common Mediterranean variety) of the species *Citrus deliciosa* Tenore and has the following properties:
Physical properties:

Shape	:	flattened spherical shape
Weight	:	60 - 150 g
Size	:	55 - 70 mm
Peel	:	1,5 – 3,5 mm, easily separated from the flesh
Number of carpels	:	7 - 14, easily separated
Number of pips	:	8 - 24 small, polyembryonic endosperms

Organoleptic characteristics:

The fruit is an orangey-yellow colour with tender, tasty, slightly orange flesh with an intense aroma and a fairly rough membrane.
Chemical properties:

Juice content	:	33 - 45%
Sugar content	:	> 9,0 Brix
Acidity	:	0,7 – 1,75%
Sugar/acid (maturity index)	:	7,5:1

Essential oils:

These include α-Thujene, α-Pinene, Camphene, β-Pinene, β-Myrcene, o-Methylanisol, p-Cymene, d-Limonene, γ-Terpinene, Linalol and β-Caryophyllene. The main constituent, with the highest concentration, is d-Limonene, followed by γ-Terpinene. The essential oils are

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extracted from the whole fruit or exclusively from the peel using mechanical means and the quantity produced depends on a number of factors, such as the degree of ripeness of the fruit, its size and the method used.

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

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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 identified geographical area*

'Mandarini Chiou' must be grown, harvested, sorted and graded on the islands of Chios, Psara and Inousses.

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

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3.7. *Specific rules concerning labelling*

'Mandarini Chiou' processed into confectionery, juices and other products such as essential oils must be labelled in accordance with the 'Commission Communication - Guidelines on the labelling of foodstuffs using protected designations of origin (PDOs) or protected geographical indications (PGIs) as ingredients' (OJ C 341, 16.12.2010, pp. 3 and 4).

4. **Concise definition of the geographical area**

Protection of the name is requested for the islands of Chios, Psara and Inousses.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Soil – the geological substratum is made up of alluvial deposits from the disintegration of limestone. Most of the soils are loamy and rich in total and active calcium ($CaCO_3$), two favourable factors for the growing of 'Mandarini Chiou'.

Climate – the area's climate is characterised by:

annual Etesian winds (Meltemi winds, which in the Mediterranean area are found **only** in the Aegean) that help maintain stable temperatures (producing a milder climate and generally protecting the fruit from frost) and disperse any clouds,

a high level of sunshine throughout the year (Chios has more hours without cloud than anywhere else in Greece) and particularly during the period of the annual winds, when the hours of sunshine are greatest, and

a small temperature range throughout the year and, consequently, short, mild winters and cool summers.

The climate described above together with (a) the maintenance of high surface-water temperatures (>22 °C), even in autumn, (b) the terrain, which allows greater exposure to the sun, and (c) the properties of the soils, as described in the previous point, have influenced the size and quality of the fruit grown, since a high sugar content due to the high exposure to the sun and high daytime temperatures that promote photosynthesis, as well as the rapid breakdown of acids due to high night-time temperatures, lead to an increased maturity index.

Sugar