Commission Implementing Regulation (EU) No 1174/2012 of 5 December 2012 approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Abbacchio Romano (PGI))

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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 (Abbacchio Romano (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) In accordance with the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, the Commission has examined Italy's application for the approval of an amendment to the specification for the protected geographical indication 'Abbacchio Romano' registered under Commission Regulation (EC) No 507/2009[(2)].

(2) The purpose of the application is to amend the specification by amending the deadline for affixing the identification mark on the lambs.

(3) The Commission has examined the amendment in question and decided that it is justified. Since the amendment is a minor one within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission may approve it without recourse to the procedure laid down in Articles 5, 6 and 7 of the said Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected geographical indication 'Abbacchio Romano' is hereby amended in accordance with Annex I to this Regulation.

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, 5 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 1174/2012. (See end of Document for details)*

ANNEX I

The specification for the protected geographical indication ‘Abbacchio Romano’ is amended as follows:

The amendment consists in extending the deadline for applying the ‘Abbacchio Romano’ PGI identification mark on the lamb. Consequently it will be applied within 20 days of the birth of the animal instead of 10.

ANNEX II

AMENDMENT APPLICATION

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs **Application in accordance with Article 9**
‘ABBACCHIO ROMANO’EC No: IT-PGI-0105-0972-23.2.2012**PGI (X) PDO ( )**

1. **Heading in the specification affected by the amendment**

— # Name of product
— # Description of product
— # Geographical area
— # Proof of origin
— # Method of production
— # Link
— # Labelling
— # National requirements
— # Other [to be specified]

2. **Type of amendment(s)**

— # Amendment to Single Document or Summary Sheet
— # Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary has been published
— # Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
— # Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

Agenda 4.4. Proof of origin: the ‘Abbacchio Romano’ PGI identification mark must be affixed within 20 days of the birth of the animal, instead of 10 days.

This requirement is prompted by the need to avoid infections of the auricle, which have, in some cases, led to carcases being destroyed, causing economic damage to the farmer. This mainly occurs in warm periods.

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**‘ABBACCHIO ROMANO’**EC No: IT-PGI-0105-0972-23.2.2012**PGI (X) PDO ( )**

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 1174/2012. (See end of Document for details)*

1. **Name**

'Abbacchio Romano'

2. **Member State or Third Country**

Italy

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

3.1. *Type of product*

Class 1.1. Fresh meat (and offal)

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

The 'Abbacchio Romano' PGI is exclusively restricted to lambs born, raised and slaughtered in the zone indicated at 4. On release for consumption the meat has the following characteristics:

colour	:	light pink with white fat cover;
texture	:	fine texture;
consistency	:	solid, lightly marbled with fat.

Release for consumption can be of the whole carcase or in the following other cuts: whole; half-carcase (obtained by sagittal sectioning); spalla (shoulder); leg; chops; head and pluck (heart, lungs and liver).

Carcases must display the following features on slaughter: cold weight, without skin, with head and pluck: 8 kg maximum; colour of flesh: light pink (particular emphasis is put on the internal muscles of the abdominal wall); consistency of muscular masses: solid (absence of serosity); colour of fat: white; consistency of fat: solid (with particular emphasis on the fat mass above the point of attachment of the tail, at 18–20 °C ambient temperature); fat cover: moderate over the external surface of the carcase but not excessive over the kidneys.

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

This is the meat and parts of male and female lambs of the most widespread genetic types to be found in the delimited area, i.e. the Sarda, Comisana, Sopravvissana, Massese and Merinizzata Italiana breeds and crosses. The lambs are slaughtered at between 28 and 40 days old, up to 8 kg dead weight. Furthermore, the animals intended for the production of the PGI 'Abbacchio Romano' must be identified within 20 days of birth by a tag or button affixed to the left ear, the front of which shows the identification code of the holding in letters and figures and the back the lamb's serial number.

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

The lambs must be fed with their mothers' milk (natural suckling). Supplementary grazing on natural foods and wild plants is permitted.

The mother ewes graze on the natural and sown pasture and meadow land typical of the production zone (point 4). Dried fodder and concentrates are also permitted, but synthetic substances and genetically modified organisms are not.

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

The lambs must be born, raised and slaughtered in the Region of Lazio.

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