Commission Implementing Regulation (EU) No 766/2012 of 24 July 2012 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Patata di Bologna (PDO)]

COMMISSION IMPLEMENTING REGULATION (EU) No 766/2012

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approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Patata di Bologna (PDO)]

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 second sentence of Article 9(2) 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 amendments to the specification for the protected designation of origin "Patata di Bologna", registered under Commission Regulation (EC) No 228/2010[(2)].

(2) The application concerns the amendments to the description of the product of the protected designation of origin "Patata di Bologna" and involves changes to the single document.

(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 9(2) of Regulation (EC) No 510/2006, the Commission may adopt it without using the procedure set out in Articles 6 and 7 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin "Patata di Bologna" is hereby amended in accordance with Annex I to this Regulation.

Article 2

The consolidated single document setting out the main points of the specification is set out 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*.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 766/2012. (See end of Document for details)*

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 24 July 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 766/2012. (See end of Document for details)*

ANNEX I

The following amendments to the specification for the protected designation of origin "Patata di Bologna" have been approved:

The changes for the individual elements are as follows:

Water: the method of analysis to be used by the laboratory is specified.

Protein: the protein content range is changed to 0,9-2,6 % and the method of analysis to be used by the laboratory is specified.

Fat: a range of 0,09-1,12 % of edible potato; only the maximum value is changed.

The current detection limit of the selected method of analysis is 0,1 % and concentrations below this limit are therefore non-determinable. Given that the true attainable minimum is unknown, it is considered appropriate to indicate only the maximum value.

The method of analysis to be used by the laboratory is specified.

Carbohydrates: the carbohydrate content range is extended from 13,5-17,0 % to 8,0-19,0 %. Regarding the analysis, it is specified, moreover, that analytical data are obtained by subtraction from 100 of the water, ash, fat, protein and fibre values (obtained, in turn, through the specified methods of analysis). Thus the proposed changes in minimum and maximum values of certain parameters also involve a variation in the value range for carbohydrates.

Dietary fibre: the range defining the fibre content is extended from 2,2-2,7 % to 0,9-4,0 %. The method of analysis to be used by the laboratory is specified.

Minerals: It is considered appropriate no longer to indicate each mineral in parenthesis and to replace the term 'minerals' with the term 'crude ash', specifying the method of analysis to be used and redefining the values.

The wider value range for crude ash, which is to be used as a parameter for mineral content, stems from the need to take account of the various factors that might influence its content. Given the difficulty of determining with precision the different variables which may influence the content of ash, an extended content range seems both appropriate and necessary, as does specifying a procedure not only of sampling but also of preparing the sample prior to analysis.

Of the individual minerals listed in the previous version of the product specification for the 'Patata di Bologna' PDO, it is considered appropriate to indicate only the mineral which is present in substantial quantities and characterises the potato's nutrient value, i.e. potassium (K), expressed as K in mg/100 g of edible potato. The minimum value is 250 mg/100 g, determined by means of 'EPA 3015A/EPA 6010B' analysis.

Vitamins: the term 'vitamins' is too generic. It is proposed, therefore, that this parameter no longer be used since analytical determination of all the vitamins present in the product would have a significant impact on the cost of analysis, without producing relevant data in terms of nutrition and characterisation. Nor would an analysis of vitamin C (L-ascorbic acid), the vitamin with the highest concentration in the tuber, provide data capable of characterising the product, given that several unrelated parameters (duration of storage, method of analysis, seasonal conditions, rapid degradation during analytical detection) have an incidence on its content.

Dry matter: the value indicated in parenthesis is removed since this information is redundant and contradicts the above-mentioned parameter for water content in the average composition per 100 g of edible potato.

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 766/2012. (See end of Document for details)*

ANNEX II

SINGLE DOCUMENT**COUNCIL REGULATION (EC) No 510/2006'PATATA DI BOLOGNA'EC No: IT-PDO-0105-0934-02.01.2012PGI ( ) PDO (X)**

1. **Name**

'Patata di Bologna'

2. **Member State or third country**

Italy

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

3.1. *Type of product*

Class 1.6 Fruit, vegetables, cereals, whether or not processed

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

The product must be of the Primura variety and must be identifiable from its physical appearance, its chemical composition and its organoleptic characteristics, in accordance with the following specifications: shape of tubers: regular elongated oval with superficial, shallow eyes; smooth and intact skin without any external defects altering its characteristics; size of tubers: homogeneous, between 40 mm and 75 mm;

firm texture with a colour ranging from white to pale yellow;

good keeping qualities.

The average composition per 100 g of edible potato is as follows:

— Water 70,0-85,0 %; laboratory method as laid down by the Ministerial Decree of 27 May 1985 (Italian Official Gazette No 145, 2.6.1985);

— Protein 0,9-2,6 %; laboratory method specified as ISO 937 - 1978 (E) and AOAC official method No 932.08;

— Maximum fat content 1,12 %; laboratory method specified as ISTISAN 1996/34 p. 41-43;

— Carbohydrates 8,0-19,0 %; analytical data obtained by subtraction from 100 of the water, ash, fat, protein and dietary fibre values;

— Dietary fibre 0,9-4,0 %; laboratory method specified as AOAC 985.29 17th edition 2003;

— Crude ash 0,4-1,45 %; method of analysis specified as ISTISAN 1996/34 p. 77-78 and ISO 936:1998 (E);

— Potassium (K), with a minimum value of at least 250 mg/100 g product; method of analysis specified as EPA 3015A and EPA 6010B.

The Primura variety is the symbol of the 'Patata di Bologna' thanks to its appealing appearance on the plate, average dry matter content, firmness, typical but not over-pronounced flavour and its good keeping qualities. These characteristics are the result of cultivation in suitable soils which have remained unchanged over the years and thanks to which the potato still satisfies market requirements.

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

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