Commission Implementing Regulation (EU) No 426/2012 of 22 May 2012 entering a name in the register of protected designations of origin and protected geographical indications (Πράσινες Ελιές Χαλκιδικής (Prasines Elies Chalkidikis) (PDO))

COMMISSION IMPLEMENTING REGULATION (EU) No 426/2012

of 22 May 2012

entering a name in the register of protected designations of origin and protected geographical indications (Πράσινες Ελιές Χαλκιδικής (Prasines Elies Chalkidikis) (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 third subparagraph of Article 7(5) thereof,

Whereas:

(1) Pursuant to Article 6(2) of Regulation (EC) No 510/2006 and in accordance with Article 17(2) thereof, an application from Greece received on 27 March 2006 to register the name ‘Πράσινες Ελιές Χαλκιδικής’ (Prasines Elies Chalkidikis) as a protected designation of origin was published in the *Official Journal of the European Union*[(2)].

(2) Belgium and a private company from Canada lodged objections to such registration under Article 7(1) of Regulation (EC) No 510/2006. The objections were deemed admissible under points (a), (b), (c), and (d) of the first subparagraph of Article 7(3) thereof. By letter dated 17 February 2011, the Commission asked the Parties concerned to seek agreement among them.

(3) An agreement was reached between Greece and the objectors. Pursuant to this agreement, the Specification and the Summary were amended in a minor way by adding lactic acid and citric acid to the list of authorised preservatives and by limiting at 8,5 % the sodium chloride content of the brine solution at the fermentation stage. Greece and the objectors also agreed that the registration of the name ‘Πράσινες Ελιές Χαλκιδικής’ (Prasines Elies Chalkidikis) should not prevent the placing on the market of a product, the labelling of which includes the term ‘variety Chalkidikis’, as long as the product in question comprises or is derived from this variety and that consumers are not misled, the usage of the variety name constitutes fair competition, and the usage does not exploit the reputation of the protected designation of origin. Pursuant to this agreement this would be ensured when the term ‘variety Chalkidikis’ appears on the label in smaller letters compared to those of the product name, at a reasonable distance from the sales designation of the product and provided it is accompanied with the indication of the place of origin, when this place is other than Chalkidiki.

(4) In the light of the above, the name ‘Πράσινες Ελιές Χαλκιδικής’ (Prasines Elies Chalkidikis) should be entered in the Register of protected designations of origin and protected geographical indications. The Summary should be updated accordingly and published,

HAS ADOPTED THIS REGULATION:

Article 1

The designation contained in Annex I to this Regulation shall be entered in the register.

Article 2

The updated Summary 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, 22 May 2012.

For the Commission

The President

José Manuel BARROSO

ANNEX I

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

Class 1.6Fruit, vegetables and cereals fresh or processed
GREECE

Πράσινες Ελιές Χαλκιδικής (Prasines Elies Chalkidikis) (PDO)

ANNEX II

SUMMARY**COUNCIL REGULATION (EC) No 510/2006ΠΡΑΣΙΝΕΣ ΕΛΙΕΣ ΧΑΛΚΙΔΙΚΗΣ (PRASINES ELIES CHALKIDIKIS)EC No: EL-PDO-0005-0539-27.03.2006PDO (X) PGI ( )**

This summary sets out the main features of the product specifications for information purposes.

1. **Responsible department in the Member State:**

Name:	Υπουργείο Αγροτικής Ανάπτυξης και Τροφίμων, Δ/νση Βιολογικής Γεωργίας, Τμήμα ΠΟΠ — ΠΓΕ — Ιδιότυπων και Παραδοσιακών Προϊόντων (Ministry of Rural Development and Food, Organic Farming Department, PDO/PGI/Special and Traditional Products Section)
Address:	Αχαρνών 29/Akharnon 29
	104 39 Αθήνα/Athens
	ΕΛΛΑΔΑ/GREECE
Tel.	+30 2102125152
Fax	—
E-mail	ax29u030@minagric.gr

2. **Group:**

Name:	Κοινοπραξία Ενώσεων Αγροτικών Συνεταιρισμών Πολυγύρου και Χαλκιδικής (Association of Unions of Farmers' Cooperatives of Polygyros and Chalkidiki), with the trade name 'Βιοκαλλιεργητική Χαλκιδικής' (Viokalliergitiki Chalkidikis — *Chalkidikis Organic Farming*)
Address:	Κωνσταντινουπόλεως 13/Konstantinoupoleos 13
	631 00 Πολύγυρος/Polygyros
	ΕΛΛΑΔΑ/GREECE
Tel.	+30 2371023076
Fax	—
E-mail	eas-pol@otenet.gr
Composition:	Producers/processors: (X) Other: ( )

3. **Type of product:**

Class 1.6:Fruit, vegetables and cereals, fresh or processed.

4. **Specification:**

Changes to legislation: *There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 426/2012. (See end of Document for details)*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name:*

'Πράσινες Ελιές Χαλκιδικής'

(Prasines Elies Chalkidikis)

4.2. *Description:*

'Πράσινες Ελιές Χαλκιδικής' (Prasines Elies Chalkidikis) are green olives produced exclusively from the varieties 'Hondrolia Chalkidikis' and 'Chalkidiki' of the *Olea Europea* species. The olives of these varieties grown in Chalkidiki produce large fruit with a high proportion of flesh to stone, are a bright green/greenish-yellow colour, have a subtle fruity aroma and a somewhat bitter and spicy flavour and an absence of any sensation of oiliness, on account of the adaptation of the olive trees over centuries to the particular soil and climate conditions of the region, but also due to the cultivation techniques used by the olive producers.

Prasines Elies Chalkidikis can be found in four types:

1. Whole olives.
2. Pitted olives.
3. Pitted stuffed olives. Almond, red pepper, carrot, gherkin and garlic may be used as a filling, and the olives are stuffed by hand. The products used for the filling may not exceed 15 % of the weight of the olives.
4. Crushed olives.

All types may be flavoured with oregano, thyme, bay leaves, celery, garlic, capers and red pepper. The flavouring ingredients may not exceed 2,5 % of the weight of the olives.

The ingredients used for the filling and to flavour the olives are products originating in the Prefecture of Chalkidiki.

At the time of release for consumption, the product must present the following characteristics:

TYPES OF OLIVES

<table>
<tr><th>Parameters</th><th>Whole</th><th>Pitted</th><th>Pitted and stuffed</th><th>Crushed</th></tr>
<tr><td rowspan="2">Physical characteristics of fruit</td><td colspan="4">Fruits of cylindrical/conical shape ending in a marked papilla, with robust and glossy skin and bright green/greenish-yellow colour.</td></tr>
<tr><td colspan="3">Flesh firm and succulent.</td><td>Flesh slightly cracked, with whole stones, succulent.</td></tr>
<tr><td rowspan="2">Organoleptic characteristics of fruit</td><td colspan="4">Subtle fruity aroma, lack of an oily taste.</td></tr>
<tr><td colspan="2">Slightly bitter and spicy taste. If the olives are flavoured, the tastes of the seasonings can be discerned.</td><td>Slightly bitter and spicy taste, complemented by the flavour of the filling ingredients.</td><td>Slightly bitter and spicy taste. If the olives are flavoured, the tastes of the</td></tr>
</table>

			seasonings can be discerned.
Quality characteristics of fruit	All the olives belong to the quality categories 'Extra' and 'Select' and the minimum admissible size is 181/200 fruit per kilogram. Defective fruit in both categories account for less than 7 % of the net weight of the olives.		
Brine characteristics	The brine contains up to 8,5 % sodium chloride, has a pH of 3,8 to 4,0 and minimum acidity of 0,8 %.		
Net weight of fruit preserved in brine	At least 65 % of the weight of the final product.	At least 55 % of the weight of the final product.	At least 65 % of the weight of the final product.

For the other quality parameters and the adjuvants used during processing and packing, the provisions laid down in the legislation on foodstuffs, international OIC standards and those of the Codex Alimentarius Commission apply.

4.3. *Geographical area:*

The geographical area from which Chalkidiki green olives originate is the Prefecture of Chalkidiki, which borders to the north-west on the Prefecture of Thessaloniki and is bound by the Aegean in the other directions. Geographically, it incorporates the Chalkidiki peninsula with the characteristic form of the three peninsulas (Chalkidiki's 'fingers'), except the easternmost Mount Athos peninsula which is not contained within the Prefecture of Chalkidiki because it is a self-governing community.

47 % of the area of the Prefecture, i.e. 137 160 ha, is taken up by woods and wooded areas, while 32,7 %, i.e. 95 500 ha, is agricultural land. The irrigated areas account for 20 000 ha and correspond to 21 % of the total arable land. The area of the Chalkidiki olive plantation totals 23 000 ha.

4.4. *Proof of origin:*

Prasines Elies Chalkidikis are grown, processed and packaged in the Prefecture of Chalkidiki. The producers and olive groves are recorded in the Prefecture's Olive Cultivation Register and in the Integrated Administration and Control System (IACS), and updated each year. The quantity and origin of the raw material are always certified on delivery to the processing units with the required accounting records, in which relevant registers of producers and suppliers are also kept. Each processing unit is recorded with its business name and the details of the head office in the relevant register of the Chalkidiki Chamber of Commerce and Industry, and in the relevant register of OPEKEPE (Paying and Inspection Agency for Community Guidance and Guarantee Aid) with a unique code.

4.5. *Method of production:*

1. *Olive cultivation and harvesting*

In Chalkidiki, virtually all the olive groves are planted using a type of planting midway between traditional and modern, with distances between the trees of 6 × 6,5, 6,5 × 6,5 and 6 × 7 m. Most producers, through their organisations, apply a documented integrated crop management system. In order for the producers to deal with the phenomenon of biennial bearing, but also in order to obtain large and high-quality fruit, winter and summer pruning and debudding are systematically carried out.

The yields, on average, fluctuate around 9 000 kg/ha per annum.