Commission Regulation (EU) No 352/2010 of 23 April 2010 approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Pomme de terre de l'île de Ré (PDO)]

COMMISSION REGULATION (EU) No 352/2010

of 23 April 2010

approving minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Pomme de terre de l'île de Ré (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[(1)], and in particular the second sentence of Article 9(2) thereof,

Whereas:

(1) Pursuant to the first subparagraph of Article 9(1) of Regulation (EC) No 510/2006, the Commission has examined France's application for approval of an amendment to details of the specification for the protected designation of origin 'Pomme de terre de l'île de Ré', registered by Commission Regulation (EC) No 2400/96[(2)], as amended by Regulation (EC) No 1187/2000[(3)].

(2) The purpose of the application is to amend the specification by adding the Carrera variety to the list of varieties of potato allowed for the production of the PDO 'Pomme de terre de l'île de Ré' in the category 'varieties for human consumption'. The practices in question ensure that the essential characteristics of the designation are maintained.

(3) The Commission has examined the amendments in question and concluded that they are justified. Since these are minor amendments within the meaning of Article 9 of Regulation (EC) No 510/2006, the Commission may approve them without using the procedure set out in Articles 5, 6 and 7 of that Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

The specification for the protected designation of origin 'Pomme de terre de l'île de Ré' is hereby amended in accordance with Annex I to this Regulation.

Article 2

The updated Single Document 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 Regulation (EU) No 352/2010. (See end of Document for details)*

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

Done at Brussels, 23 April 2010.

For the Commission

The President

José Manuel BARROSO

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EU) No 352/2010. (See end of Document for details)*

ANNEX I

The following amendments to the specification for the protected designation of origin 'Pomme de terre de l'île de Ré' are hereby approved:

Method of production

The second paragraph of the 'Method of production' section of the specification is amended as follows:

instead of	:	Potatoes qualifying for the designation of origin "Pomme de terre de l'île de Ré" must come from the varieties for human consumption Alcmaria, Goulvena, Pénélope or Starlette or the varieties for human consumption with firm flesh Amandine, BF15, Charlotte or Roseval.
read	:	Potatoes qualifying for the designation of origin "Pomme de terre de l'île de Ré" must come from the varieties for human consumption Alcmaria, Goulvena, Pénélope, Starlette or Carrera or the varieties for human consumption with firm flesh Amandine, BF15, Charlotte or Roseval..

The seventh paragraph of the 'Method of production' section of the specification is amended as follows:

instead of	:	Irrigation is permitted up to 25 May for the varieties Alcmaria, Goulvena, Pénélope and Starlette, and up to 15 June for the varieties Amandine, BF 15, Charlotte and Roseval..
read	:	Irrigation is permitted up to 25 May for the varieties Alcmaria, Goulvena, Pénélope, Starlette and Carrera, and up to 15 June for the varieties Amandine, BF 15, Charlotte and Roseval..

The tenth paragraph of the 'Method of production' section of the specification is amended as follows:

instead of	:	The dry matter content of the potatoes must be between 15 and 19% for the varieties Alcmaria, Goulvena, Pénélope and Starlette, and between 16 and 19.5% for the varieties Amandine, BF15, Charlotte and Roseval.
read	:	The dry matter content of the potatoes must be between 15 and 19% for the varieties Alcmaria, Goulvena, Pénélope, Starlette and Carrera, and between 16 and 19.5% for the varieties Amandine, BF15, Charlotte and Roseval..

National requirements

Instead of	:	Decree of 5 February 1998
read	:	Decree on the protected designation of origin "Pomme de terre de l'île de Ré".

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**'POMME DE TERRE DE L'ILE DE RE'**EC No: FR-PDO-0105-0065-14.03.2008# **PGI** ☒ **PDO**

1. **Name**

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EU) No 352/2010. (See end of Document for details)*

‘Pomme de terre de l’île de Ré’

2. **Member State or third country**

France

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

3.1. *Type of product*

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

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

The ‘pomme de terre de l’île de Ré’ is an early potato which is small in size (less than 70 mm).

Potatoes qualifying for the designation of origin ‘Pomme de terre de l’île de Ré’ must come from the varieties for human consumption Alcmaria, Goulvena, Pénélope, Starlette or Carrera or the varieties for human consumption with firm flesh Amandine, BF15, Charlotte or Roseval.

They are known for their firm texture and specific aromas with vegetable overtones. Their dry matter content is between 15 and 19 % for the Alcmaria, Goulvena, Pénélope, Starlette and Carrera varieties and between 16 and 19,5 % for the Amandine, BF15, Charlotte and Roseval varieties.

Harvested before they are completely mature, their skin is fine and comes off easily with simple scrubbing (flaky-skinned tubers).

They are seasonal produce and can only be sold up to 31 July inclusive of the year of the harvest and they are not suitable for long-term storage.

The ‘pomme de terre de l’île de Ré’ is a fresh vegetable which must be marketed quickly after harvesting.

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

Not applicable

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

Not applicable

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

The potatoes are produced, sorted, sized and packaged in the region.

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

The ‘pomme de terre de l’île de Ré’ is packaged in the region in which it grows for the following reasons:

Preserving the authenticity of the product:

The ‘pommes de terre de l’île de Ré’ are packaged locally in distribution packaging not exceeding 25 kg. The methods of packaging ensure that the batches and their origin can be identified, thereby helping to guarantee that the potatoes are traceable.

Preserving the characteristics of the potato:

The ‘pomme de terre de l’île de Ré’ is a product marketed fresh only: it must therefore be packed promptly after harvesting.