Commission Regulation (EU) No 97/2010 of 4 February 2010 entering a name in the register of traditional specialities guaranteed [Pizza Napoletana (TSG)]

COMMISSION REGULATION (EU) No 97/2010

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THE EUROPEAN COMMISSION,

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

Having regard to Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed[(1)], and in particular the third subparagraph of Article 9(5) thereof,

Whereas:

(1) In accordance with the first subparagraph of Article 8(2) of Regulation (EC) No 509/2006, and pursuant to Article 19(3) of the same Regulation, the application by Italy for registration of the name 'Pizza Napoletana' was published in the *Official Journal of the European Union*[(2)].

(2) Germany and Poland lodged statements of objection to the registration under Article 9(1) of Regulation (EC) No 509/2006. Those objections were deemed admissible under Article 9(3)(a) of that Regulation.

(3) Germany's statement of objection concerned, inter alia, the fear that German wheat flour is put at a disadvantage, considering that only one type of wheat flour, available in one Member State, namely Italy, is authorised pursuant to the product specification.

(4) Poland's statement of objection concerned, inter alia, the fact that the name is not specific in itself and the application for registration as published does not contain appropriate explanations.

(5) By letters dated 17 September 2008, the Commission asked the Member States concerned to seek agreement among themselves in accordance with their internal procedures.

(6) An agreement, notified to the Commission on 24 February 2009 and endorsed by it, was concluded between Italy and Germany within six months. Under that agreement, the restrictions associated with the use of certain wheat flour were lifted.

(7) Given that no agreement was reached between Italy and Poland within the prescribed period, however, the Commission is required to take a decision in accordance with the procedure referred to in Article 18(2) of Regulation (EC) No 509/2006.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EU) No 97/2010. (See end of Document for details)*

(8) In that context and as a result of Poland's objection, explanations to show that the name for which registration is sought is specific in itself were added to the product specification.

(9) In the light of those considerations, the name ‘Pizza Napoletana’ must therefore be entered in the ‘Register of traditional specialities guaranteed’. The protection referred to in Article 13(2) of Regulation (EC) No 509/2006 has not been requested.

(10) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on Traditional Specialities Guaranteed,

HAS ADOPTED THIS REGULATION:

Article 1

The name referred to in Annex I to this Regulation shall be entered in the register.

Article 2

The consolidated product specification is set out in Annex II to this Regulation.

Article 3

This Regulation shall enter into force on the 20th 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, 4 February 2010.

For the Commission

The President

José Manuel BARROSO

ANNEX I

Foodstuffs referred to in Annex I to Regulation (EC) No 509/2006:

Classe 2.3Confectionery, bread, pastry, cakes, biscuits and other baker's wares
ITALY

Pizza Napoletana (TSG)

ANNEX II

APPLICATION FOR REGISTRATION OF A TSG Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed**'PIZZA NAPOLETANA'EC No: IT/TSG/007/0031/09.02.2005**

1. **NAME AND ADDRESS OF THE APPLICANT GROUP:**

Name	:	Associazione Verace Pizza Napoletana
Address	:	Via S. Maria La Nova 49, Napoli
Tel.	:	0814201205
Fax	:	0814201205
E-mail	:	info@pizzanapoletana.org
Name	:	Associazione Pizzaiuoli Napoletani
Address	:	Corso S. Giovanni a Teduccio 55, Napoli
Tel.	:	0815590781
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E-mail	:	info@pizzaiuolinapoletani.it
		direttivo@pizzaiuolinapoletani.it

2. **MEMBER STATE OR THIRD COUNTRY**

Italy

3. **PRODUCT SPECIFICATION**

3.1. **Name to be registered**

'Pizza Napoletana'

Registration is applied for solely in the Italian language.

The words 'Prodotta secondo la Tradizione napoletana' (Produced in the Neapolitan tradition) and the acronym STG (TSG) which feature in/on the logo/label of 'Pizza Napoletana' TSG are translated into the language of the country where production took place.

3.2. **Whether the name**

X	is specific in itself
#	expresses the specific character of the agricultural product or foodstuff

The name 'Pizza Napoletana' is traditionally used to designate this product, as attested to by the various sources stated in point 3.8.

3.3. **Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006**

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EU) No 97/2010. (See end of Document for details)*

#	Registration with reservation of the name
X	Registration without reservation of the name

3.4. **Type of product**

Class 2.3 Confectionery, bread, pastry, cakes, biscuits and other baker's wares

3.5. **Description of the agricultural product or foodstuff to which the name under point 3.1 applies**

'Pizza Napoletana' TSG is a round product baked in the oven with a variable diameter not exceeding 35 cm and a raised rim and the central part is garnished. The central part is 0,4 cm thick, with a tolerance of ± 10 %, and the rim is 1-2 cm thick. The overall pizza must be tender, elastic and easily foldable into four.

'Pizza Napoletana' TSG is distinguished by a raised rim, a golden colour characteristic of products baked in the oven, and a tenderness to touch and to taste; by a garnished centre dominated by the red of the tomatoes, perfectly mixed with oil and, depending on the ingredients used, the green of the oregano and the white of the garlic; by the white of the mozzarella slabs which are laid either closer together or further apart, and the green of the basil leaves, which are lighter or darker depending on the baking.

The consistency of 'Pizza Napoletana' must be tender, elastic and easily foldable; the product is easy to cut; it has a characteristic, savoury taste given by the raised rim, which has a taste typical of bread which has risen and been baked well, mixed with the acidic flavour of the tomatoes and the aroma of the oregano, garlic and basil and the flavour of baked mozzarella.

At the end of the baking process the pizza emits a characteristic aroma which is deliciously fragrant; the tomatoes, which have lost only their excess water, remain compact and solid; the 'Mozzarella di Bufala Campana AOP' or 'Mozzarella STG' are melted on the surface of the pizza; the basil, garlic and oregano develop an intense aroma and do not look burnt.

3.6. **Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies**

The basic raw materials distinguishing 'Pizza Napoletana' are: common wheat flour, brewer's yeast, drinkable natural water, peeled tomatoes and/or small fresh tomatoes ('pomodorini'), sea salt or kitchen salt and extra virgin olive oil. Other ingredients which may be used in the preparation of 'Pizza Napoletana' are: garlic and oregano; 'Mozzarella di Bufala Campana AOP', fresh basil and 'Mozzarella STG'.

The characteristics of the flour are:

— W	:	220-380
— P/L	:	0,50-0,70
— Absorption	:	55-62
— Stability	:	4-12
— Value index E10	:	max. 60
— Falling number	:	300-400
— Dry gluten	:	9,5-11 g %
— Protein	:	11-12,5 g %

The preparation of 'Pizza Napoletana' exclusively comprises the phases of work described below, to be carried out in a continuous cycle on the same commercial premises.
Preparation of the dough

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EU) No 97/2010. (See end of Document for details)*

Blend the flour, water, salt and yeast. Pour a litre of water into the dough kneader, dissolve in a quantity of between 50 and 55 g of sea salt, add 10 % of the prescribed total quantity of flour, then add 3 g of brewer's yeast. Start up the dough kneader and gradually add 1,8 kg of W 220-380 flour until the desired consistency is reached, which is defined as the 'dough point'. This operation should take 10 minutes.

The dough must be worked in a dough kneader, preferably one with a dough hook, for 20 minutes at low speed, until a single compact mass is obtained. The quantity of water that flour is capable of absorbing is very important in obtaining an optimum dough consistency. The dough must not be sticky to the touch and must be soft and elastic.

The characteristics of the dough are as follows, with a tolerance for each of ± 10 %:

— Fermentation temperature : 25 °C
— Final pH : 5,87
— Total titratable acidity : 0,14
— Density : 0,79 g/cm^3 (+ 34 %)

Dough rising process

First stage: once it has been removed from the dough kneader, the dough is placed on a work surface in the pizzeria where it must be left for two hours, covered with a damp cloth, to prevent its surface from hardening and a type of crust from forming as a result of the evaporation of the internal moisture. Once the two hours for rising have passed, the next stage is the shaping of the dough balls, which must be carried out exclusively by hand by the pizza chef. Using a spatula, a portion of the risen dough is cut off on the work surface before being shaped into a ball. For 'Pizza Napoletana', the dough balls must weigh between 180 and 250 g.

Second stage: once the dough balls have been shaped, a second rising phase lasting four to six hours takes place inside food containers. This dough, which is kept at room temperature, is ready to be used within the next six hours.

Shaping the dough balls

Once the dough has risen, the dough ball is taken out of the box using a spatula and is placed on the counter of the pizzeria on a light layer of flour to stop it sticking to the work surface. Working from the centre outwards, and by exerting pressure with the fingers of both hands on the dough ball, which is turned over several times, the pizza chef shapes a disc of dough whose thickness must not exceed 0,4 cm in the centre, with a tolerance of ± 10 %, and 1 to 2 cm on the edges, thus forming a raised rim.

No other type of preparation is authorised for the preparation of 'Pizza Napoletana' TSG, in particular the use of a rolling pin and/or a mechanical press-type disc machine.

Garnish

The 'Pizza Napoletana' is seasoned as follows:

— using a spoon, place 70 to 100 g of crushed, peeled tomatoes in the centre of the disc of dough,
— using a spiralling motion, spread the tomato over the whole central surface,
— using a spiralling motion, add the salt to the surface of the tomato,
— in the same manner, sprinkle with a pinch of oregano,
— chop a peeled clove of garlic into thin slices and place them on top of the tomato,