Commission Regulation (EC) No 868/2007 of 23 July 2007 entering a designation in the Register of protected designations of origin and protected geographical indications (Miel de Galicia or Mel de Galicia (PGI))

COMMISSION REGULATION (EC) No 868/2007

of 23 July 2007

entering a designation in the Register of protected designations of origin and protected geographical indications (*Miel de Galicia* or *Mel de Galicia* (PGI))

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

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 and fourth subparagraphs of Article 7 (5) thereof,

Whereas:

(1) Under Article 6(2) and pursuant to Article 17(2) of Regulation (EC) No 510/2006, the Spanish application to register the name *Miel de Galicia* or *Mel de Galicia* was published in the *Official Journal of the European Union*[(2)].

(2) Germany and Italy submitted an objection to the registration under Article 7(1) of Regulation (EC) No 510/2006. In their objections, Germany and Italy stated that the conditions laid down in Article 2 of Regulation (EC) No 510/2006 had not been fulfilled and that in particular the link between the product and the geographical area was not demonstrated to the requisite legal standard and was thus insufficient to satisfy the definition of a geographical indication. In addition, Germany pointed out that certain elements contained in the product specification were likely to be in breach of Council Directive 2001/110/EC on honey of 20 December 2001[(3)], in particular the option of adding dried fruit to the honey, which according to Germany was not in compliance with the definition of 'honey' given in the Directive.

(3) In a letter of 16 November 2005 the Commission asked the Member States concerned to seek agreement amongst themselves in accordance with their internal procedures.

(4) Given that no agreement was reached between Spain, Germany and Italy within the designated time frame, the Commission must adopt a decision in accordance with the procedure outlined in Article 15(2) of Regulation (EC) No 510/2006.

(5) Following consultation between Spain, Germany and Italy, details have been added to the product specification of the designations in question. With respect to the product description, honey containing dried fruit was removed from the product specification. Furthermore, the link between the product and the defined geographical area was emphasised, highlighting the reputation the product enjoys and detailing the natural characteristics of the geographical area, which make the product concerned unique and distinguish it from honeys produced in other geographical areas.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 868/2007. (See end of Document for details)*

(6) In the Commission's opinion, the amended version of the product specification is fully in compliance with Regulation (EC) No 510/2006.

(7) In light of the above, the designation must be entered into the Register of protected designations of origin and protected geographical indications.

(8) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on Protected Geographical Indications and Protected Designations of Origin,

HAS ADOPTED THIS REGULATION:

Article 1

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

Article 2

A summary of the main points of the specification is given in Annex II to this Regulation.

Article 3

This Regulation shall enter into force on the 20th day following 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, 23 July 2007.

For the Commission

Mariann FISCHER BOEL

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 868/2007. (See end of Document for details)*

ANNEX I

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

Class 1.4. **Other products of animal origin: honey**

SPAIN

Miel de Galicia or *Mel de Galicia* (PGI)

ANNEX II

SUMMARYCouncil Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin of agricultural products and foodstuffsMIEL DE GALICIA or MEL DE GALICIAEC No: ES/PGI/005/0278/19.2.2003PDO ( ) PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*	Name	:	Subdirección General de Denominaciones de Calidad, Dirección General de Alimentación, Secretaria General de Alimentación del Ministerio de Agricultura, Pesca y Alimentación, España
	Address	:	Paseo Infanta Isabel 1, E-28071 Madrid
	Tel	:	(34) 913 475394
	Fax	:	(34) 913 475410
	E-mail	:	sgcaproagro@mapya.es
2. *Applicant groups:*	Name	:	Mieles Anta, SL
	Address	:	C/Ermita, 34 Polígono de A Grela-Bens, A Coruña
	Tel	:	—
	Fax	:	—
	E-mail	:	
	Name	:	Sociedad Cooperativa 'A Quiroga'
	Address	:	Avenida Doctor Sixto Mauriz, n^{o} 43, Fene. A Coruña
	Tel	:	—
	Fax	:	—
	E-mail	:	—
	Composition	:	Producers/processors (X) others ( )
3. *Type of product*	Class 1.4.		Other products of animal origin: honey
4. *Specifications*	(summary of the requirements in accordance with Article 4(2) of Regulation (EC) No 510/2006)		
	4.1. *Name of product*		*Miel de Galicia* or *Mel de Galicia*
	4.2. *Description*		The product covered by the protected geographical indication (PGI) *Miel de Galicia* or *Mel de Galicia* is defined as honey possessing the characteristics listed in this specification and meeting the requirements set out in this specification, the quality control manual and the legislation in force during production, processing and packaging. It is produced in hives with moveable panels and is obtained by decanting or centrifuging. It is either liquid, crystallised or creamy. It may also be in the form of honeycombs.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 868/2007. (See end of Document for details)*

The honey is classified according to its biological origin in the following categories:

— multi-flower honey,

— single-flower honey from eucalyptus,

— single-flower honey from chestnut,

— single-flower honey from blackberry,

— single-flower honey from heather.

In addition to the characteristics given in the quality standard for honey, the honey covered by the PGI must possess the following characteristics:

— physicochemical characteristics:

  — maximum water content: 18,5 %,

  — minimum diastase activity: 9 on the Schade scale. Honeys with a low enzyme content have to reach a minimum of 4 on this scale, provided that the hydroxymethylfurfural content does not exceed 10 mg/kg,

  — maximum hydroxymethylfurfural content: 28 mg/kg;

— pollen characteristics:

  In general, the pollen spectrum considered as a whole must be typical of the Galician honeys.

  In any event, the pollen combination *Helianthus annuus* - *Olea europaea* - *Cistus ladanifer* must not exceed 5 % of the total pollen spectrum.

  Moreover, depending on the floral origin of the various types of honey listed, pollen spectrums must fulfil the following requirements:

  — multi-flower honey: the majority of pollen must belong to: *Castanea sativa*, *Eucalyptus* sp., *Ericaceae*, *Rubus* sp., *Rosaceae*, *Cytisus* sp-*Ulex* sp., *Trifolium* sp., *Lotus* sp., *Campanula*, *Centaurea*, *Quercus* sp., *Echium* sp., *Taraxacum* sp. and *Brassica* sp.,

  — single-flower honey:

    — ‘eucalyptus honey’: the minimum percentage of pollen from eucalyptus (*Eucaliptus* sp.) must be 70 %.

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 868/2007. (See end of Document for details)*

- ‘chestnut honey’: the minimum percentage of pollen from chestnut (*Castanea* sp.) must be 70 %.
- ‘blackberry honey’: the minimum percentage of pollen from blackberry (*Rubus* sp.) must be 45 %.
- ‘heather honey’: the minimum percentage of pollen from heather (*Erica* sp.) must be 45 %;

— organoleptic characteristics:

As a general rule, the honeys must possess organoleptic characteristics that are specific to the corresponding floral origin as far as colour, aroma and flavour are concerned. On the basis of the corresponding floral origin, the most distinctive organoleptic characteristics are as follows:

- multi-flower honeys: colour ranging from amber to dark amber. They have a floral or plant aroma which varies in intensity and persistence. They may be slightly acidic or harsh tasting,
- single-flower honeys from eucalyptus: amber-coloured with a floral aroma and a hint of waxiness. The aroma has medium intensity and low persistence. Sweet and slightly acidic flavour,
- single-flower honeys from chestnut: dark amber in colour, sometimes with reddish tones. Ideally with an aroma of medium to low intensity and low persistence. These honeys are slightly acidic and bitter, sometimes a little spicy. In general they are slightly harsh tasting,
- single-flower honeys from blackberry: colour ranging from amber to dark amber. These honeys are aromatic with persistent floral aromas. Very fruity flavour, particularly sweet,