

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2011/C 56/09)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION PURSUANT TO ARTICLE 9

‘AZEITES DO RIBATEJO’

EC No: PT-PDO-0117-0219-09.01.2006

PGI () PDO (X)

1. **Heading in the specification affected by the amendment:**

- Name of product
- Description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

2. **Type of amendment:**

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

3. Amendment(s):

3.1. Description:

1. Inclusion of oil from the Cobrançosa olive variety, which is an important crop in the region and produces oils whose taste and aroma do not alter the characteristics of the oils traditionally produced and prized in the Ribatejo for hundreds of years. A study was carried out which showed that if oil from the Cobrançosa variety was added to oil from the Galega Vulgar variety, the latter did not lose the sensory and chemical characteristics of Azeite do Ribatejo.
2. Changes to and setting of the rules regarding the varieties of oil that may be included, as follows:
 - Galega Vulgar and/or Lentisca 55 % minimum (these varieties, either one on its own or the two combined, must make up a minimum of 55 %),
 - Cobrançosa, maximum 45 %,
 - other varieties, maximum 5 %,
 - the Picual variety is prohibited.

Note: As a result of these amendments, the geographical area is no longer divided into two sub-regions.

3. Amendment of certain physical and chemical parameters, following general legislative amendments and more detailed studies that have been carried out on the product and its characteristics.
4. Improved definition of the organoleptic characteristics of 'Azeites do Ribatejo'.

3.2. Geographical area:

Certain municipalities and parishes have been excluded from the geographical area, as it was noted that olive growing had substantially declined in those areas and that the oils produced there no longer had the requisite characteristics.

Clear inclusion of certain parishes located in the Municipality of Rio Maior, which should have been on the original list but were excluded by mistake, although they were marked on the map of the geographical area.

The geographical area is no longer divided into two sub-regions, as there is no longer any need for this because the Lentisca variety is grown throughout the region.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'AZEITES DO RIBATEJO'

EC No: PT-PDO-0117-0219-09.01.2006

PDO (X) PGI ()

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

1. Responsible department in the Member State:

Name: Gabinete de Planeamento e Políticas
Address: Rua Padre António Vieira 1
1099-073 Lisboa
PORTUGAL

Tel. +351 213819300
Fax +351 213876635
E-mail: Gpp@gpp.pt

2. Group:

Name: Associação dos Agricultores do Ribatejo
 Address: Rua de Santa Margarida 1-A
 2000-114 Santarém
 PORTUGAL

Tel. +351 243323794 / 327444
 Fax +351 243322829
 E-mail: geral@aaribatejo.pt
 Composition: Producer/processor (X) Other ()

3. Type of product:

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

4. Specification:

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

4.1. Name:

'Azeites do Ribatejo'

4.2. Description:

'Azeites do Ribatejo' are the oils obtained from the fruit of *Olea Europaea* L., extracted by mechanical means only, of the varieties Galega Vulgar, Lentisca and Cobrançosa, that come from olive groves located within the geographical production area.

'Azeites do Ribatejo' have the following characteristics (summary):

Acidity — Extra virgin — max. 0,8 %, Virgin — max. 1,5 %

Peroxide value: max. 15 meq O₂/kg

Absorbance: K 232 nm — max. 2,00, K 270 nm — max. 0,20, ΔK — max. 0,01

Colour — dominant wave length (λ) — 577-578 nm

Trilinolein — max. 0,2 %

Trans fatty acids % — Oleic — max. 0,03, TransLinoleic + TransLinolenic — max. 0,03

Aliphatic alcohols — max. 300 mg/kg

Sterols:

— Cholesterol < 0,5

— Brassicasterol ≤ 0,1

— Campesterol ≤ 4,0

— Stigmasterol < campesterol

— β-sitosterol ≥ 93,0

— Δ7-Stigmasterol ≤ 0,3

Total sterols — min. 1 000 mg/kg

Erythrodiol + Uvaol — max. 4,5 %

Waxes — max. 250 mg/kg

The fatty acids and triglycerides parameters have also been set.

'Azeites do Ribatejo' have medium fruitiness, green and ripely fruity, with notes of apple; the colour is golden yellow, occasionally tinged with green. In order to be approved as 'Azeites do Ribatejo', the extra virgin and virgin oils must have an average of zero defects. Any oil with organoleptic characteristics different from those that are typical of the permitted varieties will be rejected.

4.3. Geographical area:

The geographical area where the product is produced, processed and packaged is limited to the following Municipalities: Abrantes, Alcanena, Alcobaça (the parishes of S. Vicente de Aljubarrota and Turquel only), Alvaiázere, Azambuja (the parish of Vila Nova de S. Pedro only), Cartaxo (the parishes of Cartaxo, Ereira, Pontével and Vale da Pinta only), Constância, Entroncamento, Ferreira do Zézere, Gavião, Golegã, Ourém (the parishes of Alburitel, Atouguia, Caxarias, Cercal, Espite, Fátima, Formigais, Freixianda, Gondemaria, Matas, N^a S^a da Misericórdia, N^a S^a da Piedade, Olival, Rio de Couros and Seixa only), Porto de Mós (the parishes of Alcária, Alvados, Arrimal, Juncal, Mendiga, Pedreiras, S. Bento and Serro Ventoso only), Rio Maior (the parishes of Alcobertas, Arruda dos Pisões, Assentiz, Azambujeira, Fráguas, Malaqueijo, Marmeleira, Outeiro da Cortiçada, Ribeira de S. João, Rio Maior, S. João da Ribeira and S. Sebastião only), Santarém, Sardoal, Tomar, Torres Novas and Vila Nova da Barquinha.

4.4. Proof of origin:

In addition to the product's specific characteristics, there is a traceability system that has been set up. All the operators, irrespective of the job they do (olive growers, millers or packagers), are subject to the control and certification system. For each producer authorised by the *Agrupamento de Produtores Gestor da DOP* to use the 'Azeites do Ribatejo' PDO a Descriptive Register is drawn up, containing up-to-date information on the provenance of the olives used, the actual conditions under which they are produced/delivered and the milling and packaging technology used. As regards the olive growers, checks are carried out when treatments are applied, during the growing period and, in particular, when the fruit are harvested, at appropriate intervals. As regards the millers and packagers, checks are carried out during extraction, storage and packaging of the product. Checks are provided for throughout the process, and each packaged item of 'Azeites do Ribatejo' is duly identified by affixing the relevant numbered Certification Mark, which allows the product to be traced during every stage of production. The PDO may only be used on packages of virgin and extra virgin olive oil that have the characteristics described above and whose production is subject to control.

4.5. Method of production:

'Azeites do Ribatejo' are obtained by extraction from the fruit of *Olea Europaea* L. solely by mechanical means, in mills located in the defined geographical area of production. All good practice is observed, *inter alia* with regard to cultivation, phytosanitary treatment, harvesting method, transport and processing/packaging. Only olives of the following varieties that come from groves located in the defined geographical area are allowed, in the proportions specified: Galega Vulgar and/or Lentisca, minimum 55 %, Cobrançosa, maximum 45 %. Other varieties are permitted (except Picual, which is prohibited): maximum 5 %. Secondary extraction methods are prohibited, as is the use of enzymes and talc. The virgin and extra virgin oils are packed in suitable containers and labelled accordingly. All the operations described above take place in the defined geographical area, because the product is a blend, and once the oils have been mixed they cannot be separated or identified. This is therefore the most appropriate way in which to carry out checks and ensure traceability is maintained throughout the production process, thus guaranteeing the origin, quality and authenticity of the product.

4.6. Link:

The olive groves are located in the Ribatejo region, which has a markedly Mediterranean climate, with hot, dry summers and where calcareous soils predominate. Olive growing has been of great importance in the region since time immemorial, so it has had a left its mark on local traditions; for example, there are countless regional recipes using olive oil. In addition to the historical and socio-cultural link, 'Azeites do Ribatejo' have well-defined sensory and chemical characteristics that differentiate them from other oils. Although the varieties used are not exclusive to the region, the varying proportions of olive varieties in the composition and the ecosystem are decisive factors in the production of oil with the characteristics described.

4.7. *Inspection body:*

Name: Certis
Address: Rua Diana de Liz, Horta do Bispo
Apartado 320
7006 Évora
PORTUGAL
Tel. +351 266769564
Fax +351 266769566
E-mail: —

4.8. *Labelling:*

The label must bear the words 'Azeites do Ribatejo — Denominação de Origem Protegida' and the corresponding Community logo. It must also include the certification label, bearing the name of the product and the relevant indication, the name of the inspection body and a serial number (i.e. a numeric or alphanumeric code that enables the product to be traced). Under no circumstances may the name or company name and address of the producer be replaced by the name of any other entity, even where that entity takes responsibility for the product, or markets it. The marketing name — 'Azeites do Ribatejo — DOP' — may not be supplemented by any other words or indications, including distributor or other trademarks.
