

OTHER ACTS

COMMISSION

Publication of an 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

(2009/C 75/14)

This publication confers the right to object to the 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.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**‘RISO DEL DELTA DEL PO’****EC No: IT-PGI-0005-0712-15.07.2008****PGI (X) PDO ()****1. Name**

‘Riso del Delta del Po’

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff**3.1. Type of product (Annex II):**

Class 1.6: Fruit, vegetables and cereals, fresh or processed — Rice

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

The indication ‘Riso del Delta del Po’ refers exclusively to Japonica Superfino grade rice of the Carnaroli, Volano, Baldo and Arborio varieties.

Riso del Delta del Po grains are large, translucent and compact, with a high protein content, and can be white or whole-grain.

Its high absorption capacity, low loss of starch and good cooking firmness, together with organoleptic characteristics such as its particular aroma and flavour, mean that it is especially favoured for enhancing the best risotto dishes.

⁽¹⁾ OJL 93, 31.3.2006, p. 12.

To be released for consumption, all varieties of Riso del Delta del Po must have a protein content of over 6,60 % of dry matter and when cooked a glutinosity value (in g/cm) above a threshold which varies according to variety: Baldo > 4,5; Carnaroli > 1,5; Volano > 3,0; Arborio > 3,5.

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 identified geographical area:*

Because of the particular conditions that characterise the growing of the rice, the production phase must take place within the geographical area indicated at point 4.

The Carnaroli variety needs predominantly clayey soil and may be grown only in soil with a pH of more than 7,5.

The rice can be sown by scattering in water or on dry tilled land which must then be immediately drenched.

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

Drying must be carried out in dryers that leave no combustion residues or foreign odours on the glumellae. Indirect or direct fire dryers may be used if fuelled by methane or LPG.

The moisture content of the dried paddy rice may not exceed 14 %.

Processing must take place in plants and according to procedures that are such as to ensure that the Riso del Delta del Po retains the characteristics described at point 3,2.

The rice must be put in boxes or bags suitable for food use, in volumes of 0,5 kg, 1 kg, 2 kg or 5 kg, and may be packed in vacuum or controlled atmosphere conditions.

The containers must be sealed so as to prevent the contents from being removed without breaking the packaging.

3.7. *Specific rules concerning labelling:*

The containers must bear the logo of the PGI measuring at least 40 mm × 30 mm and, in suitably large characters (min. height 5 mm), the term 'Riso del Delta del Po' followed by 'Indicazione Geografica Protetta' or the abbreviation 'PGI'.

The packaging must bear the name of the variety ('Arborio', 'Carnaroli', 'Volano' or 'Baldo').

It must also bear the name/company name and address of the packager.

Text other than the words 'Riso del Delta del Po — Indicazione Geografica Protetta' must appear in a font size no more than one third of that used for 'Riso del Delta del Po'.

The official 'Riso del Delta del Po' logo consists of a white oval shape with a green border. On the upper half of the oval appear the words 'RISO DEL DELTA DEL PO' and on the lower half 'INDICAZIONE GEOGRAFICA PROTETTA', in both cases in capitals and in green.

The central part of the oval features, in a cream colour against a green background, images typical of the Po Delta (stylised reeds and birds) either side of a stylised yellow figure of a woman holding a sheaf of rice.



4. Concise definition of the geographical area

The typical area for growing Riso del Delta del Po extends over the easternmost cone of the Po valley in the Veneto and Emilia Romagna regions, on the land formed by residue and deposits from the River Po. The area is bordered to the east by the Adriatic Sea, to the north by the Adige River and to the south by the Ferrara-Porto Garibaldi Canal.

In Veneto, Riso del Delta del Po is grown in the province of Rovigo, in the municipalities of Ariano nel Polesine, Porto Viro, Taglio di Po, Porto Tolle, Corbola, Papozze, Rosolina and Loreo.

In Emilia Romagna, production takes place in the province of Ferrara, in the municipalities of Comacchio, Goro, Codigoro, Lagosanto, Massa Fiscaglia, Migliaro, Migliarino, Ostellato, Mesola, Jolanda di Savoia and Berra.

5. Link with the geographical area

5.1. Specificity of the geographical area:

Environmental factors

The characteristic soils, temperate climate and closeness to the sea are the main factors that influence and characterise the production of Riso del Delta del Po in this area. The land is ideally suited to growing the rice, which is the only form of cultivation possible in areas that are permanently semi-submerged.

The alluvial soils of the Po Delta come from sediment left by the river at the end of its course and are especially fertile due to their high content of minerals, particularly potassium, which is such that there is no need to use potassium fertilisers.

Also, the soils, though of varying consistency, are characterised by high salinity levels (EC of over 1 mS/cm), due to a very high water table.

The specific coastal location of the area also provides a micro-climate that is particularly favourable to rice thanks to the constant breezes and consequent low levels of humidity, limited temperature ranges (lows hardly drop below 0 °C in the winter and highs in the summer have not exceeded 32 °C for 30 years) and annual rainfall of less than 700 mm, generally evenly distributed over the year. These specific climatic conditions serve to limit the spread of pathogenic fungi and thus also the need to use fungicides.

Historical and human factors

The first records of rice being grown in Polesine, in particular in the Po Delta region, date from a few decades after the spread of the activity in the Po Valley (1450): it was closely linked to the draining of the area as it accelerated the process whereby the salty land could then be used under crop rotation (as evidenced by a law of the Venetian Republic from 1594). The late 1700s saw a number of Venetian patricians starting to cultivate rice in the drained areas on a systematic basis.

Riso del Delta del Po is now grown on about 9 000 hectares of rice fields. The influence of rice-growing can be seen in the local culture and in the social development of the area; the rice has for years been packaged and marketed by numerous firms under the name 'Riso del Delta del Po' and thanks to its particular organoleptic characteristics, which set it apart from other types of rice produced in Italy, it is recognised and highly regarded by consumers across the country. Lastly, its reputation is also linked with the traditional fairs and festivals that take place in the area each year, such as the famous Riso del Delta del Po festival in Jolanda di Savoia (Ferrara Province), and with the Porto Tolle Fair.

5.2. Specificity of the product:

The special characteristics of Riso del Delta del Po are related to its high protein content, the size of the grains, high absorption capacity, low rate of starch loss and superior quality, all of which give it a good cooking firmness.

It also has a particular flavour and aroma which distinguish it from rice not grown in brackish water.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The salt deposits on this area of drained land, coupled with the specific nature of the water used and the existence of a high table of saltwater, influence the character of the rice organoleptically and as a traded commodity — as a result, it is instantly recognisable and held in high esteem on the market.

The alluvial soils, highly fertile because of the presence of minerals (particularly potassium), are conducive to a high protein content and enhanced cooking firmness.

Also, the soils, though of varying consistency, are characterised by high salinity levels (EC of over 1 mS/cm) which gives the rice its special flavour and aroma.

The constant sea-breeze radically reduces humidity levels in the micro-climate of the rice fields, thus also strongly diminishing the need for fungicides and helping to produce rice of a high quality.

Reference to publication of the specification

The Government has launched the national objection procedure with the publication of the proposal for recognising 'Riso del Delta del Po' as a protected geographical indication in the Official Gazette of the Italian Republic.

The full text of the product specification is available on the internet via the following link:

www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or

— on the home page of the Ministry (www.politicheagricole.it) by clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE (Reg CE 510/2006)'.