

- 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)

3. Amendment(s):

3.1. Product description:

- Regulation (EU) No 543/2011 lays down minimum values for the ratio of soluble solids to organic acid in fruit. Following the Regulation's entry into force, the values previously indicated in the product specification had to be reviewed. Thus, for the three varieties in question, a minimum value of 8 has been set for the soluble solids to organic acid ratio.
- Oranges of sizes 5 to 10, intended exclusively for processing into juice and squash, have been included in the product description. These oranges have the same organoleptic properties as the bigger oranges, but their smaller size make them especially suited for pressing.

3.2. Labelling:

- A certain tolerance margin is provided for as regards individual stickers on packaged fruit. It can be the case that not every fruit in a box bears a sticker, for example where an automatic labelling machine fails to label all the fruit around the edges of a box or where the sticker does not adhere properly to the surface of the fruit.
- It has been specified that oranges of sizes 5 to 10 are not to be labelled with stickers. The presence of stickers on such fruit, which is intended for processing into juice and squash, could in fact impede the pressing process, due to the risk that the stickers could adhere to parts of the fruit press, thereby slowing or obstructing its operation.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'ARANCIA ROSSA DI SICILIA'

EC No: IT-PGI-0117-0998-15.05.2012

PGI (X) PDO ()

1. Name:

'Arancia Rossa di Sicilia'

2. Member State or Third Country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

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

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

The protected geographical indication 'Arancia Rossa di Sicilia' is restricted to the following pure varieties grown in the geographical area of the Region of Sicily defined in point 4:

- Tarocco, with the following cultivars: Tarocco Comune, Tarocco Galice, Tarocco Gallo, Tarocco dal Muso, Tarocco Nucellare 57-1E-1, Tarocco Nucellare 61-1E-4, Tarocco Catania, Tarocco Scirè,
- Moro, with the following cultivars: Moro Comune, Moro di Lentini, Moro Nucellare 58-8D-1,
- Sanguinello, with the following cultivars: Sanguinello Comune, Sanguinello Moscato, Sanguinello Moscato Nucellare 49-5-3, Sanguinello Moscato Nucellare 49-5-5, Sanguinello Moscato Cuscunà.

When released for consumption, the 'Arancia Rossa di Sicilia' must have the following properties:

'Arancia Rossa di Sicilia' — Tarocco:

- minimum diameter: 73/84 mm,
- minimum size: 5,
- shape: oval round with a more or less prominent base (long or short 'snout'),
- colour of peel: neutral orange, with some parts a maroon colour of varying intensity and with a very smooth surface,
- flesh: amber in colour, with red streaks that vary in intensity according to the zone of production and the time of harvest,
- colour of juice: blood red owing to water-soluble pigments (anthocyanins) in the flesh and peel,
- soluble solids to organic acid ratio: not less than 8,0,
- sugar content of juice, expressed in g/100 ml: minimum 10,0.

'Arancia Rossa di Sicilia' — Moro:

- minimum diameter: 70/80 mm,
- minimum size: 6,
- shape: round or egg-shaped,
- colour of peel: orange with nuances of wine red, more pronounced on one side of the fruit,
- flesh: uniformly dark wine red in colour and rather acid,
- colour of juice: blood red owing to water-soluble pigments (anthocyanins) in the flesh and peel,
- soluble solids to organic acid ratio: not less than 8,0,
- sugar content of juice, expressed in g/100 ml: minimum 10,0.

'Arancia Rossa di Sicilia' — Sanguinello:

- minimum diameter: 70/80 mm,
- minimum size: 6,
- shape: round for the Sanguinello Moscato and Sanguinello Moscato Cuscunà cultivars,
- colour of peel: maroons of varying intensity, with a slightly rough surface,
- flesh: amber in colour, with red streaks that vary in intensity according to the zone of production and the time of harvest,
- colour of juice: blood red owing to water-soluble pigments (anthocyanins) in the flesh and peel,
- soluble solids to organic acid ratio: not less than 8,0,
- sugar content of juice, expressed in g/100 ml: minimum 9,0.

'Arancia Rossa di Sicilia' intended for processing into squash and juice:

For the purpose of producing squash and juice only, it is permitted to use oranges of a size ranging from the minimum size fixed for each variety and size 10 (min. 60 mm in diameter). All other requirements laid down for the individual varieties, with the exception of the minimum diameter and size, remain applicable.

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

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

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

All stages in the production of the 'Arancia Rossa di Sicilia' up to the harvesting of the fruit must be carried out exclusively within the geographical area identified in point 4.

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

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3.7. *Specific rules concerning labelling:*

The 'Arancia Rossa di Sicilia' can be released for consumption on condition that at least 80 % of the fruit bear the sticker 'Arancia Rossa di Sicilia'.

For oranges of a size between the minimum size for each variety and size 10 (min. 60 mm in diameter) which are intended for processing into squash and juice, the labelling of each fruit is not required. All packaging, or the single packages it contains, including nets and the like, must bear, in clear, indelible characters that are easily distinguishable from all other writing on the label, the words 'Arancia Rossa di Sicilia', immediately followed by the name of the variety (Tarocco, Moro or Sanguinello).

The words 'protected geographical indication' must appear directly underneath.

4. **Concise definition of the geographical area:**

The production area of the 'Arancia Rossa di Sicilia' is the geographical area of eastern Sicily which is suitable for growing pigmented oranges, defined as follows:

- Province of Catania: Catania, Adrano, Belpasso, Biancavilla, Caltagirone, Castel di Judica, Grammichele, Licodia Eubea, Mazzarrone, Militello Val di Catania, Mineo, Misterbianco, Motta Sant'Anastasia, Palagonia, Paterno', Ramacca, Santa Maria di Licodia and Scordia,
- Province of Siracusa: Lentini, Francofonte, Carlentini including the village of Pedagaggi, Buccheri, Melilli, Augusta, Priolo, Siracusa, Florida, Solarino and Sortino,
- Province of Enna: Centuripe, Regalbuto and Catenanuova.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The area where the 'Arancia Rossa di Sicilia' is grown is characterised by intense sun exposure during the day, low temperatures at night due to chilly air currents from the volcanic massif of Mount Etna, and low precipitation levels. These are optimal conditions for growing high-quality oranges of the Sanguinello, Tarocco and Moro varieties.

5.2. *Specificity of the product:*

The 'Arancia Rossa di Sicilia' is characterised by the sweetness and deep colour of its epicarp and flesh. It is particularly appreciated for its flesh, which gives a blood-red juice when pressed, thanks to its red streaks of varying intensity.

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):*

Citrus fruit growing has a very long tradition in Sicily, as documented by sources dating back to the time of Arab rule. More particularly, the hills and plain surrounding Mount Etna have seen the development and refinement of an orange-growing tradition with its own distinctive traits.

The effect on the oranges of the considerable temperature variations in this area is a remarkable accumulation of sugars and anthocyanin pigments, which gives the fruit a very pleasant aspect thanks to the deep colour of the epicarp and a characteristic, sweet taste. Over the centuries the Sanguinello, Tarocco and Moro varieties have become ever better adapted to the environment where the 'Arancia Rossa di Sicilia' is grown. The 'Arancia Rossa di Sicilia' therefore offers a very clear example of the strong link that exists between the climatic conditions of a growing area and the characteristics of the product. In fact, the same varieties of orange grown in other climates do not possess the characteristic colour and specific organoleptic properties to which the 'Arancia Rossa di Sicilia' owes its reputation.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

The Ministry launched the national objection procedure with the publication of the proposal for recognising the protected geographical indication 'Arancia Rossa di Sicilia' in *Official Gazette of the Italian Republic* No 67 of 20 March 2012:

The full text of the product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or

by going direct to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.
