

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO () PGI (X)

National application No: 134

1. **Responsible department in the Member State:**

Name: Ministero delle Risorse Agricole, Alimentari e Forestali
Direzione generale delle politiche agricole ed agroindustriali nazionali
ex Divisione VI
Address: via XX settembre 20, ROMA
Tel: 0039/6/46651 Fax: 0039/6/4742314

2. **Applicant group:**

(a) Name: Consorzio di Tutela del Pane Casareccio di Genzano
(b) Address: Piazza della Repubblica, 1
00145 Genzano (RM)
(b) Composition : producer/processor (X) other ()

3. **Name of product:** Pane casareccio di Genzano

4. **Type of product:** (see list in Annex VI) baker's wares

5. **Specification:**

(summary of requirements under Art. 4(2))

- (a) name: (see 3) *Pane casareccio de Genzano* (Genzano "homemade" bread)
- (b) description: Genzano "homemade" bread is a bakery product obtained using top-quality zero or double zero flour, natural yeast, mineral salt and water, with no chemical or organic additives.
The bread is marketed for consumption in the form of round loaves with distinctive marks on the sides, or long loaves, weighing between 0.5kg and 2.5kg.
- (c) geographical area: The area of production comprises the whole territory of the *commune of Genzano*.
- (d) proof of origin: The origin of Genzano "homemade" bread is linked to the typical country tradition of the area of production.
Each family made its own bread, which was baked in wood-fired ovens known as *soccie*. Bread-baking day was a day of merry-making throughout the area.
Genzano bread was already esteemed last century for its special features, including its fragrant flavour and aroma, which it conserves for seven or eight days.
- (e) method of production: Genzano "homemade" bread is obtained from a dough of natural yeast with zero or double-zero flour, water and

salt. By tradition, production is based on what is essentially a three-stage process: (a) preparation of the dough, using natural yeast renewed on a daily basis in order to obtain characteristic shapes known as *bighe*; (b) rising of the dough, which takes place in wooden containers and requires careful supervision by the baker; (c) baking, to produce a characteristic bread with a crust about 3 mm thick and a soft inner part (crumb) containing lots of bubbles.

(f) link:

The characteristics of the product are dependent on environmental conditions and, more directly, on the human factor.

The natural environment has favourable effects on the preparation of the yeast, the rising of the dough and the baking of the bread. In addition, bakers use typical local equipment and follow traditional procedures handed down from generation to generation. The product has become established over the years and is now specifically requested by consumers. This is because its geographical provenance provides a guarantee as to its distinctive characteristics.

“Pane casareccio di Genzano” was already very well known in the 19th century, but since the 1940s it has acquired an enormous reputation in Rome, where it is taken at night and sold in the local bakeries the next day. Efforts to make a bread with the same characteristics have proved unsuccessful, confirming the close link between the product and the water and air of the area where it is made. Ministero delle Risorse Agricole, Alimentari e Forestali, which may avail itself of a producers' consortium as laid down in Art.10 of Regulation (EEC) No 2081/92.

(g) inspection body:

Name:

The product marketed for consumption must bear the label “Pane casareccio di Genzano” followed by the words “Indicazione geografica protetta” (protected geographical indication) and the appropriate mark (if any)

(h) labelling:

(i) national requirements: (if any)

TO BE COMPLETED BY THE COMMISSION

EC No:

Date of receipt of the full application: