Ref. Ares(2024)76071 - 05/01/2024

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012
The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 of 18 December 2013.

Application for approval of a minor amendment

Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2), of Regulation (EU) No 1151/2012

‘ΚΟΝΣΕΡΒΟΛΙΑ ΑΡΤΑΣ / KONSERVOLIA ARTAS’

EU No: PGI-GR-0349-AM01 – 27.07.2021

PDO ( ) PGI **(X)** TSG ( )

1. Applicant group and legitimate interest

NAME: ATHANASIOS KONTODIMAS
ADDRESS: 47150 Grammenitsa, Arta
Tel.: +30 6936901294
Email: kontodima1@gmail.com

‘The applicant is a natural person and is the sole producer of the product Konservolia Artas (PGI). He therefore has a legitimate interest in applying for an amendment to the specification. Furthermore, the original application was submitted by the Union of Agricultural Cooperatives of Arta and Filippiada, which does not, however, produce the product.’

2. Member State or third country

GREECE

3. Heading in the product specification affected by the amendment(s)

☐ Description of product

☐ Proof of origin

☒ Method of production

☒ Link

☐ Labelling

☒ Other [to be specified] **packaging sizes and materials, and updating of the geographical area based on administrative reforms and of the details of the control body**

4. Type of amendment(s)

☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document.

☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to the published single document.

☒ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published.

☐ Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. Amendment(s)

A) The **method of production** has been amended with regard to the **size and materials of the containers for curing and preserving**.

The amendment concerns Article 5 of the product specification.

Specifically, the limits on the size of containers have been abolished (containers of any size). It is also stated that the containers for curing and preserving must be made of materials suitable for food, and not only plastic.

The proposed amendment is necessary in order for the specification to allow for containers of different sizes and for any material suitable for contact with food. The amendment does not affect the essential nature of the finished product or any aspect of the link. It can therefore be regarded as minor.

B) LINK

This amendment concerns Article 6 of the product specification and point 5 of the single document.

The section headed 'Link' has been amended as details have been added to enhance the text without changing any essential information. The information in the 'Link' section concerns the area in which Konservolia Artas (PGI) is cultivated, the history of cultivation in the area, the specific characteristics of the product linked to the area, and the influence of human factors.

More specifically:

Previous text:

'"Konservolia Artas" olives are cultivated in areas of southern Arta with a temperate climate, an average annual rainfall of 900 to 1 000 mm, and acidic soils.'

'The weight of the fruit ranges from 4 to 12 g. The kernel represents 10-15% of the total weight of the fruit.'

'Irrigation is with automatic watering systems where rainfall is not sufficient.'

Replacement text:

'The link between Konservolia Artas and the geographical area is based on the quality characteristics of the product.

According to the relevant scientific literature, Arta is one of the key areas of origin of the Konservolia variety. Since ancient times, this variety has been grown in the area and has become acclimatised, producing olives with distinctive characteristics. The variety produces the characteristic table olives, known for their excellent physical, chemical and organoleptic properties. They have firm flesh, easily separated from the kernel, and a fruity flavour. The ratio of flesh to kernel is around 10:1. The weight ranges from 4 to 12 g. The oil content ranges from 14 to 18%. In the case of the green olives, the colour varies from yellowish green to dark green. The olives turning colour range from light green to yellowish green with brown to purple-black spots. The black olives range from dark brown to purple-black.

The link between the distinctive quality of Konservolia Artas and the demarcated geographical area can be seen in the environmental (natural) and human influence, as described below.

Climate of the demarcated area

Konservolia Artas olives are cultivated in areas of the regional unit of Arta. The local climate is temperate with an average annual rainfall of 900 to 1 000 mm.

The area's climate is beneficial to the high productivity of the Konservolia variety in Arta. There are sufficient hours of cold temperatures in winter to result in abundant flowering and fruit. During the critical stages of the growing cycle, i.e. flowering and kernel hardening, the region's rainfall encourages flowering, high fruit set and the development of large fruit.

Terrain

The soils of the demarcated geographical area of Konservolia Artas are generally acidic.

Cultivation practices

Traditionally, Konservolia Artas has been dry farmed, with very little irrigation required during the critical stages of the growing cycle when rainfall is not sufficient to meet the needs of the crop, i.e. flowering in spring and kernel hardening in August. Harvesting begins as of the green olive stage, around the end of September. It finishes at the end of November, at the black olive stage. Harvesting is done manually, using rakes. Great care is taken to avoid damaging the fruit. The harvested product is immediately transferred to the processing site in perforated plastic crates.

Processing practices

Processing Konservolia Artas involves washing the olives to remove foreign bodies. The olives are then immersed in vats of brine of any size, suitable for food use, where fermentation and preservation occur. Natural fermentation of the olives, especially black olives, preserves the superior organoleptic characteristics and the distinctive physical and chemical properties of Konservolia Artas. Once fermentation of the olives is completed, they are placed in packaging suitable for food use and made available for consumption. The packaging contents may be of any weight.

This specific variety of olive has adapted perfectly to the soil and climate which, in combination with the traditional growing, harvesting and processing methods used, shape the distinctive characteristics of the final product.'

C) OTHER

C1. PACKAGING

The **method of production** has been amended with regard to the **packaging sizes and materials for the finished product**.

The amendment concerns Article 5 of the product specification.

Specifically, the limits regarding the size of the packaging of the finished product have been abolished (packaging of any weight). It is now stated that the packaging materials of the finished product must be suitable for food.

The reason why the proposed amendment is necessary is that limits on the size and materials used for the containers in which the product is packaged pose serious restrictions for the sale of the product. This is a basic factor preventing the PGI from developing. In order to avoid any ambiguity, packaging may also take place outside of the demarcated area. The amendment does not affect the essential nature of the finished product as it does not represent an increase in restrictions on trade in the product or its raw materials and can therefore be regarded as minor.

C2. AMENDMENTS TO WORDING

C2a. Administrative changes

This amendment concerns Article 3 of the product specification and point 4 of the single document.

The geographical area has been amended on account of administrative reforms, although the area itself has not changed. The amendment involves updating the administrative boundaries of the areas included in the geographical area in which Konservolia Artas (PGI) is cultivated. These boundaries are in line with the administrative divisions currently in force (Kallikratis Plan).

The purpose of this amendment is to describe the demarcated area in the specification using the administrative divisions currently in force. This is because there have been administrative reforms in Greece since the name was originally registered.

C2b. Control body

The amendment concerns Article 7 of the product specification.

The **control body** has also been amended.

The details of the control body have been updated as follows:

Hellenic Agricultural Agency (ELGO) 'DIMITRA'

Address: Kourtidou 56-58 & Nirvana, 11145 Athens

Tel.: +30 2108392000 - fax: +30 2108231438

Directorate for Rural Economy and Veterinary Affairs of the Regional Unit of Arta

Address: Perifereiaki Odos, 47100 Arta

Tel.: +30 2681364401 - fax: +30 2681027955