C/2026/1127

20.2.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/1127)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Cavolfiore della Piana del Sele'

EU reference number: PGI-IT-02905-AM01 – 26.11.2025

1. **Name of product**

'Cavolfiore della Piana del Sele'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wine

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

5. **Member State authority communicating the standard amendment**

Name

MINISTRY OF AGRICULTURE, FOOD SOVREIGNTY AND FORESTRY – PROMOTION OF AGRI FOOD QUALITY (PQA) 1

6. **Qualification as a standard amendment**

The amendments are standard amendments within the meaning of Article 24(4) of Regulation (EU) 2024/1143 as they do not include a change in the name, do not risk voiding the link and do not entail further restrictions on the marketing of the product.

7. **Description of the approved standard amendment(s)**

Title

Article 2 of the product specification and point 4.2 of the single document. Inclusion of new varieties.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

Article 2 of the product specification and point 4.2 of the single document have been amended to include the following varieties: Fasano, Sibari, Cilento, Velino, Lokki, Cantoria, Comares, Carlota, Basento, Frisca, Fortaleza, Sassolungo, Trianon, Admirable, Bormio, Brinique, Campiglio, Coxen, Gricale, HAZ 100985, Lhotse, Rufeno, Twistique and VMK 0044.

☑ The amendment affects the single document.

Title

Article 2 of the product specification and point 4.2 of the single document. Amendment of the values laid down for dry matter, refractometric residue and magnesium content

Description

In Article 2 of the product specification and point 4.2 of the single document, the minimum dry matter content of the heads has been raised from 6 % to 7,7 % of the fresh weight; the minimum refractometric residue value (°Brix) has been amended to replace the current threshold of 8,7 °Brix with ≥ 6,0 °Brix; the parameter relating to the minimum magnesium content in the edible part of 'Cavolfiore della Piana del Sele PGI', currently set at 18 mg/100 g, has been amended to equal to or greater than 15,5 mg/100 g.

☑ The amendment affects the single document.

Title

Article 7 of the product specification. Renaming of the title and removal of the reference to the control body

Description

The title of Article 7 of the specification has been changed from 'Controls' to 'Packaging and Labelling'. The text of the article has been completely amended, deleting the reference to the control body and reproducing the text of the former Article 8.

☐ The amendment affects the single document.

Title

Article 7 of the product specification and point 4.6 of the single document.

Description

The following sentence has been added after the sentence 'The logo of the designation must be stuck to the non-edible parts of each cauliflower head in each package.' in Article 7 of the product specification and point 4.6 of the single document: 'The only exceptions are packages containing a single head: in such cases, the logo of the designation must be displayed not only on the packaging but also on the container itself. However, the logo may optionally be stuck directly to the non-edible part of the cauliflower head, as per the general rule.'

☑ The amendment affects the single document.

Title

Removal of Article 8 of the product specification.

Description

Article 8 of the product specification has been removed.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Cavolfiore della Piana del Sele'

EU reference number: PGI-IT-02905-AM01 – 26.11.2025

1. **Name(s)**

'Cavolfiore della Piana del Sele'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

07 – EDIBLE VEGETABLES AND CERTAIN ROOTS AND TUBERS

0704 10 – Cauliflowers and broccoli

0704 10 10 – Cauliflowers and headed broccoli

0704 – Cabbages, cauliflowers, kohlrabi, kale and similar edible brassicas, fresh or chilled

4.2. *Description of the agricultural product to which the registered name applies*

The name 'Cavolfiore della Piana del Sele' denotes cauliflower heads belonging to the varieties/hybrids of the species Brassica oleracea L. var. botrytis listed below and grown in the area defined in point 4 of this single document.

The varieties/hybrids, which have a growing cycle of between 70 and 215 days, are:

Alston, Deepty, Guidalina, Lucex, Marmorex, Valmer, Tatuin, Alcala, Moonshine, Whiton, Adona, Moncayo, Bouchard, Lotsa, Socius, Ardent, Obiwan, Casper, Spacestar Gol, Acis, Wonder, Lavaredo, Borealis, Naruto, Akara, Tramont, Rafale, Omeris, Karen, Maimon, Subasio, Cantabria, Altair, Alfeen, Bernoulli, Amistad, Amistad Bio, Pamyros, Diwan, Guendis, Typical, Lecatis, Triomphant, Tonale, Akinen, Braven, Talvena, Manresa, Carantic, Parotis, Cristallo, Darifeen, Locarno, Barcedo, Vedis, Alberto, Nomad, Fasano, Sibari, Cilento, Velino, Lokki, Cantoria, Comares, Carlota, Basento, Frisca, Fortaleza, Sassolungo, Trianon, Admirable, Bormio, Brinique, Campiglio, Coxen, Gricale, HAZ 100985, Lhotse, Rufeno, Twistique and VMK 0044.

The product is placed on the market fresh or ready to eat following only very minor processing (IV gamma), which is broken down into selection, sorting, cutting, washing, drying and packaging in packets, sealed tubs or other, as further detailed in point 3.5 below, potentially using modified atmosphere.

In order to be eligible for protection, the cauliflower heads must have the following characteristics when released for consumption:

(a) in terms of size, at least 13 cm in diameter;

(b) a shape and colour typical of the variety to which they belong;

(c) absence of stains on the whole surface of the head;

(d) absence of leaves inside the head;

(e) internal structure: close-textured florets;

(f) intact florets and leaves covering the head;

(g) free of abnormal odours and rot;

(h) the dry matter of the heads must be ≥ 7,7 % of their fresh weight;

(i) the refractometric residue must be ≥ 6,0 °Brix;

(j) antioxidants: vitamin C must exceed 50 mg/kg;

(k) degree of firmness at harvest: 3 psi (pound force per square inch);

(l) magnesium content ≥ 15,5 mg/100 g.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

All stages of production of 'Cavolfiore della Piana del Sele' must take place within the geographical area.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product to which the registered name refers*

Fresh heads are selected and packaged according to their different sizes and market requirements, namely:

☐ product with leaves: with the leaves covering the head;

☐ trimmed product: with leaves cut at least 3 cm above the head;

☐ semi-trimmed product: with leaves cut at least 3 cm above the head, but fewer in number than the trimmed product;

☐ product without leaves: with the five innermost leaves and the non-edible portion of the stalk removed;

☐ stripped product: with no leaves and protected by plastic film, including microperforated film.

The packaging used must comply with EU law. The packaging can be made of various materials, such as wood, cardboard, paper, net and plastic.

When released for consumption, the contents of each package and each individual package must be uniform in size and include cauliflower heads of the same variety. Products placed on the market ready to eat (IV gamma) must be packaged in containers such as trays, packets or tubs. Modified atmospheres are optional.

Containers may be made of plastic, cardboard or any other material that the relevant legislation deems suitable for such use.

The packaging must preserve the typical characteristics and features of the product, without causing any deterioration.

The contents of each package must always be clearly visible. All packaging must be sealed so that the product cannot be removed without the package being torn open. The product may not be sold loose.

4.6. *Specific rules concerning the labelling of the agricultural product to which the registered name refers*

The logo of the designation must be stuck to the non-edible parts of each cauliflower head in each package.

The only exceptions are packages containing a single head: in such cases, the logo of the designation must be displayed not only on the packaging but also on the container itself. However, the logo may optionally be stuck directly to the non-edible part of the cauliflower head, as per the general rule.

For products placed on the market ready to eat (IV gamma), the logo of the designation must be stuck on each container.

The packaging and containers of products placed on the market fresh or ready to eat (IV gamma) must display: the European PGI logo, accompanied by the words 'Cavolfiore della Piana del Sele I.G.P.' ['Cavolfiore della Piana del Sele PGI'], and the name, business name and address of the producer and packager.

Packaging may also display information, symbols or pictograms which encourage the consumer to dispose of the container in an 'eco-friendly' way in order to encourage collection, reuse and recycling.

In addition, other certifications obtained by the product (GLOBALG.A.P., BRC, IFS, Zero Residue, etc.) may be indicated. The use of names, company names and private brands is authorised, provided they have no laudatory purport and are not likely to mislead the consumer as to the nature and characteristics of the product.

Any other description not expressly provided for in the product specification is not permitted.

The logo of the designation is shown below in its various versions: black and white (positive), colour, and black and white (negative).



4.7. *Concise definition of the geographical area*

The production area for 'Cavolfiore della Piana del Sele' is located in the province of Salerno and comprises the administrative territory of the following municipalities: Albanella, Altavilla Silentina, Battipaglia, Bellizzi, Capaccio Paestum, Eboli, Giungano, Montecorvino Pugliano, Montecorvino Rovella and Pontecagnano Faiano.

5. Link with the geographical area

The causal link with the geographical origin is based on

☑ reputation

☑ a given quality

☑ other characteristics

Summary of the link

The link between 'Cavolfiore della Piana del Sele' and the geographical area of production is based on the quality of the product and the strong reputation it has gained over time. The climate of the Piana del Sele interacts positively with the specific soil characteristics in shaping the much appreciated quality characteristics of 'Cavolfiore della Piana del Sele', as it allows plants to make the most of their genetic potential while minimising the risk of water and thermal stress. The area has a notably distinct climate, the result of both the temperature-regulating role of the Tyrrhenian Sea on its west coast and that of the Alburni mountain range in the north-east, which protects it from the cold winds coming from the Balkans and also allows the rains coming in from the west to be collected in natural underground reservoirs, benefiting the crops. The reference area is an optimal production area for growing cauliflower, including during the summer period. The different altitudes ensure an optimal temperature range for growing this species (4-20 °C) in hilly areas of the identified area, which makes it possible to start production even in the spring and summer months between May and September. Conversely, the most productive flat areas cover the autumn and winter period (October to April). The agricultural land has a thick volcanic-alluvial topsoil layer. The volcanic element formed as a result of the various eruptions of Vesuvius, while the Sele river and other surface watercourses that criss-cross the area provide the alluvial component. This has created soils that are very rich in macro- and micro-nutrients, in particular potassium, calcium, magnesium and iron, which are involved in the metabolic processes that give the product its unique texture, suitability for different types of cooking and full flavour.

The recognisable and acknowledged high quality and distinctive features of 'Cavolfiore della Piana del Sele' are influenced first and foremost by the specific environmental characteristics, which exist exclusively in the 'Cavolfiore della Piana del Sele' growing area. These characteristics form a completely unique combination. The link is evidenced by comparing the product obtained in the identified area with the products of different production areas (in the north and south of Piana del Sele), which highlights the specific quality characteristics of 'Cavolfiore della Piana del Sele'. To this end, the Department of Agriculture at the University of Naples Federico II conducted a three-year research project in three different locations, Eboli (SA), Acerra (NA) and Foggia (FG). In the three areas mentioned, cauliflower seedlings were planted out at the same time and the same cultivation technique was used, so that the only experimental factor or the only variable component was the place of cultivation. Every January of the three years of the research project, random samples of cauliflower heads were taken from farms growing this horticultural species in Piana del Sele (Eboli), Agro acerrano (Acerra) and Tavoliere delle Puglie (Foggia). Analytical tests on 'Cavolfiore della Piana del Sele' showed a dry matter content of 10,65 %, which is 13,2 % higher than cauliflowers harvested in Acerra (9,41 %) and 10,9 % higher than those harvested in Foggia (9,60 %). The refractometric residue varied even more markedly: 9,22 °Brix in Eboli (Piana del Sele), which is 22, 9 % higher than in Acerra (7,50 °Brix) and 40,1 % higher than in Foggia (6,58 °Brix). The same applies to magnesium content, which is 25,8 mg/100 g in Eboli, 20,8 mg/100 g in Acerra and 18,7 mg/100 g in Foggia. Twice as much ascorbic acid (vitamin C), a highly representative antioxidant of vegetables and fruit, is synthesised in Piana del Sele cauliflower heads (88,4 mg/kg) compared to those of Agro Acerrano (Acerra) (43,6 mg/kg) and over three times as much as those from Tavoliere delle Puglie (Foggia) (27,1 mg/kg). The research project compared the degree of firmness at harvest of 'Cavolfiore della Piana del Sele', which was on average of 4,35 psi, against an average of 3,79 psi for cauliflower from Acerra, and 3,89 psi for cauliflower from Foggia. The high degree of firmness gives the product greater resistance to cooking and therefore crispness, while the higher magnesium content stimulates more photosynthetic activity, helping both to make the cauliflower head sweeter, as shown by the high refractometric residue, and therefore tastier, and to give the overlapping leaves a more attractive green colour. It can therefore be argued that the reputation of 'Cavolfiore della Piana del Sele' is enhanced by the recognition of 'specific organoleptic and/or nutritional properties' produced by distinct quality characteristics. All this has given rise to a traditionally very favourable view of 'Cavolfiore della Piana del Sele' cauliflower heads, as evidenced by the continuous increase in production over the years, combined with the well-established and widespread reputation of the product on national and European markets.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F8%252F3%252FD.a69bad302fd47f4dc391/P/BLOB%3AID%3D3343/E/pdf?mode=download