Official Journal
of the European Union

EN
C series

C/2025/4399

4.8.2025

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/2025/4399)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Riso Nano Vialone Veronese'

EU No: PGI-IT-1529-AM04 – 23.5.2025

1. **Name of product**

'Riso Nano Vialone Veronese'

2. **Geographical indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☒ Agricultural products

☐ Wines

☐ Spirit drinks

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

Italy

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

Ministry of Agriculture, Food Sovereignty and Forestry – Promotion of Agri-Food Quality (PQA) 1

6. **Qualification as 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)**

1. *Deletion of the percentage of amylose*

The parameter relating to the percentage of amylose has been deleted from point 3.2 of the single document and Article 2 of the product specification.

Reason: The analytical method for determining the amylose value has been amended and updated over the years, but the results obtained are still not reliable as the analytical results cannot be repeated within the same sample.

The amendment affects the single document.

[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).

2. *Amendment to a number of terms on the label*

The term 'rice fields' has been added to Article 8 of the product specification.

It can only be used if the product has been made exclusively from rice harvested in the rice fields in question.

The following paragraph has also been added:

'The product types referred to in Article 2 must be indicated on the product packaging, with the exception of "white" rice, which does not need to be indicated. The year of harvest may be indicated on the label.'

The purpose of this amendment is to provide consumers with more information and transparency about the product they have purchased. The packaging must now indicate whether the product contained therein is semi-milled or semi-brown. The product type does not need to be indicated for white rice as consumers buying it have the common sense to know that it is a product that has already been hulled (white).

The option to indicate the year of harvest has also been added.

The amendment does not affect the single document.

SINGLE DOCUMENT

'Riso Nano Vialone Veronese'

EU No: PGI-IT-1529-AM04 – 23.5.2025

PDO ( ) PGI (X)

1. **Name(s) (of PDO or PGI)**

'Riso Nano Vialone Veronese'

2. **Member State or Third Country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 10 – CEREALS

1006 – Rice

1006 30 – Semi-milled or wholly milled rice, whether or not polished or glazed

1006 30 42 – Round grain

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

'Riso Nano Vialone Veronese' PGI must be obtained exclusively from the Vialone Nano variety of paddy rice. When released for consumption, 'Riso Nano Vialone Veronese' must be classified in one of the following product types:

— semi-milled or semi-brown: obtained through milling which involves the partial removal of the embryo (germ) and pericarp;

— white: obtained through milling which involves the complete removal of the pericarp.

'Riso Nano Vialone Veronese' has the following characteristics:

— Length between 5,4 mm and 5,8 mm;

— Width between 3,2 mm and 3,5 mm;

— Thickness between 2,0 mm and 2,2 mm;

— Length/width ratio between 1,6 and 1,8;

— Inner core: extended;

— Strip: absent.

Furthermore, the percentage of varietal impurities of the rice must not exceed 3 %.

In addition to the varietal characteristics referred to above, 'Riso Nano Vialone Veronese' must comply with the following physical and chemical parameters:

— gelatinisation time between 15 and 20 minutes;

— consistency index no less than 0,85 kg/cm^2;

— viscosity index no more than 2,5 g/cm.

The above characteristics have been established on the basis of rice that is ready to be placed on the market.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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

The stages of growing and milling 'Riso Nano Vialone Veronese' (dehulling, bleaching to a varying extent and secondary processing) must take place in the defined geographical area.

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

The rice must be packaged within the defined geographical area in order to avoid the formation of microlesions on the grains of milled rice due to variations in humidity and because of the mechanical stress to which the milled rice would otherwise be subjected. If the rice is damaged then the quality deteriorates when the product is cooked and the cooking time is reduced.

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3.6. *Specific rules concerning labelling of the product the registered name refers to*

Each package must bear the 'Riso Nano Vialone Veronese' PGI logo and the EU logo. The logo is as follows:



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

Southern area of the province of Verona: Municipalities of: Mozzecane, Nogarole Rocca, Vigasio, Trevenzuolo, Erbè, Sorgà, Nogara, Gazza Veronese, Salizzole, Isola della Scala, Buttapietra, Sanguinetto, Concamarise, Casaleone, Cerea, San Pietro di Morubio, Bovolone, Roverchiara, Isola Rizza, Oppeano, Ronco All'Adige, Palù, Zevio and Povegliano Veronese.

5. **Link with the geographical area**

The application to register 'Riso Nano Vialone Veronese' PGI is based on the characteristics of the product. The defined area has a uniform climate, which is well-suited for producing 'Riso Vialone Nano Veronese'. The freshness and purity of spring water, fairly typical of the area, are another contributing factor. In these areas, crop rotation is used in rice growing, considerably reducing the use of plant protection products and chemical fertilisers. The characteristics of the soil found in the Verona area differ from those of other rice-growing areas due to: – the soil pH, which is always alkaline; – the spring water from calcareous rock, which is therefore also alkaline; – the cultivation traditions handed down over time. Milling takes place in local rice mills, the direct descendants of the numerous 'rice huskers' in the region during the 16th century, some of which have survived and are still operating. In these, the hull of the rice was removed by water-powered pestles. Although the milling process is now usually carried out by modern machinery, it is done using criteria and striving for results stemming from a centuries-old tradition. The rice grains are never completely hulled and bleached; the grain remains partially covered by the pericarp and as such is perfectly suited for use in the preparation of typical Veronese risottos.

Reference to publication of the specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252Ff%252Fa%252FD.591872b757f645ec48b4/P/BLOB%3AID%3D3343/E/pdf?mode=download