C/2025/3188

6.6.2025

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/2025/3188)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'La Bella della Daunia'

EU PDO-IT-0085-AM01 – 14.3.2025

1. **Name of product**

'La Bella della Daunia'

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. *Introduction of olives turning colour*

The words 'turning colour' have been added to Article 1 of the product specification to describe a type of table olive that can be obtained by partially applying the Californian system permitted by the product specification, namely the part where it states '[...] the olives are sized and placed in airtight containers with brine at a concentration of between 8 % and 10 %, in inverse proportion to their size [...]'.

[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).

The only difference compared to the initial stage of curing with the Californian system is the fact that the olives must spend at least 180 days in brine in the containers before being packed. This period is necessary in order to be able to remove the bitter principle from the olives without using lye (sodium hydroxide). This will make it possible for operators to obtain olives eligible for certification as organic.

The amendment does not affect the single document.

2. *Deletion of a reference to a Regulation that has been superseded*

The words 'in Regulation (EEC) No 2081/92' have been deleted as the Regulation has been superseded.

The amendment does not affect the single document.

3. *Introduction of olives turning colour*

By analogy with the amendment to Article 1, the words 'turning colour' have been added to Article 2 of the product specification.

The amendment does not affect the single document.

4. *Amendment to administrative references concerning the defined area*

In the description of the production area in Article 3 of the product specification, the words 'Trinitapoli and the entire rural areas of San Ferdinando and Stornara' have been deleted and the following words have been added: 'the entire rural area of Stornara; in the province of Barletta – Andria – Trani, part of the municipal territory of Trinitapoli, and the entire rural area of San Ferdinando di Puglia'. This was necessary because the municipalities of Trinitapoli and San Ferdinando di Puglia have been transferred from the province of Foggia to the province of Barletta – Andria – Trani. The transfer of these municipalities from the province of Foggia to the province of Barletta – Andria – Trani was merely an administrative amendment involving no change to the defined area.

For the same reason, the abbreviation FG (Foggia) has been deleted from points 4 and 5.1 of the single document, where present.

The amendment affects the single document.

5. *Introduction of olives turning colour*

By analogy with the amendments to Articles 1 and 2, the words 'olives turning colour and' have been added to Article 4 of the product specification and point 3.2 of the single document, where the timing of the olive harvest is described. The relevant paragraph has thus been amended as follows:

The olives are harvested directly from the trees, starting from 1 October; for green olives, when the skin begins to turn from leaf green to straw green with pronounced lenticels, for olives turning colour and black olives, when they are turning colour or have matured, with wine-red colouration.

The amendment affects the single document.

6. *Clarifications on the curing and processing methods used*

For the sake of clarity, the types of curing and processing have been listed in Article 4 of the product specification before the description of those methods. In addition to processing as whole olives, the possibility of processing as cracked olives, slit olives and pitted olives has been added. This does not entail the use of new curing methods, but only the addition of mechanical processing methods for cracking, slitting and pitting whole olives obtained using the three curing methods permitted by the product specification (Sevillian system, Californian system, natural system).

In Article 4, therefore, the following text has been inserted after the definition of the maximum yield:

'Olives intended for the production of "La Bella della Daunia" PDO olives may be prepared using the following curing systems:

— Green olives: cured with the Sevillian system

— Black olives: cured with the Californian system

— Olives turning colour: cured with the natural system

For the three types of curing listed above, the fruit may be processed as:

— Whole olives

— Cracked olives

— Slit olives

— Pitted olives'

The amendment does not affect the single document.

7. *Reduction of the salt % of the brine*

In Article 4 of the product specification, the minimum quantity of salt to be used to stabilise the brine when the period between the fermentation stage and the packing stage exceeds six months has been reduced from 8 % to 6 %. The minimum salt percentage has been reduced from 8 % to 6 % because it has been observed that a stable product is obtained even with that percentage.

The amendment does not affect the single document.

8. *Removal of the pasteurisation requirement for plastic containers*

In Article 4, in the description of how green olives are processed, the sterilisation requirement has been removed when plastic containers are used. The relevant text has thus been amended as follows:

"After fermentation, the olives are packed into glass or tin containers, or other containers made of plastic, with a final brine of between 3 % and 5 %, at pH < 4,6; this is followed by pasteurisation; pasteurisation is not compulsory for the aforementioned other containers."

Where green olives and/or olives turning colour are packed into containers other than glass or tin containers, e.g. plastic vacuum packs, tubs and trays, pasteurisation is not compulsory. Not carrying out heat treatment makes it possible to obtain a "fresh" product that is more similar to the original product back when machinery and equipment for heat treatment did not exist. The possibility of packing the product without heat treatment is beneficial for the environment thanks to the energy saving that results from not applying the entire pasteurisation process, which necessitates pre-heating the product, filling the containers with a hot preserving liquid and subjecting them to a pasteurisation cycle of around one hour, during which temperatures of more than 80 °C are reached. All of this complies with European and Italian rules on food safety and is made possible by technological progress and greater respect for hygiene standards, as a result of binding legislation and companies' increased focus on voluntary certification schemes.

The amendment does not affect the single document.

9. *Introduction of a specific rule on the use of plastic containers in the processing of black olives and deletion of the word 'saline'*

In Article 4, in the description of how black olives are processed, it has been specified that plastic containers may be used and the word 'saline' has been deleted as it is superfluous when used together with the word 'brine'. Accordingly, a specific reference to 'plastic' has been added to the descriptions of both method (a) and method (b), as follows:

'[...] in glass or tin containers, or other containers made of plastic,'.

The amendment does not affect the single document.

10. *Introduction of a specific rule on the use of glass containers in the processing of black olives*

In Article 4, in the description of how black olives are processed, a specific rule has been introduced for the use of glass jars. The following paragraph has been added at the end of the description of the process:

'For glass jars only, black olives may also be packed at pH > 4,6, without liquid. This is followed by sterilisation.'

Packing black olives in glass jars without liquid gives olives that are easily visible inside the jar and thus easier for consumers to appreciate. When black olives are in jars with liquid, all that can be seen is a uniform black mass that does not allow the individual olives to be seen, or their size, appearance, and so on to be appreciated. Packing without liquid is possible nowadays thanks to technological innovations that make it possible to obtain a faultless product, something that was not easily achievable back when the application for recognition of the designation was submitted.

The amendment does not affect the single document.

11. *Introduction of the method for processing olives turning colour*

By analogy with the amendments to Articles 1 and 2, the method for processing olives turning colour has been added to Article 4 of the product specification.

'"La Bella della Daunia" PDO olives turning colour are cured using the natural system, as described below: after being sized, the olives are placed in containers with brine at a concentration of between 8 % and 10 %, in inverse proportion to their size. This is followed by fermentation for at least six months in appropriate receptacles in which the olives must always be submerged in brine. During the fermentation stage, it is necessary to add ground salt so as to stabilise the brine at between 7 % and 10 %. After fermentation, the olives are packed into glass or tin containers, or other containers made of plastic, with a final brine of between 3 % and 5 %, at pH < 4.6; this is followed by pasteurisation; pasteurisation is not compulsory for the aforementioned other containers.'

The 'olives turning colour' type, cured with the natural system, has been added. This type of olive is obtained by applying the first stage of method (b) of the Californian system, where it states '[...] the olives are sized and placed in airtight containers with brine at a concentration of between 8 % and 10 %, in inverse proportion to their size [...]'. The only difference compared to the initial stage of curing with the Californian system is the fact that the olives must spend at least 180 days in brine in the containers before being packed. This period is necessary in order to be able to remove the bitter principle from the olives without using lye (sodium hydroxide). This makes it possible to obtain olives eligible for certification as organic.

The amendment does not affect the single document.

12. *Introduction of the description of the characteristics of olives turning colour*

By analogy with the amendments to Articles 1, 2 and 4 and point 3.2 of the single document, the description of the characteristics of olives turning colour has been added to Article 6 of the product specification:

When they are released for consumption, 'La Bella della Daunia' PDO table olives turning colour must have the following characteristics: the variegated colour must range from tobacco brown to dark brown; elongated shape, resembling a plum with a narrow base and a sharp, slender apex; delicateness, taste and full, tender texture of the flesh, thin skin;

weight between 6 g and 30 g;

flesh yield > 80 %;

fat content < 18 %;

reducing sugars content < 2,4 %.

The description of the characteristics of olives turning colour when they are released for consumption has been added.

Olives turning colour cured using the natural system are always more bitter than those processed using lye. Not using lye makes it possible to obtain olives eligible for certification as organic.

The amendment affects the single document.

13. *Reduction of the minimum drained weight*

In Article 7 and in point 3.6 of the single document, the minimum drained weight has been reduced to 30 g wherever it is referred to.

The minimum drained weight has been reduced to 30 g because nowadays there is ever more demand on the market for olives in small containers intended for specific uses (air travel, decorative boxes for wedding receptions, gift boxes for conferences and events of various types, etc.).

The amendment affects the single document.

14. *Deletion of the prefix 'thermo' from the word 'thermoplastic' and addition of the qualifier 'tinplate'*

In Article 7 and in point 3.6 of the single document, the prefix 'thermo' has been deleted from the word 'thermoplastic' as it is superfluous and the qualifier 'tinplate' has been added with reference to the cans that may be used.

The amendment affects the single document.

15. *Removal of the pasteurisation requirement for green olives and olives turning colour*

Consistent with the amendments to Article 4, in Article 7 the pasteurisation requirement has been removed for green olives and olives turning colour.

The amendment does not affect the single document.

16. *Introduction of the possibility of reproducing the graphic symbol (logo) of La Bella della Daunia PDO directly on the label*

In Article 7 of the product specification and point 3.7 of the single document, the possibility has been introduced of reproducing the graphic symbol (logo) of La Bella della Daunia PDO directly on the label.

The relevant sentence has been amended as follows:

'The graphic symbol will be reproduced on a sticker, or directly on the label, in three possible sizes: 2 cm, 3 cm or 5 cm.'

The amendment affects the single document.

17. *Update of references to the EU Regulation*

In Article 5, the references to Regulation (EU) 2024/1143 have been updated.

The amendment does not affect the single document.

SINGLE DOCUMENT

'La Bella della Daunia'

EU No: PDO-IT-0085-AM01 – 14.3.2025

PDO (X) PGI ( )

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

'La Bella della Daunia'

2. **Member State or Third Country**

Italy

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

3.1. *Combined Nomenclature code*

— 20 – PREPARATIONS OF VEGETABLES, FRUIT, NUTS OR OTHER PARTS OF PLANTS

2004 – Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, frozen, other than products of heading 2006

2004 90 – Other vegetables and mixtures of vegetables

2004 90 30 – Sauerkraut, capers and olives

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

When they are released for consumption, 'La Bella della Daunia' PDO green table olives must have the following characteristics:

— the colour must be uniform straw green with marked lenticels;

— elongated shape, resembling a plum with a narrow base and a sharp, slender apex;

— delicateness, taste and full, firm texture of the flesh, thin skin;

— weight between 6 g and 30 g;

— flesh yield > 80 %;

— fat content < 15 %;

— reducing sugars content < 2,8 %.

When they are released for consumption, 'La Bella della Daunia' PDO black table olives must have the following characteristics:

— the exterior must be dark black;

— elongated shape, resembling a plum with a narrow base and a sharp, slender apex;

— delicateness, taste and full, firm texture of the flesh, thin skin;

— weight between 6 g and 30 g;

— flesh yield > 80 %;

— fat content < 18 %;

— reducing sugars content < 2,4 %.

When they are released for consumption, 'La Bella della Daunia' PDO table olives turning colour must have the following characteristics:

the variegated colour must range from tobacco brown to dark brown;

elongated shape, resembling a plum with a narrow base and a sharp, slender apex;

delicateness, taste and full, tender texture of the flesh, thin skin;

weight between 6 g and 30 g;

flesh yield > 80 %;

fat content < 18 %;

reducing sugars content < 2,4 %.

The olives are harvested directly from the trees, starting from 1 October; for green olives, when the skin begins to turn from leaf green to straw green with pronounced lenticels, for olives turning colour and black olives, when they are turning colour or have matured, with wine-red colouration.

The maximum olive yield per hectare which can receive protection must not exceed 15 tonnes/hectare, in single or mixed cropping (here, this is a weighted yield).

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

'La Bella della Daunia' comes from the original variety 'Oliva di Cerignola', a polyclonal cultivar with very variable distinctive characteristics resulting from the richness of the genetic matrix, soil and climatic factors, the rootstock and developments in growing techniques. From this common variety in the Daunia area (now known as Tavoliere di Capitanata), a better clone with genetic affinity with the original cultivar but superior commercial properties was produced following natural genetic mutation and through constant, careful clonal selection by the growers themselves and local nurseries. This new cultivar was called 'Bella di Cerignola' and entered under No 15 in the Italian olive cultivation register.

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

The production stages of 'La Bella della Daunia' must take place in the production area identified in point 4.

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

'La Bella della Daunia' PDO must be released for consumption as follows: the product must be placed in appropriate glass containers with a minimum drained weight of 30 g, in plastic packs with a minimum drained weight of 30 g, or in tinplate cans with a drained weight of 30 g upwards;

The production stages of 'La Bella della Daunia' must take place in the production area identified in point 4.

Green olives

After fermentation, the olives are packed into glass or tin containers, or other containers made of plastic, with a final brine of between 3 % and 5 %, at pH < 4,6; this is followed by pasteurisation; pasteurisation is not compulsory for the aforementioned other containers made of plastic.

Black olives

Method (a)

The olives are washed, undergo steam treatment and are packed into glass or tin containers, or other containers made of plastic, which may be sterilised, with a brine of around 3 %, at a pH of around 4,6. This is followed by sterilisation.

Method (b)

The olives are washed, undergo steam treatment and are packed into glass or tin containers, or other containers made of plastic, which may be sterilised; the packed product will have a final brine with a concentration ranging from around 2 % to 5 % and a pH > 4,6. For glass jars only, black olives may also be packed at pH > 4,6, without liquid. This is followed by sterilisation.

Olives turning colour

After fermentation, the olives are packed into glass or tin containers, or other containers made of plastic, with a final brine of between 3 % and 5 %, at pH < 4,6; this is followed by pasteurisation; pasteurisation is not compulsory for the aforementioned other containers made of plastic.

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

All the containers must be labelled in accordance with the requirements of the legal provisions in force; the label will indicate the following, in clear, legible print of the same size: 'La Bella della Daunia' and 'Denominazione di origine protetta' ('Protected Designation of Origin') (or the acronym DOP (PDO)); the name, company name and address of the producer and packager; the drained net weight contained in the pack, expressed in compliance with the rules in force. The graphic symbol for the artistic image of the specific, unambiguous logo to be used compulsorily alongside the protected designation of origin must also appear. The graphic symbol takes the form of a female figure inspired by an ancient vase painting tradition in Daunia, rendered in 'negative'. It is a female dancer, holding a raised olive branch in her left hand. The words 'La Bella della Daunia' in classical 'serif' characters (upper case) surround the figure.

In the upper part of the outer frame, which is coloured pantone 872, the words 'Oliva da mensa DOP' ('PDO table olive') appear, while the name of the cultivar, 'Bella di Cerignola' variety, appears in the lower part. The graphic symbol will be reproduced on a sticker, or directly on the label, in three possible sizes: 2 cm, 3 cm or 5 cm.

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

The municipalities of Cerignola, Orta Nova, S. Ferdinando di Puglia, Stornara, Stornarella, Trinitapoli are part of the large Apulian Table (Tavoliere della Puglia). This is made up of a central part, which constitutes the largest area, and two extensive strips to the north and south of differing geographical configuration. The municipalities listed are located in the central area, towards the coastal zone. This zone slopes gently and evenly towards the sea, which is at the eastern limit of the area. As the average altitude is 100 m to 150 m above sea level, the Apulian Table must be considered to be one of Italy's coastal plains. The slope is 7 % to 8 %. The water table level varies between 25 m and 50 m depending on the area. The depth of the artesian aquifers also varies depending on the area, but flows are already good at 60 m to 70 m. Area: Cerignola: 58 965 ha, Orta Nova: 14 393 ha, S. Ferdinando di Puglia: 4 181 ha, Stornara: 3 364 ha, Stornarella: 3 388 ha, Trinitapoli: 14 755 ha. Total: 99 046 ha. The area demarcated by the 'La Bella della Daunia' PDO is about 30 % smaller, given that the areas whose soil and climatic conditions are not suitable for growing table olives have been excluded. At present, around 850 ha are under cultivation. 180 ha were recently planted with European Union assistance.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The municipalities of Cerignola, Orta Nova, S. Ferdinando di Puglia, Stornara, Stornarella and Trinitapoli have comparable soil, climate and hydrogeological characteristics such as to constitute a homogenous production area. The climate is typically Mediterranean: cold and wet in autumn/winter, hot and dry in summer. The sirocco or southern wind, which arrives wet on the Tyrrhenian side and brings rain, loses its moisture crossing the Apennines and sweeps down on the Adriatic and Ionian sides as a hot, dry wind. Soils are of varying depth and their level of compaction varies considerably; medium soils predominate. Permeability is generally good, with winter waterlogging being due to the presence of hardpan close to the surface, rich in limestone and sandy clay. The pH is almost always sub-alkaline or neutral. These soils can achieve a good level of productivity and, with rational working, offer a favourable physical structure.

5.2. *Specificity of the product*

The name is without doubt the result of the characteristic shape of the drupes, which are very reminiscent of plums. It is a partially self-compatible cultivar, with good pollinators being the Sant'Agostino, Biancolilla, Termite di Bitetto and Mele cultivars. Fruit set is around 0,20 % to 0,40 %. The fruit of this variety is very well known for its size, handsome appearance, flesh volume and texture, and ability to withstand handling and storage. It is mainly processed when green; however, owing to strong consumer demand, black olives, and those turning colour, have recently begun to be processed.

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)*

'La Bella della Daunia' comes from the original variety 'Oliva di Cerignola', a polyclonal cultivar with very variable distinctive characteristics resulting from the richness of the genetic matrix, soil and climatic factors, the rootstock and developments in growing techniques. From this common variety in the Daunia area (now known as Tavoliere di Capitanata), a better clone with genetic affinity with the original cultivar but superior commercial properties was produced following natural genetic mutation and through constant, careful clonal selection by the growers themselves and local nurseries. This new cultivar was called 'Bella di Cerignola' and entered under No 15 in the Italian olive cultivation register.

Reference to publication of the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F9%252F0%252FD.191a8e65bf288da30734/P/BLOB%3AID%3D3343/E/pdf?mode=download