

Department of competitive politics, agri-food quality, horse and fishery;

General Direction of quality agri-food and horse promotion

Specification for the protected designation of origin “POMODORO SAN MARZANO DELL'AGRO
SARNESE-NOCERINO”

Art.1

The protected designation of origin (PDO) "Pomodoro San Marzano dell'Agro Sarnese- Nocerino" is reserved for tomato which meet the conditions and requisites set out in the relevant provisions of this Regulation of for production and transformation.

Art.2

The Protected Designation of Origin (PDO) “Pomodoro San Marzano dell'Agro Sarnese-Nocerino”, without any other qualifying term, is reserved for peeled tomatoes obtained from seedlings of the S. Marzano 2 and/or KIROS (ex Cirio 3 selection) varieties. May contribute to the production of the said tomatoes also lines obtained as a result of genetic improvement of the above varieties, provided that, both improvement and cultivation take place within the production area as defined in the following article 3 and have characteristics compliant with the standard referred to in article 5.

Art.3

The tomatoes obtained from seedlings of the S. Marzano 2 and/or KIROS varieties, or improved strains of these, must be produced by agricultural undertakings and processed by industrial operators in areas belonging to the following municipalities :

PROVINCE OF SALERNO:

The whole of the municipalities of San Marzano sul Sarno, Scafati, San Valentino Torio, Baronissi, Fisciano, Mercato San Severino, Siano, Castel San Giorgio, Roccapiemonte, Nocera Superiore, Nocera Inferiore, Sarno, Pagani, Sant'Egidio del Monte Albino, Angri.

PROVINCE OF AVELLINO :

The whole of the municipalities of Montoro.

PROVINCE OF NAPOLI :

The whole of the municipalities of Boscoreale, Poggiomarino, Pompei, Sant'Antonio Abate, Santa Maria La Carità, Striano, Gragnano, Castellammare di Stabia, Acerra, Afragola, Brusciano, Caivano, Casalnuovo, Camposano, Castello di Cisterna, Cicciano, Cimitile, Mariglianella, Marigliano, Nola, Palma Campania, Pomigliano D'arco, Scisciano, San Vitaliano.

All the aforesaid municipalities are included in the Agro Sarnese-Nocerino area and neighbouring areas and cultivate tomatoes on the irrigated or irrigable arable land on their plains. Hillside areas are of course excluded as they are not irrigated.

Art.4

The environmental and cultivation conditions of the territory intended for the production of tomatoes referred to in article 3 must be the traditional ones and in any event be designed to give the tomatoes its specific characteristics as defined in the following article 5. Morphologically, the Agro Sarnese-Nocerino area extends into the Sarno plain that is covered for the most part by pyroclastic material of volcanic origin.

From a strictly pedological point of view, the soils in the Agro Sarnese-Nocerino area are very deep, soft, with a good endowment of organic matter and a high quantity of assimilable phosphorus and exchangeable potassium.

The area's hydrology is very rich thanks to its many springs and water tables at various depths. The water for irrigation, is usually derived from wells that feed directly from the water table.

The Agro Sarnese-Nocerino's climate benefits from the influence of the sea. Temperatures are not particularly extreme: they may drop below zero occasionally, but not for long; hail is a fairly rare phenomenon.

The dominant winds are the Maestro from the north and the Sirocco from the south. Rainfall is high in autumn, winter and spring, but sparse to non-existent in the summer.

Despite the lack of rain in the summer months, the relative humidity of the air remains quite high. Transplanting generally takes place in the first half of April, but can extend until 25 days of May. The sixth planting must be such as not to exceed the maximum density investment of 25,000 tomato plants per hectare.

The exclusive cultivation form is vertical and carried out with special stakes and threads. In addition to normal growing techniques, shoot pruning and topping are also allowed. Cultivation may be grown in a protective environment to protect the crop from parasites and insect pests.

Any form of forcing intended to alter the natural biological cycle of the tomato is banned, especially as regards ripening.

The tomatoes are picked in the period between 15 July and 15 October by hand only and at different times, as and when they are fully ripe.

They then have to be sorted into plastic containers and transported to the undertaking's and/or collective's collection centre or that of the intermediary cooperative. For transfer to the processing plant, the containers are individually marked according to producer and must not weigh more than 250 kg each.

Maximum yield is 80 tonnes/ha and yield in terms of processed product is no more than 70 %.

The main steps involved in the production of the processed (peeled) product are as follows:

- whole peeled tomatoes: washing and grading — peeling — separation of peel — grading of product — canning — adding of protective liquid under atmospheric pressure or vacuum — sealing — Container marking with the initials "SM" (in addition to the acronyms of the identification of the company and the lot) - sterilising — cooling of cans — storage. Prepared in line with good production practice.
- sliced peeled tomatoes: washing and grading — peeling — separation of peel — grading of product — slicing — draining — canning — adding of protective liquid under atmospheric pressure or vacuum — sealing — Container marking with the initials "SM" (in addition to the acronyms of the identification of the company and the lot) - sterilising — cooling of cans — storage. Prepared in line with good production practice.

Art.5

The vines and tomatoes of the S. Marzano 2 and KIROS varieties or improved strains of these, as specified in Article 2, that may be processed to produce “Pomodoro San Marzano dell'Agro Sarnese-Nocerino” – PDO - must fulfil the following requirements:

1) Plant characteristics:

- plants are not subject to any height specifications, except in the case of specified types;
- foliage amply covering the fruit;
- gradual ripening;
- unripe tomatoes have 'green shoulders'.

2) Characteristics of fresh fruit suitable for peeling:

Standard 1:

- a) fruit with two or three locular cavities; typical elongated parallelepiped shape with a length of between 60 and 80 mm calculated from the stem joint to the stylar end;
- b) angular cross-section;
- c) axial ratio: no less than $2,2 + 0,2$ (based on the lengths of the longitudinal axis and the widest transversal mid-section axis)
- d) absence of stalk;

- e) red colour typical of the variety;
- f) easily detachable cuticle;
- g) small seed cavities;
- h) pH value of no more than 4,50;
- i) refractometric residue at 20 °C equal to or over 4,0 %;
- l) limited presence of thickened vascular strands around the petiole (leaf stalk).

Standard 2:

- a) fruit with two or three locular cavities, elongated cylindrical shape tending towards a pyramid, with a length of between 60 and 80 mm calculated from the stem joint to the stylar end;
- b) rounded cross-section;
- c) axial ratio: no less than $2,2 \pm 0,2$ (based on the lengths of the longitudinal axis and the widest transversal mid-section axis);
- d) no stalk;
- e) typical red colour of the variety;
- f) easily detachable cuticle;
- g) small seed cavities;
- h) pH value of no more than 4,50;
- i) refractometric residue at 20 °C equal to or over 4,0 %;
- l) limited presence of thickened vascular strands around the petiole (leaf stalk).

The following tolerances shall be allowed for both standards:

in point (a), slightly irregularly shaped fruit, though still typical of the variety and not making up more than 5 % of the batch;

in point (d): stalks may be present on a maximum of 1,1 % of the fruit;

in point (e): a maximum of 2 cm² of the surface of a fruit may be yellow, but such fruit may not make up over 5 % of the batch;

in point (i) a tolerance of -0,2 is allowed for the refractive residue at 20 °C.

For the preparation of the juice necessary to fill the containers, the tomatoes must be exclusively those that comply with the product specification, except for the parameters relating to size and regularity.

Art.6

The Protected Designation of Origin - PDO - "Pomodoro San Marzano dell'Agro Sarnese- Nocerino" designates whole or slices peeled tomatoes obtained by peeling berries having the characteristics set out in article 5 point 2) from crops grown in typical areas indicated in article 3. The processed product must also meet the following minimum requirements:

Whole peeled tomatoes :

- red colour typical of the variety, assessed visually; a maximum of 2 cm² of the surface of a fruit may be yellow, but such fruit may not make up over 5 % of the sample in question;
- absence of extraneous odours and tastes:

- absence of parasite larvae or parasite damage consisting of necrotic spots of any size affecting the flesh of the tomatoes. Absence of internal rot along the stylar axis;
- weight of drained product not less than 60 % of net weight;
- in a whole state or at least not damaged so as to alter the shape or volume of the fruit to an extent corresponding to more than 60 % of its drained weight;
- net optical refractometric residue at 20 °C equal to or over 5,0 % with a 0,2 % tolerance
- tomato peel accounting for no more than 2 cm² per 100 g on average. The peel content in any one container may not exceed four times this limit;
- the mould content in preserved tomatoes (tomatoes and protective liquid) may not exceed 30 % of the range of products with an optical refractometric residue at 20 °C of less than 6,0 % and 40 % of the range of products with an optical refractometric residue at 20 °C equal to or over 6,0 %;
- the total content of D and L lactic acids in the preserved tomatoes (tomatoes and protective liquid) may not exceed 0,4 g/kg; - the pH value must be between 4,2 and 4,5;
- table salt may be added up to 3 % of net weight. (The natural chloride content is considered to be equal to 2 % of the optical refractometric residue);
- basil leaves may be added;
- citric acid may be added as a processing aid up to 0,5 % of the weight of the product;
- also permitted is the adding of juice, part-concentrated juice and semi-concentrate obtained exclusively from tomatoes of the S. Marzano 2 and KIROs varieties, or improved strains of these, produced in the area to article 3.

Sliced peeled tomatoes :

- red colour typical of the variety, assessed visually; a maximum of 2 cm² of the surface of a fruit may be yellow, but such fruit may not make up over 5 % of the batch;
- absence of extraneous odours and tastes;
- absence of parasite larvae or parasite damage consisting of necrotic spots of any size affecting the flesh of the tomatoes. Absence of internal rot along the stylar axis;
- weight of drained product not less than 60 % of net weight;
- - cut in longitudinal segments in the case of sliced peeled tomatoes;
- net optical refractometric residue at 20 °C equal to or over 5,0 % with a 0,2 % tolerance
- tomato peel accounting for no more than 2 cm² per 100 g on average. The peel content in any one container may not exceed four times this limit;
- the mould content in preserved tomatoes (tomatoes and protective liquid) may not exceed 30 % of the range of products with an optical refractometric residue at 20 °C of less than 6,0 % and 40 % of the range of products with an optical refractometric residue at 20 °C equal to or over 6,0 %;

- the total content of D and L lactic acids in the preserved tomatoes (tomatoes and protective liquid) may not exceed 0,4 g/kg; - the pH value must be between 4,2 and 4,5;
- table salt may be added up to 3 % of net weight. (The natural chloride content is considered to be equal to 2 % of the optical refractometric residue);
- basil leaves may be added;
- citric acid may be added as a processing aid up to 0,5 % of the weight of the product;
- also permitted is the adding of juice, part-concentrated juice and semi-concentrate obtained exclusively from tomatoes of the S. Marzano 2 and KIROS varieties, or improved strains of these, produced in the area to article 3.

Art. 7

The "Pomodoro San Marzano dell'Agro Sarnese-Nocerino" - PDO - can be packed in glass jars or tin cans of standard selection D.R.F. (double could reduction).

These characteristics do not affect to future modifications of the containers responding to new or specific technological and commercial needs but in any case suitable for the said tomato, within the limits permitted by the relevant Community regulations in force.

Art. 8

The addition of any qualification other than that provided for in these specifications, including the adjectives "extra, chosen, selected, superior, type, etc.", is forbidden to the denomination referred to in article 1.

To the designation referred to in Article 1, the addition of any qualification other than that provided for in this specification, including the adjectives "extra, select, selected, superior, type, etc" is forbidden.

The use of indications that refer to names or company names or private trademarks is allowed, provided they do not have a laudatory meaning and are not such as to mislead the purchaser and consumer.

The processing industries that carry out their activity in the area referred in article 3, must include, on the labels to be applied around the glass containers or tin cans and boxes and on the cartons containing them, the appropriate words:

- Pomodoro S. Marzano dell'Agro Sarnese-Nocerino;
- the EU symbol;
- the wording 'Denominazione di Origine Protetta' ('Protected Designation of Origin') and/or its acronym;
- 'Pomodori pelati interi'/'Pomodori pelati a filetti' - 'whole peeled tomatoes'/'sliced peeled tomatoes';
- the name of the producer;
- the contents, i.e. the actual quantity concerned in accordance with the provisions in force;
- the year when the tomatoes were picked and processed;
- the expiry date;

Must also bear the graphic symbol (logo) as described below:



Description of the logo:

Simple, curvilinear stroke graphic style circle for images to be easy to communicate. The colors are primary and strong: the red of the tomato, the green of the leaves and the white that surrounds the mark recall the colors of the national flag and are in the foreground. Shades of brown are added to them for the stylized line of Vesuvius, up to a strong yellow to give brightness to the whole image; finally, from bottom to top, the blue that theorizes the sea's embrace of our entire territory. The wording "Pomodoro San Marzano dell'Agro Sarnese-Nocerino" was placed around a first circle using the colors green on white.

In the middle of the first circle, in the foreground, is situated the image of the classic vine of San Marzano tomatoes.

Technical characteristics:

Font used for the text: Gill Sans MT Condensed

Colours cited:

c: 24 m: 99 y: 97 k: 0

c: 100 m: 0 y: 100 k: 100

c: 4 m: 16 y: 83 k: 0

c: 32 m: 45 y: 99 k: 1

c: 100 m: 20 y: 0 k: 0

c: 15 m: 4 y: 15 k: 0

c: 7 m: 12 y: 18 k: 0

c: 16 m: 7 y: 7 k: 0

The wording must appear in characters of a uniform size, font and colour, grouped together in the same part of the label and presented clearly, legibly, indelibly and large enough to stand out from the background on which they are printed, so as to be clearly distinguishable from all other text and graphics.

Art.9

Implementation of this product specification shall be supervised by a body authorised in accordance with Article 10 of Regulation (EC) No. 1151/2012. This structure is the Inspection body Agroqualità S.p.A. – Viale Cesare Pavese n. 305 – 00144 Roma, telefono: +39-06-5422 8675, fax: +39-06-5422 8692 – e-mail: sanmarzano@agroqualita.it.

To This end, the land suitable for tomato cultivation for production of the PDO “Pomodoro San Marzano dell'Agro Sarnese-Nocerino”, are entered in an appropriate register, set up, managed and updated by the said Inspection body.

The processing companies of the PDO “Pomodoro San Marzano dell'Agro Sarnese-Nocerino” must be registered in another special register, kept and updated by the said Inspection body.