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II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Explanatory Notes to the Combined Nomenclature of the European Communities

(2009/C 185/01)

Pursuant to Article 9(1)(a), second indent, of Council Regulation (EEC) No 2658/87 of 23 July 1987 on the tariff and statistical nomenclature and on the Common Customs Tariff ⁽¹⁾, the Explanatory Notes to the Combined Nomenclature of the European Communities ⁽²⁾ are amended as follows:

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The following is inserted:

‘8517 12 00 Telephones for cellular networks or other wireless networks

This subheading includes telephones for cellular networks, so called “mobile phones”.

“Mobile phones” have the following characteristics:

- they are “pocket-sized”, i.e. they are of dimensions that do not exceed 170 mm × 100 mm × 45 mm, when measured in their most compact form,
- they are capable of operating without an external source of electric power,
- they have both a microphone, and an earphone and/or a loudspeaker, either in the same unit or in the form of a detachable headset presented together with the “mobile phone”, for the transmission and reception of voice enabling voice communication,
- they incorporate other components such as an amplifier and an antenna for telephony, which provide for dual-way short-range transmission of voice within a network consisting of base stations of subheading 8517 61 and using mobile telephony frequency bands,
- they are able to do telephony communication using cellular networks when equipped with a SIM (Subscriber Identity Module) of various types (physical or software) that has been activated. They may provide that emergency calls may be made without the SIM.

“Mobile phones” may also have other features such as sending and receiving SMS (Short Message Service) and MMS (Multimedia Messaging Service) messages; emails; packet switching for access to the Internet; sending and receiving positioning signals; navigating, routing, maps, instant messaging, VOIP (voice over Internet Protocol); PDA (Personal Digital Assistant); gaming; receiving radio or television signals; capturing, recording and reproducing sound and images.

⁽¹⁾ OJ L 256, 7.9.1987, p. 1.

⁽²⁾ OJ C 133, 30.5.2008, p. 1.

Irrespective of such additional features, the mobile telephony function is generally the principal function of mobile phones that meet all the above listed characteristics. This is the case, for example, when the telephony function takes precedence over all other functions including when incoming calls are normally notified to the user regardless of secondary functions used.'

Non-opposition to a notified concentration**(Case COMP/M.5547 — Koninklijke Philips Electronics/Saeco International Group)****(Text with EEA relevance)**

(2009/C 185/02)

On 17 July 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32009M5547. EUR-Lex is the on-line access to the European law.

Non-opposition to a notified concentration**(Case COMP/M.5480 — Deutsche Bahn/PCC Logistics)****(Text with EEA relevance)**

(2009/C 185/03)

On 12 June 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32009M5480. EUR-Lex is the on-line access to the European law.

Non-opposition to a notified concentration**(Case COMP/M.5063 — BLG Italia/ICO/JV)****(Text with EEA relevance)**

(2009/C 185/04)

On 24 July 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32009M5063. EUR-Lex is the on-line access to the European law.

Non-opposition to a notified concentration**(Case COMP/M.5571 — OAO Lukoil/TRN)****(Text with EEA relevance)**

(2009/C 185/05)

On 3 August 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32009M5571. EUR-Lex is the on-line access to the European law.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

6 August 2009

(2009/C 185/06)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,4370	AUD Australian dollar	1,7067
JPY Japanese yen	137,31	CAD Canadian dollar	1,5416
DKK Danish krone	7,4450	HKD Hong Kong dollar	11,1369
GBP Pound sterling	0,85240	NZD New Zealand dollar	2,1435
SEK Swedish krona	10,2707	SGD Singapore dollar	2,0632
CHF Swiss franc	1,5290	KRW South Korean won	1 759,06
ISK Iceland króna		ZAR South African rand	11,5850
NOK Norwegian krone	8,6635	CNY Chinese yuan renminbi	9,8164
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,3359
CZK Czech koruna	25,944	IDR Indonesian rupiah	14 275,85
EEK Estonian kroon	15,6466	MYR Malaysian ringgit	5,0158
HUF Hungarian forint	269,89	PHP Philippine peso	68,626
LTL Lithuanian litas	3,4528	RUB Russian rouble	44,9510
LVL Latvian lats	0,7025	THB Thai baht	48,833
PLN Polish zloty	4,1450	BRL Brazilian real	2,6129
RON Romanian leu	4,2121	MXN Mexican peso	18,7110
TRY Turkish lira	2,1220	INR Indian rupee	68,4010

⁽¹⁾ Source: reference exchange rate published by the ECB.

NOTICES FROM MEMBER STATES

List of Product Contact Points nominated by the Member States to deal with procedures relating to the application of certain national technical rules to products lawfully marketed in another Member State ⁽¹⁾

(2009/C 185/07)

Member State Product Contact Point	Product Contact Point
BELGIUM	<p>SPF Économie, PME, Classes Moyennes et Énergie. Direction générale Qualité et Sécurité. Division Qualité et Innovation. Service Normalisation et Compétitivité/ c/o FOD Economie, KMO, Middenstand en Énergie. Algemene Directie Kwaliteit en Veiligheid. Afdeling Kwaliteit en Innovatie. Dienst Normalisatie en Competitiviteit</p> <p>WTCIII Boulevard Simon Bolivar/Simon Bolivarlaan 30 1000 Bruxelles/Brussel BELGIQUE/BELGIË</p> <p>Personne de contact: Tania Pauwels Tél. +32 22779347 Fax +32 22775443 Courriel: belspoc@economie.fgov.be</p> <p>Personne de contact: Paul Caruso Tél. +32 22776663 Fax +32 22775442 Courriel: belspoc@economie.fgov.be</p>
BULGARIA	<p>Държавна агенция за метрологичен и технически надзор Национален информационен център за технически регламенти/State Agency for Metrological and Technical Surveillance. National Enquiry Point for Technical Regulations</p> <p>ул. 6-ти Септември/21, 6-th September Street 1000 София/Sofia БЪЛГАРИЯ/BULGARIA</p> <p>За контакти: Violeta Veleva Тел. +359 29814451 / 29396730 Факс +359 29861707 Електронна поща: nep@damtn.government.bg Интернет адрес: http://www.damtn.government.bg/</p>
CZECH REPUBLIC	<p>Odbor vnitřního trhu a služeb EU Ministerstvo průmyslu a obchodu Na Františku 32 11015 Praha 1 ČESKÁ REPUBLIKA</p> <p>Kontaktní osoba: Barbora Hanáková Tel. +420 224852470 Fax +420 224853079 E-mail: vyrobky@mpo.cz</p>

⁽¹⁾ OJ L 218, 13.8.2008, p. 21.

Member State Product Contact Point	Product Contact Point
DENMARK	<p>Danish Enterprise and Construction Authority Dahlerups Pakhus Langelinie Allé 17 2100 Copenhagen DANMARK</p> <p>Tlf. +45 35466000 Fax +45 35466001 E-mail: ebst@ebst.dk</p>
GERMANY	<p>The Federal Agency for Agriculture and Food (BLE) will be the competent contact point for food products, agricultural and fish products and products of daily use. The Federal Institute for Materials Research and Testing (BAM) is the competent contact point for all other products. http://www.product-contact-point.de</p> <p>Bundesanstalt für Materialforschung und –prüfung (BAM)/Federal Institute for Materials Research and Testing (BAM) Unter den Eichen 87 12205 Berlin DEUTSCHLAND</p> <p>Tel. +49 3081043702 Fax +49 3081041947 E-Mail: produktinfostelle@bam.de http://www.pcp.bam.de</p> <p>Bundesanstalt für Landwirtschaft und Ernährung (BLE)/Federal Agency for Agriculture and Food (BLE) Deichmanns Aue 29 53179 Bonn DEUTSCHLAND</p> <p>Tel. +49 22868453499 Fax +49 22868453790 E-Mail: produktinfo@ble.de http://www.ble.de</p>
ESTONIA	<p>Ministry of Economic Affairs and Communications Majandus- ja Kommunikatsiooniministeerium Harju 11 15072 Tallinn EESTI/ESTONIA</p> <p>Tel. +372 6256405 Faks +372 6313660 E-post: el.teavitamine@mkm.ee</p>
IRELAND	<p>National Standards Authority of Ireland 1 Swift Square Northwood Santry Dublin 9 ÉIRE</p> <p>Tel. +353 18073800 Fax +353 18073838 E-mail: pcp@nsai.ie</p>
GREECE	<p>Hellenic Organization for Standardization (ELOT) Directorate for Quality Policy of the General Secretariat for Industry, via the Information Center of ELOT (Hellenic Organization for Standardization)</p> <p>Information Center for Standards and Technical Regulations 313 Acharnon St. 11145 Αθήνα/Athens ΕΛΛΑΔΑ/GREECE</p>

Member State Product Contact Point	Product Contact Point
	<p>Επικοινωνία: Tzoulou Afroditi Τηλ. +30 2102120300 Φαξ +30 2102120131 Ηλεκτρονικό ταχυδρομείο: elot_764@elot.gr</p> <p>Επικοινωνία: Alexandri Evangelia Τηλ. +30 2102120202 Φαξ +30 2102120131 Ηλεκτρονικό ταχυδρομείο: elot_764@elot.gr</p>
SPAIN	<p>Subdirección General de Inspección, Certificación y Asistencia Técnica del Comercio Exterior (Secretaría General de Comercio Exterior del Ministerio de Industria, Turismo y Comercio)</p> <p>Paseo de la Castellana, 162-6ª planta 28046 Madrid ESPAÑA</p> <p>Tel. +34 913493770/69 Fax +34 913493740 Correo electrónico: pcontactpoint@mcx.es</p>
FRANCE	<p>Ministère de l'économie, de l'industrie et de l'emploi DGCIS/SQUALPI 12 rue Villiot 75572 Paris Cedex 12 FRANCE</p> <p>Personne de contact: Josiane Portou-Dupin Tél. +33 153449824 Fax +33 153449888 Courriel: josiane.portou-dupin@finances.gouv.fr</p>
ITALY	<p>Ministero dello sviluppo economico Via Veneto 33 00187 Roma RM ITALIA</p> <p>Tel. +39 0647051 E-mail: pcpi.italia@sviluppoeconomico.gov.it http://www.sviluppoeconomico.gov.it</p>
CYPRUS	<p>Cyprus Organization for the Promotion of Quality Ministry of Commerce, Industry and Tourism 13-15, A. Araouzou Str. 1421 Nicosia CYPRUS</p> <p>Επικοινωνία: Antonis Ioannou Τηλ. +357 22409409 Φαξ +357 22754103 Ηλεκτρονικό ταχυδρομείο: aioannou@cys.mcit.gov.cy</p> <p>Επικοινωνία: Thea Andreou Τηλ. +357 22409404 Φαξ +357 22754103 Ηλεκτρονικό ταχυδρομείο: tandreou@cys.mcit.gov.cy</p>
LATVIA	<p>Ministry of Economics Str. Brivibas, 55 Rīga, LV-1519 LATVIJA</p> <p>Tāl. +371 67013143 E-pasts: pcpi@em.gov.lv http://www.em.gov.lv</p>

Member State Product Contact Point	Product Contact Point
LITHUANIA	<p>Single Point of Contact for Services and Goods Jogailos str. 4 LT-01116 Vilnius LIETUVA/LITHUANIA</p> <p>Asmuo ryšiams: Lina Sabaitiene Tel. +370 52194342 Mob. tel. +370 61049943 Faks +370 52120160 El. paštas lina.sabaitiene@lda.lt http://www.lda.lt</p>
LUXEMBOURG	<p>Ministère de l'Économie et du Commerce extérieur, Direction de la réglementation des marchés et de la consommation</p> <p>Personne de contact: Lynn Jacoby Tél. +352 24784159 Courriel: lynn.jacoby@eco.etat.lu</p>
HUNGARY	<p>Magyar Kereskedelmi Engedélyezési Hivatal, Ügyfélszolgálati Iroda Margit körút 85. 1024 Budapest MAGYARORSZÁG/HUNGARY</p> <p>Tel. +36 13367389 / 13376889 Fax +36 13367446 E-mail: info@termekpont.hu info@productpoint.hu http://www.termekpont.hu http://www.productpoint.hu</p>
MALTA	<p>Malta Standards Authority Evans Building, Second Floor Merchants Street Valletta VLT 03 MALTA</p> <p>Tel. +356 23952000 E-mail: pcp.msa@msa.org.mt http://www.msa.org.mt</p>
NETHERLANDS	<p>Informatieloket Antwoord voor Bedrijven Antwoord voor bedrijven PO Box 20105 2500 EC The Hague NEDERLAND</p> <p>Juliana van Stolberglaan 148 2595 CL The Hague NEDERLAND</p> <p>Tel. +31 703798989 http://www.antwoordvoorbedrijven.nl</p>
AUSTRIA	<p>Bundesministerium für Wirtschaft, Familie und Jugend Stubenring 1 1010 Wien ÖSTERREICH</p> <p>Tel. +43 171100-5555 Fax +43 17137995 E-mail: recht@bda.at http://www.bmwfj.gv.at/Produktinfostelle</p>

Member State Product Contact Point	Product Contact Point
POLAND	<p>Ministerstwo Gospodarki Departament Regulacji Gospodarczych Pl. Trzech Krzyży 3/5 00-507 Warsaw POLSKA/POLAND</p> <p>Tel. +48 226935852 Faks +48 226934025 E-mail: pcp@mg.gov.pl http://www.pcp.mg.gov.pl/</p>
PORTUGAL	<p>Finances and Public Administration Ministry (Articles of precious metals, bars and coins of precious metals) Imprensa Nacional — Casa da Moeda, SA Departamento de Contrastarias Av. Dr. António José de Almeida 1000-042 Lisboa PORTUGAL</p> <p>Contacto: Carla Caseiro Tel. +351 217810797 Fax +351 217810726 E-mail: ccaseiro@incm.pt</p> <p>Internal Affairs Ministry (Arms and firearms) National Direction of the Public Security Police. Departamento de Armas e Explosivos — PSP Rua Artilharia 1, n.º 21 1269-003 Lisboa PORTUGAL</p> <p>Contacto: Luís Farinha Tel. +351 213703900 Fax +351 213874772 / 213867272 E-mail: lmfarinha@psp.pt</p> <p>Health Ministry (Products for health sector) Alto Comissariado da Saúde Av. João Crisóstomo, n.º 9, 3.º andar 1049-062 Lisboa PORTUGAL</p> <p>Contacto: Maria Luísa Gouveia Tel. +351 213305043/04 Fax +351 213305099 E-mail: mlgouveia@acs.min-saude.pt</p> <p>Economy And Innovation Ministry Instituto Português da Qualidade (Portuguese Institute for Quality) Rua António Gião, n.º 2 2829-513 Caparica PORTUGAL</p> <p>Contacto: Cândida Pires Tel. +351 212948236 Fax +351 212948223 E-mail: reg764@mail.ipq.pt</p> <p>This PCP is the coordinator of the PCP's network and will be responsible for the information of all the other products.</p>

Member State Product Contact Point	Product Contact Point
ROMANIA	<p>The main Product Contact Point, dealing with the majority of products, is established at the Ministry of Economy</p> <p>Ministerul Economiei Direcția Cooperare Internațională, Afaceri Europene Calea Victoriei nr. 152 010096 București ROMÂNIA</p> <p>Tel. +40 212025244 Fax +40 212025245 E-mail: information_reg764@minind.ro http://www.minind.ro/</p> <p>Besides this main Product Contact Point, there are 4 other Product Contact Points for specific areas: For the veterinary and food safety fields the National Product Contact Point is established at the National Authority Sanitary-Veterinary and for the Food Safety:</p> <p>Autoritatea Națională Sanitar-Veterinară și pentru Siguranța Alimentelor Str. Negustori nr. 1B, sector 2 023951 București ROMÂNIA</p> <p>Tel. +40 728162269 Fax +40 213124967 E-mail: bortisca@ansv.ro http://www.ansv.ro</p> <p>For the metrology field the National Product Contact Point is established at the Romanian Bureau of Legal Metrology:</p> <p>Biroul Român de Metrologie Legală Direcția Tehnică Șos. Vitan Bârzești nr. 11, sector 4 042122 București ROMÂNIA</p> <p>Tel. +40 213320954 (interior 246) Fax +40 213320615 E-mail: Regulament764@brml.ro http://www.brml.ro</p> <p>For the construction products the National Product Contact Point is established at the Ministry of Regional Development and Housing:</p> <p>Ministerul Dezvoltării Regionale și Locuinței Strada Apolodor nr. 17, Latura Nord, sector 5 050741 București ROMÂNIA</p> <p>Tel. +40 372111409 E-mail: info@mdrl.ro http://www.mdrl.ro</p> <p>For the nuclear safety field the National Product Contact Point is established at the National Commission for the Control of Nuclear Activities:</p> <p>Comisia Națională pentru Controlul Activităților Nucleare Direcția Relații Internaționale Bd-ul Libertății nr. 14, sector 5 050706 București ROMÂNIA</p> <p>Tel. +40 213173807 Fax +40 318055939 E-mail: raluca.nadoliu@cncan.ro http://www.cncan.ro</p>

Member State Product Contact Point	Product Contact Point
SLOVENIA	<p>Slovenian Institute for Standardisation (SIST) Šmartinska cesta 152 SI-1000 Ljubljana SLOVENIJA</p> <p>Telefon +386 14783068 Telefaks +386 14783098 Elektronski naslov: info@sist.si http://www.sist.si</p>
SLOVAK REPUBLIC	<p>Slovak Office of Standards, Metrology and Testing Department of European Affairs SLOVENSKO/SLOVAKIA</p> <p>Kontaktná osoba: Kvetoslava Steinlová Tel. +421 252493521 Fax +421 252493521 E-mail: productinfo@normoff.gov.sk</p>
FINLAND	<p>Ministry of Employment and the Economy/Internal Market and Consumer Policy Group P.O. Box 32 FI-00023 Government SUOMI/FINLAND</p> <p>Yhteyshenkilö: Leila Vilhunen Puhelin +358 106064686 Faksi +358 106048998 Sähköposti: sisamarkkinat@tem.fi</p>
SWEDEN	<p>National Board of Trade/Kommerskollegium Box 6803 SE-113 86 Stockholm SVERIGE</p> <p>Tfn. +46 86904800 Fax +46 8306759 E-post: pcp@kommers.se http://www.kommers.se/kontaktpunkt/varor</p>
UNITED KINGDOM	<p>http://www.businesslink.gov.uk/productcontactpoint E-mail: mutual.recognition@berr.gsi.gov.uk</p>

V

(Announcements)

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 185/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006**‘SEDANO BIANCO DI SPERLONGA’****EC No: IT-PGI-0005-0481-06.07.2005****PDO () PGI (X)**

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Ministero delle Politiche Agricole e Forestali
Address: Via XX Settembre n. 20
00187 Roma RM
ITALIA
Tel. +39 0646655106
Fax +39 0646655306
E-mail: saco7@politicheagricole.gov.it

2. Group:

Name: Associazione produttori Sedano Bianco di Sperlonga
Address: Viale Europa
LT-04029 Sperlonga
LIETUVA/LITHUANIA
Tel. +370 771556388
Fax +370 771556388
E-mail: —
Composition: Producers/processors (X) Other ()

3. Type of product:

Group 1.6: Fresh or processed fruit, vegetables and cereals.

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

'Sedano Bianco di Sperlonga'

4.2. Description:

The 'Sedano bianco di Sperlonga' PGI is reserved exclusively for the Sperlonga celery ecotype of the variety *Apium graveolens* L. var *dulce* Mill, 'Bianco di Sperlonga' ecotype, with white or whitish sides. The characteristic light colour is an intrinsic element of the ecotype, which may be intensified by a denser planting pattern. When released for consumption, 'Sedano bianco di Sperlonga' PGI must conform to the following specific characteristics of the local 'Bianco di Sperlonga' ecotype: plant of average height, compact in form, with 10-15 light green leaves; the stalks are white with a light-green tinge, not very fibrous, characterised by barely-visible ridges. Weight varies according to size: medium size, from 500 to 800 g; large size, more than 800 g. Its flavour is mild and only moderately aromatic, which makes it particularly well-suited to being eaten raw. Furthermore, 'Sedano bianco di Sperlonga' has a total organic acid content of not less than 135 mg/100 g, breaking strength not less than 20 N and a total sugar content of not less than 13 mg/g.

4.3. Geographical area:

'Sedano Bianco di Sperlonga' Protected Geographical Indication (PGI) must be grown within the territory of the municipalities of Fondi and of Sperlonga.

4.4. Proof of origin:

Each stage in the production process is monitored, with all inputs and outputs recorded. This, along with the compilation of specific registers — managed by the inspection body — of the land registry parcels in which cultivation, producers and packagers are located, and timely declaration to the inspection body of the quantities produced ensures product traceability throughout the production chain. All natural and legal persons recorded in the appropriate lists are subject to checks by the inspection body, in accordance with the corresponding monitoring plan.

4.5. Method of production:

Planting must take place from July. Seeds, either in their natural state or coated, can be sown (scattered) in boxes or tray fillers. Light is essential for the seed to grow. Seed production, using phenotype selection (that is to say by obtaining seeds from the best plants) is carried out at farms and/or nurseries in the production area. The seed from such farms and/or nurseries may be made available to other producers or nurseries in the production area, which then see to the production of seedlings. The seedlings produced by nurseries must be returned or made available to farms in the production area.

Seed produced by individual local farms located within the area referred to in point 4.3 must be as entered in the voluntary regional register for the protection of biodiversity in agriculture. The register is kept by ARSIAL (Agenzia regionale per lo sviluppo e l'innovazione in agricoltura del Lazio — Regional Agency for Agricultural Development and Innovation in Lazio). Seedlings must be planted out when they reach a height of approximately 10-15 cm. The planting pattern is 25-35 cm between rows and at intervals of 25-35 cm within the row, with an optimal distribution of 10-12 plants/m². Maximum permissible density is of 14 plants/m². The 'Sedano Bianco di Sperlonga' is watered by irrigation. Both sprinkler and micro-irrigation systems are acceptable. The approach to fertilising celery must be informed by the rotation of crops for the whole year. In particular, the total amount of nitrogen added in any one year must not exceed 155 kg/ha. Pest control must be carried out using an integrated system in order to keep to the minimum or eliminate any pest control residues on the celery.

'Sedano Bianco di Sperlonga' is harvested by hand, by cutting the plant below the root collar. The plants must be laid in the container, avoiding any friction between them which could result in broken tissue and leakage of cell fluids. Furthermore, the time during which the product is left in the sun after harvest should be as short as possible.

'Sedano Bianco di Sperlonga' should be grown and prepared in the area mentioned in point 4.3 in order not to impair the quality of the product and in order to ensure its traceability and monitoring.

4.6. *Link:*

'Sedano Bianco di Sperlonga' was introduced into the Fondi and Sperlonga area around the 1960s. Cultivation of the crop in the area mentioned in point 4.3 is attested to by a mass of tax documents dating from the early 1960s to the present day, when 'Sedano Bianco di Sperlonga', after an initial introduction phase, rapidly gained commercial value and popularity among consumers on the markets in Rome.

The area of production of 'Sedano Bianco di Sperlonga' is characterised by a climate and soil which very much favours the growing of celery. The soil is part calcareous Mesozoic and part silty-calcareous alluvial soil. Typical of the production area is the presence of land where the water table is almost at the surface lying between the drained area and the sea. It is on this land, referred to as 'mudflats', or marshes, that the growing of celery developed, at first in the open and subsequently under shelter. Indeed, the soils are characterised by a circulating solution with a high degree of salinity which, together with all the other particular climatic conditions, confer on the 'Sedano bianco di Sperlonga' its distinctive organoleptic qualities, namely its flavour, the sweet and moderately aromatic taste, the organic acid content, the reduced breaking strength of the stalks and their characteristic light colour, which is an intrinsic feature of the ecotype.

The climate of the area covered by the PGI is temperate maritime characterised by: an average temperature of between 17 and 18 °C; average monthly temperature < 10 °C for 1-3 months, the average of the minimum for the coldest month being 6,9 °C; annual average rainfall of 727 and 1 133 mm, the summer rainfall being 61 to 83 mm. On the coast especially the climate is intensely dry from May to August.

The soils and the climatic characteristics thus constitute the habitat of choice for the growing of 'Sedano Bianco di Sperlonga'.

In addition to the soil and climatic characteristics, there is the historic specialisation of the local farmers who not only have adopted techniques with a low impact on the environment but have also been able to exploit the typical marshy terrain, thus making it possible, thanks to being able to produce the seeds themselves by means of phenotype selection, to preserve the 'Bianco di Sperlonga' ecotype and ensure the safeguarding of the production techniques and the suitability of the cultivar.

4.7. *Inspection body:*

Name: Agroqualità
Address: Via Montebello 8
00185 Roma RM
ITALIA
Tel. +39 0647822463
Fax +39 0647822439
E-mail: —

4.8. *Labelling:*

The celery may be packaged in recipients containing 4 or 5 celery stalks in one layer, weighing a maximum of 5 kg, or in a recipient containing 8 to 10 stalks in two layers, weighing a maximum of 10 kg. For packs of 1 to 3 stalks, each head must be individually labelled. In addition to the Community graphic symbol and indications, the packaging must bear on the label the following indications in clear legible print:

- 'Sedano Bianco di Sperlonga' followed by the acronym IGP (Protected Geographical Indication in Italian), in larger lettering than any other wording on the label,
- the name, business name and address of the producing or packaging undertaking.

It is forbidden to add any description that is not expressly provided for. Use is however permitted of brand names provided these have no laudatory purport and are not such as to mislead the consumer, the name of the undertaking from whose land the product comes, and of other truthful and documentable indications that are permitted under the law in force and do not conflict with the purposes and content of the present summary sheet.

The name 'Sedano Bianco di Sperlonga' is untranslatable.

The logo for 'Sedano Bianco di Sperlonga' is composed of a rectangle within which there is a square in which appear two celery stalks lying on four waves.



Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 185/09)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

‘FARINE DE PETIT ÉPEAUTRE DE HAUTE PROVENCE’

EC No: FR-PGI-0005-0476-20.06.2005

PDO () PGI (X)

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Institut National de l'Origine et de la Qualité
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FRANCE
Tel. +33 153898000
Fax +33 142255797
E-mail: —

2. Group:

Name: Syndicat du Petit Épeautre de Haute-Provence
Address: Quartier Aumage
26560 Mevouillon
FRANCE
Tel. +33 475285186
Fax +33 475285186
E-mail: petit.epeautre@orange.fr
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.6: Fruit, vegetables, cereals, whether or not processed.

4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

‘Farine de Petit Épeautre de Haute Provence’

4.2. Description:

Small spelt (‘Petit Épeautre’) ‘Triticum monococcum’ is a straw cereal belonging to the Gramineae family. It is characterised by its flat bearded ears which grow in two ranks. The unbroken grain in its husk must be husked (or possibly bleached) before being consumed. Bleached grain is grain which has been husked after an additional dehulling stage. A number of quality requirements have been laid down. The maximum total percentage of matter which is not basic cereal of unimpaired quality is 5 %, of which:

2 % may be broken grains

1,5 % grain impurities (shrivelled, other cereals, attacked, pest damage, discoloration, overheated, dry)

1 % sprouted grain

0,5 % miscellaneous impurities (extraneous seeds, damaged grain, husks, ergot, decayed grain, dead insects and fragments of insects)

The minimum specific weight is 77 kg/hl. The humidity of the bulk grain must not exceed 14 %.

Protein content of husked grain must be more than 10,5 %.

The small spelt is processed into ivory coloured, cream flour. 'Petit Épeautre' de Haute Provence flour does not rise as much as wheat flour because of its low gluten content.

The PGI relates to whole wheat flour, which is characterised by a mineral rate of more than 1,8 % and sifted flour, with a mineral rate of less than 1,8 %. For these two types of flour, humidity should be less than 14 % and protein rate more than 10,5 %.

Milling flour, which is obtained by milling (see section 4.5), can be packaged in bags of 500 g, 1, 10, 25 or 50 kg, but may also be delivered in bulk to any operator. The miller is not the only person able to package.

Traditional flour, obtained by traditional stone-milling (see section 4.5), may be packaged in bags of 500 g, 1, 10 and 25 kg.

The optimum date by which the flour may be used is nine months from the date of milling.

4.3. *Geographical area:*

The PGI area (production of grains and seeds, husking and stone-milling) includes 235 municipalities at an altitude of over 400 metres, spread across four *départements* (Alpes de Haute-Provence, Hautes-Alpes, Drôme and Vaucluse) in south-east France. This area is delimited as follows:

Department of Alpes-de-Haute-Provence:

- all municipalities in the cantons of Banon, Forqualquier, Manosque, Noyers-sur-Jabron, Reillanne, Saint Etienne les Orgues,
- the following municipalities in the canton of Château-Arnoux: Aubignosc, Château Arnoux, Chateauneuf Val St Donat, Montfort and Peipin,
- the following municipalities in the canton of Peyruis: Ganagobie, La Brillanne, Lurs and Peyruis.

Department of Hautes-Alpes:

- all the municipalities in the cantons of Aspres/Büech, Orpierre, Rosans, Ribiers and Serres,
- the following municipalities in the canton of Laragne: Eyguians, Laragne-Montéglin, Lazer, Le Poët, Upaix, Ventavon.

Department of Drôme:

- all the municipalities in the cantons of Buis les Baronnies, La Motte Chalencon, Rémuzat, Séderon,
- the following municipalities in the canton of Luc en Diois: Beaumont en Diois, Beaurières, Charens, Jonchères, La Bâtie des Fonds, Les Près, Lesches en Diois, Luc en Diois, Miscon, Poyols, Val Maravel, Valdrôme,
- the following municipalities in the canton of Nyons: Arpavon, Aubres, Chateauneuf de Bordette, Chaudebonne, Condorcet, Curnier, Eyrolles, Les Pilles, Montaulieu, Saint Ferréol Trente Pas, Sainte Jalle, Valouse.

Department of Vaucluse:

- all the municipalities in the canton of Sault,
- the following municipalities in the canton of Apt: Apt, Auribeau, Caseneuve, Castellet, Gignac, Lagarde d'Apt,
- Rustrel, Saïgnon, Saint Martin de Castillon, Saint Saturnin d'Apt, Viens, Villars,
- the following municipalities in the canton of Bonnieux: Buoux and Sivergues,
- the following municipalities in the canton of Gordes: Lioux and Murs,
- the following municipalities in the canton of Malaucène: Brantes, Savoillan, and Saint Léger du Ventoux,
- the following municipalities in the canton of Mormoiron: Blauvac, Flassan, Méthamis and Villes sur Auzon,
- the following municipalities in the canton of Pertuis: Beaumont de Pertuis, Cabrières d'Ayguës, Grambois, La Bastide des Jourdans, La Motte d'Ayguës, Peypin d'Ayguës, Vitrolles.

4.4. *Proof of origin:*

For each farm, plots are identified on the basis of a plot map produced using the farm register. The origin of seeds is ascertained by checking sales invoices. The quantities harvested in each plot are recorded on the crop sheets in the farm register.

Each production and/or storage batch is identified on the storage units by batch identification sheets. The sheets also show the quantities harvested and husked, together with the husker's identity code and date of husking. Each stage — husking, milling and packaging — is subject to a stock-taking check and is recorded for each batch. Taken as a whole, these aspects of traceability mean that the process from sowing of the plot to sale to the consumer can be traced.

4.5. *Method of production:*

The small spelt covered by the PGI is grown in the geographical production area of Haute Provence at an altitude of more than 400 metres. It is grown according to traditional production methods: crops are rotated, the seed used comes from the geographical area, sowing takes place in summer and autumn, and the use of synthetic chemical products is prohibited. Fertilisation is limited to a maximum of 60 units of nitrogen (one unit of nitrogen being the equivalent of 1 kg of N), 60 units of potassium (one unit of potassium being the equivalent of 1 kg of potassium oxide or K_2O) and 60 units of phosphorus (one unit of phosphorus being the equivalent of 1 kg of phosphorous pentoxide or P_2O_5) per hectare. Haute Provence small spelt makes best use of the rains in May, which allow the grain to swell. July, which is hot and dry, encourages healthy maturing without any diseases developing. The maximum grain yield, husk on, is 40 quintals per hectare.

After harvesting, small spelt, still in its husk, is stored in the geographical area to await husking. Husking is an essential stage prior to any use in cooking or milling; it is carried out by huskers within the geographical area and consists of removing the husk from the grain. Husking calls for genuine expertise, requiring great dedication and special tools. The grain must be neither spoilt nor badly husked, which requires very fine dexterity on the part of the husker. The various screening and husking stages result in grain of between 5 and 10 mm in length and 1,5 mm thick. Husking may take place up to 2 years after harvesting.

The milling is carried out without the addition of additives and without the grain being wet (this encourages the conservation of the grain by limiting oxidation), using husked grains and/or grains cut at the time of husking. The expertise resides in the ability to regulate the level of extraction enabling the flour required to be obtained. Processing into flour takes place within six months after husking. Batches have to be milled within three months of delivery to the mill. Two types of milling are possible: stone-milling or traditional milling.

Traditional stone-milling is carried out within the geographical area. It is only carried out by producers milling, on their own farm, grains that they have produced themselves.

Crushing and sifting are performed at a stone-mill. This milling allows the grain to be crushed without it being heated. The milling is carried out in a single process between two grooved stones (one static and another which turns). The grain poured into the central hole falls through a groove, is ground and then removed by centrifugal force to the outside of the millstones. The bags are packed, weighed and closed by hand.

Milling can take place outside of the geographical area. The processing takes place using several grinding and conversion procedures. Sifting (using a flour sifting device) takes place between each grinding and conversion operation. A plansifter ventilation system allows the finished product to be guided towards a flour chamber (storage of the end product) and intermediate products to be sent for grinding and conversion.

The flour obtained by the two types of milling is wholemeal, but can also be sifted using a sifting system.

4.6. Link:

The geographical area covered by the name 'Haute Provence' is a homogenous zone with a Mediterranean climate, mainly characterised by its altitude, which tempers its climate. The dry summers give way to intensely cold winters.

Haute Provence small spelt is suited to these harsh climatic conditions typical of the area because the fact that it is an early sowing variety means it can bear the hard winter conditions. The late rains in May benefit the quality of the grain, whereas they often arrive too late for the wheat and barley sown a month earlier.

The region has karstic calcareous subsoils riddled with faults, dating from the Tertiary period. 'Petit Epeautre de Haute Provence' enables best use to be made of the poorest soils (known locally as 'spelt fields'), on which lavender is also grown. The fact that processing plants have been set up is a very clear sign of the link between small spelt and the geographical area. Husking takes place in artisanal workshops distributed throughout the area. A large number of mills, no longer in use, were built along rivers and streams and also produced flour; their millstones were put to a number of different purposes. In the wake of technical progress and using the know-how they have inherited, today's huskers use special tools which vary according to the batch to be worked on and make it possible to obtain a greater yield by reducing the number of grains broken during the husking and screening stages. The condition of the husked grain is one of the best means of assessing the quality. The skill lies in dedicating just the right amount of time to husking. Previously, despite efforts made, small spelt flour (rich in lipids) was less expensive than wheat flour and many mills capable of processing small spelt could be found in large numbers in Haute Provence.

These mills were essential because they produced flour and were able to husk the grain. Small spelt flour, which is produced as and when required so as to avoid it going rancid, used to be used in Haute Provence as the wheat flour in the plains. Although its production is marginal compared to that of wheat flour, it has always been produced.

Historically, there is evidence that 'Petit Epeautre de Haute Provence' was already present in certain prehistoric sites in Provence. The Roman occupation of 'Provincia' (Provence) relegated cultivation of this crop to the unromanised saltus or garrigue of the interior. After the collapse of the Roman Empire, Nordic peoples invaded Provence and caused an exodus of its population into the interior. The robust quality and storability of small spelt enabled the displaced population to survive. Small spelt was still present throughout the Middle Ages in Provence. The subsequent presence of this crop in various parts of Haute Provence is attested to in administrative acts (1338), surveys (1775) and agricultural statistics (1804-1874).

However, there is a genuine culinary tradition surrounding Petit Épeautre flour in Haute Provence and it is very well-known. Distributors and processors very often associate small spelt with Haute Provence because it is a typical product of this region. Haute Provence is recognised as being the ancestral production area for small spelt.

Small spelt flour from Haute Provence is well known because it is used to produce golden sandwich bread, with a delicate nutty flavour.

4.7. *Inspection body:*

Name: ULASE, Organisme Certificateur
Address: ZA Champgrand
26270 Loriol sur Drome
FRANCE
Tel. +33 475611300
Fax +33 475856212
E-mail: info@ulase.fr

4.8. *Labelling:*

The label must bear the sales name together with the protected geographical indication, the identification of the milling lot, the net weight, the optimal use-by-date, the name or company name and address of the packager.

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