

Official Journal of the European Union

C 168



English edition

Information and Notices

Volume 53

26 June 2010

<u>Notice No</u>	<u>Contents</u>	<u>Page</u>
II <i>Information</i>		
INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES		
European Commission		
2010/C 168/01	Non-opposition to a notified concentration (Case COMP/M.5885 — Altarea/Predica/ABP/Aldeta) ⁽¹⁾	1
IV <i>Notices</i>		
NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES		
European Commission		
2010/C 168/02	Euro exchange rates	2
2010/C 168/03	Communication from the Commission on the body authorised to issue certificates of origin under Regulation (EC) No 891/2009	3
2010/C 168/04	Commission Communication concerning the implementation of Article 4 of Regulation (EC) No 552/2004 of the European Parliament and of the Council on the interoperability of the European Air Traffic Management network ⁽¹⁾ (<i>Publication of titles and references of Community specifications under the Regulation</i>)	3

EN

Price:
EUR 3⁽¹⁾ Text with EEA relevance

(Continued overleaf)

NOTICES FROM MEMBER STATES

2010/C 168/05	Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001	4
---------------	---	---

V *Announcements*

ADMINISTRATIVE PROCEDURES

Court of Justice

2010/C 168/06	Call for applications for the post of Registrar of the Court of Justice of the European Union	6
---------------	---	---

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2010/C 168/07	Prior notification of a concentration (Case COMP/M.5924 — Trident/Hellman & Friedman/Sedgwick) — Candidate case for simplified procedure ⁽¹⁾	8
2010/C 168/08	Prior notification of a concentration (Case COMP/M.5889 — United Air Lines/Continental Airlines) ⁽¹⁾	9

OTHER ACTS

European Commission

2010/C 168/09	Publication of an amendment 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	10
---------------	---	----



⁽¹⁾ Text with EEA relevance

II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.5885 — Altarea/Predica/ABP/Aldeta)****(Text with EEA relevance)**

(2010/C 168/01)

On 22 June 2010, 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 French 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 32010M5885. EUR-Lex is the on-line access to the European law.
-

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

25 June 2010

(2010/C 168/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,2294	AUD Australian dollar	1,4219
JPY Japanese yen	109,99	CAD Canadian dollar	1,2799
DKK Danish krone	7,4434	HKD Hong Kong dollar	9,5631
GBP Pound sterling	0,82360	NZD New Zealand dollar	1,7422
SEK Swedish krona	9,5610	SGD Singapore dollar	1,7113
CHF Swiss franc	1,3533	KRW South Korean won	1 494,35
ISK Iceland króna		ZAR South African rand	9,3975
NOK Norwegian krone	7,9885	CNY Chinese yuan renminbi	8,3476
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,1993
CZK Czech koruna	25,795	IDR Indonesian rupiah	11 152,12
EEK Estonian kroon	15,6466	MYR Malaysian ringgit	3,9943
HUF Hungarian forint	285,00	PHP Philippine peso	57,110
LTL Lithuanian litas	3,4528	RUB Russian rouble	38,3100
LVL Latvian lats	0,7085	THB Thai baht	39,839
PLN Polish zloty	4,1235	BRL Brazilian real	2,1879
RON Romanian leu	4,2860	MXN Mexican peso	15,6183
TRY Turkish lira	1,9440	INR Indian rupee	56,9030

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

Communication from the Commission on the body authorised to issue certificates of origin under Regulation (EC) No 891/2009

(2010/C 168/03)

On the basis of Commission Regulation (EC) No 891/2009 of 25 September 2009, published in *Official Journal of the European Union* L 254 of 26 September 2009, an import tariff quota has been opened for sugar originating in Brazil.

Under Article 10 of Commission Regulation (EC) No 891/2009 of 25 September 2009, the release for free circulation of the goods imported under that quota is conditional upon presentation of a certificate of origin.

The following authority is authorised to issue certificates of origin under the Regulation.

Ministério do Desenvolvimento, Indústria e Comércio Exterior — MDIC
Departamento de Operações de Comércio Exterior — DECEX
Esplanada dos Ministérios, Bloco J, sala 306
Brasília — DF
CEP 70053-900
BRASIL

Commission Communication concerning the implementation of Article 4 of Regulation (EC) No 552/2004 of the European Parliament and of the Council on the interoperability of the European Air Traffic Management network ⁽¹⁾**(Text with EEA relevance)***(Publication of titles and references of Community specifications under the Regulation)*

(2010/C 168/04)

Organisation	Reference	Edition number	Title of the Community specifications	Edition date
ETSI ⁽ⁱ⁾	EN 303 212	V1.1.1	Airport Collaborative Decision Making (A-CDM); Community Specification for application under Single European Sky Interoperability Regulation (EC) No 552/2004 ⁽ⁱⁱ⁾	June 2010

⁽ⁱ⁾ European Telecommunications Standards Institute: 650 Route des Lucioles, 06921 Sophia Antipolis Cedex, FRANCE, tel. +33 492944200, fax +33 493654716.

⁽ⁱⁱ⁾ <http://www.etsi.org>

⁽¹⁾ OJ L 96, 31.3.2004, p. 26.

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001

(2010/C 168/05)

Aid No: XA 77/10**Member State:** United Kingdom**Region:** Scotland**Title of aid scheme or name of company receiving an individual aid:** Loch Lomond & The Trossachs National Park Natural Heritage Grant Scheme 2010**Legal basis:**

National Parks (Scotland) Act 2000.

Commission Regulation (EC) No 1857/2006.

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: The annual expenditure from 1 April 2010 to 31 March 2011 is expected to be GBP 90 000,00 (EUR 102 065,15) and the amount given to an individual beneficiary will not exceed GBP 20 000,00 (EUR 22 683,95).**Maximum aid intensity:**

Aid will only be made available for investments which protect or enhance the natural heritage. Aid may be paid at the following rates:

1. In cases where a grant is awarded for a non-productive asset, the rate of aid will be 100 % in accordance with Article 5.2 of Regulation (EC) No 1857/2006.
2. In cases where investments or capital works are intended for the conservation of heritage features of productive assets, such as farm buildings, aid may be granted at 75 % within Less Favoured Areas (LFAs) or 60 % outwith LFAs of the real costs incurred, provided that the investment does not entail any increase in production capacity in accordance with Article 5.3 of Regulation (EC) No 1857/2006. This shall apply as regards eligible expenses from undertaking the relevant work using normal contemporary materials. Additional aid may be granted at a rate of up to 100 % to cover the extra cost incurred by using traditional materials necessary to maintain the heritage features of the asset.

3. Where there is an increase in production capacity, the aid rate will not exceed 50 % within LFAs or 40 % outwith LFAs (plus 10 % in each case for investments made by young farmers within five years of setting up) of eligible investments, in accordance with Article 4.2 of Regulation (EC) No 1857/2006. This shall apply as regards eligible expenses from undertaking the relevant work using normal contemporary materials. Additional aid may be granted at a rate of up to 100 % to cover the extra cost incurred by using traditional materials necessary to maintain the heritage features of the asset.

A decision on the rate of aid to be paid will be made on a case-by-case basis, whereby each case will be assessed as to whether it is a non-productive asset, a productive asset, will result in an increase in production capacity, is within or outwith an LFA, and if the applicant is a young farmer within five years of setting up.

Date of implementation: 6 May 2010 (or as soon as EC approval is secured)**Duration of scheme or individual aid award:**

The scheme will close to new applications on 16 March 2011.

Final payment to applicants will be 31 March 2011.

Objective of aid: The Natural Heritage Grant Scheme is a capital grants scheme, designed to encourage and provide support for measures that will conserve and enhance the natural heritage of Loch Lomond & The Trossachs National Park, and promote understanding and enjoyment of its special qualities. The statutory National Park Plan indicates the particular activities that will be regarded as a priority for assistance to deliver the objectives and this is in accordance with Article 5 of Regulation (EC) No 1857/2006.**Sector(s) concerned:** All IACS registered SME agricultural producers in the National Park.

Name and address of the granting authority:

Loch Lomond & The Trossachs National Park Authority
National Park Headquarters
Carrochan Road
Balloch
Glasgow
Scotland
G83 8EG
UNITED KINGDOM

Website:

<http://www.lochlomondtrossachs.org/images/stories/Looking%20After/PDF/NHGS/NHGS%20notes%20appendix.pdf>

Other information: This is not a new scheme, but an extension of the pre-existing scheme XA 182/07. The only proposed change is to extend the pre-existing scheme by one year and increase the budget by GBP 90 000. The technical support that was part of XA 182/07 has not been extended for the additional year of this scheme.

V

(Announcements)

ADMINISTRATIVE PROCEDURES

COURT OF JUSTICE

CALL FOR APPLICATIONS

for the post of Registrar of the Court of Justice of the European Union

(2010/C 168/06)

The post of Registrar of the Court of Justice of the European Union will soon become vacant. The Registrar will be appointed in accordance with the procedure laid down in Article 12 of the Rules of Procedure of the Court of Justice.

The Registrar is appointed for a term of six years. His status and conditions of employment are governed by the Statute of the Court of Justice, the Rules of Procedure of the Court of Justice and the rules governing the emoluments of the members of the Commission and of the Court of Justice (Regulation No 422/67/EEC of the Council of 25 July 1967).

Nature of the Duties

The Registrar assists the Court of Justice in the exercise of its judicial function. On that basis, he is responsible for ensuring that the duties described in Article 17 of the Rules of Procedure of the Court of Justice are performed.

In addition, the Registrar is the secretary general of the institution, which comprises three courts: the Court of Justice, the General Court and the Civil Service Tribunal. He is responsible, under the authority of the President of the Court of Justice, for the administration of the institution, and directs its staff and departments. By delegation from the Court of Justice, he performs the duties of authorising officer in respect of the appropriations in the institution's budget.

Requirements

Candidates must:

- be a national of one of the Member States of the European Union,
- have completed legal studies attested by a university qualification and have a detailed knowledge of European Union law and the functioning of the Courts of the Union,
- have 15 years' professional experience, a significant part of which must have involved duties with a very high-level of responsibility,
- have a very good knowledge of French and a good knowledge of one other official language of the European Union. Knowledge of other official languages will be taken into account.

Submission of applications

Applications are to be sent by email only to Greffier.CJUE@curia.europa.eu and must be received by the Court of Justice **by 18 July 2010**, at the latest. Applications must be accompanied by a curriculum vitae providing full details of the candidate's age, nationality, university degrees, knowledge of any languages, present and past occupations and experience, if any, in judicial and international fields.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.5924 — Trident/Hellman & Friedman/Sedgwick)

Candidate case for simplified procedure

(Text with EEA relevance)

(2010/C 168/07)

1. On 18 June 2010, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings, Hellman & Friedman Capital Partners VI, L.P. ('HFCP VI', UK), one of the private equity funds controlled by Hellman & Friedman LLC (such funds, collectively with Hellman & Friedman LLC, 'H&F', USA) and Trident IV, L.P. ('Trident IV', USA), one of the private equity funds controlled by Stone Point Capital LLC (such funds, collectively with Stone Point Capital LLC, 'Trident', USA), acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Sedgwick, Inc., including the various companies it directly or indirectly controls ('Sedgwick', USA), by way of contract of management or any other means.

2. The business activities of the undertakings concerned are:

- H&F: private equity fund long-term equity capital in businesses in growing markets,
- Trident: private equity fund, investing in the insurance, employee benefits and financial services industries,
- Sedgwick: operates in the field of third party administration services primarily in the workers compensation, disability, liability and related markets, only in the U.S. and Canada.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the EC Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the EC Merger Regulation ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.5924 — Trident/Hellman & Friedman/Sedgwick, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

⁽²⁾ OJ C 56, 5.3.2005, p. 32 ('Notice on a simplified procedure').

Prior notification of a concentration**(Case COMP/M.5889 — United Air Lines/Continental Airlines)****(Text with EEA relevance)**

(2010/C 168/08)

1. On 21 June 2010, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking United Air Lines, Inc. ('United', U.S.) enters into a full legal merger within the meaning of Article 3(1)(a) of the Merger Regulation with Continental Airlines, Inc. ('Continental' U.S.).

2. The business activities of the undertakings concerned are:

- for United: provision of air services for both passengers and freight, as well as the provision of other services (maintenance, repair and overhaul of aircraft),
- for Continental: provision of air services for both passengers and freight, as well as the provision of other services (maintenance, repair and overhaul of aircraft).

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope the EC Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.5889 — United Air Lines/Continental Airlines, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment 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

(2010/C 168/09)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**Amendment application according to Article 9****‘ROBIOLA DI ROCCAVERANO’****EC No: IT-PDO-0217-0024-13.09.2005****PGI () PDO (X)****1. Heading in the product specification affected by the amendment:**

- ☐ Name of product
- ☒ Description of product
- ☒ Geographical area
- ☒ Proof of origin
- ☒ Method of production
- ☒ Link
- ☒ Labelling
- ☐ National requirements
- ☒ Other (to be specified)

2. Type of amendment(s):

- ☐ Amendment to single document or summary sheet
- ☒ Amendment to specification of registered PDO or PGI for which neither the single document nor summary has been published

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

- ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

3.1. *Description of product:*

The possibility of maturing the product is introduced.

Although the previous specification makes no mention of maturing the product it is now common to mature a proportion of the 'Robiola di Roccaverano' production for varying periods and this is highly appreciated by consumers. This practice is a revival of an ancient tradition.

The size of the heel is amended, with the minimum size being reduced from 4 cm to 2,5 cm. This is necessary because the quantity of Robiola made exclusively from goat's milk has increased considerably over recent years. In addition, enormous use is again being made of containers known as 'bicchieroni', or in the local dialect 'pignatin', for coagulation. A maximum of 1,8 litres of milk may be placed in these two-litre containers in order to obtain synaeresis of the whey characteristic of 'Robiola di Roccaverano'. Furthermore, when exclusively or mainly goat's milk is used, the chemico-physical properties of the milk produce a shorter heel on the 'Robiola di Roccaverano' than when made mainly from cow's and ewe's milk.

3.2. *Method of production:*

The minimum fat content as a percentage of the dry extract has been reduced from 45 % to 40 %. This change is also because of the fact that the proportion of Robiola made exclusively or partly from goat's milk has increased significantly over recent years. On average, goat's milk has a lower fat content as a percentage of the dry extract.

The protein and ash contents have been amended. 'Robiola di Roccaverano' has always been produced from the milk produced on the holding, irrespective of the species of animal. Robiola is therefore a cheese produced by acid coagulation of mixed milk (goat's, ewe's and cow's), the characteristics of which are determined not only by the production method but also by the proportions of the three types of milk used. The percentage of protein substances and ash is therefore strongly influenced by the type of milk used.

The maximum proportion of cow's milk that can be used has been reduced from 85 % to 50 %. The proportion of ewe's milk has also been changed, and can now not exceed 50 %. These changes are necessary because already in the 1990s cows and goats were disappearing from holdings in the area, or their numbers were being considerably reduced, to be replaced by goats. There are many reasons for this change, not the least of which are the lower costs of facilities for raising goats and the lower costs of herd management, the fact that goats are hardier animals and the possibility of exploiting large uncultivated stretches of land in the area. In addition, this choice is often also linked to a return to old traditions of the 'Robiola di Roccaverano' production area, in which in the 1950s cattle and sheep farming was not widespread and was dedicated almost exclusively to producing draft animals, while goat farming was practised on a wide scale. What is more, the producers who have availed themselves of this change to the specification, which has been provisionally approved, have seen an improvement in the quality of the marketed product (which has won prizes at a number of national and international events) and there has consequently been an increase in the number of producers, with new holdings being set up by young farmers in the marginal and less-favoured area of Langa Astigiana and the surrounding villages.

The goat, sheep and cattle breeds from which the milk is obtained for the production of 'Robiola di Roccaverano' have been put in both the summary sheet and the specification and the animal feed used has been specified.

3.3. *Geographical area:*

The geographical area has been described in more detail in the summary sheet to comply with Community rules.

3.4. *Proof of origin:*

The proof of origin has been made clear in the summary sheet and the specification as required by Community rules.

3.5. *Link:*

Information showing that 'Robiola di Roccaverano' originates in the geographical area has been given in the summary sheet and the specification, along with details of the link. The Commission already has this information, since it is given in the documentation on the basis of which registration was granted.

3.6. *Labelling:*

The special rules on labelling are set out in detail, with the addition of the code identifying the holding and the PDO logo to ensure that the product is instantly recognisable and thus guarantee consumers clear and comprehensive information.

In addition, the different percentages of milk used must be shown on the label so as to give greater clarity and transparency as regards the ingredients of the cheese, particularly in view of the growing incidence of food allergies and intolerance in recent years.

3.7. *Others:*

It is made clear that packing must take place in the production area given that it is impossible to indelibly mark the cheese itself at the time of production because of its lack of a rind and its fresh and soft body. The absence of a rind also exposes the cheese to the risk of dehydration, oxidation and deterioration of the fat content.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'ROBIOLA DI ROCCAVERANO'

EC No: IT-PDO-0217-0024-13.09.2005

PDO (X) PGI ()

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 20
00187 Roma RM
ITALIA
Tel. +39 0646655104
Fax +39 0646655306
E-mail: sacco7@politicheagricole.gov.it

2. **Group:**

Name: Consorzio per la Tutela del Formaggio Robiola di Roccaverano
Address: Via Roma 8
Roccaverano AT
ITALIA
Tel. +39 014488465
Fax +39 014493350
E-mail: info@robioladiroccaverano.com
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.3 — Cheeses

4. Specification:

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

4.1. Name:

'Robiola di Roccaverano'

4.2. Description:

'Robiola di Roccaverano' is a fresh cheese made throughout the year from curd and is subject to ripening or maturing.

'Robiola di Roccaverano' PDO is cylindrical in shape with slightly edged straight sides and a slightly convex heel. The faces are between 10 and 14 cm in diameter and the heel is 2,5 to 4 cm in height. Each cheese weighs between 250 and 400 grams.

The reference criteria for 'Robiola di Roccaverano' as regards fat, protein substances and ash are as follows:

fat: minimum of 40 % of dry extract;

protein substances: minimum of 34 % of dry extract;

ash: minimum of 3 % of dry extract.

The organoleptic properties of 'Robiola di Roccaverano' cheese vary according to the degree of ripening it undergoes:

fresh cheese ripened from four to ten days: rind: this may be present in the form of a light natural bloom of mould or may be absent; external appearance: milky white or straw-yellow; body: milky white; structure: soft and creamy; taste and smell: delicate, tangy and/or slightly sour;

mature cheese ripened for 11 days or more: rind: in the form of a natural bloom of mould; external appearance: creamy white, straw-yellow or slightly reddish in colour; body: milky white; structure: soft, slightly more compact as maturing progresses, the flavoursome underrind may be creamy.

4.3. Geographical area:

The geographical area includes the following municipalities: Province of Asti: Bubbio, Cessole, Loazzolo, Mombaldone, Monastero Bormida, Olmo Gentile, Roccaverano, San Giorgio Scarampi, Serole and Vesime; Province of Alessandria: Castelletto d'Erro, Denice, Malvicino, Merana, Montechiaro d'Acqui, Pareto, Ponti, Spigno Monferrato and that part of the Municipality of Cartosio located on the left bank of the Erro stream.

4.4. Proof of origin:

Each stage in the production process is monitored, with all inputs and outputs being recorded. This, along with specific registers, managed by the inspection body, recording stockfarmers, producers, ripeners and packagers, and the timely notification of the quantities produced to the inspection body, ensures product traceability. Parcels of meadow-pasture, grassland and woodland must be entered in a register held by the inspection body. All operators, whether legal or natural persons, entered in the relevant registers are subject to checks by the inspection body.

4.5. Method of production:

'Robiola di Roccaverano' is made from raw whole milk exclusively from the production area of goats of the Roccaverano and Camosciata Alpina breeds and their crosses, ewes of the Pecora delle Langhe breed and cows of the Piemontese and Bruna Alpina breeds and their crosses and in the following proportions: raw whole goat's milk, either exclusively or mixed with up to 50 % raw whole cow's and/or ewe's milk, from successive milkings carried out within a period of between 24 and 48 hours. The percentages of the different types of milk used in the cheese must be indicated on the label.

The sheep and goats are fed by grazing between 1 March and 30 November and with green and/or conserved fodder and fresh and processed cereal grain, legumes and oleaginous plants. The cows are fed by grazing and with green and/or conserved fodder and fresh and processed cereal grain, legumes and oleaginous plants.

More than 80 % of the feed of all the animals must come from the production area.

Animal rennet is added to the milk after acidification has begun, at a temperature of between 18 and 24 °C. The milk is then left to coagulate for between 8 and 36 hours depending on weather and environmental conditions. It is left in the moulds for up to 48 hours and is turned regularly to speed the extraction of the whey.

Dry salting is carried out on both faces when the cheeses are turned or when they are removed from the moulds. The fresh cheeses are ripened naturally in suitable premises for at least three days after they are placed in moulds. From the fourth day after they are placed in moulds they may be sold or left to ripen, either on the holding or on the premises of ripeners. 'Robiola di Roccaverano' is considered to be a mature cheese from the tenth day after it is placed in the mould.

The cheeses must be packed in the production area, since the cheese's lack of a rind and its fresh and soft body expose it to the risk of dehydration, oxidation and deterioration of the fat content.

It is also impossible to indelibly mark the cheese itself at the time of production because of its lack of a rind.

4.6. Link:

The soil is clayey with a marly substratum. In certain areas, subsidence has produced colluvial soils with a very deep and very fertile clayey stratum with a high water capacity. The area has a typical continental climate characterised by very cold winters with heavy snowfalls and frequent freezing and thawing and high summer temperatures that arrive suddenly towards the end of June. There is little variation in the pattern of precipitation and annual rainfall is 300 mm, with very little falling in the spring and summer, which can bring serious droughts.

These soil and climate conditions produce typical forage plants on grassland and meadow-pasture. These are polyphytic cultivated meadows, mainly of grasses (around 75 %) and legumes (around 25 %), together with a range of aromatic and medicinal plants. The main grasses are: ryegrass (*Lolium* spp.), cock's-foot (*Dactylis glomerata*), fescue (*Festuca* spp.), meadow grass (*Poa* spp.) vernal grass, etc. The main legumes are: mountain clover (*Trifolium montanum*), bird's-foot trefoil (*Lotus corniculatus*), milfoil (*Achillea* spp.), etc. Among the aromatic and scented grasses, in addition to vernal grass, are umbrelliferae, such as wild carrot (*Daucus carota carota*), creeping thistle (*Cirsium arvense*), sage (*Salvia officinalis*), great lavender (*Lavandula latifolia*), many varieties of thyme (*Thymus* spp.), common rue (*Ruta graveolens*), rose hip (*Rosa canina canina*), etc. This mix of fodder plants, with its natural balance of hydro-carbons, proteins and vitamins, provides high-quality feed for sheep, goats and cattle. The particular properties of the flora with their different perfumes and aromas are also found in the milk, which means that the fragrance of 'Robiola di Roccaverano' cheese is unlike that of any other cheese.

Sheep and goats also graze on woodland, which as well as protecting the land, protects the animals from the excessive heat of summer.

A manuscript written by the priest Pistone dating from 1899 recounts the history of the Parrish of Roccaverano and the surrounding hamlets from 960 to 1860. Among the historical information of political relevance are economic data that highlight the importance of Robiola such as the fact that the Municipality of Roccaverano hosted five annual fairs. On these occasions, 'excellent Robiole cheeses' were sold for export; the manuscript refers specifically to export, since already at that time Robiola was known not only in Italy but also in France. It would appear that Robiola was not regarded as just a generic cheese, because its characteristics were different from those of all other cheeses. Craft-made Robiola can also be kept for six months in oil in glass jars or can be kept in straw.

4.7. *Inspection body:*

Name: I.N.O.Q.
Address: Piazza Carlo Alberto Grosso 82
12033 Moretta CN
ITALIA

Tel. +39 0172911323
Fax +39 0172911320
E-mail: inoq@isiline.it

4.8. *Labelling:*

On release for consumption, the packaging is sealed with an adhesive label bearing the PDO logo in the form of a stylised 'R'. The brown, stylised uppercase 'R' contains the image of a tower with battlements, inspired by the historical tower in the Municipality of Roccaverano; the eye of the 'R' represents a 'Robiola di Roccaverano' cheese and the leg is decorated with a green and pale yellow/green design that represents the meadows and the typical, sinuous shape of the hills of la Langa. This is enclosed within a dark green ring bearing the words 'Robiola di Roccaverano' in white, uppercase lettering with a small, white stylised flower at bottom centre. The logo appears on a white background. Underneath the logo is the code number identifying the production holding and the label serial number, on an ochre background for 'Robiola di Roccaverano' produced exclusively from goat's milk and on a white background for that produced from mixed milk. However, the percentages of the different types of milk used must be shown on the label. All cheeses must be marketed whole, packed and bearing a seal.



2010 SUBSCRIPTION PRICES (excluding VAT, including normal transport charges)

EU Official Journal, L + C series, paper edition only	22 official EU languages	EUR 1 100 per year
EU Official Journal, L + C series, paper + annual CD-ROM	22 official EU languages	EUR 1 200 per year
EU Official Journal, L series, paper edition only	22 official EU languages	EUR 770 per year
EU Official Journal, L + C series, monthly CD-ROM (cumulative)	22 official EU languages	EUR 400 per year
Supplement to the Official Journal (S series), tendering procedures for public contracts, CD-ROM, two editions per week	multilingual: 23 official EU languages	EUR 300 per year
EU Official Journal, C series — recruitment competitions	Language(s) according to competition(s)	EUR 50 per year

Subscriptions to the *Official Journal of the European Union*, which is published in the official languages of the European Union, are available for 22 language versions. The Official Journal comprises two series, L (Legislation) and C (Information and Notices).

A separate subscription must be taken out for each language version.

In accordance with Council Regulation (EC) No 920/2005, published in Official Journal L 156 of 18 June 2005, the institutions of the European Union are temporarily not bound by the obligation to draft all acts in Irish and publish them in that language. Irish editions of the Official Journal are therefore sold separately.

Subscriptions to the Supplement to the Official Journal (S Series — tendering procedures for public contracts) cover all 23 official language versions on a single multilingual CD-ROM.

On request, subscribers to the *Official Journal of the European Union* can receive the various Annexes to the Official Journal. Subscribers are informed of the publication of Annexes by notices inserted in the *Official Journal of the European Union*.

CD-Rom formats will be replaced by DVD formats during 2010.

Sales and subscriptions

Subscriptions to various priced periodicals, such as the subscription to the *Official Journal of the European Union*, are available from our commercial distributors. The list of commercial distributors is available at:

http://publications.europa.eu/others/agents/index_en.htm

EUR-Lex (<http://eur-lex.europa.eu>) offers direct access to European Union legislation free of charge. The *Official Journal of the European Union* can be consulted on this website, as can the Treaties, legislation, case-law and preparatory acts.

For further information on the European Union, see: <http://europa.eu>



Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

EN