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EN

Price:
EUR 3

⁽¹⁾ Text with EEA relevance

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⁽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.7129 — VREP/SUDKB/Duo Plast)****(Text with EEA relevance)**

(2014/C 42/01)

On 24 January 2014, 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 German 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 32014M7129. EUR-Lex is the online access to the European law.

Non-opposition to a notified concentration**(Case COMP/M.7125 — Advent/UNIT4)****(Text with EEA relevance)**

(2014/C 42/02)

On 30 January 2014, 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 32014M7125. EUR-Lex is the online access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾**12 February 2014**

(2014/C 42/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,3573	CAD Canadian dollar	1,4930
JPY Japanese yen	138,89	HKD Hong Kong dollar	10,5274
DKK Danish krone	7,4621	NZD New Zealand dollar	1,6277
GBP Pound sterling	0,82160	SGD Singapore dollar	1,7186
SEK Swedish krona	8,7718	KRW South Korean won	1 441,99
CHF Swiss franc	1,2249	ZAR South African rand	14,9297
ISK Iceland króna		CNY Chinese yuan renminbi	8,2289
NOK Norwegian krone	8,3320	HRK Croatian kuna	7,6545
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	16 401,46
CZK Czech koruna	27,533	MYR Malaysian ringgit	4,5096
HUF Hungarian forint	308,52	PHP Philippine peso	60,827
LTL Lithuanian litas	3,4528	RUB Russian rouble	47,2415
PLN Polish zloty	4,1658	THB Thai baht	44,191
RON Romanian leu	4,4823	BRL Brazilian real	3,2702
TRY Turkish lira	2,9770	MXN Mexican peso	18,0643
AUD Australian dollar	1,5016	INR Indian rupee	84,2951

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

NOTICES FROM MEMBER STATES

Communication from the Government of the Republic of Poland concerning Directive 94/22/EC of the European Parliament and of the Council on the conditions for granting and using authorisations for the prospection, exploration and production of hydrocarbons in the Bojszowy area

(2014/C 42/04)

The procedure concerns the granting of concessions for the prospection or exploration of oil and natural gas deposits in the Bojszowy area, Śląskie province:

Name	Block No	1992 layout	
		X	Y
Bojszowy	part of concession block No 391	243 697,0	507 548,0
		243 478,0	507 644,0
		243 282,0	507 858,0
		243 184,0	508 113,0
		241 036,0	507 914,0
		241 055,0	505 631,0
		241 493,0	505 822,0
		242 541,0	506 516,0

Applications must cover the same area.

Concession applications must be submitted to the central office of the Ministry of the Environment no later than 12 noon CET/CEST on the last day of the 100-day period commencing on the day following the date of publication of this notice in the *Official Journal of the European Union*.

Applications received will be assessed on the basis of the following criteria:

- (a) the technology proposed for the work (50 %);
- (b) the technical and financial capacities of the applicant (40 %);
- (c) the fee proposed for the establishment of mining usufruct rights (10 %).

The minimum fee for the establishment of mining usufruct rights for the Bojszowy area is:

1. in the case of the prospection of oil and natural gas deposits:

- during a three-year base period: PLN 10 000,00 per year,
- for the fourth and fifth year of validity of a mining usufruct contract: PLN 10 000,00 per year,
- for the sixth and subsequent years of validity of a mining usufruct contract: PLN 10 000,00 per year.

2. in the case of the prospection and exploration of oil and natural gas deposits:

- during a five-year base period: PLN 30 000,00 per year,
- for the sixth, seventh and eighth years of validity of a mining usufruct contract: PLN 30 000,00 per year,
- for the ninth and subsequent years of validity of a mining usufruct contract: PLN 30 000,00 per year.

The applications will be opened in public at the central office of the Ministry of the Environment at 12 noon CET/CEST on the 14th working day following the expiry of the deadline for submitting of applications. The application evaluation procedure will be completed within a period of six months after the deadline for submitting applications expires. Applicants will receive written notification of the outcome of the procedure.

Applications must be drawn up in Polish.

The licensing authority will grant concessions for the prospection or exploration of oil and natural gas deposits to the successful applicant after taking account of the opinion of the relevant authorities, and will conclude a mining usufruct contract with it.

The undertaking in question must hold both mining usufruct rights and a concession in order to be able to carry out the prospection or exploration of hydrocarbon deposits in Poland.

Applications should be sent to the Ministry of the Environment at the following address:

Ministry of the Environment
Geology and Geological Concessions Department
ul. Wawelska 52/54
00-922 Warszawa
POLSKA/POLAND

Information may be obtained from:

- the website of the Ministry of the Environment:

<http://www.mos.gov.pl>

- Geology and Geological Concessions Department
Ministry of the Environment
ul. Wawelska 52/54
00-922 Warszawa
POLSKA/POLAND

Tel. +48 225792449
Fax +48 225792460
E-mail: dgikg@mos.gov.pl

Approved by:

Piotr Grzegorz WOŹNIAK
Chief State Geologist

Commission information notice pursuant to Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Public service obligations in respect of scheduled air services

(Text with EEA relevance)

(2014/C 42/05)

Member State	Italy
Routes concerned	Pantelleria–Trapani and vice versa Pantelleria–Palermo and vice versa Lampedusa–Palermo and vice versa Lampedusa–Catania and vice versa
Date of entry into force of the public service obligations	1 July 2014
Address where the text and any information and/or documentation relating to the public service obligation can be obtained	For further information, please contact: Ente nazionale per l'aviazione civile (ENAC) Direzione sviluppo trasporto aereo Viale Castro Pretorio 118 00185 Roma RM ITALIA Tel. +39 0644596564 Fax +39 0644596591 E-mail: osp@enac.gov.it Internet: http://www.mit.gov.it http://www.enac.gov.it

Commission information notice pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations

(Text with EEA relevance)

(2014/C 42/06)

Member State	Italy
Route concerned	Pantelleria–Trapani and vice versa Pantelleria–Palermo and vice versa Lampedusa–Palermo and vice versa Lampedusa–Catania and vice versa
Period of validity of the contract	From 1 July 2014 to 30 June 2017
Deadline for submission of tenders	60 days after the date of publication of this tender invitation
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the public service obligations can be obtained	For further information, please contact: Ente Nazionale per l'Aviazione Civile (ENAC) Direzione sviluppo trasporto aereo Viale Castro Pretorio 118 00185 Roma RM ITALIA Tel. +39 0644596564 Fax +39 0644596591 E-mail: osp@enac.gov.it Internet: http://www.mit.gov.it http://www.enac.gov.it

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN PERSONNEL SELECTION OFFICE (EPSO)

NOTICE OF OPEN COMPETITION*(2014/C 42/07)*

The European Personnel Selection Office (EPSO) is organising open competition:

EPSO/AST-SC/01/14 — Secretaries (SC1 and SC2 grades) for the following languages: Croatian (HR), English (EN), French (FR) and German (DE)

The competition notice will be published in 24 languages in Official Journal C 42 A of 13 February 2014.

Further information can be found on the EPSO website: <http://blogs.ec.europa.eu/eu-careers.info/>

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.7150 — Apollo/Ulster Bank/Arnotts)

Candidate case for simplified procedure

(Text with EEA relevance)

(2014/C 42/08)

1. On 4 February 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which affiliates of Apollo Management LP ('Apollo', USA), and Ulster Bank Ireland Limited ('Ulster Bank', Ireland) belonging to the Royal Bank of Scotland Group plc (UK) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking Arnotts Holdings Limited ('Arnotts', Ireland) by other means.

2. The business activities of the undertakings concerned are:

- for Apollo: portfolio investment,
- for Ulster Bank: retail and corporate banking,
- for Arnotts: non-specialised retail stores in Ireland.

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.7150 — Apollo/Ulster Bank/Arnotts, to the following address:

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration
(Case COMP/M.7176 — CFAO/Carrefour/JV)
Candidate case for simplified procedure
(Text with EEA relevance)
(2014/C 42/09)

1. On 3 February 2014, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾, by which CFAO SA (France) and Carrefour SA (France) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of a joint venture by way of purchase of shares in a newly created company constituting the joint venture.

2. The business activities of the undertakings concerned are:

- CFAO SA is incorporated under French law and owned by Toyota Tsusho Corporation (Japan). It is involved in car distribution, pharmaceutical products, consumer goods and equipment, and IT services, mainly in Africa and in the French Overseas Territories,
- Carrefour SA is the parent company of the Carrefour group, which is involved in retail sales, mainly food, in France and abroad,
- The purpose of the joint venture will be to develop retail distribution mainly involving food in Senegal, Cameroon, Congo, Côte d'Ivoire, the Democratic Republic of the Congo, Gabon, Nigeria and Ghana.

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.7176 — CFAO/Carrefour/JV, to the following address:

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 42/10)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****‘BŒUF DE CHAROLLES’****EC No: FR-PDO-0005-0873-07.04.2011****PGI () PDO (X)****1. Name**

‘Bœuf de Charolles’

2. Member State or Third Country

France

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.1. Fresh meat (and offal)

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

Only beef from animals of the Charolais breed may have the designation of origin ‘Bœuf de Charolles’:

— heifers aged at least 28 months,

— cows aged at least eight years,

— bullocks aged at least 30 months.

The classification of animal carcasses is established according to the EUROP grid and on the basis of the following criteria:

— carcass conformation between grades R and E

— a minimum carcass weight depending on the category of animal:

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p.12. Replaced by Regulation (EU) No 1151/2012.

- 360 kg for cow and bullock carcasses,
- 320 kg for heifer carcasses,
- an internal and external fat cover class of between 2+ and 3+,
- colour largely bright red,
- colour of fat cover ranging from cream to yellow,
- very fine to normal-sized bones,
- texture varying from 'very fine' to 'normal',
- a carcase ultimate pH less than or equal to 5,8.

The meat is bright red in colour and finely marbled. Its lightly veined, fine and tender texture has a lingering juiciness to it, which produces a mild acid taste in the mouth. Its typical features, exhibited when cooked, smelled and tasted, are to be found in the intensity and richness of its aromas and smells (animal, fat, plant, cereal, etc.).

The meat may only be chilled and must not be frozen or deep-frozen.

3.3. Raw materials (for processed products only)

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3.4. Feed (for products of animal origin only)

The calves are suckled naturally, following their mother or, if necessary a nurse cow, and have access to their fodder until weaned.

The cattle are fed using a grazing system which alternates between field and cowshed, whereby they graze at least twice on grass. The fattening stage, which is the stage at which the cattle are finished, follows on from the rearing stage. Winter and summer influence how the animals live and feed.

The overall average annual stocking rate on holdings is less than or equal to 1,8 livestock units (LU) per hectare of utilised agricultural area (UAA), with a maximum stocking density of 2 LU per hectare.

During the rearing stage, the animals graze in summer for at least 200 days of the year, whether consecutive or not. Hay sourced exclusively from the geographical area identified under point 4, and complementary feedingstuffs distributed according to the conditions set out thereafter, may be given to the animals to supplement the grass feed. The animals graze for a minimum of two seasons. During winter, the cattle feed on fodder sourced exclusively from the geographical area and complementary feedingstuffs, according to the conditions set out below. The fodder consists of fresh or dried herbaceous plants including root crops, meadow plants (grasses, Papilionaceae, Hydrophyllaceae) and straw.

The animals are fattened on one or a number of 'fattening pastures', referred to locally as 'prés d'embouche', located in the geographical area. In summer, the animals may only graze the fattening pastures. In winter, the animals are finished on the fattening pastures and in the cowshed: animals must graze the fattening pastures for a minimum of 30 consecutive days. In the cowshed, the fodder distributed to the animals is made up exclusively of top quality dry hay from the geographical area: leafy, green, palatable, giving off a dry, plant-like smell. No fermented feed of any kind may be included in the cattle feed. For a maximum of 10 days after removal from the cowshed, during which the cattle adjust to a change in feed, hay may be added as a supplement to the locally sourced feed.

The plants, by-products and complementary feedingstuffs are derived from non-transgenic products. During the rearing stage, the complementary feedingstuffs used during summer and winter are limited to an annual average of 2 kilograms of raw material per animal, per day.

During the finishing stage this is limited to 1 kilogram of raw material per 100 kilograms of live weight.

Where feeding cake is distributed to cattle, the linseed cake ration makes up a minimum of 70 % of the weight of the cake ration.

3.5. *Specific steps in production that must take place in the defined geographical area*

Animals are born, reared, fattened and slaughtered in the geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

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3.7. *Specific rules concerning labelling*

Up to the final distribution stage, the following are included in particular on the labelling of the carcase and resulting cuts:

- the designation of origin,
- the European Union PDO logo,
- the animal ID number or consignment number,
- the category of the animal,
- the date of slaughter,
- for meats for grilling and roasting, with the exception of the thin skirt, thick skirt and fillet, the words 'the maturing time between the animals' slaughter date and the date of retail sale to the final consumer is at least 14 full days'.

For meats marketed as a traditional product, this labelling is supported by the 'certificat de garantie et d'origine' (CGO) (Certificate of Guarantee and Origin), established by the group.

4. Concise definition of the geographical area

The geographical area of the designation of origin 'Bœuf de Charolles' covers the following cantons and municipalities:

Department of the Loire: cantons of Charlieu and Perreux and the municipalities of Ambierle, Briennon, Changy, Cuinzier, La Bénisson-Dieu, La Gresle, La Pacaudière, Le Crozet, Lentigny, Mably, Noailly, Ouches, Pouilly-les-Nonains, Pradines, Régny, Renaison, Riorges, Roanne, Sail-les-Bains, Saint-Alban-les-Eaux, Saint-André-d'Apchon, Saint-Forgeux-Lespinasse, Saint-Germain-Lespinasse, Saint-Haon-le-Châtel, Saint-Haon-le-Vieux, Saint-Léger-sur-Roanne, Saint-Martin-d'Estréaux, Saint-Romain-la-Motte, Saint-Victor-sur-Rhins, Urbise, Villerest, Vivans.

Department of Nièvre: canton of Luzy and the municipalities of La Nocle-Maulaix, Saint-Seine, Ternant.

Department of Rhône: municipality of Bourg-de-Thizy.

Department of Saône-et-Loire: cantons of Autun-Nord, Autun-Sud, Bourbon-Lancy, Charolles, Chauffailles, La Clayette, Le Creusot-Est, Digoïn, Gueugnon, La Guiche, Issy l'Evêque, Marcigny, Matour, Mesvres, Montceau-les-Mines-Nord, Montceau-les-Mines-Sud, Montcenis, Montchanin, Mont-Saint-Vincent, Palinges, Paray-le-Monial, Semur-en-Brionnais, Toulon-sur-Arroux and the municipalities of Ameugny, Barnay, Beaubery, Bergesserin, Bissy-sur-Fley, Bonnay, Bourgvilain, Bray, Buffières, Burzy, Cersot, Chapaize, Château, Châtel-Moron, Chériset, Chiddes, Chissey-lès-Mâcon, Clermain, Cluny, Collonge-la-Madeleine, Cordesse, Cormatin, Cortambert, Cortevaix, Couches, Curtil-sous-Buffières, Donzy-le-National, Dracy-lès-Couches, Epertully, Epinac, Essertenne, Etang-sur-Arroux, Flagy, Fley, Germagny, Germolles-sur-Grosne, Igornay, Jalogny, La Comelle, La Vineuse, Lournand, Malay, Marcilly-lès-Buxy, Massilly, Massy, Mazille, Morey, Morlet, Mornay, Passy, Perreuil, Pressy-sous-Dondin, Reclesne, Sailly, Saint-André-le-Désert, Saint-Bérain-sur-Dheune, Saint-Bonnet-de-Joux, Saint-Didier-sur-Arroux, Sainte-Cécile, Sainte-Hélène, Saint-Emiland, Saint-Gervais-sur-Couches, Saint-Huruge,

Saint-Jean-de-Trézy, Saint-Léger-du-Bois, Saint-Léger-sous-la-Bussière, Saint-Léger-sur-Dheune, Saint-Martin-d'Auxy, Saint-Martin-de-Commune, Saint-Martin-du-Tartre, Saint-Pierre-de-Varennes, Saint-Pierre-le-Vieux, Saint-Point, Saint-Privé, Saint-Vincent-des-Prés, Saint-Ythaire, Saisy, Salornay-sur-Guye, Sassangy, Savianges, Savigny-sur-Grosne, Sigy-le-Châtel, Sivignon, Suin, Sully, Taizé, Thil-sur-Arroux, Tintry, Tramayes, Verosvres, Villeneuve-en-Montagne, Vitry-lès-Cluny.

5. Link with the geographical area

5.1. Specificity of the geographical area

The geographical area where 'Bœuf de Charolles' meat comes from is situated on the eastern edge of the Massif Central, marked by rifts, collapsed at varying levels and partly filled with sedimentary deposits from the secondary, tertiary and quaternary eras. The basin is lined at the summit by primary crystalline and metamorphosed rocks. It features a rolling terrain at an altitude of less than 500 metres and benefits from a climate described by Burgundian climatologists (Pierre Pagney and Jean-Pierre Chabin, *Atlas de Bourgogne*, 1976) as a 'Charolais climate', with moderate temperatures and regular rainfall over the course of the year which promotes grass growth and maintains pastures. This geomorphology gives rise to a wide variety of soil types which help to create a mosaic of complementary pastures. They are farmed by livestock farmers according to the grass crops they contain (rearing, fodder, fattening) and are separated by a network of hedges.

This hedgerow landscape which comprises herbaceous plants, shrubs and trees guarantees a variety of feed for animals, providing them with shelter and tranquillity, and contributing to the rich biodiversity which sustains the permanent pastures. The balance of this ecosystem is maintained by ensuring the hedges are tended and taken care of. Moreover, the visible presence of animals in this hedgerow environment structures and preserves the landscape.

This area also benefits from a dense water network which is conducive to grass growth and provides natural watering holes for animals.

The production system in the geographical area is characterised by the way livestock farmers continually adapt the Charolais breed — native to this area — to the resources that can be found there.

The livestock farmers have a particular way of selecting animals for breeding, according to their female stock which is passed down from generation to generation, and according to the parcels farmed. Their aim is to obtain a specific animal morphology, characterised by high muscle development, a small skeleton, forequarters and hindquarters in balanced proportion and a fattening capacity compatible with this.

The husbandry system is based on traditional practices in line with natural cycles: calves are suckled naturally, a long period is spent in pasture which involves being turned out at an early stage, the number of animals per hectare is limited and takes into account grass growth, cattle are reared on pasture for at least two seasons, the physiological rhythm of the animals is respected by turning them out to pasture in a way best suited to their growth stage, winter fodder is sourced from the geographical area. This system means that the growth of each animal is subject to the cycle of the seasons, alternating between periods of strong growth (pasture) and static periods without loss of weight (winter). The discontinuous growth of the animals is called the 'compensatory growth phenomenon'.

Thanks to their knowledge of the soil and vegetation, the livestock farmers are able to set aside the best grasses for fattening the herd. These fields are called 'prés d'embouche' fattening pastures. Their higher nutritional value is guaranteed by the deep, finely textured soil, rich in organic matter and with a high water content (*Caractérisation floristique des prés d'engraissement Bœuf de Charolles*, B. Dury, 2006). These characteristics are conducive to the development of choice grasses and pulses (e.g. English rye-grass, rough-stalk meadowgrass, meadow foxtail, bentgrass, clover and birdsfoot trefoil) which flower successively over the course of the year, thereby guaranteeing the nutritional value of the ground vegetation. These fattening pastures, on which synthetic fertilisers may not be used, are never ploughed and must be tended; failure to do so causes them to quickly deteriorate (maintenance of hedges, cutting of ungrazed grass, etc.). They are subject to parcel-based identification according to specific criteria.

Balancing the number of animals to be finished on a given parcel with the fattening capacity of the grasses on the parcel is key to traditional fattening methods. Depending on the grass growth, livestock farmers therefore stock and destock their permanent grasslands in a way which keeps the nutritional quality constant.

As the animals grow and develop, the livestock farmer separates them in line with their specific characteristics — between each season, when weaning, breeding, turning out to pasture, changing field and fattening. In 1908, a breeding technician, P. Diffloth, observed the following remarkable skill of Charolais fatteners: 'they have a most particular facility and skill which allows them to judge at first glance the yield that the animal will provide the butcher with and the fattening time. According to the condition of each unit purchased, depending on how early, each are given the most suitable meadow.' (*L'herbe violente. Enquête ethnobotanique en pays brionnais*, Bernadette Lizet, in *Études rurales: sauvage et domestique*). Before slaughter, livestock farmers make a final selection, removing those animals from their parcels which have reached their optimum fattening potential.

As such, only certain animals on the holding are given over to the production of 'Bœuf de Charolles' meat.

Local wholesale butchers and slaughterers have refined their slaughtering and processing methods in order to preserve the initial characteristics specific to the meat which are a result of the rearing conditions, and in order to optimise the maturation capacity of the carcass: external fat is lightly trimmed to leave a layer of fat over the sirloin, carcasses are progressively reduced in temperature, an ultimate pH is defined.

They also carefully select the carcasses according to the specific characteristics established for the product.

As such, only certain carcasses are given over to the production of 'Bœuf de Charolles' meat.

5.2. Specificity of the product

'Bœuf de Charolles' carcasses are characterised by their forequarters and hindquarters in balanced proportion and their bright colour, ranging from light to dark red. With a minimum weight of 320 kilograms for heifers and 360 kilograms for cows and bullocks, their conformation (rounded shoulders, thighs and loins) ranges from class R to E on the EUROP Community classification grid.

The fat cover, assessed according to the development of external fat, covers the sirloin of the carcass. It is classed between 2+ and 3+ on the EUROP Community classification grid and varies in colour from cream to yellow.

The marbling fat, assessed according to the development of internal fat, penetrates the thoracic cavity but leaves the ribs visible. It varies between classes 2+ and 3+ on the EUROP Community classification grid.

The carcass type therefore corresponds to animals in conformity, rounded, with fine bones, high muscular development, and forequarters and hindquarters of equal proportion, referred to by slaughterers in the geographical area as 'coquette' (fair) carcasses.

The initial quality of the carcasses gives 'Bœuf de Charolles' meat its specific characteristics. The texture, still referred to as the 'grain de viande' (meat grain), is assessed as an indicator of the final tenderness of the meat, varying from 'very fine' to 'normal'.

The meat is bright red throughout and finely marbled. Slaughterers and technicians qualify it as having 'fine veins of fat'.

These characteristics mean that 'Bœuf de Charolles' carcasses can be distinguished from those of other Charolais beef cattle.

The meat has a lightly veined, fine and tender texture, with a lingering juiciness to it, which produces a mild acid taste in the mouth. Its typical features, exhibited when cooked, smelled and tasted, are to be found in the intensity and richness of its aromas and smells (animal, fat, plant, cereal, etc.).

5.3. Causal link between the geographical area and the quality or characteristics of the product

In the geographical area, original, typical meat is obtained from the way the production methods traditionally make use of the characteristics of the local area.

By using the Charolais breed in its native region, rigorously selecting the animals throughout their lifetime, slowly finishing the adult cattle on specific parcels and administering complementary feed, heavy carcasses are obtained which are covered and marbled with fat. The conformation and fattened state of the carcasses are responsible for the finely marbled look of 'Bœuf de Charolles' meat.

Respecting seasonal growth cycles, without loss of weight, limits the development of collagen in the tissue which causes the meat to toughen. The initial tenderness of the muscles which this achieves, together with how well-suited the carcasses are to maturation, gives the meat its fine and tender texture.

The prolonged grazing time increases the oxidative metabolism of the animals' muscles, giving the meat its flavour. Rearing the animals in this way on hilly terrain forces them into physical activity. Water contained in the muscles is in turn trapped in the metabolic structure. This gives a considerable, lingering juiciness and a mild acid taste to the meat.

The good quality grass and hay feed is responsible for the bright red colour of the meat and transfers natural antioxidants to it which preserve this colour. The age of the animals influences the intensity of this colour which can vary from light to dark red.

The health and physiological maturity of the animals, together with the grass-based feed during the finishing period and complementary feed free from fermented fodder contributes to the balanced glycolytic metabolism in the muscles, which thereby improves the colour and tenderness of the meat and makes the carcass more suited to maturation.

The botanical diversity in the area influences the quality of the fats in the meat, which can therefore vary in colour from yellow to cream. The particular characteristics of the fat (quantity, quality) together with a considerable juiciness reveal the remarkable intensity and richness in smells and aromas of 'Bœuf de Charolles' meat.

The animals are slaughtered once at optimum fattening weight, helping to achieve a balance between muscular development and marbling of the fat within the tissue.

The local wholesale butchers and slaughterers, with their mastery of slaughtering and processing methods, preserve and expose the work begun by the livestock farmers. The practice of lightly trimming the carcass protects it from drying out and promotes the maturation of the meat. Managing the temperature and pH of the carcasses helps to maintain the tenderness of the meat.

All the expertise that the livestock farmers and slaughterers have developed, and the preservation of the specific characteristics of 'Bœuf de Charolles' meat, are maintained and live on thanks to the frequent dialogue between these actors on a local level (at cattle markets, livestock fattening competitions, breeding fairs and various other events).

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

<https://www.inao.gouv.fr/fichier/CDCBoeufDeCharolles2013.pdf>

⁽³⁾ See footnote 2.

Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 42/11)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

‘LIMONE DI ROCCA IMPERIALE’

EC No: IT-PGI-0105-01152-04.09.2013

PGI (X) PDO ()

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 change

- ☒ Amendment to Single Document or Summary Sheet
- ☐ Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary has been published
- ☐ 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)

Description of product

The value relating to the acidity of the juice has been changed from less than 5 % to 4,5 % or more (4,5 g of citric acid/100 ml). The change is justified by the results of a study carried out in 2012 by the Consortium for the Promotion of Limone di Rocca Imperiale PGI (*Consorzio di Valorizzazione del Limone IGP di Rocca Imperiale*) and the Regional Agency for Agricultural Development and Services (*Agenzia Regionale per lo Sviluppo e Servizi in Agricoltura, ARSSA*). The study involved a larger number of samples

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

taken over a longer period compared to the study carried out in 2007, on the basis of which the current reference value was set (acidity < 5 %). The analytical results of the 2012 study have brought to light a variability in the acidity parameter, owing to a number of environmental and cultivation factors (temperatures and rainfall, soil conditions, physiological and nutritional factors, etc.), that were not taken into account in the previous study. The value indicated in the product specification therefore needs to be adjusted accordingly.

Method of production

It was deemed appropriate to replace the instructions regarding planting distances with a single maximum density limit of 700 plants per hectare, without making any distinction between new and existing plantations. The change is consistent with developments in the lemon-growing sector and the use of new, less robust rootstocks which are gradually replacing sour-orange stocks following the problems caused by the *Citrus tristeza* virus. Moreover, removing the restrictions relating to planting distances will allow the growers to adopt, within the maximum density limit referred to above, the planting distances that are best suited to the soil conditions and cultivation equipment of their plantations.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽³⁾

‘LIMONE DI ROCCA IMPERIALE’

EC No: IT-PGI-0105-01152-04.09.2013

PGI (X) PDO ()

1. **Name**

‘Limone di Rocca Imperiale’

2. **Member State or Third Country**

Italy

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

3.1. *Type of product*

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

The protected geographical indication ‘Limone di Rocca Imperiale’ is reserved for fruit from the cultivars of the *Femminello* group, which belongs to the *Citrus Limon* *Burm.* botanical species. These lemons are known locally as ‘Limone di Rocca Imperiale’.

When released for consumption, ‘Limone di Rocca Imperiale’ lemons have the following characteristics:

- colour of peel: light green to yellow,
- shape: ellipsoid/oblong to spheroid,
- dimensions: medium to large, at least 53 mm long,
- weight: at least 100 g,
- flavedo: rich in essential oil, strong and intense aroma and flavour, limonene content exceeding 70 % (% of total terpene hydrocarbons),
- flesh: lemon yellow in colour, almost no seeds,
- juice: lemon yellow in colour, yield greater than or equal to 30 %, acidity greater than or equal to 4,5 % (4,5 g of citric acid/100 ml).

⁽³⁾ See footnote 2.

Only lemons belonging to commercial classes 'Extra', 'T' and 'II' may use the designation 'Limone di Rocca Imperiale' PGI.

3.3. *Raw materials (for processed products only)*

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3.4. *Feed (for products of animal origin only)*

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

All stages in the growing and harvesting of 'Limone di Rocca Imperiale' must take place in the identified geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Fruit that are not marketed immediately after harvesting may be stored at a low temperature not exceeding 11 °C. The fruit must be packaged within no more than 60 days after harvesting.

3.7. *Specific rules concerning labelling*

The labels on the packaging must bear the following in clear and legible print:

- the designation 'Limone di Rocca Imperiale' in print larger than that used for other words on the label,
- the logo shown below,
- the European Union emblem,
- the commercial class ('Extra', 'T' or 'II').



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

The production area of 'Limone di Rocca Imperiale' is the administrative territory of the municipality of Rocca Imperiale.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Although Rocca Imperiale municipality is an area falling within the Mediterranean climate zone, its particular topography means that it has a distinctive microclimate that is favourable to the growth and development of this crop. It is protected from northerly winds by the hills located to the west, north and south and enjoys the mitigating effect of the sea to the south-east. This is a natural environment capable of enhancing the quality characteristics of the product. In this area, water, a limiting factor in lemon growing, is present with average annual rainfall of 600 mm. The rainfall is well distributed, being most abundant in the autumn/winter period and at medium levels in spring at the beginning of the growing cycle. At later stages, the crop needs to be irrigated, with the water supplies coming from aquifers fed by waters from the Pollino massif and, to a lesser extent, the streams that flow during the winter months.

5.2. Specificity of the product

The distinctive characteristics on which the reputation of 'Limone di Rocca Imperiale' are founded are its juice yield of more than 30 %, and its limonene content exceeding 70 % which, together with other components, gives the fruit a strong, intense aroma. These characteristics give 'Limone di Rocca Imperiale' its own identity on local, regional and national markets.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The festivals that have been held since the beginning of the 1980s, featuring tastings of traditional local products including dishes based on 'Limone di Rocca Imperiale', are important in the production area. The longstanding presence of the product in the area and its reputation are reflected in the use of 'Limone di Rocca Imperiale' lemons in traditional cuisine, where its peel rich in essential oils and its juice are used to bring out, or characterise, the aroma and flavours of dishes. Demonstrating the vitality of a tradition that is very well rooted in the locality, the first half of August sees the 'Sagra dei Limoni di Rocca Imperiale' festival, which is held in the village of the same name and has, for several years, been the most famous occasion for tasting the product. The intense, lasting aroma given off by the fruit leads consumers to associate the product with the Rocca Imperiale area, and thus become accustomed to distinguishing it from, and preferring it over, others. In addition, at almost all fairs, patronal festivals and other traditional events it is the local practice to hold street markets with 'Limone di Rocca Imperiale' lemons in baskets or special displays.

'Limone di Rocca Imperiale' has been on the Ministry of Agricultural, Food and Forestry Policy's list of traditional agri-food products since 2006 and the use of the name 'Limone di Rocca Imperiale' has been established for over 25 years. The name is in common use for the product in question in neighbouring regions too, as demonstrated by commercial and transport documents of firms in the area, parish documents, and meetings organised by professional organisations in the agriculture sector. Lastly, it should be pointed out that nowadays 'Limone di Rocca Imperiale' growing is a very significant component of the agricultural landscape in the Alto Jonio Cosentino area. Indeed, the districts in Rocca Imperiale municipality where the crop is grown are known as the 'Giardini dei limoni di Rocca Imperiale' ('Gardens of "Limone di Rocca Imperiale" lemons').

The cultural, economic and landscape link between 'Limone di Rocca Imperiale' and the local context is thus particularly strong.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

The Ministry launched the national objection procedure with the publication of the proposal for recognising 'Limone di Rocca Imperiale' as a protected geographical indication in *Official Gazette of the Italian Republic* No 165 of 16 July 2013.

The full text of the product specification is available on the following web site:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

⁽⁴⁾ See footnote 2.

OTHER ACTS

European Commission

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