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## IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND  
AGENCIES

## EUROPEAN COMMISSION

**Euro exchange rates <sup>(1)</sup>****17 September 2014**

(2014/C 321/01)

**1 euro =**

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,2956	CAD Canadian dollar	1,4218
JPY Japanese yen	139,05	HKD Hong Kong dollar	10,0425
DKK Danish krone	7,4458	NZD New Zealand dollar	1,5857
GBP Pound sterling	0,79360	SGD Singapore dollar	1,6371
SEK Swedish krona	9,2634	KRW South Korean won	1 341,81
CHF Swiss franc	1,2101	ZAR South African rand	14,1840
ISK Iceland króna		CNY Chinese yuan renminbi	7,9546
NOK Norwegian krone	8,3040	HRK Croatian kuna	7,6255
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	15 505,64
CZK Czech koruna	27,532	MYR Malaysian ringgit	4,1742
HUF Hungarian forint	313,70	PHP Philippine peso	57,408
LTL Lithuanian litas	3,4528	RUB Russian rouble	49,7251
PLN Polish zloty	4,1876	THB Thai baht	41,771
RON Romanian leu	4,4218	BRL Brazilian real	3,0247
TRY Turkish lira	2,8620	MXN Mexican peso	17,0802
AUD Australian dollar	1,4302	INR Indian rupee	78,9268

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## EUROPEAN COURT OF AUDITORS

### **Special Report No 12/2014 'Is the ERDF effective in funding projects that directly promote biodiversity under the EU biodiversity strategy to 2020?'**

(2014/C 321/02)

The European Court of Auditors hereby informs you that Special Report No 12/2014 'Is the ERDF effective in funding projects that directly promote biodiversity under the EU biodiversity strategy to 2020?' has just been published.

The report can be accessed for consultation or downloading on the European Court of Auditors' website:  
<http://eca.europa.eu>

A hard copy version of the report may be obtained free of charge on request to the Court of Auditors:

European Court of Auditors  
Publications (PUB)  
12, rue Alcide De Gasperi  
1615 Luxembourg  
LUXEMBOURG

Tel. +352 4398-1  
E-mail: [eca-info@eca.europa.eu](mailto:eca-info@eca.europa.eu)

or by filling in an electronic order form on EU-Bookshop.

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## NOTICES FROM MEMBER STATES

**Information communicated by Member States regarding closure of fisheries**

(2014/C 321/03)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy <sup>(1)</sup>, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	22.8.2014
Duration	22.8.2014-31.12.2014
Member State	France
Stock or group of stocks	SRX/2AC4-C
Species	Skates and rays ( <i>Rajiformes</i> )
Zone	Union waters of IIa and IV
Type(s) of fishing vessels	—
Reference number	25/TQ43

<sup>(1)</sup> OJ L 343, 22.12.2009, p. 1

**Information communicated by Member States regarding closure of fisheries**

(2014/C 321/04)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy <sup>(1)</sup>, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	25.8.2014
Duration	25.8.2014-31.12.2014
Member State	The Netherlands
Stock or Group of stocks	PLE/03AN.
Species	Plaice ( <i>Pleuronectes platessa</i> )
Zone	Skagerrak
Type(s) of fishing vessels	—
Reference number	26/TQ43

<sup>(1)</sup> OJ L 343, 22.12.2009, p. 1.

## V

(Announcements)

## OTHER ACTS

## EUROPEAN COMMISSION

**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 321/05)

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 <sup>(1)</sup>.

## AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9****‘SCHWÄBISCHE MAULTASCHEN’/‘SCHWÄBISCHE SUPPENMAULTASCHEN’****EC No: DE-PGI-0105-01165 — 21.10.2013****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 amendment(s)**

- ☒ Amendment to Single Document or Summary Sheet
- ☐ Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary Sheet have 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. Amendments:**

Amendments requested:

b) Description:

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

The section 'Composition' is replaced by the following:

**'Composition'**

*Dough casing*

Must contain:

- Durum wheat flour and/or meal and/or spelt meal and/or spelt flour
- Whole egg
- Water

May contain:

- Salt, iodised salt, sea salt
- Herbs and/or spinach
- Vegetable oil

*Minced meat*

Basic ingredients:

Must contain:

- Pork and/or beef and/or veal

May contain:

- Rind, pork fat, beef fat
- Belly, smoked, raw cured products (e.g. Landjäger), raw ham
- Whole egg
- Water
- Vegetables native to the local area, deep-frozen and/or fresh, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson
- Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)
- Vegetable oil

Seasoning ingredients (max. 3 %):

May contain:

- Spices and herbs, e.g. parsley, chives, celery, fresh or dried or deep-frozen, seasoning, spice extracts
- Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)
- Salt, iodised salt, sea salt, rock salt, crystal salt, nitrate pickling salt (only for the ingredients which may be contained within the basic ingredients of the minced meat: belly, smoked, raw cured products, raw ham)

Non-seasoning ingredients (max. 2 %):

May contain:

- Starch, non-modified
- Thickeners (locust bean flour, guar gum, xanthan gum)
- Cutter process aids (citrate, phosphate)
- Stabilisers (citrate, acetate, organic acids)
- Wheat gluten and/or maize meal

- Egg white powder, whole egg powder
- Vegetable oil
- Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

*Minced vegetables:*

Basic ingredients:

Must contain:

- Vegetables native to the local area, deep-frozen and/or fresh and/or dry, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson, maize

May contain:

- Dairy products, e.g. quark, fresh cheese, cheese
- Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)
- Whole egg
- Water

Seasoning ingredients (max. 3 %):

May contain:

- Spices and herbs, e.g. parsley, chives, celery, fresh, dried or deep-frozen, seasoning, spice extracts
- Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)
- Salt, iodised salt, sea salt, rock salt, crystal salt

Non-seasoning ingredients (max. 2 %):

May contain:

- Starch, non-modified
- Thickeners (locust bean flour, guar gum, xanthan gum)
- Cutter process aids (citrate/phosphate)
- Stabilisers (citrate, acetate and organic acids)
- Wheat gluten and/or maize meal
- Egg white powder, whole egg powder
- Vegetable oil
- Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

Under 'Quality criteria', the following is added to the description of the colour of the dough casing: '... or green or with green speckles if made with spinach or herbs'.

Under 'Consistency/texture' of the filling, the word 'emulsion' is replaced by 'structure'.

Under 'Meat content', after 'at least 8 %' is added 'of total weight'.

The following information about the vegetable content is also added: 'Vegetable content: at least 20 % of total weight (for vegetable fillings) at least 30 % of filling comprised of vegetables.'

**Grounds:**

The changes submitted in the application will help to clarify and provide a complete definition of the essential and optional ingredients, in particular for Maultaschen with vegetable fillings.

This application has been submitted on the request of the relevant Baden-Württemberg control authorities who require greater clarity as regards the ingredients which must and may be used.

## SINGLE DOCUMENT

## COUNCIL REGULATION (EC) No 510/2006

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

‘SCHWÄBISCHE MAULTASCHEN’/‘SCHWÄBISCHE SUPPENMAULTASCHEN’

EC No: DE-PGI-0105-01165 — 21.10.2013

PGI ( X ) PDO ( )

1. **Name**

‘Schwäbische Maultaschen’/‘Schwäbische Suppenmaultaschen’

2. **Member State or Third Country**

Germany

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

3.1. *Type of product*

Class 2.7. Pasta

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

Stuffed pasta pouches filled with minced meat or minced vegetables.

Square or rounded pasta pouches; fresh or packed; boiled or fried prior to eating.

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

**Composition**

*Dough casing*

Must contain:

— Durum wheat flour and/or meal and/or spelt meal and/or spelt flour

— Whole egg

— Water

May contain:

— Salt, iodised salt, sea salt

— Herbs and/or spinach

— Vegetable oil

*Minced meat*

Basic ingredients:

Must contain:

— Pork and/or beef and/or veal

May contain:

— Rind, pork fat, beef fat

— Belly, smoked, raw cured products (e.g. Landjäger), raw ham

— Whole egg

— Water

<sup>(3)</sup> See footnote 2.

- Vegetables typical to the geographical area, deep-frozen and/or fresh, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson, maize. The vegetables used may also come from other regions
- Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)
- Vegetable oil

Seasoning ingredients (max. 3 %):

May contain:

- Spices and herbs, e.g. parsley, chives, celery, fresh or dried or deep-frozen, seasoning, spice extracts
- Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)
- Salt, iodised salt, sea salt, rock salt, crystal salt, nitrate pickling salt (only for the ingredients which may be contained within the basic ingredients of the minced meat: belly, smoked, raw cured products, raw ham)

Non-seasoning ingredients (max. 2 %):

May contain:

- Starch, non-modified
- Thickeners (locust bean flour, guar gum, xanthan gum)
- Cutter process aids (citrate, phosphate)
- Stabilisers (citrate, acetate, organic acids)
- Wheat gluten and/or maize meal
- Egg white powder, whole egg powder
- Vegetable oil
- Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

*Minced vegetables:*

Basic ingredients:

Must contain:

- Vegetables typical to the geographical area, deep-frozen and/or fresh and/or dried, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson, maize. The vegetables used may also come from other regions

May contain:

- Dairy products, e.g. quark, fresh cheese, cheese
- Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)
- Whole egg
- Water

Seasoning ingredients (max. 3 %):

May contain:

- Spices and herbs, e.g. parsley, chives, celery, fresh, dried or deep-frozen, seasoning, spice extracts
- Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)
- Salt, iodised salt, sea salt, rock salt, crystal salt

Non-seasoning ingredients (max. 2 %):

May contain:

- Starch, non-modified
- Thickeners (locust bean flour, guar gum, xanthan gum)
- Cutter process aids (citrate/phosphate)
- Stabilisers (citrate, acetate and organic acids)
- Wheat gluten and/or maize meal
- Egg white powder, whole egg powder
- Vegetable oil
- Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

Quality criteria/minimum requirements for 'Schwäbische Maultasche' with meat or vegetable fillings:

Colour/appearance:	Dough casing: pale yellow to pale grey or green or with green speckles if made with spinach or herbs. Filling: loose, with structure still recognisable
Shape:	Square or rounded
Size:	Standard Maultasche: Length: 55-100 mm Width: 50-90 mm Height: 15-25 mm Suppenmaultasche: Length: 10-55 mm Width: 10-50 mm Height: 5-20 mm
Weight:	Standard Maultasche: 40-150 g Suppenmaultasche: 10-40 g
Consistency/texture:	Dough casing: firm to the bite, not sticky Filling: soft, structure still intact
Whole egg:	Whole grade A eggs; dry matter content at least 23 %
Meat content:	at least 8 % of total weight
(for meat fillings)	Protein content: minced meat fibrous protein free meat protein at least 7 %
Vegetable content:	at least 20 % of total weight
(for vegetable fillings)	at least 30 % of filling comprised of vegetables.

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

—

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

The entire production process takes place in the geographical area specified.

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

—

#### 3.7. Specific rules concerning labelling

—

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

The geographical area of Swabia is made up of all of Baden-Württemberg and all of the region of Swabia in Bavaria.

#### 5. Link with the geographical area

##### 5.1. Specificity of the geographical area

The 'schwäbische Maultasche' has a tradition in the defined geographical area dating back centuries. In addition to being the traditional Lenten fare eaten on Maundy Thursday, in Swabia Maultaschen have now become a highly popular all-year-round dish. Maultaschen are made and sold in Swabia by almost all butcher's shops, meat product manufacturers and local restaurants.

##### 5.2. Specificity of the product

'Schwäbische Maultaschen' are a Swabian speciality with a centuries-old tradition held in high esteem by consumers. No Swabian dish is as popular and as well-known a speciality way beyond the borders of Swabia (Baden-Württemberg and the region of Swabia in Bavaria) as the 'schwäbische Maultasche'. They are frequently referred to alongside Swabia's famous people and significant inventions.

Maultaschen are mentioned in Swabian literature and associated with a large number of festivals and customs in Swabia.

Every autumn the traditional 'Maultaschen festival' is held in Freiberg am Neckar. The municipality of Baiersbronn even elects a 'Maultaschen queen'. Maultaschen also play a role in tourism. For example, in the historic town of Bad Urach, which was formerly the seat of the ruling counts, there is a Maultaschen trail providing information on the Swabian Alb and its scenery and culinary specialities.

The Swabia region holds several Maultaschen world records: in 1982 a publican in Maulbronn in Swabia made 1 134 Maultaschen in 22 minutes and thus broke the record set the previous year by a master butcher in Stuttgart-Untertürkheim. In 1987 the same publican entered the Guinness Book of Records with a giant Maultasche. 10 years later, in 1997, chefs from Freiberg am Neckar set a new record. Shortly after, in 2000, that record was broken by chefs from Baiersbronn.

Swabian literature is littered with poems and stories about Maultaschen. With tongue in cheek, the Swabian author Thaddäus Troll once likened the Swabian identity to a Maultasche. The Swabian dialect poet Heinz Eugen Schramm wrote a poem about making Maultaschen. The Swabian dialect poet Friedrich E. Vogt also gave Maultaschen their place in literature as a standard feature on the Swabian menu.

##### 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)

Due to its long tradition and deep roots in Swabian culture, the 'schwäbische Maultasche' has become a well-known and well-loved regional speciality beyond the borders of Swabia itself, with its reputation very much based on its geographical origin.

#### Reference to publication of the specification

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

<https://register.dpma.de/DPMAregister/geo/detail/30499901.6>

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<sup>(4)</sup> See footnote 2.







