

Official Journal of the European Union

C 5



English edition

Information and Notices

Volume 60

7 January 2017

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⁽¹⁾ Text with EEA relevance.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

6 January 2017

(2017/C 5/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,0589	CAD Canadian dollar	1,4039
JPY Japanese yen	122,83	HKD Hong Kong dollar	8,2121
DKK Danish krone	7,4343	NZD New Zealand dollar	1,5073
GBP Pound sterling	0,85648	SGD Singapore dollar	1,5169
SEK Swedish krona	9,5515	KRW South Korean won	1 261,36
CHF Swiss franc	1,0725	ZAR South African rand	14,4179
ISK Iceland króna		CNY Chinese yuan renminbi	7,3253
NOK Norwegian krone	8,9868	HRK Croatian kuna	7,5780
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	14 152,20
CZK Czech koruna	27,021	MYR Malaysian ringgit	4,7359
HUF Hungarian forint	307,24	PHP Philippine peso	52,257
PLN Polish zloty	4,3552	RUB Russian rouble	62,7475
RON Romanian leu	4,5013	THB Thai baht	37,760
TRY Turkish lira	3,8305	BRL Brazilian real	3,3905
AUD Australian dollar	1,4433	MXN Mexican peso	22,5290
		INR Indian rupee	71,9945

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

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of the expiry of certain anti-dumping measures

(2017/C 5/02)

Further to the publication of a notice of impending expiry ⁽¹⁾ following which no duly substantiated request for a review was lodged, the Commission gives notice that the anti-dumping measure mentioned below will expire.

This notice is published in accordance with Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union ⁽²⁾.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry ⁽¹⁾
Certain stainless steel fasteners and parts thereof	The People's Republic of China Philippines Taiwan	Anti-dumping duty	Council Implementing Regulation (EU) No 2/2012 imposing a definitive anti-dumping duty on imports of certain stainless steel fasteners and parts thereof originating in the People's Republic of China and Taiwan following an expiry review pursuant to Article 11(2) of Regulation (EC) No 1225/2009 (OJ L 5, 7.1.2012, p. 1), as extended to imports consigned from the Philippines, whether declared as originating in the Philippines or not by Council Implementing Regulation (EU) No 205/2013 (OJ L 68, 12.3.2013, p. 1)	8.1.2017

⁽¹⁾ The measure will expire at midnight of the day mentioned in this column.

⁽¹⁾ OJ C 131, 14.4.2016, p. 5.

⁽²⁾ OJ L 176, 30.6.2016, p. 21.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration **(Case M.8338 — Apax Partners/Unilabs)**

Candidate case for simplified procedure **(Text with EEA relevance)**

(2017/C 5/03)

1. On 22 December 2016, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which funds advised by Apax Partners LLP ('AP', United Kingdom) indirectly acquire within the meaning of Article 3(1)(b) of the Merger Regulation control of Unilabs Holding AB ('Unilabs', Sweden) by way of purchase of shares in its holding company.

2. The business activities of the undertakings concerned are:

- AP is an adviser to private equity funds investing in a range of industry sectors such as the sector of technology and telecommunications, the services sector, the healthcare sector and in the consumer sector,
- Unilabs is a provider of diagnostic services, active in the provision of bio-medical testing services, medical imaging services, reproductive medicine services and drug development services in a number of European countries.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the 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 Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this 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 M.8338 — Apax Partners/Unilabs, 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 M.8327 — Fairfax/Sagard Holdings/PSG)
Candidate case for simplified procedure
(Text with EEA relevance)
(2017/C 5/04)

1. On 21 December 2016, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Fairfax Financial Holdings Limited ('Fairfax', Canada) and Sagard Holdings Inc. ('Sagard', Canada), controlled by the Power Corporation of Canada, acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the assets of Performance Sports Group Ltd and of its US and Canadian subsidiaries ('PSG', United States) by way of purchase of assets.

2. The business activities of the undertakings concerned are:

- for Fairfax: property and casualty insurance and reinsurance, investment management.
- for Sagard: investment in mid-cap public companies in the United States. Sagard is a subsidiary of Power Corporation of Canada, a diversified international management and holding company that holds interests in companies in the financial services, communications and other business sectors.
- for PSG: development and manufacturing of ice hockey, roller hockey, lacrosse, baseball and softball sports equipment, as well as related apparel and soccer apparel. Its products are marketed under the Bauer, Mission, Maverik, Cascade, Inaria, Combat and Easton brand names.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the 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 Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this 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 M.8327 — Fairfax/Sagard Holdings/PSG, 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 M.8311 — Altor Fund IV/Transcom WorldWide AB)
Candidate case for simplified procedure
(Text with EEA relevance)
(2017/C 5/05)

1. On 23 December 2016, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Altor Fund IV ('Altor', Sweden) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Transcom WorldWide AB ('Transcom', Sweden) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Altor: private equity investment in a variety of economic sectors with a focus on the mid-market segment of the Nordic region,
- for Transcom: provision of outsourced customer services and support to third party customers through call centres, active globally.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the 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 Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in this 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 M.8311 — Altor Fund IV/Transcom WorldWide AB, 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

(2017/C 5/06)

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

‘STUPAVSKÉ ZELÉ’**EU No: PDO-SK-02110 — 26.10.2015****PDO (X) PGI ()****1. Name(s)**

‘Stupavské zelé’

2. Member State or Third Country

Slovak Republic

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 the product to which the name in (1) applies

‘Stupavské zelé’ is a processed product, namely sauerkraut, obtained by means of the lactic fermentation of raw (white) cabbage grown in the defined geographical area, without the addition of any preservatives. Shredded cabbage is layered, salted and trodden in vats made of wood or another material suitable for contact with food. Fermentation takes place in a natural outdoor environment at temperatures of up to 25 °C. The quantity of salt and the treading (*šľapanie*), by means of which excess air and juice is pressed out of the vat, ensure that ‘Stupavské zelé’ stays springy and crunchy. The product derives its characteristics from natural lactic fermentation.

The product is marketed raw.

Appearance: finely shredded cabbage (shred thickness 1,2-2 mm);

Colour: white to yellowish; must not be grey or reddish;

Texture: finely shredded, springy, crunchy; must not be soft;

Odour: lactic acid smell of fermented cabbage, free of extraneous odours;

Flavour: slightly salty and sour, without extraneous flavours;

Composition: shredded cabbage, salt (max. 3 %);

Solids content: min. 70 %

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

'Stupavské zelé' sauerkraut is made from late varieties of white head cabbage grown only in the defined area and table salt. The following late varieties of white head cabbage are used: the indigenous variety, known as 'Krajová' (i.e. of/from Záhorie), or commonly available and certified hybrid varieties listed in the catalogue of varieties of vegetable species as most recently published in the *Official Journal of the European Union*. The varieties used to make 'Stupavské zelé' are grown in the geographical area concerned. The product is made either from a single variety or from several varieties.

The local variety and late varieties of white head cabbage are distinguished by their more delicate leaf structure and earthy pungent taste. The topsoil comprises humic, mainly loam and loamy-sandy, sediments of the Morava flood plain, which are several metres thick in places and deposited on top of substantially coarser, heterogeneous clayey, sandy to calcareous (Neogene) sediments that have a compact consistency and good water-binding properties, thus ensuring more sustained groundwater availability. It is precisely because the cabbage has a supply of groundwater virtually throughout its entire growing season and requires very little surface irrigation that it has a delicate leaf structure.

Apart from having a delicate leaf structure, it is typically flat-headed, and so yields long shreds, with a slender core, and has a long growing season of up to 180 days, with early sowing and late harvesting making the most of the area's soil and hydrogeological conditions.

The significant heterogeneity and vertical differentiation of the subsoil mean that, even within small areas, crops vary considerably, cabbages weighing from 2 kg to as much as 17 kg; smaller cabbages receiving less moisture from the soil during the growing season retain a pronounced pungent taste, and it is because they are mixed with larger cabbages, which have a less pronounced taste, that the product's taste naturally comes to the fore after fermentation.

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

The entire production process takes place exclusively within the defined geographical area, in the following stages:

- Harvesting and post-harvest treatment
- Coring and shredding

The cabbage head is separated from the root, the outer leaves are removed and the remainder is cleaned before being shredded. The core is first removed whole or crushed using a corer fitted with a winged drill bit, and shredding then takes place in a shredder. The shredder's rotary blades are set to a shred thickness of 1,2-2 mm, mainly because a fine shred speeds up fermentation. The blades are sickle-shaped; the cabbages hit the blades side-on, their core level with the blade.

- Layering

The shredded cabbage is removed from the shredder immediately after shredding in order to prevent oxidation and unwanted enzymatic changes and is placed in layers in fermentation vats made of wood or another inert food-grade material. It is interlayered with salt, starting with a layer of salt at the bottom. A layer is made every 10-15 cm, each layer being salted in such a way that 2 kg of salt is used for 100 kg of cabbage. Salting promotes the release of cellular juices, slows down microbial processes and contributes to the quality of the product.

- Treading

Layers of shredded cabbage 10-15 cm thick are successively placed in a vat and salted, and each layer is traditionally pressed down by treading, for which food-grade rubber boots are used.

- Fermentation takes place without the addition of preservatives, in a natural outdoor environment.
- The finished product is stored in dry and ventilated storage facilities.

Raw cabbage intended for the production of 'Stupavské zelé' must be grown, harvested and processed in the geographical area specified in point 4 in order to prevent oxidation and unwanted enzymatic changes and to guarantee the origin of the product and ensure production control.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

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3.6. Specific rules concerning labelling of the product the registered name refers to

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4. Concise definition of the geographical area

Cabbage for 'Stupavské zelé' must be grown and processed in the municipality of Stupava or its environs, in the area between the western slopes of the Little Carpathians and the southern part of the Záhorie Lowland. The area is bounded to the east by the slopes of the Little Carpathians and to the west by the River Morava. The defined area is bounded to the north by the canalised Sedlisko, the Zohorský potok and canalised Malina streams, and to the south by the Vápenický potok, a stream which flows into the canalised Mláka and on into the River Morava.

5. Link with the geographical area

'Stupavské zelé' derives its name from the town of Stupava, which is historically associated with the growing and processing of cabbages; the product started to be called after the town to distinguish it from cabbages from other regions and, above all, of a different quality. The second part of the name indicates the product type and means 'cabbage' in the local Záhorie dialect. The word *zelé*, which is used in this area, may be linked to the Croatian population of Mást, which is part of Stupava. Cabbage is *zelje* in Croatian. As Mást, like other nearby municipalities (which are now part of Bratislava), was colonised by Croats, some Croatian expressions became established and are still in use in this part of Záhorie.

Head cabbages are grown in the southern part of the Záhorie Lowland, between the slopes of the Little Carpathians and the basin of the River Morava, which has a comparatively low altitude and a relatively dry and warm climate. The defined area mainly comprises flatland aeolian (wind-blown) terrain composed of sandy deposits. Stupava is 174 m above sea-level, with fields of rather coarse alluvial soil, and it is precisely these conditions that create a suitable environment for cabbage-growing. As stated by Anton Hrnko in his publication *Stupava*, 'By virtue of its climate and soils, southern Záhorie constitutes a unique agricultural region ideal for cabbages in particular'. The product's specific characteristics are due to a combination of the geographical area's specificity and its human potential.

Loam and loamy-sandy soils on coarse clay, sandy and even calcareous sediments ensure a more sustained supply of groundwater and minimise dependency on surface irrigation, and this is reflected in a more delicate leaf structure that makes it possible to shred the cabbage more finely.

Subsoil differentiation and heterogeneity result in crop variations, with cabbages ranging from 2 to 17 kg in weight. Smaller cabbages have a rather pronounced earthy pungency, and the finished product's taste develops naturally after fermentation as a result of mixing them with larger cabbages that have a less pronounced taste.

The soil and hydrogeological conditions have shaped the properties of the raw materials and hence also the way in which the finished product is processed. Owing to the pronounced earthy pungent taste of the smaller cabbages, there is no need to add any other ingredients, spices or preservatives when making 'Stupavské zelé', which is not the case in other regions.

The typical white to yellowish colour of 'Stupavské zelé' as a finished product, and its lactic-acid smell and mildly salty-sour taste without extraneous odours or flavours, are due not only to the raw material's specific characteristics but also to the traditional processing method and, in particular, the fermentation time, which is dependent on the outdoor temperature, requiring expertise and skill.

The pedo-climatic conditions have shaped the local population's activities. The experience and skills built up over generations are reflected in the method of cultivating (the local Záhorie variety), harvesting, shredding (drills fitted with winged bits to bore into or crush cabbage cores, sickle-shaped shredder blades, 1,2-2 mm shred thickness to speed up fermentation), layering, treading (specific method of pressing) and fermenting the cabbage (fermentation time in fermentation vessels placed in vented shelters varies from year to year, depending on the outdoor temperature) and have a significant impact on the product's final characteristics.

According to historical records, it was mainly thanks to the sauerkraut they supplied that farmers from Stupava and the surrounding area very quickly took control of Vienna's vegetable markets, to the extent that the Viennese used to refer to traditional sauerkraut as *slowakisches Salat* (Slovak salad). However, the resourceful people of Stupava did not confine themselves to making sauerkraut at home. Local farmers banded together and, at the end of the 19th century, set up a firm called *Spoločnosť zelovej fabriky*, which started producing sauerkraut on an industrial scale.

Sauerkraut had been popular in Europe since the second half of the 19th century, when it had begun to be promoted as a source of vitamin C. The setting-up of factories producing sauerkraut received widespread support, including from the authorities of the Austro-Hungarian Empire, in part also because of the First World War and the associated poverty, hunger and epidemics. Written sources attesting to the growing, sale and export of cabbages date from much earlier times.

Mention should also be made of the cannery, which is still remembered by people alive today. Its history, however, dates back to the period of the First Czechoslovak Republic. Rudolf Apoštol began building the cannery in 1926. Its products were intended both for the domestic market and for foreign markets, in Austria, Germany and Finland. A large plant equipped with large-capacity vats was established for the processing and fermenting of cabbage. The firm was nationalised in 1950, and became known as Záhorské liehovary a konzervárne, národný podnik, Stupava. The construction of a new cabbage-processing plant with 72 concrete tanks, each capable of fermenting 40 tonnes of cabbage, was completed in 1965.

Although sauerkraut has been produced at various plants and by different companies, depending on the societal changes that have taken place in the country, the product's specific characteristics and the traditional production method have been preserved to this day.

It is clear from the above that the cultivation of white head cabbages, for several centuries known locally as 'zelé', has played a key part in the history of Mást and Stupava in terms of both domestic and foreign trade. Trading in this commodity has been, and still is, one of the main sources of income for many local inhabitants.

Sauerkraut from Stupava ('Stupavské zelé') has been part of the local food culture for several centuries. 'Stupavské zelé' has become a feature of *Dni zelá* (Cabbage Days), a major regional event that is always held in early October. 'Stupavské zelé' is a thread that runs through the history of Mást and Stupava, creating roots that have endured and should be safeguarded and strengthened.

Reference to publication of the specification

(second subparagraph of Article 6(1) of this Regulation)

http://www.upv.sk/swift_data/source/pdf/specifikacie_op_oz/SPECIFIKACIA_Stupavske_zele.pdf

