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REGULATION (EEC) No 1062/69 OF THE COMMISSION

of 6 June 1969

specifying the requirements relating to certificates which must be produced in order for preparations known as cheese fondues to be included under sub-heading No 21.07 E of the Common Customs Tariff

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community;

Having regard to Council Regulation (EEC) No 97/69[1] of 16 January 1969 on measures to be taken for uniform application of the nomenclature of the Common Customs Tariff, and in particular Article 4 thereof;

Whereas the maximum rate of duty on preparations known as cheese fondues in sub-heading No 21.07 E of the Common Customs Tariff annexed to Council Regulation (EEC) No 950/68[2] of 28 June 1968, as last amended by Regulation (EEC) No 455/69,[3] is 35 units of account per 100 kg net; whereas it appears from the Additional Note to Chapter 21 of that Tariff that the inclusion of preparations known as cheese fondues under that sub-heading is subject to production of a certificate issued under the conditions laid down by the competent authorities of the European Communities;

Whereas sub-heading No 21.07 E relates to goods covered by Council Regulation (EEC) No 1059/69[4] of 28 May 1969 determining the system of trade applicable to certain goods resulting from the processing of agricultural products; whereas in accordance with the second subparagraph of Article 8 (1) of that Regulation, where the application of the maximum rate of charge is subject to specific conditions, such conditions must be determined in accordance with the procedure laid down in Article 3 (2) and (3) of Regulation (EEC) No 97/69; whereas the requirements applicable to certificates which must be produced in order for preparations known as cheese fondues to be included under Common Customs Tariff sub-heading No 21.07 E must therefore be defined in accordance with that procedure;

Whereas the provisions of this Regulation are in accordance with the Opinion of the Committee on the Common Customs Tariff Nomenclature;

HAS ADOPTED THIS REGULATION:

Article 1

The certificate which must be produced in order for preparations known as cheese fondues to be included under Common Customs Tariff sub-heading No 21.07 E shall satisfy the requirements set out in this Regulation.

Article 2

1. The certificate shall be prepared in one original and not less than two copies, in the form set out in the Annex to this Regulation. It may be drawn up in the language or languages of the exporting country or in any of the languages of the Community.

2. The original and copies thereof shall be completed in one operation by duplication, either typewritten or by hand. In the latter case, the original must be completed in ink and in block capitals.

3. The size of the certificate shall be about 21 cm × 30 cm. White paper shall be used for the original.

4. The first copy shall be pink. The second copy shall be yellow.

5. Each certificate shall bear an individual serial number followed by the nationality symbol of the issuing body.

The copies shall bear the same serial number and nationality symbol as the original.

[1] OJ No L 14, 21.1.1969, p. 1.
[2] OJ No L 172, 22.7.1968, p. 1.
[3] OJ No L 64, 14.3.1969, p. 1.
[4] OJ No L 141, 12.6.1969, p. 1.

Article 3

1. The original and the first copy of the certificate shall be submitted to the customs authorities of the importing Member State within two months of the date of issue of the certificate together with the goods to which they relate.

2. The second copy of the certificate shall be sent direct by the issuing body to the competent authorities of the importing Member State.

Article 4

1. A certificate shall be valid only if it is duly authenticated by a body appearing in a list yet to be drawn up.

2. A duly authenticated certificate is one which shows the place and date of issue and bears the stamp of the issuing body and the signature of the person or persons authorised to sign it.

Article 5

1. An issuing body may appear on the list only if:

(a) it is recognised as such by the exporting country;

(b) it undertakes to verify the particulars shown in the certificates;

(c) it undertakes to provide the Commission and Member States, on request, with all appropriate information to enable an assessment to be made of the particulars shown in the certificates;

(d) it undertakes to send to the competent authorities of the importing Member State the second copy of each authenticated certificate within three days of the date of issue.

2. The list shall be revised where the condition specified in paragraph 1 (a) is not longer satisfied or where an issuing body does not fulfil any of the obligations which it has undertaken.

Article 6

The Member States shall take all necessary measures in order to control the proper functioning of the system of certificates introduced by this Regulation.

Article 7

This Regulation shall enter into force on 1 July 1969.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 6 June 1969.

For the Commission

The President

Jean REY

ANNEX

CERTIFICAT/BESCHEINIGUNG/CERTIFICATO/CERTIFICAAT/CERTIFICATE/No .(. . .)

Pour les préparations dites 'Fondues' présentées en emballages immédiats d'un contenu net inférieur ou égal à 1 kg

Für 'Käsefondue' genannte Zubereitungen in unmittelbaren Umschließungen mit einem Gewicht des Inhalts von 1 kg oder weniger

Per le preparazioni dette 'Fondute' presentate in imballaggi immediati di un contenuto netto inferiore o uguale a 1 kg

Voor de preparaten 'Fondues' genaamd, in onmiddellijke verpakking, met een netto-inhoud van 1 kg of minder

For preparations known as 'Cheese Fondues' put up in immediate packings of a net capacity of 1 kg or less

L'autorité compétente/Die zuständige Stelle/L'autorità competente/De bevoegde autoriteit/The competent authority:

.....

.....

certifie que le lot de
bescheinigt, daß die Sendung von
certifica che la partita di .....
bevestigt dat de partij van
certifies that the parcel of

kilogrammes de produit, faisant l'objet de la facture nº. du
Kilogramm, für welche die Rechnung Nr. vom
chilogrammi di prodotto, oggetto della fattura n. .. .. del .....
kilogram van het produkt, waarvoor factuur nr. van
kilogrammes of product, covered by Invoice No. of

délivrée par/ausgestellt wurde durch/emessa da/Afgegeven door/issued by:

.....

pays d'origine/Ursprungsland/paese d'origine/land van oorsprong/country of origin:

.....

pays de destination/Bestimmungsland/paese destinatario/land van bestemming/country of destination:

.....

répond aux caractéristiques suivantes:
folgende Merkmale aufweist:
risponde alle seguenti caratteristiche: .....
de volgende kenmerken vertoont:
has the following characteristics:

Ce produit a une teneur en poids en matières grasses provenant du lait égale ou supérieure à 12% et inférieure à 18%.

Dieses Erzeugnis hat einen Gehalt an Milchfett von 12 oder mehr, jedoch weniger als 18 Gewichtshundertteilen.

Tale prodotto ha un tenore in peso di materie grasse provenienti dal latte uguale o superiore a 12% o inferiore a 18%.

Dit produkt heeft een gehalte aan van melk afkomstige vetstoffen gelijk aan of hoger dan 12%, doch lager dan 18%.

This product has a milk fat content equal to or exceeding 12% and less than 18% by weight.

Il a été obtenu à partir de fromages fondus dans la fabrication desquels ne sont entrés d'autres fromages que l'Emmental ou le Gruyère.

Es ist hergestellt aus Schmelzkäse, zu dessen Erzeugung keine anderen Käsesorten als Emmentaler oder Greyerzer verwendet wurden.

E stato ottenuto con formaggi fusi per la cui fabbricazione sono stati utilizzati solamente Emmental o Gruviera.

Het werd verkregen uit gesmolten kaas, waarin bij de fabricatie ervan geen andere kaassoorten dan Emmental en Gruyère werden verwerkt.

It is prepared with processed cheeses made exclusively from Emmental or Gruyère cheese.

avec adjonction de vin blanc, d'eau-de-vie de cerises (kirsch), de fécule et d'épices.

mit Zusätzen von Weißwein, Kirschwasser, Stärke und Gewürzen.

con l'aggiunta di vino bianco, acquavite di ciliege (kirsch), fecola a spezie.

met toevoeging van witte wijn, brandewijn van kersen (kirsch), zetmeel en specerijen.

with added white wine, kirsch, starch and spices.

Les fromages Emmental ou Gruyère utilisés à sa fabrication ont été fabriqués dans le pays exportateur.

Die zu seiner Herstellung verwendeten Käsesorten Emmentaler oder Greyerzer sind im Ausfuhrland erzeugt worden.

I formaggi Emmental o Gruviera utilizzati per la sua fabbricazione sono stati fabbricati nel paese esportatore.

De voor de bereiding ervan verwerkte Gruyère en Emmentaler kaassoorten werden in het uitvoerland bereid.

The Emmental and Gruyere cheeses used in its manufacture were made in the exporting country.

Lieu et date d'émission:

Ausstellungsort und -datum:

Luogo e data d'emissione: .....

Plaats en datum van afgifte:

Date and place of issue:

Cachet de l'organisme émetteur:

Stempel der ausstellenden Stelle:

Timbro dell'organismo emittente:

Stempel van het met de afgifte belaste bureau:

Stamp of the issuing body:

Signature(s)

Unterschrift(en)

Firma(e)

Handtekening(en)

Signature(s)

.....