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Information and Notices

Volume 65

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Contents

EN

[1] Text with EEA relevance.

([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 M.10154 — BME/Saint-Gobain Distribution the Netherlands)

(Text with EEA relevance)

(2022/C 69/01)

On 9 July 2021, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ([1]). 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/homepage.html?locale=en) under document number 32021M10154. EUR-Lex is the online access to European law.

([1]) OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.10372 – SHV Energy/UGI International Holding/JV)

(Text with EEA relevance)

(2022/C 69/02)

On 21 December 2021, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ([1]). 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 policy' 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/homepage.html?locale=en) under document number 32021M10372. EUR-Lex is the online point of access to European Union law.

([1]) OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.10411 – ABM / YKA / HEBEI MAURI)

(Text with EEA relevance)

(2022/C 69/03)

On 18 January 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. 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 policy' 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/homepage.html?locale=en) under document number 32022M10411. EUR-Lex is the online point of access to European Union law.

[1] OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.10387 – MERIDIAM / ALLIANZ / NEUCONNECT)

(Text with EEA relevance)

(2022/C 69/04)

On 17 December 2021, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ([1]). 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 policy' 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/homepage.html?locale=en) under document number 32021M10387. EUR-Lex is the online point of access to European Union law.

([1]) OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.10547 – VOITH GROUP / VOITH HYDRO)

(Text with EEA relevance)

(2022/C 69/05)

On 27 January 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. The full text of the decision is available only in German language 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 policy' 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/homepage.html?locale=en) under document number 32022M10547. EUR-Lex is the online point of access to European Union law.

[1] OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.10569 – KKR / GIP / CYRUSONE)

(Text with EEA relevance)

(2022/C 69/06)

On 4 February 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. 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 policy' 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/homepage.html?locale=en) under document number 32022M10569. EUR-Lex is the online point of access to European Union law.

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[1] OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates [1]

9 February 2022

(2022/C 69/07)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1435	CAD	Canadian dollar	1,4514
JPY	Japanese yen	132,04	HKD	Hong Kong dollar	8,9106
DKK	Danish krone	7,4437	NZD	New Zealand dollar	1,7107
GBP	Pound sterling	0,84255	SGD	Singapore dollar	1,5349
SEK	Swedish krona	10,4075	KRW	South Korean won	1 365,72
CHF	Swiss franc	1,0555	ZAR	South African rand	17,5281
ISK	Iceland króna	142,20	CNY	Chinese yuan renminbi	7,2759
NOK	Norwegian krone	10,0585	HRK	Croatian kuna	7,5285
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 390,99
CZK	Czech koruna	24,288	MYR	Malaysian ringgit	4,7853
HUF	Hungarian forint	352,94	PHP	Philippine peso	58,603
PLN	Polish zloty	4,5135	RUB	Russian rouble	85,5289
RON	Romanian leu	4,9449	THB	Thai baht	37,404
TRY	Turkish lira	15,5510	BRL	Brazilian real	6,0198
AUD	Australian dollar	1,5933	MXN	Mexican peso	23,4719
			INR	Indian rupee	85,5765

[1] *Source*: reference exchange rate published by the ECB.

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(Published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 ([1]))

(Text with EEA relevance)

(2022/C 69/08)

Decision granting an authorisation

Reference of the decision ([1])	Date of decision	Substance name	Holders of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2022)524	3.2.2022	bis(2-methoxyethyl) ether (diglyme) EC No 203-924-4; CAS No 111-96-6	Acton Technologies Limited	REACH/22/2/0	As a carrier solvent in the formulation and subsequent application of sodium naphthalide etchant for fluoropolymer surface modification whilst preserving article structural integrity (in-house processes)	3 February 2034	In accordance with Article 60(2) of Regulation (EC) No 1907/2006, risk is adequately controlled There are no suitable alternatives.
				REACH/22/2/1	As a carrier solvent in the application of sodium naphthalide etchant for fluoropolymer surface modification whilst preserving article structural integrity (downstream user processes)		

([1]) The decision is available on the European Commission website at: http://ec.europa.eu/growth/sectors/chemicals/reach/about/index_en.htm

([1]) OJ L 396, 30.12.2006 , p. 1.

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(Published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 ([1]))

(Text with EEA relevance)

(2022/C 69/09)

Decision partially granting an authorisation

Reference of the decision ([1])	Date of decision	Substance name	Holders of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2022)523	10.2.2022	bis(2-methoxyethyl) ether (diglyme) EC No 203-924-4; CAS No 111-96-6	Acton Technologies Limited	REACH/22/1/0	as a carrier solvent in the application of sodium naphthalide etchant for fluoropolymer surface modification whilst preserving article structural integrity as regards ES2 and ES5 (downstream user processes) Refused use	3 February 2026	Risk is adequately controlled in accordance with Article 60(2) of Regulation (EC) No 1907/2006. There are no suitable alternatives.
					as a carrier solvent in the formulation and subsequent application of sodium naphthalide etchant for fluoropolymer surface modification whilst preserving article structural integrity (in-house processes) as a carrier solvent in the application of sodium naphthalide etchant for fluoropolymer surface modification whilst preserving article structural integrity as regards ES1, ES3 and ES4 (downstream user processes)	Not applicable	The application did not demonstrate that the risk is adequately controlled in accordance with Article 60(2) of Regulation (EC) No 1907/2006. The application did not demonstrate that socioeconomic benefits outweigh the risk to human health and the environment from the uses of the substance in accordance with Article 60(4) of Regulation (EC) No 1907/2006.

([1]) The decision is available on the European Commission website at: Authorisation (europa.eu)

([1]) OJ L 396, 30.12.2006 , p. 1.

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

Calls for proposals and related activities under the EIC Work Programme 2022 under Horizon Europe - the Framework Programme for Research and Innovation (2021-2027)

(2022/C 69/10)

Notice is hereby given of the launch of calls for proposals and related activities under the EIC Work Programme 2022 under Horizon Europe – the Framework Programme for Research and Innovation (2021-2027).

The Commission has adopted the EIC Work Programme 2022 by Decision C(2022) 701 of 7 February 2022.

Proposals are invited for these calls. The EIC Work Programme 2022, including deadlines and budgets, is available through the Funding & Tender opportunities website along with information on the modalities of the calls and related activities and the information for applicants on how to submit proposals:

https://ec.europa.eu/info/funding-tenders/opportunities/portal/screen/home

COURT PROCEEDINGS

EFTA COURT

JUDGMENT OF THE COURT

of 23 November 2021

in Case E-16/20

Q and Others v The Norwegian Government, represented by the Immigration Appeals Board (*Utlendingsnemnda* – *UNE*)

(Continued right of residence – Stepchild, an EEA national – Derived rights for third-country national parent carer – Abuse of rights –Marriage of convenience –Regulation (EU) No 492/2011 – Directive 2004/38/EC)

(2022/C 69/11)

In Case E-16/20, Q and Others v The Norwegian Government, represented by the Immigration Appeals Board (*Utlendingsnemnda – UNE*) – REQUEST to the Court under Article 34 of the Agreement between the EFTA States on the Establishment of a Surveillance Authority and a Court of Justice by Oslo District Court (*Oslo tingrett*) concerning the interpretation of Directive 2004/38/EC of the European Parliament and of the Council of 29 April 2004 on the right of citizens of the Union and their family members to move and reside freely within the territory of the Member States amending Regulation (EEC) No 1612/68 and repealing Directives 64/221/EEC, 68/360/EEC, 72/194/EEC, 73/148/EEC, 75/34/EEC, 75/35/EEC, 90/364/EEC, 90/365/EEC and 93/96/EEC, and in particular Articles 7(1)(b), 12(3) and 35, the Court, composed of Páll Hreinsson, President (Judge-Rapporteur), Per Christiansen and Bernd Hammermann, Judges, gave judgment on 23 November 2021, the operative part of which is as follows:

1. The child of an EEA national who previously worked in another EEA State and the child's third-country national parent caring for that child, derive a right of residence on the basis of Article 10 of Regulation (EU) No 492/2011 of the European Parliament and of the Council of 5 April 2011 on freedom of movement for workers within the Union. This applies regardless of whether the child is common to the EEA national and the spouse, or the child is of the spouse only.
2. A child who is the descendant of the EEA national's third-country national spouse only, who was granted a right of residence on the basis of Article 10 of Regulation (EU) No 492/2011 using the EEA national as a reference person, retains such right of residence even if the EEA national has applied for divorce from the parent of that child.
3. In the event that the authorities of an EEA State have established that a marriage between an EEA national and a third-country national amounts to a marriage of convenience, the EEA State may take any measures necessary to refuse, terminate or withdraw rights derived from such an abuse. Nevertheless, any such measures must be proportionate and subject to procedural safeguards.

JUDGMENT OF THE COURT

of 10 November 2021

in Case E-17/20

Zvonimir Cogelja v the Directorate of Health (*Embætti landlæknis*),

(Free movement of persons and services – Directive 2005/36/EC – Evidence of formal qualifications – Issuance of evidence – Competent authority)

(2022/C 69/12)

In Case E-17/20, Zvonimir Cogelja v the Directorate of Health (*Embætti landlæknis*) – REQUEST to the Court under Article 34 of the Agreement between the EFTA States on the Establishment of a Surveillance Authority and a Court of Justice by Reykjavík District Court (*Héraðsdómur Reykjavíkur*) concerning the interpretation of Directive 2005/36/EC of the European Parliament and of the Council of 7 September 2005 on the recognition of professional qualifications, and in particular Article 25, in conjunction with Articles 3(1)(c), 21 and 26 of that directive, as adapted to the Agreement on the European Economic Area, the Court, composed of Páll Hreinsson, President, Per Christiansen (Judge-Rapporteur) and Bernd Hammermann, Judges, gave judgment on 10 November 2021, the operative part of which is as follows:

In order for the competent authority of an EEA State to issue evidence of formal qualifications for specialist medical training in compliance with Article 25 of Directive 2005/36/EC of the European Parliament and of the Council of 7 September 2005 on the recognition of professional qualifications, it must be able to assess and confirm that the requirements for issuing the evidence of formal qualifications are fulfilled. This is possible if the EEA State offers specialist medical training that fulfils the minimum requirements under Directive 2005/36/EC within its own territory. Otherwise, that competent authority must have in place a system that secures the verification of compliance with the requirements laid down in Article 25 of Directive 2005/36/EC, for example by having in place a curriculum or its equivalent describing a comprehensive programme of education and training. If not, that competent authority may not issue such evidence of formal qualifications under Directive 2005/36/EC.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.10601 – WARBURG PINCUS / OXFORD PROPERTIES / HALE)

Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 69/13)

1. On 26 January 2022, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ([1]).

This notification concerns the following undertakings:

— Warburg Pincus LLC ("'Warburg Pincus'", USA),

— Oxford Properties Asia Holdings I Pte. Ltd. ("'Oxford Properties'", Canada),

— Hale Capital Group Pty Ltd ("'Hale'", Australia).

Warburg Pincus and Oxford Properties acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Hale.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Warburg Pincus: a global private equity firm active in a variety of sectors, including consumer, energy, financial services, healthcare, industrial and business services, real estate and technology.

— for Oxford Properties: the ownership, development and managing of real estate assets. Oxford Properties belongs to the real estate arm of OMERS Administration Corporation ('OMERS'), the administrator of the Ontario Municipal Employees Retirement System Primary Pension Plan and trustee of the pension funds.

— for Hale: the development and managing of a portfolio of industrial real estate investments in the Asia-Pacific region.

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 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. The following reference should always be specified:

([1]) OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').
([2]) OJ C 366, 14.12.2013, p. 5.

M.10601 – WARBURG PINCUS / OXFORD PROPERTIES / HALE

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for registration of a name 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

(2022/C 69/14)

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]) within three months from the date of this publication.

SINGLE DOCUMENT

'GIRESUN TOMBUL FINDIĞI'

EU No: PDO-TR-02419 – 26 April 2018

PDO (X) PGI ( )

1. **Name(s) [of PDO or PGI]**

'Giresun Tombul Fındığı'

2. **Member State or Third Country**

Turkey

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

3.1. *Type of product*

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

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

'Giresun Tombul Fındığı' is a hazelnut that belongs to the Corylus avellana L. species and marketed as unshelled or shelled hazelnut: unshelled, shelled raw and shelled roasted.

The cultivar 'Giresun Tombul Fındığı' should represent at least 90 % of the selection at the farm with cultivars 'Sivri Fındık', 'Kalınkara Fındık' and 'Palaz Fındık' permitted up to a maximum 10 %.

The shell of the Giresun Tombul Fındığı is; round, quite bright, brown coloured, lightly feathered at the tip and has flattened cheeks. The kernel is round, non-fibrous, has a light bright colour seed skin, testa does not penetrate into the kernel and can be peeled off easily.

([1]) OJ L 343, 14.12.2012, p. 1.

Table 1

Some physical properties of 'Giresun Tombul Fındığı'

Specifications		Unshelled	Shelled raw	Shelled roasted
Size (Latitude diameter, mm)	Large	16-18	13-15	13-15
	Medium	14-16	11-13	11-13
	Small	12-14	9-11	9-11
Moisture, %	max.	7	6	3
1kg/Number of Dried Fruit		-	500-700	-
Shell thickness (mm.)	min.- max.	0,70 – 1,25	-	-
Kernel ratio, %	min.- max.	47,5 - 55	-	-
Peelability of testa, %	min.- max.	-	-	90-100

Table 2

Some chemical properties of 'Giresun Tombul Fındığı'

Specifications		Unshelled	Shelled raw	Shelled roasted
Total fat ratio in fruit, %	min.- max.	56,0-68,0	56,0-68,0	57,0-70,0
Total protein ratio in fruit, % (Factor, N = 6,25)	min.- max.	14,0-21,0	14,0-21,0	14,4-21,6
Oleic acid, % (g/100 g oil)	min.- max.	77,0-85,0	77,0-85,0	-
Vitamin E (mg/100 g oil)	min.- max.	28,0-45,0	28,0-45,0	-

Organoleptic characteristics:

The taste, flavour, and aroma left by the raw and roasted forms of 'Giresun Tombul Fındığı' in the mouth are very intensive. The hazelnuts are easy to chew and do not leave a feeling of dryness in the mouth, and the oil of the nuts is felt. Additionally, it does not leave a bitter taste when swallowing.

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

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

'Giresun Tombul Fındığı' is grown extensive traditional orchards, on areas of sloping, sometimes terraced ground. The cultivar is grown with a multi-stem shrubs in gardens where the altitude does not exceed 750 meters.

All processes including sapling planting, fertilization, pruning, harvesting, husking and drying, should be in the geographical region specified in point 4.

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*

The following information must be written or printed legibly and in an indelible manner on the packages of 'Giresun Tombul Fındığı' .

— trade name and address, short name and address, or registered trade mark of the company

— lot number

— name of the good- 'Giresun Tombul Fındığı'

— net weight

— following logo:

— Official hologram of authenticity

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

The area for the production, harvest, storage, shelling, sorting and calibration of 'Giresun Tombul Fındığı' lies within the territory of the cities of the provinces of Giresun and Trabzon listed below:

(a) in the province of Giresun: Piraziz, Bulancak, Dereli, Keşap, Espiye, Yağlıdere, Tirebolu, Güce, Doğankent, Görele, Çanakçı, Eynesil, Giresun.

(b) in the province of Trabzon; Beşikdüzü and Vakfıkebir.

All villages in these districts are included in the production area.

Geographical coordinates of the locations given above 37 ° 50 'and 39 ° 12' east corresponds between longitudes 40 ° 07 'and 41 ° 08' north latitudes.

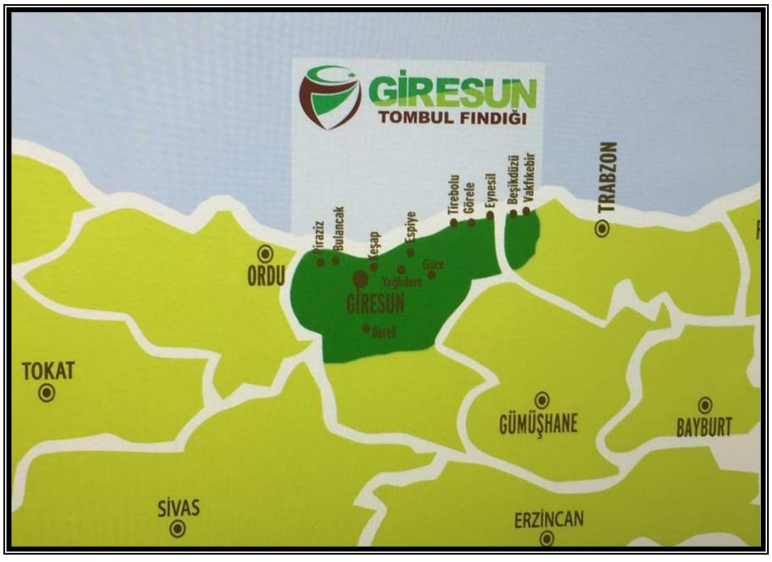

Figure 1. The 'Giresun Tombul Fındığı' production area: The part of the municipalities of Giresun and Trabzon.

5. **Link with the geographical area**

The most important distinctive characteristics of 'Giresun Tombul Fındığı' are distinctive taste and aroma, high oil content, thickness of the shell, high kernel ratio, and peelability of the testa. These are due to both natural and human factors.

Hazelnuts are divided into two categories in Turkey: Giresun Quality and Levant Quality. Only hazelnuts grown in the geographical area are defined as Giresun Quality (Premium) and are purchased from the farmer at a higher price. The nuts that are grown in other parts of Turkey are defined as Levant Quality (Secondary).

Natural factors

Among the factors that influence 'Giresun Tombul Fındığı' characteristics climate is the most important. They influence the thickness of the shell, the high yield of shelling (high kernel ratio) and the easy peelability of the testa when roasted in oven.

Climate

The climate of area has a humid subtropical climate with warm and humid summers and cool and damp winters. The annual average temperature in Giresun province is 14,1 °C with averages falling 7,1-11,3 °C between January and April, and reaching 20,1–23,2 °C between June and August. These temperatures are optimal of for the blossoming of hazelnut trees and for the development and maturation of 'Giresun Tombul Fındığı'. The average annual wind speed of the Giresun region is 4,3 km/hr. Wind and temperature is particularly important during pollination and fertilization, and has a direct effect of nut set and fruit development. The average number of rainy days in Giresun 160,6 with an average of 1 401 mm rain a year and hours of sunshine per day 2,6-3,4 between June and August. This amount of rainfall and hours of sunshine per day are sufficient for the nuts to reach the minimum appropriate weight and fat ratio and fatty acids composition respectively. The sunshine hours ensured the high oleic acid, vitamin-E content and aroma.

Humidity

The relative humidity of the air is 76-76,3 % within the period of fruit development and maturation. This relative humidity also impacts the hazelnut quality as the fruits create their biochemical structures (fat, protein, flavour) during the period. Thanks to this particular air humidity rate 'Giresun Tombul Fındığı' shells become thinner and accordingly, they may be easily peeled.

Soil

The Giresun region soil characteristics have the minimum conditions for hazelnut cultivation. Hazelnut plants grow best on deep, fertile, well-drained soil with a pH between 6,0-7,5 and suitable soil types include loamy, sand-clay. The properties of the soil affect the size of the 'Giresun Tombul Fındığı' kernel and thickness of the shell.

Human factors

Growing of hazelnuts in Giresun and Trabzon Province dates back to ancient times. Farmers have long been selecting and vegetatively propagating the genotypes. 'Giresun Tombul Fındığı' is a local variety that emerged through natural selection. Farmers have grown this variety at a rate of 90 % in their gardens due to their characteristics such as taste, yield, thin shell, and high whitening rate and they planted the other varieties only for aid pollination.

Harvest

The producers are able to properly determine the harvesting time by observing the yellowing of husks, browning (reddishing) of ¾ of a nutshell, development of aroma and taste specific to cultivar and the fall of clusters. Another harvest criterion is that the moisture content of hazelnuts should fall below 30 %. Proper maturation is very important for development of chemical properties such as fat and protein values as well as physical properties such as shell colour, yield, and peelability of testa.

Harvest is done by shaking the branches and picking the nuts from the ground or hand picking the nuts from shoots. Nuts are harvested with husks and laid on threshing fields and they are dried until water content reaches 12 %. And then nuts are separated from husks by threshing machines and continue drying until water content falls below 6 % for kernels. The farmers of 'Giresun Tombul Fındığı' have continued these harvesting processes for hundreds of years and use new technologies (such as husk separation) only if they do not affect the properties of the fruit.

Reference to publication of the specification

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

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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2022/C 69/15)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Manchuela'

PDO-ES-A0046-AM03

Date of communication: 18 November 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **The terminology used for the analytical parameters of residual sugar has been brought into line with the legislation in force.**

Description

The 'residual sugar' analytical parameter has been renamed 'total sugars expressed as glucose plus fructose' in accordance with Article 20 of Commission Implementing Regulation (EU) 2019/34 of 17 October 2018, which provides for the determination of total sugars expressed in terms of fructose and glucose.

This amendment concerns point 2.1.1 of the product specification but does not affect the single document.

Type of amendment: standard

This amendment adapts the terminology used for the physical and chemical characteristics. It does not entail any change to the final product, which retains the characteristics and profile resulting from the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

Reasons

Bringing into compliance with the aforementioned regulations.

2. **Inclusion of the section on red wine**

Description

The category of red wine has been added. The reference to wines more than a year old has been removed from the section on 'Red wines more than a year old, "Crianzas", "Reservas" and "Gran Reserva"', which is now called 'Red wines, "Crianzas", "Reservas" and "Gran Reserva"'. This is because a category of wine is being produced which has the analytical characteristics set out in the section on young red wines, but the organoleptic characteristics are different from those of young red wines, and also different from red wines classed as 'Crianza', 'Reserva' and 'Gran Reserva'. The particular organoleptic characteristics of this category of red wine have therefore been added.

This amendment affects point 2.1.2 of the product specification and point 4 of the single document.

Type of amendment: standard

This amendment does not entail any change to the final product, which retains its characteristics and profile, a consequence of the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

([1]) OJ L 9, 11.1.2019, p. 2.

Reasons

The current market for wine calls for the production of wines with specific characteristics which were not envisaged in the specification. There have been experiments with this type of wine for a number of years. The internal tasting panel of the Designation of Origin 'Manchuela' believes that it has the characteristics and profile described in the link for wines covered by DO 'Manchuela'.

3. **Revision of analytical parameters**

Description

Reduction in the minimum colour limit for red wines. Different grape varieties exist in the production area of DO 'Manchuela'. On the one hand, there is Garnacha Tintorera, which naturally produces wines with a very high colour potential. On the other hand, Monastrell and Garnacha Tinta produce softer wines with medium colour intensity.

This amendment affects point 2 of the product specification, but the single document is not affected.

Type of amendment: standard

This amendment does not entail any change to the final product, which retains its characteristics and profile, a consequence of the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

Reasons

Over the last decade, market demand in general has been for wines made with single grape varieties which have more fruit, in order to appeal to new generations of consumers becoming familiar with wine culture.

Specialists in all wineries must have the necessary tools for making wines which appeal to national and international markets while retaining the characteristics of the production area and grape varieties.

Reducing the minimum colour intensity for red wines does not undermine quality, quite the opposite. It will increase the potential of the different grape varieties of the area, producing more subtle, complex and appealing wines.

4. **Redefinition of the organoleptic characteristics**

Description

The wording of the organoleptic descriptions has been changed.

This amendment affects point 2.2 of the product specification and point 4 of the single document.

Type of amendment: standard

This amendment adapts the organoleptic characteristics so that they can be better assessed in sensory analysis. It does not entail a change to the product, which retains the characteristics and profile resulting from the interplay between environmental and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasons

The implementation of the UNE-EN-ISO 17065 standard for the purposes of certification requires a change in the organoleptic description of the protected wines. The purpose is to link their characteristics to descriptors that can be assessed by a sensory panel meeting the criteria laid down in UNE-EN-ISO 17025.

5. **Definition of the organoleptic characteristics following the inclusion of the red wine category**

Description

As the new wine category is being added, its organoleptic characteristics need to be defined.

This amendment affects point 2.2 of the product specification, but the single document is not affected.

Type of amendment: standard

This amendment does not entail any change to the final product, which retains its characteristics and profile, a consequence of the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

Reasons

Description of a new wine category included in the PDO.

6. **Adaptation of the specific oenological practices for the white and red wines**

Description

This amendment affects point 3 of the product specification and point 5 of the single document.

Point 3.1. White wines: the requirement to make the wines in stainless steel containers has been removed as, in Manchuela, they are made in other types of tanks. The outstanding quality of the wines produced is the same.

Point 3.4. Young red wines: the words 'without skins' have been removed as it has been found that the presence of skins [during fermentation] does not diminish the quality of these wines.

Point 3.5. The oenological practices have been added for red wine. As a result of the amendment to the categories of wines, and the addition of red wine, the oenological practices have been specified.

Point 3.13. Oenological practices have been added for ice wine. Ice wines may be white, rosé and red in their different styles, such as young, oaked, aged or barrel-fermented, included in the specification. These wines may be made from any of the varieties authorised in the specification for DO 'Manchuela'.

Type of amendment: standard

This amendment does not entail any change to the final product, which retains its characteristics and profile, a consequence of the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

Reasons

Ice wines have been in development for some years in Manchuela. The internal tasting panel for DO 'Manchuela' has judged this type of wine suitable for inclusion among the wines in our specification. This is due to its high quality and powerful expression of the grape variety from which these wines are produced.

7. **Inclusion of the grape varieties Tardana, also known as Planta Nova, Moscatel de Alejandría, Garnacha Blanca and Touriga Nacional**

Description

The following grape varieties used to make the wines have been included: Tardana, also known as Planta Nova, Moscatel de Alejandría, Garnacha Blanca and Touriga Nacional.

Point 6 of the product specification has been amended, but the single document is not affected as they have been added as secondary varieties.

Type of amendment: standard

This amendment does not entail any change to the final product, which retains its characteristics and profile, a consequence of the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

Reasons

The aforementioned varieties have been grown in Manchuela for several years. It has been demonstrated that high quality wines are made from varieties such as Tardana, Moscatel de Alejandría, Garnacha Blanca and Touriga Nacional. The internal tasting panel for DO 'Manchuela' has been monitoring the development and quality of these wines for years. The quality required by our specification has been demonstrated, meaning that these grape varieties can be included among the permitted varieties for DO 'Manchuela'.

8. **Updating of regulatory references and the approved certification bodies**

Description

In the first, second and third paragraphs of point 8, and the third and ninth paragraph of point 9.2, the reference to the repealed Regulations has been replaced by a reference to the Regulations in force.

This amendment affects points 8 and 9.2 of the product specification but does not affect the single document.

Type of amendment: standard

This amendment is an update. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasons

Updating of regulatory references.

9. **Amendment of the provisions on labelling to include the term 'Vino de Hielo' [ice wine] and remove two traditional terms**

Description

The term 'Vino de Hielo' has been included for wine produced under the conditions set out at point 3.13 of the specification. The analytical parameters for this wine are those specified for the various types of wine. Ice wines may be white, rosé or red in their various styles as laid down in the specification, such as young, oaked, aged or barrel-fermented. The traditional terms 'Superior' and 'Rancio' [long aged] have been deleted.

This amendment affects point 8 of the specification and point 9 of the single document.

Standard amendment.

This amendment does not entail any change to the final product, which retains its characteristics and profile, a consequence of the interplay between natural and human factors, as described in the link. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

Reasons

To establish the conditions for using the term 'Vino de Hielo' and remove terms not in use.

SINGLE DOCUMENT

1. **Name of the product**

Manchuela

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

4. **Description of the wine(s)**

1. *White wine, barrel-fermented white wine and rosés, dry*

CONCISE TEXTUAL DESCRIPTION

The white wines are yellow in colour but do not shade into amber. They are clear and bright, and full of primary aromas.

The barrel-fermented wines are clear with primary aromas of medium intensity, balanced by the aromas from the barrel. The aftertaste recalls primary and barrel aromas.

The rosés cover the whole range of pinks. They are clear and transparent. Primary aromas. Balanced, may have a certain sharp-edged acidity and/or sourness.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* The maximum sulphur dioxide content is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	

2. *White wine, barrel-fermented white wine and rosés, medium dry, semi-sweet and sweet*

CONCISE TEXTUAL DESCRIPTION

The appearance and aroma of these wines resemble those of other dry wines of the same type. Balanced flavours, may have a certain sharp-edged acidity and/or sourness, which is neither thin nor excessive.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* The maximum total sulphur dioxide content is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Red wines: young, barrel-fermented, oaked, carbonic maceration and red, dry*

CONCISE TEXTUAL DESCRIPTION

The reds have character, covering a range of colours from shades of violet to orange, brown and garnet. The aromas include clean primary and vegetable aromas, they have a generous mouthfeel, long finish and big flavours.

The barrel-fermented wines are clear with primary aromas, fruity and/or floral, of medium intensity, balanced by the aromas from the barrel. The aftertaste recalls primary and barrel aromas.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* The maximum total sulphur dioxide content is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	

4. *'Crianza', 'Reserva' and 'Gran Reserva' red wines*

CONCISE TEXTUAL DESCRIPTION

The aged wines are red in colour, and may have clear light brown or ochre tints at the rim. The primary and tertiary aromas are clear and may include jammy aromas. Clean and balanced in the mouth, medium to high tannins, long and smooth aftertaste.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* Maximum sulphur content: 160 mg/l if sugar ≥5g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	140

5. *White and rosé quality sparkling wines*

CONCISE TEXTUAL DESCRIPTION

The wines are white or rosé. They are clear and bright with a foam of small and persistent bubbles. Primary and/or secondary aromas. There may be periods spent in barrels which can produce certain notes. In the mouth, they are balanced, of medium length, with an aftertaste of primary and/or secondary aromas.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* The maximum total sulphur dioxide content is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,66
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

Specific oenological practice

White wines, brief cold maceration and settling. Fermentation at controlled temperatures, below 18 °C in tanks or oak barrels, wholly or partially (at least 75 %).

Rosés, maceration for a period of between 4 and 12 hours at temperatures below 24 °C. Settling and slow fermentation for at least five days, at controlled temperatures below 18 °C.

Red wines, maceration with skin contact for a period of at least 48 hours, at controlled temperatures below 28 °C. Devatting and pressing, continuing fermentation at temperatures below 25 °C.

Ice wine: the grapes must be harvested at temperatures on the vine of minus 5 °C or below, i.e. frozen. They are pressed when frozen, without prior destemming.

Ageing in barrels.

5.2. *Maximum yields*

1. White grape varieties, head or gobelet trained

   7 860 kilograms of grapes per hectare

2. White grape varieties, head or gobelet trained

   55 hectolitres per hectare

3. Red grape varieties, head or gobelet trained

   6 430 kilograms of grapes per hectare

4. Red grape varieties, head or gobelet trained

   45 hectolitres per hectare

5. White grape varieties, trellised

   11 430 kilograms of grapes per hectare

6. White grape varieties, trellised

   80 hectolitres per hectare

7. Red grape varieties, trellised

   10 000 kilograms of grapes per hectare

8. Red grape varieties, trellised

   70 hectolitres per hectare

6. **Demarcated geographical area**

Geographically it comprises the territory in the south-east of the province of Cuenca and the north-west of the province of Albacete, between the Júcar and Cabriel rivers.

7. **Main wine grape variety(ies)**

BOBAL

CABERNET SAUVIGNON

GARNACHA TINTA

MACABEO - VIURA

TEMPRANILLO - CENCIBEL

VERDEJO

8. **Description of the link(s)**

The production area is located between two river valleys. It is characterised by clay soils based on the limestone sediments of the two rivers. The temperatures are high, with almost no rain between May and September, and the area receives many hours of sunlight. All of these factors give rise to the presence of the local variety Bobal. The result is wines of fine and pronounced aromatic intensity, with fruity and floral notes, excellent acidity and great intensity of colour. The wines do not lose their intense colour, which distinguishes them from other wines due to their abundant polyphenolic load, low pH values and high IPT [total polyphenols index] without long macerations.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The quality sparkling wines of the 'Manchuela' PDO can use the terms 'Premium' and 'Reserva' on their labels.

Where wines have been made as described under point 3.13, the term 'Vino de Hielo' can be used. The analytical parameters for this wine are those specified for the various types of wine. Ice wines may be white, rosé or red in their various styles as laid down in the specification, such as young, oaked, aged or barrel-fermented.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/Pliego_de_condiciones_manchuela_20210421_mp.pdf

Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

(2022/C 69/16)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 ([1]).

The application for approval of this minor amendment can be consulted in the Commission's eAmbrosia database

SINGLE DOCUMENT

'Jamón de Teruel' / 'Paleta de Teruel'

EU No: PDO-ES-0078-AM03 – 15 February 2021

PDO (X) PGI ( )

1. **Name**

'Jamón de Teruel' / 'Paleta de Teruel'

2. **Member State or third country**

Spain

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

3.1. *Type of product*

Class 1.2. Meat products (cooked, salted, smoked, etc.).

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

The cured hams and shoulders are meat products obtained by subjecting pig forelegs and hind legs (respectively) to a process of salting, washing, post-salting, curing (drying and maturation) and ageing.

Morphological characteristics

The cured hams and shoulders have the following morphological characteristics:

a) Shape: long, trimmed and rounded at the edges up to the muscle, with the trotter attached. May be completely covered with rind or trimmed by means of a V-shaped cut with its vertex in the middle of the thickest part of the cured shoulder or leg of ham.

b) Weight: greater than or equal to 7 kg for hams and 4,5 kg for cured shoulders, at the end of the established minimum production time.

Sensory characteristics

The outer surface of the cuts may be covered in typical mould, or clean and coated in oil or fat. The cut surface has the following characteristics:

a) Colour: Red and shiny when cut, with partial fat infiltration in the muscle tissue.

b) Meat: subtle taste, not very salty.

c) Fat: greasy consistency, shiny, yellowish-white colour, aromatic and pleasant-tasting.

([1]) OJ L 179, 19.6.2014, p. 17.

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

Feedstuffs

The producers of compound feedstuffs for feeding the pigs covered by the PDO must be based within the geographical area of the province of Teruel or its neighbouring provinces, namely Zaragoza, Guadalajara, Cuenca, Valencia, Castellón and Tarragona.

The animal feed is composed essentially of cereals, with a set minimum of 50 % cereal content in the percentages of raw material in the feed, which should as far as possible come from the production area.

The inspection body will be responsible for evaluating the origin of the raw materials used in the feedstuff manufacturing processes and verifying this availability, on the basis of the production data.

Raw materials

The pigs suitable for producing the cured hams and shoulders covered by this designation are obtained from crosses between:

Dam: Landrace, Large White or a cross of the two breeds. Sire: Duroc

Only pigs born and fattened on farms in the province of Teruel and slaughtered and butchered in facilities that are also in the province of Teruel can provide hind legs and forelegs intended for producing the protected cured hams and shoulders.

The animals used for breeding must not be used to provide hind legs and forelegs for the production of cured hams and shoulders covered by the designation of origin.

The males must be castrated before entering the fattening farm and the females must not be in oestrus at the time of slaughter.

Only cuts from pig carcasses with a warm carcass weight of at least 86 kg and a back fat thickness – measured in the lumbar region at the tip of the hind leg – of between 16 mm and 45 mm can be used for the production of cured hams and shoulders covered by the designation of origin.

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

Steps in the production area:

— Animal production

— Slaughter and butchering of animals

Steps in the processing area:

— Salting

— Washing

— Post-salting

— Curing

— Ageing

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

The inspection body, on a non-discriminatory basis, authorises the sales of cured shoulder and ham, de-boned, in portions and in slices – all of which must be packaged – by those registered drying and packaging facilities in the processing area provided they meet the requirements established in the specification and pass the established checks and certification process.

The limitation of the processing and subsequent packaging of these products to the processing area follows strict technical criteria to guarantee the product quality is retained, as this could vary if the conditions for storage and handling are changed.

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

The commercial labels of each registered company must bear the words: 'Denominación de Origen Protegida Jamón de Teruel' or 'Denominación de Origen Protegida Paleta de Teruel', as appropriate for each product.

The whole cuts of hams and shoulders for sale must be identified with the word 'TERUEL', the 8-point star heat-branded into them and the numbered label (seal) bearing the PDO logo.

These labels must be applied within the industry, always in such a way that they cannot be reused.

The packaged de-boned cuts, portions or slices of the cured hams and shoulders must bear a numbered secondary label with the words 'Jamón' or 'Paleta', as appropriate, and the PDO logo.

The information on this numbered secondary label may be included on the commercial label of those companies who so request.

These activities related to the correct use of the words 'Protected Designation of Origin' and the word 'TERUEL' must not be applied on a discriminatory basis. Labels and secondary labels must be issued automatically to any product shown to comply with the specification, on the basis of the reports prepared by the regulatory body that undertakes the certification activities, thereby ensuring that no operators are discriminated against in these activities.

The following optional terms may be used voluntarily on the labelling of whole pieces, boneless pieces, portions or slices of the product covered by this designation, provided that the product complies with these requirements:

For hams:

— 'Más de 18 meses', where the minimum production period is 79 weeks and the weight at the time of grading is equal to or greater than 8 kg.

— 'Más de 22 meses', where the minimum production period is 96 weeks and the weight at the time of grading is equal to or greater than 9 kg.

For shoulders:

— 'Más de 10 meses', where the minimum production period is 44 weeks and the weight at the time of grading is equal to or greater than 5 kg.

— 'Más de 11 meses', where the minimum production period is 48 weeks and the weight at the time of grading is equal to or greater than 5,5 kg.

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

The production area consists of the province of Teruel.

The production area for cured hams and shoulders is composed of those municipalities of the province of Teruel situated at an average altitude of 800 m or higher, although the drying facilities must be situated at an altitude of at least 800 m above sea level. The average altitude is measured using the 'digital terrain model' (DTM) or similar technology and the absolute altitude of the drying facility is measured using the Aragón Territorial Information System [Sistema de Información Territorial de Aragón - SITAR] or other such system, with a 6 % margin of tolerance in both cases.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The excellent quality of the product 'Jamón de Teruel' / 'Paleta de Teruel' is mainly due to the conditions in which the animals are kept before, during and after slaughter, but we must distinguish between the geographical area where the animals are reared, slaughtered and butchered, hereinafter the 'production area', and the geographical area for processing the hams and cured shoulders, hereinafter the 'processing area'.

Natural factors

The processing area for the cured hams and shoulders is characterised by its continental climate with Mediterranean influences, and with long, cold winters and heavy frosts in the highlands. The climate is dry, with lots of cloudless days. Annual precipitation is around 400 mm, with about 70 rainy days a year.

The average annual temperature is 12 °C, the average absolute maximum temperature 37 °C and the minimum - 10 ° C. The difference between the average summer and winter temperatures is 19 °C and the area is frost-free between May and October. These conditions have encouraged the establishment of meat-processing industries.

The hams and shoulders mature in the excellent climate conditions of the geographical processing area, with its dry, cold climate - ideal parameters for obtaining hams and shoulders that enjoy great prestige.

Human factors

In his 1798 work on the history of Aragon's economic policy 'Historia de la Economía Política de Aragón', the Spanish naturalist, lawyer and historian Jordán de Asso notes specifically that 'the delicacy of the pigs that are raised in the Albarracín district makes them highly valued. These animals are very fond of the leaves of the asphodel (*Aspholedus ramosus*), which are dried for fodder in the winter.' Despite the small number of animals and the high slaughter weight achieved through fattening, the 'domestic' pig was a veritable treasure in rural households, forming the basis of peasant families' diets in Teruel throughout the entire year.

These pigs were the raw animal material which, with their special diet and incidental feeding on acorns, together with the cold and dry climate of the Jiloca, Albarracín, Gúdar and Maestrazgo highlands, allowed a solid tradition of high-quality meats, hams and pork shoulders to develop. Obviously those animals have disappeared, but the expertise and know-how of numerous artisan farmers has survived through their experience handed down in breeding these animals to retain the characteristics of those races (the Molina Celtic origin breed and Morella Iberian breed which has the best tendency to gain fat), allowing this high-calibre meat tradition from the past to be preserved.

An essential characteristic of this designation that must undoubtedly be highlighted is the know-how to emulate past experience in breeding suitable animals from the Landrace, Large White and Duroc breeds. This suitable pig is the product of a cross between the aforementioned breeds, producing a vigorous hybrid. Its morphological characteristics are largely due to the criteria applied in selecting its progenitors.

All this shared knowledge is obviously enhanced by the expertise of those operators who slaughter the pigs, which must not only have a carcass weight of at least 86 kg but also the right level of back fat thickness, measured at the point of the half-carcass, to be accepted for processing into a PDO product. With regard to the butchering, note should be taken of the expertise required to separate or cut the hind leg or the foreleg without breaking them, bleed, remove the excess skin, transfer the cuts to the drying facility and classify them, based on their weight and internal temperature, so as to obtain homogeneous products which can be accepted by the processors, it being known that those pieces with fat cover and without lesions are the ones that will be used to produce the product.

The expertise in the practice of salting, leaving the salt to remain in contact with the cuts for between 0,65 and 1 day per kilogram of fresh weight of the hind leg or foreleg, has been handed down to the present day, allowing the ham to develop a pleasant, delicate and slightly salty flavour. Likewise, the understanding of the processing area's local climate has made this salting practice possible.

The varied geography of Teruel has produced numerous old and traditional recipes. In their gastronomic treatises, two ethnologists and gastronomes, professor Antonio Beltrán and José Manuel Porquet, mention recipes representative of the province of Teruel that include 'Jamón de Teruel' as an ingredient: 'Teruel garlic soup', with diced ham and 'Teruel-style ham with tomato'. Lastly, let us not forget the 'regañaos' commonly eaten at the 'Vaquilla del Ángel' festival in Teruel — a dough base rubbed with oil and covered in slices of ham and red pepper, oven-roasted or pan-fried.

5.2. *Specificity of the product*

— The Duroc breed is characterised by its optimum growth rate, great hardiness, good prolificacy and high yields. The meat of this breed has a high fat content, which makes it possible to obtain high-quality meat.

— The Landrace is an above-average animal in terms of size and length, making it a good source of meat for the designation of origin. This breed stands out for its excellent conformation, high daily growth rate, high feed efficiency and back fat thickness.

— The Large White breed is a very adaptable, hardy, fecund and fertile breed with decent growth and technical gain rates and excellent quality meat, defined primarily by its succulence, texture, conformation and colour.

The positive influence of the Duroc breed, as well as the special type of cereal-based feed, complemented by a high carcass weight, have defined and refined the expertise of numerous artisan farmers from the past. It is the experience that they have handed down, together with modern technology, that makes it possible to obtain the quality of products such as 'Jamón de Teruel' and 'Paleta de Teruel'.

The fundamental qualitative characteristics that distinguish these from other similar products are already apparent in the fresh cuts ready to be cured, which have a:

— slightly higher pH and slower rate of decomposition;

— darker colouring;

— greater 'water-retention capacity';

— greater 'succulence';

— higher level of intramuscular fat (greater % of intramuscular fat);

— lower level of saturated fat;

— smoother texture and more 'tender' meat (fattier and more succulent);

— better suitability for conservation and maturation.

As for the processed product, it is characterised by being less salty and with a more pronounced 'cured' flavour, as described in point 3.2.

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)*

To process meat products, the raw material must be subjected to a series of conservation techniques, which essentially means salting and dehydrating, with the aim of stabilising the microbiological properties of the end product. The geographical conditions of altitude above sea level, precipitation and ambient temperatures in the processing area, together with the traditions handed down from generation to generation, give these products their special organoleptic properties, notably:

— their delicate flavour, with a minimum salt content due to the type of salting used, namely covering the cuts with dry salt at very low temperatures for the minimum time required for the right amount of salt to penetrate;

— standing the pieces after salting, also at very low temperatures;

— the red colour and shiny appearance when cut, due to the mild ambient temperatures during the drying process, a drying process which emulates the typical climate in the province of Teruel, generally fresh and average-to-low humidity, which allows for slow, well-balanced drying. This, in turn, makes the maturation intense, allowing a great aroma and flavour to develop, along with a smooth and easily chewable texture. The intramuscular fat favours this process of slow drying and intense maturation,

— the handling in the final phases of maturation and ageing that increases the proteolytic and lipolytic enzyme activity, thereby refining and complementing the aromas, flavours and textures of both the lean and the fat;

— a greasy consistency, shiny white-yellowish colour, aromatic and pleasant taste, due to the ideal genotype of the pigs achieved by including sires from the Duroc breed, the high cereal content in the feed given to the animals and the high slaughter weights of the animals which allow the meat to be just right, 'neither young nor old', with the right level of intramuscular fat.

All of these characteristics of this product make it special and distinguish it from similar products, as a result of the natural factors and human input described in point 5.1.

Reference to publication of the product specification

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

https://www.aragon.es/documents/20127/60698021/Pliego+de+Condiciones+de+la+denominaci%C3%B3n+de+origen+protegida+Jam%C3%B3n+de+Teruel_Paleta+de+Teruel+-+Consolidado.pdf/07d33dfc-1bfe-e48f-3c2e-18c4502a3578?t=1611235730833

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