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## Information and Notices

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<sup>(1)</sup> Text with EEA relevance

## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
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## EUROPEAN COMMISSION

**Communication from the Commission establishing formal recognition that a certain number of  
acts of Union law in the field of agriculture have become obsolete**

(2014/C 417/01)

**List of acts to be removed from the active *acquis****Beef and veal*

Commission Regulation (EEC) No 2721/81

(OJ L 265, 19.9.1981, p. 17).

Commission Regulation (EC) No 2247/2003

(OJ L 333, 20.12.2003, p. 37).

Commission Implementing Regulation (EU) No 859/2012

(OJ L 255, 21.9.2012, p. 21).

*Cereals and rice*

Commission Regulation (EEC) No 675/88

(OJ L 70, 16.3.1988, p. 12).

Commission Regulation (EEC) No 2692/89

(OJ L 261, 7.9.1989, p. 8).

Commission Regulation (EC) No 314/2005

(OJ L 52, 25.2.2005, p. 26).

Commission Regulation (EC) No 1116/2007

(OJ L 253, 28.9.2007, p. 18).

Commission Regulation (EC) No 1129/2007

(OJ L 255, 29.9.2007, p. 27).

Commission Regulation (EC) No 1130/2007

(OJ L 255, 29.9.2007, p. 29).

Commission Regulation (EC) No 1131/2007

(OJ L 255, 29.9.2007, p. 31).

Commission Regulation (EC) No 1374/2007

(OJ L 307, 24.11.2007, p. 3).

Commission Regulation (EC) No 1555/2007  
(OJ L 337, 21.12.2007, p. 91).

Commission Regulation (EC) No 187/2008  
(OJ L 56, 29.2.2008, p. 22).

Commission Regulation (EC) No 491/2008  
(OJ L 144, 4.4.2008, p. 3).

Commission Regulation (EU) No 1274/2009  
(OJ L 344, 23.12.2009, p. 3).

#### *Eggs and poultrymeat*

Commission Regulation (EC) No 701/2003  
(OJ L 99, 17.4.2003, p. 32).

Commission Implementing Regulation (EU) No 1199/2012  
(OJ L 342, 14.12.2012, p. 33).

Commission Implementing Regulation (EU) No 1202/2012  
(OJ L 342, 14.12.2012, p. 40).

Commission Implementing Regulation (EU) No 689/2013  
(OJ L 196, 19.7.2013, p. 13).

#### *Flowers and plants*

Regulation (EEC) No 1767/68 of the Commission  
(OJ L 271, 7.11.1968, p. 7).

#### *Fruits and vegetables*

Regulation (EEC) No 2123/75 of the Commission  
(OJ L 216, 14.8.1975, p. 5).

#### *Olive oil*

Commission Regulation (EEC) No 1963/79  
(OJ L 227, 7.9.1979, p. 10).

#### *Milk and milk products*

Commission Regulation (EEC) No 2921/90  
(OJ L 279, 11.10.1990, p. 22).

Commission Regulation (EC) No 2799/1999  
(OJ L 340, 31.12.1999, p. 3).

Commission Regulation (EC) No 619/2008  
(OJ L 168, 28.6.2008, p. 20).

Commission Regulation (EC) No 760/2008  
(OJ L 205, 1.8.2008, p. 22).

Commission Implementing Regulation (EU) No 1055/2011  
(OJ L 276, 21.10.2011, p. 27).

Commission Implementing Regulation (EU) No 1061/2011  
(OJ L 276, 21.10.2011, p. 41).

*Pigmeat*

Regulation (EEC) No 391/68 of the Commission  
(OJ L 80, 2.4.1968, p. 5).

Commission Regulation (EC) No 462/2003  
(OJ L 70, 14.3.2003, p. 8).

Commission Implementing Regulation (EU) No 342/2012  
(OJ L 108, 20.4.2012, p. 24).

*Sugar*

Commission Regulation (EC) No 947/2008  
(OJ L 258, 26.9.2008, p. 60).

Commission Regulation (EC) No 948/2008  
(OJ L 258, 26.9.2008, p. 61).

Commission Regulation (EC) No 951/2008  
(OJ L 258, 26.9.2008, p. 66).

*Information measures*

Commission Regulation (EC) No 2208/2002  
(OJ L 337, 13.12.2002, p. 21).

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**Non-opposition to a notified concentration****(Case M.7217 — Facebook/WhatsApp)****(Text with EEA relevance)**

(2014/C 417/02)

On 3 October 2014, 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 <sup>(1)</sup>. The full text of the decision is available only in English 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 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 32014M7217. EUR-Lex is the online access to the European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND  
AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

20 November 2014

(2014/C 417/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,2539	CAD Canadian dollar	1,4200
JPY Japanese yen	148,25	HKD Hong Kong dollar	9,7247
DKK Danish krone	7,4437	NZD New Zealand dollar	1,5964
GBP Pound sterling	0,79890	SGD Singapore dollar	1,6327
SEK Swedish krona	9,2790	KRW South Korean won	1 396,94
CHF Swiss franc	1,2014	ZAR South African rand	13,7811
ISK Iceland króna		CNY Chinese yuan renminbi	7,6824
NOK Norwegian krone	8,4920	HRK Croatian kuna	7,6755
BGN Bulgarian lev	1,9558	IDR Indonesian rupiah	15 234,24
CZK Czech koruna	27,657	MYR Malaysian ringgit	4,2218
HUF Hungarian forint	304,62	PHP Philippine peso	56,510
LTL Lithuanian litas	3,4528	RUB Russian rouble	58,2030
PLN Polish zloty	4,2140	THB Thai baht	41,147
RON Romanian leu	4,4426	BRL Brazilian real	3,2002
TRY Turkish lira	2,7954	MXN Mexican peso	17,0584
AUD Australian dollar	1,4565	INR Indian rupee	77,6540

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

**New national side of euro coins intended for circulation**

(2014/C 417/04)



*National side of the new commemorative 2-euro coin intended for circulation and issued by Germany*

Euro coins intended for circulation have legal tender status throughout the euro area. For the purpose of informing the public and all parties who handle the coins, the Commission publishes a description of the designs of all new coins <sup>(1)</sup>. In accordance with the Council conclusions of 10 February 2009 <sup>(2)</sup>, euro-area Member States and countries that have concluded a monetary agreement with the European Union providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national face features a commemorative design that is highly symbolic in national or European terms.

**Issuing country:** Germany

**Subject of commemoration:** Niedersachsen from the 'Länder' series

**Description of the design:** The design shows the Church of St. Michael in Hildesheim, Lower Saxony which has been on the Unesco World Cultural Heritage list since 1985. At the top the year of issuance '2014' and at the left the mint-mark (A, D, F, G, J). At the bottom, the inscription 'NIEDERSACHSEN' and underneath the indication of the issuing country 'D'. At the top right, the initials of the engraver OE (Ott Erich).

The coin's outer ring depicts the 12 stars of the European flag.

**Number of coins to be issued:** 30 million

**Date of issue:** January 2014

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<sup>(1)</sup> See OJ C 373, 28.12.2001, p. 1 for the national faces of all the coins issued in 2002.

<sup>(2)</sup> See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).



**New national side of euro coins intended for circulation**

(2014/C 417/05)



*National side of the new commemorative 2-euro coin intended for circulation and issued by Germany*

Euro coins intended for circulation have legal tender status throughout the euro area. For the purpose of informing the public and all parties who handle the coins, the Commission publishes a description of the designs of all new coins <sup>(1)</sup>. In accordance with the Council conclusions of 10 February 2009 <sup>(2)</sup>, euro-area Member States and countries that have concluded a monetary agreement with the European Union providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national face features a commemorative design that is highly symbolic in national or European terms.

**Issuing country:** Germany

**Subject of commemoration:** 25 years of German Unity

**Description of the design:** The people in the foreground, who embody a new beginning and the advance towards a better future, are standing in front of the Brandenburg Gate, symbol of German unity. The rendering of the statement *Wir sind ein Volk* ('we are one people') — a collective expression of will by German citizens — represents the path forwards towards German reunification. The inner part also features the mint mark of the respective mint ('A', 'D', 'F', 'G' or 'J') as well as the issuing country's country code 'D' and the engraver's mark (the initials 'BW' — Bernd Wendhuth).

The coin's outer ring depicts the 12 stars of the European flag.

**Number of coins to be issued:** 30 million

**Date of issue:** 30 January 2015

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<sup>(1)</sup> See OJ C 373, 28.12.2001, p. 1 for the national faces of all the coins issued in 2002.

<sup>(2)</sup> See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).

# EUROPEAN DATA PROTECTION SUPERVISOR

## **Executive summary of the Opinion of the European Data Protection Supervisor on the Commission Proposal for a Directive of the European Parliament and of the Council amending Directive 2007/36/EC as regards the encouragement of long-term shareholder engagement and Directive 2013/34/EU as regards certain elements of the corporate governance statement**

*(The full text of this Opinion can be found in English, French and German on the EDPS website [www.edps.europa.eu](http://www.edps.europa.eu))*

(2014/C 417/06)

### **1. Introduction**

#### *1.1. Consultation of the EDPS*

1. On 9 April 2014, the Commission adopted a proposal for a Directive of the European Parliament and of the Council amending Directive 2007/36/EC as regards the encouragement of long-term shareholder engagement and Directive 2013/34/EU as regards certain elements of the corporate governance statement ('the Proposal')<sup>(1)</sup>. The next day, the Commission sent the Proposal to the EDPS for consultation.
2. We welcome the fact that we were consulted on this Proposal prior to its adoption and that we were given the possibility to provide informal comments to the Commission. The Commission took into account several of these comments. As a result, the data protection safeguards in the proposed Directive have been strengthened. We also welcome the reference in the preamble to the consultation of the EDPS.

#### *1.2. Context, objective and scope of the Proposal*

3. In 2012, the Commission's Action Plan: European company law and corporate governance — a modern legal framework for more engaged shareholders and sustainable companies<sup>(2)</sup> provided the Commission's roadmap in this area, based on the objectives of enhancing transparency and engaging shareholders.
4. The EDPS in his letter of 27 March 2013 to the Commission<sup>(3)</sup> commented on relevant items on the Action Plan. In particular, we provided preliminary guidance with regard to data protection and privacy concerns regarding 'shareholder identification' and 'shareholder oversight of remuneration policy'.
5. The overall objective of the current Proposal, in relevant part, is to amend Directive 2007/36/EC ('Shareholders' rights Directive')<sup>(4)</sup>, which introduced minimum standards to ensure that shareholders have timely access to the relevant information ahead of the general meeting and simple means to vote at a distance and also set a number of other common requirements with regard to the rights of shareholders.

### **3. Conclusions**

34. We welcome the consultation of the EDPS on this Proposal and the fact that the Commission took into account several of our comments. As a result, the data protection safeguards in the proposed Directive have been strengthened.
35. In the present Opinion, we recommend the following further improvements:
  - A general, substantive provision should be added to refer to applicable data protection legislation, including 'national laws implementing Directive 95/46/EC'.
  - Further, the Proposal should specify the purposes of processing and should clearly provide that neither the information regarding the identity of the shareholders, nor the data on the remuneration of individual directors, shall be used for any incompatible purposes.

<sup>(1)</sup> COM(2014) 213 final.

<sup>(2)</sup> COM(2012) 740 final.

<sup>(3)</sup> Available on the EDPS website at [https://secure.edps.europa.eu/EDPSWEB/webdav/site/mySite/shared/Documents/Consultation/Comments/2013/13-03-27\\_Letter\\_Company\\_Law\\_EN.pdf](https://secure.edps.europa.eu/EDPSWEB/webdav/site/mySite/shared/Documents/Consultation/Comments/2013/13-03-27_Letter_Company_Law_EN.pdf)

<sup>(4)</sup> Directive 2007/36/EC of the European Parliament and of the Council of 11 July 2007.

- Further, the Proposal should also require companies to ensure that technical and organisational measures are put in place to limit accessibility of the information regarding individuals (such as shareholders or individual directors) after a certain period of time.
- Finally, the Proposal should require that in case the disclosure of the details of an individual director's remuneration package reveal health data or other special categories of data protected under Article 8 of Directive 95/46/EC, then the information should be redacted so as to exclude any reference to such 'more sensitive' information.

Done at Brussels, 28 October 2014.

Giovanni BUTTARELLI

*Assistant European Data Protection Supervisor*

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## NOTICES FROM MEMBER STATES

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

(Text with EEA relevance)

(2014/C 417/07)

Member State	Italy
Routes concerned	Crotone–Milan Linate and vice versa Crotone–Rome Fiumicino and vice versa.
Original date of entry into force of the public service obligations	30 June 2014
Date of repeal	22 October 2014
Address where the text and any relevant information and/or documentation relating to the public service obligation can be obtained	<i>Reference document</i> OJ C 56, 27.2.2014, p. 4. For further information, please contact:  Ministry of Infrastructure and Transport Directorate-General for Airports and Air Transport Viale dell'Arte, 16 00144 Roma (RM) ITALIA  Tel. +39 0659084908/4041/4350 Fax +39 0659083280  E-mail: segreteria_dgata@mit.gov.it Internet: <a href="http://www.mit.gov.it">http://www.mit.gov.it</a>

## V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

## EUROPEAN COMMISSION

**Prior notification of a concentration****(Case M.7437 — Blackstone/TPG/Kensington)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2014/C 417/08)

1. On 11 November 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which the Blackstone Group L.P. ('Blackstone', United States) and Koala HoldCo, LLC affiliated with TPG Global, LLC and TPG Special Situations Partners, LLC ('TPG', United States) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control over Kensington Group plc and certain Investec Bank plc assets ('Kensington', the United Kingdom), by way of purchase of shares.
2. The business activities of the undertakings concerned are:
  - Blackstone: global alternative asset manager and provider of financial advisory services,
  - TPG: global private investment firm,
  - Kensington: residential mortgage lender based in the United Kingdom.
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 the Council Regulation (EC) No 139/2004 <sup>(2)</sup> 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 e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number Case M.7437 — Blackstone/TPG/Kensington, to the following address:

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

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

**Prior notification of a concentration****(Case M.7270 — Český Aeroholding/Travel Service/České aerolinie)****(Text with EEA relevance)**

(2014/C 417/09)

1. On 14 November 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which Travel Service, a.s. ('Travel Service') and Český Aeroholding, a.s. ('CAH') acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of České aerolinie a.s. ('CSA') by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Travel Service: Travel Service is a Czech carrier that provides scheduled air transport of passengers and air transport of cargo under the brand name 'Smart Wings';
- for CAH: Český Aeroholding is a state-owned holding company which owns shares in selected companies engaged in the air transport sector and related ground services;
- for CSA: České aerolinie is the Czech national carrier with core business in scheduled air transport of passengers and air transport of cargo.

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.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7270 — Český Aeroholding/Travel Service/České aerolinie, to the following address:

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

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2014/C 417/10)

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

## SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****‘TRADITIONAL AYRSHIRE DUNLOP’****EC No: UK-PGI-0005-0889-30.8.2011****PGI ( X ) PDO ( )****1. Name**

‘Traditional Ayrshire Dunlop’

**2. Member State or Third Country**

United Kingdom.

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

Class 1.3: Cheeses

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

Traditional Ayrshire Dunlop is a hard cheese made from the raw or pasteurised whole milk of cows from the Ayrshire breed. It is a natural pale yellow in colour. When cut it has a smooth close surface which feels moist to the touch. It is cylindrical in shape and has a hard thin golden rind with a very slight mottling.

In its early stages Traditional Ayrshire Dunlop has a very mild nutty flavour and smooth close texture. As it ages, subtle, nutty, creamy flavours develop and the texture becomes smooth and slightly springy. The shorter the period of maturation the milder the cheese – as the cheese ages stronger flavours develop.

The minimum maturing period for the cheese is 6 months. The youngest cheese would be 6 months and the oldest 18 months but the most popular age is between 10 and 12 months.

The cheeses are classified as:

— mild (6-10 months)

— mature (10-12 months)

— extra mature (12-18 months).

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

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

The more mature cheeses will have a drier texture as with time they will have lost some moisture.

The average moisture content of the cheese ranges from 39 %–44 %. The milk butterfat content can range from 3,9 % to 4,4 %. The smaller fat globules of the Ayrshire cow's milk allow an ease of incorporation of moisture into the curd.

Traditionally the cheese is produced in 3 sizes: a 3,5 inch diameter by 3 inch deep weighing 350 g; a 7 inch diameter by 4,5 inch deep cheese weighing approximately 3 kg; or a 13-15 inch diameter by 9 inch deep cheese weighing approximately 20 kg. However, other sizes can be produced to meet customer requirements.

Characteristics of cheese:

- Consistency: Body moderately firm
- Colour: Natural pale yellow
- Aroma: clean, no taints or odour
- Flavour: mild nutty, as it ages more nutty, creamy flavours develop.
- Appearance: milky white slightly open
- Texture: smooth close texture, slightly springy when young. Smooth as it ages.

Physio-chemical properties:

- pH: 5,2 – 5,4
- Dry matter: 31,3 %
- Fat in dry matter: 52,1 %
- Sodium chloride: 1,6 – 1,8 %
- Microbiological limits:
  - enterobacteriaceae 10-100
  - e.coli < 10
  - yeasts 100-1 000
  - moulds 100-1 000
  - staph. Aureus 20-100
  - list. monocy. Absent
  - salmonella Absent

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

Raw or pasteurised whole milk of cows from the Ayrshire breed.

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

The cows are grazed on the land through the summer months (usually May to September) with supplementary feeding at milking time when necessary. When housed in the winter months the cows will be fed a combination of preserved grass (hay, haylage or silage) along with any necessary compound cattle feed.

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

All stages of preparation and production of Traditional Ayrshire Dunlop must take place in the area including:

- Pasteurisation of milk (where pasteurised milk is being used for cheese production)
- Heating and cooling of milk



— Preparation and stirring of ingredients

— Addition of Salt

— Maturation of Cheese

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

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3.7. *Specific rules concerning labelling*

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

The cheese is produced in an area around the traditional parish of Dunlop. The geographical area boundaries are:

West boundary — From Neilston the A736 to Lugton, then the B777 to Beith. From Beith the A737 road to Dalry

South boundary — From Dalry the B707 to the junction with the A736, south on the A736 for a short section then east on the B778 to Stewarton

East boundary — The B769 from Stewarton to the junction with Glanderston Road North

North boundary — West along Glanderston Road to the junction with Springhill Road. South for a short section along Springfield Road to the junction with Kirkton Road, then west along Kirkton Road to Kingston Road at Neilston. North along Kingston Road to Main Street then south on Main Street to the junction with Holehouse Brae. Along Holehouse Brae to where it meets the A736.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The recipe for making Dunlop cheese is attributed to Barbara Gilmour, a local woman who was exiled to Ireland for religious reasons around 1660, where she learnt the art of making cheese from whole milk. She returned to Dunlop following the 'Glorious Revolution' of 1688 and married John Dunlop, a local farmer. It is thought that through a combination of mixing Irish and Scottish cheese making methods she started making her own cheese and began to teach the techniques to other local farmers. The cheese made using Barbara Gilmour's recipe and techniques and milk from the Ayrshire cows produced within the geographical area soon gained popularity and became known by the name of Dunlop.

Traditional Ayrshire Dunlop cheese is made using whole milk from Ayrshire cows along with the traditional recipe, techniques and craftsmanship handed down from Barbara Gilmour's time. The geographical area has traditionally been used for dairy farming for many centuries due to the combination of a mild wet climate, and heavy clay and loam soils which produces rich, lush, green grass and natural vegetation with clovers which provide favourable grazing pastures for Ayrshire cattle. In addition, the wet climate of the region provides a damp atmosphere that allows the cheese to be matured while retaining moisture which contributes to the smooth, slightly springy surface and creamy nutty flavour of the cheese.

The geographical nature of this part of Scotland, with high rainfall and relatively mild weather due to the influence of the Atlantic Gulf Stream, means that the area is suited for grazing cattle and milk production. However, the variability of the weather conditions changes the composition of the milk throughout the year. These subtle changes affect the cheese making process and it is down to the skill of the cheese maker to understand and react to these changes in order to produce a consistent quality cheese. A combination of the skills and knowledge developed by Barbara Gilmour and passed down through succeeding generations, along with an understanding of the local conditions enable the cheese maker to produce a Traditional Ayrshire Dunlop cheese.

5.2. *Specificity of the product*

Traditional Ayrshire Dunlop differs from other Dunlop cheeses due to the traditional production method, the rich creamy milk from Ayrshire breed of cows and the moist climate of the geographical area. Its characteristic natural pale yellow in colour is attributable to the milk from Ayrshire cows which contains smaller fat globules and results in producing a cheese with a rounder depth of flavour and a smooth close surface which feels moist to the touch.

The cheese is based on the revival of an old original recipe using traditional methods. Successful production of the cheese is dependent on the skill and judgement of the cheese maker. Traditional Ayrshire Dunlop cheese is made in open vats, the curd is cut and gently stirred by hand until the curds 'heal' to the required consistency. While stirring and cooking to the required temperature the acidity is monitored using an acidity meter. The cheesemakers skill and judgement will decide when to cease stirring once the curds achieve the required consistency. If the curds are too firm the cheese will be dry and if too soft they will produce a wet cheese.

Once the required texture is achieved, the whey is drained. The remaining curds should have a shiny appearance. The curd is pushed to either side of the vat to drain further and allow development of acidity and texture. This is often known as a 'chicken breast' consistency – the surface of the curd is smooth and when broken open it has a moist fibrous texture. The cheesemaker has to use their judgement to determine when the correct acidity is reached (usually around 0,55 % titratable acidity) at which point the curds are put through a peg mill. This breaks up the curds and salt is then added and mixed evenly throughout the curd. The curds are then put into moulds and pressed overnight.

After pressing overnight the cheeses are scalded in hot water – small cheeses by dipping in scalding water, large cheeses by pouring scalding water over them. They are then wrapped in cloth bandages that have also been immersed in scalding water. Scalding helps to produce an even rind on the cheese, while the bandages help to maintain the shape of the cheese, reduce the thickness of the rind and produces a cleaner appearance of the cheese when the cloth is removed after maturing. The cheeses are then put back into the moulds to enable the cloth to be pressed on. The following day the cheeses are taken out the moulds and left to dry off before being placed on wooden shelves in the cheese store. The cheeses are regularly monitoring and judging maturity and quality of the product are skills that have to be learnt and developed through experience.

The cheese is made in open vats and the curd is hand cut – these are the same methods that were being used 50 years ago. The cheese is cloth bandaged and matured on wooden shelves, resulting in a rind forming on the cheese that would not be present using more modern methods.

The skills and knowledge of the cheesemaker is essential to assess the product throughout the production process, taking into account the seasonal changes in the specification of the milk and the seasonal ambient air temperature and moisture content. With these skills, the cheese maker is able to ensure the desired moisture and acidity is achieved to produce finished cheeses that are consistent in terms of appearance, flavour and texture.

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)*

Traditional Ayrshire Dunlop was first developed around 1690 by Barbara Gilmour who brought the recipe back from Ireland where she had been temporarily exiled. She settled in the village of Dunlop where she made and taught the techniques of making the cheese which eventually became known as Dunlop.

The milk used in Barbara Gilmour's original cheese came from her own Dunlop cows which produced a creamy milk derived from the local lush pastures arising from the favourable rainfall. The production of Traditional Ayrshire Dunlop Cheese was revived in the parish of Dunlop in 1989 using the original recipe, while taking into consideration of the requirements of modern hygiene regulations.

However, most of the traditional production techniques and making skills have been preserved including:

- the artisan 'hand made' method of production; the skills and knowledge of the cheese maker in determining the acidity and adding the correct quantities of salt,
- the scalding of the cheeses and use of cloth bandages to control the thickness of the rind and help maintain the shape,
- the slow maturing process of the cheese and judgement required to identify the stage of maturation of each individual cheese.

The cheese has been a consistent winner of awards over the years and is particularly popular at farmers' markets and specialist delicatessens and cheese shops. Awards gained include several 1st and 2nd awards at the Royal Highland Show between 1991 and 1996; the British Cheese Awards in 1999 (silver), 2001 (gold) and 2004 (bronze) and the Nantwich International Cheese show 1992 (1st) and 2005 (gold).

Traditional Ayrshire Dunlop has been sold by Clarks Specialty Foods near Edinburgh for over 20 years, and their Managing Director Alastair Clark has described the cheese as 'a cheese that has a unique flavour and creamy texture that is unlike any other cheese that bears the Dunlop name that is made outside of Ayrshire.'

Malcolm Webster who is executive chef at The Sheraton Grand Hotel in Edinburgh states that Traditional Ayrshire Dunlop 'is a very consistent cheese which I've been using for my seven years in Scotland, it has a unique flavour and texture which no other Dunlop cheese matches and I would highly recommend this cheese to anyone.'

The application for registration of 'Traditional Ayrshire Dunlop' as a Protected Geographical Indication is based upon the fact that the geographical area is traditionally regarded as the place where Dunlop cheese was first developed and from where it takes its name.

In addition, although cheeses made in other parts of Scotland are given the name 'Dunlop', it is the milk from the Ayrshire breed of cows, that originate from the area and are therefore adapted to the particular climatic and geographical conditions of the region, that helps to produce an artisan cheese that has a reputation as a distinctive high quality cheese.

#### **Reference to publication of the specification**

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

[https://whitehall-admin.production.alpha.gov.co.uk/government/uploads/system/uploads/attachment\\_data/file/289149/traditional-ayrshire-dunlop-pgi-140312.pdf](https://whitehall-admin.production.alpha.gov.co.uk/government/uploads/system/uploads/attachment_data/file/289149/traditional-ayrshire-dunlop-pgi-140312.pdf)

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









