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I

(Information)

COMMISSION

Euro exchange rates ⁽¹⁾

4 June 2003

(2003/C 131/01)

1 euro =

Currency		Exchange rate	Currency		Exchange rate
USD	US dollar	1,1691	LVL	Latvian lats	0,6563
JPY	Japanese yen	138,6	MTL	Maltese lira	0,4303
DKK	Danish krone	7,4248	PLN	Polish zloty	4,4348
GBP	Pound sterling	0,7172	ROL	Romanian leu	37 995
SEK	Swedish krona	9,1055	SIT	Slovenian tolar	233,345
CHF	Swiss franc	1,5366	SKK	Slovak koruna	41,394
ISK	Iceland króna	85,51	TRL	Turkish lira	1 669 000
NOK	Norwegian krone	8,078	AUD	Australian dollar	1,7582
BGN	Bulgarian lev	1,9464	CAD	Canadian dollar	1,586
CYP	Cyprus pound	0,58716	HKD	Hong Kong dollar	9,1172
CZK	Czech koruna	31,495	NZD	New Zealand dollar	2,0073
EEK	Estonian kroon	15,6466	SGD	Singapore dollar	2,0171
HUF	Hungarian forint	263,5	KRW	South Korean won	1 403,39
LTL	Lithuanian litas	3,453	ZAR	South African rand	9,5102

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

Prior notification of a concentration**(Case COMP/M.3169 — Bridgepoint Capital/SVL/Holmes Place)**

(2003/C 131/02)

(Text with EEA relevance)

1. On 23 May 2003 the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EEC) No 4064/89 ⁽¹⁾, as last amended by Regulation (EC) No 1310/97 ⁽²⁾ by which the undertakings Bridgepoint Capital Group Limited ('BC', United Kingdom) and Schroder Ventures Limited ('SVL', Channel Islands) acquire within the meaning of Article 3(1)(b) of the Council Regulation joint control of the undertaking Holmes Place plc ('HP', United Kingdom) by way of public bid announced on 22 May 2003.

2. The business activities of the undertakings concerned are:

- BC: management of equity and investment funds,
- SVL: investment management and investment advice service,
- HP: operation of fitness clubs.

3. On preliminary examination, the Commission finds that the notified concentration could fall within the scope of Regulation (EEC) No 4064/89. 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.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent by fax (No (32-2) 296 43 01 or 296 72 44) or by post, under reference COMP/M.3169 — Bridgepoint Capital/SVL/Holmes Place, to:

European Commission,
Directorate-General for Competition,
Directorate B — Merger Task Force,
J-70,
B-1049 Brussels.

⁽¹⁾ OJ L 395, 30.12.1989, p. 1; corrigendum: OJ L 257, 21.9.1990, p. 13.

⁽²⁾ OJ L 180, 9.7.1997, p. 1; corrigendum: OJ L 40, 13.2.1998, p. 17.

Prior notification of a concentration**(Case COMP/M.3162 — Hearst/De Telegraaf Tijdschriften/JV)****Candidate case for simplified procedure**

(2003/C 131/03)

(Text with EEA relevance)

1. On 27 May 2003 the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EEC) No 4064/89 ⁽¹⁾, as last amended by Regulation (EC) No 1310/97 ⁽²⁾, by which the undertakings HMI International Holdings, Inc., belonging to the Hearst Corporation ('HMI', USA), and De Telegraaf Tijdschriften Groep BV belonging to the De Telegraaf group ('TTG', the Netherlands) acquire within the meaning of Article 3(1)(b) of the Council Regulation joint control of the undertaking TTG Hearst BV ('JV', the Netherlands), by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- HMI: communications, newspaper, magazine and business publishing, TV and radio stations, TV productions and distribution, cable network, internet activities,
- TTG: diversified media, newspapers, consumer magazines,
- JV: publishing and distribution of Dutch edition of Cosmogirl magazine in the Netherlands and Belgium.

3. On preliminary examination, the Commission finds that the notified concentration could fall within the scope of Regulation (EEC) No 4064/89. However, the final decision on this point is reserved. Pursuant to the Commission Notice on simplified procedure for treatment of certain concentrations under Regulation (EEC) No 4064/89 ⁽³⁾, 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.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent by fax (No (32-2) 296 43 01 or 296 72 44) or by post, under reference COMP/M.3162 — Hearst/De Telegraaf Tijdschriften/JV, to:

European Commission,
Directorate-General for Competition,
Directorate B — Merger Task Force,
J-70,
B-1049 Brussels.

⁽¹⁾ OJ L 395, 30.12.1989, p. 1; corrigendum: OJ L 257, 21.9.1990, p. 13.

⁽²⁾ OJ L 180, 9.7.1997, p. 1; corrigendum: OJ L 40, 13.2.1998, p. 17.

⁽³⁾ OJ C 217, 29.7.2000, p. 32.

Prior notification of a concentration**(Case COMP/M.3148 — Siemens/Alstom Gas & Steam Turbines)**

(2003/C 131/04)

(Text with EEA relevance)

1. On 23 May 2003 the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EEC) No 4064/89 ⁽¹⁾, as last amended by Regulation (EC) No 1310/97 ⁽²⁾ by which the German undertaking Siemens AG ("Siemens") acquires, within the meaning of Article 3(1)(b) of the Regulation, through a first transaction sole control over the Small Gas Turbines business of Alstom and through a second transaction sole control over Alstom's Medium Gas Turbines business and Industrial Steam Turbines business, by way of the purchase of assets.

2. The business activities of the undertakings concerned are:

- Siemens: diversified industrial corporation active in numerous fields including information and communication, automation and control, power generation, transmission products and related services, transportation, lighting and medical applications,
- Alstom (France): production of equipment for energy generation, transmission and distribution, power conversion, shipbuilding and railway.

3. On preliminary examination, the Commission finds that the notified concentration could fall within the scope of Regulation (EEC) No 4064/89. 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.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent by fax (No (32-2) 296 43 01 or 296 72 44) or by post, under reference COMP/M.3148 — Siemens/Alstom Gas & Steam Turbines, to:

European Commission,
Directorate-General for Competition,
Directorate B — Merger Task Force,
J-70,
B-1049 Brussels.

⁽¹⁾ OJ L 395, 30.12.1989, p. 1; corrigendum: OJ L 257, 21.9.1990, p. 13.

⁽²⁾ OJ L 180, 9.7.1997, p. 1; corrigendum: OJ L 40, 13.2.1998, p. 17.

Prior notification of a concentration
(Case COMP/M.3091 — Konica/Minolta)

(2003/C 131/05)

(Text with EEA relevance)

1. On 27 May 2003 the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EEC) No 4064/89 ⁽¹⁾, as last amended by Regulation (EC) No 1310/97 ⁽²⁾, by which the undertaking Konica Corporation (Konica), Japan, acquires, within the meaning of Article 3(1)(b) of the Regulation, control of the whole of the undertaking Minolta Co. Ltd (Minolta), Japan, by way of exchange of shares.

2. The business activities of the undertakings concerned are:

- Konica: imaging technology and the development, manufacture and sale of imaging equipment, e.g. copiers, cameras and photometers,
- Minolta: imaging technology and the development, manufacture and sale of imaging equipment, e.g. copiers, printers, cameras and photometers.

3. On preliminary examination, the Commission finds that the notified concentration could fall within the scope of Regulation (EEC) No 4064/89. 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.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent by fax (No (32-2) 296 43 01 or 296 72 44) or by post, under reference COMP/M.3091 — Konica/Minolta, to:

European Commission,
Directorate-General for Competition,
Directorate B — Merger Task Force,
J-70,
B-1049 Brussels.

⁽¹⁾ OJ L 395, 30.12.1989, p. 1; corrigendum: OJ L 257, 21.9.1990, p. 13.

⁽²⁾ OJ L 180, 9.7.1997, p. 1; corrigendum: OJ L 40, 13.2.1998, p. 17.

Non-opposition to a notified concentration

(Case COMP/M.3145 — Xstrata/MIM)

(2003/C 131/06)

(Text with EEA relevance)

On 19 May 2003 the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EEC) No 4064/89. The full text of the decision is only available in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- as a paper version through the sales offices of the Office for Official Publications of the European Communities (see list on the last page),
- in electronic form in the 'CEN' version of the CELEX database, under document No 303M3145. CELEX is the computerised documentation system of European Community law.

For more information concerning subscriptions please contact:

EUR-OP,
Information, Marketing and Public Relations,
2, rue Mercier,
L-2985 Luxembourg.
Tel. (352) 29 29 427 18, fax (352) 29 29 427 09.

Acknowledgement of receipt of complaint No 2003/4497

(2003/C 131/07)

1. The European Commission has registered a complaint concerning the information given to the public on ambient concentrations of ozone and particulate matter in Civitavecchia (Rome, Italy) under No 2003/4497.

2. It has received several hundred copies of this complaint so, in order to ensure a rapid response and to keep those concerned informed while making economical use of its administrative resources, it is publishing this acknowledgement of receipt in the *Official Journal of the European Union* and on the Internet at the following address:

http://europa.eu.int/comm/secretariat_general/sg1/receipt/

3. The complaint will be examined by the Commission in the light of Community environmental legislation. The complainants will be kept informed, by the same means, of the results of this examination and of any follow-up action that the Commission may decide to take.

4. The Commission will endeavour to take a decision on the substance of the case (opening of infringement proceedings or closing of the case without further action) within 12 months of the date of registration of the complaint in its Secretariat-General.

5. Should the Commission need to contact the authorities of the Member State against which the complaint is directed, it will do so without mentioning the identity of the complainants in order to protect their rights. The complainants may, however, authorise the Commission to reveal their identity in any contacts with the authorities of the Member State against which the complaint is directed.

Acknowledgement of receipt of complaint No 2002/5081

(2003/C 131/08)

1. The European Commission has registered a complaint concerning the construction of the port of Granadilla, Tenerife, Canary Islands, Spain under No 2002/5081.

2. It has received several dozen copies of this complaint so, in order to ensure a rapid response and to keep those concerned informed while making economical use of its administrative resources, it is publishing this acknowledgement of receipt in the *Official Journal of the European Union* and on the Internet at the following address:

http://europa.eu.int/comm/secretariat_general/sg1/receipt/

3. The complaint will be examined by the Commission in the light of Community environmental legislation. The complainants will be kept informed, by the same means, of the results of this examination and of any follow-up action that the Commission may decide to take.

4. The Commission will endeavour to take a decision on the substance of the case (opening of infringement proceedings or closing of the case without further action) within 12 months of the date of registration of the complaint in its Secretariat-General.

5. Should the Commission need to contact the authorities of the Member State against which the complaint is directed, it will do so without mentioning the identity of the complainants in order to protect their rights. The complainants may, however, authorise the Commission to reveal their identity in any contacts with the authorities of the Member State against which the complaint is directed.

Appointment of members of the Professional Chamber of the Enterprise Policy Group

(2003/C 131/09)

In accordance with the provisions of Articles 2(1) and 3 of Commission Decision 2000/690/EC of 8 November 2000 ⁽¹⁾ setting up an Enterprise Policy Group, the Commission has appointed the following persons as members of the Professional Chamber of the Enterprise Policy Group for a two-year term of office beginning on 1 June 2003.

Slawomir ADAMCZYK
Louis APAP-BOLOGNA
Edwige AVICE
Francesco BELLOTTI
Henryka BOCHNIARZ
Juan CANALS OLIVA
Manuel CARVALHO DA SILVA
Jesús CATANIA COBO
Josef CÍLEK
Martine CLÉMENT
Dimitri DANILATOS
Jean-Claude DETILLEUX
Ladislav DOBRODENKA
Elisabeth FELDER
Norbert FRIOB
Luigi GASPAROLLO
Bengt HALSE
George HERBACH
Jürgen HINZ
Jean-François HOFFELT
Arndt Günter KIRCHHOFF
Wolf KLINZ
Péter KÖVES

Emma MARCEGAGLIA
Marialina MARCUCCI
Jörg MITTELSTEN SCHEID
Gordon MURRAY
Uldis OSIS
Colin PERRY
Gina QUIN
Vassilis ROLOGIS
Pekka SAIRANEN
Albertino SANTANA
Salvador SANTOS CAMPANO
Barbara SCHENK
Brane SEMOLIC
Richard SIMMONS
François SOULAGE
Piet STEEL
Yiannis TAVOULARIS
Leelo UMBSAAR
Gediminas VAITLEKUNAS
Betty VAN ARENTHALS
William David WALBURN
Wanda WOLNY

⁽¹⁾ OJ L 285, 10.11.2000, p. 24.

Authorisation for State aid pursuant to Articles 87 and 88 of the EC Treaty

Cases where the Commission raises no objections

(2003/C 131/10)

Date of adoption of the decision: 2.5.2003

Member State: Denmark

Aid No: N 117/03

Title: Aid for Christmas trees and other decorative greenery

Objective: Marketing of Christmas trees and other decorative greenery, and conversion into a more environmentally friendly production

Legal basis: Skovloven, lov nr. 383 af 7. juni 1989 (i medfør af § 20, stk. 1 og 2, § 20a, stk. 1, § 34, stk. 1, og § 43, stk. 2), senest ændret ved lov nr. 392 af 22. maj 1996

Budget: DKK 7 million per year

Aid intensity or amount: Aid is given in the form of grants:

- grants for sales promotion cover up 100 % of costs,
- grants for research and testing cover up 75 % of costs,
- grants for product development, consultation and education cover up 50 % of costs (up to 60 % in projects concerning conversion into environmentally friendly production),
- grants for investments in measures for environmental protection cover up 15 % of costs.

Duration: 5 years, 1 January 2003 to 31 December 2007

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Date of adoption of the decision: 2.5.2003

Member State: Spain (Canary Islands)

Aid No: N 119/03

Title: Aid to promote trade fairs and agricultural products

Objective: To promote trade fairs and agricultural products

Legal basis: Proyecto de orden por la que se regulan las bases que han de regir con carácter indefinido las convocatorias de las subvenciones destinadas al fomento de las ferias y certámenes agrícolas agroalimentarios

Budget: EUR 1 000 000 per year

Aid intensity or amount: Up to 100 % of the cost

Duration: Unspecified

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Date of adoption of the decision: 2.5.2003

Member State: Italy

Aid No: N 265/02

Title: Interventi a favore di forme di garanzia fidi nel settore agricolo; Collective guarantees for agriculture

Objective: To provide guarantees; technical assistance for agriculture

Legal basis: Legge Regionale n. 4 del 31 gennaio 2002

Budget: EUR 1 032 912 to be met from the regional budget for 2003 and EUR 516 456 to be met from the regional budget for 2004

Aid intensity or amount: Varies, depending on the measures

Duration: Unspecified

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Date of adoption of the decision: 2.5.2003

Member State: France (Vendée)

Aid No: N 397/02

Title: Multiannual assistance for the department of Vendée

Objective: To promote quality campaigns by producers and participation in agricultural and agri-food events

Budget: Quality promotion funding: EUR 55 000 per year; Agricultural and agri-food events funding: EUR 35 000 per year

Aid intensity or amount: Maximum EUR 100 000 per beneficiary over three years

Duration: Five years

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Date of adoption of the decision: 2.5.2003

Member State: Italy (Veneto)

Aid No: N 418/01

Title: Aid to improve the quality of zootechnical production (Regional Law No 13/2001, as amended)

Objective: To improve the quality of beef and veal (by means of quality certification measures and aid to investments), and to promote the voluntary traceability system provided for in Regulation (EC) No 1760/2000

Legal basis: Legge regionale 31 maggio 2001 n. 13/2001 «Iniziative regionali per la qualificazione della carne bovina» PDL 245 «Modificazioni ed integrazioni alla Legge regionale 31 maggio 2001 n. 13 “Iniziative regionali per la qualificazione della carne bovina”»

Budget: EUR 2 000 000 for the first year

Aid intensity or amount: Varies according to the measures

Duration: Unspecified

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Date of adoption of the decision: 2.5.2003

Member State: Italy (Piemonte)

Aid No: N 428/01

Title: Regional Law of 25.5.2001. Setting-up of a compulsory consortium for the disposal or recycling of animal waste

Objective: To promote the setting-up of the Consortium, thus ensuring the proper disposal of animal waste. Compensation to farmers for fallen stock and insurance policies against animal diseases

Legal basis: Legge regionale 25.5.2001 «Costituzione del Consorzio obbligatorio per lo smaltimento ed il recupero dei rifiuti

di origine animale provenienti da allevamenti ed industrie alimentari»

Budget: About EUR 6,5 million for the first year

Aid intensity or amount: As specified in the letter to the Member state

Duration: Undetermined. For fallen stock disposal and insurance policies linked to it, duration is limited so that set in the Community guidelines for State aid concerning TSE tests, fallen stock and slaughterhouse waste

Other information: The aid to set-up the Consortium is granted under the conditions set in Commission Regulation (EC) No 69/2001 of 12 January 2001 on the application of Articles 87 and 88 of the EC Treaty to *de minimis* aid

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Date of adoption of the decision: 2.5.2003

Member State: Italy (Lombardy, Province of Brescia)

Aid No: N 627/02

Title: Aid to protect mountain areas

Objective: Aid for investment

Legal basis: Legge Regionale n. 7 del febbraio 2000

Budget: EUR 1 050 000 for three years. The budget will be determined every three years

Aid intensity or amount: Varies, depending on the measures (see point 1.6 of letter sent to the Member State)

Duration: Indefinite

Other information: This decision concerns aid measures for rural structures (point 1.5.1, letter C) of the letter sent to the Member State) only. The aid measures for soil improvement (point 1.5.1, letter A) of the letter sent to the Member State) and rural infrastructure (point 1.5.1, letter B) of the letter sent to the Member State) do not constitute State aids under Article 87(1) of the Treaty

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at

http://europa.eu.int/comm/secretariat_general/sgb/state_aids

Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2003/C 131/11)

This publication confers the right to object to the application pursuant to Articles 7 and 12(d) of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognised in accordance with Article 12(3) within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (X)

National application No: 11/2002

1. Responsible department in the Member State

Name: Ministero delle Politiche agricole e forestali

Address: Via XX Settembre, 20, I-00187 Roma

Tel. (39-06) 481 99 68

Fax (39-06) 42 01 31 26

E-mail: qualita@politicheagricole.it

2. Applicant group

2.1. Name: Associazione Tutela Lardo di Colonnata

2.2. Address: Piazza Palestro, 3, I-54030 Colonnata — Carrara (MS)

2.3. Composition: producer/processor (X) other ().

3. Type of product: Class 1.2 — Meat preparations listed in Annex II — pork fat.

4. Specification

(Summary of requirements under Article 4(2))

4.1. Name: Lardo di Colonnata.

4.2. Description: Product obtained from pigmeat cuts from animals farmed in the Regions of Tuscany, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Lombardy, Piedmont, Umbria, Marche, Lazio and Molise. The pieces used come from the fat layer covering the back of the occipital region to the rump and round to the belly.

The principal characteristics of Lardo di Colonnata are as follows:

- shape: variable, usually rectangular, thickness not less than 3 cm,
- external appearance: the rind remains on the lower part while the upper part is covered with curing salt, darkened by aromatic herbs and spices; a band of lean meat can sometimes be seen. On the whole, the product appears humid, with a homogeneous, soft consistency and is white, slightly pinkish or brownish in colour,
- smell: fragrant and full of aroma,
- flavour: fresh, delicate taste, almost sweet, slightly savoury when from the rump of the animal, enriched with the aromatic herbs and spices used in processing.

4.3. *Geographical area:* Lardo di Colonnata is produced in the village of Colonnata in the Municipality of Carrara (Province of Massa Carrara).

4.4. *Proof of origin:* According to certain sources, Colonnata takes its name from a colony of Roman slaves working in the local marble quarries. The presence of such a colony is attested to by a range of historical and archaeological evidence. The methods used to conserve pigmeat may well go back to Roman times, it being well established that the Romans were very aware of the important role of pig fat in the diet, particularly of that of people doing heavy work. The Justinian Code stipulated that legionaries were to receive a ration of pork fat every three days. The high quality materials available locally could not but encourage their use not just for architectural and artistic purposes but also for manufacturing a wide range of every-day articles such as mortars for crushing salt and the famous marble basins, known locally as 'conche', used for conserving pork fat. These articles show the historical links that have always existed between this unique product and the material culture of the area that gave birth to it, a culture that has probably not suffered any significant break since ancient times. The sources show that the processing of pigmeat expanded considerably in Lombard times. It is also interesting to note that it was usual for master masons to receive ten pounds of pork fat before they began the work assigned to them. Similar evidence is available for the whole of the medieval period, which saw significant developments in the techniques of pigmeat processing and conservation.

We cannot say exactly when this had a direct effect on the method of processing and conserving pig fat in Colonnata. According to some authors, it was 'the raising of pigs and a renowned mastery of the art of processing pigmeat (which, as is known, was introduced into the area by the Lombards)' that enabled the village of Colonnata to survive during the Middle Ages, when marble quarrying slumped.

While it is difficult to establish with certainty whether it was the Celts, the Romans or the Lombards who introduced the local tradition of conserving pig fat in marble basins or whether it originated during the times of the city-states, there can be no doubt that it is old and established.

This is proven among other things by the discovery in the area of marble basins used for curing pig fat dating from the seventeenth, eighteenth and nineteenth centuries. The basins are of varying sizes hollowed out of a single block of solid marble from the area of Canaloni di Colonnata. It is also significant that on the frontages of some buildings can be seen nineteenth century low-reliefs showing Saint Anthony, a hermit who lived in the third and fourth centuries, who gained the reputation from the end of the eleventh century of curing the 'holy fire' or 'Saint Anthony's fire', the popular name for shingles. Applying pig fat to the skin was for centuries considered to be the only effective remedy for the disease. Saint Anthony is therefore often represented accompanied by a pig. It is also interesting to note that the parish church is dedicated to Saint Bartholomew, the patron saint of butchers and that for many years a pig-fat festival has been held on Saint Bartholomew's Day, attracting a large number of Italian and foreign connoisseurs.

The production, consumption and, by extension, culture of pig fat in Colonnata have always been connected with the work and lives of the marble quarry workers.

In a valuable testimony recently published in a newspaper, Aldo Mannolini, who at the end the 1940s managed a number of sites in the marble beds of the Carrarese for the Montecatini Company, declares that 'we could almost be sure of where workmen lived by looking at what they ate', as only those from Colonnata used to eat pig fat with their bread. 'They were proud of the product and the production method, which involved conserving the pig fat in basins made out of Canaloni marble in cellars'.

A study of the 'social hygiene' of workers in the Carrara marble quarries published at the end of the nineteenth century contains revealing information on the difference in the diets of workers on the plain and those working in quarries in the mountains. The former could, to a certain extent, enjoy a varied diet, distributed more evenly throughout the day, while the latter's food was less regular and consisted 'essentially of bread and pasta or *taglierini* (noodles) cooked with beans and greens, seasoned with olive oil or pig fat'.

Regarding the ingredients, sea salt has been used for many years and was certainly not difficult to obtain. Garlic and many herbs, such as rosemary, sage and oregano, were readily available locally, while the use of spices from distant countries, for instance, black pepper, cinnamon and nutmeg, was probably encouraged by the proximity of the trade route between Leghorn/Pisa and Emilia/Lombardy.

Over the centuries, the system of processing and curing in the traditional marble basins has not changed substantially. Formerly, the production cycle was annual, the pig being slaughtered and processed only during the coldest months (January/February), while today more than one production cycle a year can be carried out, although the operations remain concentrated during the coldest and wettest months (from September to May) in order to safeguard the natural character of the production process.

For many years now Lardo di Colonnata has no longer just been eaten locally but has enjoyed a wider reputation, in Italy and abroad.

Its rediscovery by lovers of fine foods probably dates to the 1950s. Indeed, a tourist guide from the time, listing the main curiosities of the history, countryside and gastronomy of the Province of Massa Carrara ascribes the area's fame, in addition to the presence of the quarries, to its pig fat. The vast literature devoted to this matter, including the most recent Italian literature, is unanimous in ascribing the production of Lardo di Colonnata exclusively to the area of Colonnata.

Finally, it should not be forgotten that the product currently constitutes the principal economic resource of Colonnata. The advent of new technologies in the quarrying and working of marble has led to high unemployment and substantial emigration.

The traceability of the product is ensured by the entry of pig-farmers, slaughterers, producers and packers on an ad hoc register held by the inspection body referred to in Article 7.

- 4.5. *Method of production:* Production is seasonal and carried out from September to May inclusive. The fat must be fresh. Within 72 hours of slaughter, it must be trimmed, coated with salt and then placed in special marble basins, known locally as 'conche', which have previously been rubbed with garlic, alternating layers of fat and layers of other ingredients (fresh ground pepper, fresh rosemary, peeled and coarsely diced garlic) until the basins are full. When full, the lids are placed on the basins. The 'conche' are made from white marble from the 'Canaloni' marble beds of Colonnata, the composition and structure of which ensure optimal curing and ageing of the product. The fat must remain in the basins for at least six months. Curing must take place in premises with little ventilation and no artificial air-conditioning.
- 4.6. *Link:* The production and consumption of Lardo di Colonnata are traditionally linked to the milieu of the marble quarry workers of Colonnata.

This unique milieu is the product of a number of not only geographical and climatic but also productive, economic and social factors. These factors, which are the fruit of conditions in one specific locality, whose principle characteristics have not changed for centuries, are indissolubly interlinked and cannot be studied in isolation. The product is produced and acquires its specific character in the particular environment of Colonnata and conserving the links between the essential aspects of this exclusive environment is vital for safeguarding the product's typical character.

The village of Colonnata is located in the Apuan Alps at an average altitude of 550 metres above sea level. The climate is characterised by high precipitation and low temperature variation. Strong currents of wet air from the Tyrrhenian slope, after crossing the short coastal plain, immediately condense as they are forced upward by the mountain chain, creating high levels of precipitation, increasingly frequent and intense the further one moves over the marble-bearing spurs.

One of the main consequences is the high average atmospheric humidity caused by the frequency and volume of rainfall, reaching maximum levels during the rainiest periods between September and January and April and June.

The village of Colonnata lies at the head of a straight, narrow gorge aligned towards the sea and on days when the weather is fine breezes blowing through the village. In winter, these breezes blow from the mountains/valleys. In summer, sea breezes are frequent and are especially welcome on sunny afternoons, when they ensure that the air remains pleasant in the shade, even during the hours when the sun is at its hottest. In the cellars of houses in the village, which are often dug into the rock, the high daytime temperatures are hardly felt. The cold white marble basins used for curing the fat promote the condensation of the humidity in the atmosphere, turning the salt into brine. The particular geographical position of the village and its exposure to the sun have a considerable influence in shaping the local microclimate:

- the locality of Colonnata is well exposed to the sun, even in winter, with temperatures slightly higher than those at the bottom of the valley and a lower relative humidity, although this is still medium to high,
- the area is very well ventilated by breezes, which contribute to a small daily temperature variation, with a positive influence on general environmental conditions.

The thick vegetation in the surrounding area, composed of chestnuts, oaks, hornbeams and beeches, helps keep humidity in the area high.

The geographical situation and weather conditions described above are ideal for the natural process of curing and conserving pig fat, which needs, in addition to location at altitude, three other factors, all of which are present nowhere better than in Colonnata: high humidity, moderate summer temperatures and small or modest daily and annual temperature variation.

These factors are even more evident in the workrooms/cellars, whose location and structure help maintain ideal climatic conditions, permitting the product's highly appreciated organoleptic characteristics to be reproduced.

The link with quarrying has also exerted a considerable influence, since Colonnata's workers have always needed an energy-rich diet.

Given the situation of the local economy, with a very weak agricultural sector, the rational use of supplies, with meat consumption spread throughout the year (lean meat during the summer and fatty meat during the winter), was not a problem that could be neglected. It was essential to have sufficient calories at all times to cope with the difficult working conditions in the quarries.

This was achieved by using processing and conservation methods that made use of the local abundance of raw materials, ingredients and marble and of local know-how in the preparation and conservation of pig fat.

The product's characteristics have always been ascribed to the originality of the processing and conservation methods.

From the point of view strictly of production, the link with the geographical environment is no less important than the production method.

The success of Lardo di Colonnata is attributable not only to the correct mix of raw materials and ingredients and to the use of the particular characteristics of local marble but also to a series of factors that exploit these basic elements. Among these, an important role is played by the skills that have developed over time within an activity that, it must be emphasised, in Colonnata has never been just a special branch of the trade of the pork-butcher, but a true, independent profession. These skills include, for example, the ability to select and prepare the raw material, to monitor the 'salamora' or brine and reconstitute it when required and to exploit the humidity and poor ventilation of local cellars.

The reputation of Lardo di Colonnata no longer needs to be proven. The product is known and appreciated everywhere, as the increasingly frequent attempts to imitate the product and misuse its name show.

4.7. *Inspection body*

Name: Agroqualità

Address: Via Montebello, 8, I-00185 Roma

- 4.8. *Labelling:* The product is marketed in pieces weighing between 250 and 5 000 grams, vacuum-packed in packaging made from plastic or other suitable material. It can also be sold sliced or diced and packed accordingly.

The label on the packaging must bear in clear and legible characters, in addition to the Community logo and wording (in accordance with Regulation (EC) No 1726/98 as amended) and the information required by law, the following: 'Lardo di Colonnata' followed by the words 'Indicazione geografica protetta' or 'IGP' in characters larger than those of any other wording on the packaging; the name, company name and address of the producer and the packer; the product logo, consisting of a 73 mm × 73 mm jagged-edged rhomboid, with, inside, a pig shown in profile, above which are mountain peaks. In the centre of the space below appear the letters 'IGP' surmounted by the words 'Lardo di Colonnata' on two lines occupying a horizontal space of 73 mm. The areas around the images are green and pink and the lettering, in Galliard typeface, is black. The size of the logo may be adapted in proportion to suit different sizes of packaging. The producer will ensure that before the product is packed, the special non-reusable seal bearing the product logo or bearing a card with that logo is attached to one of the two shorter sides of the rind.

It is prohibited to indicate on the label anything other than is laid down in the specification. It is also prohibited to use laudatory wordings that could mislead the consumer. Information on the producer and the place of packaging may be given.

- 4.9. *National requirements:* —

EC No: IT/00269/2003.1.15.

Date of receipt of the full application: 15 January 2003.

Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2003/C 131/12)

This publication confers the right to object to the application pursuant to Articles 7 and 12(d) of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognised in accordance with Article 12(3) within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO () PGI (X)

National application No: 106

1. Responsible department in the Member State

Name: Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y Contractuales
Dirección General de Alimentación
Subsecretaría de Agricultura, Pesca y Alimentación
Ministerio de Agricultura, Pesca y Alimentación

Address: Paseo de la Infanta Isabel, 1 E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

2. Applicant group

- 2.1. Name: Associació de Forners i Pastissers de Balears
- 2.2. Address: Josep Darder Metge, 28 (Ent. A), E-07008 Palma de Mallorca
- Tel. (34) 971 27 61 45
- Fax (34) 971 27 61 61

2.3. Composition: producer/processor (X) other ().

3. **Type of product:** Bread, pastry, cakes, confectionery, biscuits and other baker's wares — Class 2.4.

4. Specification

(Summary of requirements under Article 4(2))

- 4.1. *Name:* Ensaimada de Mallorca or Ensaimada mallorquina.
- 4.2. *Description:* Product made of sweetened, fermented and baked dough, itself made of strong flour, water, sugar, eggs, yeast and lard.

The Protected Geographical Indication covers the following types of ensaimada:

- Ensaimada de Mallorca made of strong flour, water, sugar, eggs, yeast and lard, without any filling. Weight from 60 to 2 000 g. Has a moisture content of 10-20 % m/m and a fat content of 20-45 % m/m,
- Ensaimada de Mallorca de cabello de ángel, made from the same ingredients as above, but containing 'angel hair', i.e. cooked pumpkin pulp and sugar. Weight from 100 to 3 000 g. Has a moisture content of 15-35 % m/m and a fat content of 15-40 % m/m.

The product is spiral-shaped, with two or more clockwise turns. The surface is wavy and golden. The crust is firm, crunchy and brittle; the inside is soft, does not crumble, is fairly dense and inelastic, with the layers of puff pastry readily visible inside, is sweet and smells of baked dough. The base has a characteristic smoothness. In the case of the ensaimadas de Mallorca de cabello de ángel the 'angel hair' filaments can be seen inside the paste.

Both types of ensaimada may, after being produced, be sprinkled with powdered icing sugar, giving the crust a whitish colour.

- 4.3. *Geographical area:* The production area of ensaimadas de Mallorca covers every district, municipality and locality of the Island of Mallorca, which is part of the Comunitat Autònoma de les Illes Balears.
- 4.4. *Proof of origin:* Firms engaged in the production of ensaimadas de Mallorca must be entered in a special register.

The inspection body will draw up a monitoring plan for registered firms that covers both the manufacture, packing and labelling of the product and the requirements applicable to the premises concerned. A numbered back label controlled and issued by the inspection body is proof that ensaimadas bearing the PGI satisfy the requirements laid down in the specifications.

- 4.5. *Method of production:* The process used for manufacturing ensaimadas de Mallorca comprises each of the following operations, in the order shown:

(a) dough: the ingredients and proportions are as follows:

- strong flour (45-55 % (m/m))
- water (18-20 % (m/m))

— sugar (16-20 % (m/m))

— eggs (6-10 % (m/m))

— yeast (4-6 % (m/m));

- (b) rolling: the dough is rolled to obtain a thin paste, which is then covered in lard and stretched into a thin film;
- (c) shaping: the thin dough is rolled into a cylinder and then into a spiral of at least two turns;
- (d) fermentation: after shaping, the dough must be allowed to ferment for 12 hours at least in special cabinets or chambers;
- (e) baking of the fermented dough to produce ensaimadas with the physical and chemical and organoleptic characteristics of the traditional product.

In the case of ensaimadas de Mallorca de cabello de ángel the filling must be added after rolling but before shaping. There must be at least 40 g of cabello de ángel filling per 100 g of dough.

After being produced, the ensaimadas must, until marketing, be stored under suitable conditions in terms of conservation and hygiene and in such a way as to preserve their chemical and organoleptic characteristics. The product must be marketed whole, packed in cardboard boxes with an octagonal or circular base, or wrapped in material that provides suitable protection.

Manufacture, storage, packing and labelling must take place on premises registered with the PGI inspection body.

4.6. Link

(a) Historical

The ensaimada de Mallorca is a traditional Mallorcan confectionery, having been produced and consumed uninterruptedly on the island since ancient times.

The first written references to the product date back to the seventeenth century when, although wheat flour was used mainly for breadmaking, ensaimadas de Mallorca were produced in connection with feasts and celebrations.

From the eighteenth century onwards the consumption of ensaimadas de Mallorca became widespread among the upper and middle classes, habitually accompanying an afternoon cup of drinking chocolate. During the eighteenth century, ensaimadas de Mallorca continued to be consumed at feasts and celebrations and were also offered as gifts.

In the nineteenth century the popularity of the ensaimadas de Mallorca spread beyond the Island of Mallorca. Numerous works — recipe books, manuals on pastry-making and travel guides — describe how it is made and/or refer to it as a typical Mallorcan product.

In 1869-91 Luis Salvador of Habsburg, Archduke of Austria, conducted detailed research into Mallorcan traditions. The resulting work, *Die Balearen in Wort und Bild geschildert* (The Balearics in words and pictures), contains numerous references to the ensaimada de Mallorca, describing it as a typical Mallorcan pastry, which the upper and middle classes ate at breakfast, in the afternoon or as a dessert.

The first audiovisual document on the ensaimada de Mallorca was a film shot in the 1930s which was aimed at increasing its popularity and sales outside the island. It shows how ensaimadas are made — following a manufacturing process almost identical to the current one — and shipped to mainland Spain in their traditional cardboard packs.

The historical references show that, as well as being part of Mallorca's cultural and historical heritage, the ensaimada de Mallorca is without doubt of major significance in the context of pastry and confectionery production on the Island and has preserved intact all its traditional characteristics.

(b) Social and human

The ensaimada de Mallorca is a craft trade product, the experience of the manufacturer being essential to guaranteeing the organoleptic characteristics of the product.

Mallorca boasts a long-standing tradition in terms of pastrymaking and confectionery, with a guild dating back to the fourteenth century. This is also reflected in the age of the ovens/kilns used, of which 5 % are more than 300 years old, 10 % more than 200 years old and 35 % around 150 years old.

This is underpinned by the fact that around 90 % of all the ovens/kilns on the Island belong to small family firms and 25 % of them are owned by fifth-generation businesses.

The ensaimada de Mallorca is the confectionery with which Mallorca is identified and has thus earned a great deal of recognition, in particular internationally, in connection with tourism on the Island.

4.7. *Inspection body*

Name: Dirección General de Agricultura (Govern de les Illes Balears)

Address: C/ Foners, 10
E-07006 Palma de Mallorca
Illes Balears

Tel. (34) 971 17 61 00

Fax (34) 971 17 61 56

The Dirección General de Agricultura, the body which, within the Comunitat Autònoma de les Illes Balears, is responsible for designations of quality is provisionally in charge of control until the ensaimada de Mallorca PGI Regulatory Council can meet Standard EN-45011.

4.8. *Labelling*: The words 'Indicación Geográfica Protegida Ensamada de Mallorca' must appear on the labels, including the back label.

The packaging in which ensaimadas covered by the PGI are marketed shall feature a numbered non-reusable back label or quality label, issued by the Regulatory Council and kept in the workshop where production takes place.

The producers' own labels must show, in clear characters, the PGI Registration number plus the particulars required under the legislation applicable.

4.9. *National requirements*

- Law No 25/1970 of 2 December 1970 (*Estatuto de la viña, del vino y de los alcoholes*),
- Decree No 835/1972 of 28 March 1972 (*Reglamento de la Ley 25/1970*),
- Order of 25 January 1994 specifying the link between Spanish legislation and Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs),
- Royal Decree No 1643/1999 of 22 October 1999 on the procedure for processing applications for entry in the Community register of protected designations of origin and protected geographical indications).

EC No: ES/00277/03.02.14.

Date of receipt of the full application: 14 February 2003.

STATISTICS RELATING TO TECHNICAL REGULATIONS NOTIFIED IN 2002 UNDER THE DIRECTIVE 98/34/EC PROCEDURE

Information supplied by the Commission in accordance with Article 11 of Directive 98/34/EC of the European Parliament and of the Council laying down a procedure for the provision of information in the field of technical standards and regulations and of rules on Information Society services ⁽¹⁾

(2003/C 131/13)

(Text with EEA relevance)

I. TYPES OF REACTIONS SENT TO EC MEMBER STATES REGARDING THE DRAFTS NOTIFIED BY EACH OF THEM

Member State	Notifications	Observations ⁽¹⁾			Detailed opinions ⁽²⁾		Proposals for Community Acts	
		Member State	Commission	EFTA ⁽³⁾	Member State	Commission	9(3) ⁽⁴⁾	9(4) ⁽⁵⁾
Belgium	59	40	34	0	22	10	2	1
Denmark	30	9	5	0	16	3	1	0
Germany	33	21	9	0	16	4	1	0
Spain	33	10	12	0	7	6	1	0
Finland	18	4	2	0	2	1	0	0
France	55	16	16	0	16	4	1	0
Greece	9	2	2	0	1	5	0	0
Ireland	6	1	1	0	1	0	0	0
Italy	36	20	10	0	7	11	1	1
Luxembourg	0	0	0	0	0	0	0	0
The Netherlands	88	34	14	0	11	8	1	0
Austria	39	11	10	0	7	4	0	0
Portugal	4	0	1	0	0	0	0	0
Sweden	48	10	14	0	3	7	0	0
United Kingdom	50	21	13	0	2	7	0	1
EU TOTAL	508	199	143	0	111	70	8	3

⁽¹⁾ Article 8(2) of the Directive.

⁽²⁾ Article 9(2) of the Directive ('detailed opinion ... to the effect that the envisaged measure may create obstacles to the free movement of goods or services or to freedom of establishment of service operators within the internal market').

⁽³⁾ On the basis of the Agreement on the European Economic Area, the EFTA countries contracting parties to this Agreement apply Directive 98/34/EC adapted as necessary in accordance with Annex II, Chapter XIX, Point 1, and may thus issue observations relating to drafts notified by Member States of the Community. Switzerland may also issue such observations on the basis of an informal agreement for the exchange of information in the field of technical regulations.

⁽⁴⁾ Article 9(3) of the Directive requiring Member States to postpone the adoption of a notified draft (except for draft regulations concerning services) for 12 months from receipt by the Commission if the latter announces its intention to propose or adopt a Directive, Regulation, or Decision on the matter.

⁽⁵⁾ Article 9(4) of the Directive requiring Member States to postpone the adoption of a notified draft for 12 months from the receipt by the Commission if the latter announces its finding that the draft concerns a matter which is covered by a proposal for a Directive, Regulation or Decision presented to the Council.

⁽¹⁾ Directive 98/34/EC of 22 June 1998 (OJ L 204, 21.7.1998) consolidates Directive 83/189/EEC, as amended principally by Directives 88/182/EEC and 94/10/EC. Directive 98/34/EC was amended by Directive 98/48/CE of 20 July 1998 (OJ L 217, 5.8.1998) which broadened its scope to include information society services. This came into effect on 5 August 1999.

II. BREAKDOWN BY SECTOR OF DRAFTS NOTIFIED BY EU MEMBER STATES

Sector	B	DK	D	E	FIN	F	GR	IRL	I	L	NL	A	P	S	UK	EC Total
Building and construction	3	1	11	6	5	7	0	1	3	0	5	11	1	2	3	59
Foodstuffs and agricultural products	2	5	6	9	1	13	2	0	18	0	21	7	1	7	11	103
Chemicals	2	1	1	2	1	1	1	0	0	0	3	3	0	2	1	18
Pharmaceuticals	0	1	2	1	1	4	0	0	3	0	1	0	0	0	5	18
Domestic and leisure equipment	10	0	0	1	0	0	1	0	0	0	0	0	1	7	0	20
Machinery	0	0	1	1	1	1	0	0	2	0	5	2	0	2	2	17
Energy, ores, wood	4	1	0	2	0	4	2	0	1	0	7	1	0	2	2	26
Environment, packaging	6	1	1	1	0	0	0	1	0	0	11	3	0	1	3	28
Health, medical equipment	0	0	0	0	0	1	1	0	0	0	0	1	0	0	0	3
Transport	5	14	5	3	3	1	1	1	2	0	17	5	1	18	12	88
Telecommunications	22	6	1	4	1	19	0	0	1	0	4	4	0	2	9	73
Miscellaneous products	3	0	0	2	1	3	1	1	0	0	8	2	0	2	2	25
Information society services	2	0	5	1	4	1	0	2	6	0	6	0	0	3	0	30
TOTAL PER MEMBER STATE	59	30	33	33	18	55	9	6	36	0	88	39	4	48	50	508

III. OBSERVATIONS RELATING TO DRAFTS NOTIFIED BY ICELAND, LIECHTENSTEIN, NORWAY ⁽¹⁾ AND SWITZERLAND ⁽²⁾

Country	Notifications	EC Observations (*)
Iceland	4	4
Liechtenstein	6	1
Norway	38	7
Switzerland	7	2
TOTAL	55	14

(*) The only type of Community reaction provided for by the Agreement on the European Economic Area (see notes 4 and 7) is the facility to issue observations (Article 8(2) of Directive 98/34/EC as in Annex II, Chapter XIX, Point 1 of this Agreement). The same type of reaction may be issued in respect of Swiss notifications on the basis of the informal agreement between the Community and Switzerland (see notes 4 and 8).

⁽¹⁾ The Agreement on the European Economic Area (see note 4) requires EFTA countries which are contracting parties to this Agreement to notify draft technical regulations to the Commission.

⁽²⁾ On the basis of the informal agreement for the exchange of information in the field of technical regulations (see note 4), Switzerland forwards its draft technical regulations to the Commission.

IV. BREAKDOWN BY SECTOR OF DRAFTS NOTIFIED BY LIECHTENSTEIN ICELAND, NORWAY AND SWITZERLAND

Sector	Iceland	Liechtenstein	Norway	Switzerland	Total per sector
Foodstuffs and agricultural products	3	0	3	2	8
Chemicals	0	2	1	0	3
Pharmaceuticals	0	0	0	1	1
Energy	0	2	1	0	3
Environment, packaging	0	2	0	1	3
Transport	0	0	6	1	7
Telecommunications	0	0	2	1	3
Miscellaneous products	1	0	24	0	25
Information society services	0	1	1	0	2
TOTAL PER COUNTRY	4	7	38	6	55

V. STATISTICS ON INFRINGEMENT PROCEDURES ONGOING IN 2002 AND INITIATED UNDER ARTICLE 226 OF THE EC TREATY AGAINST NATIONAL TECHNICAL REGULATIONS ADOPTED IN BREACH OF THE PROVISIONS OF DIRECTIVE 98/34/EC.

Total per Member State

Country	Number
Belgium	3
Denmark	—
Germany	1
Spain	3
Finland	1
France	1
Greece	2
Ireland	2
Italy	2
Luxembourg	1
The Netherlands	1
Austria	—
Portugal	2
Sweden	—
United Kingdom	1
EU TOTAL	20

EUROPEAN ECONOMIC AREA

EEA JOINT COMMITTEE

Decisions of the EEA Joint Committee for which the constitutional requirements under Article 103 of the EEA Agreement have been fulfilled

(2003/C 131/14)

Since March 2000, Decisions of the EEA Joint Committee indicate in a footnote whether their date of entry into force depends on the fulfilment of constitutional requirements by any of the Contracting Parties. Such requirements were notified as regards the Decisions listed below. The Contracting Parties in question have now notified the other Contracting Parties that they have completed their internal procedures. The dates of entry into force of the Decisions are as indicated.

Decision number	Date of adoption	Publication reference	Legal act(s) integrated	Date of entry into force
164/2001	11.12.2001	OJ L 65, 7.3.2002, p. 46 and EEA Supplement No 13, p. 26	Council Regulation (EC) No 659/1999 of 22 March 1999 laying down detailed rules for the application of Article 93 of the EC Treaty	1.2.2003
32/2002	19.4.2002	OJ L 154, 13.6.2002, p. 12 and EEA Supplement No 29, p. 10	Commission Directive 96/5/EC of 16 February 1996 on processed cereal-based foods and baby foods for infants and young children; Commission Directive 98/36/EC of 2 June 1998 amending Directive 96/5/EC on processed cereal-based foods and baby foods for infants and young children; Commission Directive 1999/39/EC of 6 May 1999 amending Directive 96/5/EC on processed cereal-based foods and baby foods for infants and young children	1.12.2002
56/2002 ⁽¹⁾	31.5.2002	OJ L 238, 5.9.2002, p. 18 and EEA Supplement No 44, p. 12	Directive 2001/96/EC of the European Parliament and of the Council of 4 December 2001 establishing harmonised requirements and procedures for the safe loading and unloading of bulk carriers; Directive 2001/105/EC of the European Parliament and of the Council of 19 December 2001 amending Council Directive 94/57/EC on common rules and standards for ship inspection and survey organisations and for the relevant activities of maritime administrations; Directive 2001/106/EC of the European Parliament and of the Council of 19 December 2001 amending Council Directive 95/21/EC concerning the enforcement, in respect of shipping using Community ports and sailing in the waters under the jurisdiction of the Member States, of international standards for ship safety, pollution prevention and shipboard living and working conditions (port State control)	1.1.2003

Decision number	Date of adoption	Publication reference	Legal act(s) integrated	Date of entry into force
58/2002	31.5.2002	OJ L 238, 5.9.2002, p. 22 and EEA Supplement No 44, p. 14	Directive 2000/34/EC of the European Parliament and of the Council of 22 June 2000 amending Council Directive 93/104/EC concerning certain aspects of the organisation of working time to cover sectors and activities excluded from that Directive	1.2.2003
84/2002	25.6.2002	OJ L 266, 3.10.2002, p. 36 and EEA Supplement No 49, p. 24	Directive 2001/19/EC of the European Parliament and of the Council of 14 May 2001 amending Council Directives 89/48/EEC and 92/51/EEC on the general system for the recognition of professional qualifications and Council Directives 77/452/EEC, 77/453/EEC, 78/686/EEC, 78/687/EEC, 78/1026/EEC, 78/1027/EEC, 80/154/EEC, 80/155/EEC, 85/384/EEC, 85/432/EEC, 85/433/EEC and 93/16/EEC concerning the profession of nurse responsible for general care, dental practitioner, veterinary surgeon, midwife, architect, pharmacist and doctor	1.2.2003
85/2002	25.6.2002	OJ L 266, 3.10.2002, p. 50 and EEA Supplement No 49, p. 39	Directive 98/5/EC of the European Parliament and of the Council of 16 February 1998 to facilitate practice of the profession of lawyer on a permanent basis in a Member State other than that in which the qualification was obtained	1.3.2003
86/2002	25.6.2002	OJ L 266, 3.10.2002, p. 52 and EEA Supplement No 49, p. 40	Directive 2001/65/EC of the European Parliament and of the Council of 27 September 2001 amending Directives 78/660/EEC, 83/349/EEC and 86/635/EEC as regards the valuation rules for the annual and consolidated accounts of certain types of companies as well as of banks and other financial institutions	1.2.2003
88/2002	25.6.2002	OJ L 266, 3.10.2002, p. 56 and EEA Supplement No 49, p. 42	Commission Regulation (EC) No 68/2001 of 12 January 2001 on the application of Articles 87 and 88 of the EC Treaty to training aid; Commission Regulation (EC) No 69/2001 of 12 January 2001 on the application of Articles 87 and 88 of the EC Treaty to <i>de minimis</i> aid; Commission Regulation (EC) No 70/2001 of 12 January 2001 on the application of Articles 87 and 88 of the EC Treaty to State aid to small and medium-sized enterprises	1.2.2003
89/2002	25.6.2002	OJ L 266, 3.10.2002, p. 61 and EEA Supplement No 49, p. 46	Council Directive 2001/86/EC of 8 October 2001 supplementing the Statute for a European company with regard to the involvement of employees	1.2.2003

Decision number	Date of adoption	Publication reference	Legal act(s) integrated	Date of entry into force
90/2002	25.6.2002	OJ L 266, 3.10.2002, p. 63 and EEA Supplement No 49, p. 47	Directive 2001/42/EC of the European Parliament and of the Council of 27 June 2001 on the assessment of the effects of certain plans and programmes on the environment	1.5.2003
93/2002	25.6.2002	OJ L 266, 3.10.2002, p. 69 and EEA Supplement No 49, p. 50	Council Regulation (EC) No 2157/2001 of 8 October 2001 on the Statute for a European company (SE)	1.2.2003
103/2002	12.7.2002	OJ L 298, 31.10.2002, p. 19 and EEA Supplement No 54, p. 15	<p>Directive 2001/107/EC of the European Parliament and of the Council of 21 January 2002 amending Council Directive 85/611/EEC on the coordination of laws, regulations and administrative provisions relating to undertakings for collective investment in transferable securities (UCITS) with a view to regulating management companies and simplified prospectuses;</p> <p>Directive 2001/108/EC of the European Parliament and of the Council of 21 January 2002 amending Council Directive 85/611/EEC on the coordination of laws, regulations and administrative provisions relating to undertakings for collective investment in transferable securities (UCITS), with regard to investments of UCITS</p>	1.2.2003
135/2002	27.9.2002	OJ L 336, 12.12.2002, p. 36 and EEA Supplement No. 61, p. 30	Council Decision 2001/792/EC, Euratom of 23 October 2001 establishing a Community mechanism to facilitate reinforced cooperation in civil protection assistance interventions	1.4.2003 (It shall apply from 1.1.2003)
154/2002	8.11.2002	OJ L 19, 23.1.2003, p. 52 and EEA Supplement No. 4, p. 35	EP and Council Decision No 1513/2002/EC of 27 June 2002 concerning the sixth framework programme of the European Community for research, technological development and demonstration activities, contributing to the creation of the European Research Area and to innovation (2002-2006)	10.1.2003

(¹) Ad referendum: confirmed.

III

(Notices)

EUROPEAN PARLIAMENT

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