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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 AND BODIES

## COMMISSION

**Non-opposition to a notified concentration****(Case COMP/M.4755 — Bayerische Landesbank/Hypo Alpe-Adria-Bank International)****(Text with EEA relevance)**

(2007/C 268/01)

On 5 September 2007, 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 (EC) No 139/2004. The full text of the decision is available only in German and will be made public after it is cleared of any business secrets it may contain. It will be available:

- from the Europa competition website (<http://ec.europa.eu/comm/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 under document number 32007M4755. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

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**Non-opposition to a notified concentration****(Case COMP/M.4754 — Mondadori/Sanoma/JV)****(Text with EEA relevance)**

(2007/C 268/02)

On 31 October 2007, 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 (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- from the Europa competition website (<http://ec.europa.eu/comm/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 under document number 32007M4754. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).
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**Non-opposition to a notified concentration**  
**(Case COMP/M.4913 — Euraleo/Capitoloquattro/Sirti)**

(Text with EEA relevance)

(2007/C 268/03)

On 30 October 2007, 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 (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- from the Europa competition website (<http://ec.europa.eu/comm/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 under document number 32007M4913. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

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**Non-opposition to a notified concentration**  
**(Case COMP/M.4684 — AIG/ORCO/Hospitality Invest)**

(Text with EEA relevance)

(2007/C 268/04)

On 10 October 2007, 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 (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- from the Europa competition website (<http://ec.europa.eu/comm/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 under document number 32007M4684. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).
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**Non-opposition to a notified concentration****(Case COMP/M.4866 — Arques/Actebis)**

(Text with EEA relevance)

(2007/C 268/05)

On 27 September 2007, 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 (EC) No 139/2004. The full text of the decision is available only in German and will be made public after it is cleared of any business secrets it may contain. It will be available:

- from the Europa competition website (<http://ec.europa.eu/comm/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 under document number 32007M4866. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

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**Non-opposition to a notified concentration****(Case COMP/M.4858 — Oaktree/Conbipel)**

(Text with EEA relevance)

(2007/C 268/06)

On 30 October 2007, 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 (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- from the Europa competition website (<http://ec.europa.eu/comm/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 under document number 32007M4858. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).
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## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

## COMMISSION

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

9 November 2007

(2007/C 268/07)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,4683	RON Romanian leu	3,4122
JPY Japanese yen	163,22	SKK Slovak koruna	33,144
DKK Danish krone	7,4538	TRY Turkish lira	1,7536
GBP Pound sterling	0,70040	AUD Australian dollar	1,5993
SEK Swedish krona	9,2908	CAD Canadian dollar	1,3790
CHF Swiss franc	1,6483	HKD Hong Kong dollar	11,4198
ISK Iceland króna	88,31	NZD New Zealand dollar	1,9056
NOK Norwegian krone	7,8115	SGD Singapore dollar	2,1171
BGN Bulgarian lev	1,9558	KRW South Korean won	1 331,45
CYP Cyprus pound	0,5842	ZAR South African rand	9,6572
CZK Czech koruna	26,730	CNY Chinese yuan renminbi	10,8813
EEK Estonian kroon	15,6466	HRK Croatian kuna	7,3385
HUF Hungarian forint	253,71	IDR Indonesian rupiah	13 398,24
LTL Lithuanian litas	3,4528	MYR Malaysian ringgit	4,8726
LVL Latvian lats	0,7018	PHP Philippine peso	62,961
MTL Maltese lira	0,4293	RUB Russian rouble	35,9140
PLN Polish zloty	3,6365	THB Thai baht	46,316

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

**Nomination of members of the Scientific, Technical and Economic Committee for Fisheries and constitution of a reserve list**

(2007/C 268/08)

In accordance with Article 3(1) Article 4(1) and Article 6(1) of Commission Decision 2005/629/EC of 26 August 2005 concerning the institution of a Scientific, Technical and Economic Committee for Fisheries <sup>(1)</sup>, the Commission decided to appoint as members of this Committee, and from the date of 1 November 2007, the persons listed in Table 1.

In accordance with Article 4(4) of Decision 2005/629/EC, a reserve list with suitable candidates to replace members that leave the STECF in accordance with Article 6(3) of Decision 2005/629/EC is constituted and is set out in Table 2.

Table 1

**List of scientists appointed as members of the STECF**

Member	Institute
1. Abella J. Alvaro	Agenzia Regionale per la Protezione Ambientale della Toscana (ARPAT) — Risorse Ittiche e Biodiversità Marina
2. Andersen Jesper Levring	Institute of Food and Resource Economics (FOI), Fisheries Economics and Management
3. Bailey Nicholas	Fisheries Research Services Marine Laboratory, Aberdeen
4. Balguerias Eduardo	Instituto Español de Oceanografía, Centro Oceanográfico de Canarias
5. Cardinale Massimiliano	Fiskeriverket, Havsfiskelaboratoriet — Swedish Board of Fisheries, Institute of Marine Research
6. Casey John	CEFAS Lowestoft, Fisheries Laboratory
7. Curtis Hazel Clare	Seafish
8. Daures Fabienne	IFREMER, Département d'Économie
9. Di Natale Antonio	Aquastudio
10. Didier Gascuel	Pôle Halieutique — Agrocampus Rennes — Unit «Study methods of fisheries system»
11. Dobby Helen	Fisheries Research Services Marine Laboratory, Aberdeen
12. Doring Ralf	University of Greifswald, Institute for sustainable development of landscapes of the earth — Botanical Institute
13. Evelina Sabatella Carmen	IREPA Onlus, Istituto Ricerche Economiche per la Pesca e l'Acquacoltura
14. Figueiredo da Silva Rosa Ivone Maria Ribeiro	IPIMAR
15. Graham Norman	Irish Marine Institute — Fisheries Science Service
16. Guillen Jordi Garcia	GEM, Universidad de Barcelona Facultad Económicas
17. Gustavsson Tore Karl-Erik	Fiskeriverket, National Board of Fisheries
18. Hatcher Aaron	University of Portsmouth, Centre for the Economics and Management of Aquatic Resources (CEMARE), Department of Economics
19. Hoof Luc van	Wageningen IMARES — Netherlands Institute for Fisheries Research — Institute for Marine Resources and Ecosystem

(<sup>1</sup>) OJ L 225, 31.8.2005, p. 18, as corrected by OJ L 316, 2.12.2005, p. 23.

Member	Institute
20. Kirkegaard Eskild	Fiskeriundersøgelser (DFU) — Danish Institute of Fisheries Research (DIFRES)
21. Kraak Sarah	Wageningen IMARES — Netherlands Institute for Fisheries Research — Institute for Marine Resources and Ecosystem
22. Kuikka Sakari	Finnish Game and Fisheries Research Institute
23. Martin Paloma	CSIC Instituto de Ciencias del Mar
24. Oostenbrugge Hans van	Landbouw Economisch Instituut — LEI, Fisheries Section
25. Parkes Graeme	MRAG Marine Resources Assessment Group
26. Polet Hans	Ministerie van de Vlaamse Gemeenschap Departement Zeevisserij — CLO Sea Fisheries Department
27. Prellezso Raul Iguaran	AZTI — Tecnalia/Unidad de Investigación Marina
28. Ratz Hans-Joachim	Bundesforschungsanstalt für Fischerei — Institut für Seefischerei
29. Σομαράκης Στυλιανός (Somarakis Stylianos)	Τμήμα Βιολογίας, Πανεπιστήμιο Κρήτης (Department of Biology, University of Crete)
30. Stransky Christoph	Bundesforschungsanstalt für Fischerei — Institut für Seefischerei
31. Vanhee Willy	Ministerie van de Vlaamse Gemeenschap Departement Zeevisserij — CLO Sea Fisheries Department
32. Virtanen Jarno	Finnish Game and Fisheries Research Institute

Table 2

**List of scientists constituting the reserve list of experts for the STECF**

Candidate	Institute
1. Adrian D. Rijnsdorp	Wageningen IMARES — Institute for Marine Resources & Ecosystem Studies
2. Agnew David	MRAG Marine Resources Assessment Group
3. Anderson John	Sea Fish Industry Authority
4. Ardizzone Giandomenico	Dipartimento Biologia Animale e dell'Uomo — Università di Roma «La Sapienza»
5. Arneri Enrico	Consiglio Nazionale delle Ricerche (CNR) — Istituto di Scienze Marine (ISMAR) — Sezione Pesca Marittima, Ancona
6. Arrizabalaga Haritz	AZTI — Tecnalia/Unidad de Investigación Marina
7. Aurizennea Hilario Murua	AZTI — Tecnalia/Marine Resources Division
8. Baro Jorge Dominguez	Instituto Español de Oceanografía (IEO) — Centre Oceanográfico de Murcia
9. Beddington John	MRAG Marine Resources Assessment Group
10. Bertignac Michel	Ifremer Laboratoire Ressources Halieutiques de Lorient
11. Bianchini Marco	Consiglio Nazionale delle Ricerche — Istituto Biologia Agroambientale e Forestale
12. Cindy Van Damme	Wageningen IMARES — Institute for Marine Resources & Ecosystem Studies
13. Clarke Elizabeth Diane	Fisheries Research Services Marine Laboratory, Aberdeen



Candidate	Institute
14. Clarke Maurice	Irish Marine Institute, Fisheries Science Service
15. Farina Perez Antonio Celso	Instituto Español de Oceanografía, Centro Oceanográfico A Coruña
16. Gårdmark Anna	Fiskeriverket — Kustlaboratoriet, Swedish Board of Fisheries — Institute of Coastal Research
17. Grohsler Tomas	Federal Research Centre for Fisheries Research, Institute for Baltic Sea Fisheries
18. Heessen Henk	Wageningen IMARES — Institute for Marine Resources & Ecosystem Studies
19. Jensen Sverdrup Sten	Institute for Fisheries Management & Coastal Community Development
20. Jos G.P. Smit	LEI-DLO, Agricultural Economics Research Institute
21. Keatinge Michael	Bord Iascaigh Mhara — Irish Sea Fisheries Board
22. Kjærsgaard Jens	Danish Research Institute of Food Economics, Fisheries Economics and Management Division
23. Κουτράκης Εμμανουήλ (Koutrakis Emmanouil)	Ινστιτούτο Αλιευτικών Ερευνών — Εθνικό Ίδρυμα Αγροτικής Έρευνας (ΕΘ.Ι.Α.Γ.Ε.) (Fisheries Research Institute National Agricultural Research Foundation)
24. Le Pape Olivier	Pôle Halieutique — Agrocampus Rennes — Unit «Study methods of fisheries system»
25. Lopez Abellan Luis José	Instituto Español de Oceanografía (IEO) — Centro Oceanográfico de las Canarias
26. Lorance Pascal	IFREMER — Département Écologie et Modèles pour l'Halieutique
27. Malvarosa Loretta	IREPA Onlus, Istituto Ricerche Economiche per la Pesca e l'Acquacoltura
28. Marchal Paul	IFREMER Département Halieutique de Manche Mer du Nord
29. Massuti Sureda Enric	Instituto Español de Oceanografía (IEO) — Centro Oceanográfico de los Baleares
30. O'Neill Finbar Gerard	Fisheries Research Services Marine Laboratory, Aberdeen
31. Πετράκης Γεώργιος (Petrakis George)	Ελληνικό Κέντρο Θαλασσιών Ερευνών (ΕΛ.ΚΕ.Θ.Ε.) — Ινστιτούτο Θαλασσιών Βιολογικών Πόρων (ΙΘΒΠ) (Hellenic National Centre for Marine Research — Institute of Marine Biological Resources)
32. Piet Gerjan	Wageningen IMARES — Institute for Marine Resources & Ecosystem Studies
33. Placenti Vincenzo	ARGO
34. Quincoces Inaki Abad	AZTI — Tecnalia/Marine Resources Division
35. Sala Antonello	Consiglio Nazionale delle Ricerche (CNR) — Istituto di Scienze Marine (ISMAR) — Sezione Pesca Marittima, Ancona
36. Ulrich-Rescan Clara	Danmarks Fiskeriundersøgelser (DFU)/Danish Institute of Fisheries Research (DIFRES)
37. Ungaro Nicola	ARPA Puglia — Agenzia Regionale Protezione Ambiente (Regional Agency for the Environmental Protection)
38. Wilson Douglas Clyde	Institute for Fisheries Management and Coastal Community Development North Sea Centre
39. Wright John Peter	Fisheries Research Services Marine Laboratory, Aberdeen

## NOTICES FROM MEMBER STATES

**Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the EC Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001**

(2007/C 268/09)

**XA Number:** XA 146/07**Member State:** France**Region:** Department of Vendée**Title of aid scheme:** «Fonds pour les manifestations agricoles ou agroalimentaires»: aides pluriannuelles en faveur de l'agriculture vendéenne au travers de soutiens aux manifestations agricoles ou agroalimentaires (assistance technique: promotion)**Legal basis:**

Article L.1511-5 du Code général des collectivités territoriales

Convention cadre en cours entre l'État et le département de la Vendée

**Annual expenditure planned under these two aid schemes:**  
EUR 150 000 a year**Maximum aid intensity:** The fund for agricultural or agri-food events provides for subsidies based on the scale and geographical coverage of the event and, for minimum budgets of EUR 1 520, limited to:

- EUR 750 for competitions and events,
- EUR 4 500 for fairs and exhibitions,
- EUR 9 000 for trade shows.

In all cases, account will be taken of actual expenditure: costs arising directly from organising or taking part in events, actual logistic costs such as buying or renting exhibition material, or setting up presentation stands.

The aid amount must not exceed the limit aid rate of 80 % of expenditure and may be duly revised if other public bodies contribute towards financing an operation.

**Date of implementation:** From acknowledgement of receipt by the Commission**Duration of scheme:** Five years from when the Commission acknowledges receipt of the exemption sheet**Objective of aid:** In accordance with Article 15 of Regulation (EC) No 1857/2006, aid may be granted for promotion campaigns, organising or taking part in fairs and exhibitions, public relations campaigns, market surveys and studies.

The objective is to support agricultural or agri-food events aimed at encouraging and promoting high-quality local production.

The Fund for agricultural or agri-food events will grant aid to groups of farmers, syndicates of breeders and associations of producers whose production originates from Vendée agriculture, and to initiatives involving only SMEs' products. Subject to that restriction, aid will be offered to all interested parties, without discrimination and on equal terms.

All the aid will be granted in kind, in the form of subsidised services. There will be no direct payment to recipients, in compliance with agricultural exemption under Article 15 of Regulation (EC) No 1857/2006.

The scope of the aid will exclude all expenditure relating to tasting sessions and to the distribution of free samples, as well as all operations taking place at points of sale or which generally fall under advertising within the meaning of point 152 of the Community guidelines for State aid in the agriculture and forestry sector 2007 to 2013.

**Sector(s) concerned:** All agricultural and agri-food businesses with SME status within the meaning of Community law**Name and address of the granting authority:**Conseil Général de la Vendée  
Direction de l'Environnement et de l'Aménagement  
Service de l'Agriculture et de la Pêche  
40, rue Maréchal Foch  
F-85923 La Roche sur Yon Cedex 9**Website:**

www.vendee.fr (the Department's general website)

Heading: www.vendee.fr/conseil-general

Sub-heading: www.vendee.fr/conseil-general/guide-subventions

The description will be made available online as soon as the Commission has registered this exemption sheet.

**Other information:** —

**Aid No:** XA 147/07

**Member State:** Italy

**Region:** Sardegna

**Title of aid scheme or name of company receiving individual aid:**

Misura n. 323 del PSR 2006/2013 «Tutela e riqualificazione del patrimonio rurale»

Azione 3 «Conservazione e recupero degli elementi architettonici tipici del paesaggio rurale della Sardegna»

Azione 4 «Riqualificazione delle strutture e del contesto paesaggistico nelle aziende agricole»

**Legal basis:** Regolamento (CE) n. 1698/2005 del Consiglio, del 20 settembre 2005, sul sostegno allo sviluppo rurale da parte del Fondo europeo agricolo per lo sviluppo rurale (FEASR), articolo 57

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** EUR 10 million from 2009

**Maximum intensity of the aid:** 75 % of eligible expenditure (Article 5 of the Regulation)

**Date of implementation:** Following receipt of the communication by the European Commission

**Duration of scheme or individual aid award:** 1.1.2009-31.12.2013

**Objective of the aid:** Aid to SMEs

**Sector(s) concerned:** Agricultural production

**Name and address of the authority granting the aid:**

Regione autonoma della Sardegna  
Assessorato dell'Agricoltura e riforma agropastorale  
Via Pessagno, 4  
I-09125 Cagliari

**Website:**

<http://intranet.sardegnaagricoltura.it/documenti/misura323/>  
Access details: user: intrasaa — password: agripass

**Other information:** —

Alfonso Orefice  
Director-General

**XA Number:** XA 148/07

**Member State:** Republic of Lithuania

**Region:** —

**Title of aid scheme or name of company receiving an individual aid:** Techninės paramos teikimas žemės ūkio sektoriuje

**Legal basis:** Lietuvos Respublikos žemės ūkio ministro 2007 m. gegužės 16 d. įsakymas Nr. 3D-237 „Dėl žemės ūkio veiklos subjektų lavinimo ir mokymo, mokslo žinių sklaidos, žemės ūkio parodų, mugių, žemės ūkio konkursų orga-

nizavimo finansavimo taisyklių patvirtinimo“ (décret ministériel n° 3D-237 du 16 mai 2007)

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** LTL 7 000 000, at the official euro exchange rate (EUR 2 027 340)

**Maximum aid intensity:**

1. Eligible expenditure related to the education and training of persons engaged in farming is reimbursed as follows:
  - up to 70 % of eligible expenditure on the training of persons engaged in farming under the Farming Basics Training Programme,
  - up to 50 % of eligible expenditure on the training of persons engaged in farming under programmes for training drivers of category TR1 and TR2 tractors and category SZ self-propelled agricultural machinery,
  - up to 90 % of eligible expenditure on the organisation of conferences, seminars and vocational and educational events and on publishing publications.
2. Up to 100 % of eligible expenditure related to the organisation of, and participation in, competitions, exhibitions and fairs is reimbursed.
3. Up to 90 % of eligible expenditure related to the dissemination of scientific knowledge is reimbursed.
4. Up to 90 % of eligible expenditure on catalogues, websites and other publications is reimbursed.

**Date of implementation:** 1 June 2007

**Duration of scheme or individual aid award:** Until 31 December 2013

**Objective of the aid:** Aid to SMEs

To ensure the provision of technical support in the agricultural sector.

Article 15 of Regulation (EC) No 1857/2006 applies.

**Eligible expenditure:**

1. Expenditure related to the education and training of persons engaged in farming (training of persons engaged in farming under the Farming Basics Training Programme and under programmes for the training of drivers of category TR1 and TR2 tractors and category SZ self-propelled agricultural machinery; organisation of conferences and seminars; organisation of vocational and educational events; publishing of publications):
  - remuneration of lecturers, instructors, members of panels and examination boards, event organisers and compilers of information material,
  - communication costs (telephone, postal services, internet),
  - transport costs,
  - mission expenses,
  - rental of premises and equipment,
  - cost of equipping of event venues,

- translation costs,
  - cost of acquiring and compiling information and reference material,
  - cost of compilation, layout and publishing of publications,
  - cost of disseminating information (expenditure on issuing event material and publishing notifications, placing notices in the press, and preparing information and broadcasting it on radio and television),
  - organisational costs directly related to the education and training of persons engaged in farming.
2. Expenditure related to the organisation of, and participation in, competitions, exhibitions and fairs:
- participation fees,
  - travel costs,
  - publication costs,
  - exhibition space rental,
  - symbolic prizes awarded in the framework of competitions, up to a value of EUR 250 per prize and winner.
3. Expenditure related to the dissemination of scientific knowledge, on condition that individual companies, brands or origin are not named (except for products covered by Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (OJ L 93, 31.3.2006, p. 12), as last amended by Regulation (EC) No 1791/2006 (OJ L 363, 20.12.2006, p. 1)) (organisation of conferences and seminars, organisation of vocational and educational events, publishing of publications):
- remuneration of lecturers, instructors, members of panels and examination boards, event organisers and compilers of information material,
  - communication costs (telephone, postal services, internet),
  - transport costs,
  - mission expenses,
  - rental of premises and equipment,
  - cost of equipping event venues,
  - translation costs,
  - cost of acquiring and compiling information and reference material,
  - cost of compilation, layout and publishing of publications,
  - cost of disseminating information (expenditure on issuing event-related material, publishing notifications and placing notices in the press, and on preparing information and broadcasting it on radio and television),
  - organisational costs directly related to the dissemination of scientific knowledge.
4. Expenditure on catalogues, websites and other publications providing factual information on producers in the region

concerned, or of the product concerned, on condition that such information and the manner in which it is provided is impartial and all producers have the same opportunities to be mentioned in such publications:

- cost of compilation, layout and publishing of publications,
- cost of acquiring and compiling information and reference material,
- communication costs (telephone, postal services, internet),
- transport costs,
- mission expenses,
- translation costs,
- publication costs,
- organisational costs directly related to the publishing of catalogues, websites and other publications.

**Sector(s) concerned:** Primary production of agricultural produce

**Name and address of the granting authority:**

Lietuvos Respublikos žemės ūkio ministerija  
Gedimino pr. 19 (Lelevelio g. 6)  
LT-01103 Vilnius

**Web address:**

[http://www.zum.lt/min/index.cfm?fuseaction=displayHTML&attributes.file=File\\_66.cfm&langparam=LT](http://www.zum.lt/min/index.cfm?fuseaction=displayHTML&attributes.file=File_66.cfm&langparam=LT)

**Other information:** —

**XA Number:** XA 174/07

**Member State:** France

**Regions:** All these measures can be financed by any regional authorities (regional or general councils) wishing to do so, including overseas departments.

**Title of aid scheme or name of company receiving individual aid:** Aides en faveur de la sélection dans le secteur de l'élevage

**Legal basis:** Le code rural, en particulier le chapitre III du titre V du livre VI

**Annual expenditure planned under the scheme:** EUR 15 million, subject to the corresponding appropriations being made available

**Maximum aid intensity:** In compliance with the limits set in Article 16 of Regulation (EC) No 1857/2006, i.e. 100 % maximum for point (a), 70 % maximum for point (b) and 40 % maximum for point (c) of the measures described under the heading 'Objective of aid':

- (a) administrative costs relating to the establishment and maintenance of herd books;

- (b) tests performed by or on behalf of third parties to determine the genetic quality or yield of livestock, subject to the conditions laid down in the text;
- (c) until 31 December 2011, investment relating to the introduction at farm level of innovative animal breeding techniques or practices.

**Date of implementation:** From when the Commission registers the exemption sheet

**Duration of scheme or individual aid:** 2007-2013

**Objective of aid:** The aid is based on points Article 16(1)(a), (b) and (c) of Regulation (EC) No 1857/2006. It is intended to improve the genetic quality of the cattle, sheep, goat and pig populations through selective breeding programmes, bearing in mind that in France numerous breeds are reared whose numerical significance varies widely.

- (a) Firstly, carrying out these programmes entails maintaining herd books in accordance with the regulatory requirements, which involves collecting, processing and managing the requisite information.
- (b) Secondly, carrying out these programmes entails performing tests to determine the genetic quality of livestock (other than routine checks on milk quality) and processing the test results under conditions of the greatest possible reliability and impartiality.
- (c) Thirdly, carrying out some of these programmes entails using innovative techniques (e.g. embryo transplants), particularly in order to compensate for low animal numbers and to promote genetic variability.

The aid which may be granted for investment aimed at introducing at farm level innovative breeding techniques or practices will in any case cease on 31 December 2011.

For the three parts of the breeding programmes referred to above, no direct aid will be paid to livestock farmers: aid will be granted to the organisations to which the French authorities will assign responsibility for carrying out the measures concerned, subject to the conditions described in this sheet.

**Sector(s) concerned:** The cattle, sheep, goat and pig breeding sectors

**Name and address of the granting authority:**

Ministère de l'Agriculture et de la Pêche, DGPEI  
3, rue Barbet de Jouy  
F-75349 Paris 07 SP

Office national interprofessionnel de l'élevage et de ses productions  
80, avenue des Terroirs de France  
F-75607 Paris Cedex 12

**Website:**

<http://www.office-elevage.fr/aides-nat/aides-nat.htm>

**Other information:** Regional authorities, when supplementing funding by the Livestock Breeding Office, must do so subject to the conditions set by the Livestock Breeding Office and ensure that the aid limits are complied with.

**XA Number:** XA 175/07

**Member State:** Hungary

**Region:** The entire territory of Hungary

**Title of the aid scheme or name of the company receiving an individual aid:** A 2007. évben tavaszi fagykárt szenvedett mezőgazdasági termelők hitelhez jutási lehetőségének támogatása

**Legal basis:**

- az Európai Bizottság 1860/2004/EK rendelete (2004. október 6.) az EK-Szerződés 87. és 88. cikkének csekélyösszegű (de minimis) támogatásokra való alkalmazásáról a mezőgazdasági és halászati ágazatban (HL L 325/4., 2004. 10.28.);
- 2006. évi LXXXVIII. törvény a nemzeti agrár-károlyhítési rendszerről
- A földművelésügyi és vidékfejlesztési miniszter /2007. (...). FVM rendelete a 2007. évben tavaszi fagykárt szenvedett mezőgazdasági termelők hitelhez jutási lehetőségéről

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** Annual budget planned: HUF 250 million

**Maximum aid intensity:** The maximum intensity of the aid support aimed at reducing the damage and that of the loan and guarantee subsidy together is 80 % of the loss of earnings.

**Date of implementation:** From July 2007

**Duration of aid scheme or individual aid award:** 31 December 2007

**Objective of aid:** The objective of the aid is to provide farmers with compensation for the frost damage suffered during spring 2007, due to unfavourable weather conditions. Farmers suffered a huge reduction of their incomes (a loss of production of 50-100 %). In order to compensate for such loss of earnings — besides providing them with compensation aimed at reducing the damage — farmers will be entitled to subsidised loans and such loans may also be accompanied by a guarantee.

Application of Article 11 of Regulation (EC) No 1857/2006.

The maximum aid intensity (compensation aimed at reducing damage, interest subsidies, guarantee) is 80 % of the loss of earnings.

**Sector(s) concerned:** Plant production (grapes, fruits)

**Name and address of the granting authority:**

Földművelésügyi és Vidékfejlesztési Minisztérium  
H-1055 Budapest  
Kossuth Lajos tér 11

**Internet address:**

<http://www.fvm.hu/main.php?folderID=1846&articleID=10748&tag=articlelist&iid=1>

Budapest, 12 July 2007.

Dr. András Máhr  
Secretary of State

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**Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the EC Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001**

(2007/C 268/10)

**XA Number:** XA 176/07

**Member State:** Germany

**Region:** Freistaat Bayern

**Title of aid scheme or name of company receiving individual aid:** Förderung des Einsatzes von Dorfhelferinnen, Betriebshelfern und Melkerhelfern

**Legal basis:**

Bayerisches Agrarwirtschaftsgesetz (BayAgrarWiG) vom 8. Dezember 2006

3 Zuwendungsbescheide an sozial tätige Dienstleistungsunternehmen

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** EUR 3,3 million for the 3 firms providing relief services in accordance with Article 15(2)(b) of Regulation (EC) No 1857/2006

**Maximum aid intensity:** Up to 35 %

**Date of implementation:** Annual implementation

**Duration of scheme or individual aid:** 2013 financial year

**Objective of aid:** To provide interim relief for welfare emergencies in agricultural and forestry undertakings through the placement and employment of professional farm/business, village or domestic assistants.

Aid legislation basis: Article 15(2)(b) of Regulation (EC) No 1857/2006

**Sector(s) concerned:** Agriculture and forestry: subsidised service provision

Reference: No 179 of the framework scheme (2006/C 319/01)

**Name and address of the granting authority:**

Bayerisches Staatsministerium für Landwirtschaft und Forsten  
Referat B 1  
Ludwigstr. 2  
D-80539 München  
Tel. (49-89) 2182-2222

**Internet address:**

[http://www.servicestelle.bayern.de/bayern\\_recht/recht\\_db.html?http://by.juris.de/by/gesamt/AgrarWiG\\_BY.htm#AgrarWiG\\_BY\\_rahmen](http://www.servicestelle.bayern.de/bayern_recht/recht_db.html?http://by.juris.de/by/gesamt/AgrarWiG_BY.htm#AgrarWiG_BY_rahmen)  
<http://www.stmlf.bayern.de/agrarpolitik/programme/26373/foerdkath.pdf>  
<http://www.stmlf.bayern.de/agrarpolitik/programme/26373/foerdev.pdf>  
<http://www.stmlf.bayern.de/agrarpolitik/programme/26373/foerdmelk.pdf>

**Other information:** —

**XA Number:** XA 177/07

**Member State:** Republic of Slovenia

**Region:** Območje občine Dolenjske Toplice

**Title of aid scheme or name of company receiving individual aid:** Ukrepi za ohranjanje in spodbujanje razvoja kmetijstva in podeželja v Občini Dolenjske Toplice za programsko obdobje 2007-2013

**Legal basis:** Pravilnik o ohranjanju in spodbujanju razvoja kmetijstva in podeželja v Občini Dolenjske Toplice za programsko obdobje 2007-2013

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** The average annual amount of funding for the period 2007-2013 is estimated at EUR 33 000.

**Maximum aid intensity:**

1. Investment in farms for primary production:

- up to 50 % of eligible costs for investment in less-favoured areas,
- up to 40 % of eligible costs for investment in other areas.

The purpose of aid is investment to restore farm features, to purchase equipment used for agricultural production, to invest in permanent crops and to improve farmland and pastures.

2. Conservation of traditional landscapes and buildings:

- investment in non-productive features up to 100 % of actual costs,
- for means of agricultural production up to 75 % of actual costs in less-favoured areas or 60 % in other areas (farm buildings: granaries, drying frames, beehives, mills, sawmills), provided the investment does not lead to an increase in production potential,
- additional aid may be granted up to 100 % to cover the extra costs incurred by using traditional materials necessary to maintain the heritage features of buildings.

3. Aid towards the payment of insurance premiums:

- in line with the Decree on co-financing of insurance premiums for agriculture production for the current year, adopted by the Slovenian Government, the balance of aid is up to 50 % of eligible costs for insurance premiums.

## 4. Aid for land reparation:

- up to 100 % eligible costs incurred in legal and administrative procedures.

## 5. Aid to encourage the production of quality agricultural products:

- up to 100 % of the costs of market research activities, product conception and design, including aid granted for the preparation of applications for recognition of designations of origin or certificates of specific character in accordance with the relevant Community Regulations,
- costs of the introduction of quality assurance schemes, systems based on risk assessments and critical control points, traceability systems, systems to assure compliance with authenticity and marketing standards or environmental audit systems, including training costs.

## 6. Provision of technical support in the agricultural sector:

- up to 100 % of costs of education and training for farmers, consultancy services and to organise forums, competitions, exhibitions, fairs, publications, catalogues, websites and to disseminate scientific knowledge.

**Date of implementation:** July 2007 (or the day that the Rules enter into force)

**Duration of scheme or individual aid award:** Ends 31 December 2013

**Objective of the aid:** To support SMEs

**Reference to Articles in Regulation (EC) No 1857/2006 and eligible costs:**

- Article 4: Investment in farms for primary production,
- Article 5: Conservation of traditional landscapes and buildings,
- Article 12: Aid towards the payment of insurance premiums,
- Article 13: Aid for land reparation,
- Article 14: Aid to encourage the production of quality agricultural products,
- Article 15: Provision of technical support in the agricultural sector.

**Economic sector(s) concerned:** Agriculture: arable and livestock farming

**Name and address of the granting authority:** Občina Dolenjske Toplice, Zdraviliški trg 8, SLO-8350 Dolenjske Toplice

**Web address:**

<http://www.uradni-list.si/1/online.jsp?urlid=200765&dhid=90765>

**Other information:** The measure for the payment of insurance premiums to insure crops and products includes the following adverse weather conditions which may be classed as a natural disaster: spring frost, hail, lightning, fire caused by lightning, hurricanes and floods.

The municipality Rules meet the requirements of Regulation (EC) No 1857/2006 on the measures to be adopted by municipalities and the general provisions to be implemented (procedure for allocating aid, accumulation, transparency of aid and monitoring of aid).

Signature of responsible person

Director of the Municipal Authority of Dolenjske Toplice

Goran Udovč

**XA Number:** XA 178/07

**Member State:** Republic of Slovenia

**Region:** Območje občine Tolmin

**Title of aid scheme or name of company receiving individual aid:** Podpore programom razvoja podeželja v občini Tolmin 2007-2013

**Legal basis:** Pravilnik o dodeljevanju pomoči za ohranjanje in razvoj kmetijstva ter podeželja v občini Tolmin (III. poglavje)

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:**

2007: EUR 35 063

2008: EUR 50 000

2009: EUR 55 000

2010: EUR 60 000

2011: EUR 65 000

2012: EUR 70 000

2013: EUR 75 000

**Maximum aid intensity:**

1. Investment in farms for primary production:

- up to 50 % of eligible costs in less-favoured areas,
- up to 40 % of eligible costs for investment in other areas,
- where the investment concerns young farmers within five years of their establishment, the intensity of aid may be increased by 10 %.

The purpose of aid is investment to restore farm features, to purchase equipment used for agricultural production, to invest in permanent crops and to improve farmland and pastures.



## 2. Conservation of traditional landscapes and buildings:

- investment in non-productive features up to 100 % of actual eligible costs,
- for investment in means of agricultural production up to 75 % of actual costs in less-favoured areas or 60 % in other areas, provided it does not lead to an increase in production potential,
- additional aid may be granted up to 100 % to cover the extra costs incurred by using traditional materials necessary to maintain the heritage features of buildings.

## 3. Aid for providing technical support in the agricultural sector:

- up to 100 % of eligible costs of education and training for farmers and farm workers, consultancy services and to organise and participate in forums, competitions, exhibitions and fairs, for publications (catalogues, websites) and to fund replacement services and farm partnerships. The aid must be granted in the form of subsidised services and must not involve direct payments of money to producers.

**Date of implementation:** July 2007 (or the date on which the Rules enter into force)

**Duration of scheme or individual aid award:** Ends 31 December 2013

**Objective of the aid:** To support SMEs

**Reference to Articles in Regulation (EC) No 1857/2006 and eligible costs:** Chapter III of the Rules on granting aid for rural development programmes in the municipality of Tolmin includes measures constituting State aid in accordance with the following Articles of Commission Regulation (EC) No 1857/2006 of 15 December 2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001 (OJ L 358, 16.12.2006, p. 3):

- Article 4: Investment in agricultural holdings,
- Article 5: Conservation of traditional landscapes and buildings,
- Article 15: Provision of technical support in the agricultural sector.

**Economic sector(s) concerned:** Agriculture: arable and livestock farming

**Name and address of granting authority:**

Občina Tolmin, Ulica padlih borcev 2, SLO-5220 Tolmin

**Web address:**

<http://www.obcina.tolmin.si/datoteka/934815ad542a4a7c5e8a2dfa04fea9f5>

**Other information:** The municipality Rules meet the requirements of Regulation (EC) No 1857/2006 on the measures to be adopted by municipalities and the general provisions to be implemented (procedure for allocating aid, accumulation, transparency of aid and monitoring of aid).

Signature of person responsible

Uroš Brežan

Mayor

**XA Number:** XA 179/07

**Member State:** Republic of Slovenia

**Region:** Območje občine Grosuplje

**Title of aid scheme or name of company receiving individual aid:** Dodeljevanje pomoči za ohranjanje in razvoj kmetijstva in podeželja v občini Grosuplje za programsko obdobje 2007-2013

**Legal basis:** Pravilnik o dodeljevanju pomoči za ohranjanje in razvoj kmetijstva in podeželja v občini Grosuplje za programsko obdobje 2007-2013

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:**

2007: EUR 120 000

2008: EUR 120 000

2009: EUR 135 000

2010: EUR 135 000

2011: EUR 135 000

2012: EUR 135 000

2013: EUR 135 000

**Maximum aid intensity:**

## 1. Investment in farms for primary production:

- up to 50 % in less-favoured areas,
- up to 40 % in other areas.

The purpose of aid is investment to restore farm features, to purchase equipment used for agricultural production, to invest in permanent crops and to improve farmland and pastures.

## 2. Conservation of traditional landscapes and buildings:

- investment in non-productive means up to 100 %,

- investment in means of production up to 60 % or 75 % in less-favoured areas, provided that the investment does not lead to an increase in production potential,
  - additional aid may be granted at a rate of up to 100 % to cover the extra costs incurred by using traditional materials necessary to maintain the heritage features of the buildings.
3. Payment of insurance premiums:
- the amount of municipal support is the difference between the amount of co-financing of insurance premiums from the national budget up to 50 % of eligible costs of insurance premiums for insuring crops and products and to insure livestock against disease.
4. Aid for land reparation:
- up to 100 % of eligible costs incurred in legal and administrative procedures.
5. Aid to encourage the production of quality agricultural products:
- up to 100 % of eligible costs in the form of subsidised services; this must not involve direct payments of money to producers.
6. Provision of technical support:
- up to 100 % of eligible costs for education and training for farmers, consultancy and replacement services provided by third parties and to organise forums, competitions, exhibitions, fairs, publications, catalogues and websites.
7. Relocation of farm buildings in the public interest:
- up to 100 % of actual costs, provided that relocation concerns only dismantling, removing and subsequently re-building existing buildings,
  - where the relocation results in the farmer benefiting from more modern facilities, the farmer must contribute at least 60 %, or 50 % in less-favoured areas, of the increase in the value of the facilities concerned after relocation. If the beneficiary is a young farmer, this contribution shall be at least 55 % or 45 % respectively,
  - where, as a result of the relocation, production potential is increased, the farmer must contribute at least 60 %, or 50 % in less-favoured areas, for costs in connection with the increase in potential. If the beneficiary is a young farmer, this contribution shall be at least 55 % or 45 % respectively.

**Date of implementation:** July 2007 (or the date from which the legal basis is applicable)

**Duration of scheme or individual aid award:** Ends 31 December 2013

**Objective of the aid:** To support SMEs

**Reference to Articles in Regulation (EC) No 1857/2006 and eligible costs:** Chapter II of the Rules on granting aid for agriculture and rural development in the municipality of Grosuplje for the period 2007-2013 includes measures constituting State aid in accordance with the following Articles of Commission Regulation (EC) No 1857/2006 of 15 December 2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001 (O) L 358, 16.12.2006, p. 3):

- Article 4: Investment in agricultural holdings,
- Article 5: Conservation of traditional landscapes and buildings,
- Article 6: Relocation of farm buildings in the public interest,
- Article 12: Aid towards the payment of insurance premiums,
- Article 13: Aid for land reparation,
- Article 14: Aid to encourage the production of quality agricultural products,
- Article 15: Aid to provide technical support.

**Economic sector(s) concerned:** Agriculture: arable and livestock farming. Resources are allocated for investment in arable and livestock farming, except for the breeding of warm-blooded horses, poultry or rabbits. Aid is granted for breeding small ruminants in less-favoured areas.

**Name and address of granting authority:**

Občina Grosuplje, Taborska c. 2, SLO-1290 Grosuplje

**Web address:**

<http://www.uradni-list.si/1/ulonline.jsp?urlid=200765&dhdid=90769>

**Other information:** The measure for the payment of insurance premiums to insure crops and products includes the following adverse weather conditions which may be classed as a natural disaster: spring frost, hail, lightning, fire caused by lightning, hurricanes and floods.

The municipality Rules meet the requirements of Regulation (EC) No 1857/2006 on the measures to be adopted by municipalities and the general provisions to be implemented (procedure for allocating aid, accumulation, transparency of aid and monitoring of aid).

**XA Number:** XA 180/07

**Member State:** Republic of Slovenia

**Region:** Območje občine Metlika

**Title of aid scheme or name of company receiving individual aid:** Podpore ohranjanju in spodbujanju razvoja kmetijstva in podeželja v občini Metlika 2007-2013

**Legal basis:** Pravilnik o ohranjanju in spodbujanju razvoja kmetijstva in podeželja občini Metlika za programsko obdobje 2007-2013 (II. Poglavlje)

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:** The annual expenditure planned for the period 2007-2013 is EUR 40 000.

**Maximum aid intensity:**

1. Investment in agricultural holdings:

- up to 40 % of the value of investment in less-favoured areas and in other areas.

The purpose of aid is investment to restore farm features, to purchase equipment used for agricultural production, to invest in permanent crops and for agricultural improvements.

2. Conservation of traditional landscapes and buildings:

- investment in non-productive features up to 100 %,
- for on-farm means of production up to 60 %, provided that the investment does not lead to an increase in production potential,
- additional aid may be granted up to 100 % to cover the extra costs incurred by using traditional materials.

3. Aid towards the payment of insurance premiums:

- municipality support, in line with the Decree on co-financing of insurance premiums for agricultural production for the current year, adopted by the Slovenian Government, brings the balance of aid to up to 50 % of eligible costs for insurance premiums to insure crops and products against adverse weather conditions and livestock against disease.

4. Aid for land reparation:

- up to 100 % of eligible costs incurred in legal and administrative procedures.

5. Aid to encourage the production of quality agricultural products:

- up to 100 % of costs incurred in connection with improving the quality of agricultural products. The aid is granted in the form of subsidised services and must not involve direct payments of money to farms.

6. Provision of technical support in the agricultural sector:

- aid is granted up to 100 % of eligible costs for education and training for farmers and farm workers, consultancy and replacement services provided by third parties and to organise forums, to disseminate scientific knowledge and for publications such as catalogues and websites. The aid shall be granted in the form of subsidised services and must not involve direct payments of money to farms.

**Date of implementation:** July 2007 (or the day that the Rules enter into force)

**Duration of scheme or individual aid award:** 31 December 2013.

**Objective of aid:** To support SMEs

**Reference to Articles in Regulation (EC) No 1857/2006 and eligible costs:** Chapter II of the draft Rules on the conservation and promotion of agriculture and rural development in the municipality of Metlika for the period 2007-2013 includes measures constituting State aid in accordance with the following Articles of Commission Regulation (EC) No 1857/2006 of 15 December 2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001 (OJ L 358, 16.12.2006, p. 3):

- Article 4: Investment in agricultural holdings,
- Article 5: Conservation of traditional landscapes and buildings,
- Article 12: Aid towards the payment of insurance premiums,
- Article 13: Aid for land reparation,
- Article 14: Aid to encourage the production of quality agricultural products,
- Article 15: Provision of technical support in the agricultural sector.

**Economic sector(s) concerned:** Agriculture: Sub-sectors: live-stock farming (cattle, pigs, sheep and goats, bees), arable farming, permanent pastures (orchards) and horticulture

**Name and address of the granting authority:**

Občina Metlika, Mestni trg 24, SLO-8330 Metlika

**Web address:**

<http://www.uradni-list.si/1/ulonline.jsp?urlid=200764&dhdid=90697>

**Other information:** The measure for the payment of insurance premiums to insure crops and products includes the following adverse weather conditions which may be classed as a natural disaster: spring frost, hail, lightning, fire caused by lightning, hurricanes and floods.

The municipality Rules meet the requirements of Regulation (EC) No 1857/2006 on the measures to be adopted by municipalities and the general provisions to be implemented (procedure for allocating aid, accumulation, transparency of aid and monitoring of aid).

Director of the municipal administration

Danica Puljak

**XA Number:** XA 181/07

**Member State:** Republic of Slovenia

**Region:** Območje občine Semič

**Title of aid scheme or name of company receiving individual aid:** Pomoči za ohranjanje in razvoj kmetijstva in podeželja v občini Semič

**Legal basis:** Pravilnik o dodeljevanju pomoči za ohranjanje in razvoj kmetijstva in podeželja v občini Semič (II. poglavje)

**Annual expenditure planned under the scheme or overall amount of individual aid granted to the company:**

2007: EUR 26 290

2008: EUR 26 380

2009: EUR 26 460

2010: EUR 26 530

2011: EUR 26 600

2012: EUR 26 670

2013: EUR 26 740

**Maximum aid intensity:**

1. Investment in farms for primary production:

- up to 50 % of eligible costs in less-favoured areas,
- up to 40 % of eligible costs for investment in other areas.

The purpose of the aid is to update farms and to manage pastures, farm land and farm accesses.

2. Conservation of traditional landscapes and buildings:

- for non-productive features up to 100 % of actual costs,
- for on-farm means of production up to 60 % of actual costs or 75 % in less-favoured areas, provided that the investment does not lead to an increase in production potential,
- additional aid may be granted up to 100 % to cover the extra costs incurred by using traditional materials necessary to maintain the heritage features of buildings.

3. Relocation of farm buildings in the public interest:

- up to 100 % of actual costs, provided that relocation concerns only dismantling, removing and subsequently re-building existing buildings, where the relocation results in the farmer benefiting from more modern facil-

ities, the farmer must contribute at least 60 %, or 50 % in less-favoured areas, of the increase in the value of the facilities concerned after relocation. If the beneficiary is a young farmer, this contribution shall be at least 55 % or 45 % respectively,

- where, as a result of the relocation, production potential is increased, the farmer must contribute at least 60 %, or 50 % in less-favoured areas, for costs in connection with the increase in potential. If the beneficiary is a young farmer, this contribution shall be at least 55 % or 45 % respectively.

4. Aid towards the payment of insurance premiums:

- municipality support, in line with the Decree on co-financing of insurance premiums for agriculture production for the current year, adopted by the Slovenian Government, brings the balance of aid to up to 50 % of eligible costs for insurance premiums to insure crops, products and livestock against disease.

5. Aid for land reparation:

- up to 100 % of actual costs incurred in legal and administrative procedures.

6. To encourage the production of quality agricultural products:

- up to 100 % of costs incurred in connection with improving the quality of agricultural products. The aid is granted in the form of subsidised services and must not involve direct payments of money to farms.

7. Provision of technical support:

- aid is granted up to 100 % of eligible costs for education and training for farmers, consultancy and replacement services and to organise forums for farms to exchange knowledge, competitions, exhibitions and fairs, and to disseminate scientific findings and publications, such as catalogues and websites. The aid shall be granted in the form of subsidised services and must not involve direct payments of money to producers.

**Date of implementation:** July 2007 (or the date on which the Rules enter into force)

**Duration of scheme or individual aid award:** Ends 31 December 2013

**Objective of aid:** To support SMEs

**Reference to articles in Regulation (EC) No 1857/2006 and eligible costs:** Chapter II of the draft Rules on granting aid for conservation, agriculture and rural development in the municipality of Semič includes measures constituting State aid in accordance with the following Articles of Commission Regulation (EC) No 1857/2006 of 15 December 2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001 (OJ L 358, 16.12.2006, p. 3):

- Article 4: Investment in farms for primary production,
- Article 5: Conservation of traditional landscapes and buildings,
- Article 6: Relocation of farm buildings in the public interest,
- Article 12: Aid towards the payment of insurance premiums,
- Article 13: Aid for land reparation,
- Article 14: Aid to encourage the production of quality agricultural products,
- Article 15: Provision of technical support in the agricultural sector.

**Economic sector(s) concerned:** Agriculture: arable and livestock farming

**Name and address of the granting authority:**

Občina Semič, Štefanov trg 9, SLO-8333 Semič

**Web address:**

<http://www.uradni-list.si/1/ulonline.jsp?urlid=200765&dhid=90792>

**Other information:** The measure for the payment of insurance premiums to insure crops and products includes the following adverse weather conditions which may be classed as a natural disaster: spring frost, hail, lightning, fire caused by lightning, hurricanes and floods.

The municipality Rules meet the requirements of Regulation (EC) No 1857/2006 on the measures to be adopted by municipalities and the general provisions to be implemented (procedure for allocating aid, accumulation, transparency of aid and monitoring of aid).

Mayor of Semič  
Ivan Bukovec

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## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION  
POLICY

COMMISSION

**Prior notification of a concentration**  
**(Case COMP/M.4853 — PPG/SigmaKalon)**

(Text with EEA relevance)

(2007/C 268/11)

1. On 5 November 2007 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 undertaking PPG Industries, Inc. ('PPG', USA) acquires within the meaning of Article 3(1)(b) of the Council Regulation control of the whole of the undertaking SigmaKalon (BC) HoldCo B.V. ('SigmaKalon', the Netherlands) by way of purchase of shares.
2. The business activities of the undertakings concerned are:
  - for PPG: worldwide production of coatings, sealants, adhesives, metal pre-treatment products as well as industrial and specialty chemicals,
  - for SigmaKalon: production and distribution in Europe and other selected international markets of decorative, industrial, and protective and marine coatings.
3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. 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 ((32-2) 296 43 01 or 296 72 44) or by post, under reference number COMP/M.4853 — PPG/SigmaKalon, to the following address:

European Commission  
Directorate-General for Competition  
Merger Registry  
J-70  
B-1049 Bruxelles/Brussel

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(1) OJL 24, 29.1.2004, p. 1.

**Prior notification of a concentration****(Case COMP/M.4943 — Groupe Norbert Dentressangle/Christian Salvesen)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2007/C 268/12)

1. On 30 October 2007, 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 undertaking Groupe Norbert Dentressangle S.A. ('GND', France) acquires within the meaning of Article 3(1)(b) of the Council Regulation control of the whole of the undertaking Christian Salvesen PLC ('Christian Salvesen', UK) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for GND: logistics and transport services, primarily in continental Europe,

— for Christian Salvesen: logistics services for manufacturing and retail customers in the industrial, consumer and food sectors, primarily in the UK, France, Benelux, Ireland, Portugal and Spain.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax ((32-2) 296 43 01 or 296 72 44) or by post, under reference number COMP/M.4943 — Groupe Norbert Dentressangle/Christian Salvesen, to the following address:

European Commission  
Directorate-General for Competition  
Merger Registry  
J-70  
B-1049 Bruxelles/Brussel

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

<sup>(2)</sup> OJ C 56, 5.3.2005, p. 32.

## OTHER ACTS

## COMMISSION

**Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed**

(2007/C 268/13)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

‘DWÓJNIAK’

EC No: PL/TSG/007/036/06.09.2005

**1. Name and address of the applicant group**

Name: Krajowa Rada Winiarstwa i Miodosytnictwa przy Stowarzyszeniu Naukowo — Technicznym Inżynierów i Techników Przemysłu Spożywczego  
Address: ul. Czackiego 3/6  
PL-00-043 Warszawa  
Tel. (48-22) 828 27 21  
E-mail: krwim@sitspoz.pl

**2. Member State or Third Country**

Poland

**3. Product Specification****3.1. Name to be registered**

‘Dwójniak’

When the product is placed on the market, the label may contain the following information: ‘miód pitny wytworzony zgodnie ze staropolską tradycją’ (mead produced in accordance with an old Polish tradition). This information should be translated into other official languages.

**3.2. Whether the name** is specific in itself expresses the specific character of the agricultural product or foodstuff

(<sup>1</sup>) OJL 93, 31.3.2006, p. 1.



The name 'dwójniak' derives from the numeral '2' (PL: 'dwa') and relates directly to the historically established composition and method of production of 'dwójniak' — the proportions of honey and water in the mead wort being one part honey to one part water. The name therefore expresses the specific character of the product. Since the term 'dwójniak' is a word that is used solely to denote a specific type of mead, the name should also be considered to be specific in itself.

3.3. *Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006*

- Registration with reservation of the name  
 Registration without reservation of the name

3.4. *Type of product*

Class 1.8 — Other products of Annex I

3.5. *Description of the agricultural product or foodstuff to which the name under point 3.1 applies*

'Dwójniak' is a mead, a clear beverage fermented from mead wort, distinguished by its characteristic honey aroma and the taste of the raw material used.

The flavour of 'dwójniak' may be enriched by the taste of spices that are used. The colour of 'dwójniak' ranges from golden to dark amber and depends on the type of honey used for production.

The physico-chemical indicators typical for 'dwójniak' mead are:

- alcohol content: 15-18 % vol.,
- reducing sugars after inversion: 175-230 g/l,
- total acidity expressed as malic acid: 3,5-8 g/l,
- volatile acidity expressed as acetic acid: max. 1,4 g/l,
- total sugar (g) added to actual alcohol content (% vol.) multiplied by 18: min. 490 g,
- non-sugar extract: not less than:
  - 25 g/l,
  - 30 g/l in the case of fruit mead (melomel),
- ash: min. 1,3 g/l — in the case of fruit mead.

The use of preservatives, stabilisers and artificial colourings and flavourings is prohibited in the production of 'dwójniak'.

3.6. *Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies*

Raw materials

- Natural honey with the following parameters:
  - water content: max. 20 % (m/m),
  - reducing sugar content: min. 70 % (m/m),
  - combined sucrose and melezitose content: max. 5 % (m/m),
  - total acidity — 1 mol/l NaOH solution per 100 g of honey: within the range 1-5 ml,
  - 5-hydroxy-methyl-furfural (HMF) content: max. 4,0 mg per 100 g honey.
- High-attenuation mead yeast — suitable for attenuation of high extracts in pitched wort.
- Herbs and spices: cloves, cinnamon, nutmeg or ginger.
- Natural fruit juices or fresh fruit.
- Ethyl alcohol of agricultural origin (possibly).

## Production method

### Stage 1

Brewing (boiling) of the mead wort at a temperature of 95-105 °C. The required proportions of honey and water for 'dwójniak' are one part honey to one part water (or water mixed with fruit juice) in the finished product. As the sugar concentration is too high for the yeast to work in the fermentation process, a wort with the following proportions is prepared: one part honey to two parts water, to which herbs or spices may be added. In the case of fruit meads, at least 30 % of the water is replaced with fruit juice. In order to maintain the appropriate proportions of honey and water that are characteristic of 'dwójniak', the rest of the honey is added in the final stage of fermentation or during ageing.

Strict adherence to the proportions of water and honey and obtaining the required extract in a wort kettle fitted with a steam jacket. This method of brewing prevents caramelisation of the sugars.

### Stage 2

Cooling of the wort to 20-22 °C, the optimum temperature for yeast to propagate. The wort must be cooled on the day of production, and the cooling time depends on the efficiency of the cooler. Cooling guarantees the microbiological safety of the wort.

### Stage 3

Pitching, addition of a yeast solution to the wort in a fermentation tank.

### Stage 4

- A. Violent fermentation: 6-10 days. Keeping the temperature at a maximum level of 28 °C ensures that the fermentation process runs properly.
- B. Still fermentation: 3-6 weeks. The still fermentation period ensures that the proper physico-chemical parameters are attained.

At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'dwójniak'.

### Stage 5

Racking of the attenuated pitched wort.

After obtaining an alcohol content of at least 12 % vol., racking prior to ageing should be carried out. This guarantees that the mead has the appropriate physico-chemical and organoleptic properties. Leaving the pitched wort on the lees beyond the still fermentation period adversely affects the organoleptic properties, owing to yeast autolysis.

### Stage 6

Ageing (maturing) and siphoning (decanting) — this is repeated as necessary to prevent unwanted processes from taking place in the lees (yeast autolysis). During ageing it is possible to carry out operations such as pasteurisation and filtration.

At this stage it is possible to add the remaining quantity of honey to achieve the required proportion in 'dwójniak', if this has not been done in the final phase of fermentation. This stage is essential for ensuring that the product has the right organoleptic properties.

The minimum ageing time for 'dwójniak' is two years.

#### Stage 7

Flavour-adjustment (composition) — this stage concerns the preparation of a final product having the organoleptic and physico-chemical properties appropriate to 'dwójniak', as specified in point 3.5 — Description of the agricultural product or foodstuff. In order to ensure that the required parameters are attained, it is possible to correct the organoleptic and physico-chemical properties by:

- adding honey to sweeten the mead,
- adding herbs and spices,
- adding ethyl alcohol of agricultural origin.

The aim of this stage is to obtain a product with the characteristic 'dwójniak' bouquet.

#### Stage 8

Pouring into unit containers at a temperature of 18-25 °C. It is recommended that 'dwójniak' be presented in traditional packaging, such as: carboys, ceramic containers or oak barrels.

### 3.7. Specific character of the agricultural product or foodstuff

The specific character of 'dwójniak' results from:

- the preparation of the wort (composition and proportions of raw materials),
- ageing and maturing,
- its physico-chemical and organoleptic properties.

#### Preparation of the wort (composition and proportions of raw materials)

The specific character of 'dwójniak' results in particular from the use of, and strict adherence to, the established proportions of honey and water — one part honey to one part water — in the mead wort. This proportion is the determining factor in all further stages in the production of 'dwójniak' that impart its unique properties.

#### Ageing and maturing

According to the traditional old Polish recipe, the character of the product depends on its being aged and matured for a specified period of time. In the case of 'dwójniak' this period is at least two years.

#### Physico-chemical and organoleptic properties

Observance of all the stages of production included in the specification ensures that a product of unique taste and aroma is obtained. The unique taste and odour of 'dwójniak' is the result of appropriate sugar and alcohol content:

- reducing sugars after inversion: 175-230 g/l,
- total sugar (g) added to actual alcohol content (% vol.) multiplied by 18: min. 490 g,
- alcohol: 15-18 % vol.

Owing to strictly defined proportions of the ingredients used in its production, 'dwójniak' possesses a typically viscous and runny consistency which distinguishes it from other types of mead.

### 3.8. *Traditional character of the agricultural product or foodstuff*

#### Traditional production method

Mead production in Poland is a tradition which dates back over a thousand years and is characterised by great diversity. The development and improvement of the production method over the centuries has given rise to many types of mead. The history of mead production dates back to the beginnings of Poland's statehood. In 966 the Spanish diplomat, merchant and traveller, Ibrahim ibn Yaqub, wrote: 'Besides food, meat and land for ploughing, the country of Mieszko I abounds in mead, which is what the Slavic wines and intoxicating drinks are called' (Mieszko I was the first historic king of Poland). The Chronicles of Gallus Anonymus, who recorded Polish history at the turn of the 11th and 12th centuries, also contain numerous references to the production of mead.

The Polish national epic poem 'Pan Tadeusz' by Adam Mickiewicz, which tells the story of the nobility between 1811 and 1812, contains a good deal of information on the production, consumption and different types of mead. Mentions of mead can also be found in the poems of Tomasz Zan (1796-1855) and in Henryk Sienkiewicz's trilogy describing events in Poland in the 17th century ('Ogniem i mieczem', published in 1884; 'Potop', published in 1886 and 'Pan Wołodyjowski', published in 1887 and 1888).

Source materials describing Polish culinary traditions of the 17th and 18th centuries contain not only general references to mead, but also references to different types of mead. Depending on the production method, they were called 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak'. Each of these names relates to a different type of mead, produced on the basis of different proportions of honey and water or juice, and different ageing times. The 'dwójniak' production technique has been used, with minor modifications, for centuries.

#### Traditional composition

The traditional division of mead into 'półtorak', 'dwójniak', 'trójniak' and 'czwórniak' has existed in Poland for centuries and still exists in consumers' consciousness to this day. After the Second World War attempts were made to regulate the traditional division of mead into four categories. This division was finally enshrined in Polish law in 1948 by means of the Act on the production of wines, wine musts, meads and trade in such products (Journal of Laws of the Republic of Poland of 18 November 1948). This Act contains rules on the production of meads, specifying the proportions of honey and water and the technological requirements. The proportions of water and honey for 'dwójniak' are given as follows: 'Only mead produced from one part natural honey and one part water may be called "dwójniak"'.

### 3.9. *Minimum requirements and procedures to check the specific character*

Mandatory checking encompasses:

- adherence to the established proportions of ingredients in the mead wort,
- adherence to the length of the ageing time,
- organoleptic properties of the finished product (taste, odour, colour, clarity),
- physico-chemical indicators of the finished product: alcohol content, total sugar, reducing sugar after inversion, total acidity, volatile acidity, non-sugar extract, and ash in the case of fruit meads — the values should correspond to the values specified at point 3.5 of the specification.

Mandatory checks are carried out at least once a year.

It is recommended that checks also be carried out during the production stages listed below. Checks at the production stages listed below are not mandatory, but are advisable, because they help eliminate possible errors occurring at different stages of production:

**Stage 4**

During the fermentation process, regular laboratory tests should be carried out on organoleptic properties (taste and odour) and physico-chemical parameters such as alcohol content and content of sugars that are subject to change during the alcoholic fermentation process.

**Stage 6**

During ageing, regular checks should be carried out on the basic organoleptic properties of the product and physico-chemical indicators such as alcohol content, total sugar, total acidity and volatile acidity.

**Stage 8**

Before bottling, checks are carried out on the various physico-chemical and organoleptic parameters specified at 3.5 — Description of the agricultural product or foodstuff.

**4. Authorities or bodies verifying compliance with the product specification****4.1. Name and address**

Name: Główny Inspektorat Jakości Handlowej Artykułów Rolno — Spożywczych

Address: ul. Wspólna 30  
PL-00-930 Warszawa

Tel. (48-22) 623 29 00

Fax (48-22) 623 29 98

E-mail: —

Public  Private

**4.2. Specific tasks of the authority or body**

The inspection authority above is responsible for the verification of the entirety of the specification.

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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2007/C 268/14)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'AFUEGA'L PITU'**

**EC No: ES/PDO/005/0307/20.08.2003**

**PDO ( X ) PGI ( )**

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Subdirección General de Calidad Agroalimentaria y Agricultura Ecológica. Dirección General de Industria Agroalimentaria y Alimentación. Ministerio de Agricultura, Pesca y Alimentación de España

Address: Infanta Isabel, 1  
E-28071 Madrid

Tel. (34) 91 347 53 94

Fax (34) 91 347 54 10

E-mail: sgcaproagro@mapya.es

2. *Group:*

Name: Quesería La Borbolla, C.B. y otros

Address: La Borbolla, 9  
E-33820 Grado

Tel. (34) 985 75 08 10

Fax (34) 985 75 08 10

E-mail: queserialaborbolla@hotmail.com

Composition: Producers/processors ( X ) Other ( )

3. *Type of product:*

Class: 1.3 — Cheese

4. *Specification:*

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: 'Afuega'l Pitu'

4.2. Description: This is a high-fat cheese which may be either fresh or mature and is made from whole pasteurised cow's milk by means of lactic acid coagulation. The paste is white or reddish-orange, depending on whether paprika is added. However, it is not absolutely necessary that the milk be pasteurised if the cheeses mature for 60 days.

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

The resulting product is a cheese shaped like a truncated cone or courgette which weighs between 200 and 600 grams, has a height of between approximately 5 and 12 cm, a diameter of between 8 and 14 cm measured at the base, and a natural rind of variable consistency, depending on its maturation period and whether paprika is added.

Four traditional names are used, although the final characteristics are similar:

- *Atroncau blancu*: unkneced, truncated-cone shape, white.
- *Atroncau roxu*: kneaded, truncated-cone shape, reddish-orange.
- *Trapu blancu*: kneaded, courgette-shaped, white.
- *Trapu roxu*: kneaded, courgette-shaped, reddish-orange.

As regards chemical characteristics, the cheese has a minimum dry matter content of 30 %, a minimum fat and protein content in the dry matter of 45 % and 35 % respectively, and a pH of between 4,1 and 5.

As to organoleptic characteristics, the cheese is white in colour, tending to yellow as it matures, or reddish-orange if paprika is added. The taste is mildly acidic, non-salty or slightly salty, creamy and fairly dry, with the red cheeses being stronger and more piquant. It has a mild aroma which becomes more pronounced as it matures; the paste has a more or less soft consistency, losing that quality as the cheese matures.

- 4.3. **Geographical area:** The defined geographical area of the 'Afuega'l Pitu' Protected Designation of Origin covers the municipalities of Morcín, Riosa, Santo Adriano, Grado, Salas, Pravia, Tineo, Belmonte, Cudillero, Candamo, Las Regueras, Muros del Nalón and Soto del Barco. All the cheese-making stages take place in this area, including maturation and production of the milk used as raw material.
- 4.4. **Proof of origin:** The certification process will involve visual and documentary checks and product sampling. In accordance with all the aforementioned requirements, the 'Afuega'l Pitu' Protected Designation of Origin may only be used for cheeses which have been produced from milk obtained from registered stock farms and have been processed in dairies registered with the Regulatory Council in accordance with the rules laid down in this document, in the PDO rules and in the Quality and Procedures Manual, and which have been checked and certified by the Regulatory Council's technical staff in accordance with the procedures applicable.

Cheeses qualifying for the certification will carry numbered secondary labels — supplied by by the Regulatory Council — bearing the logo of the 'Afuega'l Pitu' Protected Designation of Origin.

- 4.5. **Method of production:** The milk used to make the protected cheeses will be obtained, under hygienic conditions from healthy cows of Friesian and *Asturiana de los Valles* breeds and their cross-breeds, in accordance with applicable legislation.

The livestock's diet will follow traditional practices based on dairy herds being pastured throughout the year, and given a supplement of fresh grass, hay and silage obtained on the farms themselves.

The livestock is essentially managed on a semi-stabling basis. This involves the animals spending most of the day in pastures, being rounded up at dusk for milking, and remaining stabled until the next morning after following the same procedure. During milking, their ration is supplemented with fresh fodder, hay and silage obtained on the farm itself and (exceptionally, when there are adverse weather conditions) with small quantities of cereal and legume concentrates.

Inside the curdling vat, a small amount of liquid rennet is added to the milk, as are lactic ferments if the milk is pasteurised. The temperature inside the vat varies between 22 and 32 °C. Coagulation takes 15 to 20 hours.

After the milk has coagulated, the curd is transferred to perforated moulds of food-quality plastic, where the whey drains off over approximately twelve hours.

After twelve hours, the partly drained curd is transferred to a smaller mould and the opportunity is taken to salt the surface of the cheese. After twelve hours, it is removed from the mould and placed on perforated trays to facilitate final draining. The cheese is then placed in the maturing room.

In the case of cheeses made from kneaded paste, the curd is drained in larger plastic containers, using gauze, and placed in the kneader after around 24 hours. During kneading, salt is added; approximately 1 % of paprika may be added, in which case the variety will be 'trapu roxu'. The kneaded paste, with or without paprika, is then placed in moulds and/or gauze, where it is left to drain for a further 24 hours.

Depending on the maturity of the cheeses, they are left in the maturing rooms for a period ranging from five days (fresh cheeses) to 60 days (mature cheeses).

The packaged cheeses, bearing labels on the authorised packaging, are kept in cold stores at between 4 °C and 10 °C until sale.

#### 4.6. Link:

##### Historical link

There are written references to the cheese (referred to as *quesu de puñu* or *queso de Afueg'l Pitu*) dating back to at least the 18th century, where it is described as a currency for paying taxes (the practice until into the following century). At the end of the 19th century, Félix Aramburu y Zuloaga describes the cheese as 'the primitive *queso de puñu* or *de afuega el pitu* which is common in almost all the municipalities of Asturias'. More recently, in their work *Asturias*, Octavio Bellmunt and Fermín Canella again stress how widespread the cheeses are, describing them as 'those common everywhere and called *afuega el pitu* or other names'.

It is clear that, although these bibliographical references place the cheese in various Asturian municipalities, they are not specific and there is therefore no record of the defined boundaries at the time (possibly because a large group of municipalities is involved). In order to confirm that production is restricted to the defined geographical area, it is necessary to turn to more recent documents, popular wisdom and the register of the first businesses making the cheese.

The name given to this variety of cheese is fascinating because it is of uncertain origin. Translated literally, '*Afuega'l Pitu*' means 'choke the chicken' — a strange name for which numerous interpretations have been found. These range from the name's being a reference to strangling the neck of the bag (*fardela*) in which the cheese is drained, to the occasional difficulties encountered in swallowing the cheese, and even to its having traditionally been used as feed for chickens.

A range of cheeses with fairly similar characteristics in terms of shape, maturing times and flavour were known as *Afuega'l Pitu* in the municipalities along the Rivers Narcea and Nalón, where the cheeses are most commonly found.

The distinctive way of making the cheese became increasingly established, giving rise to a single product with four traditional names. The only difference between them is their colour (red or white, depending on whether paprika is added or not) and shape (truncated-cone shape or courgette-shaped, depending on the mould system used).

##### Natural link

The defined area has an ocean climate characterised by plentiful, persistent and gentle rainfall throughout the year, moderate sunshine and a high level of cloud. These affect the diet of the animals which provide the milk, and are hence reflected in the product, since:

- the climate encourages rapid growth of meadow species which are of excellent quality and are present in the area's abundant natural grasslands and pastures. This ensures a food supply on days when there are adverse weather conditions, in addition to providing a year-round source of food based on fresh fodder,
- it allows an annual utilisation plan to be created which is based on rotation of field use, involving grazing and/or mowing,
- it allows the animals to be kept outdoors almost all year.

All this results in the production of abundant high-quality milk with specific characteristics as to its composition, especially as regards fatty and organic acids. This gives the cheese its specific organoleptic characteristics, especially where smell and taste are concerned.



Climate also influences the product in terms of the preparation process. That influence relates to the product's exposure to local environmental conditions, especially during the draining and moulding stages (as manufacture is on a small scale). The high humidity and mild temperatures, combined with the expertise of cheese makers who have adapted the process to these climatic conditions, contributes to the product's special texture.

The terrain of the geographical area is generally characterised by steep slopes located within the short distance between the coast (very low levels) and the watershed (at very high levels). More than half the area is over 400 m above sea level, and more than a quarter is over 800 m above sea level.

The terrain has favoured the trend towards livestock production as a means of exploiting the excellent natural resources of the steeper ground which is correspondingly less suited to agricultural activity, and making use of the extensive water meadows particularly to be found in the valleys carved by the rivers Nalón and Narcea and their tributaries.

It has also influenced the relevance of cheese-making as an activity, since the mountainous relief historically made communications difficult. This prompted earlier farmers to use surplus milk production by making cheese simply, by means of spontaneous acidification. However, whilst there is no denying the complex terrain, it is also true that villages have gradually managed to become less isolated over time. In turn, of course, this has influenced production, especially the marketing of the cheese, by enabling it to be transported to major population centres which, though always nearby, had been rendered remote through access difficulties.

The soil is another distinguishing feature. It is generally slightly acidic (pH 6,9-6,5) with a high content of organic materials, and tends to have a fairly balanced nitrogen, phosphorus, magnesium and potassium content. These soil conditions create a fairly specific, balanced mineral composition which may distinguish our pastures from those of other geographical areas.

The pastures contains a wide variety of flora which consist mainly of species of agricultural value (such as grasses, pulses and labiates), making it excellent for grazing cattle.

The fact that pasture areas are regularly and continuously grazed directly impacts both on the flora and on soil composition, favouring the content in terms of organic materials. This is due partly to the fact that the animals are almost constantly in the pastures.

Over time, the aforementioned meadow species have remained, due to the cycle of animals grazing and evacuating seeds in their droppings.

#### Human link

From ancient times, the farm structure in the area has been based on small units, the *caserías* (homesteads) which tried to be self-sufficient by using crops and products deriving from their cattle and sheep.

Milk surpluses were used to make these cheeses. The value of the latter relates to their distinctive texture and characteristic, unmistakable taste, whichever of the four traditional names applies. As Enric Canut, the great connoisseur of Spanish cheeses in general, said: 'If you say "Afuega'l Pitu" anywhere in Spain, either no one knows what it is or, if they do, no more adjectives are needed: it is an Asturian cheese'.

The craft tradition has been passed down from one generation to the next: from grandmothers to their daughters to their granddaughters, until reaching its current form (family dairies are involved, where it is mainly women who continue making the cheese, using traditional methods).

Once people were self-sufficient, markets were established where all the local cheeses were sent (that of Grado deserves a special mention). This, coupled with the gradual progress in communications, has allowed trade to expand beyond the borders of the production area and beyond Asturias.

In the latter half of the last century, Spanish legislation required milk to be pasteurised if cheese was marketed which had been matured for less than sixty days. A specific ferment was consequently developed which allowed the cheese to be made with pasteurised milk and gave it identical organoleptic and rheological characteristics to that traditionally made with unprocessed milk and, in addition, guaranteed hygiene quality.

The specific ferment has strains with a great capacity to produce diacetyl in the pasteurised milk. Indeed, the curd and cheese 'Afuega'l Pitu' has a characteristic diacetyl smell.

The 'Afuega'l Pitu' cheese competition, attended by all the local makers, has been held in the municipality of Morcín since 1981. It was set up on the initiative of a group of young people, supported by *Hermanidad de la Probe* (community group), in order to encourage production of this cheese variety. Although little known at the time, the cheese has grown from being a product which was restricted to personal use and to sale at Grado market of scarce surpluses, to being a product found on many of the tables and in many of the restaurants of Asturias and Spain. Indeed, it has crossed borders and can be found in other parts of the world.

#### 4.7. Inspection body:

Name: Consejo Regulador de la DOP Afuega'l Pitu  
Address: Polígono ind. Silvota, C/ Peñamayor, Par. 96  
E-33192 Llanera  
Tel. (34) 985 26 42 00  
Fax (34) 985 26 56 82  
E-mail: info@alcecalidad.com

The Regulatory Council, as certification body for agri-food products, will perform tasks in accordance with the criteria laid down in standard EN 45011.

- 4.8. Labelling: Cheeses intended for consumption and covered by the 'Afuega'l Pitu' Protected Designation of Origin will be identified by a label or secondary label which has been numbered, approved, inspected and supplied by the Regulatory Council, in accordance with the rules set out in the Quality Manual. The words *Denominación de Origen Protegida — 'Afuega'l Pitu'* must appear in clear lettering, plus the details and requirements laid down in the applicable legislation.
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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2007/C 268/15)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'CHOURIÇA DOCE DE VINHAIS'**

**EC No: PT/PGI/005/0461/20.04.2005**

**PDO ( ) PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Gabinete de Planeamento e Políticas  
Address: Rua Padre António Vieira, n.º 1-8º  
P-1099-073 Lisboa  
Telephone (351) 213 819 300  
Fax (351) 213 876 635  
E-mail: gppaa@gppaa.min-agricultura.pt

2. *Group:*

Name: ANCSUB — Associação Nacional de Criadores de Suínos de Raça Bísara  
Address: Edifício da Casa do Povo — Largo do Toural  
P-5320-311 Vinhais  
Telephone (351) 273 771 340  
Fax (351) 273 770 048  
E-mail: ancsusb@bisaro.info  
Composition: Producers/processors ( X ) Other ( )

3. *Type of product:*

Class 1.2: Meat products (cooked, salted, smoked)

4. *Specification:*

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name: 'Chouriça Doce de Vinhais'

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

- 4.2 Description: Smoked sausage, made from the meat of pigs of the Bisaro breed or of cross-breeds that must be 50 % Bisaro (F1 animals, produced by cross-breeding pure-bred Bisaro pigs registered in the herdbook with pigs of other breeds), regional bread and olive oil from Trás-os-Montes (these being essential for giving the product a specific taste and texture), pig's blood, honey and walnuts or almonds, stuffed into the small intestine of a cow or pig. It is horseshoe-shaped, approximately 20 to 25 cm long and approximately 2 to 3 cm in diameter. It is black but not homogeneously so, as is the filling, where lighter areas containing the strips of meat and nuts are noticeable. The intestine sticks to the mixture and so pieces of meat, walnuts or almonds are visible through it. Its final weight is approximately 150 g.
- 4.3 Geographical area: Due to the traditional production method, the sources of animal nutrition used, the local population's traditional know-how in terms of animal husbandry, and the pedological conditions needed to develop the food base used to obtain raw ingredients of an undeniably distinctive quality, the area in which the Bisaro pigs and cross-breeds used in the production of *Chouriça doce de Vinhais* are born, reared, fattened, slaughtered and cut up is confined to the municipalities of Alfândega da Fé, Bragança, Carrazeda de Anciães, Freixo de Espada à Cinta, Macedo de Cavaleiros, Miranda do Douro, Mirandela, Mogadouro, Torre de Moncorvo, Vila Flor, Vimioso and Vinhais in the Bragança district and to the municipalities of Alijó, Boticas, Chaves, Mesão Frio, Mondim de Basto, Montalegre, Murça, Régua, Ribeira de Pena, Sabrosa, Santa Marta de Penaguião, Valpaços, Vila Pouca de Aguiar and Vila Real in the Vila Real district, since only this area has the required food base and animal husbandry skills required.
- Given the particular weather conditions required to produce *Chouriça doce de Vinhais*, the people's know-how and the constant and unchanging local methods employed, the geographical processing area is confined to the municipalities of Alfândega da Fé, Bragança, Carrazeda de Anciães, Freixo de Espada à Cinta, Macedo de Cavaleiros, Miranda do Douro, Mirandela, Mogadouro, Torre de Moncorvo, Vila Flor, Vimioso and Vinhais in the Bragança district.
- 4.4 Proof of origin: *Chouriça doce de Vinhais* may be produced only in duly licensed processing plants situated within the aforementioned processing area. The entire production process is subject to a rigorous control system, thus ensuring the product's full traceability. The raw ingredients come from Bisaro pigs entered in the breed's zootechnical register or crossbred pigs (F1) one of whose parents is an animal of the Bisaro breed entered in the zootechnical register's book of adult animals, and which are reared on holdings encompassing an area that lends itself to traditional, semi-extensive farming, and features traditional sources of animal nutrition. It should be noted that the pigs consume large quantities of chestnuts, which gives the meat its very distinctive and recognisable organoleptic qualities. The pigs are slaughtered in licensed abattoirs and cut up in licensed plants situated, in both cases, in the product's geographical area. Processing may be carried out only in plants authorised by the group after the control body has given its approval. The certification mark on each unit is numbered, ensuring full traceability to the farm where the product originated. It is possible to prove the origin of the product at any point in the production chain by means of the serial number, which must be indicated on the certification mark.
- 4.5 Method of production: Lean meat and meat from the head, flank and belly are cut into medium-sized pieces, placed in a recipient to which salt and water is added, and then boiled until the meat is well-cooked. The bread is cut into thin slices with the crust left on and then softened in the meat stock. The seasoning, strips of meat, oil, blood, honey and almonds and/or walnuts are added to this mixture. Once the seasoning is right, the mixture is immediately stuffed into the pig intestine. The product is smoked slowly using oak- and/or chestnut-wood and is then left to cure or stabilise for more than 15 days. *Chouriça doce de Vinhais* is placed on the market as a whole sausage and is always pre-packed at the place of origin. Due to the product's characteristics and composition, it may not be cut or sliced. Special material is used for its packaging, which, when it comes into contact with the product, is innocuous and inert in a normal or controlled atmosphere or in a vacuum. Packing may be carried out only in the geographical processing area so as to ensure traceability and control and to prevent any change to the product's taste and microbiological characteristics.
- 4.6 Link: Various zoomorphic sculptures and references made to taxes on pigs and their by-products in different municipal registers in the region prove that pig-breeding has been important in this area for a very long time. The relationship between the product and the geographical area stems from the (indigenous) breed of animal, the local sources of nutrition used, the know-how in terms of selection of the cuts of meat, slow smoking using regional firewood and a curing process that takes place in very cold and dry locations in the region.

**4.7 Inspection body:**

Name: Tradição e Qualidade — Associação Interprofissional para Produtos Agro-Alimentares de Trás-os-Montes  
Address: Av. 25 de Abril, 273 S/L  
P-5370-202 Mirandela  
Telephone (351) 278 261 410  
Fax (351) 278 261 410  
E-mail: tradição-qualidade@clix.pt

*Tradição e Qualidade* has been recognised as complying with the requirements of Standard 45011:2001.

- 4.8 Labelling: It is compulsory for the labelling to include the following: the wording 'Chouriça doce de Vinhais — Indicação Geográfica Protegida' (Protected Geographical Indication), the Community's own logo, the logo for Vinhais products reproduced below and the certification mark, which must indicate the name of the product, the designation/indication concerned, the control body and the serial number (numeric or alphanumeric code ensuring the product's traceability).



**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2007/C 268/16)

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SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'BUTELO DE VINHAIS' or 'BUCHO DE VINHAIS' or 'CHOURIÇO DE OSSOS DE VINHAIS'**

**EC No: PT/PGI/005/0459/20.04.2005**

**PDO ( ) PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Gabinete de Planeamento e Políticas  
Address: Rua Padre António Vieira, n.º 1-8º  
P-1099-073 Lisboa  
Telephone (351) 213 819 300  
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E-mail: gppaa@gppaa.min-agricultura.pt

2. *Group:*

Name: ANCSUB — Associação Nacional de Criadores de Suínos de Raça Bísara  
Address: Edifício da Casa do Povo  
Largo do Toural  
P-5320-311 Vinhais  
Telephone (351) 273 771 340  
Fax (351) 273 770 048  
E-mail: ancsusb@bisaro.info  
Composition: Producers/processors ( X ) Other ( )

3. *Type of product:*

Class 1.2: Meat products (cooked, salted, smoked)

4. *Specification:*

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name: 'Butelo de Vinhais' or 'Bucho de Vinhais' or 'Chouriço de Ossos de Vinhais'

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

- 4.2 Description: Smoked sausage, made from the meat, fat, bone and gristle obtained from the ribs and spine of the Bisaro breed of pig or of cross-breeds that must be 50 % Bisaro (F1 animals, produced by cross-breeding pure-bred Bisaro pigs registered in the herdbook with pigs of other breeds), which is stuffed into a pig's stomach (*bucho*), bladder or large intestine (*palaio*). The sausage is a yellowish, reddish or dark brown colour, weighing between 1 and 2 kg. It is a round, oval or cylindrical shape, the size of which varies depending on the casing used (10 to 15 cm in diameter if a stomach or bladder is used, 20 cm in length and 10 to 15 cm in diameter if a large intestine is used) and the bones are visible from the outside.
- 4.3 Geographical area: Due to the traditional production method, the sources of animal nutrition used, the local population's traditional know-how in terms of animal husbandry, and the pedological conditions needed to develop the food base used to obtain raw ingredients of an undeniably distinctive quality, the area in which the Bisaro pigs and cross-breeds used in the production of *Butelo de Vinhais* are born, reared, fattened, slaughtered and cut up is confined to the municipalities of Alfândega da Fé, Bragança, Carrazeda de Anciães, Freixo de Espada à Cinta, Macedo de Cavaleiros, Miranda do Douro, Mirandela, Mogadouro, Torre de Moncorvo, Vila Flor, Vimioso and Vinhais in the Bragança district and to the municipalities of Alijó, Boticas, Chaves, Mesão Frio, Mondim de Basto, Montalegre, Murça, Régua, Ribeira de Pena, Sabrosa, Santa Marta de Penaguião, Valpaços, Vila Pouca de Aguiar and Vila Real in the Vila Real district, since only this area has the required food base and animal husbandry skills required. Given the particular weather conditions required to produce *Butelo de Vinhais*, the people's know-how and the constant and unchanging local methods employed, the geographical processing area is confined to the municipalities of Alfândega da Fé, Bragança, Carrazeda de Anciães, Freixo de Espada à Cinta, Macedo de Cavaleiros, Miranda do Douro, Mirandela, Mogadouro, Torre de Moncorvo, Vila Flor, Vimioso and Vinhais in the Bragança district.
- 4.4 Proof of origin: *Butelo de Vinhais* can only be produced in duly licensed processing plants situated within the aforementioned processing area. The entire production process is subject to a rigorous control system, thus ensuring the product's full traceability. The raw ingredients come from Bisaro pigs entered in the breed's zootechnical register or crossbred pigs (F1) of animals one of whose parents is an animal of the Bisaro breed entered in the zootechnical register's book of adult animals, and which are reared on holdings encompassing an area that lends itself to traditional, semi-extensive farming systems, and features traditional sources of animal nutrition. It should be noted that the pigs consume large quantities of chestnuts, which gives the meat its very distinctive and recognisable organoleptic qualities. The pigs are slaughtered and cut up in licensed plants situated, for both processes, in the product's geographical area. Processing may be carried out only in plants authorised by the group after the control body has given its approval. The certification mark on each unit is numbered, ensuring full traceability to the farm where the product originated. It is possible to prove the origin of the product at any point in the production chain by means of the serial number, which must be indicated on the certification mark.
- 4.5 Method of production: The meat — containing bone and gristle — is cut into small pieces and placed in a recipient where it is seasoned and mixed with salt, garlic, paprika, bay leaves, water and wine from the region (whose 'body' and acidity contribute to the quality of the mixture, known locally as *adoba*, and the final product). The *adoba* is then left to stand for one to three days. Once the final touches are made to the seasoning, the mixture is stuffed into a pig's large intestine, stomach or bladder, one end of which has been already been sewn or tied up with cotton thread, the other end being tied up once the 'meat' is firmly inside. The sausage is then smoked slowly using oak- and/or chestnut-wood, traditionally for at least 15 days, after which it is cured in a cool environment. *Butelo de Vinhais* is placed on the market as a whole sausage and is always pre-packed at the place of origin. Due to the product's characteristics and composition, it may not be cut or sliced. Special material is used for its packaging, which, when it comes into contact with the product, is innocuous and inert in a normal or controlled atmosphere or in a vacuum. Packing may be carried out only in the geographical processing area so as to ensure traceability and control and to prevent any change to the product's taste and microbiological characteristics.
- 4.6 Link: Various zoomorphic sculptures and references made to taxes on pigs and their by-products in different municipal registers in the region prove that pig-breeding has been important in this area for a very long time. The relationship between the product and the geographical area stems from the (indigenous) breed of animal, the local sources of nutrition used, the know-how in terms of selection of the cuts of meat, slow smoking using regional firewood and a curing process that takes place in very cold and dry locations in the region.

#### 4.7 Inspection body:

Name: Tradição e Qualidade — Associação Interprofissional para Produtos Agro-Alimentares de Trás-os-Montes  
Address: Av. 25 de Abril, 273 S/L  
P-5370-202 Mirandela  
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Fax (351) 278 261 410  
E-mail: tradição-qualidade@clix.pt

*Tradição e Qualidade* has been recognised as complying with the requirements of Standard 45011:2001.

- 4.8 Labelling: It is compulsory for the labelling to include the following: the wording 'Butelo de Vinhais — Indicação Geográfica Protegida' (Protected Geographical Indication) or 'Bucho de Vinhais — Indicação Geográfica Protegida' (Protected Geographical Indication) or 'Chouriço de ossos de Vinhais — Indicação Geográfica Protegida' (Protected Geographical Indication), the Community's own logo, the logo for Vinhais products reproduced below and the certification mark, which must indicate the name of the product, the designation/indication concerned, the control body and the serial number (numeric or alphanumeric code ensuring the product's traceability).

