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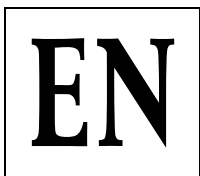
Information and Notices

23 November 2007

<u>Notice No</u>	Contents	Page
	II <i>Information</i>	
	INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES	
	Commission	
2007/C 280/01	Non-opposition to a notified concentration (Case COMP/M.4157 — Wendel Investissement/Groupe Materis) ⁽¹⁾	1
2007/C 280/02	Non-opposition to a notified concentration (Case COMP/M.4887 — Doosan/Bobcat) ⁽¹⁾	1
	IV <i>Notices</i>	
	NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES	
	Council	
2007/C 280/03	Council Decision of 15 November 2007 appointing one member of the Management Board of the European Chemicals Agency	2
	Commission	
2007/C 280/04	Euro exchange rates	3
2007/C 280/05	Additional communication	4



<u>Notice No</u>	Contents (continued)	Page
NOTICES FROM MEMBER STATES		
2007/C 280/06	Commission communication in the framework of the implementation of the Council Directive 90/396/EEC on the approximation of the laws of the Member States relating to appliances burning gaseous fuels ⁽¹⁾	5
2007/C 280/07	Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1628/2006 on the application of Articles 87 and 88 of the EC Treaty to national regional investment aid ⁽¹⁾	16
<hr/>		
V	<i>Announcements</i>	
PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY		
Commission		
2007/C 280/08	Notice of the expiry of certain anti-dumping and countervailing measures	18
PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY		
Commission		
2007/C 280/09	Prior notification of a concentration (Case COMP/M.4965 — Arques/Skandinavische Actebis-Landgesellschaften) ⁽¹⁾	19
OTHER ACTS		
Commission		
2007/C 280/10	Publication of an amendment application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed	20



⁽¹⁾ Text with EEA relevance

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.4157 — Wendel Investissement/Groupe Materis)****(Text with EEA relevance)**

(2007/C 280/01)

On 30 March 2006, 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 French 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 32006M4157. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

Non-opposition to a notified concentration**(Case COMP/M.4887 — Doosan/Bobcat)****(Text with EEA relevance)**

(2007/C 280/02)

On 19 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 32007M4887. 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

COUNCIL

COUNCIL DECISION

of 15 November 2007

appointing one member of the Management Board of the European Chemicals Agency

(2007/C 280/03)

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community,

Having regard to Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) and establishing a European Chemicals Agency ⁽¹⁾, and in particular Article 79 thereof,

Whereas:

- (1) Article 79 of Regulation (EC) No 1907/2006 provides that the Council should appoint as Members of the Management Board of the European Chemicals Agency one representative from each Member State.
- (2) By Decision of 7 June 2007 ⁽²⁾ the Council appointed 27 members of the Management Board of the European Chemicals Agency.
- (3) The Belgian Government has informed the Council of its intention to replace the Belgian representative on the Management Board and has submitted a nomination for a new representative, who should be appointed for a period which runs until 31 May 2011,

HAS DECIDED AS FOLLOWS:

Article 1

Mr Marc LEEMANS of Belgian nationality, born on 1 October 1958, shall be appointed member of the Management Board of the European Chemicals Agency in place of Mr Maarten ROGGEMAN for the period from 24 November 2007 to 31 May 2011.

Article 2

This Decision shall be published in the *Official Journal of the European Union*.

Done at Brussels, 15 November 2007.

*For the Council**The President*

M. DE LURDES RODRIGUES

⁽¹⁾ OJ L 396, 30.12.2006, p. 1. Corrected version in OJ L 136, 29.5.2007, p. 3.

⁽²⁾ OJ C 134, 16.6.2007, p. 6.

COMMISSION

Euro exchange rates ⁽¹⁾

22 November 2007

(2007/C 280/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,4829	RON	Romanian leu	3,6405
JPY	Japanese yen	161,22	SKK	Slovak koruna	33,469
DKK	Danish krone	7,4549	TRY	Turkish lira	1,7773
GBP	Pound sterling	0,71855	AUD	Australian dollar	1,7011
SEK	Swedish krona	9,3290	CAD	Canadian dollar	1,4628
CHF	Swiss franc	1,6352	HKD	Hong Kong dollar	11,5358
ISK	Iceland króna	93,52	NZD	New Zealand dollar	1,9674
NOK	Norwegian krone	8,0255	SGD	Singapore dollar	2,1515
BGN	Bulgarian lev	1,9558	KRW	South Korean won	1 384,44
CYP	Cyprus pound	0,5842	ZAR	South African rand	10,0774
CZK	Czech koruna	26,765	CNY	Chinese yuan renminbi	10,9950
EEK	Estonian kroon	15,6466	HRK	Croatian kuna	7,3300
HUF	Hungarian forint	256,64	IDR	Indonesian rupiah	13 910,34
LTL	Lithuanian litas	3,4528	MYR	Malaysian ringgit	5,0159
LVL	Latvian lats	0,6992	PHP	Philippine peso	64,061
MTL	Maltese lira	0,4293	RUB	Russian rouble	36,0820
PLN	Polish zloty	3,6875	THB	Thai baht	46,568

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

ADDITIONAL COMMUNICATION

(2007/C 280/05)

Additional communication to the communication of the Commission (2007/C 275/05) ⁽¹⁾ on the quantity of certain products in the milk and milk products sector available for the first half of 2008 under certain quotas opened by the Community for imports originating in Iceland (Annex I.I, Commission Regulation (EC) 2535/2001 ⁽²⁾).

ANNEX I.I

Products originating in Iceland	
Quota number	Quantity (kilograms)
09.4205	175 001
09.4206	460 000

⁽¹⁾ OJ C 275, 16.11.2007, p. 6.

⁽²⁾ OJ L 341, 22.12.2001, p. 29. Regulation as last amended by Regulation (EC) No 487/2007 (OJ L 114, 1.5.2007, p. 8).

NOTICES FROM MEMBER STATES

Commission communication in the framework of the implementation of the Council Directive 90/396/EEC on the approximation of the laws of the Member States relating to appliances burning gaseous fuels**(Text with EEA relevance)***(Publication of titles and references of harmonised standards under the directive)**(2007/C 280/06)*

ESO ⁽¹⁾	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 26:1997 Gas-fired instantaneous water heaters for sanitary uses production, fitted with atmospheric burners (Including Corrigendum 1998)	—	
	EN 26:1997/A1:2000	Note 3	Date Expired (18.7.2001)
	EN 26:1997/A3:2006	Note 3	Date Expired (30.6.2007)
	EN 26:1997/AC:1998		
CEN	EN 30-1-1:1998 Domestic cooking appliances burning gas fuel — Part 1-1: Safety — General	—	
	EN 30-1-1:1998/A1:1999	Note 3	Date Expired (30.9.1999)
	EN 30-1-1:1998/A2:2003	Note 3	Date Expired (29.2.2004)
	EN 30-1-1:1998/A3:2005	Note 3	Date Expired (31.12.2005)
	EN 30-1-1:1998/A2:2003/AC:2004		
CEN	EN 30-1-2:1999 Domestic cooking appliances burning gas — Part 1-2: Safety — Appliances having forced-convection ovens and/or grills	—	
CEN	EN 30-1-3:2003 + A1:2006 Domestic cooking appliances burning gas — Part 1-3: Safety — Appliances having a glass ceramic hotplate	EN 30-1-3:2003	Date Expired (30.6.2007)
CEN	EN 30-1-4:2002 Domestic cooking appliances burning gas — Part 1-4: Safety — Appliances having one or more burners with an automatic burner control system	—	
	EN 30-1-4:2002/A1:2006	Note 3	Date Expired (30.6.2007)

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 30-2-1:1998 Domestic cooking appliances burning gas — Part 2-1: Rational use of energy — General	—	
	EN 30-2-1:1998/A1:2003	Note 3	Date Expired (10.12.2004)
	EN 30-2-1:1998/A2:2005	Note 3	Date Expired (11.11.2005)
	EN 30-2-1:1998/A1:2003/AC:2004		
CEN	EN 30-2-2:1999 Domestic cooking appliances burning gas — Part 2-2: Rational use of energy — Appliances having forced-convection ovens and/or grills	—	
CEN	EN 88:1991 Pressure governors for gas appliances for inlet pressures up to 200 mbar	—	
	EN 88:1991/A1:1996	Note 3	Date Expired (17.7.1997)
CEN	EN 89:1999 Gas-fired storage water heaters for the production of domestic hot water	—	
	EN 89:1999/A1:1999	Note 3	Date Expired (17.10.2000)
	EN 89:1999/A2:2000	Note 3	Date Expired (18.7.2001)
	EN 89:1999/A3:2006	Note 3	Date Expired (30.6.2007)
	EN 89:1999/A4:2006	Note 3	Date Expired (30.6.2007)
CEN	EN 125:1991 Flame supervision devices for gas burning appliances — Thermo-electric flame supervision devices	—	
	EN 125:1991/A1:1996	Note 3	Date Expired (17.7.1997)
CEN	EN 126:2004 Multifunctional controls for gas burning appliances	EN 126:1995	Date Expired (10.12.2004)
CEN	EN 161:2007 Automatic shut-off valves for gas burners and gas appliances	EN 161:2001	Date Expired (31.7.2007)
CEN	EN 203-1:2005 Gas heated catering equipment — Part 1: General safety rules	EN 203-1:1992	31.12.2008
CEN	EN 203-2-1:2005 Gas heated catering equipment — Part 2-1: Specific requirements — Open burners and wok burners	EN 203-2:1995	31.12.2008

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 203-2-2:2006 Gas heated catering equipment — Part 2-2: Specific requirements — Ovens	EN 203-2:1995	31.12.2008
CEN	EN 203-2-3:2005 Gas heated catering equipment — Part 2-3: Specific requirements — Boiling pans	EN 203-2:1995	31.12.2008
CEN	EN 203-2-4:2005 Gas heated catering equipment — Part 2-4: Specific requirements — Fryers	EN 203-2:1995	31.12.2008
CEN	EN 203-2-6:2005 Gas heated catering equipment — Part 2-6: Specific requirements — Hot water heaters for beverage	EN 203-2:1995	31.12.2008
CEN	EN 203-2-7:2007 Gas heated catering equipment — Part 2-7: Specific requirements — Salamanders and rotisseries	EN 203-2:1995	31.12.2008
CEN	EN 203-2-8:2005 Gas heated catering equipment — Part 2-8: Specific requirements — Brat pans and paëlla cookers	EN 203-2:1995	31.12.2008
CEN	EN 203-2-9:2005 Gas heated catering equipment — Part 2-9: Specific requirements — Solid tops, warming plates and griddles	EN 203-2:1995	31.12.2008
CEN	EN 203-2-10:2007 Gas heated catering equipment — Part 2-10: Specific requirements — Chargrills	EN 203-2:1995	31.12.2008
CEN	EN 203-2-11:2006 Gas heated catering equipment — Part 2-11: Specific requirements — Pasta cookers	EN 203-2:1995	31.12.2008
CEN	EN 257:1992 Mechanical thermostats for gas-burning appliances	—	
CEN	EN 257:1992/A1:1996	Note 3	Date Expired (17.7.1997)
CEN	EN 297:1994 Gas-fired central heating boilers — Type B11 and B11BS boilers fitted with atmospheric burners of nominal heat input not exceeding 70 kW	—	
CEN	EN 297:1994/A3:1996	Note 3	Date Expired (24.2.1998)
CEN	EN 297:1994/A5:1998	Note 3	Date Expired (31.12.1998)
CEN	EN 297:1994/A2:1996	Note 3	Date Expired (29.10.2002)
CEN	EN 297:1994/A6:2003	Note 3	Date Expired (23.12.2003)
CEN	EN 297:1994/A4:2004	Note 3	Date Expired (11.6.2005)
CEN	EN 297:1994/A2:1996/AC:2006		

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 298:2003 Automatic gas burner control systems for gas burners and gas burning appliances with or without fans	EN 298:1993	Date Expired (30.9.2006)
CEN	EN 303-3:1998 Heating boilers — Part 3: Gas-fired central heating boilers — Assembly comprising a boiler body and a forced draught burner	—	
	EN 303-3:1998/A2:2004	Note 3	Date Expired (11.6.2005)
	EN 303-3:1998/AC:2006		
CEN	EN 303-7:2006 Heating boilers — Part 7: Gas-fired central heating boilers equipped with a forced draught burner of nominal heat output not exceeding 1 000 kW	—	
CEN	EN 377:1993 Lubricants for applications in appliances and associated controls using combustible gases except those designed for use in industrial processes	—	
	EN 377:1993/A1:1996	Note 3	Date Expired (11.6.2005)
CEN	EN 416-1:1999 Single burner gas-fired overhead radiant-tube heaters — Part 1: Safety	—	
	EN 416-1:1999/A1:2000	Note 3	Date Expired (18.7.2001)
	EN 416-1:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 416-1:1999/A3:2002	Note 3	Date Expired (31.10.2002)
CEN	EN 416-2:2006 Single burner gas-fired overhead radiant tube heaters for non-domestic use — Part 2: Rational use of energy	—	
CEN	EN 419-1:1999 Non-domestic gas-fired overhead luminous radiant heaters — Part 1: Safety	—	
	EN 419-1:1999/A1:2000	Note 3	Date Expired (18.7.2001)
	EN 419-1:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 419-1:1999/A3:2002	Note 3	Date Expired (9.9.2003)
CEN	EN 419-2:2006 Non-domestic gas-fired overhead luminous radiant heaters — Part 2: Rational use of energy	—	

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 437:2003 Test gases — Test pressures — Appliance categories	EN 437:1993	Date Expired (23.12.2003)
CEN	EN 449:2002 Specification for dedicated liquefied petroleum gas appliances — Domestic flueless space heaters (including diffusive catalytic combustion heaters)	EN 449:1996	Date Expired (2.7.2003)
CEN	EN 461:1999 Specification for dedicated liquefied petroleum gas appliances — Flueless non-domestic space heaters not exceeding 10 kW	—	
	EN 461:1999/A1:2004	Note 3	Date Expired (10.12.2004)
CEN	EN 483:1999 Gas-fired central heating boilers — Type C boilers of nominal heat input not exceeding 70 kW	—	
	EN 483:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 483:1999/A2:2001/AC:2006		
CEN	EN 484:1997 Specification for dedicated liquefied petroleum gas appliances — Independent hotplates, including those incorporating a grill for outdoor use	—	
CEN	EN 497:1997 Specification for dedicated liquefied petroleum gas appliances — Multi purpose boiling burners for outdoor use	—	
CEN	EN 498:1997 Specification for dedicated liquefied petroleum gas appliances — Barbecues for outdoor use	—	
CEN	EN 509:1999 Decorative fuel-effect gas appliances	—	
	EN 509:1999/A1:2003	Note 3	Date Expired (31.12.2003)
	EN 509:1999/A2:2004	Note 3	Date Expired (30.6.2005)
CEN	EN 521:2006 Specifications for dedicated liquefied petroleum gas appliances — Portable vapour pressure liquefied petroleum gas appliances	EN 521:1998	Date Expired (31.8.2006)
CEN	EN 525:1997 Non-domestic direct gas-fired forced convection air heaters for space heating not exceeding a net heat input of 300 kW	—	
CEN	EN 549:1994 Rubber materials for seals and diaphragms for gas appliances and gas equipment	EN 279:1991 EN 291:1992	Date Expired (31.12.1995)

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 613:2000 Independent gas-fired convection heaters	—	
	EN 613:2000/A1:2003	Note 3	Date Expired (23.12.2003)
CEN	EN 621:1998 Non-domestic gas-fired forced convection air heaters for space heating not exceeding a net heat input of 300 kW, without a fan to assist transportation of combustion air and/or combustion products	—	
	EN 621:1998/A1:2001	Note 3	Date Expired (31.3.2002)
CEN	EN 624:2000 Specification for dedicated LPG appliances — Room sealed LPG space heating equipment for installation in vehicles and boats	—	
CEN	EN 625:1995 Gas-fired central heating boilers — Specific requirements for the domestic hot water operation of combination boilers of nominal heat input not exceeding 70 kW	—	
CEN	EN 656:1999 Gas-fired central heating boilers — Type B boilers of nominal heat input exceeding 70 kW but not exceeding 300 kW	—	
CEN	EN 676:2003 Automatic forced draught burners for gaseous fuels	EN 676:1996	Date Expired (8.4.2004)
CEN	EN 677:1998 Gas-fired central heating boilers — Specific requirements for condensing boilers with a nominal heat input not exceeding 70 kW	—	
CEN	EN 732:1998 Specifications for dedicated liquefied petroleum gas appliances — Absorption refrigerators	—	
CEN	EN 751-1:1996 Sealing materials for metallic threaded joints in contact with 1st, 2nd and 3rd family gases and hot water — Part 1: Anaerobic jointing compounds	—	
CEN	EN 751-2:1996 Sealing materials for metallic threaded joints in contact with 1st, 2nd and 3rd family gases and hot water — Part 2: Non-hardening jointing compounds	—	
CEN	EN 751-3:1996 Sealing materials for metallic threaded joints in contact with 1st, 2nd and 3rd family gases and hot water — Part 3: Unsintered PTFE tapes	—	
	EN 751-3:1996/AC:1997		

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 777-1:1999 Multi-burner gas-fired overhead radiant tube heater systems for non-domestic use — Part 1: System D, safety	—	
	EN 777-1:1999/A1:2001	Note 3	Date Expired (31.8.2001)
	EN 777-1:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 777-1:1999/A3:2002	Note 3	Date Expired (31.10.2002)
CEN	EN 777-2:1999 Multi-burner gas-fired overhead radiant tube heater systems for non-domestic use — Part 2: System E, safety	—	
	EN 777-2:1999/A1:2001	Note 3	Date Expired (31.8.2001)
	EN 777-2:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 777-2:1999/A3:2002	Note 3	Date Expired (31.10.2002)
CEN	EN 777-3:1999 Multi-burner gas-fired overhead radiant tube heater systems for non-domestic use — Part 3: System F, safety	—	
	EN 777-3:1999/A1:2001	Note 3	Date Expired (31.8.2001)
	EN 777-3:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 777-3:1999/A3:2002	Note 3	Date Expired (31.10.2002)
CEN	EN 777-4:1999 Multi-burner gas-fired overhead radiant tube heater systems for non-domestic use — Part 4: System H, safety	—	
	EN 777-4:1999/A1:2001	Note 3	Date Expired (31.8.2001)
	EN 777-4:1999/A2:2001	Note 3	Date Expired (31.1.2002)
	EN 777-4:1999/A3:2002	Note 3	Date Expired (31.10.2002)
CEN	EN 778:1998 Domestic gas-fired forced convection air heaters for space heating not exceeding a net heat input of 70 kW, without a fan to assist transportation of combustion air and/or combustion products	—	
	EN 778:1998/A1:2001	Note 3	Date Expired (31.3.2002)

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 1020:1997 Non-domestic gas-fired forced convection air heaters for space heating not exceeding a net heat input of 300 kW, incorporating a fan to assist transportation of combustion air and/or combustion products	—	
	EN 1020:1997/A1:2001	Note 3	Date Expired (31.3.2002)
CEN	EN 1106:2001 Manually operated taps for gas burning appliances	—	
CEN	EN 1196:1998 Domestic and non-domestic gas-fired air heaters — Supplementary requirements for condensing air heaters	—	
CEN	EN 1266:2002 Independent gas-fired convection heaters incorporating a fan to assist transportation of combustion air and/or flue gases	—	
	EN 1266:2002/A1:2005	Note 3	Date Expired (28.2.2006)
CEN	EN 1319:1998 Domestic gas-fired forced convection air heaters for space heating, with fan-assisted burners not exceeding a net heat input of 70 kW	—	
	EN 1319:1998/A2:1999	Note 3	Date Expired (17.10.2000)
	EN 1319:1998/A1:2001	Note 3	Date Expired (31.3.2002)
CEN	EN 1458-1:1999 Domestic direct gas-fired tumble dryers of types B22D and B23D, of nominal heat input not exceeding 6 kW — Part 1: Safety	—	
CEN	EN 1458-2:1999 Domestic direct gas-fired tumble dryers of types B22D and B23D, of nominal heat input not exceeding 6kW — Part 2: Rational use of energy	—	
CEN	EN 1596:1998 Specification for dedicated liquefied petroleum gas appliances — Mobile and portable non-domestic forced convection direct fired air heaters	—	
	EN 1596:1998/A1:2004	Note 3	Date Expired (10.12.2004)
CEN	EN 1643:2000 Valve proving systems for automatic shut-off valves for gas burners and gas appliances	—	

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 1854:2006 Pressure sensing devices for gas burners and gas burning appliances	EN 1854:1997	Date Expired (4.11.2006)
CEN	EN 12067-1:1998 Gas/air ratio controls for gas burners and gas burning appliances — Part 1: Pneu- matic types	—	
	EN 12067-1:1998/A1:2003	Note 3	Date Expired (23.12.2003)
CEN	EN 12067-2:2004 Gas/air ratio controls for gas burners and gas burning appliances — Part 2: Elec- tronic types	—	
CEN	EN 12078:1998 Zero governors for gas burners and gas burning appliances	—	
CEN	EN 12244-1:1998 Direct gas-fired washing machines, of nominal heat input not exceeding 20 kW — Part 1: Safety	—	
CEN	EN 12244-2:1998 Direct gas-fired washing machines of nominal heat input not exceeding 20 kW — Part 2: Rational use of energy	—	
CEN	EN 12309-1:1999 Gas-fired absorption and adsorption air-conditioning and/or heat pump appli- ances with a net heat input not exceeding 70 kW — Part 1: Safety	—	
CEN	EN 12309-2:2000 Gas-fired absorption and adsorption air-conditioning and/or heat pump appli- ances with a net heat input not exceeding 70 kW — Part 2: Rational use of energy	—	
CEN	EN 12669:2000 Direct gas-fired hot air blowers for use in greenhouses and supplementary non-domestic space heating	—	
CEN	EN 12752-1:1999 Gas-fired type B tumble dryers of nominal heat input not exceeding 20 kW — Part 1: Safety	—	
CEN	EN 12752-2:1999 Gas-fired type B tumble dryers of nominal heat input not exceeding 20 kW — Part 2: Rational use of energy	—	
CEN	EN 12864:2001 Low-pressure, non adjustable regulators having a maximum outlet pressure of less than or equal to 200 mbar, with a capacity of less than or equal to 4 kg/h, and their associated safety devices for butane, propane or their mixtures	—	
	EN 12864:2001/A1:2003	Note 3	Date Expired (10.12.2004)
	EN 12864:2001/A2:2005	Note 3	Date Expired (28.2.2006)

ESO ⁽¹⁾	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard (Note 1)
CEN	EN 13278:2003 Open fronted gas-fired independent space heaters	—	
CEN	EN 13611:2000 Safety and control devices for gas burners and gas-burning appliances — General requirements	—	
	EN 13611:2000/A1:2004	Note 3	Date Expired (30.6.2005)
CEN	EN 13785:2005 Regulators with a capacity of up to and including 100 kg/h, having a maximum nominal outlet pressure of up to and including 4 bar, other than those covered by EN 12864 and their associated safety devices for butane, propane or their mixtures	—	
	EN 13785:2005/AC:2007		
CEN	EN 13786:2004 Automatic change-over valves having a maximum outlet pressure of up to and including 4 bar with a capacity of up to and including 100 kg/h, and their associated safety devices for butane, propane or their mixtures	—	
CEN	EN 13836:2006 Gas fired central heating boilers — Type B boilers of nominal heat input exceeding 300 kW, but not exceeding 1 000 kW	—	
CEN	EN 14438:2006 Gas-fired insets for heating more than one room	—	
CEN	EN 14543:2005 Specification for dedicated liquefied petroleum gas appliances — Parasol patio heaters — Flueless radiant heaters for outdoor or amply ventilated area use	—	
CEN	EN 15033:2006 Room sealed storage water heaters for the production of sanitary hot water using LPG for vehicles and boats	—	

⁽¹⁾ ESO: European Standardisation Organisation:

— CEN: rue de Stassart 36, B-1050 Brussels, Tel. (32-2) 550 08 11; fax (32-2) 550 08 19 (<http://www.cenorm.be>)

— CENELEC: rue de Stassart 35, B-1050 Brussels, Tel. (32-2) 519 68 71; fax (32-2) 519 69 19 (<http://www.cenelec.org>)

— ETSI: 650, route des Lucioles, F-06921 Sophia Antipolis, Tel. (33) 492 94 42 00 ; fax (33) 493 65 47 16 (<http://www.etsi.org>).

Note 1 Generally the date of cessation of presumption of conformity will be the date of withdrawal ('dow'), set by the European Standardisation Organisation, but attention of users of these standards is drawn to the fact that in certain exceptional cases this can be otherwise.

Note 3 In case of amendments, the referenced standard is EN CCCC:YYYY, its previous amendments, if any, and the new, quoted amendment. The superseded standard (column 3) therefore consists of EN CCCC:YYYY and its previous amendments, if any, but without the new quoted amendment. On the date stated, the superseded standard ceases to give presumption of conformity with the essential requirements of the directive.

Note:

- Any information concerning the availability of the standards can be obtained either from the European Standardisation Organisations or from the national standardisation bodies of which the list is annexed to the Directive 98/34/EC of the European Parliament and of the Council ⁽¹⁾ amended by the Directive 98/48/EC ⁽²⁾.
- Publication of the references in the *Official Journal of the European Union* does not imply that the standards are available in all the Community languages.
- This list replaces all the previous lists published in the *Official Journal of the European Union*. The Commission ensures the updating of this list.

More information about harmonised standards on the Internet at:

<http://ec.europa.eu/enterprise/newapproach/standardization/harmstds/>

⁽¹⁾ OJL 204, 21.7.1998, p. 37.

⁽²⁾ OJL 217, 5.8.1998, p. 18.

Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1628/2006 on the application of Articles 87 and 88 of the EC Treaty to national regional investment aid

(Text with EEA relevance)

(2007/C 280/07)

Aid No	XR 140/07
Member State	Greece
Region	87(3)(a), 87(3)(c)
Title of aid scheme or the name of the undertaking receiving <i>ad hoc</i> aid supplement	Καθεστώς ενισχύσεων για πολύ μικρές επιχειρήσεις δευτερογενούς και τριτογενούς τομέα, σε μέλη αγροτικού νοικοκυριού και σε κατοίκους ή μη της υπαίθρου, στο πλαίσιο εφαρμογής Μέτρων του Άξονα 3 και 4 του Προγράμματος Αγροτικής Ανάπτυξης της Ελλάδας 2007-2013/kathestos enisxyseon gia poly mikres epixeiriseis defterogenous kai tritogenous tomea se meli agrotikou noikokyriou kai se katoukous i mi tis ypaithrou, sto plasio efarmogis metron tou axona 3 kai 4 tou Programmatos agrotikis anaptyxis tis Elladas 2007-2013
Legal basis	N. 2065/92, άρθρο 39 παρ. 10 (ΦΕΚ 113/Α'/92) «περί εγκρίσεως οικονομικών ενισχύσεων από τους Υπουργούς Οικονομικών και Γεωργίας»
Type of measure	Aid scheme
Annual budget	EUR 163,3 million
Maximum aid intensity	40 % In conformity with Article 4 of the Regulation
Date of implementation	1.1.2008
Duration	31.12.2013
Economic sectors	All sectors eligible for regional investment aid
Name and address of the granting authority	Υπουργείο Αγροτικής Ανάπτυξης, Υπηρεσία Διαχείρισης ΕΠΑ Αγροτική Ανάπτυξη/ Υπουργείο Αγροτικής Ανάπτυξης, Υπηρεσία Διαχείρισης ΕΠΑ Αγροτική Ανάπτυξη Τηλ. (30) 210 527 50 83 E-mail: vskandalis@mnec.gr
Internet address of the publication of the aid scheme	www.agrotikianaptixi.gr
Other information	—
Aid No	XR 165/07
Member State	Poland
Region	Łódzkie
Title of aid scheme or the name of the undertaking receiving <i>ad hoc</i> aid supplement	Program pomocy regionalnej miasta Łodzi na wspieranie nowych inwestycji i tworzenie związanych z nimi nowych miejsc pracy przy wykorzystaniu nowoczesnych technologii
Legal basis	Art. 7 ust. 3 ustawy z dnia 12 stycznia 1991 r. o podatkach i opłatach lokalnych (Dz.U. z 2006 r. nr 121, poz. 844, z późn. zm.) Uchwała nr VIII/138/07 Rady Miejskiej w Łodzi z dnia 28 marca 2007 r. w sprawie zwolnień od podatku od nieruchomości w ramach pomocy regionalnej na wspieranie nowych inwestycji i tworzenie związanych z nimi nowych miejsc pracy przy wykorzystaniu nowoczesnych technologii

Type of measure	Aid scheme
Annual budget	PLN 2 million
Maximum aid intensity	50 %
	In conformity with Article 4 of the Regulation
Date of implementation	9.6.2007
Duration	31.12.2013
Economic sectors	All sectors eligible for regional investment aid
Name and address of the granting authority	Rada Miejska w Łodzi, Prezydent Miasta Łodzi Kontakt: Michał Łyczek — Z-ca Dyrektora Wydziału Finansowego Adres: ul. Piotrkowska 104, PL-90-004 Łódź Tel. (48-42) 638 47 10 E-mail: m.lyczek@uml.lodz.pl
Internet address of the publication of the aid scheme	http://bip.uml.lodz.pl/_plik.php?id=8332
Other information	—

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

COMMISSION

Notice of the expiry of certain anti-dumping and countervailing measures

(2007/C 280/08)

Further to the publication of a notice of impending expiry ⁽¹⁾, following which no request for a review was received, the Commission gives notice that the anti-dumping and countervailing measures mentioned below will shortly expire.

This notice is published in accordance with Article 11(2) of Council Regulation (EC) No 384/96 of 22 December 1995 on protection against dumped imports from countries not members of the European Community ⁽²⁾ and with Article 18(4) of Council Regulation (EC) No 2026/97 of 6 October 1997 on protection against subsidized imports from countries not members of the European Community ⁽³⁾.

The partial interim review which was initiated pursuant to Article 19 of Regulation (EC) No 2026/97 in order to examine the existence and the level of certain subsidies is terminated accordingly ⁽⁴⁾.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry
Polyester textured filament yarn (PTY)	India	Anti-dumping duty	Council Regulation (EC) No 2093/2002 (OJ L 323, 28.11.2002, p. 1)	29.11.2007
Polyester textured filament yarn (PTY)	India	Countervailing duty	Council Regulation (EC) No 2094/2002 (OJ L 323, 28.11.2002, p. 21)	29.11.2007

⁽¹⁾ OJ C 52, 7.3.2007, p. 16.

⁽²⁾ OJ L 56, 6.3.1996, p. 1. Regulation as last amended by Regulation (EC) No 2117/2005 (OJ L 340, 23.12.2005, p. 17).

⁽³⁾ OJ L 288, 21.10.1997, p. 1. Regulation as last amended by Regulation (EC) No 461/2004 (OJ L 77, 13.3.2004, p. 12).

⁽⁴⁾ OJ C 210, 8.9.2007, p. 5.

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION
POLICY

COMMISSION

Prior notification of a concentration

(Case COMP/M.4965 — Arques/Skandinavische Actebis-Landesgesellschaften)

(Text with EEA relevance)

(2007/C 280/09)

1. On 16 November 2007, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking Arques Industries AG ('Arques', Germany) acquires within the meaning of Article 3(1)(b) of the Council Regulation control of the whole of the undertakings Actebis Computer A/S (Denmark), Actebis Computer A/S (Norway) and Actebis Computer AB (Sweden) (together 'Actebis Scandinavian companies') by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Arques and its affiliated subsidiaries: restructuring of companies; wholesale and resale of information technology products, assembling of information technology products,

— for the Actebis Scandinavian companies: wholesale of information technology products.

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.4965 — Arques/Skandinavische Actebis-Landesgesellschaften, to the following address:

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

⁽¹⁾ OJL 24, 29.1.2004, p. 1.

OTHER ACTS

COMMISSION

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

(2007/C 280/10)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 509/2006**Amendment application pursuant to Article 11 and Article 19(3)****'PANELLETS'****EC No: ES/TSG/107/0018/29.10.2003****1. Applicant group**

Name: Federació Catalana de Patisseria
Address: Avda Gaudí 28, 1º 2a
Tel. (34) 93 34 80 90 47
Fax (34) 93 436 28 46
E-mail: —

2. Member State or third country

Spain

3. Heading in the product specification affected by the amendment

- Name of product
- Reservation of the name (Article 13(2) of Regulation (EC) No 509/2006)
- Description and method of production
- Description of product
- Other: Amendment of the minimum requirements and inspection procedures to which specific character is subject:

4. Type of amendment(s)

- Amendment to specification of registered TSG
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phyto-sanitary measures by public authorities (Article 11(3) of Regulation (EC) No 509/2006) (provide evidence of these measures)

5. Amendments

5.1. Description and method of production

This traditional product is far more varied than was originally described in the initial specification submitted to the Commission, and is enriched by a wide range of local production methods.

Panellets made from basic marzipan

The list of *panellets* described is not exhaustive: the descriptions of the different types of *panellet* are only approximate, each confectioner bringing his own style to the product while maintaining its basic defining characteristics as regards ingredients and taste.

Coconut *panellets*

'Egg-white' is replaced by 'egg'.

Hazelnut *panellets*

'Egg-white' is replaced by 'egg'.

Panellets made with coarse marzipan

'Egg-white' is replaced by 'egg'.

The replacement of 'egg-white' by 'whole egg and, where necessary, water' is due to the fact that, following publication of the Panellet Regulation in the OJEU, many craft confectioners stated that, in their experience, egg-white led to *panellets* which were extremely dry.

Whole egg (white + yolk) did not have the same effect because, as well as giving the product flavour, the egg yolk keeps it moist, leading to *panellets* which were more regular in shape and whose appearance more closely meets consumer expectations of this type of product. Furthermore, the oil in the almonds used to make the basic marzipan or the different *panellet* varieties can result in an excessively soft paste (depending on the almonds' oiliness, variety, age, harvest, etc.). The addition of whole egg (white and yolk) counteracts this effect, making the product more stable.

5.2. Description of product

Physical and chemical characteristics:

The addition of artificial colourings only is forbidden and natural colourings may therefore be added. This was an error and we consider that this amendment should not pose any problem as it affects neither the quality nor the traditional nature of this craft-trade product. Various studies have shown that the acceptability of a food product to consumers depends to a large extent on its appearance and hence, also, on its colour. That is the main justification for using colourings in food. The colourings do not improve the product's quality in terms of conservation or nutritional value, but are added to improve its appearance and make it more appetising, or to replace colour which is lost during the preparation process. *Panellets* are a craft-trade product and therefore subject to greater sensory variability than is the case with industrial products. For this reason, craftsmen consider absolutely necessary the use of fruit- and vegetable-based natural colourings which enable any colour losses or variations occurring during the preparation process to be corrected, but not the use of artificial colourings, which would harm the quality of the product.

5.3. Minimum requirements and inspection procedures to which specific character is subject

Deletion of the adjective 'daily' from the production record

Deletion of the temporal adjective 'daily' from the *panellet* production record is justified by the *panellet* production process itself, which takes place in two fully defined, consecutive stages. The first stage involves production of the basic marzipan or fine marzipan and may last one or more days, depending on the production volume of the craftsmen concerned. This is followed by the second stage, involving production of the different *panellet* varieties. The craft confectioners consequently consider that it does not make sense to talk of a record of the daily production of *panellets* since, although these are the final product, the production process starts one or even more days beforehand, when the basic marzipan is made.

UPDATED PRODUCT SPECIFICATION

COUNCIL REGULATION (EC) No 509/2006

'PANELLETS'

EC No: ES/TSG/107/0018/29.10.2003

1. **Responsible department in the Member State:**

Name: Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

Address: Paseo Infanta Isabel, 1
E-28071 Madrid

Tel. (34) 913 47 53 97 — (34) 913 47 52 98

Fax (34) 913 47 54 10 — (34) 913 47 51 70

E-mail: sgcaproagro@mapya.es

2. **Applicant group:**

Name: Federació Catalana de Pastisseria

Address: Avda Gaudí 28, 1º, 2a
E-08025 Barcelone

Tel. (34) 93 348 09 47

Fax (34) 93 436 28 46

E-mail: —

Composition: Producer/processor (X) Other ()

3. **Type of product:**

Category 2.3: Confectionery, bread, pastry, cakes, biscuits and other baker's wares

4. **Description of specification:**4.1. *Name:* 'Panellets'4.2. *Description and method of production:* *Panellets* are small sweets that come in various forms, essentially made of marzipan and ingredients giving characteristic flavours and aromas to the product.

There is a large variety of *panellets* made from three different kinds of marzipan: basic marzipan, coarse marzipan and fine marzipan.

In varieties of *panellets* with fruit, fruit products (candied fruits, jams) may be added to the mixture and flavourings may be added to intensify the flavour. In all cases, the addition of starch (potatoes or yams), apple, preservatives or artificial colourings is forbidden.

PANELLETS MADE FROM BASIC MARZIPAN

The most common varieties of *panellet* are described below. The list is not exhaustive: the descriptions of the different types of *panellet* are only approximate, each confectioner bringing his own style to the product while maintaining its basic defining characteristics as regards ingredients and taste.

A basic marzipan is made by adding, for each kilo of peeled, finely ground almonds, 1 kilo of sugar and whole egg and, where necessary, water. The mixture is well blended and left for approximately 24 hours until consistent. The next stages are shaping and the addition of flavourings. A higher proportion of almonds may be used. The most common varieties of *panellet* are:

(a) Pine-nut *panellets*:

To each kilo of basic marzipan, 10 g of grated lemon rind are added. Portions of approximately 20 g are entirely covered with pine-nuts moistened with egg. They are then formed into balls, glazed with egg and cooked in the oven at 280 °C-290 °C.

Organoleptic characteristics	
Colour	Toasted golden
Consistency	Toasted crust
Aroma	Pine-nuts and lemon
Flavour	Pine-nuts and marzipan

(b) Almond *panellets*:

To each kilo of basic marzipan, 10 g of grated lemon rind are added. Portions of approximately 20 g are entirely covered with chopped almonds moistened with egg. They are formed into long, slightly rounded shapes, glazed with egg and cooked in the oven at 260 °C-270 °C.

Organoleptic characteristics	
Colour	Toasted golden
Consistency	Soft interior
Aroma	Vanilla
Flavour	Almond crunch

(c) Coconut *panellets*:

For each kilo of basic marzipan, 150 g of grated coconut, 150 g of icing sugar and 100 g of egg are added. Portions of approximately 25 g are made into small, rough, pointed mounds and cooked in the oven at 260 °C-270 °C.

Organoleptic characteristics	
Colour	Flambé
Consistency	Thin toasted crust and soft interior
Aroma	Coconut
Flavour	Coconut and almond

(d) Hazelnut *panellets*:

For each kilo of basic marzipan, 150 g of ground toasted hazelnuts, 150 g of icing sugar and 100 g of egg are added. Portions of approximately 22 g are formed into balls and covered with granulated sugar. A hazelnut is put in the middle of each piece and they are then cooked in the oven at 240 °C-250 °C.

Organoleptic characteristics	
Colour	Brown
Consistency	Sugary exterior
Aroma	Hazelnut
Flavour	Hazelnut and marzipan

(e) Orange *panellets*:

For each kilo of basic marzipan, 200 g of finely chopped candied orange peel are added. Portions of approximately 26 g are formed into long shapes, covered with granulated sugar and cooked in the oven at 240 °C-250 °C.

Organoleptic characteristics	
Colour	Orangey
Consistency	Sugary crust and soft interior
Aroma	Orange
Flavour	Orange and almond

(f) Lemon *panellets*:

For each kilo of basic marzipan, 10 g of grated lemon rind and two egg yolks are added. Portions of approximately 26 g are formed into balls, covered with granulated sugar and cooked in the oven at 240 °C-250 °C.

Organoleptic characteristics	
Colour	Pale yellow
Consistency	Crunchy exterior due to the sugar coating and soft interior with small pieces of lemon
Aroma	Lemon
Flavour	Lemon and almond

(g) Yolk *panellets*:

For each kilo of basic marzipan, 150 g of light confectioner's custard and 1 g of vanilla are added. Portions of approximately 26 g are formed into balls, covered copiously with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Pale yellow
Consistency	Smooth
Aroma	Egg and almonds
Flavour	Egg and almonds

(h) Coffee *panellets*:

For each kilo of basic marzipan, 8 g of ground coffee are added plus caramel to give the required colour. Portions of approximately 26 g are formed into long shapes, covered with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Dark brown
Consistency	Toasted exterior and soft interior
Aroma	Coffee
Flavour	Coffee and almond

(i) Strawberry *panellets*:

For each kilo of basic marzipan, a reasonable amount of strawberry jam and one egg are added. Portions of approximately 26 g are formed into balls, covered with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Strawberry
Consistency	Soft
Aroma	Strawberry
Flavour	Strawberry and almond

(j) Marron *glacé panellets*:

For each kilo of basic marzipan, 300 g of marron *glacé* paste are added. Portions of approximately 22 g are formed into balls, covered with icing sugar and cooked in the oven at 220 °C-230 °C.

Organoleptic characteristics	
Colour	Light brown
Consistency	Soft
Aroma	Chestnut and almond
Flavour	Chestnut and almond

PANELLETS MADE WITH COARSE MARZIPAN

For each kilo of basic marzipan (made as described above), 150 g of ground almonds are added plus egg to give the required texture. Portions of approximately 26 g are cut into various shapes, the most traditional being chestnuts, mushrooms, clogs and strips filled with candied fruit and quince.

PANELLETS MADE FROM FINE MARZIPAN

1 300 g of sugar with 400 g water and 6 g of cream of tartar are brought to the boil (118 °C) and 1 kg of ground almonds and 200 g of glucose are mixed in. This base is left to rest for 24 hours. Afterwards it is refined and is ready for use.

(a) Chestnut *panellets* with chocolate:

Chestnuts are shaped out of approximately 18 g of this fine marzipan base and then covered in chocolate.

Organoleptic characteristics	
Colour	Brown
Consistency	Exterior crust and soft interior
Aroma	Chocolate
Flavour	Chocolate and almond

(b) 'Hueso de santo' *panellets*:

The fine marzipan base is rolled out with a grooved rolling-pin. Confectioner's custard is spread on top and the mixture is cut into 30 g pieces. The pieces are then jellied and glazed with syrup.

Organoleptic characteristics	
Colour	White, sugar-glazed
Consistency	Soft
Aroma	Egg yolk
Flavour	Egg yolk and marzipan

- 4.3. *Traditional character*: Catalan literature of the 18th century records that in the Old Town in Barcelona there was already an annual fair of chestnuts and *panellets*, which were, and still are, eaten along with chestnuts and sweet wine on the feast of All Saints. During the fair, huge trays of different shaped and flavoured *panellets*, assembled to form pictures and funny shapes, were displayed. Already in the 1796 fair, there were more than two hundred stalls displaying, among other products, *panellets*, which were raffled among the people. This tradition of raffling *panellets*, which was generally carried out by confectioners, spread to many large towns.

People brought the *panellets* to the church in baskets, large and small. They had them blessed by the priest and ate them in church with the rest of the community, as a collective religious act.

To give an idea of the consumption of *panellets* in the city of Barcelona, suffice to say that already in 1920, the *Forn de Sant Jaume* (Saint James Bakery) (one of the most prestigious bakeries in the city of Barcelona) bought a thousand kilos of peeled pine-nuts to make only the pine-nut *panellets*. According to the Provincial Guild of Bakers and Confectioners of Barcelona, in autumn 1999 approximately 600 000 kilos of *panellets* were eaten in the city and metropolitan area of Barcelona, the pine-nut variety being the most popular (50 %), followed by the almond variety (15 %).

Finally, *panellets*, according to ethnographic studies, have a ritual meaning, like all traditional confectionery eaten on specific days.

- 4.4. *Description of product*: Organoleptic characteristics: given that these characteristics (colour, taste, scent and texture) vary according to the variety of *panellet*, these are set out separately in each of the previous sections.

Physical and chemical characteristics: the composition of the different *panellets* varies according to the type of marzipan (basic, coarse, fine) used in its production and according to the variety under consideration. However, in all cases, the use of potatoes, yams, apples, preservatives and artificial colourings is strictly forbidden.

Microbiological characteristics: the microbiological criteria that must be fulfilled are set out in the relevant health legislation (Council Directive 93/43/EEC of 14 June 1993 on the hygiene of foodstuffs).

Presentation: traditionally, *panellets* are sold retail, in bulk, through confectioners and other shops. If they are sold packaged, the boxes containing the *panellets* must be labelled according to the legislation in force.

- 4.5. *Minimum requirements and inspection procedure to which specific character is subject*: *Panellets* registered as a 'guaranteed traditional speciality' must have specific characteristics distinguishing them from other *panellets*. Thus, in the making of the basic marzipan, only dried peeled almonds, sugar and egg may be used. The addition of starches (potatoes or yams), apple, preservatives or colourings is forbidden.

The following checks should be carried out: on organoleptic characteristics; for the absence of starch (by test with I₂ solution), for the absence of preservatives (sorbic acid/sorbate, benzoic acid/benzoate) and of artificial colourings (by high performance liquid chromatography); for the absence of apple (by determination of soluble food fibre by chemical means). In varieties of *panellets* that do not contain fruit, these checks are carried out on the finished product, while in those that contain fruit, they are carried out on the marzipan paste.

The elements set out above must be checked by the Mesa Veritas Español certification bodies and by other bodies that guarantee compliance with standard EN-45011. The certification bodies will check the manufacturer's control system and the product characteristics and will carry out periodic follow-up inspections.

The certification bodies will check the production conditions and the characteristics of the finished product. They will grant an initial certificate to the companies concerned, who must submit a written request to one of the authorised certification bodies, agreeing to respect the requirements contained in the specifications and to carry out the necessary checks to guarantee compliance therewith.

Makers and manufacturers must keep written documents describing the production specifications and the characteristics of the finished product. Furthermore, they must keep a record of the production of *panellets*.

Once the compliance certificate has been granted, the certification bodies will carry out periodic monitoring and validation inspections, according to the seasonal nature of the product and the production volume of each manufacturer. Compliance with the specifications will be checked by auditing manufacturers' control systems, examining documentation they provide and random checks during manufacture.

5. **Application for protection under Article 13(2):** No.
