

# Official Journal

## of the European Union

C 308

Volume 50

English edition

### Information and Notices

19 December 2007

<u>Notice No</u>	Contents	Page
	I <i>Resolutions, recommendations and opinions</i>	
	RESOLUTIONS	
	<b>Council</b>	
2007/C 308/01	Council resolution of 5 December 2007 on the follow-up of the European Year of Equal Opportunities for All (2007) .....	1
<hr/>		
	II <i>Information</i>	
	INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES	
	<b>Commission</b>	
2007/C 308/02	Authorisation for State aid pursuant to Articles 87 and 88 of the EC Treaty — Cases where the Commission raises no objections .....	6
2007/C 308/03	Authorisation for State aid pursuant to Articles 87 and 88 of the EC Treaty — Cases where the Commission raises no objections <sup>(1)</sup> .....	9
2007/C 308/04	Non-opposition to a notified concentration (Case COMP/M.4939 — Uberior/L&R/Versailles Holdco) <sup>(1)</sup>	13
2007/C 308/05	Non-opposition to a notified concentration (Case COMP/M.4883 — PetroFina/Galactic/Futero/JV) <sup>(1)</sup>	13



IV *Notices*

## NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

**Commission**

2007/C 308/06	Euro exchange rates .....	14
---------------	---------------------------	----

---

V *Announcements*

## PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

**Commission**

2007/C 308/07	Notice of initiation of a partial interim review of the antidumping measures applicable to imports of hand pallet trucks and their essential parts originating in the People's Republic of China .....	15
---------------	--	----

## OTHER ACTS

**Commission**

2007/C 308/08	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 .....	18
2007/C 308/09	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 .....	23
2007/C 308/10	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 .....	28

---

**Corrigenda**

2007/C 308/11	Corrigendum to State aid N 574/05 — Italy (OJ C 133, 15.6.2007) .....	33
---------------	---	----



## I

(Resolutions, recommendations and opinions)

## RESOLUTIONS

## COUNCIL

## COUNCIL RESOLUTION

of 5 December 2007

on the follow-up of the European Year of Equal Opportunities for All (2007)

(2007/C 308/01)

THE COUNCIL OF THE EUROPEAN UNION,

framed the action against discrimination at EU level during the last 3 years;

Recalling that:

1. non-discrimination and equal treatment, as enshrined in particular in Articles 2, 3 and 13 of the EC Treaty, are fundamental principles of the European Union that should be taken into account in all the European Union's policies;
2. Article 21 of the Charter of Fundamental Rights of the European Union recognises the prohibition of discrimination on a variety of grounds and that Article 23 of that Charter recognises the requirement that equality between men and women be ensured in all areas;
3. the Social Agenda 2005-2010, which complements and supports the Lisbon Strategy, has a key role to play in promoting the social dimension of economic growth, including equal opportunities for all, as a means of achieving a more socially inclusive society;
4. the Progress programme <sup>(1)</sup> supports the effective implementation of the principle of non-discrimination and promotes its mainstreaming in all Community policies by improving the understanding of the phenomenon, supporting the implementation of legislation, raising awareness and developing the capacity of key European-level networks;
5. building on the responses to the 2004 Green Paper on Equality and Non-discrimination in an enlarged EU, the Commission has adopted a framework strategy which has

6. by adopting, respectively, the European Pact for Gender Equality at the European Council in March 2006, and the Roadmap for Equality between Women and Men, the Member States and the European Commission committed themselves to implementing gender equality policies and measures at the European and national levels.

Considering that:

1. despite much progress in promoting equality and fighting discrimination thanks, *inter alia*, to the adoption of equality legislation and to the setting up of national equality bodies, inequality and discrimination on the grounds of sex, racial or ethnic origin, age, disability, religion or belief, or sexual orientation continue to exist in the EU, at a substantive cost to the individual women and men concerned and European societies as a whole;
2. poverty and social exclusion are major obstacles to equal opportunities;
3. the anti-discrimination legislation remains insufficiently known, as highlighted by a recent Eurobarometer survey which showed that only one third of the people in the EU know their rights should they become victims of discrimination or harassment;

<sup>(1)</sup> OJL 315, 24.10.2006, p. 1.

4. Decision No 771/2006/EC of the European Parliament and of the Council of 17 May 2006 establishing the European Year of Equal Opportunities for All (2007) — towards a just society <sup>(1)</sup> was an opportunity to renew a shared vision of a Europe where all people enjoy a life free from discrimination and to reaffirm that realising a full equality of opportunities is essential for the growth, cohesion, prosperity and well being of Europe and its people;
5. the opinion of the European Economic and Social Committee on harmonised indicators in the field of disability as an instrument for monitoring European policies underlines the need to define, at European level, a reliable and coherent set of indicators in the field of disability in order to achieve progress in making equal opportunities a reality for persons with a disability and to permit the exchange of best-practice solutions between the Member States, as the effectiveness of the initiatives undertaken would thereby become measurable.

Welcoming:

1. the exceptionally high level of mobilisation and participation of stakeholders in the 2007 European Year of Equal Opportunities for All (hereinafter referred to as 'the European Year'), illustrated by several hundred actions such as information, promotional and educational campaigns, awards to business for innovative diversity policies, music and youth festivals, training programmes, surveys and studies which were implemented throughout the EU to contribute to making equality a reality and which involved Governments at central, regional and local level, organisations defending or representing the interests of those who are potentially exposed to discrimination and unequal treatment, schools, businesses, trade unions, equality bodies and many grass roots organisations;
2. the strong commitment demonstrated by individuals, civil society, governments and public administrations, equality bodies and European institutions to celebrate equal opportunities for all throughout 2007 and to implement the key objectives of the European Year — Rights, Representation, Recognition and Respect;
3. the establishment of National Implementing Bodies and the adoption of national strategies and priorities to implement the European Year in each participating country, covering for the first time all the Article 13 discrimination grounds;
4. the renewed dialogue undertaken between public institutions, policy makers and stakeholders active in the fight against discrimination throughout the European Year, thanks to the

January 2007 Equality Summit and the mechanisms established at national level to consult on a regular basis and cooperate closely with civil society and other relevant stakeholders on the design, implementation and monitoring of the national strategies with regard to the European Year;

5. the 'cross-grounds' dialogue undertaken between civil society organisations and other key stakeholders at the national level when contributing to the design, implementation, follow-up and assessment of the national strategies for the European Year, and the regular exchange of views held at European level;
6. the balanced treatment of all discrimination grounds throughout the European Year's actions;
7. the establishment of Equinet, a European network of national equality bodies, which will enhance their ability to carry out their independent functions through the exchange of expertise, training and peer support, and help them to contribute to the institutional changes required for an effective implementation of equality legislation and to support a dialogue between the European institutions and the specialised equality bodies;
8. the signature by the Community and most of the Member States of the United Nations Convention on the Rights of Persons with Disabilities <sup>(2)</sup>, followed by the consensus reached at the informal ministerial meeting on disability issues in June 2007 <sup>(3)</sup> to work on a coherent and coordinated approach for European implementation of the UN Convention.

Noting that:

1. equality policies are essential instruments for social cohesion, economic growth, prosperity and competitiveness and thus for the Lisbon Strategy for Growth and Employment;
2. the three Directives implementing the principle of equal treatment adopted so far under Article 13 are: Council Directive 2000/43/EC <sup>(4)</sup> covering discrimination on the grounds of racial or ethnic origin in the areas of employment, access to goods and services, education and social protection; Council Directive 2000/78/EC <sup>(5)</sup> covering all the other discrimination grounds i.e. religion or belief, disability, age or sexual orientation in the field of employment and occupation, and Council Directive 2004/113/EC <sup>(6)</sup> covering discrimination on the grounds of sex in the area of access to and supply of goods and services;

<sup>(2)</sup> <http://www.un.org/esa/socdev/enable>

<sup>(3)</sup> Berlin, 11 June 2007.

<sup>(4)</sup> OJ L 180, 19.7.2000, p. 22.

<sup>(5)</sup> OJ L 303, 2.12.2000, p. 16.

<sup>(6)</sup> OJ L 373, 21.12.2004, p. 37.

<sup>(1)</sup> OJ L 146, 31.5.2006, p. 1.

3. in order to make real progress towards achieving equality in practice, the awareness and implementation of legislation needs to be strengthened and equal opportunities need to be mainstreamed;
  4. as demonstrated by the Equality Summit held in January 2007 under the German Presidency of the Council and by the closing conference of the European Year held in November 2007 under the Portuguese Presidency, ensuring dialogue and an exchange of information and good practice between key stakeholders and policy makers at EU level is valuable in making progress in promoting equal opportunities;
  5. it is essential that actions fighting discrimination on the grounds of racial or ethnic origin, religion or belief, disability, age or sexual orientation take into account the different ways in which women and men experience discrimination;
  6. improving the participation in society of groups at risk of discrimination and a balanced participation of men and women are key issues in progressing towards equal opportunities, as is their involvement in actions designed to combat discrimination;
  7. the benefits of diversity, both for European societies and individuals, should be highlighted through the positive contribution that can be made by all people, irrespective of their sex, racial or ethnic origin, religion or belief, disability, age or sexual orientation;
  8. it is essential to eliminate violence, prejudice and stereotypes, to promote good relations between all in society and, in particular, among young people, and to promote and disseminate the values underlying the fight against discrimination;
  9. the collection of data on discrimination and equality is an essential tool for, firstly, properly assessing the extent and type of discrimination issues which individuals face and, secondly, designing, adapting, monitoring and evaluating policies;
  10. the European Year has highlighted the aggravated difficulties stemming from multiple discrimination;
  11. discrimination can lead to poverty and social exclusion by preventing participation and access to resources;
  12. many Roma face a very difficult situation characterised by cases of discrimination on the grounds of their ethnic origin, and by social exclusion;
  13. the recommendations of the High Level Group of Experts on the social and labour market integration of ethnic minorities are due to be delivered at the end of the European Year;
  14. further progress can be achieved more effectively if structural and physical barriers to integration are dismantled. Funds could be provided through, among other means, the Structural Funds for measures contributing to promoting accessibility and the full integration into the labour market, and thereby into society, of persons at risk of discrimination;
  15. the media have a key role to play in fighting prejudice and stereotypes and therefore in contributing to improving equal opportunities for all;
  16. businesses increasingly recognise that there are significant benefits to be gained from employing a diverse workforce;
  17. the European Parliament and civil society have called for extending legal protection against discrimination to areas beyond employment and occupation.
- Invites Member States and the European Commission, in accordance with their respective competencies:
1. to ensure full and effective implementation and evaluation of existing anti-discrimination laws and gender equality legislation;
  2. to strengthen efforts to prevent and combat discrimination based on sex, race or ethnic origin, religion or belief, disability, age or sexual orientation, inside and outside the labour market;
  3. to further information about and awareness of these laws among the wider public, stakeholders and decision makers and to promote the benefits of equal opportunities for all by developing and disseminating information and awareness-raising tools and methods;
  4. to build on the governance mechanisms established during the European Year and to continue the constructive exchanges between policy makers at EU level in order to prepare and follow up the 'Equality Summits';
  5. to fully associate civil society, including organisations representing people at risk of discrimination, the social partners and stakeholders in the design of policies and programmes aimed at preventing discrimination and promoting equality and equal opportunities, both at European and national levels;

6. to secure and strengthen the effectiveness of specialised equality bodies in carrying out their independent functions by providing them, having regard to national budgetary constraints, with the necessary financial and human resources in order to allow them to respond appropriately to allegations of discrimination in a timely and effective manner; to support victims and to make an active contribution to achieving full equality in practice;
7. to ensure the mainstreaming of non-discrimination and equality issues in the implementation of the Structural Funds, the European Globalisation Adjustment Fund, the Guidelines for Growth and Jobs and the Objectives for Social Inclusion and Social Protection;
8. to take full account of the specific issues arising from multiple discrimination when designing laws and when monitoring and evaluating policies and support programmes;
9. to make full use of the possibilities for pursuing positive action in order to overcome existing inequalities and achieve full equality in practice, in particular with regard to access to education and employment;
10. to gather statistical data, whenever possible disaggregated by sex and, if necessary, on an anonymous basis, as an essential tool for improving the design and monitoring of policies and programmes aiming at providing equal opportunities for all and at tackling multiple discrimination, and to involve other actors in collecting equality data; the existing data collected through Eurostat and the Beijing Platform for Action framework should be fully used;
11. to step up efforts to implement the European Pact for Gender Equality and the Commission's Roadmap for Equality between Women and Men 2006-2010, as well as the Beijing Declaration and Platform for Action, through specific actions and the integration of the gender perspective into every stage of the policy process — design, implementation, monitoring and evaluation — with a view to promoting equality between women and men;
12. to sustain and reinforce the mainstreaming of disability issues into all relevant policies, taking account of the successive phases of the European Action Plan on equal opportunities for people with disabilities, and to promote the development of a set of harmonised indicators and quantitative targets to monitor progress achieved in this field;
13. to continue to promote the equal participation of women and men in decision making at all levels and the involvement of groups at risk of discrimination in society;
14. to continue the process of signature, conclusion and ratification of the UN Convention on the Rights of Persons with Disabilities;
15. to develop cooperation on common challenges and solutions in implementing the UN Convention on the Rights of Persons with Disabilities, also with regard to disability statistics and indicators of participation;
16. to promote the access to human rights of the Roma population, to accelerate the process of their social inclusion and to combat all kinds of discrimination against them;
17. to condemn firmly all forms of homophobia and to call for further monitoring and research on this issue, in particular by the European Union Agency for Fundamental Rights;
18. to condemn firmly all forms of racism and xenophobia and to reinforce monitoring and research on these issues, in particular by the European Union Agency for Fundamental Rights;
19. to firmly condemn and take all necessary measures to prevent all forms of discrimination against people on the basis of their religion or belief;
20. to encourage the European Institute for Gender Equality and the European Union Agency for Fundamental Rights, as two agencies called upon to support the EU's activities promoting gender equality and counteracting discrimination, to play an active role in ensuring the follow-up of the key objectives of the European Year and to make use of the results and studies undertaken under the European Year;
21. to continue mobilising all available instruments under, *inter alia*, the Structural Funds to support measures which facilitate the full integration of people who suffer from discrimination into the labour market and into society;
22. to take appropriate measures to promote the use of all the possibilities provided for by the Progress programme;
23. to further promote diversity of the workforce and to foster and encourage the development of relevant business tools, including voluntary charters;

24. to increase diversity and improve equal opportunities management in all public service administrations at EU and national level.

Invites civil society and the social partners:

1. to participate actively in the development and promotion of policies and measures on non-discrimination and equality, and to promote diversity and equal opportunities policies within public and private organisations, as well as enterprises;

2. to mainstream anti-discrimination and positive action measures in their negotiations;

3. to continue the 'cross-grounds' dialogue at both national and European levels;

4. to cooperate with Governments and public administrations, equality bodies and European institutions in building up a global partnership to combat discrimination on all grounds.

---

## II

*(Information)*

## INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

## COMMISSION

**Authorisation for State aid pursuant to Articles 87 and 88 of the EC Treaty****Cases where the Commission raises no objections***(2007/C 308/02)*

Date of adoption of the decision	19.6.2007
Reference number of the aid	NN 39/04
Member State	Italy
Region	Lazio
Title (and/or name of the beneficiary)	Piano di smaltimento delle carcasse
Legal basis	—
Type of measure	Aid scheme
Objective	To cover the costs of collection and disposal of fallen stock
Form of aid	Direct grant
Budget	Approximately EUR 10 000 000
Intensity	Up to 100 %
Duration	2002-2006
Economic sectors	Agriculture
Name and address of the granting authority	Regione Lazio Via Rosa Raimondi Garibaldi, 7 I-00145 Roma
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)



Date of adoption of the decision	21.9.2007
Reference number of the aid	N 17/07
Member State	Poland
Region	—
Title (and/or name of the beneficiary)	Dopłaty do składek z tytułu ubezpieczeń upraw rolnych i zwierząt gospodarskich (zmiana pomocy nr N 260/05, ostatnio zmodyfikowanej przez pomoc nr N 591/06)
Legal basis	Ustawa z dnia 7 marca 2007 r. o zmianie ustawy o dopłatach do ubezpieczeń upraw rolnych i zwierząt gospodarskich
Type of measure	Aid scheme
Objective	Aid for the payment of insurance premiums
Form of aid	Premium subsidies
Budget	Increase in annual budget by PLN 210 million
Intensity	Maximum intensity 50 % and 60 % if insurance only covers losses caused by natural disasters or adverse climatic events which can be assimilated to natural disasters
Duration	31.12.2013
Economic sectors	Agriculture
Name and address of the granting authority	Ministerstwo Rolnictwa i Rozwoju Wsi ul. Wspólna 30 PL-00-930 Warszawa
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

Date of adoption of the decision	21.9.2007
Reference number of the aid	N 437/07
Member State	Italy
Region	Calabria
Title (and/or name of the beneficiary)	Interventi per la capitalizzazione delle imprese. Decreto legislativo n. 102/2004, articolo 17
Legal basis	Decreto legislativo n. 102/2004
Type of measure	Aid scheme
Objective	The guarantee scheme has been designed in such a way that it may be considered to involve no State aid within the meaning of Article 87(1) of the Treaty
Form of aid	Guarantee
Budget	EUR 3,9 million

Intensity	The measure involves no State aid
Duration	Until the end of 2008
Economic sectors	Agriculture
Name and address of the granting authority	Regione Calabria Assessorato Agricoltura Via Lucrezia Della Valle I-88100 Catanzaro
Other information	Measure applying the scheme approved by the Commission under State aid NN 54/A/04 (Commission letter C(2005) 1622 final, dated 7 June 2005)

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

---

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

**Cases where the Commission raises no objections**

(Text with EEA relevance)

(2007/C 308/03)

Date of adoption of the decision	10.10.2007
Reference number of the aid	N 597/06
Member State	Greece
Region	—
Title (and/or name of the beneficiary)	Μεταρρύθμιση της οργάνωσης του καθεστώτος επικουρικής σύνταξης του τραπεζικού τομέα Metarruthmisi tis organosis tou kathestotos epikourikis suntaksis tou trapezikou tomea
Legal basis	Νόμου 3371/2005 — Κεφάλαιο Η- Θέματα ασφάλισης του προσωπικού των Πιστωτικών Ιδρυμάτων (Φύλλο Εφημερίδας της Κυβερνήσεως, ΦΕΚ, αρ. 178, τεύχος Α, 14 Ιουλίου 2005), όπως τροποποιήθηκε με το άρθρο 26 του Νόμου 3455/2006 (Φύλλο Εφημερίδας της Κυβερνήσεως, ΦΕΚ, αρ. 84, τεύχος Α, 18 Απριλίου 2006)
Type of measure	Measure does not constitute aid
Objective	—
Form of aid	Measure does not constitute aid
Budget	—
Intensity	—
Duration	—
Economic sectors	Financial intermediation
Name and address of the granting authority	—
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

Date of adoption of the decision	13.6.2007
Reference number of the aid	N 856/06
Member State	Germany
Region	Freistaat Sachsen
Title (and/or name of the beneficiary)	Plastic Logic Limited
Legal basis	Investitionszulagengesetz 2007 und 35. GA-Rahmenplan
Type of measure	Individual aid

Objective	Regional development
Form of aid	Direct grant, Tax allowance
Budget	Overall budget: EUR 32,7 million
Intensity	35,88 %
Duration	1.1.2007-31.12.2009
Economic sectors	Electrical and optical equipment
Name and address of the granting authority	Finanzamt Dresdner und Sächsische Aufbaubank — Förderbank Pirnaische Straße 9 D-01069 Dresden
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

Date of adoption of the decision	10.10.2007
Reference number of the aid	NN 50/07
Member State	Austria
Region	—
Title (and/or name of the beneficiary)	Übernahme staatlicher Haftungen für österreichische Bundesmuseen
Legal basis	Bundesfinanzgesetz
Type of measure	Aid scheme
Objective	Culture
Form of aid	Guarantee
Budget	—
Intensity	100 %
Duration	1.1.2004-31.12.2007
Economic sectors	Recreational, cultural sporting activities
Name and address of the granting authority	Republik Österreich
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

Date of adoption of the decision	10.10.2007
Reference number of the aid	N 293/07
Member State	Portugal
Region	Madeira
Title (and/or name of the beneficiary)	Regime especial específico para a cerveja produzida e consumida na Região Autónoma da Madeira
Legal basis	N.º 2 do art. 299.º do TCE
Type of measure	Aid scheme
Objective	Regional development
Form of aid	Tax rate reduction
Budget	Overall budget: EUR 10,85 million
Intensity	—
Duration	Until 31.12.2013
Economic sectors	Manufacturing industry
Name and address of the granting authority	Governo Regional da Madeira
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

Date of adoption of the decision	13.11.2007
Reference number of the aid	N 481/07
Member State	Spain
Region	País Vasco
Title (and/or name of the beneficiary)	Programa de ayudas a producciones audiovisuales dobladas/subtituladas al euskera y su distribución comercial en DVD
Legal basis	Orden de 23 de mayo de 2007, de la Consejera de Cultura del Gobierno Vasco, por la que se regula la concesión de subvenciones destinadas a fomentar los estrenos de producciones audiovisuales dobladas y/o subtituladas al euskera, así como su distribución comercial en soporte DVD; Boletín Oficial del País Vasco de 13 de junio de 2007
Type of measure	Aid scheme
Objective	Sectoral development, Culture, Regional development
Form of aid	Direct grant

Budget	Annual budget: EUR 0,678 million; Overall budget: EUR 0,678 million
Intensity	100 %
Duration	Until 31.12.2008
Economic sectors	Recreational, cultural sporting activities
Name and address of the granting authority	Dirección de Promoción de la Cultura, Departamento de Cultura, Gobierno Vasco C/ Donostia, 1 E-01010 Vitoria-Gasteiz, Álava, País Vasco
Other information	—

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

[http://ec.europa.eu/community\\_law/state\\_aids/](http://ec.europa.eu/community_law/state_aids/)

---

**Non-opposition to a notified concentration**  
**(Case COMP/M.4939 — Uberior/L&R/Versailles Holdco)**

(Text with EEA relevance)

(2007/C 308/04)

On 12 December 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 32007M4939. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

---

**Non-opposition to a notified concentration**  
**(Case COMP/M.4883 — PetroFina/Galactic/Futero/JV)**

(Text with EEA relevance)

(2007/C 308/05)

On 13 December 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 32007M4883. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).
-

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

## COMMISSION

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

18 December 2007

(2007/C 308/06)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,4416	RON	Romanian leu	3,5397
JPY	Japanese yen	163,44	SKK	Slovak koruna	33,561
DKK	Danish krone	7,462	TRY	Turkish lira	1,7146
GBP	Pound sterling	0,71485	AUD	Australian dollar	1,6703
SEK	Swedish krona	9,4381	CAD	Canadian dollar	1,4503
CHF	Swiss franc	1,6602	HKD	Hong Kong dollar	11,2456
ISK	Iceland króna	90,69	NZD	New Zealand dollar	1,9034
NOK	Norwegian krone	8,026	SGD	Singapore dollar	2,1035
BGN	Bulgarian lev	1,9558	KRW	South Korean won	1 354,31
CYP	Cyprus pound	0,585274	ZAR	South African rand	9,9649
CZK	Czech koruna	26,353	CNY	Chinese yuan renminbi	10,6465
EEK	Estonian kroon	15,6466	HRK	Croatian kuna	7,303
HUF	Hungarian forint	253,8	IDR	Indonesian rupiah	13 543,83
LTL	Lithuanian litas	3,4528	MYR	Malaysian ringgit	4,833
LVL	Latvian lats	0,6964	PHP	Philippine peso	60,547
MTL	Maltese lira	0,4293	RUB	Russian rouble	35,613
PLN	Polish zloty	3,6115	THB	Thai baht	44,075

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



## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON  
COMMERCIAL POLICY

COMMISSION

**Notice of initiation of a partial interim review of the antidumping measures applicable to imports  
of hand pallet trucks and their essential parts originating in the People's Republic of China**

(2007/C 308/07)

The Commission has received a request for a partial interim review pursuant to Article 11(3) of Council Regulation (EC) No 384/96 of 22 December 1995 on protection against dumped imports from countries not members of the European Community <sup>(1)</sup> ('the basic Regulation').

**1. Request for review**

The request was lodged by Yale (Hangzhou) Industrial Products Co., Ltd ('the applicant'), an exporter from the People's Republic of China.

The request is limited in scope to the examination of dumping as far as the applicant is concerned.

**2. Product**

The product under review is hand pallet trucks and their essential parts, i.e. chassis and hydraulics, originating in the People's Republic of China ('the product concerned'), currently classifiable within CN codes ex 8427 90 00 and ex 8431 20 00 (Taric codes 8427 90 00 10 and 8431 20 00 10). These CN codes are given only for information.

**3. Existing measures**

The measures currently in force are a definitive anti-dumping duty imposed by Regulation (EC) No 1174/2005 <sup>(2)</sup> on imports of hand pallet trucks and their essential parts originating in the People's Republic of China.

<sup>(1)</sup> 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).

<sup>(2)</sup> OJ L 189, 21.7.2005, p. 1.

**4. Grounds for the review**

The request pursuant to Article 11(3) is based on the *prima facie* evidence, provided by the applicant, that the circumstances on the basis of which measures were established have changed and that these changes are of lasting nature.

The applicant provides sufficient evidence that the continued imposition of the measure at its current level is no longer necessary to offset dumping. In particular the applicant has provided *prima facie* evidence showing that it meets the criteria for market economy treatment. Furthermore, a comparison of constructed normal value based on the applicant's costs of production and export prices to the Community, indicates that the dumping margin appears to be substantially lower than the current level of the measure. Therefore, the continued imposition of measures at the existing level, which were based on the level of dumping previously established, appears to be no longer necessary to offset dumping.

**5. Procedure for the determination of dumping**

Having determined, after consulting the Advisory Committee, that sufficient evidence exists to justify the initiation of a partial interim review, the Commission hereby initiates a review in accordance with Article 11(3) of the basic Regulation.

The investigation will assess the need for the continuation, removal or amendment of the existing measures in respect of the applicant.

**(a) Questionnaires**

In order to obtain the information it deems necessary for its investigation, the Commission will send questionnaires to the applicant and to the authorities of the exporting country concerned. This information and supporting evidence should reach the Commission within the time limit set in point 6(a)(i).

(b) *Collection of information and holding of hearings*

All interested parties are hereby invited to make their views known, submit information other than questionnaire replies and to provide supporting evidence. This information and supporting evidence must reach the Commission within the time limit set in point 6(a)(i).

Furthermore, the Commission may hear interested parties, provided that they make a request showing that there are particular reasons why they should be heard. This request must be made within the time limit set in point 6(a)(ii).

(c) *Market economy treatment*

In the event that the company provides sufficient evidence showing that it operates under market economy conditions, i.e. that it meets the criteria laid down in Article 2(7)(c) of the basic Regulation, normal value will be determined in accordance with Article 2(7)(b) of the basic Regulation. For this purpose, a duly substantiated claim must be submitted within the specific time limit set in point 6(b) of this notice. The Commission will send a claim form to the company as well as to the authorities of the People's Republic of China.

(d) *Selection of the market economy country*

In the event that the company is not granted market economy treatment, and in accordance with Article 9(5) of the basic Regulation, an appropriate market economy country will be used for the purpose of establishing normal value in respect of the People's Republic of China in accordance with Article 2(7)(a) of the basic Regulation. The Commission considers using Canada again for this purpose as was done in the investigation which led to the imposition of the current measures on imports of the product concerned from the People's Republic of China. Interested parties are hereby invited to comment on the appropriateness of this choice within the specific time limit set in point 6(c) of this notice.

Furthermore, in the event that the company is granted market economy treatment, the Commission may, if necessary, also use findings concerning the normal value established in an appropriate market economy country, e.g. for the purpose of replacing any unreliable cost or price elements in the People's Republic of China which are needed in establishing the normal value, if reliable required data are not available in the People's Republic of China. The Commission considers using Canada also for this purpose.

**6. Time limits**(a) *General time limits*

- (i) For parties to make themselves known, to submit questionnaire replies and any other information

All interested parties, if their representations are to be taken into account during the investigation, must make

themselves known by contacting the Commission, present their views and submit questionnaire replies or any other information within 40 days of the date of publication of this notice in the *Official Journal of the European Union*, unless otherwise specified. Attention is drawn to the fact that the exercise of most procedural rights set out in the basic Regulation depends on the party's making itself known within the aforementioned period.

(ii) *Hearings*

All interested parties may also apply to be heard by the Commission within the same 40-day time limit.

(b) *Specific time limit for submission of claims for market economy treatment*

The company's duly substantiated claim for market economy treatment, as mentioned in point 5(c) of this notice, must reach the Commission within 15 days of the date of publication of this notice in the *Official Journal of the European Union*.

(c) *Specific time limit for the selection of the market economy country*

Parties to the investigation may wish to comment on the appropriateness of Canada which, as mentioned in point 5(d) of this notice, is considered as a market economy country for the purpose of establishing normal value in respect of the People's Republic of China. These comments must reach the Commission within 10 days of the date of publication of this notice in the *Official Journal of the European Union*.

**7. Written submissions, questionnaire replies and correspondence**

All submissions and requests made by interested parties must be made in writing (not in electronic format, unless otherwise specified) and must indicate the name, address, e-mail address, telephone and fax numbers of the interested party. All written submissions, including the information requested in this notice, questionnaire replies and correspondence provided by interested parties on a confidential basis shall be labelled as 'Limited' <sup>(1)</sup> and, in accordance with Article 19(2) of the basic Regulation, shall be accompanied by a non-confidential version, which will be labelled 'FOR INSPECTION BY INTERESTED PARTIES'.

Commission address for correspondence:

European Commission  
Directorate General for Trade  
Directorate H  
Office: J-79 4/23  
B-1049 Brussels  
Fax (32-2) 295 65 05

<sup>(1)</sup> This means that the document is for internal use only. It is protected pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council of 30 May 2001 regarding public access to European Parliament, Council and Commission documents (OJ L 145, 31.5.2001, p. 43). It is a confidential document pursuant to Article 19 of the basic Regulation and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-dumping Agreement).

## 8. Non-co-operation

In cases in which any interested party refuses access to or does not provide the necessary information within the time limits, or significantly impedes the investigation, findings, affirmative or negative, may be made in accordance with Article 18 of the basic Regulation, on the basis of the facts available.

Where it is found that any interested party has supplied false or misleading information, the information shall be disregarded and use may be made, in accordance with Article 18 of the basic Regulation, of the facts available. If an interested party does not cooperate or cooperates only partially, and use of facts available is made, the result may be less favourable to that party than if it had cooperated.

## 9. Schedule of the investigation

The investigation will be concluded, according to Article 11(5) of the basic Regulation, within 15 months of the date of the publication of this notice in the *Official Journal of the European Union*.

## 10. Processing of personal data

Please note that any personal data collected in this investigation will be treated in accordance with Regulation (EC) No 45/2001 of the European Parliament and the Council of 18 December 2007 on the protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data <sup>(1)</sup>.

## 11. Hearing Officer

Please note that if you consider that you are encountering difficulties in the exercise of your rights of defence, you may request the intervention of the Hearing Officer of DG Trade. He acts as an interface between the interested parties and the Commission services, offering, where necessary, mediation on procedural matters affecting the protection of your interests in this proceeding, in particular with regard to issues concerning access to the file, confidentiality, extension of time limits and the treatment of written and/or oral submission of views. For further information and contact details, see the Hearing Officer's web pages on the website of DG Trade (<http://ec.europa.eu/trade>).

---

<sup>(1)</sup> OJ L 8, 12.1.2001, p. 1.

## OTHER ACTS

## COMMISSION

**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 308/08)

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

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****'PRESUNTO DE SANTANA SERRA' or 'PALETA DE SANTANA DA SERRA'****EC No: PT/PGI/005/0439/24.11.2004****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  
Tel. (351) 213 81 93 00  
Fax (351) 213 87 66 35  
E-mail: gppaa@gppaa.min-agricultura.pt

**2. Group:**

Name: ACPA — Associação de Criadores de Porco Alentejano  
Address: Rua Armação de Pêra, n.º 7  
P-7670-259 Ourique  
Tel. (351) 286 51 80 30  
Fax (351) 286 51 80 37  
E-mail: acpaourique@mail.telepac.pt  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

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

#### 4. Specification:

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

4.1. *Name:* 'Presunto de Santana da Serra' or 'Paleta de Santana da Serra'

4.2. *Description:* *Presuntos* and *paletas* produced from legs and shoulders respectively of pigs (other than breeding animals) of the *Alentejana* breed entered in the Portuguese herd book in the *Alentejana* breed Section, reared in a specified manner and slaughtered when they are 12 to 24 months old. The salting, post-salting, drying/curing, ageing, cutting and packing are governed by well-defined rules.

*Presuntos* consist of hind legs severed at the level of the pig's ischio-pubic symphysis, while *paletas* are made from its forelegs. The *presunto* and *paleta* are defined anatomically and in terms of muscle since there is a layer of covering fat around the latter. Shape and appearance: while the *presunto* is cut in a round shape and the *paleta* may be anything from oval to round, the outer skin and hoof are present in both cases. Weight: in excess of 5 kg in the case of the *presunto*, and in excess of 3,5 kg in the case of the *paleta*. When cut, the meat has a dark red, oily, glossy and marbled appearance, with streaks of intramuscular fat. The texture is soft and not very fibrous. The fat is oily, fluid, bright, white to pearly and has a pleasant taste. The flavour is not very salty or spicy, lingering, intense and pleasant, and the aroma is pleasantly reminiscent of oak plantations. As a result of their highland ('montanha') origin, the *Presuntos* and *Paletas de Santana da Serra* are thus more rustic and marked in their texture and flavour than the smoother corresponding varieties from the Alentejo plains.

4.3. *Geographical area:* The boundaries of the geographical area in which the raw materials are produced (i.e. where the animals are born, reared, fattened and slaughtered, the carcasses are butchered and the legs and feet are obtained) are set naturally, by the location of the 'montado' (oak plantation and pig pasture), by the presence of holdings able to practise a *montanha* type of farming, and by the rules governing slaughter and cutting and the production of Alentejo pig's legs and shoulders. The area comprises the following municipalities and parishes: Abrantes, Alandroal, Alcácer do Sal (except the parish of Santa Maria do Castelo), Alcoutim, Aljezur (parishes of Odeceixe, Bordeira, Rogil and Aljezur), Aljustrel, Almodôvar, Alter do Chão, Alvito, Arraiolos, Arronches, Avis, Barrancos, Beja, Borba, Campo Maior, Castelo Branco, Castelo de Vide, Castro Marim (parishes of Odeleite and Azinhal), Castro Verde, Chamusca, Coruche, Crato, Cuba, Elvas (except the parish of Caia e S. Pedro), Estremoz, Évora, Ferreira do Alentejo, Fronteira, Gavião, Grândola (except the parish of Melides), Idanha-a-Nova, Lagos (parish of Bensafrim), Loulé (parishes of Ameixial, Salir, Alte, Benafim and Querença), Marvão, Mértola, Monchique (parishes of Monchique, Marmeleite and Alferce), Monforte, Montemor-o-Novo, Mora, Moura, Mourão, Nisa, Odemira (except the parishes of Vila Nova de Mil Fontes and S. Teotónio), Ourique, Penamacor, Ponte de Sôr, Portalegre, Portel, Redondo, Reguengos de Monsaraz, Sabugal, Santiago do Cacém (except the parish of S. André), Sardoal, São Brás de Alportel, Serpa, Sines, Silves (parishes of S. Marcos, S. Bartolomeu de Messines and Silves), Sousel, Tavira, (parish of Cachopo), Vendas Novas, Viana do Alentejo, Vidigueira, Vila Velha de Ródão and Vila Viçosa.

The geographical area in which processing (production, cutting, slicing and packaging) takes place is set naturally, being limited to the parishes of Santana da Serra, Garvão, Ourique, Panóias, Santa Luzia and Conceição in the municipality of Ourique, the specific micro-climate conditions in this mountain area contrasting sharply with those on the Alentejo plain from which it rises abruptly. The differences in altitude, temperature and humidity in these parishes require a different method of production, in particular in terms of the cutting and the duration of the salting, maturation and ageing. The products are also differentiated by their organoleptic characteristics: the cut is more rounded, the meat darker on cutting, with a less tender and succulent texture, a less delicate and less spicy flavour and a less smooth and delicate aroma.

4.4. *Proof of origin:* Pigs of the *Alentejana* breed must be born and reared on registered holdings that are subject to control arrangements. At birth the animals are entered in the appropriate herd book. Slaughter, butchering, processing, slicing, and packaging must be carried out on premises that are approved for that purpose by the inspection body, are located in the geographical areas concerned and are subject to control arrangements. Approval shall be dependent on a prior verification of the conditions under which production and manufacturing take place, in particular as regards the origin of the raw materials used and the manner in which the latter are processed/cut/sliced/packaged and the characteristics of the final product. Specifications and control arrangements have been adopted which apply to the entire chain of production and to all those involved.

A comprehensive traceability system implemented by the producers themselves makes it possible to monitor the entire production circuit from the raw material to the final product ('from the montado to the table') and, on the basis of the number on the certification mark on whole hams or on the packages of sliced meat, identify the ear-tag number of the animals.

At the end of the production process only products which fulfil all the specifications and have undergone suitable documented checks — including laboratory tests and submission to a tasting panel — may bear the certification mark, logo and name *Presunto de Santana da Serra* — PGI or *Paleta de Santana da Serra* — PGI.

- 4.5. *Method of production:* The pigs, of the *Alentejana* breed, are reared under extensive and semi-extensive conditions, mostly in the open air, in areas featuring a minimum of 40 holm oak or cork trees per hectare and a maximum density of one pig per hectare of *montado*. The animals tend to be reared extensively, feeding on cereal waste and by-products, grasses, legumes (e.g. peas and vetches) and even small mammals and birds, eggs, reptiles, molluscs, worms, etc., as is the wont of omnivorous animals. It is only when there is a shortage of food in the field that the animals may be given supplements (up to 30 % of their diet) from outside the region. The animals invariably undergo a finishing phase in which they spend 60 to 90 days under a *montanheira* system (i.e. feeding on acorns and other *montado* products), and must replace at least three arrobas (45 kg) of body weight in this way. The pigs are slaughtered at between 12 and 24 months, the minimum weight of each carcase being 90 kg. The legs and shoulders are marked individually by means of a numbered tag. The legs and shoulders must, after trimming, weigh a minimum of 7,5 kg and 5 kg respectively, and the hoof must still be attached. Depending on the weight of the legs and shoulders the subcutaneous fat may be trimmed. The processing of the hind- and forelegs, based on authentic and unvarying local methods derived from the know-how of the local population and from the highland conditions, comprises the following: cutting, salting, rinsing, post salting (sweating), drying/curing and ageing. It is in the course of this process that the *presuntos* and *paletas* slowly acquire the appearance, colour, aroma and texture that make them unique.

Manufacturing: technical parameters		
	Presunto de Santana da Serra	Paleta de Santana da Serra
Salting		
Duration	1 to 1,5 days per kg of fresh shank	1 to 1,5 days per kg of fresh shoulder
Temperature	0 to 5 °C	0 to 5 °C
Moisture	85-90 %	85-90 %
Washing and rinsing		
Duration	1 to 3 days	1 to 3 days
Temperature		
Post salting		
Duration	45 to 60 days	30 to 45 days
Temperature	3-5 °C	3-5 °C
Moisture	80 % or more	80 % or more
Drying/maturation		
Duration	4 to 5 months at least	2 to 3 months at least
Temperature	Natural conditions in terms of temperature and moisture	Natural conditions in terms of temperature and moisture
Moisture		

Manufacturing: technical parameters		
	Presunto de Santana da Serra	Paleta de Santana da Serra
Ageing		
Duration	6 months at least	3 months at least
Temperature	Natural conditions in terms of temperature and moisture	Natural conditions in terms of temperature and moisture
Moisture		

*Presuntos* and *Paletas de Santana da Serra* may be marketed whole, in pieces or sliced, with or without bone. The cutting, slicing and boning may be carried out only on premises situated within the geographical area of production, insofar as special know-how is associated with these operations, a know-how which relates to the shape, delicate aromas and complex flavours of each piece. Before a piece is selected for cutting, specialists from the region determine the optimum curing stage, and knowledgeable and trained tasters carry out a detailed organoleptic assessment of the product and its suitability for cutting. In order to maximise the yield from each piece the cutting must be performed by highly trained specialists who, by means of expert cuts, can make use of all the muscle tissue in the piece and produce extremely thin slices that fully exploit the product's organoleptic potential. The fat on the meat — which has its own flavour, aroma, colour and brilliance — deteriorates rapidly when in contact with the air or when the temperature is high. Accordingly, the work described above has to be carried out on premises that are suitable microbiologically and in terms of temperature and moisture, in order not to impair the delicate flavour and enable the product to be packaged promptly, thereby avoiding undue exposure to the air. It should be added that this work is accompanied by organoleptic tests carried out by specially trained personnel. The aim of these measures is to ensure that the product is fully traceable and is not impaired, above all organoleptically, that the consumer, far from being misled, is supplied with a product that is genuine and was produced in its region of origin, and that checks can be carried out throughout the production cycle.

- 4.6. *Link*: *Presuntos* and *Paletas de Santana da Serra* are produced in a region where soils are poor and the climate markedly hot and dry in the summer and cold and dry in the winter. The flora that is able to withstand these conditions and which can be exploited is the holm oak/cork plantation (*montado*) and the vegetation associated with it. The Alentejo pig is the animal that best exploits those natural conditions, since it can be reared in the open and allowed to feed mainly on the natural products associated with that environment (grasses, acorns, cereals and pulses and small animals) under a specific system known as *montanha*.

This type of animal husbandry and nutrition gives the meat special characteristics in terms of both muscle and fat cover.

The special climatic conditions obtaining in Santana da Serra led to the development of specific know-how which, since it enables the pigmeat to be dried naturally, without resorting to smoke or any external agent with the exception of salt, results in a number of differences, in particular as regards:

- the cutting and dressing of the meat,
- the duration of the salting,
- the duration of the various stages of the work.

This is why the *presuntos* and *paletas* of Santana da Serra have a more rounded cut, are darker when cut, have a less tender and less succulent texture, have a less delicate and less spicy flavour and a less smooth and delicate aroma than other hams produced in lower-lying areas on the Alentejo plains in general.

These products reflect the harsher and more mountainous conditions of Santana da Serra and are therefore more rustic and marked in their texture and flavour than those of the smoother varieties from the Alentejo plains.

Furthermore, in addition to the foregoing organoleptic characteristics, which link it to the region of origin, the fame and reputation of the product are such that it is echoed in the coat of arms of the municipal authorities of Santana da Serra and of other parishes in the geographical area.

The link between the product and the region is also based on the following factors:

*Historical:* There are documents dating from 1310 and 1320 which tell of the importance attached by King Dinis, known as 'o Lavrador', to preserving the 'montados' (oak plantations and pastures) of Ourique. A Law of 1699 laid down the rules for the use of the *montados* and the amounts payable to the king on the basis of the number of pigs present on the royal *montados*. As recently as the 20th century, 'guardas dos montados' (guardians of the *montados*) were still posted there to prevent the theft of acorns. The older inhabitants can recall when, at the Garvão fair, people might perhaps buy 100 grams of chitterlings and half a kilogram of pig fat. 'Presuntos' were for the well-off only. In January 1928 the price of a local *presunto* reached PTE 16,00 (EUR 0,08), a sizeable sum in those days, and there are also written records, dating from around 1950, of the taxes paid by small-scale producers of sausages in the municipality of Ourique.

*Soil and climate:* The vegetation is xerophytic and the landscape characterised by pastureland (in the north of the municipality) and dense holm oak and cork plantations. Santana da Serra (in the south of the municipality) is located in the foothills of the Serra do Caldeirão. The local terrain acts as a wind-break for the defined processing area. There is no doubt that this factor fosters optimum conditions for the production of leg and shoulder ham, loins and other pork products. The Serra do Caldeirão provides the area with a specific climate. The average air temperature is in the order of 15 to 16 °C, with the average minimum temperatures between 4,6 and 14,7 °C and the average maximum between 13,8 and 32,2 °C in the coldest and hottest months respectively, which is in stark contrast with the Alentejo, as a whole.

*Human:* A number of traditions are associated with the consumption of these products, which are never presented ready-cooked. In earlier times *Presuntos* or *Paletas de Santana da Serra* tended to be served only on festive occasions or as a gift to honoured guests.

#### 4.7. Inspection body:

Name: Agricert — Certificação de Produtos Alimentares, Lda

Address: Av. de Badajoz, n.º 3  
P-7350-903 Elvas

Tel. (351) 268 62 50 26

Fax (351) 268 62 65 46

E-mail: [agricert@agricert.pt](mailto:agricert@agricert.pt)

Agricert is recognised as complying with Standard 45011:2001.

- 4.8. *Labelling:* The following must appear on the labelling: *Presunto de Santana da Serra* — PGI or *Paleta de Santana da Serra* — PGI and the relevant Community logo. The labelling must also bear a certification label including the name of the product and the forms of wording concerned, the name of the inspection body and a serial number (i.e. a numerical or alphanumeric code used for tracing the product). The following pictogram, representing the Order of Santiago, to which the parishes which constitute the geographical processing area belonged in former times, is hot-branded on the outer skin of *Presunto de Santana da Serra* or of *Paleta de Santana da Serra*:





**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 308/09)

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

SUMMARY

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

**'PRESUNTO DE CAMPO MAIOR E ELVAS' or 'PALETA DE CAMPO MAIOR E ELVAS'**

**EC No: PT/PGI/005/0438/24.11.2004**

**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  
Tel. (351) 213 81 93 00  
Fax (351) 213 87 66 35  
E-mail: gppaa@gppaa.min-agricultura.pt

**2. Group:**

Name: ACPA — Associação de Criadores de Porco Alentejano  
Address: Rua Armação de Pêra, n.º 7  
P-7670-259 Ourique  
Tel. (351) 286 51 80 30  
Fax (351) 286 51 80 37  
E-mail: acpaourique@mail.telepac.pt  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

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

**4. Specification:**

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

4.1. *Name:* 'Presunto de Campo Maior e Elvas' or 'Paleta de Campo Maior e Elvas'

4.2. *Description:* *Presuntos* and *paletas* produced from legs and shoulders respectively of pigs (other than breeding animals) of the *Alentejana* breed entered in the Portuguese herd book in the *Alentejana* breed Section, reared in a specified manner and slaughtered when they are 12 to 24 months old. The salting, post-salting, drying/curing, ageing, cutting and packing are governed by well-defined rules.

*Presuntos* consist of hind legs severed at the level of the pig's ischio-pubic symphysis, while *paletas* are made from its forelegs. The *presunto* and *paleta* are defined anatomically and in terms of muscle since there is a layer of covering fat around the latter. Shape and appearance: the *presunto* has an elongated cross-section, tapers to a narrow tip or point, and the hoof and outer skin are still attached; the *paleta* has a rounded cross-section, tapers to a point, and the hoof and outer skin are still attached. Weight: in excess of 5 kg in the case of the *presunto*, and in excess of 3,5 kg in the case of the *paleta*. When cut the meat has a red, oily, glossy and marbled appearance, with streaks of intramuscular fat. The texture is soft and not very fibrous. The fat is bright, white to pearly and has a pleasant taste. The flavour is slightly salty, lingering and pleasant, and there is a pleasant 'montanheira' aroma. The products are easily distinguishable from *Presunto do Alentejo* in that they are thinner, more elongated, saltier and darker.

- 4.3. *Geographical area*: The boundaries of the geographical area in which the raw materials are produced (i.e. where the animals are born, reared, fattened and slaughtered, the carcasses are cut and the legs and feet are obtained) are set naturally, by the location of the *montado*, by the presence of holdings able to practise a *montanheira* type of farming, and by the rules governing slaughter and cutting and the production of Alentejo pigs' legs and shoulders. The area comprises the following municipalities and parishes: Abrantes, Alandroal, Alcácer do Sal (except the parish of Santa Maria do Castelo), Alcoutim, Aljezur (parishes of Odeceixe, Bordeira, Rogil and Aljezur), Aljustrel, Almodôvar, Alter do Chão, Alvito, Arraiolos, Arronches, Avis, Barrancos, Beja, Borba, Campo Maior, Castelo Branco, Castelo de Vide, Castro Marim (parishes of Odeleite and Azinhal), Castro Verde, Chamusca, Coruche, Crato, Cuba, Elvas (except the parish of Caia e S. Pedro), Estremoz, Évora, Ferreira do Alentejo, Fronteira, Gavião, Grândola (except the parish of Melides), Idanha-a-Nova, Lagos (parish of Bensafrim), Loulé (parishes of Ameixial, Salir, Alte, Benafim and Querença), Marvão, Mértola, Monchique (parishes of Monchique, Marmeleite and Alferce), Monforte, Montemor-o-Novo, Mora, Moura, Mourão, Nisa, Odemira (except the parishes of Vila Nova de Mil Fontes and S. Teotónio), Ourique, Penamacor, Ponte de Sôr, Portalegre, Portel, Redondo, Reguengos de Monsaraz, Sabugal, Santiago do Cacém (except the parish of Santo André), Sardoal, São Brás de Alportel, Serpa, Sines, Silves (parishes of S. Marcos, S. Bartolomeu de Messines and Silves), Sousel, Tavira (parish of Cachopo), Vendas Novas, Viana do Alentejo, Vidigueira, Vila Velha de Ródão and Vila Viçosa.

The geographical area in which processing (production, cutting, slicing and packaging) takes place is set naturally, being limited to the municipalities of Campo Maior and Elvas, since the latter feature a micro-climate that differs substantially from the conditions obtaining in the rest of the Alentejo, in that it is more continental (very hot and dry summers and very cold and dry winters), inevitably leading to significant differences in the way the meat is prepared, salted, aged and cured, differences which themselves bring about appreciable changes in organoleptic characteristics of the finished product. The *presuntos* and *paletas* have a thinner and more elongated cross-section, are darker and, when cut, have a less tender and succulent texture, a more delicate and slightly salty flavour and a less smooth, bitterer and more lingering aroma.

- 4.4. *Proof of origin*: Pigs of the *Alentejana* breed must be born and reared on registered holdings that are subject to control arrangements. At birth the animals are entered in the appropriate herd book. Slaughter, butchering, processing, slicing, and packaging must be carried out on premises that are approved for that purpose by the inspection body, are located in the geographical areas concerned and are subject to control arrangements. Approval shall be dependent on a prior verification of the conditions under which production and manufacturing take place, in particular as regards the origin of the raw materials used and how the latter are processed, cut, sliced and packaged, and the characteristics of the final product. Specifications and control arrangements have been adopted which apply to the entire chain of production and to all those involved.

A comprehensive traceability system implemented by the producers themselves makes it possible to monitor the entire production circuit from the raw material to the final product ('from the *montado* to the table') and, on the basis of the number on the certification mark on whole hams or on the packages of sliced meat, identify the ear-tag number of the animals.

At the end of the production process only products which fulfil all the specifications and have undergone suitable documented checks — including laboratory tests and submission to a tasting panel — may bear the certification mark, logo and name *Presunto de Campo Maior e Elvas* PGI or *Paleta de Campo Maior e Elvas* PGI.

- 4.5. *Method of production:* The pigs, of the *Alentejana* breed, are reared under extensive and semi-extensive conditions, mostly in the open air, in areas featuring a minimum of 40 holm oak or *Hispania* oak trees per hectare and a maximum density of one pig per hectare of *montado*. The animals tend to be reared extensively, feeding on cereal waste and by-products, grasses, legumes (e.g. peas and vetches) and even small mammals and birds, eggs, reptiles, molluscs, worms, etc., as is the wont of omnivorous animals. It is only when there is a shortage of food in the field that the animals may be given supplements (up to 30 % of their diet) from outside the region. The animals invariably undergo a finishing phase in which they spend 60 to 90 days under a *montanheira* system (i.e. feeding on acorns and other *montado* products), and must replace at least three *arrobas* (45 kg) of body weight in this way. The pigs are slaughtered at between 12 and 24 months, the minimum weight of each carcase being 90 kg. The legs and shoulders are marked individually by means of a numbered tag. The legs and shoulders must weigh a minimum of 7,5 kg and 5 kg respectively, and the hoof must still be attached. Depending on the weight of the legs and shoulders the subcutaneous fat may be trimmed. The processing of the legs and feet, based on authentic and unvarying local methods derived from the know-how of the local population, comprises the following: cutting, salting, rinsing, post salting (sweating), drying/curing and ageing. It is in the course of this process that the *presuntos* and *paletas* slowly acquire the appearance, colour, aroma and texture that make them unique.

## Manufacturing: technical parameters

	Presunto de Campo Maior e Elvas	Paleta de Campo Maior e Elvas
Salting		
Duration	10-15 days	5-12 days
Temperature	< 5 °C	< 5 °C
Moisture	85-90 %	85-90 %
Washing and rinsing	1-3 days	1-3 days
Post salting		
Duration	Up to 30 days	Up to 30 days
Temperature	3-5 °C	3-5 °C
Moisture	85-90 %	85-90 %
Drying/curing		
Phase One		
Duration	Up to 45 days	Up to 45 days
Temperature	8-12 °C	8-12 °C
Moisture	80-85 %	80-85 %
Phase Two		
Duration	Up to 20 days	Up to 20 days
Temperature	12-18 °C	12-18 °C
Moisture	70-72 %	70-72 %
Ageing		
Duration	12 months at least	12 months at least
Temperature	Natural conditions in terms of temperature and moisture	Natural conditions in terms of temperature and moisture
Moisture		

*Presuntos* and *Paletas de Campo Maior e Elvas* may be marketed whole, in pieces or sliced, with or without bone. The cutting, slicing and boning may be carried out only on premises situated within the geographical area of production, in so far as special know-how is associated with these operations, a know-how which relates to the shape, delicate aromas and complex flavours of each piece. Before a piece is selected for cutting, specialists from the region determine the optimum curing stage, and knowledgeable and trained tasters carry out a detailed organoleptic assessment of the product and its suitability for cutting. In order to maximise the yield from each piece the cutting must be performed by highly trained specialists who, by means of expert cuts, can make use of all the muscle tissue in the piece and produce extremely thin slices that fully exploit the product's organoleptic potential. The fat on the meat — which has its own flavour, aroma, colour and brilliance — deteriorates rapidly when in contact with the air or when the temperature is high. Accordingly, the work described above has to be carried out on premises that are suitable microbiologically and in terms of temperature and moisture, in order not to impair the delicate flavour and enable the product to be packaged promptly, thereby avoiding undue exposure to the air. It should be added that this work is accompanied by organoleptic tests carried out by specially trained personnel, the aim being to ensure that the product is fully traceable and is not impaired, above all organoleptically, that the consumer, far from being misled, is supplied with a product that is genuine and was produced in its region of origin, and that checks can be carried out throughout the production cycle.

- 4.6. *Link*: *Presuntos* and *paletas de Campo Maior e Elvas* are produced in a region where soils are poor and the climate markedly hot and dry in the summer and cold and dry in the winter. The flora that is able to withstand these conditions and which can be exploited is the *montado* and the vegetation associated with it. The Alentejo pig is the animal that best exploits those natural conditions, since it can be reared in the open and allowed to feed mainly on the natural products associated with that environment (grasses, acorns, cereals and pulses and small animals) under a specific system known as *montanhaeira*.

This type of animal husbandry and nutrition gives the meat special characteristics in terms of both muscle and fat cover.

The special climatic conditions obtaining in Campo Maior and Elvas led to the development of specific know-how which, since it enables the pigmeat to be dried naturally, without resorting to smoke or any external agent with the exception of salt, results in a number of differences, in particular as regards:

- the cutting and dressing of the meat,
- the duration of the salting,
- the duration of the various stages of the work.

Accordingly, *Presuntos* and *Paletas de Campo Maior e Elvas* have a thinner and more elongated cross-section, are darker and, when cut, have a less tender and less succulent texture, a flavour that is less delicate but slightly salty, and an aroma that is less smooth and delicate.

Reflecting as they do the conditions obtaining in Elvas and Campo Maior, municipalities that are further inland and more 'continental', these products are thinner, more elongated, saltier and darker than the softer ones produced in the plains of the Alentejo.

The relationship between the product and the region is also based on the following:

*History*: There are numerous references — some dating back several centuries B.C. — to the role and importance of pork products in the local diet. More recently, the last four hundred years or so witnessed a struggle between agriculture and animal husbandry, centred on the ill effects pigfarming has on agricultural land and pigfarming's role in feeding the population. Practically every municipality in the High Alentejo at some time or another asked the king or parliament to protect its interests. In Elvas and Arronches, for instance, there were so many pigs on the city streets that, by order of the king, they were not allowed within the city walls. With, as a result, families prevented from keeping pigs — then a major resource — the king received so many equally vigorous counterpleas that he ordered a return to the previous state of affairs, whereupon those who signed the petitions in some cases began to complain that the lack of pigs meant misery for the poor. Campo Maior did not

become part of Portuguese territory until the signing of the Treaty of Alcanises in the 13th century, when King Dinis was on the throne. Elvas, which is said to have been founded by the Romans, was first reconquered from the Moors in 1166 and, in 1229 became part of Portugal. Both Campo Maior and Elvas are frontier locations, where the Spanish influence is particularly marked, something which is reflected in the differences in the way in which *Presuntos* and *Paletas* are produced compared with the rest of the Alentejo.

*Soil and climate:* The sparse oak woodlands and associated vegetation of the *montado* provide a type of flora which can successfully withstand the harsh conditions found locally, a combination of poor soils and a markedly hot and dry climate. For their part, Campo Maior and Elvas have a specific microclimate featuring very low annual rainfall (617 mm), a very high level of sunshine (2 979 hours) and temperatures that easily reach 33-34 °C in the summer and can fall to 4-5 °C in the winter, which both attests to its continental nature and provides ideal conditions for the drying of *Presuntos* and *Paletas*.

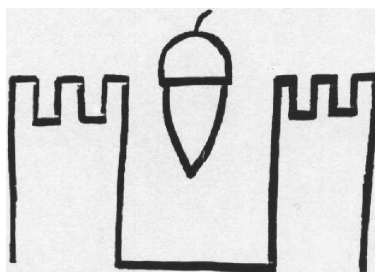
*Human:* A number of traditions are associated with the consumption of these products, which are never presented ready-cooked. In Campo Maior and Elvas it is customary to eat *Presuntos* or *Paletas* cut very thinly by hand and accompanied by a good regional wine, in the late afternoon or as an appetiser before a late lunch. In earlier times *Presuntos* or *Paletas de Campo Maior e Elvas* tended to be served only on festive occasions or as a gift to honoured guests.

4.7. *Inspection body:*

Name: Agricert — Certificação de Produtos Alimentares, Lda  
Address: Av. de Badajoz, n.º 3  
P-7350-903 Elvas  
Tel. (351) 268 62 50 26  
Fax (351) 268 62 65 46  
E-mail: agricert@agricert.pt

Agricert is recognised as complying with Standard 45011:2001.

- 4.8. *Labelling:* The following must appear on the labelling: 'Presunto de Campo Maior e Elvas — PGI' or 'Paleta de Campo Maior e Elvas — PGI' and the relevant Community logo, plus the certification mark, the name of the product and its designation, the name of the inspection body and the serial number (a numerical or alphanumeric code which allows the product to be traced). The following pictogram is hot-branded on the outer skin of *Presunto de Campo Maior e Elvas* and *Paleta de Campo Maior e Elvas*:



**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 308/10)

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**

**‘SLOVENSKÝ OŠTIEPOK’**

**EC No: SK/PGI/005/0549/30.03.2006**

**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: Úrad priemyselného vlastníctva Slovenskej republiky  
Address: Jána Švermu 43, SK-974 04 Banská Bystrica  
Tel. (421-48) 430 02 53  
Fax (421-48) 430 04 03  
E-mail: joravcova@indprop.gov.sk

**2. Group:**

Name: Slovenský mliekarenský zväz  
Address: Záhradnícka 21, SK-811 07 Bratislava  
Tel. (421-2) 554 109 45  
Fax (421-2) 554 109 45  
E-mail: plankova@smz.sk  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 1.3: Cheeses

**4. Specification:**

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

**4.1. Name:** ‘Slovenský oštiepok’

**4.2. Description:** ‘Slovenský oštiepok’ is a half-fat semi-hard cheese, which may be steamed or unsteamed and smoked or unsmoked. The basic raw material used to produce ‘Slovenský oštiepok’ is sheep’s milk, a mixture of sheep’s and cow’s milk or cow’s milk. ‘Slovenský oštiepok’ is produced either directly at a *salaš* (small-scale mountainside sheep farm), using the traditional on-farm method of production, or at dairies, using the industrial method.

‘Slovenský oštiepok’ is characterised by its special shape, that of a large egg, pine cone or ellipsoid with decoration.

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

### Characteristics

Colour: golden-yellow to golden-brown on the outside after smoking, white to buttery-yellow on the inside.

Consistency: solid, firm, slightly fragile, with minor cracks and cavities appearing when cut.

Aroma and flavour: savoury, pleasant distinctive cheese flavour, mildly piquant to sour, moderately salty, with a typical smoky aroma resulting from the smoking process; must not be overly acidic, yeasty, tallowy, soapy, rancid, putrid, sharp, spicy or bitter or have other strange flavours.

### Composition

- depends on the raw material used and the method of production,
- a minimum of 48 % dry matter by weight,
- a minimum of 38,0 % fat in dry matter by weight.

### Microbiological requirements

'Slovenský oštiepok' is a half-fat semi-hard cheese which may or may not be steamed and may be smoked or unsmoked. It is produced by adding an original culture comprising lactic acid bacteria of the genus *Lactococcus*, which gives 'Slovenský oštiepok' its characteristic and specific properties. This culture was isolated from raw sheep's milk and sheep's cheese produced on Slovak *salaš* sheep farms.

- 4.3. *Geographical area*: The geographical area comprises the mountainous part of the Slovak Republic, the Western perimeter of which is formed by the Western slopes of the range comprising the White Carpathian, Považský Inovec, Trábeč, Vtáčnik and Štiavnica mountains and the Krupina highlands.

The Southern slopes of the Krupina and Cerová highlands, Stolica mountains, Slovak Karst and Volovec and Slanec mountains make up the Southern perimeter.

The Eastern perimeter is formed by the slopes of the range comprising the Vihorlat mountains, Popriečín, Beskidian Piedmont, the Bukovec mountains and the border with Ukraine.

The Northern perimeter is formed by the border with Poland, the slopes of the range comprising the Laborec, Ondava and Lubovňa highlands, the Pieniny mountains, Spiš Magura, the Tatra and Skorušina mountains, the Sub-Beskydian highlands, Orava Beskids and Kysuce Beskids, the border with the Czech Republic, the slopes of the range comprising the Turzovka highlands and the Javorníky and White Carpathian mountains, and the Skalica border crossing.

The application includes the country's name, since the delimited geographical area concerned accounts for more than 80 % of the territory of the Slovak Republic, the total area of which is 49 035 km<sup>2</sup>, making it one of the smallest EU Member States and one whose area is comparable to that of certain individual regions in other Member States. 'Slovenský oštiepok' is produced in the same way throughout this delimited area, where the same breeds of sheep, i.e. *Wallachian*, *Improved Wallachian* and *Tsigai*, and of cows, i.e. the Slovakian Simmental, Black Pied, Red Pied and Pinzgau, are grazed on pastureland with the same flora of red fescue, tall fescue, Kentucky bluegrass and golden oatgrass and under the same climatic conditions, with the result that the quality of the basic raw ingredient of sheep's and cow's milk is uniform.

The production of 'Slovenský oštiepok' is historically linked to this area.

Written records and the family records of old *bryndza* cheese producers testify that 'Slovenský oštiepok' was produced as far back as the beginning of the 18th century.

The foundations for mass industrial production of 'Slovenský oštiepok' using cow's milk were laid by the Galbavý family in Detva in 1921.

To this day 'Slovenský oštiepok' cheeses are produced on traditional *salaš* sheep farms as well as at other farms, the basic raw material being sheep's milk or a mixture of sheep's and cow's milk.

The industrial production methods used in dairies, where the production principle has been retained, were developed in the 60s and 70s, which is also when the use of cow's milk as a raw material began.

The specific and exceptional quality of 'Slovenský oštiepok' is evidenced by the fact that the name 'Slovenský oštiepok' has been listed since 22 November 1967 in the 'Lisbon Agreement for the Protection of Appellations of Origin and their International Registration' in the international register of the World Industrial Property Organisation (OMPI/WIPO), located in Geneva, and by the following bilateral agreements: the Treaty of 19 January 1976 between the Swiss Confederation and the Socialist Republic of Czechoslovakia on the protection of indications of source, appellations of origin and other geographic names, the Agreement between the Government of the Czechoslovak Socialist Republic and the Government of the Republic of Portugal of 18 May 1987 on the protection of designations of origin, data of origin and other geographical and analogous indications, and the Agreement between the Czechoslovak Socialist Republic and the Republic of Austria of 20 January 1981 on protection of designations of origin, data of origin and other indications of agricultural and industrial products.

At the time, Slovakia was part of Czechoslovakia, which split on 1 January 1993 to become two independent States: the Czech Republic and the Slovak Republic.

It follows from the above that the use at the time of the name 'Slovenský oštiepok' had nothing to do with a country, but referred to a particular piece of territory that then became a country following the historic events leading up to 1 January 1993. Moreover, because this was a name that was already in use and one that is internationally registered and protected, protected at national level and universally known to consumers, the Slovak Republic is now applying to have the name 'Slovenský oštiepok' protected at European Community level as well.

Production continues and there has been no change in either the natural conditions or the geographical area originally delimited; the name now refers to a country in its own right, but the production conditions and principles remain the same.

- 4.4. *Proof of origin:* The sheep's and cow's milk used to make 'Slovenský oštiepok' is produced exclusively in the delimited mountainous area in the Slovak Republic. Small producers obtain sheep's and cow's milk from their own livestock. Dairies purchase sheep's and cow's milk in the regions surrounding them.

The production and purchase of sheep's and cow's milk is registered and controlled. Registration is required in accordance with not only the obligations under the GHP (good hygiene practice) and HACCP (hazard analysis and critical control points) systems, but also the legal obligation of every producer to prove the origin of any raw material used to produce foodstuffs.

The traceability of 'Slovenský oštiepok' constitutes one of the basic principles of the HACCP system, which must be established in all production units.

All stages of production take place within the delimited area.

Identification of the product is ensured by means of either the producer's name on the packaging or the data plate which every producer must affix to the product. The guarantee that the product originates in the delimited area is the fact that the producer's operations are located within the precisely delimited geographical area where 'Slovenský oštiepok' may be produced.

- 4.5. *Method of production:* The technique used to produce 'Slovenský oštiepok' within the delimited area in the Slovak Republic has developed dramatically between the time long ago, when it was produced by hand at a *salaš* or in the home, and now, with modern production in industrial dairies. The production principles and the guarantee of maintenance of traditional quality were established by the results of research carried out in the 60s and 70s.

'Slovenský oštiepok' is produced using sheep's milk obtained from grazing sheep, particularly the *Wallachian*, *Improved Wallachian* and *Tsigai* breeds. These breeds are reared and graze in mountainous areas on mountain slopes within the delimited area.

Small producers obtain cow's milk by hand or mechanically and process it immediately after milking.



On-farm production of 'Slovenský oštiepok' — at a *salaš*, the stages involved are as follows:

- curdling,
- shaping,
- salting,
- drying, smoking.

Industrial production of 'Slovenský oštiepok' — the stages involved are as follows:

- pasteurisation,
- addition of cultures,
- curdling,
- curd stretching, pressing, acidification,
- steaming, shaping,
- salting, drying, smoking.

#### Dispatch and packing

The cooled cheeses are placed in hygienic food packaging. They are packaged whole to ensure that their characteristic shape and decorations are retained (which would not be the case if they were cut and then packed) and that the quality is preserved, the product is not adulterated and consumers are not deceived. All stages of production take place within the delimited geographical area.

- 4.6. *Link*: 'Slovenský oštiepok' is a product whose special nature is determined in particular by the quality of the milk, the specific characteristics of the original culture and the natural microflora afforded by the soil and climatic conditions of the regions where the sheep are reared and grazed within the delimited area in the Slovak Republic.

Pastures provide the most natural and healthy feed. The best pastures available are the dry pastures in the high mountain locations. Sheep-grazing lasts from April until the end of October. Pastures within the delimited area are covered mainly with the following species of grass: red fescue, tall fescue, Kentucky bluegrass and golden oatgrass. In winter the sheep are fed with hay derived from the above-mentioned species of grass.

Both of the original Slovak cultures used to produce 'Slovenský oštiepok', which were isolated from sheep's milk and sheep's cheese from Slovak *salaš* sheep farms, are available to producers and may be obtained from the Dairy Research Institute in Žilina, which is the originator and owner of these original cultures.

Cows are also grazed and fed mainly on hay and cereals from the delimited area.

The grounds for the application for registration of a geographical indication for 'Slovenský oštiepok' lie in both its reputation, exceptional nature, specific quality, characteristics and remarkable shape, and the skill of its producers and the traditions behind it. The specific quality and characteristics of the product are imparted by the quality of the milk obtained from the *Wallachian*, *Improved Wallachian* and *Tsigai* breeds of sheep and from the Slovakian Simmental, Black Pied, Red Pied and Pinzgau breeds of cows that graze in mountainous areas on mountain slopes within the delimited area. The quality of the product is determined by the skills and expertise of the producers, which is also evidenced by the recognition of the product and its entry since 1967 in the international register of the World Industrial Property Organisation (OMPI/WIPO) located in Geneva and by the bilateral agreement comprising the Treaty of 19 January 1976 between the Swiss Confederation and the Socialist Republic of Czechoslovakia on the protection of indications of source, appellations of origin and other geographic names.

'Slovenský oštiepok' is characterised by its remarkable shape, that of a large egg, pine cone or ellipsoid, and is decorated according to the practices and with the typical designs of the individual area in which it is produced. The surface of 'Slovenský oštiepok' is firm, smooth and shiny. Subsequent smoking gives the product its typical colour, aroma and taste. This special process originated in and is carried out throughout the entire delimited area.

The export of 'Slovenský oštiepok' also has a significant impact on and boosts tourism. The cheeses and cheese products typical to the Slovak Republic are part of what makes Slovakia Slovak. The more discerning foreign visitor is turning away from standard travel agency packages in favour of something more unusual and distinctive.

Tourists have traditionally associated the Slovak Republic with traditional cheese products, which are good for the country's image; 'Slovenský oštiepok' and other cheese products are one of the reasons why tourists come back to the country and seek out shepherd-style restaurants and traditional *salaš* sheep farms.

'Slovenský oštiepok' is ever-present at the fairs (annual markets) that are organised each year in Slovak cities and towns.

- 4.7. *Inspection body*: Quality control and checks on compliance with the specification for 'Slovenský oštiepok' are carried out regularly by BEL/NOVAMANN International s.r.o., CERTEX certification body, accredited in accordance with EN 45011, under the authorisation of the Ministry of Agriculture of the Slovak Republic.

Name: BEL/NOVAMANN International s.r.o., Certifikačný orgán CERTEX

Address: Továrenská 14, SK-815 71 Bratislava

Tel. (421-2) 502 132 68

Fax (421-2) 502 132 44

E-mail: tomas.ducho@ba.bel.sk, sekretariat@ba.bel.sk

- 4.8. *Labelling*: Any producer who makes 'Slovenský oštiepok' within the delimited area in accordance with this specification is entitled to use the name 'Slovenský oštiepok' when labelling, advertising and marketing the product. Labels affixed to the product must bear the name 'Slovenský oštiepok' prominently and state whether the product is hand-made or factory-made and, where appropriate, the percentage of sheep's and cow's milk.
-

**CORRIGENDA****Corrigendum to State aid N 574/05 — Italy**

*(Official Journal of the European Union C 133 of 15 June 2007)*

(2007/C 308/11)

On page 6, first and second rows of State aid N 574/05:

<i>for:</i>	'Date of adoption of the decision	22.12.2007
	Reference number of the aid	N 574/05',
<i>read:</i>	'Date of adoption of the decision	22.12.2006
	Reference number of the aid	N 574/06'.

---