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⁽¹⁾ Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

13 February 2008

(2008/C 40/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,4586	TRY	Turkish lira	1,7545
JPY	Japanese yen	156,83	AUD	Australian dollar	1,6251
DKK	Danish krone	7,4557	CAD	Canadian dollar	1,4562
GBP	Pound sterling	0,74315	HKD	Hong Kong dollar	11,3782
SEK	Swedish krona	9,3493	NZD	New Zealand dollar	1,8576
CHF	Swiss franc	1,6083	SGD	Singapore dollar	2,0659
ISK	Iceland króna	98,30	KRW	South Korean won	1 379,84
NOK	Norwegian krone	7,9830	ZAR	South African rand	11,2064
BGN	Bulgarian lev	1,9558	CNY	Chinese yuan renminbi	10,5019
CZK	Czech koruna	25,480	HRK	Croatian kuna	7,2661
EEK	Estonian kroon	15,6466	IDR	Indonesian rupiah	13 506,64
HUF	Hungarian forint	263,05	MYR	Malaysian ringgit	4,7237
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	59,657
LVL	Latvian lats	0,6964	RUB	Russian rouble	35,9630
PLN	Polish zloty	3,5998	THB	Thai baht	46,748
RON	Romanian leu	3,6410	BRL	Brazilian real	2,5483
SKK	Slovak koruna	33,032	MXN	Mexican peso	15,6953

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

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

Communication from the EFTA Surveillance Authority concerning derogations by Norway from the provisions of the Act referred to at point 2 of Annex XXI to the EEA Agreement, Council Regulation (EC) No 1165/98 concerning short-term statistics as regards definitions of variables, list of variables and frequency of data compilation, as implemented and amended by Commission Regulation (EC) No 1503/2006

(2008/C 40/02)

Council Regulation (EC) No 1165/98 of 19 May 1998 concerning short-term statistics as regards definitions of variables, list of variables and frequency of data compilation, as adapted by way of Protocol 1 to the EEA Agreement and referred to at point 2 of Annex XXI thereto (hereinafter 'the Act'), established a common framework for the production of short-term Community statistics on the business cycle in the European Economic Area. Article 13 of the Act provides that derogations from the provisions of the Annexes thereto may be accepted during a transitional period.

Commission Regulation (EC) No 1503/2006 of 28 September 2006 implementing and amending Council Regulation (EC) No 1165/98 concerning short-term statistics as regards definitions of variables, list of variables and frequency of data compilation (hereinafter 'Regulation (EC) No 1503/2006') has been incorporated into point 2c of Annex XXI to the EEA Agreement by EEA Joint Committee Decision No 37/2007 (OJ L 281, 12.10.2006, p. 15). Regulation (EC) No 1503/2006 implements and amends the Act as to definitions of the variables laid down in Annexes A to D to the Act, as well as their objectives, characteristics and ways of calculation of the relevant indices, which are described in Annex I to the Regulation (EC) No 1503/2006.

The EFTA Surveillance Authority is entrusted with the task of accepting derogations in accordance with Article 13 of the Act as regards applications from Iceland, Liechtenstein and Norway.

Norway has asked for derogations for first data delivery concerning variable D — 310 as introduced by Regulation (EC) No 1503/2006.

The EFTA Surveillance Authority has granted the following derogations, in accordance with the opinion of the EFTA Heads of National Statistical Institutes Assisting the EFTA Surveillance Authority:

NORWAY

Variable	Derogation subject	Data scope	End of the transition period	First reference period for the new rules	First data delivery according to the new rules
D — 310	First data delivery	NACE 60.24	31.12.2006	Q4/2004	31.12.2006
		NACE 74.11, 74.7	31.3.2007	Q1/2005	31.3.2007
		NACE 64.2	30.6.2007	Q4/2005	30.6.2007
		NACE 61.1, 62.1	30.9.2007	Q1/2006	30.9.2007
		NACE 72	31.12.2007	Q2/2006	31.12.2007
		NACE 63.12	31.3.2008	Q3/2006	31.3.2008
		NACE 74.2	30.9.2008	Q1/2007	30.9.2008
		NACE 74.12, 74.14	31.12.2008	Q1/2007	31.12.2008
		NACE 63.11	30.6.2009	Q4/2007	30.6.2009
		NACE 64.11, 64.12	30.9.2009	Q1/2008	30.9.2009
		NACE 74.5	31.12.2009	Q1/2008	31.12.2009
		NACE 74.3, 74.4, 74.6	30.9.2010	Q1/2009	30.9.2010

Authorisation of State aid pursuant to Article 61 of the EEA Agreement and Article 1(3) in Part I of Protocol 3 to the Surveillance and Court Agreement

EFTA Surveillance Authority decision not to raise objections

(2008/C 40/03)

- Date of adoption:** 12 September 2007
- EFTA State:** Norway
- Aid No:** Case 62756
- Title:** Modification of the scheme for Centres for Research-based Innovation
- Objective:** The principal objective of the scheme is to promote research, development and innovation by:
- creating a knowledge base that will give enterprises an incentive to innovate,
 - facilitating active alliances between research active enterprises and research groups at research institutions,
 - supporting industrially oriented research groups doing frontier research, and
 - by stimulating researcher training and transfer of research-based knowledge.
- Legal basis:** Government White Paper on Research 2005 '*Commitment to Research*' (St. meld. nr. 20, 2004-2005) and the annual Budget document from the Ministry of Education and Research to the Research Council of Norway.
- Budget/Duration:** NOK 140 million (approximately EUR 17 million) yearly/8 years

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

<http://www.eftasurv.int/fieldsOfWork/fieldStateAid/stateAidRegistry>

Notification from the Norwegian authorities concerning the prolongation of the reduced electricity tax for the regions of Finnmark and North Troms

Authorisation of State aid pursuant to Article 61 of the EEA Agreement and Article 1(3) in Part I of Protocol 3 to the Surveillance and Court Agreement

EFTA Surveillance Authority has decided not to raise objections against the notified measure

(2008/C 40/04)

Date of adoption:	10 October 2007
EFTA State:	Norway
Aid No:	Case 62964
Title:	Reduced electricity tax for the regions of Finnmark and North Troms
Objective:	Taxation of electricity mainly used as a substitute for fuels. The electricity tax should curb increases in electricity use and stimulate the use of alternative energies in certain regions. As undertakings in the notified regions find it hard to adapt to higher taxation, they still pay more than the minimum rate as provided for by Directive 2003/96/EC, thereby still having an incentive to curb electricity.
Legal basis:	Norwegian Parliament's annual decision on the electricity tax (<i>Stortingets vedtak om forbruksavgift på elektrisk kraft</i>) as well as the regulation on excise duties (<i>Forskrift om særavgifter</i>)
Budget:	NOK 70 million a year, approximately NOK 350 million for the period 2007-2011
Duration:	1 January 2007 until 31 December 2011

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

<http://www.eftasurv.int/fieldsOfWork/fieldStateAid/stateAidRegistry/>

Medicinal products — List of marketing authorisations granted by the EEA EFTA States for the first half of 2007

(2008/C 40/05)

Subcommittee I — On the free movement of goods

With reference to EEA Joint Committee Decision No 74/1999 of 28 May 1999, the EEA Joint Committee is invited to note the following lists concerning marketing authorisations for medicinal products for the period 1 January-30 June 2007, at their meeting on 28 September 2007:

- ANNEX I List of new marketing authorisations
- ANNEX II List of renewed marketing authorisations
- ANNEX III List of extended marketing authorisations
- ANNEX IV List of withdrawn marketing authorisations

ANNEX I

List of new marketing authorisations

The following marketing authorisations have been granted in the EEA EFTA States during the period 1 January-30 June 2007:

EU-Number	Product	Country	Date of authorisation
EU/1/06/001-012/IS	Diacomit	Iceland	23.1.2007
EU/1/06/343/001-005	Baraclude	Liechtenstein	30.4.2007
EU/1/06/360/001-010	Champix	Liechtenstein	30.4.2007
EU/1/06/361/001/NO	Luminity	Norway	7.2.2007
EU/1/06/363/001-009	Sprycel	Liechtenstein	30.4.2007
EU/1/06/364/001-005	Adrovanse	Liechtenstein	28.2.2007
EU/1/06/364/001-005/IS	Adrovanse	Iceland	22.1.2007
EU/1/06/364/001-005/NO	Adrovanse	Norway	14.2.2007
EU/1/06/365/001-003	Elaprase	Liechtenstein	28.2.2007
EU/1/06/365/001-003/IS	Elaprase	Iceland	6.2.2007
EU/1/06/365/001-003/NO	Elaprase	Norway	30.1.2007
EU/1/06/366/001-004	Tandemact	Liechtenstein	28.2.2007
EU/1/06/366/001-004/IS	Tandemact	Iceland	24.1.2007
EU/1/06/366/001-004/NO	Tandemact	Norway	30.1.2007
EU/1/06/367/001-012	Diacomit	Liechtenstein	28.2.2007
EU/1/06/367/001-012/NO	Diacomit	Norway	9.2.2007
EU/1/06/368/001-002/IS, 011-019/IS	Insulin Human Winthrop Rapid	Iceland	15.2.2007
EU/1/06/368/001-002/NO, 011-019/NO	Insulin Human Winthrop Rapid	Norway	13.2.2007
EU/1/06/368/001-057	Insulin Human Winthrop	Liechtenstein	28.2.2007
EU/1/06/368/003-004/IS, 020-028/IS	Insulin Human Winthrop Basal	Iceland	15.2.2007
EU/1/06/368/003-004/NO, 020-028/NO	Insulin Human Winthrop Basal	Norway	13.2.2007
EU/1/06/368/005-006/IS, 029-037/IS	Insulin Human Winthrop Comb 15	Iceland	15.2.2007
EU/1/06/368/005-006/NO, 029-037/NO	Insulin Human Winthrop Comb 15	Norway	13.2.2007
EU/1/06/368/007-008/IS, 038-046/IS	Insulin Human Winthrop Comb 25	Iceland	15.2.2007
EU/1/06/368/007-008/NO, 038-046/NO	Insulin Human Winthrop Comb 25	Norway	13.2.2007
EU/1/06/368/009-010/IS, 047-055/IS	Insulin Human Winthrop Comb 50	Iceland	15.2.2007
EU/1/06/368/009-010/NO, 047-055/NO	Insulin Human Winthrop Comb 50	Norway	13.2.2007
EU/1/06/368/056-057/IS	Insulin Human Winthrop Infusat	Iceland	15.2.2007
EU/1/06/368/056-057/NO	Insulin Human Winthrop Infusat	Norway	13.2.2007
EU/1/06/369/001-028	Irbesartan Hydrochlorothiazide BMS	Liechtenstein	28.2.2007
EU/1/06/369/001-028/IS	Irbesartan HCT BMS	Iceland	16.2.2007

EU-Number	Product	Country	Date of authorisation
EU/1/06/369/001-028/NO	Irbesartan HCT BMS	Norway	15.2.2007
EU/1/06/370/001-024/IS	Exforge	Iceland	14.2.2007
EU/1/06/370/001-024/NO	Exforge	Norway	22.2.2007
EU/1/06/371/001-024/IS	Dafiro	Iceland	14.2.2007
EU/1/06/371/001-024/NO	Dafiro	Norway	5.3.2007
EU/1/06/372/001-024/IS	Copalia	Iceland	14.2.2007
EU/1/06/372/001-024/NO	Copalia	Norway	5.3.2007
EU/1/06/373/001-024/IS	Imprida	Iceland	14.2.2007
EU/1/06/373/001-024/NO	Imprida	Norway	5.3.2007
EU/1/06/374/001	Lucentis	Liechtenstein	28.2.2007
EU/1/06/374/001/IS	Lucentis	Iceland	12.2.2007
EU/1/06/374/001/NO	Lucentis	Norway	7.2.2007
EU/1/06/375/001-033	Irbesartan BMS	Liechtenstein	28.2.2007
EU/1/06/375/001-033/IS	Irbesartan BMS	Iceland	15.2.2007
EU/1/06/375/001-033/NO	Irbesartan BMS	Norway	15.2.2007
EU/1/06/376/001-033	Irbesartan Winthrop	Liechtenstein	28.2.2007
EU/1/06/376/001-033/IS	Irbesartan Winthrop	Iceland	16.2.2007
EU/1/06/376/001-033/NO	Irbesartan Winthrop	Norway	15.2.2007
EU/1/06/377/001-028	Irbesartan Hydrochlorothiazide Winthrop	Liechtenstein	28.2.2007
EU/1/06/377/001-028/IS	Irbesartan HCT Winthrop	Iceland	16.2.2007
EU/1/06/377/001-028/NO	Irbesartan HCT Winthrop	Norway	15.2.2007
EU/1/06/378/001-016	Inovelon	Liechtenstein	28.2.2007
EU/1/06/378/001-016/IS	Inovelon	Iceland	25.2.2007
EU/1/06/378/001-016/NO	Inovelon	Norway	15.2.2007
EU/1/06/379/001	Cystadane	Liechtenstein	28.2.2007
EU/1/06/379/001/IS	Cystadane	Iceland	23.2.2007
EU/1/06/379/001/NO	Cystadane	Norway	27.2.2007
EU/1/06/380/001	Prezista	Liechtenstein	28.2.2007
EU/1/06/380/001/IS	Prezista	Iceland	21.2.2007
EU/1/06/380/001/NO	Prezista	Norway	26.2.2007
EU/1/06/381/001-008	Daronrix	Liechtenstein	30.4.2007
EU/1/06/381/001-008/IS	Daronrix	Iceland	26.3.2007
EU/1/06/381/001-008/NO	Daronrix	Norway	20.4.2007
EU/1/07/382/001-018	Xelevia	Liechtenstein	30.4.2007
EU/1/07/382/001-018/IS	Xelevia	Iceland	11.4.2007

EU-Number	Product	Country	Date of authorisation
EU/1/07/382/001-018/NO	Xelevia	Norway	18.4.2007
EU/1/07/383/001-018	Januvia	Liechtenstein	30.4.2007
EU/1/07/383/001-018/IS	Januvia	Iceland	10.4.2007
EU/1/07/383/001-018/NO	Januvia	Norway	18.4.2007
EU/1/07/384/001-002	Docetaxel Winthrop	Liechtenstein	30.6.2007
EU/1/07/384/001-002/IS	Docetaxel Winthrop	Iceland	18.5.2007
EU/1/07/384/001-002/NO	Docetaxel Winthrop	Norway	10.5.2007
EU/1/07/385/001-004	Focetria	Liechtenstein	30.6.2007
EU/1/07/385/001-004/IS	Focetria	Iceland	19.6.2007
EU/1/07/385/001-004/NO	Focetria	Norway	18.6.2007
EU/1/07/386/001-010	Toviaz	Liechtenstein	30.6.2007
EU/1/07/386/001-010/IS	Toviaz	Iceland	24.5.2007
EU/1/07/386/001-010/NO	Toviaz	Norway	31.5.2007
EU/1/07/387/001-008	Advagraf	Liechtenstein	30.6.2007
EU/1/07/387/001-008/IS	Advagraf	Iceland	16.5.2007
EU/1/07/387/001-008/NO	Advagraf	Norway	18.5.2007
EU/1/07/388/001	Sebivo	Liechtenstein	30.6.2007
EU/1/07/388/001/IS	Sebivo	Iceland	24.5.2007
EU/1/07/388/001/NO	Sebivo	Norway	14.5.2007
EU/1/07/389/001-003	Orencia	Liechtenstein	30.6.2007
EU/1/07/389/001-003/IS	Orencia	Iceland	18.6.2007
EU/1/07/389/001-003/NO	Orencia	Norway	19.6.2007
EU/1/07/390/001-004	Altargo	Liechtenstein	30.6.2007
EU/1/07/390/001-004/IS	Altargo	Iceland	21.6.2007
EU/1/07/390/001-004/NO	Altargo	Norway	21.6.2007
EU/1/07/391/001-004	Revlimid	Liechtenstein	30.6.2007
EU/1/07/394/001-006	Optaflu	Liechtenstein	30.6.2007
EU/1/07/394/001-006/IS	Optaflu	Iceland	21.6.2007
EU/2/06/064/001-004	ProMeris	Liechtenstein	28.2.2007
EU/2/06/064/001-004/IS	ProMeris	Iceland	18.1.2007
EU/2/06/064/001-004/NO	ProMeris	Norway	20.2.2007
EU/2/06/065/001-010	ProMeris Duo	Liechtenstein	28.2.2007
EU/2/06/065/001-010/IS	ProMeris Duo	Iceland	18.1.2007
EU/2/06/065/001-010/NO	ProMeris Duo	Norway	20.2.2007

EU-Number	Product	Country	Date of authorisation
EU/2/06/066/001-012	Prac-Tic	Liechtenstein	28.2.2007
EU/2/06/066/001-012/IS	PRAC-TIC	Iceland	21.1.2007
EU/2/06/066/001-012/NO	Prac-tic	Norway	23.1.2007
EU/2/06/067/001-002/IS	Medicinal Oxygen	Iceland	16.3.2007
EU/2/06/068/001-004	Ypozane	Liechtenstein	28.2.2007
EU/2/06/068/001-004/IS	Ypozane	Iceland	26.1.2007
EU/2/06/068/001-004/NO	Ypozane	Norway	19.2.2007
EU/2/06/069/001	Cortavance	Liechtenstein	28.2.2007
EU/2/06/069/001/IS	Cortavance	Iceland	23.2.2007
EU/2/06/069/001/NO	Cortavance	Norway	20.2.2007
EU/2/06/070/001-003	Meloxicam CEVA	Liechtenstein	28.2.2007
EU/2/06/070/001-003/NO	Meloxicam Ceva	Norway	20.2.2007
EU/2/07/071/001-003	Slentrol	Liechtenstein	30.6.2007
EU/2/07/071/001-003/IS	Slentrol	Iceland	26.4.2007
EU/2/07/071/001-003/NO	Slentrol	Norway	19.6.2007
EU/2/07/073/001-004	Nobilis Influenza H7N1	Liechtenstein	30.6.2007
EU/2/07/073/001-004/IS	Nobilis Influenza H7N1	Iceland	1.6.2007
EU/2/07/074/001-006	Prilactone	Liechtenstein	30.6.2007

ANNEX II

List of renewed marketing authorisations

The following marketing authorisations have been renewed in the EEA EFTA States during the period 1 January-30 June 2007:

EU-Number	Product	Country	Date of renewal
EU/1/01/200/001	Viread	Liechtenstein	28.2.2007
EU/1/01/200/001/IS	Viread	Iceland	22.1.2007
EU/1/01/200/001/NO	Viread	Norway	29.1.2007
EU/1/02/201/001-006/IS	Protopic	Iceland	8.1.2007
EU/1/02/202/001-006/IS	Protopy	Iceland	8.1.2007
EU/1/02/203/001-004	Kineret	Liechtenstein	30.4.2007
EU/1/02/203/001-004/IS	Kineret	Iceland	22.3.2007
EU/1/02/203/001-004/NO	Kineret	Norway	18.4.2007
EU/1/02/204/001	Trisenox	Liechtenstein	28.2.2007
EU/1/02/204/001/IS	Trisenox	Iceland	14.3.2007
EU/1/02/204/001/NO	Trisenox	Norway	22.3.2007
EU/1/02/205/001-002	Lumigan	Liechtenstein	30.4.2007
EU/1/02/205/001-002/IS	Lumigan	Iceland	14.3.2007
EU/1/02/205/001-002/NO	Lumigan	Norway	29.3.2007
EU/1/02/206/001-020	Arixtra	Liechtenstein	30.6.2007
EU/1/02/206/001-020/IS	Arixtra	Iceland	23.4.2007
EU/1/02/206/001-020/NO	Arixtra	Norway	18.5.2007
EU/1/02/207/001-020	Quixidar	Liechtenstein	30.6.2007
EU/1/02/207/001-020/IS	Quixidar	Iceland	23.4.2007
EU/1/02/207/001-020/NO	Quixidar	Norway	18.5.2007
EU/1/02/209/001-008	Dynastat	Liechtenstein	30.6.2007
EU/1/02/209/001-008/IS	Dynastat	Iceland	25.4.2007
EU/1/02/211/001-005	Dynepo	Liechtenstein	30.6.2007
EU/1/02/211/001-005, 010-012/IS	Dynepo	Iceland	25.4.2007
EU/1/02/211/001-005, 010-012/NO	Dynepo	Norway	18.5.2007
EU/1/02/212/001-026	Vfend	Liechtenstein	30.6.2007
EU/1/02/212/001-026/IS	Vfend	Iceland	16.5.2007
EU/1/02/212/001-026/NO	Vfend	Norway	23.5.2007
EU/1/02/213/001-016	MicardisPlus	Liechtenstein	30.6.2007
EU/1/02/213/001-016/IS	MicardisPlus	Iceland	23.5.2007
EU/1/02/213/001-016/NO	MicardisPlus	Norway	18.6.2007

EU-Number	Product	Country	Date of renewal
EU/1/02/214/001-010	Kinzalkomb	Liechtenstein	30.6.2007
EU/1/02/214/001-010/IS	Kinzalkomb	Iceland	23.5.2007
EU/1/02/214/001-010/NO	Kinzalkomb	Norway	18.6.2007
EU/1/02/215/001-014	PritorPlus	Liechtenstein	30.6.2007
EU/1/02/215/001-014/IS	PritorPlus	Iceland	13.6.2007
EU/1/02/215/001-014/NO	PritorPlus	Norway	18.6.2007
EU/1/02/216/001-002	Invanz	Liechtenstein	30.4.2007
EU/1/02/216/001-002/IS	Invanz	Iceland	21.3.2007
EU/1/02/217/001-002	Opatanol	Liechtenstein	30.6.2007
EU/1/02/217/001-002/IS	Opatanol	Iceland	19.6.2007
EU/1/02/217/001-002/NO	Opatanol	Norway	28.6.2007
EU/1/02/219/001-015	Ebixa	Liechtenstein	30.6.2007
EU/1/02/220/001-005	Tracleer	Liechtenstein	30.6.2007
EU/1/02/220/001-005/IS	Tracleer	Iceland	22.6.2007
EU/1/07/183/001, 004-005, 007-008, 011, 013, 015, 018-029/IS	HBVAXPRO	Iceland	21.2.2007
EU/1/96/014/001-003/IS	Tritanrix HepH	Iceland	21.2.2007
EU/1/96/027/001, 003-005/IS	Hycamtin	Iceland	9.1.2007
EU/1/97/030/028-084	Insuman	Liechtenstein	28.2.2007
EU/1/97/030/033-037, 057-58, 69-72/IS	Insuman Basal	Iceland	16.2.2007
EU/1/97/030/033-037, 057-58, 69-72/NO	Insuman Basal	Norway	13.2.2007
EU/1/97/030/038-042, 59-60, 73-76/IS	Insuman Comb 15	Iceland	16.2.2007
EU/1/97/030/038-042, 59-60, 73-76/NO	Insuman Comb 15	Norway	13.2.2007
EU/1/97/030/043-047, 61-62, 77-80/IS	Insuman Comb 25	Iceland	16.2.2007
EU/1/97/030/043-047, 61-62, 77-80/NO	Insuman Comb 25	Norway	13.2.2007
EU/1/97/030/048-052, 63-64, 81-84/IS	Insuman Comb 50	Iceland	16.2.2007
EU/1/97/030/048-052, 63-64, 81-84/NO	Insuman Comb 50	Norway	13.2.2007
EU/1/97/030/053-054/IS	Insuman Comb Infusat	Iceland	16.2.2007
EU/1/97/030/053-054/NO	Insuman Comb Infusat	Norway	13.2.2007
EU/1/97/030/28-32, 55-56, 65-68/IS	Insuman Rapid	Iceland	16.2.2007
EU/1/97/030/28-32, 55-56, 65-68/NO	Insuman Rapid	Norway	13.2.2007
EU/1/97/032/001	Leukoscan	Liechtenstein	30.6.2007
EU/1/97/032/001/IS	Leukoscan	Iceland	27.6.2007
EU/1/97/033/001-003	Avonex	Liechtenstein	30.4.2007
EU/1/97/033/001-003/IS	Avonex	Iceland	13.3.2007
EU/1/97/033/001-003/NO	Avonex	Norway	20.3.2007

EU-Number	Product	Country	Date of renewal
EU/1/97/035/001-004	Refludan	Liechtenstein	30.4.2007
EU/1/97/035/001-004/IS	Refludan	Iceland	14.3.2007
EU/1/97/035/001-004/NO	Refludan	Norway	10.4.2007
EU/1/97/037/001	Vistide	Liechtenstein	30.6.2007
EU/1/97/040/001-002	Teslascan	Liechtenstein	30.6.2007
EU/1/97/040/001-002/IS	Teslascan	Iceland	19.6.2007
EU/2/01/030/001-004/NO	Virbagen Omega	Norway	14.3.2007
EU/2/02/032/001	Vaxxitek HVT+IBD	Liechtenstein	30.6.2007
EU/2/96/002/001-003	Fevaxyn Pentofel	Liechtenstein	30.4.2007
EU/2/96/002/001-003/IS	Fevaxyn Pentofel	Iceland	14.3.2007

ANNEX III

List of extended marketing authorisations

The following marketing authorisations have been extended in the EEA EFTA States during the period 1 January-30 June 2007:

EU-Number	Product	Country	Date of extension
EU/1/00/134/030-037	Lantus	Liechtenstein	28.2.2007
EU/1/00/157/035-067	Azomyr	Liechtenstein	30.6.2007
EU/1/00/157/035-067/IS	Azomyr	Iceland	22.5.2007
EU/1/00/157/035-067/NO	Azomyr	Norway	5.6.2007
EU/1/00/160/037-069	Aerius	Liechtenstein	30.6.2007
EU/1/00/160/037-069/IS	Aerius	Iceland	22.5.2007
EU/1/00/160/037-069/NO	Aerius	Norway	5.6.2007
EU/1/00/161/035/067/IS	Neoclarityn	Iceland	22.5.2007
EU/1/00/161/035-067	Neoclarityn	Liechtenstein	30.6.2007
EU/1/00/161/035-067/NO	Neoclarityn	Norway	5.6.2007
EU/1/01/184/069-073	Nespo	Liechtenstein	30.6.2007
EU/1/01/184/069-073/IS	Nespo	Iceland	1.6.2007
EU/1/01/185/069-073	Aranesp	Liechtenstein	30.6.2007
EU/1/01/185/069-073/IS	Aranesp	Iceland	25.5.2007
EU/1/02/211/010-012	Dynepo	Liechtenstein	30.4.2007
EU/1/02/213/013-016	MicardisPlus	Liechtenstein	28.2.2007
EU/1/02/215/013-014	PritorPlus	Liechtenstein	28.2.2007
EU/1/03/251/002	Hepsera	Liechtenstein	30.6.2007
EU/1/03/266/005-006	Bondenza	Liechtenstein	30.4.2007
EU/1/04/276/036/IS	Abilify	Iceland	18.1.2007
EU/1/04/280/008	Yentreve	Liechtenstein	30.4.2007
EU/1/04/281/002-005	Erbitux	Liechtenstein	30.4.2007
EU/1/04/281/002-005/IS	Erbitux	Iceland	21.2.2007
EU/1/04/281/002-005/NO	Erbitux	Norway	14.3.2007
EU/1/04/307/011-013	Zonegran	Liechtenstein	30.4.2007
EU/1/05/327/018	Exubera	Liechtenstein	30.4.2007
EU/1/05/331/014-037	Ne juin upro	Liechtenstein	28.2.2007
EU/1/06/332/004-006	Omnitrope	Liechtenstein	30.6.2007
EU/1/06/332/004-006/IS	Omnitrope	Iceland	18.5.2007
EU/1/06/349/009-010	Avaglim	Liechtenstein	30.6.2007
EU/1/06/360/011	Champix	Liechtenstein	30.6.2007

EU-Number	Product	Country	Date of extension
EU/1/96/016/004	Norvir	Liechtenstein	28.2.2007
EU/1/98/069/005a, 005b, 006a, 006b	Plavix	Liechtenstein	30.6.2007
EU/1/98/070/005a, 005b, 006a, 006b	Iscover	Liechtenstein	30.6.2007
EU/1/98/089/020-022	Pritor	Liechtenstein	28.2.2007
EU/1/98/090/017-020	Micardis	Liechtenstein	28.2.2007
EU/1/98/096/009-012	Temodal	Liechtenstein	30.6.2007
EU/1/98/096/009-012/IS	Temodal	Iceland	22.5.2007
EU/1/98/096/009-012/NO	Temodal	Norway	29.5.2007
EU/1/99/111/010-011/NO	Stocrin	Norway	8.1.2007
EU/1/99/123/012	Renagel	Liechtenstein	30.6.2007
EU/2/03/040/002	Gonazon	Liechtenstein	28.2.2007
EU/2/03/040/002/IS	Gonazon	Iceland	29.1.2007
EU/2/03/040/002/NO	Gonazon	Norway	20.2.2007
EU/2/04/044/006	Aivlosin	Liechtenstein	30.4.2007
EU/2/04/045/005-006	Previcox	Liechtenstein	28.2.2007
EU/2/04/045/007	Previcox	Liechtenstein	30.4.2007
EU/2/04/045/007/IS	Previcox	Iceland	21.3.2007
EU/2/97/004/024-025	Metacam	Liechtenstein	30.4.2007
EU/2/97/004/026-028	Metacam	Liechtenstein	30.6.2007

ANNEX IV

List of withdrawn marketing authorisations

The following marketing authorisations have been withdrawn in the EEA EFTA States during the period 1 January-30 June 2007:

EU-Number	Product	Country	Date of withdrawal
EU/1/02/236/001-004/IS	Ultratard	Iceland	1.1.2007
EU/1/02/235/001-004/IS	Monotard	Iceland	1.1.2007

V

(Announcements)

COURT PROCEEDINGS

EFTA COURT

Request for an Advisory Opinion from the EFTA Court by Follo tingrett dated 24 October 2007 in the Case of L'Oréal Norge AS v Per Aarskog AS and others

(Case E-9/07)

(2008/C 40/06)

A request has been made to the EFTA Court by a letter of 24 October 2007 from Follo tingrett (Follo District Court), which was received at the Court Registry on 31 October 2007, for an Advisory Opinion in the Case of L'Oréal Norge AS v Per Aarskog AS and others, on the following questions:

1. Is Article 7(1) of Council Directive 89/104/EEC to be understood to the effect that a trade mark proprietor has the right to prevent imports from third countries outside the EEA when such imports take place without the consent of the trade mark proprietor?
 2. Is Article 7(1) of Directive 89/104/EEC to be understood to the effect that international exhaustion is permitted?
-

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY

COMMISSION

Prior notification of a concentration

(Case COMP/M.5041 — Berkshire Hathaway/Marmon Holdings)

Candidate case for simplified procedure

(Text with EEA relevance)

(2008/C 40/07)

1. On 7 February 2008, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Berkshire Hathaway Inc. ('Berkshire', USA) acquires within the meaning of Article 3(1)(b) of the Council Regulation control of the whole of Marmon Holdings Inc. ('Marmon', USA) by way of purchase of shares.
2. The business activities of the undertakings concerned are:
 - for Berkshire: conglomerate holding company,
 - for Marmon: conglomerate holding company.
3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.
4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax ((32-2) 296 43 01 or 296 72 44) or by post, under reference number COMP/M.5041 — Berkshire Hathaway/Marmon Holdings, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

⁽²⁾ OJ C 56, 5.3.2005, p. 32.

OTHER ACTS

COMMISSION

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

(2008/C 40/08)

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

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

'PIZZA NAPOLETANA'

EC No: IT/TSG/007/0031/09.02.2005

1. Name and address of the applicant group

Name: Associazione Verace Pizza Napoletana

Address: Via S. Maria La Nova, 49 — Napoli

Tel. —

Fax —

E-mail: —

Name: Associazione Pizzaiuoli Napoletani

Address: Corso S. Giovanni a Teduccio, 55 — Napoli

Tel. —

Fax —

E-mail: —

2. Member State or third country

Italy

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

'Pizza Napoletana'

An application is made for registration solely in the Italian language.

The words 'Prodotta secondo la Tradizione napoletana' (Produced in the Neapolitan tradition) and the acronym STG (TSG) which feature in/on the logo/label of 'Pizza Napoletana' TSG are translated into the language of the country where production took place.

(¹) OJL 93, 31.3.2006, p. 1.

3.2. *Whether the name*

X is specific in itself

expresses the specific character of the agricultural product or foodstuff

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

Registration with reservation of the name

X Registration without reservation of the name

3.4. *Type of product*

Class 2.3 — Confectionery, bread, pastry, cakes, biscuits and other baker's wares

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

'Pizza Napoletana' TSG is round with a variable diameter not exceeding 35 cm and a raised rim and is garnished and baked in the oven. The central part is 0,4 cm thick, with a tolerance of $\pm 10\%$, and the rim is 1-2 cm thick. The overall pizza must be tender, elastic and easily foldable into four.

'Pizza Napoletana' TSG is distinguished by a raised rim, a golden colour characteristic of products baked in the oven, and a tenderness to touch and to taste; by a garnished centre dominated by the red of the tomatoes, perfectly mixed with oil and, depending on the ingredients used, the green of the oregano and the white of the garlic; by the white of the mozzarella slabs which are laid closer together or further apart as the case may be, and the green of the basil leaves, which are lighter or darker depending on the cooking.

The consistency of 'Pizza Napoletana' is tender, elastic and easily foldable; the product is easy to cut and has a characteristic, savoury taste conferred by the raised rim which has a taste typical of bread which has risen and been baked well, mixed with the acidic flavour of the tomatoes and the aroma of the oregano, garlic and basil and the flavour of baked mozzarella.

When the baking process is complete the pizza emits a characteristic aroma which is deliciously fragrant; the tomatoes, which have lost only their excess water, remain compact and solid; the 'Mozzarella di Bufala Campana AOP' or the 'Mozzarella STG' appear melted on the surface of the pizza and the basil, together with the garlic and the oregano, emits an intense aroma without appearing to be burnt.

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

The basic raw materials distinguishing 'Pizza Napoletana' are: type '00' common wheat flour, with the possible addition of type '0' flour, brewer's yeast, drinkable natural water, peeled and/or fresh tomatoes, sea salt or kitchen salt and extra virgin olive oil. Other ingredients which may be used in the preparation of 'Pizza Napoletana' are: garlic and oregano; 'Mozzarella di Bufala Campana AOP', fresh basil and 'Mozzarella STG'.

The characteristics of the flour are:

— W:	220-380
— P/L:	0,50-0,70
— Absorption:	55-62
— Stability:	4-12
— Value index E10:	max. 60
— Falling number:	300-400
— Dry gluten:	9,5-11 g %
— Proteins:	11-12,5 g %

The preparation method for 'Pizza Napoletana' exclusively comprises the phases of work described below, to be carried out in a continuous cycle on the same commercial premises.

Preparation of the dough

Blend the flour, water, salt and yeast. Pour a litre of water into the dough kneader, dissolve in a quantity of between 50 and 55 g of sea salt, add 10 % of the prescribed total quantity of flour, then add 3 g of brewer's yeast. Start up the dough kneader and gradually add 1,8 kg of W 220-380 flour until the desired consistency is reached, which is defined as the 'dough point'. This operation should take 10 minutes.

The dough must be worked in a dough kneader, preferably one with a dough hook, for 20 minutes at low speed, until a single compact mass is obtained. The quantity of water that a flour is capable of absorbing is very important in obtaining an optimum dough consistency. The dough must not be sticky to the touch and must be soft and elastic.

The characteristics of the dough are as follows, with a tolerance for each of $\pm 10\%$:

- Fermentation temperature: 25 °C
- Final pH: 5,87
- Total titratable acidity: 0,14
- Density: 0,79 g/cm³ (+ 34 %)

Dough rising process

Initial phase: once it has been removed from the dough kneader, the dough is placed on a work surface in the pizzeria where it must be left for two hours, covered with a damp cloth, to prevent its surface from hardening and a type of crust from forming as a result of the evaporation of the internal moisture. Once the two hours for rising have passed, the next stage is the shaping of the dough balls, which must be carried out exclusively by hand by the pizza chef. Using a spatula, a portion of the risen dough is cut off on the work surface before being shaped into a ball. For 'Pizza Napoletana', the dough balls must weigh between 180 and 250 g.

Second phase of the dough rising process: once the dough balls have been shaped, a second rising phase lasting four to six hours takes place inside food containers. This dough, which is kept at room temperature, is ready to be used within the next six hours.

Shaping the dough balls

Once the dough has risen, the dough ball is taken out of the box using a spatula and is placed on the counter of the pizzeria on a light layer of flour to stop it sticking to the work surface. Working from the centre outwards, and by exerting pressure with the fingers of both hands on the dough ball, which is turned over several times, the pizza chef shapes a disc of dough whose thickness must not exceed 0,4 cm in the centre, with a tolerance of $\pm 10\%$, and 1 to 2 cm on the edges, thus forming a raised rim.

No other type of preparation is authorised for the preparation of 'Pizza Napoletana' TSG, in particular the use of a rolling pin and/or a mechanical press-type disc machine.

Garnish

The 'Pizza Napoletana' is seasoned as follows:

- using a spoon, place 70 to 100 g of crushed, peeled tomatoes in the centre of the disc of dough,
- using a spiralling motion, spread the tomato over the whole central surface,
- using a spiralling motion, add the salt to the surface of the tomato,
- in the same manner, scatter a pinch of oregano on the surface,
- chop a peeled clove of garlic into thin slices and place them on top of the tomato,
- using an oil dispenser with a spout and a spiralling motion, distribute over the surface area, from the centre outwards, 4-5 g of extra virgin olive oil, with a tolerance of + 20 %.

Or:

- using a spoon, place 60 to 80g of crushed, peeled tomatoes and/or chopped small fresh tomatoes at the centre of the disc of dough,
- using a spiralling motion, spread the tomato over the whole central surface,
- using a spiralling motion, add the salt to the surface of the tomato,
- place 80-100 g of sliced 'Mozzarella di Bufala Campana AOP' on the surface of the tomato,
- place several fresh basil leaves on the pizza,
- using an oil dispenser with a spout and a spiralling motion, distribute over the surface area, from the centre outwards, 4-5 g of extra virgin olive oil, with a tolerance of + 20 %.

Or:

- using a spoon, place 60 to 80g of crushed, peeled tomatoes at the centre of the disc of dough,
- using a spiralling motion, spread the tomato over the whole central surface,
- using a spiralling motion, add the salt to the surface of the tomato,
- place 80-100 g of sliced 'Mozzarella STG' on the surface of the tomato,
- place several fresh basil leaves on the pizza,
- using an oil dispenser with a spout and a spiralling motion, distribute over the surface area, from the centre outwards, 4-5 g of extra virgin olive oil, with a tolerance of + 20 %.

Baking

Using a little flour and a rotating movement, the pizza chef transfers the garnished pizza onto a wooden (or aluminium) baker's peel and slides it onto the cooking floor of the oven with a quick flick of the wrist, which prevents the garnish from running. The 'Pizza Napoletana' TSG is baked exclusively in wood-fired ovens with a baking temperature of 485 °C, which is essential for producing the 'Pizza Napoletana' TSG.

The pizza chef must monitor the baking of the pizza by lifting its side using a metal peel and rotating the pizza towards the fire, taking care to always use the same initial area of the cooking floor to ensure that the pizza does not burn due to differences in temperatures. It is important that the pizza is baked uniformly across its entire circumference.

Still using the metal peel, when baking is finished, the pizza chef removes the pizza from the oven and places it on the plate. The baking time must not exceed 60 to 90 seconds.

After baking, the pizza has the following characteristics: the tomatoes, having lost only their excess water, remain compact and solid; the 'Mozzarella di Bufala Campana AOP' or 'Mozzarella STG' are melted on the surface of the pizza; the basil, garlic and oregano emit an intense aroma and must not be burnt.

- Baking temperature on the cooking floor of the oven: approximately 485 °C
- Temperature at the oven dome: approximately 430 °C
- Baking time: 60-90 seconds
- Temperature reached by the dough: 60-65 °C
- Temperature reached by the tomato: 75-80 °C
- Temperature reached by the oil: 75-85 °C
- Temperature reached by the mozzarella: 65-70 °C

Conservation

The 'Pizza Napoletana' should preferably be consumed immediately, as soon as it comes out of the oven, in the same location as it was produced. However, if it is not consumed at the place of its production, it cannot be frozen or deep frozen or vacuum packed for later sale.

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

There are numerous key elements defining the specific character of the product in question and they are directly linked to the duration and methods used in the operations, and also to the skill and experience of the artisan.

In particular, the preparation process for the 'Pizza Napoletana' is characterised by: kneading, the elasticity of the dough and the specific nature of the rising process (in two phases with specific conditions regarding temperature and duration); preparation and shaping of the dough balls; the handling and preparation of the risen disc of dough; the preparation of the oven and the baking characteristics (duration/temperatures) and the specific characteristics of the oven which must be fired exclusively by wood.

For example, the importance should be stressed of the second rising, handling and work equipment, i.e. the oven, which must be a wood-fired oven, and the peels.

After the second rising, the dough ball has grown in volume and moisture in comparison with the previous period. The pressure exerted by the fingers of both hands causes the air contained in the pockets of the dough to move from the centre to the edges of the disc of dough, where it starts to form the raised rim of the pizza. This technique constitutes a fundamental characteristic of the 'Pizza Napoletana' TSG, with the rising of the rims of the disc allowing all the ingredients in the garnish to be retained. In order to increase the diameter of the dough ball, the pizza chef continues with the preparation by throwing the dough between his hands, holding his right hand at an angle of 45-60° to the work surface, placing the disc of dough on it and turning it with a synchronised movement of his left hand.

In contrast, other types of preparation, in particular those carried out using a rolling pin or a disc machine (mechanical press-type) do not succeed in homogeneously displacing the air in the pockets present in the mass towards the edges, and this is necessary to produce a disc of dough which is uniform across all its parts. They lead to the production of an area of dough in the centre of the disc which is layered and divided by the air in the void. Consequently, if these instruments are used, after baking the pizza will not have its typical raised rim, which is one of the main characteristics of the 'Pizza Napoletana' TSG.

Furthermore, the Neapolitan technique requires the pizza chef, after having prepared a series of three to six discs of garnished dough, to skilfully slide the pizza from the work surface to the peel using precise and rapid hand movements, and ensuring that the pizza does not lose its initial round shape (the pizza is taken in both hands by the pizza chef who, by turning it round approximately 90°, places it on a suitable peel). The pizza chef sprinkles a little flour on the peel going into the oven to enable the pizza to slide easily from the peel into the oven. This operation is carried out with a rapid flick of the wrist, by holding the peel at an angle of 20-25° to the oven surface, and by ensuring that the garnish does not fall from the surface of the pizza.

The use of techniques other than those described above is not appropriate, taking the pizza directly from the work surface using the peel risks spoiling the pizza which is ready to go into the oven.

The wood-fired oven is a key element in the baking and the quality of the 'Pizza Napoletana'. Its technical characteristics are essential to the success of the traditional 'Pizza Napoletana'. The 'Pizza Napoletana' oven consists of a base of tuff bricks surmounted by a circular surface known as a 'sole' (cooking floor), on top of which is built a dome. The dome of the oven is made of refractory material to prevent the heat from dispersing. Indeed, the ratios between the different parts of the oven are essential for ensuring that the pizza is baked well. The particular characteristic of this oven is the size of the cooking floor, which is made up of four refractory circular areas. The pizza chef picks up the pizza with the steel and/or aluminium peel and puts it in the mouth of the oven, where he deposits it and turns it around 180°. The pizza is then placed back in its initial position, the temperature of the base having been reduced as the pizza absorbs the heat as it cooks.

Positioning the pizza in a different place would have the effect of obtaining the same initial temperature, which would burn the base of the pizza.

All these specific characteristics create the phenomena of the air chamber and the appearance of the final product, the 'Pizza Napoletana', which is indeed soft and compact; has a raised rim, is raised in the centre, is particularly soft and easily foldable into four. It is important to stress that all other similar products obtained using preparation processes different to that described cannot obtain the same visual and organoleptic characteristics as those of the 'Pizza Napoletana'.

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

The first appearance of the 'Pizza Napoletana' may be dated back to the period between 1715 and 1725. Vincenzo Corrado, a native of the town of Oria, and chief cook for Prince Emanuele di Francavilla, in a treatise on the foodstuffs most commonly used in Naples, stated that the tomato was used to season pizza and macaroni, thereby associating two products which have been the source of Naples's fame and the reason for its inclusion in the history of gastronomy. This quotation marks the official birth of the 'Pizza Napoletana', a disc of dough seasoned with tomato.

A great number of historical documents attest to the Neapolitan origin of this culinary speciality. The writer Franco Salerno claimed that this product was one of the greatest inventions of Neapolitan cooking.

Even Italian-language dictionaries and the encyclopaedia Treccani expressly mention the 'Pizza Napoletana'. The expression 'Pizza Napoletana' is also quoted in numerous literary texts.

There is no doubt that the first pizzerias appeared in Naples where, until the middle of the twentieth century, this product was exclusive to the town and its pizzerias. In the eighteenth century, the town already had several shops known as 'pizzerias', and the King of Naples, Ferdinand of Bourbon, heard of their reputation and, in order to taste this dish in the typical Neapolitan tradition, he did not hesitate to breach court etiquette and visit one of the most renowned pizzerias. Since then the 'pizzeria' has become a fashionable location, a place devoted to the exclusive preparation of the 'pizza'. The most popular and famous pizzas from Naples were the 'Marinara', created in 1734, and the 'Margherita', which dates from 1796-1810. The latter was presented to the queen of Italy upon her visit to Naples in 1889, specifically on account of the colour of its seasoning (tomato, mozzarella and basil) which are reminiscent of the colours of the Italian flag.

Over time pizzerias appeared in every town in Italy and even abroad. However each of them, despite being located in a town other than Naples, has always linked its existence with the words 'Pizza Napoletana', or used a term which in some way evokes its link with Naples, where for more than 300 years this product has retained its authenticity.

In May 1984 nearly all the Neapolitan pizza chefs drew up a brief product specification which was signed by the whole profession and registered by means of an official document witnessed by the notary Antonio Carannante of Naples.

Over the centuries the term 'Pizza Napoletana' has become so widespread that everywhere, including outside Europe and in particular in Central America (in Mexico and Guatemala) and in Asia (in Thailand and Malaysia), the product in question is known by its name 'Pizza Napoletana', although the inhabitants sometimes do not have the slightest idea of the geographical location of the city of Naples.

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

The checks specified for 'Pizza Napoletana' TSG relate to the following aspects:

In businesses, during the kneading, rising and preparation phase of the dough, checking the correct execution of the phases described; carefully monitoring the critical points of the business; checking the compliance of the raw materials with the product specification; checking the perfect conservation and storage of the raw materials to be used and ensuring that the characteristics of the final product are compliant with the specifications contained in this product specification.

3.10. Logo

The acronym 'STG' (TSG) and the words 'Specialità Tradizionale Garantita' (Traditional Speciality Guaranteed) and 'Prodotta secondo la Tradizione napoletana' (Produced in the Neapolitan tradition) are translated into the official languages of the country where production took place.

The logo which distinguishes the 'Pizza Napoletana' is as follows: a horizontal white oval image with a light grey border, which represents the plate on which the pizza is presented, reproduced in a realistic but stylised manner, fully respecting the tradition and illustrating the classic ingredients, tomato, mozzarella, basil leaves and a trickle of olive oil.

Under the plate there is an offset green shadow, which, in combination with the other colours, emphasizes the Italian colours of the product.

Slightly superimposed above the plate containing the pizza, there is a red rectangular window with very rounded corners containing the words in white surrounded by black, with a offset green shadow with a white border: 'PIZZA NAPOLETANA STG'. Above this caption, and slightly to the right, in smaller white characters of a different type, features the caption 'Specialità Tradizionale Garantita'. Below, in the centre, in the same characters as the logo, 'PIZZA NAPOLETANA STG', but in smaller characters, in white with a black border, is superimposed the caption: 'Prodotta secondo la Tradizione napoletana'.

Words	Characters
PIZZA NAPOLETANA STG	Varga
Specialità Tradizionale Garantita	Alternate Gothic
Prodotta secondo la Tradizione napoletana	Varga

Colours of the graphic and characters	PantoneProSim	C	M	Y	K
Deep beige of the rim	466	11	24	43	0 %
Red background of the tomato sauce	703	0 %	83	65	18
Basil leaves	362	76	0 %	100	11
Veining on the basil leaves	562	76	0 %	100	11
Red of the tomatoes	032	0 %	91	87	0 %
Trickle of olive oil	123	0 %	31	94	0 %
Mozzarella	600	0 %	0 %	11	0 %
Reflections on the mozzarella	5807	0 %	0 %	11	9

Colours of the graphic and characters	PantoneProSim	C	M	Y	K
Grey on the rim of the oval plate	P. Grey — 3CV	0 %	0 %	0 %	18
Green on the shadow of the oval plate	362	76	0 %	100	11
Red on the rectangle with rounded corners	032	0 %	91	87	0 %

Colours of the graphic and characters	PantoneProSim	C	M	Y	K
White with black border of the words 'PIZZA NAPOLETANA STG'		0 %	0 %	0 %	0 %
White with black border of the words 'Prodotta secondo la Tradizione napoletana'		0 %	0 %	0 %	0 %
In white the caption 'Traditional Speciality Guaranteed'		0 %	0 %	0 %	0 %



4. Authorities or bodies verifying compliance with the product specification

4.1. Name and address

Name: Certiquality SRL

Address: Via Gaetano Giardino, 4
I-20123 Milano

Tel. —

Fax —

E-mail: —

Public Private

Name: DNV Det Norske Veritas Italia

Address: Centro Direzionale Colleoni
Viale Colleoni, 9
Palazzo Sirio 2
I-20041 Agrate Brianza (MI)

Tel. —

Fax —

E-mail: —

Public Private

Name: IS.ME.CERT.
Address: Via G. Porzio
Centro Direzionale Isola G1
I-80143 Napoli
Tel. —
Fax —
E-mail: —
 Public Private

4.2. *Specific tasks of the authority or body*

The three inspection bodies above are responsible for carrying out checks on various subjects in different parts of the national territory.

Notice concerning a request in accordance with Article 30 of Directive 2004/17/EC of the European Parliament and of the Council — Deadline extension

Request from a Member State

(2008/C 40/09)

On 17 January 2008, the Commission received a request under Article 30(4) of Directive 2004/17/EC of the European Parliament and of the Council of 31 March 2004 coordinating the procurement procedures of entities operating in the water, energy, transport and postal services sectors ⁽¹⁾.

This request, made by the Italian Republic, concerns express courier services in that country. The request was published in OJ C 29 of 1 February 2008, p. 18. The initial deadline was 18 April 2008.

Given that the Commission needs to obtain and examine further information, and in compliance with the provisions laid down in the third sentence of Article 30(6), the period in which the Commission must take a decision on this request is extended by one month.

The final deadline is therefore 18 May 2008.

⁽¹⁾ OJ L 134, 30.4.2004, p. 1.

CORRIGENDA**Corrigendum to the Joint Statement by the Council and the Representatives of the Governments of the Member States meeting within the Council, the European Parliament and the European Commission**

(Official Journal of the European Union C 25 of 30 January 2008)

(2008/C 40/10)

In the Contents:

for: 'JOINT DECLARATIONS
Council,'

read: 'JOINT DECLARATIONS
**European Parliament
Council
Commission**,'

On page 1, in the first title:

for: 'JOINT DECLARATIONS
COUNCIL,'

read: 'JOINT DECLARATIONS
**EUROPEAN PARLIAMENT
COUNCIL
COMMISSION**,'

Corrigendum to the new call for proposals for the training of judges in EC competition law and judicial cooperation between national judges

(Official Journal of the European Union C 310 of 20 December 2007)

(2008/C 40/11)

On page 31, last line:

for: '15 February 2008,'

read: '31 March 2008.'
