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### Information and Notices

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**Note to the reader** (see page 3 of the cover)



<sup>(1)</sup> Text with EEA relevance

## II

*(Information)*

## INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

## COMMISSION

**Non-opposition to a notified concentration****(Case COMP/M.5292 — Tata/Mubadala/Lochmore/Piaggio)****(Text with EEA relevance)**

(2008/C 255/01)

On 30 September 2008, 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 32008M5292. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

**Non-opposition to a notified concentration****(Case COMP/M.5249 — Edison/Hellenic Petroleum/JV)****(Text with EEA relevance)**

(2008/C 255/02)

On 27 August 2008, 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 32008M5249. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

**Non-opposition to a notified concentration**  
**(Case COMP/M.5290 — Phoenix/CERP Lorraine — Répartition France)**

(Text with EEA relevance)

(2008/C 255/03)

On 30 September 2008, 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 32008M5290. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).

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**Non-opposition to a notified concentration**  
**(Case COMP/M.5255 — TDK/Epcos)**

(Text with EEA relevance)

(2008/C 255/04)

On 15 September 2008, 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 32008M5255. EUR-Lex is the on-line access to European law (<http://eur-lex.europa.eu>).
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## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

## COMMISSION

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

7 October 2008

(2008/C 255/05)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3632	TRY	Turkish lira	1,854
JPY	Japanese yen	139,51	AUD	Australian dollar	1,8785
DKK	Danish krone	7,4623	CAD	Canadian dollar	1,4991
GBP	Pound sterling	0,77725	HKD	Hong Kong dollar	10,5871
SEK	Swedish krona	9,6586	NZD	New Zealand dollar	2,1437
CHF	Swiss franc	1,5526	SGD	Singapore dollar	1,9948
ISK	Iceland króna	197	KRW	South Korean won	1 793,63
NOK	Norwegian krone	8,381	ZAR	South African rand	12,0043
BGN	Bulgarian lev	1,9558	CNY	Chinese yuan renminbi	9,2928
CZK	Czech koruna	24,48	HRK	Croatian kuna	7,1404
EEK	Estonian kroon	15,6466	IDR	Indonesian rupiah	13 018,56
HUF	Hungarian forint	249,13	MYR	Malaysian ringgit	4,761
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	64,48
LVL	Latvian lats	0,7093	RUB	Russian rouble	35,6045
PLN	Polish zloty	3,433	THB	Thai baht	47,058
RON	Romanian leu	3,9223	BRL	Brazilian real	2,9602
SKK	Slovak koruna	30,395	MXN	Mexican peso	16,2084

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

**Communication of the Commission on the quantity of certain products in the milk and milk products sector available for the first half of 2009 under certain quotas opened by the Community**

(2008/C 255/06)

When import licences were allocated for the second half of 2008 for certain quotas referred to in Commission Regulation (EC) No 2535/2001 <sup>(1)</sup>, applications for licences referred to quantities less than those available for the products concerned. As a result, the quantity available for each quota for the period 1 January to 30 June 2009 should be calculated, taking account of the unallocated quantities resulting from Commission Regulation (EC) No 578/2008 of 19 June 2008 determining the extent to which the applications for import licences submitted in June 2008 for certain dairy products under certain tariff quotas opened by Regulation (EC) No 2535/2001 can be accepted <sup>(2)</sup>.

The quantities available for the period 1 January to 30 June 2009 for the second half of the year of importation for certain quotas referred to in Regulation (EC) No 2535/2001 are indicated hereunder.

ANNEX

ANNEX I.A

Quota number	Quantity (kilograms)
09.4590	68 537 000
09.4599	11 360 000
09.4591	5 360 000
09.4592	18 438 000
09.4593	5 413 000
09.4594	20 007 000
09.4595	7 502 502
09.4596	19 417 492

ANNEX I.F

Products originating in Switzerland	
Quota number	Quantity (kilograms)
09.4155	1 500 000

ANNEX I.H

Products originating in Norway	
Quota number	Quantity (kilograms)
09.4179	2 594 850

<sup>(1)</sup> OJL 341, 22.12.2001, p. 29.

<sup>(2)</sup> OJL 161, 20.6.2008, p. 20.

## ANNEX LI

Products originating in Iceland	
Quota number	Quantity (kilograms)
09.4205	175 000
09.4206	360 000

## V

(Announcements)

## ADMINISTRATIVE PROCEDURES

## COMMISSION

**Lifelong Learning Programme (LLP) — Call for proposals 2009 — DG EAC/31/08**

(2008/C 255/07)

**1. Objectives and description**

This call for proposals is based on the decision establishing the Lifelong Learning Programme which was adopted by the European Parliament and Council on 15 November 2006 (Decision No 1720/2006/EC)<sup>(1)</sup>. The Programme covers the 2007 to 2013 period. The specific objectives of the Lifelong Learning Programme are listed in Article 1(3) of the Decision.

**2. Eligible applicants**

The Lifelong Learning Programme applies to all types and levels of education and vocational education and training and it is accessible to all the entities listed in Article 4 of the Decision.

Applicants must be established in one of the following countries<sup>(2)</sup>:

- the 27 Member States of the European Union (as of 1 January 2007),
- the EFTA-EEA countries: Iceland, Liechtenstein, Norway,
- candidate countries: Turkey.

**3. Budget and duration of projects**

The total budget earmarked for this call is estimated at EUR 961 million.

The level of grants awarded as well as the duration of projects vary depending on factors such as the type of project and the number of countries involved.

**4. Deadline for the submission of applications**

The main deadlines are as follows:

Erasmus <b>University Charter</b>	28 November 2008
Comenius, Grundtvig: <b>In-service Training</b>	
— first deadline	16 January 2009
— further deadlines	30 April 2009
	15 September 2009
Comenius <b>Assistantships</b>	30 January 2009

<sup>(1)</sup> <http://europa.eu.int/eur-lex/lex/JOhtml.do?uri=OJ:L:2006:327:SOM:EN:HTML>

<sup>(2)</sup> Except for the Jean Monnet Programme that is open to higher education institutions in the whole world.



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Leonardo da Vinci: <b>Mobility</b> (including the Leonardo Da Vinci mobility certificate)	6 February 2009
Erasmus <b>Intensive Language Courses (EILC)</b>	
<b>Jean Monnet Programme</b>	13 February 2009
Comenius, Leonardo da Vinci, Grundtvig: <b>Partnerships</b>	20 February 2009
Comenius: <b>Comenius Regio Partnerships</b>	
Grundtvig: <b>Workshops</b>	
Comenius, Erasmus, Leonardo da Vinci, Grundtvig: <b>Multilateral projects, Networks and Accompanying Measures</b>	27 February 2009
Leonardo da Vinci: <b>Transfer of Innovation multilateral Projects</b>	27 February 2009
Erasmus: <b>Intensive Programmes (IP), Students mobility for studies and placements</b> (including the Erasmus consortium placement certificate) and <b>Staff mobility</b> (teaching assignments and staff training)	13 March 2009
Grundtvig: <b>Assistantships, Senior Volunteering Projects</b>	31 March 2009
<b>Transversal Programme</b>	31 March 2009
Transversal Programme: <b>Key activity 1 — Study visits</b>	9 April 2009

#### 5. Full details

The full text of the 'LLP General Call for proposals 2008-2010: update 2009 — Strategic Priorities', together with the 'LLP Programme Guide' and the application forms, can be found at the following Internet address: <http://ec.europa.eu/llp>

Applications must comply with all terms of the full text of the call and be submitted on the forms provided.

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

### COMMISSION

#### Notice of the impending expiry of certain anti-dumping measures

(2008/C 255/08)

1. As provided for in Article 11(2) of Council Regulation (EC) No 384/96 of 22 December 1995 on protection against dumped imports from countries not members of the European Community <sup>(1)</sup>, the Commission gives notice that, unless a review is initiated in accordance with the following procedure, the anti-dumping measures mentioned below will expire on the date mentioned in the table below.

#### 2. Procedure

Community producers may lodge a written request for a review. This request must contain sufficient evidence that the expiry of the measures would be likely to result in a continuation or recurrence of dumping and injury.

Should the Commission decide to review the measures concerned, importers, exporters, representatives of the exporting country and Community producers will then be provided with the opportunity to amplify, rebut or comment on the matters set out in the review request.

#### 3. Time limit

Community producers may submit a written request for a review on the above basis, to reach the European Commission, Directorate-General for Trade (Unit H-1), J-79 4/23, B-1049 Brussels <sup>(2)</sup> at any time from the date of the publication of the present notice but no later than three months before the date mentioned in the table below.

4. This notice is published in accordance with Article 11(2) of Regulation (EC) No 384/96.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry
Bed Linen (cotton type)	Pakistan	Anti-dumping duty	Council Regulation (EC) No 397/2004 (OJ L 66, 4.3.2004, p. 1) as last amended by Council Regulation (EC) No 695/2006 (OJ L 121, 6.5.2006, p. 14)	5.3.2009

<sup>(1)</sup> OJ L 56, 6.3.1996, p. 1.

<sup>(2)</sup> Fax (32-2) 295 65 05.

## PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY

### COMMISSION

#### **Prior notification of a concentration**

**(Case COMP/M.5340 — King/Capvis III/KVT)**

#### **Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2008/C 255/09)

1. On 26 September 2008, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which the undertakings King Luxemburg SARL ('King', Luxembourg) and Capvis General Partner III Ltd ('Capvis III', United Kingdom) acquire within the meaning of Article 3(1)(b) of the Council Regulation joint control of the undertaking Koenig Verbindungstechnik AG ('KVT', Switzerland) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for King: private equity fund,
- for Capvis III: private equity fund,
- for KVT: industrial fasteners and expanders.

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

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax ((32-2) 296 43 01 or 296 72 44) or by post, under reference number COMP/M.5340 — King/Capvis III/KVT, to the following address:

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

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

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

## OTHER ACTS

## COMMISSION

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

(2008/C 255/10)

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 of the date of this publication.

## AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006****Amendment application pursuant to Article 9****'QUESO MANCHEGO'****EC No: ES/PDO/117/0087/06.11.2006**PGI  PDO **1. Heading in the specification affected by the amendment**

- Name
- X Description
- X Geographical area
- X Proof of origin
- Method of production
- Link
- X Labelling
- X National requirements
- X Other (inspection body)

**2. Type of amendment(s)**

- Amendment to single document or summary sheet
- X Amendment to specification of registered PDO or PGI for which neither the single document nor summary sheet has been published

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

- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phyto-sanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

### 3. Amendment(s)

#### 3.1. Description

Technological progress over recent years and the updating of legislation have led to improvements in analysis techniques that make them more accurate and reliable and therefore changes have been made to the parameters for 'Queso Manchego'.

The organoleptic properties associated with the texture of 'Queso Manchego' are achieved with a suitable ageing period and therefore the ageing period for cheeses weighing less than 1,5 kg is reduced and a maximum ageing period of two years is introduced to preserve the organoleptic properties of this type of cheese.

The minimum fat content is increased from 6 % to 6,5 %. The countless analyses carried out by dairies and the Regulatory Board's laboratory show that the average fat content is more than 7 %.

The determination of macroscopic impurities and the reductase test using methylene blue are outdated analysis techniques.

The term 'useable dry matter' is introduced to replace the term 'total dry matter', because this is more useful for assessing the suitability of milk for processing into cheese.

The new control parameter of density is introduced among the analytical characteristics of the milk. The density of milk is closely related to its physico-chemical composition.

The dimensions of the product are amended, since over the years the PDO has been in place there has been a demand for smaller cheeses from a significant sector of the market.

The minimum pH for the cheese is reduced to 4,8 on the basis of scientific studies showing that this is a typical value found in analyses of this type of cheese.

The laboratory of the inspection body currently uses electrophoresis to analyse the mix of milk and cheese. Over the years, this officially recognised technique has been found to be rapid and reliable.

The words 'Cholesterol limit: 98 % of the sterol fraction of the unsaponifiable matter' are deleted. The methods used today are more sophisticated and more reliable and there is therefore no point in maintaining this analysis method.

Over the years and with the production and development of the 'Ficha de Cata del Queso Manchego' (Queso Manchego Profile Sheet), there has been a reorganisation of the characteristics of the product protected by the Designation of Origin with stricter requirements as regards the organoleptic properties given in the original specification.

Four years ago, a points system was introduced. The changes made to the descriptions of organoleptic properties reflect the development in the vocabulary of organoleptic analysis over the last few years.

#### 3.2. Geographical area

The production area has been updated to take account of the fact that 'municipalities' have become 'local authority areas'.

This change has brought the inclusion of new local authority areas that were previously districts of municipalities and as such already included in the production area.

With the new recognition, unless these local authority areas are expressly included they will be outside the production area, although they have always been recognised within the corresponding municipality since they have always fulfilled the conditions laid down.

### 3.3. *Elements guaranteeing that the product originates in the area*

The practice of affixing the casein label on the rind of the cheese is introduced, since this is one of the main means of identification and control.

This is the 'finger print' of 'Queso Manchego'. Each cheese has a unique casein label and serial number. It is impossible to transfer a label from one cheese to another, because on removal it becomes unusable.

### 3.4. *Inspection body*

The inspection body is amended to meet the requirements of Article 10 of Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

### 3.5. *Labelling*

The product's image has developed over time to take account of various requirements and suggestions. The current logo shows the characteristic marks on the surface of the cheese and a flock of sheep, the source of the raw material for the cheese.

### 3.6. *National requirements*

The updated legislation on protected designations of origin and protected geographical indications repeals the previous legislation referred to in the application for registration and this section must therefore be amended accordingly.

SINGLE DOCUMENT

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

**'QUESO MANCHEGO'**

**EC No: ES/PDO/117/0087/06.11.2006**

**PGI  PDO**

#### 1. **Name**

'Queso Manchego'

#### 2. **Member State**

Spain

#### 3. **Description of the agricultural product or foodstuff**

##### 3.1. *Type of product*

Class 1.3 — Cheeses

##### 3.2. *Description of the product to which the name in point 1 applies*

Pressed cheese made from milk of ewes of the 'Manchega' breed, aged for a minimum of 30 days for cheeses weighing up to 1,5 kg and from 60 days up to a maximum of two years for larger cheeses.

'Queso Manchego' can be made with either pasteurised or raw milk. In the latter case, the label may bear the word 'Artesano'.

'Queso Manchego' is a fat cheese with the following physical properties after ageing:

- shape: cylindrical with smooth sides,
- maximum height: 12 cm,
- maximum diameter: 22 cm,
- diameter/height *ratio*: between 1,5 and 2,2,
- minimum weight: 0,4 kg,
- maximum weight: 4,0 kg.

The physico-chemical properties of the cheese are:

- pH: 4,8 to 5,8,
- dry matter: minimum 55 %,
- fat content: minimum 50 % of the dry matter,
- total protein in dry matter: minimum 30 %,
- sodium chloride: maximum 2,3 %.

Characteristics of the paste:

- consistency: firm and compact,
- colour: from white to ivory-yellow,
- aroma: lactic, intensely acidic and persistent, developing spicy notes and long overall persistence in cheeses that have been well aged,
- flavour: slightly acidic, strong and flavoursome, becoming spicy in cheeses that have been well aged. Pleasant and distinctive aftertaste produced by the milk of ewes of the 'Manchega' breed,
- appearance: small, unevenly distributed eyes, although these are sometimes not present,
- texture: low elasticity, buttery, slightly floury; can become granular in very well aged cheeses.

The microbiological limits are as follows:

- *Escherichia coli*: maximum of 1 000 colonies/gram,
- *Staphylococcus aureus*: maximum of 100 colonies/gram,
- *salmonella*: absence in 25 grams,
- *listeria*: absence in 25 grams.

Slightly acidic, strong and flavoursome, with the flavour becoming spicy in cheeses that have been well aged. Pleasant and distinctive aftertaste produced by the milk of ewes of the 'Manchega' breed.

### 3.3. Raw materials (for processed products only)

'Queso Manchego' cheese is made from milk of ewes of the 'Manchega' breed, natural rennet or other authorised coagulation enzymes and sodium chloride.

The milk must not contain colostrum, medicinal products or any other impurities that might have a negative impact on the production, ageing or conservation of the cheese or on its hygiene and sanitary conditions.

'Queso Manchego' can be made with either pasteurised or raw milk. In the latter case, the label may bear the word 'Artesano'.

The analytical characteristics of the cheese are as follows:

- fat content: 6,5 % minimum,
- lactose: 4 % minimum,
- proteins: 4,5 % minimum,
- useable dry matter: 11 % minimum,
- acidity (DORNIC): 30° maximum,
- density: 1,034-1,040 kg/l,
- freezing point:  $\leq - 0,550$  °C.

#### 3.4. *Feed (for products of animal origin only)*

Manchega sheep graze throughout the year on the natural resources of the area, When in the fold, their diet is supplemented with concentrated feed, hay and by-products.

As regards sheepfarming, mention should be made of the pastures that occupy the clearings in the scrub. This annual pasture is composed of *Medicago minima*, *Scorpirus subilloso*, *Astrafalus stella*, *Astrafalus sesamus*, etc.

The so-called 'madajales' are the most valuable pasture for sheep. These are composed of bulbous meadow grass and significant quantities of legumes, such as *Medicago rigidula*, *Medicago lupulina*, *Medicago truncatala*, *Trigonella polyderata*, *Coronilla scorpoidea*, etc.

Deep, cooler soils can produce 'fenelares', dense pasture with a predominance of perennial and biennial plants, the appearance of which is dominated by the grass *Bracnypodium phoenicoidea*.

#### 3.5. *Specific steps in production that must take place in the identified geographical area*

—

#### 3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Cheeses protected by the 'Queso Manchego' Designation of Origin may be dispatched and placed into circulation by dairies and registered undertakings only in packaging of a type that does not affect their quality.

'Queso Manchego' is always marketed with the rind, which may have been washed.

'Queso Manchego' may also be coated in paraffin, covered with legally authorised inactive transparent substances or dipped in olive oil, provided that the rind maintains its natural colour and appearance and the casein label can be read.

Under no circumstances may substances be used that turn the rind black.

'Queso Manchego' may be marketed in portions, sliced or grated, provided that it is packaged and its origin can be identified. This operation may be carried out outside the area of origin by undertakings that have accepted and comply with the agreed protocol so as to guarantee the operations undergone by 'Queso Manchego' and ensure its traceability.

Packaging must comply with current legislation.

#### 3.7. *Specific rules concerning labelling*

Labels must bear the following wording: 'Denominación de Origen "Queso Manchego"' ('Queso Manchego' Designation of Origin). When the cheese is made with raw milk, this can be indicated on the label by means of the word 'Artesano'.

The marketed product bears a numbered secondary label issued by the Regulatory Board and affixed in registered undertakings in such a way that it cannot be reused and every piece of 'Queso Manchego' has on one of its faces a casein label with a serial number, affixed at the moulding and pressing stage.



#### 4. Concise definition of the geographical area

The following local authority areas are covered by the 'Queso Manchego' Designation of Origin: 45 in the Province of Albacete, 84 in the Province of Ciudad Real, 156 in the Province of Cuenca and 122 in the Province of Toledo.

The following areas have been incorporated: Alcoba de los Montes and El Robledo in the Province of Ciudad Real, Albadalejo del Cuende, Villarejo de la Peñuela, Villarejo-Sobrehuerta and Villar del Horno in the Province of Cuenca.

#### 5. Link with the geographical area

##### 5.1. Specificity of the geographical area

The geographical area of La Mancha is located in the southern part of the central plateau of the peninsular and is characterised by a low relief descending to the Atlantic.

La Mancha is a high plain with limy-clayey soils and its pastureland has lime and loam-rich substrates.

The area has an extreme climate and experiences wide oscillations characteristic of a continental climate, with very cold winters and hot summers. The temperature occasionally reaches 40 °C, sometimes varying by 20 °C over the course of a day and 50 °C over the year. Precipitation is scant, making the region one of the more arid areas of Spain, its extremely dry environment having a relative humidity of around 65 %.

The Manchega breed is the best adapted to the area's soil and weather conditions.

##### 5.2. Specificity of the product

A pressed cheese with a hard rind and a firm and compact paste, a colour that varies from white to ivory-yellow, an intense and persistent aroma, a slightly acidic, strong and flavoursome taste and a buttery, slightly floury texture with low elasticity.

##### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The area's soil and climatic conditions have had a great influence on the processes of natural selection that have made the Manchega breed of sheep the breed best adapted to the area and producing a milk that gives 'Queso Manchego' its characteristic colour, aroma, flavour and texture.

Cheese has been made with milk from ewes of the Manchega breed since time immemorial and over the centuries manufacturing techniques have aimed to optimise the qualities of this traditional La Mancha cheese.

#### Reference to publication of the specification

Consejería de Agricultura. Denominaciones de Origen. Resolución de 2 de octubre de 2006, Consejería de Agricultura por la que se adopta decisión favorable sobre solicitud de modificación de pliego de condiciones de la Denominación de Origen Protegida Queso Manchego. D.O.C.M. nº 209 de 10 de octubre de 2006. Pág. 20695.

Published in the Official Gazette of Castile-La Mancha No 209 of 10 October 2006.

<http://www.jccm.es/cgi-bin/docm.php3>

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**NOTE TO THE READER**

The institutions have decided no longer to quote in their texts the last amendment to cited acts.

Unless otherwise indicated, references to acts in the texts published here are to the version of those acts currently in force.