

Official Journal

of the European Union

C 104



English edition

Information and Notices

Volume 52

6 May 2009

<u>Notice No</u>	Contents	Page
	IV <i>Notices</i>	
	NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES	
	Commission	
2009/C 104/01	Euro exchange rates	1
2009/C 104/02	Administrative Commission of the European Communities on social security for migrant workers — Rates for conversion of currencies pursuant to Council Regulation (EEC) No 574/72	2
	NOTICES FROM MEMBER STATES	
2009/C 104/03	Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001	4

EN

V *Announcements*

ADMINISTRATIVE PROCEDURES

European Personnel Selection Office (EPSO)

2009/C 104/04	Notice of open Competitions	8
---------------	-----------------------------------	---

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY

Commission

2009/C 104/05	Prior notification of a concentration — (Case COMP/M.5507 — Q-Cells/Good Energies/Norsun/Sunfilm) — Candidate case for simplified procedure ⁽¹⁾	9
2009/C 104/06	Prior notification of a concentration — (Case COMP/M.5496 — Vattenfall/Nuon) ⁽¹⁾	10

OTHER ACTS

Commission

2009/C 104/07	Publication of an application for registration pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed	11
2009/C 104/08	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	16
2009/C 104/09	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	21



⁽¹⁾ Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

5 May 2009

(2009/C 104/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3403	AUD	Australian dollar	1,7998
JPY	Japanese yen	132,59	CAD	Canadian dollar	1,5669
DKK	Danish krone	7,4482	HKD	Hong Kong dollar	10,3873
GBP	Pound sterling	0,88590	NZD	New Zealand dollar	2,2994
SEK	Swedish krona	10,5865	SGD	Singapore dollar	1,9713
CHF	Swiss franc	1,5113	KRW	South Korean won	1 700,30
ISK	Iceland króna		ZAR	South African rand	11,1356
NOK	Norwegian krone	8,6870	CNY	Chinese yuan renminbi	9,1407
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,3979
CZK	Czech koruna	26,478	IDR	Indonesian rupiah	14 106,66
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,7045
HUF	Hungarian forint	283,26	PHP	Philippine peso	64,051
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	43,9435
LVL	Latvian lats	0,7094	THB	Thai baht	47,058
PLN	Polish zloty	4,3483	BRL	Brazilian real	2,8339
RON	Romanian leu	4,1632	MXN	Mexican peso	17,7590
TRY	Turkish lira	2,0918	INR	Indian rupee	66,0770

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

**ADMINISTRATIVE COMMISSION OF THE EUROPEAN COMMUNITIES ON SOCIAL SECURITY
FOR MIGRANT WORKERS**

Rates for conversion of currencies pursuant to Council Regulation (EEC) No 574/72

(2009/C 104/02)

Article 107(1), (2) and (4) of Regulation (EEC) No 574/72

Reference period: April 2009

Application period: July, August and September 2009

04-2009	EUR	BGN	CZK	DKK	EEK	LVL	LTL	HUF	PLN
1 EUR =	1	1,95580	26,7738	7,44913	15,6466	0,709290	3,45280	295,260	4,43256
1 BGN =	0,511300	1	13,6894	3,80874	8,00010	0,362660	1,76542	150,966	2,26637
1 CZK =	0,0373499	0,073049	1	0,278225	0,584400	0,0264919	0,128962	11,0279	0,165556
1 DKK =	0,134244	0,262554	3,59422	1	2,10046	0,0952178	0,463517	39,6368	0,595044
1 EEK =	0,0639116	0,124998	1,71116	0,476086	1	0,0453319	0,220674	18,8706	0,283292
1 LVL =	1,40986	2,75741	37,7473	10,5022	22,0595	1	4,86797	416,275	6,24929
1 LTL =	0,289620	0,566439	7,75423	2,15742	4,53157	0,205425	1	85,5132	1,28376
1 HUF =	0,00338685	0,00662399	0,0906787	0,0252291	0,0529926	0,00240226	0,0116941	1	0,0150124
1 PLN =	0,225603	0,441235	6,04026	1,68055	3,52992	0,160018	0,778963	66,6116	1
1 RON =	0,237863	0,465213	6,36850	1,77187	3,72175	0,168714	0,821293	70,2314	1,05434
1 SEK =	0,0919155	0,179768	2,46093	0,684690	1,43816	0,0651947	0,317366	27,1390	0,407421
1 GBP =	1,11413	2,17902	29,8295	8,29931	17,4324	0,790242	3,84687	328,959	4,93846
1 NOK =	0,113809	0,222588	3,04710	0,847778	1,78072	0,0807236	0,392960	33,6033	0,504465
1 ISK =	0,00598237	0,0117003	0,160171	0,0445635	0,0936038	0,00424324	0,0206559	1,76636	0,0265172
1 CHF =	0,660216	1,29125	17,6765	4,91804	10,3301	0,468285	2,27960	194,935	2,92645

04-2009	RON	SEK	GBP	NOK	ISK	CHF
1 EUR =	4,20410	10,8796	0,897560	8,78665	167,158	1,51466
1 BGN =	2,14956	5,56272	0,458922	4,49261	85,4677	0,774443
1 CZK =	0,157023	0,406351	0,0335238	0,328181	6,24333	0,0565723
1 DKK =	0,564375	1,46051	0,120492	1,17955	22,4399	0,203333
1 EEK =	0,268691	0,695331	0,0573645	0,561569	10,6833	0,0968041
1 LVL =	5,92719	15,3387	1,26543	12,3880	235,669	2,13545
1 LTL =	1,21759	3,15094	0,259951	2,54479	48,4122	0,438674
1 HUF =	0,0142386	0,036847	0,00303990	0,0297590	0,566138	0,00512990
1 PLN =	0,948459	2,45446	0,202492	1,98230	37,7113	0,341711
1 RON =	1	2,58785	0,213496	2,09002	39,7607	0,360280
1 SEK =	0,386422	1	0,0824997	0,807629	15,3644	0,139220
1 GBP =	4,68392	12,1213	1	9,78948	186,236	1,68753
1 NOK =	0,478464	1,23819	0,102150	1	19,0241	0,172381
1 ISK =	0,0251505	0,0650856	0,00536954	0,0525650	1	0,00906123
1 CHF =	2,77562	7,18286	0,592584	5,80109	110,360	1

1. Regulation (EEC) No 574/72 determines that the rate for the conversion into a currency of amounts denominated in another currency shall be the rate calculated by the Commission and based on the monthly average, during the reference period specified in paragraph 2, of reference rates of exchange of currencies published by the European Central Bank.
2. The reference period shall be:
 - the month of January for rates of conversion applicable from 1 April following,
 - the month of April for rates of conversion applicable from 1 July following,
 - the month of July for rates of conversion applicable from 1 October following,
 - the month of October for rates of conversion applicable from 1 January following.

The rates for the conversion of currencies shall be published in the second *Official Journal of the European Union* ('C' series) of the months of February, May, August and November.

NOTICES FROM MEMBER STATES

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

(2009/C 104/03)

Aid No: XA 378/08

Activities laid down in Article 15 of Commission Regulation (EC) No 1857/2006 of 15 December 2006.

Member State: Spain

Sector(s) concerned: Intercitrus, an interprofessional association, is the technical assistance provider, and the final beneficiaries are the farmers.

Region: Comunitat Valenciana

Name and address of granting authority:

Title of aid scheme or name of company receiving an individual aid: Entidad interprofesional cítrica Intercitrus

Conselleria de Agricultura, Pesca y Alimentación
C/Amadeo de Saboya, 2
46010 Valencia
ESPAÑA

Legal basis: Ayuda individual nominativa: Presupuestos de la Generalitat 2008, programa 714.60, Línea T2679000- 'Promoción agroalimentaria de cítricos'.

Website:

http://www.agricultura.gva.es/especiales/ayudas_agrarias/pdf/INTERCITRUS.pdf

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: EUR 1 502 000,00

Other information: —

Director-General for Marketing
Marta VALSANGIACOMO GIL

Maximum aid intensity: 100 %

Date of implementation: From the date on which the registration number of the exemption request is published on the website of the European Commission's Directorate-General for Agriculture and Rural Development.

Aid No: XA 400/08

Duration of scheme or individual aid award: Until November 2008

Member State: France

Objective of aid:

Region: Bourgogne

Information campaigns to promote oranges and clementines, so as to increase their consumption by promoting their nutritional qualities and the associated health benefits, without any making any reference to enterprises, trademarks or origin; promotion campaigns in schools targeting school children; participation in Euroagro, contributing to a database of images and producing a collection of recipes, posters and leaflets etc.; reviewing and analysing the scientific information so as to submit proposals for inclusion in the lists that are being compiled pursuant to Community Regulation 1924/2006 on nutrition and health claims made on foods; improving knowledge of market developments in these products.

Title of aid scheme: Accompagnement au développement des produits relevant du régime de qualité 'Agriculture biologique'.

Legal basis:

Code Général des collectivités territoriales, notamment son article L 1511-2

Délibération du Conseil régional de Bourgogne.

Annual expenditure planned under the scheme:
EUR 500 000

Maximum aid intensity:

80 % of the eligible costs (engineering, documentation and communication costs) of the following operations:

- market research for organic products;
- advice for farmers about organic farming practices;
- promotion of organic products (publications in accordance with the conditions set out in Article 15(f) of the agricultural exemption regulation).

Date of implementation: 2009

Duration of scheme: until 2013

Objective of aid:

This aid scheme comes under Articles 14 and 15 of Regulation (EC) No 1857/2006 of 15 December 2006. It is aimed at developing the production of organic products in Burgundy: increasing production, surface area and the number of farmers.

This aid scheme will make it possible to fund the specific costs of the various measures implemented by collective structures in the agricultural sector. In accordance with Article 15 (3) and (4) of the agricultural exemption regulation, no aid will be paid to farmers and any person who is eligible will be able to have access to measures implemented by collective structures without being forced to be affiliated to those structures.

Sector concerned: organic farming

Name and address of the granting authority:

Conseil régional de Bourgogne
Direction de l'agriculture et du développement rural
17, boulevard de la Trémouille
BP 1602
21035 Dijon cedex
FRANCE

Website:

http://www.cr-bourgogne.fr/documents/gda/2008-12/etude_marche_produit_AB.doc

http://www.cr-bourgogne.fr/documents/gda/2008-12/conseils_agri_pratiques_prod_AB.doc

http://www.cr-bourgogne.fr/documents/gda/2008-12/promotion_produits.doc

Aid No: XA 402/08

Member State: France

Region: Bourgogne

Title of aid scheme: Aide à l'organisation de manifestations agricoles

Legal basis:

Code Général des collectivités territoriales, notamment son article L 1511-2

Délibération du Conseil régional de Bourgogne.

Annual expenditure planned under the scheme:
EUR 400 000

Maximum aid intensity: 50 % of eligible costs (wage costs in the case of international operations, other direct costs related to the scheme), external services (excluding reception and travel costs).

Date of implementation: 2009

Duration of scheme: until 2013

Objective of aid:

This scheme, which is aimed at supporting the organisation of agricultural events intended in particular to encourage and promote high-quality regional production, comes under Article 15 of Regulation (EC) No 1857/2006 of 15 December 2006.

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

This aid scheme will make it possible to fund the specific costs of the various measures implemented by collective structures in the agricultural sector. In accordance with Article 15 (3) and (4) of the agricultural exemption regulation, no aid will be paid to farmers and any person who is eligible will be able to have access to measures implemented by collective structures without being forced to be affiliated to those structures.

Sector(s) concerned: Agricultural sector

Name and address of the granting authority:

Conseil régional de Bourgogne
Direction de l'agriculture et du développement rural
17, boulevard de la Trémouille
BP 1602
21035 Dijon cedex
FRANCE

Website:

http://www.cr-bourgogne.fr/documents/gda/2008-12/manif_agri.doc

Aid No: XA 403/08

Member State: France

Region: Bourgogne

Title of aid scheme: Aide au remplacement des agriculteurs

Legal basis:

Code Général des collectivités territoriales, notamment son article L 1511-2

Délibération du Conseil régional de Bourgogne.

Annual expenditure planned under the scheme:
EUR 250 000

Maximum aid intensity: 80 % of the costs relating to the organisation of replacement services and flat-rate aid of EUR 6/day of effective replacement.

Date of implementation: 2009

Duration of scheme: until 2013

Objective of aid:

This aid scheme comes under Article 15 of Commission Regulation (EC) No 1857/2006 of 15 December 2006.

The aid is aimed at improving working conditions by meeting part of the costs arising from the use of replacement services for whatever reason, with the exception of maternity leave, paternity leave, trade-union responsibilities and leave conferring an entitlement to tax credit. The organisational costs concern specific measures and bear no relation to operating costs: development of qualifications, introduction of quality control, communication projects.

This aid scheme will make it possible to fund the specific costs of the various measures implemented by collective structures in the agricultural sector. In accordance with Article 15 (3) and (4) of the agricultural exemption regulation, no aid will be paid to farmers and any person who is eligible will be able to have access to measures implemented by collective structures without being forced to be affiliated to those structures.

Sector concerned: Agriculture

Name and address of the granting authority:

Conseil régional de Bourgogne
Direction de l'agriculture et du développement rural
17, boulevard de la Trémouille
BP 1602
21035 Dijon cedex
FRANCE

Website:

http://www.cr-bourgogne.fr/documents/gda/2008-12/services_replacement.doc

Aid No: XA 404/08

Member State: France

Region: Bourgogne

Title of aid scheme: Aide au remplacement des agriculteurs

Legal basis:

Code Général des collectivités territoriales, notamment son article L 1511-2

Délibération du Conseil régional de Bourgogne.

Annual expenditure planned under the scheme:
EUR 250 000

Maximum aid intensity: 30 % of the investment (excluding tax), subject to an upper limit depending on the type of investment: maximum aid of EUR 20 000/project

Date of implementation: 2009

Duration of scheme: until 2013

Objective of aid:

This aid scheme comes under Article 4 of Commission Regulation (EC) No 1857/2006 of 15 December 2006.

The aid is intended to reduce production costs and is aimed at the modernisation of machinery as part of an incentive-based approach to the establishment of environmentally sound cultivation practices (water quality, preservation of hedgerows, maintenance of the natural environment, use of renewable sources of energy and of joint schemes).

This aid scheme concerns CUMAs (Coopératives d'Utilisation du Matériel Agricole – farm machinery user cooperatives). In accordance with Article 4(5) of the agricultural exemption regulation, CUMAs in difficulty are not eligible for this scheme.

Sector concerned: agriculture

Name and address of the granting authority:

Conseil régional de Bourgogne
Direction de l'agriculture et du développement rural
17, boulevard de la Trémouille
BP 1602
21035 Dijon cedex
FRANCE

Website:

<http://www.cr-bourgogne.fr/documents/gda/2008-12/CUMA.doc>

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN PERSONNEL SELECTION OFFICE (EPSO)

NOTICE OF OPEN COMPETITIONS

(2009/C 104/04)

The European Personnel Selection Office (EPSO) is organising the following open competitions:

- **EPSO/AD/168/09** — European public administration
- **EPSO/AD/169/09** — Law
- **EPSO/AD/170/09** — Economics
- **EPSO/AD/171/09** — Microeconomics/Business administration
- **EPSO/AD/172/09** — Audit

to recruit administrators (AD 5) with Czech (CZ) and Polish (PL) citizenship.

The competition notice is published in *Official Journal of the European Union* C 104 A of 6 May 2009 in Czech and Polish only.

Further details can be found on the EPSO website (<http://eu-careers.eu>).

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY

COMMISSION

Prior notification of a concentration

(Case COMP/M.5507 — Q-Cells/Good Energies/Norsun/Sunfilm)

Candidate case for simplified procedure

(Text with EEA relevance)

(2009/C 104/05)

1. On 27 April 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking Q-Cells SE ('Q-Cells', Germany), Good Energies Investments 2 B.V. ('Good Energies', Netherlands, controlled by COFRA Holding AG, 'COFRA', Switzerland) and NorSun AS ('NorSun', Norway) acquire within the meaning of Article 3(1)(b) of the Council Regulation joint control of the Sunfilm AG ('Sunfilm', Germany) by way of purchase of shares and assets.

2. The business activities of the undertakings concerned are:

- Q-Cells: Manufacture and sale of solar cells, solar modules and complete solar energy systems,
- Good Energies: Investments in renewable energies companies, in particular in the photovoltaic and wind sectors,
- NorSun: Manufacture and sale of mono-crystalline silicon wafers, which are used for the production of solar cells and solar modules,
- Sunfilm: Manufacture and sale of solar modules based on tandem junction thin film silicon technology on glass.

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 2964301 or 2967244) or by post, under reference number COMP/M.5507 — Q-Cells/Good Energies/Norsun/Sunfilm, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

⁽²⁾ OJ C 56, 5.3.2005, p. 32.

Prior notification of a concentration
(Case COMP/M.5496 — Vattenfall/Nuon)

(Text with EEA relevance)

(2009/C 104/06)

1. On 28 April 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Vattenfall AB ('Vattenfall', Sweden) wholly owned by the Swedish State acquires within the meaning of Article 3(1)(b) of the Council Regulation control of the whole of N.V. Nuon Energy (former n.v. Nuon PBL Holding-'Nuon Energy', the Netherlands) currently controlled by local and regional authorities in the Netherlands by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Vattenfall: different activities along in the electricity t sector in several European countries. On a small scale it is also active in the gas sector,

— for Nuon: different activities in the energy sector, comprising the production and supply of electricity, gas, heat and cooling mainly in the Netherlands but also in Belgium and to a small extent in Germany too.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of Regulation (EC) No 139/2004. However, the final decision on this point is reserved.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 2 2964301 or 2967244) or by post, under reference number COMP/M.5496 — Vattenfall/Nuon, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004 p. 1.

OTHER ACTS

COMMISSION

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

(2009/C 104/07)

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

APPLICATION FOR REGISTRATION OF A TSG
COUNCIL REGULATION (EC) No 509/2006
'IDRIJSKI ŽLIKROFI'
EC No: SI-TSG-007-0026-29.10.2004

1. Name and address of the applicant group:

Title: Društvo za promocijo in zaščito idrijskih jedi
Address: Mestni trg 1
SI - 5280 Idrija
SLOVENIJA
Tel.: +386 53720180
Fax: —
E-mail: info@icra.si

2. Member State or third country:

Republic of Slovenia

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

'Idrijski žlikrofi'

The statement to be translated into foreign languages is 'produced in the traditional Slovenian way'.

3.2. Please state whether the name: is specific in itself Expresses the specific character of the agricultural product or foodstuff

The name Idrijski žlikrofi does not express the specific character of the product, but is traditionally used to describe this product, as shown by various oral and written sources mentioned in point 3.8.

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

Registration with reservation of the name

Registration, without reservation of the name

3.4. *Nature of produce:*

2.4 Pasta, whether cooked or stuffed

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

Idrijski žlikrofi are a traditional dish made from dough with a potato filling. They have the characteristic shape of a hat. The ingredients needed to make the dough are flour, eggs, oil, and water or milk as needed. The filling may be made only of potato with added onion, fat (minced lard or minced smoked bacon) and marjoram, chives, black pepper and salt.

After cooking, the Idrijski žlikrofi must have the stipulated characteristic shape, aroma, texture and scent.

Typical shape of a žlikrof: dough pressed on both sides with a little hollow in the top, of uniform size and shape, with no irregularities, of suitably firm texture, with no obvious overcooking or softness of the dough, with a surface that is uniformly yellowish in colour, with no visible starch.

Scent: intense and typical scent. No excessively marked scent of herbs, additives or even of rancidity in the filling.

Aroma: characteristic and intense aroma of a žlikrof (pasta and filling) with a taste of potato, fat (which is not predominant), additives and spices that harmoniously complement the aroma.

Texture: texture that gives a pleasant sensation in the mouth, characteristic of several rather firm starchy dishes. No signs of stickiness of the dough and filling, which are light and soft. The herbs are finely chopped and the crackling and fried lard must be in very small pieces.

Overall impression: the appearance, scent, aroma and texture of the žlikrof determine its overall acceptability.

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

The various stages of production of Idrijski žlikrofi are as follows:

Traditional ingredients for about 150 Idrijski žlikrofi:

Dough: up to 300 g white flour, 1-2 eggs, oil, and water or milk, as needed in order to make the dough softer.

Filling: 500 g potatoes, up to 50 g of minced lard or minced smoked bacon, up to 50 g of onions, herbs and seasoning (salt, black pepper, marjoram and chives) to produce a harmonious aroma.

The fat that may be used to prepare the žlikrofi is lard or minced smoked bacon. The fat must be of high quality and fresh. It is unacceptable, in particular, for rancid lard or bacon to be used.

Producers who sell frozen žlikrofi to their customers must use less seasoning and a heavier dough in order to preserve the organoleptic characteristics of the žlikrofi throughout their shelf life; so, for the same quantity of filling, they need to use the following ingredients for the dough: 400-500 g white flour, up to four eggs, oil and water or milk, as needed.

Preparation and rolling of the dough

The flour, eggs and water or milk are mixed together to make the dough, which should be softer than for noodles. The dough is kneaded until it becomes flexible and elastic and no longer sticks to the hands and board. If it is cut, it should be dense and have no holes. Then it is shaped into a small loaf, which is coated with oil, covered so that it does not dry out and left to rest for at least half an hour.

Preparation of filling and shaping the filling into balls

The filling for žlikrofi is made out of boiled potatoes that are mashed while still warm. The onion fried in fat (minced lard or minced smoked bacon) is added to the warm potato, and then the seasoning (salt and black pepper) and herbs (marjoram and chives) are mixed in. All the ingredients are mixed together thoroughly to make a smooth mixture. The filling must be neither crumbly nor too soft, so extra fat may be added if required. The filling is shaped by hand into evenly sized small balls roughly 1-1,5 cm in diameter. The individual stages of machine production may differ from those of manual production (e.g. the filling is squirted on, instead of being formed into balls), but the final product – Idrijski žlikrof – must preserve all its characteristics.

Making the žlikrofi

The dough — prepared earlier and left to rest — is rolled out to a thickness of about 2 mm. The balls of filling are placed at a suitable distance from each other (one finger) on the rolled out dough. The dough is folded over and pressed between the balls of filling so that it sticks together and little 'ears' are formed. A little hollow is made in the top of each žlikrof, taking care not to tear the dough. That is how žlikrofi take on their characteristic hat shape. The maximum dimensions of a typical Idrijski žlikrof, when raw, are about 3 cm long and 2 cm high (the height is measured in the middle of the žlikrof, with the žlikrof being slightly higher at the sides).

Packing and freezing of žlikrofi

Prepared Idrijski žlikrofi that are intended for storage are frozen and packed in accordance with the sanitary/technical regulations and the provisions of the regulations on the general labelling of pre-packed foodstuffs.

Cooking of žlikrofi

The žlikrofi are tossed into boiling salted water, stirred and covered. When they rise and come back to the boil, they are cooked. They should be served immediately.

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

Idrijski žlikrofi differ from other types of filled pasta by their shape, their specific filling, their traditional recipe and the way in which they are made. They have the characteristic shape of an old French hat (Napoleonic hat).

The recipe has not changed significantly since the first references to Idrijski žlikrofi (same ingredients and comparable ratio between them). What is special is the filling, which is made of potatoes with minced lard or minced smoked bacon, onions and herbs and seasoning. Idrijski žlikrofi are made in a specific way, since they are pressed on both sides and a little hollow is made in the top.

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

Idrija has long been famous for this culinary speciality, which is documented in several written sources, and there are also numerous oral sources. Idrijski žlikrofi are produced from traditional ingredients according to a long-established traditional procedure.

The oldest written source (Božič Lado: *Naš idrijski kot*) dates from 1936. It tells how žlikrofi were served only on special days and that various types of žlikrofi exist: potato, meat, pickled turnip, žlikrofi with 'bakalca' (mutton) sauce or larded with cracklings or a special buttery dressing called masovnik. The chapter *Rudarjeva družina* (miner's family) states that '...žlikrofi only on important days: potato žlikrofi, meat žlikrofi or žlikrofi with pickled turnips, mutton sauce or larded with cracklings or a special buttery dressing called masovnik'.

The second source (Karl Bezek: *Fond Doprinos k zgodovini Idrije*) is from 1956. The author, Karl Bezek, described traditional dishes and drinks. He writes that Idrijski žlikrofi were the most popular dish, which was known far and wide. He quotes the following in the book: '...the most popular dish, which is known far and wide and which is not made in the same way anywhere else, is the famous žlikrof. Žlikrofi resemble Viennese "Schlickkrapferl", which are small filled dough parcels, but with a different content'. The author goes on to say that Idrijski žlikrofi are mentioned on numerous occasions in various articles, that a recipe has even been published for them, but that no-one has researched their origin. As far as the history of žlikrofi is concerned, he cites accounts of people in the 1840–1850s that žlikrofi were sold publicly in a raw state at that time. Mrs Harmel, an innkeeper, told the author that žlikrofi were believed to have been brought to Idrija from Transylvania. An old inhabitant of Idrija claimed that the dish was brought to Idrija by the Wernberger family in about 1814, which is also confirmed by a descendant of this family. Here is a further quotation from the book: 'Since family tradition and other accounts tally, there is no doubt that the first žlikrofi appeared in Idrija after the return of Ivan to Idrija and subsequently the return of his family. It probably took several years for this dish to become established in Idrija, since other recipes are said to have been tested, along the lines of the Czech and Viennese recipes for similar products. That is how our idrijski žlikrofi came into being after 1814 until, in the middle of the last century, through local development, they took on the special flavour and shape that they have today'.

The third source, *Mohorjev koledar* (1989), puts Idrijski žlikrofi at the top of a list of characteristic Idrijan dishes and drinks. It contains the traditional recipe for making Idrijski žlikrofi, which is still used today.

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

- Idrijski žlikrofi must have all the specific characteristics laid down in the specifications (the prescribed ingredients must be used, they must be produced in the prescribed manner and the final product must have the prescribed shape, appearance, scent, aroma and texture).
- Producers of Idrijski žlikrofi must keep records of the raw ingredients received and used, the quantity of Idrijski žlikrofi produced and the quantities of Idrijski žlikrofi sold.
- Checks on compliance with the specifications in terms of the use of the prescribed ingredients, the production process and the appearance and organoleptic characteristics of the final product must be carried out by individual producers and/or associations of producers, and at least once a year also by a certification body that verifies compliance with the European standard EN 45011.

4. **Authorities or bodies verifying compliance with the product specification:**

4.1. *Name and address:*

Title: Bureau Veritas d.o.o.
Address: Linhartova cesta 49a
SI-1000 Ljubljana
SLOVENIJA
Tel.: +386 14757600
Fax: —
E-mail: info@bureauveritas.com

Public Private

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

Bureau Veritas is responsible for verifying all the phases stipulated in the specifications for Idrijski žlikrofi.

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

(2009/C 104/08)

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

SINGLE DOCUMENT

COUNCIL REGULATION (EC) NO 510/2006

'AGLIO BIANCO POLESANO'

EC No: IT-PDO-0005-0566-08.11.2006

PGI () PDO (X)

1. Name:

'Agljo Bianco Polesano'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product (Annex II):

Class 1.6. Fruit, vegetables and cereals, fresh or processed

3.2. Description of the product to which the name in (1) applies:

Agljo Bianco Polesano (Polesano White Garlic) is sold dry. This garlic is obtained from local ecotypes and from the Avorio variety, which is bred from the same ecotypes.

This garlic has a bulb with a regular, roundish shape, slightly flattened at the base, and a glossy white colour. The bulb is made up of a variable number of cloves, which are joined together in a compact manner, with characteristic curving on the outside. The cloves making up the bulb must be perfectly adjacent to each other. The skin surrounding the cloves is coloured pink of various shades on the concave part and white on the convex part.

After being dried for storage, *Agljo Bianco Polesano* is made up of at least 35 % dry matter and at least 20 % carbohydrates. In addition, the fresh bulbs contain sulphur-based essential oils and volatile sulphur compounds, which give this type of garlic its strong aroma.

3.3. Raw materials (for processed products only):

—

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

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

—

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

The specific steps in production that must take place in the production area are: production of the material for sowing, cultivation of the garlic, drying operations and traditional processing techniques.

The production technique is characterised by obtaining the cloves for sowing, given that reproduction occurs by means of vegetative propagation. Producers manually select the amount of product needed to produce the 'seed'.

The cultivation cycle is annual with autumn/winter sowing and must take place between 1 October and 31 December.

The natural drying operations which take place in the open field and/or at the holding are fundamentally important both for maintaining the characteristics of the product and for subsequent processing.

The assessment of the correct level of humidity is fundamentally important for the traditional production by hand of braids, known as 'strings', large braids, bunches and large bunches, in which the experience and skill passed down for generations is fundamentally important.

Agljo Bianco Polesano must be sold between 30 July and 31 May of the subsequent year.

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

Agljo Bianco Polesano may be sold in the following package types:

BRAIDS: composed of between 8 and 22 bulbs and weighing between 0,5 and 1,2 kg;

LARGE BRAIDS: between 30 and 40 bulbs and weighing between 2 and 4 kg;

BUNCHES: between 20 and 40 bulbs and weighing between 1 and 4 kg;

LARGE BUNCHES: between 70 and 120 bulbs and weighing between 5 and 10 kg;

PACKETS: varying number of bulbs; weighing between 50 and 1 000 g;

SACKS: varying number of bulbs; weighing between 1 and 20 kg.

Large bunches, bunches, large braids and braids are placed in a white net and sealed with adhesive tape bearing the logo of the PDO. They may be placed in boxes made of wood, plastic, cardboard or other suitable material.

Packets and sacks are composed of sealed white net bags on which the logo of the PDO is affixed. Packets and sacks may also be placed in boxes made of wood, plastic, cardboard or other suitable material.

Packaging of the product into sacks and packets may take place outside the production area, provided that transport and excessive handling do not make the heads break and, above all, make the skin fragment, thus creating the risk of mould and deterioration of the product.

3.7. Specific rules concerning labelling:

All package types must come with a tag giving the product name, the name of the producer and the PDO's identifying logo.

All packages must feature, in legible and indelible characters grouped on the same side of the package, information making it possible to identify the packer or dispatcher, the nature of the product, the origin of the product, the commercial characteristics and other useful information. The packages must also feature the name 'Aaglio Bianco Polesano' and the words 'protected denomination of origin' or the acronym 'PDO' in larger characters than any other wording featured.

The distinctive logo is composed of an oval featuring a green stylised map of the Polesine geographical area on a blue background. The map shows the two natural borders of the Polesine area, the Adige and Po rivers, coloured blue. Above the stylised map is the acronym 'DOP' (Italian for PDO) echoing the tricolour of the Italian flag (green 'D', red 'P' and white 'O' in the shape of a garlic bulb). Around the oval is the wording 'Aaglio Bianco Polesano — Protected Designation of Origin' in blue characters and Trebuchet MS Bold Italic and Italic font. There can be variations in the shape and colour: black and white and greyscale. The size of the logo can differ depending on the type of package.



4. Concise definition of the geographical area:

The production area of *Aaglio Bianco Polesano* covers the following municipalities in the Polesine area, which are situated in Rovigo Province: Adria, Arquà Polesine, Bosaro, Canaro, Canda, Castलगuglielmo, Ceregnano, Costa di Rovigo, Crespino, Fiesso Umbertiano, Frassinelle Polesine, Fratta Polesine, Gavello, Guarda Veneta, Lendinara, Lusia, Occhiobello, Papozze, Pettorazza Grimani, Pincara, Polesella, Pontecchio Polesine, Rovigo, San Bellino, San Martino di Venezze, Villadose, Villamarzana, Villanova del Ghebbo, Villanova Marchesana.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

Environmental factors

The characteristics of the soils and the temperate climate are the main factors which influence and characterise the production of *Aaglio Bianco Polesano* in this area. The Polesine is an area through which the two main Italian rivers, the Po and the Adige, flow. Before the current embankments which set their course, these rivers often deposited alluvium on the plain. The distinctive pedological characteristics of this area are precisely the result of the numerous instances over the centuries where the Po and Adige, which set the northern and southern borders of the production area, have flooded and broken their banks. More particularly, the Po has contributed silt with a high percentage of clay, while the Adige has contributed siliceous sand.

The action of these rivers has thus created medium, clayey/loamy, well drained, porous and fertile soils, which allow *Aaglio Bianco Polesano* to obtain its distinctive characteristics. Moreover, the high levels of exchangeable phosphorous, exchangeable potassium, calcium and magnesium constitute the typical chemical composition of the land.

The area's dry and temperate climate favours both the drying of the product and its processing into the traditional formats.

Human factor

Two elements of the human factor should be added to the qualities of the land:

- the ability, honed over the years and handed down from father to son, to select by hand the best bulb 'heads' from which to take the material for sowing;
- the distinctive processing carried out by hand, namely production of braids, known as 'strings', large braids, bunches and large bunches, means that this crop is intrinsically linked with the area, its traditions and its history.

5.2. Specificity of the product:

The main characteristics of *Aaglio Bianco Polesano* are its glossy white colour, the shape of its bulb and the high dry matter content which characterises it and positively influences its long shelf life. The distinctive aroma of *Aaglio Bianco Polesano*, which results from the particular combination of volatile sulphur compounds and aromatic substances, allows it to be distinguished from garlic from other production areas; indeed, sensory analysis shows that the aroma is less pungent and more persistent than that of other varieties obtained in other areas, a quality which is highly appreciated by consumers. More particularly, *Aaglio Bianco Polesano* is rich in aromatic sulphur compounds, but even more so in aromatic substances belonging to other chemical classes (aldehydes), which are responsible for pleasant fragrances (freshly cut grass, sweet fruitiness) that increase during storage and are responsible for the less pungent, more persistent aroma.

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 good mineral content and the nature of the clayey/loamy, well drained, porous and fertile soils with high potassium content make it possible to obtain perfectly adjacent and compact cloves, characterised by high dry matter content which increases the product's shelf life.

The high level of exchangeable potassium and phosphorus also results in the typical glossy white colour of *Aaglio Bianco Polesano*.

In addition, the distinctive aroma of the garlic is strongly influenced by the environmental factors, insofar as the aromatic components reflect the levels and activity of the enzymes involved in their biosynthesis and these, in turn, are influenced by the physiological state of the plant, the pedological and climatic conditions and the traditional processes of storage and processing.

Reference to publication of the specification:

The Government launched the national objection procedure with the publication of the proposal for recognising '*Aaglio Bianco Polesano*' as a protected designation of origin in Official Gazette of the Italian Republic No 262 of 10 November 2005.

The full text of the product specification is available

— at the following website:

www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or:

— by going directly to the home page of the Ministry (www.politicheagricole.it) and clicking on 'Prodotti di Qualità' (on the left of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE (Reg CE 510/2006)'.

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

(2009/C 104/09)

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

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘WIŚNIA NADWIŚLANKA’

EC No: PL-PDO-0005-0586-04.01.2007

PGI () PDO (X)

1. Name:

‘Wiśnia nadwiślanka’

2. Member State or third country:

Poland

3. Description of the agricultural product or foodstuff

3.1. Type of product [as in Annex II]:

Class 1.6. — Fruit, vegetables and cereals fresh or processed

3.2. Description of the product to which the name in (1) applies:

Only the fruit of suckering *sokówka* cherry trees may be sold under the protected name ‘wiśnia nadwiślanka’.

This protected designation of origin relates to the fruit of the *wiśnia nadwiślanka* cherry tree, grown both for use in the processing industry and, owing to its exceptional taste, for direct consumption. *Wiśnia nadwiślanka* is one of the types of suckering *sokówka* cherry trees occurring in Poland that has become common along the river Vistula (Polish: Wisła), hence the name (meaning ‘cherry from along the Vistula’). There is no Latin equivalent. This cherry tree has been selectively derived from the European dwarf cherry, which propagates vegetatively by means of root suckers. Also known as the steppe cherry (*Prunus fruticosa* Pall.), it belongs to the family *Rosaceae* Juss., subfamily *Prunoideae*, genus *Prunus* L., subgenus *Cerasus* (Mill.).

Testimony to the presumed descent of the ‘wiśnia nadwiślanka’ from *Prunus fruticosa* Pall. is borne by its method of propagation, the size of the fruit, the intensity of the colour and the fact that, in the area of cultivation, relict specimens of *Prunus fruticosa* Pall. are to be found in now just a few natural enclaves.

The fruit of the *wiśnia nadwiślanka* are smaller than those of cultivated varieties descended from *Prunus avium* L., *Prunus cerasus* L. and their hybrids.

The term ‘*sokówka*’ signifies that the fruit is mainly used for making juice (Polish: *sok*), the flesh of the cherry having intense colour; the stone is dark and of a colour similar to that of the flesh. The term ‘suckering’ refers to the fact that, five years after planting, cherry trees of this type grow root suckers for propagation.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

The fruit is of an intense colour, ranging from dark red to burgundy, uniform over the whole surface of the fruit. The fruit is round and slightly oblate. The stone-to-fruit weight ratio depends on the age of the trees, ranging from 9,4 % to 11,3 %. The diameter of the fruit is 12-20 mm and its weight is 1,6-3,3 g, depending on the age and location of the tree. Supplementary foliar feeding and favourable weather conditions may result in bigger fruit, with a diameter of as much as 25 mm and weighing up to 4 g. The flesh of the fruit is of a dark red colour, uniform throughout. The intense colour is maintained even after processing. The fruit is aromatic, and its taste and smell are characteristic of cherries, the taste being very intense and slightly tart.

Regardless of their intended use, 'wiśnia nadwiślanka' cherries must be sound, with no signs of rotting and no visible foreign matter, free from pests and damage caused by pests, and free from abnormal external moisture and any foreign smell or taste.

'Wiśnia nadwiślanka' cherries intended for processing must be harvested without stalks, when the skin of the fruit has reached its full colour. The cherries may be of various sizes and may display sunburn or hail damage, provided that the characteristics of 'wiśnia nadwiślanka' are maintained.

'Wiśnia nadwiślanka' cherries intended for direct consumption must be harvested by hand. The fruit must be free from damage and have a fresh appearance.

3.3. *Raw materials (for processed products only):*

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

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

All steps in production must take place in the identified geographical area. The orchards must be located in the geographical area defined in (4), on calcareous or calcareous-clay soils. The planting material is obtained from root suckers from productive orchards that are at least five years old, located in the geographical area in question. The planting space must not be less than 4 m by 2 m, giving an area of 8 m² per tree. Fertiliser is applied in accordance with the standard rules for the use of fertilisers on fruit plants.

'Wiśnia nadwiślanka' cherries intended for direct consumption must be harvested by hand. In July harvests, the fruit is picked with stalks, whereas it may be picked without stalks later in the year.

'Wiśnia nadwiślanka' cherries that arrive at a processing plant within 24 hours do not need to be chilled. If they are kept for longer periods, they must be adequately chilled.

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

'Wiśnia nadwiślanka' cherries are packed into suitable packaging directly at the place of harvesting. The obligation to do so was introduced to ensure appropriate product quality and for the purposes of supervision and monitoring of origin. Cherries intended for direct consumption are harvested into packages of 0,5-5 kg.

'Wiśnia nadwiślanka' cherries intended for processing are harvested into latticed boxes of a net weight not exceeding 13 kg or closed-bottom pallet boxes of an appropriate weight.

3.7. Specific rules concerning labelling

None.

4. Concise definition of the geographical area:

'Wiśnia nadwiślanka' cherries are produced in a geographical area comprising:

- the municipalities of Lipsko, Sienno and Solec nad Wisłą in Lipsko District, Mazowieckie Voivodship,
- the municipalities of Ożarów and Tarłów in Opatów District, Świętokrzyskie Voivodship,
- the municipality of Annopol in Kraśnik District, Lubelskie Voivodship.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The area in which 'wiśnia nadwiślanka' cherries are produced is situated along the river Vistula and is characterised by congenial environmental conditions and a calcareous or calcareous-clay substrate. The topsoil is generally no more than 0,5 m deep, with solid limestone rock underneath. The climatic conditions in the area described are also influenced by its situation alongside the Vistula, Poland's largest river, in the immediate vicinity of which there is a unique microclimate. In the area where 'wiśnia nadwiślanka' cherries grow, frosts are also liable to occur during the blossoming period, making for variability as regards fruit formation over the years, but their effect is minimised by the warming effect of the Vistula. As a result, the cherry can be cultivated with a relatively high degree of reliability in this geographical area.

The soils in the area where this cherry grows are predominantly neutral and alkaline, and 'wiśnia nadwiślanka' exhibits good tolerance of a pH higher than 7,0, in contrast to cultivated varieties, whose optimum pH is 6,7-7,1. The high pH of these soils is due to their high calcium content (more than 1 000 mg/l).

An important aspect of the area's specificity is the knowledge and skill of local producers, who have learned how to cultivate a cherry that is characteristic of this area and to adapt cultivation methods to the prevailing soil and climatic conditions. This is reflected above all in the right choice of planting density and the method of removing suckers according to the type of soil in which this cherry tree is planted, and in the removal of root suckers starting from the fifth year of cultivation. If these suckers are left in place, the trees become shrubby and there is a deterioration in the phytosanitary conditions of the crop and the size of the fruit, and a decrease in the yield. With regard to the "wiśnia nadwiślanka" cherry's enhanced resistance to diseases, it is also essential to select appropriate plant protection measures. This concerns in particular measures to control the cherry fruit fly (*Rhagoletis cerasi*); the combination of a warm spring and the earlier blossoming of this type of cherry tree can bring on attacks by adult cherry fruit flies at times not recorded in the case of cultivated varieties.

5.2. Specificity of the product:

The characteristic features of 'wiśnia nadwiślanka' are as follows:

- fruit size considerably smaller than in cultivated varieties,
- very intense juice colour,
- very high anthocyanin content: more than 115 mg/100 g (using the HPLC method),
- high refractometric index: 16-23 °Bx,
- high sugar content: more than 13 %,
- high acidity (organic acid content), at least 1,4 % expressed as malic acid, at a pH of 8,1.

This anthocyanin content of 'wiśnia nadwiślanka' cherries is at least 20 % higher than that of the Łutówka cherry, the most popular cultivated cherry variety in Poland and acknowledged to be the most suitable for processing, and the difference may even be as much as 100 %. The size of the difference and the actual content in absolute terms depend on atmospheric conditions in a particular year and on location.

Another specific feature of 'wiśnia nadwiślanka' is that, after removal of the stalk (notably in the first weeks of the harvest), a small amount of juice is discharged into the stalk cavity and sets like a jelly, preventing further leakage of juice and thus prolonging the life of the fruit as compared with specially cultivated varieties.

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):*

Suckering *sokówka* cherry trees were originally grown in the area around Słupia Nadbrzeżna. With time, they spread to all parts of the Vistula corridor where soil and climatic conditions are similar. As it occurs in this strictly defined area along the Vistula, the cherry derived from the local suckering *sokówka* cherry tree is known as 'wiśnia nadwiślanka'.

When grown in alkaline soils with a higher calcium content, the trees are short-lived (20-25 years) and the fruit is smaller, more aromatic and of a more intense colour. In clay soils where the limestone is at a greater depth, trees may be found that are more than 50 years old and have larger, somewhat less aromatic fruit. The presence of calcium in the subsoil makes for high juice condensation, as indicated by the relatively high extract and the pigment content, and the fruit has an excellent taste and is highly sought after by the processing industry. Such characteristics cannot be obtained if the soil has a below-neutral pH and a low calcium content.

If transferred to other geographical areas, the local suckering *sokówka* usually grows well but has considerable fruit-formation problems. These are due to the relatively early blossoming period and hence the damage caused by cold spring weather, which prevents satisfactory yields. Microclimatic conditions differing from those in the defined geographical area are conducive to larger fruit with a higher water content and lower extract.

The combination of the effect of the locally occurring soils and the proximity of the river not only influences growth and flowering but also results in a high degree of fruit formation and fruit of the highest quality possessing the specific properties listed in (5.2). The quality is closely and inextricably linked to the location of the orchards and the soil and climatic conditions prevailing there. All other cherry varieties grow and fruit poorly under the soil and climatic conditions prevailing in the defined area.

Apart from the specific environment in which 'wiśnia nadwiślanka' cherries grow, the final quality of the product owes a great deal to the exceptional skills of local producers described in (5.1).

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.bip.minrol.gov.pl/strona/DesktopDefault.aspx?TabOrgId=1620&LangId=0>

2009 SUBSCRIPTION PRICES (excluding VAT, including normal transport charges)

EU Official Journal, L + C series, paper edition only	22 official EU languages	EUR 1 000 per year (*)
EU Official Journal, L + C series, paper edition only	22 official EU languages	EUR 100 per month (*)
EU Official Journal, L + C series, paper + annual CD-ROM	22 official EU languages	EUR 1 200 per year
EU Official Journal, L series, paper edition only	22 official EU languages	EUR 700 per year
EU Official Journal, L series, paper edition only	22 official EU languages	EUR 70 per month
EU Official Journal, C series, paper edition only	22 official EU languages	EUR 400 per year
EU Official Journal, C series, paper edition only	22 official EU languages	EUR 40 per month
EU Official Journal, L + C series, monthly CD-ROM (cumulative)	22 official EU languages	EUR 500 per year
Supplement to the Official Journal (S series), tendering procedures for public contracts, CD-ROM, two editions per week	multilingual: 23 official EU languages	EUR 360 per year (= EUR 30 per month)
EU Official Journal, C series — recruitment competitions	Language(s) according to competition(s)	EUR 50 per year

(*) Sold in single issues: up to 32 pages: EUR 6
from 33 to 64 pages: EUR 12
over 64 pages: Priced individually.

Subscriptions to the *Official Journal of the European Union*, which is published in the official languages of the European Union, are available for 22 language versions. The Official Journal comprises two series, L (Legislation) and C (Information and Notices).

A separate subscription must be taken out for each language version.

In accordance with Council Regulation (EC) No 920/2005, published in Official Journal L 156 of 18 June 2005, the institutions of the European Union are temporarily not bound by the obligation to draft all acts in Irish and publish them in that language. Irish editions of the Official Journal are therefore sold separately.

Subscriptions to the Supplement to the Official Journal (S Series — tendering procedures for public contracts) cover all 23 official language versions on a single multilingual CD-ROM.

On request, subscribers to the *Official Journal of the European Union* can receive the various Annexes to the Official Journal. Subscribers are informed of the publication of Annexes by notices inserted in the *Official Journal of the European Union*.

Sales and subscriptions

Priced publications issued by the Publications Office are available from our commercial distributors. The list of commercial distributors is available at:

http://publications.europa.eu/others/agents/index_en.htm

EUR-Lex (<http://eur-lex.europa.eu>) offers direct access to European Union legislation free of charge. The *Official Journal of the European Union* can be consulted on this website, as can the Treaties, legislation, case-law and preparatory acts.

For further information on the European Union, see: <http://europa.eu>