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<u>Notice No</u>	<u>Contents</u>	<u>Page</u>
	II <i>Information</i>	
	JOINT DECLARATIONS	
	European Parliament	
	Council	
	Commission	
2009/C 108/01	Declaration of the European Parliament, the Council and the Commission on the financing of projects in the field of energy and broadband Internet as well as the CAP Health Check in the framework of the European Economic Recovery Plan	1
	INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES	
	European Parliament	
2009/C 108/02	Communication of the European Parliament concerning the European Citizens' Prize — CIVI EUROPAEO PRAEMIUM	2

EN

<u>Notice No</u>	Contents (continued)	Page
Commission		
2009/C 108/03	Authorisation for State aid pursuant to Articles 87 and 88 of the EC Treaty — Cases where the Commission raises no objections ⁽¹⁾	4
<hr/>		
IV <i>Notices</i>		
NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES		
Commission		
2009/C 108/04	Euro exchange rates	6
The Court of Auditors		
2009/C 108/05	Special Report No 10/2008 'EC Development Assistance to Health Services in Sub-Saharan Africa'	7
2009/C 108/06	Special Report No 12/2008 'Instrument for structural policies for pre-accession (ISPA), 2000-2006'	7
NOTICES FROM MEMBER STATES		
2009/C 108/07	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	8
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⁽¹⁾ Text with EEA relevance

II

(Information)

JOINT DECLARATIONS

EUROPEAN PARLIAMENT

COUNCIL

COMMISSION

Declaration of the European Parliament, the Council and the Commission on the financing of projects in the field of energy and broadband Internet as well as the CAP Health Check in the framework of the European Economic Recovery Plan

(2009/C 108/01)

The European Parliament, the Council and the Commission have agreed on the financing, in the framework of the European Economic Recovery Plan for modernisation of infrastructures and energy solidarity, of projects in the field of energy and broadband Internet, as well as the CAP Health Check. The projects eligible for Community support are identified in the legislative acts concerned.

The package, which aims at providing additional stimulus to the economy and improving energy security, amounts to EUR 5 000 million in current prices:

- EUR 3 980 million will be made available for the financing of energy projects under heading 1a of the financial framework: EUR 2 000 million in 2009 and EUR 1 980 million in 2010,
 - In addition, EUR 1 020 million will be made available within heading 2 for developing broadband Internet in rural areas and strengthening operations related to the 'new challenges' defined in the context of the Health Check.
-

INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

EUROPEAN PARLIAMENT

Communication of the European Parliament concerning the European Citizens' Prize — CIVI EUROPAEO PRAEMIUM

(2009/C 108/02)

The Chancellery of the European Citizens' Prize held its constituent meeting in Brussels on 2 April 2009 with Mr Hans-Gert PÖTTERING, President of the European Parliament, in the chair. At that meeting the following list of prize winners for 2008 was drawn up.

The prizes will be awarded at public award ceremonies held near the recipients' respective places of residence, and will be presented by the President of the European Parliament, one of the Vice-Presidents or any other Member duly mandated by the President of the European Parliament.

CIVI EUROPAEO PRAEMIUM**Laureates/winners**

- José María MUÑO A GANUZA
- Associação Nacional de Municípios Portugueses
- Kärntner Konsensgruppe
- Duna Televízió
- Verein zur Förderung des Städtepartnerschaft Leipzig-Travnik
- Lajos OSZLARI
- AEDE-Canarias
- Unrepresented Nations and Peoples Organisation (UNPO)
- Polska Akcja Humanitarna
- Naturpark Bayerischer Wald e.V.
- Divadlo z Pasáže
- Jochen GEWECKE
- Towarzystwo Bambrów Poznańskich
- Bürger Europas

-
- Federação de Associações de Juventude dos Açores
 - Πυροσβεστικό Σώμα Ελλάδος
 - Europees Musikfestival voor de Jeugd
 - Francisca SAUQUILLO PÉREZ del ARCO
 - Campus 15
 - Franz-Josef MEYER
 - Grażyna ORLOWSKA-SONDEJ
 - Donaubüro-Ulm
 - Kolpingjugend Europa
 - Ulla RÜDENHOLZ
 - Jean-Pierre DAULOUEDE
 - Susanna LIPOVAC und Kinderberg International e.V.
 - Amministratori del Comune di Lula 2002-2007
 - Kolegium Europy Wschodniej im. Jana Nowaka-Jeziorańskiego
 - Santiago SÁNCHEZ-AGUSTINO RODRÍGUEZ
 - Tomasz RÓŻNIAK
 - Wojciech WRZESIŃSKI
 - Raissa MURUMETS
 - Emberi Jogi KÖZPONT
 - Michael NIELSEN
 - Luigi CIOTTI
 - G700 Blog
 - Oud Limburgse Schuttersfederatie
-

COMMISSION

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

Cases where the Commission raises no objections

(Text with EEA relevance)

(2009/C 108/03)

Date of adoption of the decision	17.3.2009
Reference number of State Aid	N 756/07
Member State	Spain
Region	Cataluña
Title (and/or name of the beneficiary)	Instrumentos de apoyo a las PYMEs Innovadoras de INVERTEC (Plan de actuaciones 2009-2011)
Legal basis	Ley organica 6/2006 de 19 de Julio 2006 de reforma del Estatuto de Autonomía de Cataluña and Ley 12/2005 de 17 de noviembre 2005 de nueva regulación del Centre d'Innovació i Desenvolupament Empresarial
Type of measure	Aid scheme
Objective	Risk capital, small and medium-sized enterprises
Form of aid	Provision of risk capital
Budget	Annual budget: EUR 8,3 million Overall budget: EUR 25 million
Intensity	—
Duration (period)	until 31.12.2011
Economic sectors	All sectors
Name and address of the granting authority	Generalitat de Cataluña Gran Via de les Corts Catalanes, 69, 2a planta — 08010 Barcelona y Centro de Innovación y Desarrollo Empresarial (CIDEM) Paseo de Gràcia, 129 08008 Barcelona ESPAÑA
Other information	—

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

http://ec.europa.eu/community_law/state_aids/index.htm

Date of adoption of the decision	25.2.2009
Reference number of State Aid	N 41/09
Member State	Germany
Region	Thüringen
Title (and/or name of the beneficiary)	ERDF-Risikokapitalfonds Thüringen
Legal basis	Investitionsleitfaden der Private Equity Thüringen GmbH & Co. KG
Type of measure	Aid scheme
Objective	Risk capital
Form of aid	Provision of risk capital
Budget	Overall budget: EUR 40 million
Intensity	—
Duration (period)	until 30.6.2009
Economic sectors	All sectors
Name and address of the granting authority	Private Equity Thüringen GmbH & Co. KG Gorkistraße 9 990984 Erfurt DEUTSCHLAND
Other information	—

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

http://ec.europa.eu/community_law/state_aids/index.htm

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

11 May 2009

(2009/C 108/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3574	AUD	Australian dollar	1,7835
JPY	Japanese yen	132,82	CAD	Canadian dollar	1,5676
DKK	Danish krone	7,4490	HKD	Hong Kong dollar	10,5198
GBP	Pound sterling	0,89860	NZD	New Zealand dollar	2,2537
SEK	Swedish krona	10,5205	SGD	Singapore dollar	1,9835
CHF	Swiss franc	1,5057	KRW	South Korean won	1 674,70
ISK	Iceland króna		ZAR	South African rand	11,4055
NOK	Norwegian krone	8,7020	CNY	Chinese yuan renminbi	9,2615
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,3562
CZK	Czech koruna	26,767	IDR	Indonesian rupiah	14 114,82
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,7733
HUF	Hungarian forint	277,45	PHP	Philippine peso	64,098
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	43,8726
LVL	Latvian lats	0,7092	THB	Thai baht	46,980
PLN	Polish zloty	4,3820	BRL	Brazilian real	2,8151
RON	Romanian leu	4,1599	MXN	Mexican peso	17,8577
TRY	Turkish lira	2,1136	INR	Indian rupee	67,2050

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

THE COURT OF AUDITORS

Special Report No 10/2008 'EC Development Assistance to Health Services in Sub-Saharan Africa'

(2009/C 108/05)

The European Court of Auditors hereby informs you that Special Report No 10/2008 'EC Development Assistance to Health Services in Sub-Saharan Africa' has just been published.

The report can be accessed for consultation or downloading on the European Court of Auditors' website: www.eca.europa.eu

A hard copy and a CD-ROM version of the report may be obtained free of charge on request to the Court of Auditors:

European Court of Auditors
Communication and Reports Unit
12, rue Alcide De Gasperi
1615 Luxembourg
LUXEMBOURG
Tel.: +352 4398-1
e-mail: euraud@eca.europa.eu

or by filling in an electronic order form on EU-Bookshop.

Special Report No 12/2008 'Instrument for structural policies for pre-accession (ISPA), 2000-2006'

(2009/C 108/06)

The European Court of Auditors hereby informs you that Special Report No 12/2008 'Instrument for structural policies for pre-accession (ISPA), 2000-2006' has just been published.

The report can be accessed for consultation or downloading on the European Court of Auditors' website: www.eca.europa.eu

A hard copy and a CD-ROM version of the report may be obtained free of charge on request to the Court of Auditors:

European Court of Auditors
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1615 Luxembourg
LUXEMBOURG
Tel: + 352 4398-1
e-mail: euraud@eca.europa.eu

or by filling in an electronic order form on EU-Bookshop.

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 108/07)

Aid No: XA 38/09

diseases and zoonoses, presented by the Member States for 2009 and following years (OJ L 322, 2.12.2008, p. 39).

Member State: Federal Republic of Germany

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: EUR 5 million

Region: Freistaat Bayern

Maximum aid intensity: Up to 100 %

Title of aid scheme or name of company receiving individual aid: Übernahme eines Teils der Kosten für die Impfdurchführung im Rahmen einer Notimpfung gegen Blauzungenkrankheit bei Rindern

Date of implementation: The aid will be granted from the time of the Internet publication of the summary information on the aid scheme.

Legal basis:

Duration of scheme or individual aid award: 1 March 2009 to 31 December 2009

— Verordnung zum Schutz gegen die Blauzungenkrankheit (konsolidierte Fassung), geändert durch Artikel 2 der Verordnung vom 22. August 2006 (elektronischer Bundesanzeiger Amtlicher Teil 43 2006 V1), geändert durch Artikel 3 der Verordnung vom 6. Juli 2007 (Bundesgesetzblatt I Seite 1264), geändert durch Artikel 3 der Verordnung vom 21. Dezember 2007 (Bundesgesetzblatt I Seite 3144), geändert durch Artikel 2 der Verordnung vom 3. Dezember 2008 (eBAnz AT142 2008 V1)

Objective of aid:

A swift emergency vaccination programme needs to be carried out throughout the whole of Bavaria to prevent the rapid spread of bluetongue disease and to avoid the threat which it poses to agricultural holdings. There is therefore an overwhelming State interest in the rapid immunisation of the livestock population. The main focus is not only to preserve the value of individual animals but primarily to immunise the livestock population concerned and reduce the sources of infection from which the disease is transmitted.

— Verordnung über bestimmte Impfstoffe zum Schutz vor der Blauzungenkrankheit vom 2. Mai 2008 (BAnz. 2008 Nr. 67 S. 1599)

The purpose of the aid is to compensate farmers for the cost of using vaccines for the prevention and eradication of bluetongue, a contagious animal disease.

— Regulation (EC) No 1266/2007 (bluetongue control implementing rules)

The beneficiaries are small and medium-sized enterprises within the meaning of Regulation (EC) No 1857/2006.

— Satzung über die Leistungen der Bayerischen Tierseuchenkasse (Leistungssatzung) vom 16. Oktober 2008 (StAnz Nr. 43/2008), (XA 287/2008)

— Commission Decision 2008/897/EC of 28 November 2008 approving annual and multi-annual national programmes and the financial contribution from the Community for the eradication, control and monitoring of certain animal

The aid will not be given as direct monetary payments but in the form of subsidised services. The Bavarian State Ministry for the Environment and Health will bear part of the veterinary costs of the vaccination programme and pay the Bayerische Tierseuchenkasse, which bears the costs of the veterinarians performing the vaccinations. The farmers choose the veterinarians and instruct them to perform the vaccinations.

The aid does not concern measures whose costs are required by Community law to be borne by agricultural holdings themselves.

To bear the costs involved in Bavaria in connection with the basic immunisation of cattle that have not yet been vaccinated and the repeat immunisation of cattle that have already been vaccinated; the total costs of the vaccination programme are around EUR 6,3 million.

Legal basis of State aid: Article 10 of Regulation (EC) No 1857/2006

Sector(s) concerned: Cattle owners (agricultural holdings)

Name and address of the granting authority:

Bayerisches Staatsministerium für Umwelt und Gesundheit
Rosenkavalierplatz 2
Postfach 810140
81901 München
DEUTSCHLAND

Queries may be addressed to:

Bavarian State Ministry for Food, Agriculture and Forestry
(Bayerisches Staatsministerium für Landwirtschaft und Forsten)
Referat C/6
Ludwigstr. 2
80539 München
DEUTSCHLAND

Website:

Legal basis:

<http://www.bundesrecht.juris.de/bundesrecht/blauzungenimpfstv/gesamt.pdf>

<http://www.lgl.bayern.de/tiergesundheit/blauzungenkrankheit.htm>

<http://portal.versorgungskammer.de/portal/page/portal/btsk/btskrg/leistungssatzung2009.pdf>

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:322:0039:0049:DE:PDF>

For the aid scheme:

<http://www.stmug.bayern.de/tiergesundheit/krankheiten/blauzunge/beihilfe.htm>

Other information: —

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION
POLICY

COMMISSION

Prior notification of a concentration

(Case COMP/M.5377 — SNCF-VFE P/Bolloré/JV)

Candidate case for simplified procedure

(Text with EEA relevance)

(2009/C 108/08)

1. On 4 May 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking Voyage France Europe Partenaires (VFE P, France), which belongs to the SNCF group and is controlled by the French government, and Bolloré SA (‘Bolloré’, France) acquire within the meaning of Article 3(1)(b) of the Council Regulation joint control of a joint venture (JV, France) through the purchase of shares in a newly created company constituting a joint venture.
2. The business activities of the undertakings concerned are:
 - VFE P: passenger transport services by rail in France and abroad,
 - SNCF: passenger and goods transport services by rail,
 - Bolloré: a holding company engaging in six activities: (i) production of industrial goods; (ii) provision of logistics and transport services; (iii) distribution of petroleum products; (iv) communication and media; (v) operation of plantations; and (vi) management of a portfolio of holdings,
 - JV: marketing and operation of an Internet access service and multimedia portal on-board high-speed trains in France and abroad.
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. They can be sent by fax (+32 2 2964301 or 2967244) or by post, under reference number COMP/M.5377 — SNCF-VFE P/Bolloré/JV, to the following address:

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

⁽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 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 108/09)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 Publication of an application pursuant to Article (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

'CORNISH SARDINES'

EC No: UK-PGI-0005-0589-23.1.2007

PGI (X) PDO ()

1. **Name:**

'Cornish Sardines'

2. **Member State or Third Country:**

United Kingdom

3. **Description of the agricultural product or foodstuff:**3.1. *Type of product:*

Class 1.7 — Fresh fish, molluscs and crustaceans and products derived therefrom

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

Cornish Sardines is the name given to the pelagic fish of the species *sardina pilchardus* which have been caught up to six miles off the Cornish Coast, landed and processed in the county of Cornwall. The colloquial name given to the fish is pilchard.

Cornish sardines are metallic green or olive coloured along the back with golden flanks and pearlescent silver shading to silvery-white on the belly. There are a series of dark spots along the upper flanks, sometimes with a second or third series below. The size of the fish can vary during the season. Each kilogram of sardines must contain between 9 and 18 sardines.

The flesh has a firm, fine texture when fresh; this soon softens and deteriorates exponentially as temperatures rise above 1 ° C. The individual strength of taste varies with the freshness of the fish and level of fat in the flesh.

Fresh Cornish Sardines should be bright and firm, with most scales intact, gills should be dark pink or red in colour. They should be plump and smell fresh and are at their best in late summer when they are moist and full of taste. Cornish Sardines may be sold either fresh or frozen.

(1) OJ L 93, 31.3.2006, p. 12.

3.3. *Raw materials:*

Not Applicable

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

Not Applicable

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

The fish must be caught within the Cornwall Sea Fisheries Committee (CSFC) area of jurisdiction — up to six miles off the Cornish Coast; and landed and processed within the county of Cornwall.

Processing in this context is regarded as any one, or a combination of filleting, heading, gutting, freezing, marinating, salting and packing.

— Filleting is defined as the manual or mechanical separation of the head and backbone from the meat.

— Heading and gutting is defined as removal of the head and intestine, with the tail on or off.

— Freezing is defined as the entire product being brought and held below a temperature of 0 ° C whereby it changes into a solid state.

— Salting or marinating is defined as the preservation of the product by the reduction of the water phase, through the addition of salt and/or acids, to create an environment inhospitable to spoilage bacteria.

— Packing is defined as being packed in individual containers of less than 10 kg.

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

Not Applicable

3.7. *Specific rules concerning labelling:*

Not Applicable

4. **Concise definition of the geographical area:**

The County of Cornwall including the coastal sea areas of the Cornwall Sea Fisheries Committee (CSFC) area of jurisdiction — up to six miles off the Cornish Coast.

The jurisdiction of the Cornish Sea Fisheries District was created by order under the Sea Fisheries Regulation Act of 1888 and empowered to make bylaws for regulation of sea fisheries within the district. The CSFC is responsible for the statutory enforcement of fisheries legislation around the Coast of Cornwall. The coastal district covered is up to six miles offshore, around 1 350 nautical miles.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

There is a very specific link between the geographical area and the fishing practices including the catching, landing and processing of Cornish Sardines, these are well documented traditional fishing methods. The Cornish Sardine is drawn to the geographical area by its environment, i.e. the conditions available to it in the shallow waters of the bays close to the Cornish coast. These waters provide the environment preferred by the fish. The North Atlantic Oscillation (NAO) is the main climatic phenomenon of the Atlantic area in which Cornwall lies and is generally responsible for the temperatures and tides which also control where the phytoplankton, i.e. food, for Cornish Sardines is found.

The specific link with the geographical area is that fishing for the sardines takes place when the fish move to these shallow bays. This characteristic style fishing technique is reminiscent of the traditional practices of previous generations.

Traditionally, the fish were caught when they came closer to the shore. In the past this was through actual sightings of the shoals by scouts on lookout on the cliffs, once the shoals of fish were sighted, the lookouts would direct (by a local semaphore) the vessels to make the catch. The area was limited by the line of sight from the cliff tops. This tradition continues; the knowledge of where the fish congregate has been passed down through generations, although modern technology has replaced the cliff top watch. The addition of modern technology means that the distance offshore has broadened over the decades but the local fleets still stay within sight of the shore following the fish where they congregate in shallow water. The geographical limits of the fish catching operations are all within the six mile limit of the CSFC and the area therefore well describes the fish catching area.

Because the fish are fragile they have to be landed quickly and so the small boats coming from local ports in each area return back to their local ports which are all within Cornwall. This is a continuing tradition of this fishery.

5.2. *Specificity of the product:*

The long-standing historical tradition and technique of catching, landing and processing sardines in the specified geographical area forms the basis of the link to the geographical area. The fish are now caught using modern sustainable fishing techniques which ensure good management of the fishery.

5.3. *Causal link between the geographical area and a specific quality, the reputation or other characteristic of the product:*

The Catch

The life cycle of the fish require them to swim close to the shore and the appearance of the shoals gave rise to the traditional fishing methods which historically became a community event. Fishermen and townsfolk came together to bring the fish in.

Whilst methods may have evolved fishing remains a vital part Cornwall's economy. A diverse fleet of vessels continues to catch Cornish Sardines from ports, harbours and coves dotted around the 329 mile Cornish coastline.

The long-standing tradition of fishing in the area is evident in the skills acquired by the Cornish fishermen. Skills which have been passed down from generation to generation include the ability to locate sardines, and also the experienced delicate handling of the gear for catching.

A successful catch also depends on the tradition of vessels working as a team; several vessels from one port or business group working together.

Landing and processing

In the past each port had storage and processing premises (fish cellars) and the local population joined in to ensure that the fish products were processed quickly. In a similar way today the delicate composition of the fish requires them to be landed promptly. The boats return to their local Cornish ports and from there they are taken to factories in Cornwall for packaging, storage, processing.

The fish is processed in the defined area of the county of Cornwall. This area, includes the traditional cove and ports where processing took place in the past. The modern technology and hygiene standards and the pressures on coastal property now means that the factories on industrial estates have taken over from fish cellars in village harbours but all the factories are still within Cornwall and the geographical area describes these well.

When whole, fresh fish is packaged in ice and cool boxes of 10 kg or less for transportation to customers. Otherwise the fish are frozen and packaged in boxes or bags for frozen storage and then onward to customers. Any processing of the fish must take place within the area of Cornwall.

Reputation

The name of Cornwall and 'Cornish' was used for centuries on the fish products and are therefore strongly linked by reputation with the fish caught, landed and processed in the geographical area.

The first recorded exports of salted sardines (known then as pilchards) were in 1555 from the Cornish port Looe. During the 17th and 18th centuries these exports become one of the mainstays of the Cornish fishing industry with the largest recorded landings being for 1871, equivalent to some 16 000 tonnes. The Catholic-based countries of Europe were the main recipients, particularly Italy where the product was known in the north as 'Salacche Inglesi'.

The use of the name Cornish Sardine and the reputation of the quality of the product has grown in the past 10 years due to the hard work of the members of the Cornish Sardine Management Association and the high quality of their product. Cornish Sardines have achieved an increasing volume of sales particularly in the United Kingdom retail market where they have acquired a cachet.

Reference To Publication Of The Specification

<http://www.defra.gov.uk/foodrin/foodname/pfn/products/documents/cornishsardines-pdo.pdf>

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 108/10)

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

'FORMAGGIO DI FOSSA DI SOGLIANO'

EC No: IT-PDO-0005-0580-22.12.2006

PGI () PDO (X)

1. Name:

'Formaggio di Fossa di Sogliano'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product (Annex II):

Class 1.3. Cheeses

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

When placed on the market, the 'Formaggio di Fossa di Sogliano' PDO cheese has the following characteristics: the exterior of the finished product varies in colour from ivory white to amber yellow.

At the end of the aging process the weight of individual 'Formaggio di Fossa di Sogliano' PDO cheeses varies from 500 (five hundred) grams to 1 900 (one thousand nine hundred) grams. The cheeses are irregular in shape, with typical bumps and depressions, and the surface is primarily wet and greasy and in some cases may be covered by butterfat and mould which can be easily scraped off. Small cracks and possible yellow ochre stains of varying intensity on the surface are also typical of the product. There is no or minimal rind. The interior consistency is semi-hard and crumbles easily, and the colour is amber white or slightly yellowish. The smell is typical and lingering, and at times full and pungent, with aromas recalling woodland undergrowth with hints of mould and truffles.

The flavour varies, depending on the composition of the aged cheese, in accordance with the following characteristics:

— the ewes' milk cheese has an aromatic aftertaste and a fragrant, full and pleasant flavour, slightly tangy to a greater or lesser extent,

— the cows' milk cheese is subtle and delicate, with a moderately salty and slightly acidic taste with a hint of bitterness,

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

- the mixed cheese has a pleasant flavour between salty and sweet, with a slightly bitter taste.

There is little difference in the 'Formaggio di Fossa di Sogliano' PDO cheese between the rind and the cheese itself and all of it can therefore be eaten without removing the outer part of the rind, although stains or butterfat may be scraped off if they are present.

The fat content of the dry matter exceeds 32 %.

3.3. Raw materials (only for processed products):

The raw material for the production of 'Formaggio di Fossa di Sogliano' PDO cheese consists of ewes' or cows' milk from herds located in the defined geographical area. The bovine species used to produce the milk are Italian Friesian, Alpine Brown, Italian Red Pied and cross-breeds; the ovine species are Sarda, Comisana, Massese, Vissana, Cornella White, Fabrianese, delle Langhe and Pinzirita and cross-breeds.

The milk used comes from two daily milkings. The cheese must be produced using only the following types of milk:

- whole ovine milk: EWES' MILK
- whole bovine milk: COWS' MILK
- mixture of whole cows' milk (maximum 80 %) and whole ewes' milk (minimum 20 %): MIXED.

The properties of the milk are:

COWS' MILK

Fat % by volume = > 3,4

Protein % by volume = > 3,0

Bacterial count UF/ml = < 100 000

Somatic cells/ml = < 350 000

Anaerobic sporigens/litre absent

Inhibitors absent

Cryoscopic point °C = < 0,520

EWES' MILK

Fat % by volume = > 6,0

Protein % by volume = > 5,4

Bacterial count UF/ml = < 1 400 000

Somatic cells/ml = < 1 400 000

Inhibitors absent

Raw milk is used but the use of pasteurised milk is permitted. The use of additives is prohibited.

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

The animals may be housed or grazed. The basic feed for housed animals consists of fodder comprising grasses and legumes collected from monophyte, oligophyte and polyphite meadows in the regional territories indicated in paragraph 4, which because of the climate and soil properties determine the quality of the milk production. Grazed animals use the same fodder crops used for haymaking and spontaneous polyphite meadows which are rich in flora with grass, shrub and tree species. Green or hay fodder and grazing can be supplemented by straight feedingstuffs (a single type of grain) or compound feedingstuffs (several types of grain) with the possible addition of mineral/vitamin products. The feedingstuffs used to supplement the diet must not exceed 30 % of the total daily ration. The use of silage is not permitted.

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

The operations of milk production, cheese-making and underground aging which are involved in the production of 'Formaggio di Fossa di Sogliano' PDO cheese must take place in the geographic area indicated in paragraph 4.

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

The 'Formaggio di Fossa di Sogliano' PDO cheese is packaged for distribution to preserve the characteristics of the product in accordance with the following packaging procedures:

- A. sold in the aging bags;
- B. sold vacuum-packed as whole cheeses or in portions;
- C. sold as whole cheeses or in portions in film-wrapped trays;
- D. sold as whole cheeses or in portions wrapped in food-grade paper.

'Formaggio di Fossa di Sogliano' PDO cheese packaged in these ways may be contained in packs made of cloth sacking or wrapping or wooden or cardboard boxes.

The operations of portioning for packaging must take place in the area indicated in paragraph 4 since after the cheeses have been in the pit there is no clear distinction between the rind and the cheese itself as a result of the anaerobic fermentation which occurs during this stage of the processing, and the cheeses are wet and greasy and liable to become dry or hard. The product must therefore be packaged before commercial distribution in order to avoid the formation of cracks and fissures and to preserve the characteristics of the product.

3.7. *Specific rules concerning labelling:*

In addition to the product logo, the Community mark and references (in accordance with the requirements of Regulation (EC) No 1898/2006 and subsequent amendments) and legally required information, the labels must be clearly and legibly printed with:

the type of milk used (ewes' milk, cows' milk, mixed);

the wording 'da latte crudo' for cheeses produced with unpasteurised milk;

the name or trade name or trademark and the location of the cheese-maker or cheese-pit and the location of the packager if different from the previous categories;

the identity number of the cheese-pit establishment, with PRM indicating spring (primavera) and EST summer (estate).

No description which is not explicitly permitted may be added. Use is however permitted of brand names provided these have no laudatory purport and are not such as to mislead the consumer.

The logo of 'Formaggio di Fossa di Sogliano' PDO cheese consists of a stylised drawing of a pit, the outline of which takes the form of an isosceles triangle and represents sandstone while the inner shape represents the cheeses emerging from the open base of the triangle. In the centre of the pit is the heraldic sign of the Malatesta domain, an elephant. The drawing is in red on a yellowish background. Below the base of the triangle there are two lines of print, the first of which is FORMAGGIO DI FOSSA and the second DI SOGLIANO D.O.P. Around the semicircular upper part of the logo are the words 'Sogliano al Rubicone, Talamello e Terre Malatestiane', indicating the historical continuity and link with the territory.

The area covered by the identification logo must not be more than 25 % of the total label area.



4. Concise definition of the geographical area:

The area of production of the 'Formaggio di Fossa di Sogliano' PDO cheese comprises the whole territory of the provinces of Forlì-Cesena, Rimini, Ravenna, Pesaro-Urbino, Ancona, Macerata, Ascoli Piceno and part of the territory of the province of Bologna consisting of the municipalities of Borgo Tossignano, Casalfiumanese, Castel San Pietro Terme, Castel del Rio, Dozza, Fontanelice, Imola, Loiano, Monghidoro, Monterenzio and Pianoro.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The area of production of the 'Formaggio di Fossa di Sogliano' PDO cheese lies on the slopes of ridges along the Apennines between the Romagna and Marche regions. The geomorphologic characteristics are clay and sand soils, sometimes alternating, resulting from the lower Pliocene and present Quaternary periods. At the cheese-pit sites, the holes are dug in a shape comprising a series of micaceous-feldspathic pits, generally with little cement, of yellow-brown or yellowish colour, in layers varying between 30–40 cm and about a metre thick, with thin alternating layers of grey and blue-grey shaley clay.

5.2. Specificity of the product:

The 'Formaggio di Fossa di Sogliano' PDO cheese is different from other products in the same category for its typical and lingering smell, which is occasionally strong and is rich in flavours suggesting woodland undergrowth with hints of mould and truffles. These characteristics are closely linked to the method of production, in which aging in pits is certainly a specific feature. Before the cheeses are placed in the pits, the latter are suitably prepared using the following method: when not in use the pits are kept closed by means of wooden covers with the addition of sand or rocks. When they are to be used, they are opened, aired and then sanitised by fire and smoke by burning small quantities of wheat-straw. When the fire is out, the pits are cleaned to ensure that no ash remains. A raised platform made of untreated wooden planks is placed at the bottom of each pit. This allows the fatty liquid produced during the fermentation of the cheese as it ages to drain away. The walls of the pit are lined with a layer of at least 10 cm of wheat-straw supported by vertical reed fencing. The pit is filled to the top with bags of cheese. After a period to allow settling, never more than ten days, more bags can be added to fill the pit. When the pit is full, the top is covered by uncoloured cloths suitable for use with foodstuffs, and/or straw, to prevent transpiration. The pit is then closed by means of a wooden cover which is sealed using plaster or lime sandstone mortar. Further covering using rocks, sandstone powder, sand and/or planks is permitted. This is when the aging starts. The pits may not be opened during the aging process. The cheeses remain in the pits from at least 80 to at most 100 days.

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 application for the registration of the 'Formaggio di Fossa di Sogliano' PDO cheese is justified by the unique features of its production, which are indissolubly linked to its specific geographic environment and climate and the very local tradition which has remained unchanging and unbroken over the centuries, and which has been handed down from generation to generation of cheese-pit operators who have retained the traditional knowledge and expertise. The tradition of aging the cheese in pits began in the Middle Ages and it quickly became an integral part of country life in the territory between the Rubicon and Marecchia valleys and as far as the river Esino, overlapping the Romagna and Marche regions. The use of pits was naturally linked to the need to preserve the product, as well as to the desire to protect it from raids by the tribes and armies which over the centuries endeavoured to occupy the territory. The pits were dug out of the living sandstone rock and left rough. This activity became so common that it was eventually governed by precise regulations. The first documents concerning the pits and the techniques for using them date back to the 14th century and come from the archives of the Malatesta family, the owners of the land. Some time after 1350 the Malatesta domain founded the Compagnia dell'Abbondanza within walled areas, estates and 'tumbae', farmhouses scattered throughout the territory. The pits were used to store, conceal and preserve cereals and various types of food and to age cheese, as a precaution against siege, epidemic or famine and to get round the severe terms of the contracts which governed tenant farms. Throughout the centuries the custom continued, unchanging and unbroken, in accordance with the rules laid down by the Malatesta.

Reference to publication of the specification:

The full text of the product specification is available on 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 display) and then on 'Disciplinari di Produzione all'esame dell'UE (Reg CE 510/2006)'.

V *Announcements*

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION POLICY

Commission

2009/C 108/08	Prior notification of a concentration — (Case COMP/M.5377 — SNCF-VFE P/Bolloré/JV) — Candidate case for simplified procedure ⁽¹⁾	10
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OTHER ACTS

Commission

2009/C 108/09	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	11
2009/C 108/10	Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs	15



⁽¹⁾ Text with EEA relevance

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