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



⁽¹⁾ Text with EEA relevance

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.5563 — SHV/ERIKS)****(Text with EEA relevance)**

(2009/C 197/01)

On 31 July 2009, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
 - in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32009M5563. EUR-Lex is the on-line access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS AND BODIES

COMMISSION

Euro exchange rates ⁽¹⁾

20 August 2009

(2009/C 197/02)

1 euro =

| Currency | Exchange rate | Currency | Exchange rate | | |
|----------|------------------|----------|---------------|-----------------------|-----------|
| USD | US dollar | 1,4243 | AUD | Australian dollar | 1,7124 |
| JPY | Japanese yen | 134,11 | CAD | Canadian dollar | 1,5600 |
| DKK | Danish krone | 7,4436 | HKD | Hong Kong dollar | 11,0398 |
| GBP | Pound sterling | 0,86380 | NZD | New Zealand dollar | 2,1055 |
| SEK | Swedish krona | 10,1977 | SGD | Singapore dollar | 2,0617 |
| CHF | Swiss franc | 1,5169 | KRW | South Korean won | 1 777,50 |
| ISK | Iceland króna | | ZAR | South African rand | 11,3161 |
| NOK | Norwegian krone | 8,5955 | CNY | Chinese yuan renminbi | 9,7305 |
| BGN | Bulgarian lev | 1,9558 | HRK | Croatian kuna | 7,3320 |
| CZK | Czech koruna | 25,585 | IDR | Indonesian rupiah | 14 326,89 |
| EEK | Estonian kroon | 15,6466 | MYR | Malaysian ringgit | 5,0228 |
| HUF | Hungarian forint | 271,50 | PHP | Philippine peso | 68,964 |
| LTL | Lithuanian litas | 3,4528 | RUB | Russian rouble | 45,2200 |
| LVL | Latvian lats | 0,6993 | THB | Thai baht | 48,462 |
| PLN | Polish zloty | 4,1520 | BRL | Brazilian real | 2,6194 |
| RON | Romanian leu | 4,2335 | MXN | Mexican peso | 18,2733 |
| TRY | Turkish lira | 2,1250 | INR | Indian rupee | 69,3710 |

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

Commission communication in the framework of the implementation of Directive 2004/108/EC of the European Parliament and of the Council on the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC

(Text with EEA relevance)

(Publication of titles and references of harmonised standards under this directive)

(2009/C 197/03)

The date of cessation of presumption of conformity for 'EN 55022:1998 Information technology equipment — Radio disturbance characteristics — Limits and methods of measurement (CISPR 22:1997 (Modified))' and its amendments 'A1:2000 to EN 55022:1998 (CISPR 22:1997/A1:2000)' and 'A2:2003 to EN 55022:1998 (CISPR 22:1997/A2:2002)' which was set out in the Commission communication published in the *Official Journal of the European Union* C 126 of 5 June 2009, is postponed until 1 October 2011.

Commission communication in the framework of the implementation of Directive 1999/5/EC of the European Parliament and of the Council on radio equipment and telecommunications terminal equipment and the mutual recognition of their conformity

(Text with EEA relevance)

(Publication of titles and references of harmonised standards under this Directive)

(2009/C 197/04)

The date of cessation of presumption of conformity for 'EN 55022:1998 Information technology equipment — Radio disturbance characteristics — Limits and methods of measurement (CISPR 22:1997 (Modified))' and its amendments 'A1:2000 to EN 55022:1998 (CISPR 22:1997/A1:2000)' and 'A2:2003 to EN 55022:1998 (CISPR 22:1997/A2:2002)' which was set out in the Commission communication published in the *Official Journal of the European Union* C 280 of 4 November 2008, is postponed until 1 October 2011.

NOTICES FROM MEMBER STATES

List of international control and supervisory agencies (hereafter referred to as 'supervisory agencies') approved by the Member States under Annex VI to Regulation (EC) No 800/1999

(This list replaces the list published in *Official Journal of the European Union* C 222 of 30 August 2008, page 14)

(2009/C 197/05)

1. GENERAL

Under Article 16(1)(b) and (2)(c) of Commission Regulation (EC) No 800/1999 ⁽¹⁾, supervisory agencies approved by the Member States, are authorised to issue certificates certifying the unloading and importation of agricultural products qualifying for export refunds in third countries or, at least, their arrival at destination in third countries.

Furthermore, supervisory agencies approved and controlled by a Member State in accordance with Articles 16(a) to 16(f) of Regulation (EC) No 800/1999 or an official agency of the Member State shall be responsible for carrying out checks provided for in Article 3 of Commission Regulation (EC) No 639/2003 (granting requirements of export refunds related to the welfare of live bovine animals during transport).

The Member States are responsible for approving and monitoring these supervisory agencies.

Approval of a supervisory agency by one Member State is valid in all Member States. This means that certificates issued by approved supervisory agencies may be used throughout the Community, irrespective of the Member State in which the agency issuing the certificate is based.

For the information of Community exporters of agricultural products, the Commission periodically publishes a list of all the supervisory agencies approved by the Member States. **The attached list was updated on 1 July 2009.**

2. NOTICE

The Commission draws the attention of exporters to the following:

- The fact that a particular supervisory agency appears on the list does not automatically guarantee that certificates issued by that agency are acceptable. Additional documentary evidence may be required. It may also become apparent later that certificates issued are inaccurate,
- Agencies may be taken off the list at any time. Before settling on a particular agency, exporters are accordingly advised to check with the national authorities (see Annex X of Regulation (EC) No 800/1999) that it is still approved,
- Exporters can obtain further information on any agency from the national authority which approved it.

⁽¹⁾ OJ L 102, 17.4.1999, p. 11. Regulation as last amended by Regulation (EC) No 671/2004 (OJ L 105, 14.4.2004, p. 5).

ANNEX

List of supervisory agencies approved by the Member States**DENMARK**

Baltic Control Ltd Aarhus ⁽¹⁾
Sindalsvej 42 B
P.O. Box 2199
8240 Risskov
DANMARK
Tel. +45 86216211
Fax +45 86216255
E-mail: baltic@balticcontrol.com

Period of approval: 21.7.2008 until 20.7.2011

GERMANY

IPC HORMANN GMBH ⁽¹⁾
Independent Product-Controlling
Ernst-August-Straße 10
29664 Walsrode
DEUTSCHLAND
Tel. +49 516160390
Fax: +49 51616039101
E-mail: ipc@ipc-hormann.com

Period of approval: 1.4.2009 until 31.3.2012

Argos Control
Warenprüfung GmbH
Gustav-Meyer-Allee 26A
13355 Berlin
DEUTSCHLAND
Tel. +49 302830573-0
Fax +49 302830573-16
E-mail: Allgemein@argoscontrol.de

Period of approval: 1.6.2008 until 31.5.2011

SPAIN

SGS Espanola de Control S.A. ⁽¹⁾
C/ Trespaderne, 29
Edificio Barajas I
(Bº del Aeropuerto)
28042 Madrid
ESPAÑA
Tel. +34 913138000
Fax +34 913138080
<http://www.sgs.es>
E-mail: david.perez@sgs.com

Period of approval: 1.10.2008 until 31.9.2011 (concerning Regulation (EC) No 800/1999), 22.12.2008 until 21.12.2011 (concerning Regulation (EC) No 639/2003)

FRANCE

Control Union Inspections France
8 boulevard Ferdinand de Lesseps
B.P. 4077
76022 Rouen
FRANCE
Tel +33 232102100
Fax +33 235718099
Courriel: qufrance@control-union.fr

Period of approval: approval expired; re-approval currently under examination

⁽¹⁾ This firm has also been approved to carry out checks in third countries under Regulation (EC) No 639/2003 (welfare of live bovine animals during transport).

ITALY

SOCIETA SGS ITALIA SpA
Sede legale: Via Gasparre Gozzi 1/A
20129 Milano MI
ITALIA
Tel. +39 0273931
Fax +39 0270124630
<http://www.sgs.com>

Period of approval: 14.3.2008 until 13.3.2011

SOCIETA VIGLIENZONE ADRIATICA SpA
Sede legale: Via della Moscova n. 38
20121 Milano MI
ITALIA
<http://www.viglienzone.it>

Filiale di Ravenna: C.ne Piazza d'Armi, 130
48100 Ravenna RA
ITALIA
Tel. +39 0544422242
Fax +39 0544422330
E-mail: controlli@viglienzone.it

Period of approval: 14.2.2009 until 13.2.2012

SOCIETA BOSSI & C. — TRANSITI SpA
Via D. Fiasella n. 1
16121 Genova GE
ITALIA
Tel. +39 0105716-1
Fax +39 010582346
<http://www.bossi-transiti.it>
E-mail: urveyor@bossi-transiti.it

Period of approval: 15.6.2007 until 14.6.2010

THE NETHERLANDS

CONTROL UNION NEDERLAND ⁽¹⁾
Jufferstraat, 9-15
Postbus 22074
3003 DB Rotterdam
NEDERLAND
Tel. +31 102823390
Fax +31 104123967
E-mail: netherlands@controlunion.com

Period of approval: 1.11.2008 until 31.10.2011

SAYBOLT INTERNATIONAL B.V.
Stoomloggerweg 12
3133 KT Vlaardingen
NEDERLAND
Tel. +31 104609911
Fax +31 104353600
<http://www.saybolt.com>

Period of approval: 1.2.2007 until 31.1.2010

POLAND

J.S. Hamilton Poland Ltd. Sp. z o.o.
Ul. Świętojańska 134
81-404 Gdynia
POLSKA/POLAND
Tel. +48 586607720
Fax +48 586007721
<http://www.hamilton.net.pl>

⁽¹⁾ This firm has also been approved to carry out checks in third countries under Regulation (EC) No 639/2003 (welfare of live bovine animals during transport).

Period of approval: 3.12.2007 until 3.12.2010

Polcargo International Sp. z o.o.
Ul. Henryka Pobożnego 5
70-900 Szczecin
POLSKA/POLAND
Tel. +48 914340211
Fax +48 914882036
<http://www.polcargo.pl>

Period of approval: 3.12.2007 until 3.12.2010

SGS Polska Sp. z o.o.
Ul. Bema 83
01-233 Warszawa
POLSKA/POLAND
Tel. +48 223292222
Fax +48 223292220
<http://www.sgs.pl>

Period of approval: 3.12.2007 until 3.12.2010

FINLAND

OY LARS KROGIUS AB ⁽¹⁾
Vilhonvuorenkatu 11 B 10
FI-00500 Helsinki
SUOMI/FINLAND
Puhelin +358 947636300
Faksi +358 947636363
<http://www.krogius.com>
E-mail: average.finland@krogius.com

Period of approval: 15.5.2009 until 14.5.2012

UNITED KINGDOM

ITS TESTING SERVICES LTD (Intertek)
Caleb Brett House
734 London Road
West Thurrock Grays
Essex RM20 3NL
UNITED KINGDOM
Tel. +44 1708680200
Fax +44 1708680262
E-mail: mstokes@caleb-brett.com

Period of approval: 4.4.2007 until 4.4. 2010

⁽¹⁾ This firm's authorisation to issue certificates is restricted to Belarus, Russia and Ukraine. For further information please contact the Finnish authorities.

Commission communication pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations

(Text with EEA relevance)

(2009/C 197/06)

| | |
|--|--|
| Member State | Greece |
| Concerned route | Athens–Astypalea Athens–Ikaria Athens–Leros Athens–Milos Thessaloniki–Chios Thessaloniki–Samos Limnos–Mitilini–Chios–Samos–Rhodes Rhodes–Karpathos–Kasos–Sitia Alexandroupolis–Sitia Aktio–Sitia Athens–Kithira Athens–Naxos Athens–Paros Athens–Karpathos Athens–Sitia Athens–Skiathos Thessaloniki–Corfu Rhodes–Kos–Leros–Astypalea Corfu–Aktion–Kefalinia–Zakinthos Athens–Kalymnos Thessaloniki–Kalamata Athens–Skyros Thessaloniki–Skyros Rhodes–Kastelorizo |
| Period of validity of the contract | 1 October 2009–30 September 2013 |
| Deadline for submission of tenders | 77 days after the day of publication of the notice of PSOs (OJ C 131, 10.6.2009, p. 15) |
| Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the public service obligation can be obtained free of charge | Hellenic Civil Aviation Authority Directorate General of Air Transport Air Transport and International Affaires Division/Section II Vas. Georgiou 1 166 04 Elliniko GREECE Tel. +30 2108916149 / 2108916121 Fax +30 2108947132 Website: http://www.hcaa.gr |

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMPETITION
POLICY

COMMISSION

Prior notification of a concentration**(Case COMP/M.5598 — Dragados/Pol-Aqua Group)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2009/C 197/07)

1. On 13 August 2009, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Dragados S.A. ('Dragados', Spain) belonging to Actividades de Construcción y Servicios, S.A. ('ACS Group', Spain) acquires within the meaning of Article 3(1)(b) of the Council Regulation control of the whole of Przedsiębiorstwo Robót Inżynieryjnych 'Pol-Aqua' S.A. ('Pol-Aqua Group', Poland) by way of a public bid announced on 30 July 2009.
2. The business activities of the undertakings concerned are:
 - for Dragados: Construction, dredging activities, civil works, concessions related to roads and railways,
 - for Pol-Aqua Group: Construction services within the scope of engineering, water treatment, roads and pipelines.
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 22964301 or 22967244) or by post, under reference number COMP/M.5598 — Dragados/Pol-Aqua Group, 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.

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 197/08)

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

SUMMARY

COUNCIL REGULATION (EC) No 510/2006**‘CHIRIMOYA DE LA COSTA TROPICAL DE GRANADA-MÁLAGA’****EC No: ES-PDO-0005-0244-11.06.2002****PDO (X) PGI ()**

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Subdirección General de Calidad Diferenciada y Agricultura Ecológica, Ministerio de Medio Ambiente, Medio Rural y Marino
Address: Paseo Infanta Isabel, 1
28071 Madrid
ESPAÑA
Tel. +34 913475394
Fax +34 913475410
E-mail: sgcaae@mapya.es

2. Group:

Name: Asociación de Productores y Elaboradores de Chirimoya de la Costa Tropical de Granada-Málaga
Address: Av. de Andalucía, 1
18690 Almuñécar (Granada)
ESPAÑA
Tel. +34 58632715
Fax +34 58632961
E-mail: chirimoya@crchirimoya.org
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.6.: Fresh or processed fruit, vegetables and cereals

4. Specification:

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

4.1. Name:

'Chirimoya de la Costa Tropical de Granada-Málaga'

4.2. Description:

Chirimoya fruit (*Annona Cherimola* Mill.), skin type Impresa, from the local variety 'Fino de Jete', intended to be consumed fresh.

The product obtains its characteristics from the specific qualities of the 'Fino de Jete' variety and the influence of the geographical environment of Costa Tropical de Granada-Málaga:

- the skin of the fruit is formed of scales, which, at the optimum time for harvesting, are smooth or slightly concave at the edges. The fruit is round, oval, heart-shaped or kidney-shaped, and tends to be symmetrical along the peduncular axis,
- at the optimum time for harvesting, the fruit is light green in colour,
- the skin is relatively thick,
- the seeds are enclosed in the carpels and so do not detach easily,
- the flavour balances intense sweetness with slight acidity and the soluble sugar content exceeds 17° Brix,
- at the time of harvest, the flesh is white or ivory white in colour.

In terms of class and tolerances, the requirements set out in the Quality Standard for cherimoyas are respected. Only cherimoyas classed as 'Extra' and 'I' will be protected by the designation of origin.

4.3. Geographical area:

Chirimoya protected by the 'Chirimoya de la Costa Tropical de Granada-Málaga' Designation of Origin are grown, prepared and packed in the district of the same name, made up of the following municipalities:

In the Province of Granada: Motril, Vélez de Benaudalla, Los Guájares, Molvízar, Salobreña, Itrabo, Otívar, Lentejé, Jete and Almuñécar.

In the Province of Málaga: Nerja, Frigiliana, Torrox, Algarrobo and Vélez-Málaga.

The cherimoya is prepared and packed in the geographical area because it is a very delicate, perishable fruit and its skin is very susceptible to browning caused by mechanical damage, such as rubbing, knocks, etc. The fruit must be handled with extreme care, from picking by hand in the field to packing in the warehouse, which must be carried out within 24 hours. Repacking or further handling is strictly forbidden.

4.4. Proof of origin:

There are a number of basic elements that guarantee the origin and quality of the product. These are as follows:

- Cherimoyas of the authorised variety are grown on registered plantations located within the production area.
- Cultivation practices on the registered plantations are those set out in the specification and will be monitored to guarantee that they are followed.
- The product is transported to and stored in registered fruit and vegetable centres located within the production area under conditions guaranteeing optimum conservation of the fruit.

- Cherimoya preparation, packing, presentation, shipment and storage are supervised by the Regulatory Council.
- Physico-chemical and organoleptic analyses are carried out at regular intervals to guarantee the quality of the fruit.
- Only cherimoyas that have successfully passed all the checks throughout the production process are packed and placed on the market bearing the numbered secondary label issued by the Regulatory Council guaranteeing their origin. The Regulatory Council issues the marketing undertaking with a number of secondary labels based on the product delivered by the grower to the corresponding centre at which the certified product is prepared and packed and the number of items of packaging.

4.5. Method of production:

Cultivation of cherimoya begins, as with that of any fruit tree, with planting. For this, a grafted plant is used. The grafted plant material is the variety traditionally planted in the area, i.e. 'Fino de Jete'.

The usual planting density in the area varies between 160 and 200 trees per hectare.

For the first three to four years of the tree's life, shape pruning is carried out. Once the plant begins producing (from the fifth year), spur pruning is carried out, and it is this that determines the tree's yield. Ideally, pruning should be carried out at the end of the winter.

Pollination by hand is used to supplement natural pollination in those areas of the Costa Tropical de Granada-Málaga where natural pollination is either irregular or deficient.

Although the cherimoya tree is difficult to fertilise, it does, on the other hand, have the advantage of being pest resistant. The main pest of the cherimoya tree is the Mediterranean fruit fly (*Ceratitis Capitata* Wied). Less frequently, the trees are attacked by scale insects (*Coccus hesperidum* and *Pseudococcus citri*). Approved insecticides are used to control these pests.

The tree frequently suffers from rot of the collar and the main roots, caused principally by *Armillaria mellea* and *Rosellina necatrix* as a consequence of excess moisture at the foot of the tree. It is usually recommended to uncover the neck and main roots of the tree, scrape away the rot down to healthy wood and then disinfect with an approved fungicide.

At the beginning of spring, the cherimoya field is usually ploughed to a depth of around 15 centimetres.

The amount of fertiliser used depends on a series of factors, such as the fertility of the soil, the irrigation system, the rootstock, the age of the tree and particularly the expected harvest.

Two very different systems of irrigation are used in the area depending on whether the plantation is on a hillside (localised irrigation) or on the valley floor (flood irrigation).

The fruit is picked entirely by hand. Once harvested, the handling and transport of the cherimoya to the preparation and packing centres is carried out with great care so as to preserve the characteristics of the product.

On delivery to a registered preparation and packing centre, the cherimoya fruit is graded.

The fruit must be handled with extreme care, from picking in the field to packing in the warehouse, which must be carried out within 24 hours. Repacking or further handling is strictly forbidden.

4.6. Link:

The 'Fino de Jete' variety is the product of the assisted natural selection of a species brought from America in the 18th century. Today, it is grown exclusively in the Costa Tropical de Granada-Málaga.

Among the reasons why it was selected by the area's farmers are: the tree's high and reliable yield over the years, due in large part to its being biologically perfectly adapted to the environment, and the pale green colour of the skin of the fruit, in part due to the cultivation techniques used, a high planting density, the pruning techniques employed and the steep and craggy terrain of the intertropical valleys, which give the fruit maximum protection from the sun.

In addition, the skin of impressed scales (Impressa type), thicker than that of other varieties, facilitates handling and transport by making the fruit less susceptible to mechanical damage. As regards the fruit's organoleptic properties, it has a balance of sweetness and slight acidity, influenced by the weather conditions of the area, in which fruits ripen in summer when temperatures are at their highest, producing higher levels of soluble sugars. This is because the area lies in a temperate zone, unlike the world's main production areas lying near to the tropics and, in some cases, close to the equator, in which fruit ripens throughout the year.

All these characteristics make the 'Fino de Jete' variety an ecotype that is perfectly adapted to the particular subtropical conditions of the production area of this designation of origin.

4.7. *Inspection body:*

Name: Consejo Regulador de la Denominación de Origen «Chirimoya de la Costa Tropical de Granada-Málaga».
Address: Av. Juan Carlos I, Ed. Estación, Apdo. de Correos 648
18690 Almuñécar (Granada)
ESPAÑA
Tel. +34 958635865
Fax +34 958639201
E-mail: chirimoya@crchirimoya.org

The Regulatory Council for the 'Chirimoya de la Costa Tropical Granada-Málaga' Designation of Origin is EN 45011 compliant, in line with the regulations in force.

4.8. *Labelling:*

The commercial labels of each registered company must be approved by the Regulatory Council. Labels must bear the following wording: 'Denominación de Origen "Chirimoya de la Costa Tropical de Granada-Málaga"'.

All packaging in which cherimoya protected by the Designation of Origin is dispatched must bear a numbered secondary label issued by the Regulatory Council affixed in a registered warehouse in such a way that it cannot be reused.

Numbered labels are used for both the 'Extra' class and class 'T' cherimoyas.

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 197/09)

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

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'COLLINE PONTINE'

EC No: IT-PDO-0005-0499-28.09.2005

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Ministero delle Politiche Agricole e Forestali
Address: Via XX Settembre 20
00187 Roma RM
ITALIA
Tel. +39 0646655104
Fax +39 0646655306
E-mail: sacco7@politicheagricole.it

2. Applicant group:

Name: Associazione Provinciale Produttori Olivicoli di Latina
Address: Via Don Minzoni
04100 Latina LT
ITALIA
Tel. +39 0773668957
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Composition: Producers/processors (X) other ()

3. Type of product:

Group 1.5. — Oils and fats — Extra virgin olive oil

4. Specification:

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

4.1. Name:

'Colline Pontine'

4.2. Description:

Extra virgin olive oil with the following physical and chemical characteristics:

CHEMICAL-PHYSICAL EVALUATION

Total acidity expressed as oleic acid of less than or equal to 0,6 grams per 100 grams of oil

Peroxide index equal to or less than 12

Polyphenol value greater than 100 mg/kg

Oleic acid equal to or greater than 72 %

ORGANOLEPTIC PROFILE: intense green to yellow in colour with golden highlights.

The colour is influenced by the period during which the olives of the Itrana cultivar are harvested, which, because of the gradual ripening of the fruit, may begin in November and extend through to 31 January of the following year. This characteristic of the variety allows growers and processors of 'Colline Pontine' extra virgin olive oil to plan the olive harvest on the basis of a range of seasonal factors (weather conditions, quantity of fruit in the groves, etc.).

'Colline Pontine' extra virgin olive oil has a medium to intense fruity green olive aroma, with an almond aftertaste and typical fragrant herbaceous notes. The typical aroma is of (green) tomato, with slight to medium bitterness and pungency.

| ORGANOLEPTIC ATTRIBUTES | MEDIAN |
|--------------------------|--------|
| Defects | 0 |
| Fruity flavour of olives | 4-7 |
| Bitterness | 3-5 |
| Pungency | 3-5 |
| Tomato | 3-6 |

'Colline Pontine' PDO extra virgin olive oil must be obtained from the following varieties of olive:

- 'Itrana', between 50 % and 100 %,
- 'Frantoio' and 'Leccino', up to 50 %,
- other varieties, up to a maximum of 10 %.

4.3. Geographical area:

The production area of the 'Colline Pontine' protected designation of origin covers the administrative areas of the following municipalities in the Province of Latina in the Region of Lazio:

Aprilia, Bassiano, Campodimele, Castelforte, Cisterna di Latina, Cori, Fondi, Formia, Itri, Lenola, Maenza, Minturno, Monte San Biagio, Norma, Priverno, Prossedi, Roccasecca, Rocca Massima, Roccasecca dei Volsci, Santi Cosma e Damiano, Sermoneta, Sezze, Sonnino, Spigno Saturnia and Terracina.

4.4. Proof of origin:

Every stage in the production process must be monitored and a record made of the inputs and outputs. By this means, by entering the cadastral parcels on which cultivation takes place and growers, millers and bottlers on lists held by the inspection body and by declaring volumes produced to the inspection body, product traceability is guaranteed. All natural or legal persons whose name appears on those lists will be subject to checks by the inspection body, in accordance with the terms of the specification and the corresponding monitoring plan.

4.5. Method of production:

Among other things the product specification stipulates that, to manage the soil, surface mechanical work is carried out which proves to be useful too for controlling weeds. Green cover is permitted. Chemical weeding is permitted. Plant health protection must be carried out according to managed pest reduction methods in order to reduce to a minimum or eliminate residues of antiparasitic agents on the olives. Production may not exceed 100 kg per tree. The olives must be manually or mechanically harvested so that during the operation the fruit is not left on the ground. In all cases, nets must be used and collecting olives that have fallen from the tree naturally is prohibited. Harvesting is carried out when the fruits start to ripen and ends by 31 January. The use of chemical products which induce the abscission of the fruit or make this easier is prohibited. Perforated and washable containers must be used to transport the olives. The use of stainless steel or other materials that are washable and for food use is permitted, provided that the olives in these containers are processed the same day. In all cases,

the olives must be milled within 48 hours of harvesting. The use of chemical and/or biological coadjuvants and mechanical coadjuvants (talc) is strictly prohibited; thus, for extracting the oil, only mechanical and physical processes are permitted that produce oil which display its specific characteristics as faithfully as possible. The olives have the leaves removed and are washed to eliminate any residues of antiparasitic agents or foreign substances. Only mechanical and physical processes that produce oil presenting the particular characteristics of the original fruit may be used. Pressing must be carried out with the olive paste at a maximum temperature of 33 °C for a maximum of 50 minutes. The processing method known by the name of 'ripasso' is prohibited. Also banned are the use of products with chemical or biological action and the use of talc during the extraction process. The oil yield must not exceed 27 % of the weight of the olives. Obtaining 'Colline Pontine' protected designation of origin extra virgin oil by an organic method is permitted. The containers in which the 'Colline Pontine' protected designation of origin extra virgin olive oil is packed for consumption must be of dark glass, ceramic or stainless sheet metal, with a composition as specified by law, bearing the label described below and with a capacity of not more than 5 l. Packing in single-dose sachets of aluminium foil and suitable synthetic materials permitted by law, with a capacity of 10 ml is allowed, subject to the regulations in force. These must bear a serial number given by the inspection body. The growing of the olives, as well as the extraction and bottling of the extra virgin olive oil of the 'Colline Pontine' protected designation of origin must take place in the production area referred to under point 4.3 above to reduce the risk of a deterioration in the organoleptic quality between the extraction, storage and certification of 'Colline Pontine' extra virgin olive oil. The risks of deterioration in product quality, caused by possible exposure to light, heat and oxygen in the air, increase considerably with transportation out of the production area.

4.6. Link:

'Colline Pontine' protected designation of origin extra virgin olive oil has typical characteristics and properties which derive both from the particular characteristics of the area and, above all, from the 'Itrana' cultivar, which is nowhere else so widely grown and which, when grown in the area referred to under point 4.3, assumes particular qualitative characteristics, giving the 'Colline Pontine' extra virgin olive oil a marked and distinctive organoleptic flavour.

'Colline Pontine' extra virgin olive oil can be summarised by the term 'harmonious', due to an exceptional favourable synergy and to the quality and homogeneity of its characteristics. For this reason the oil is well received by a very wide range of consumers.

Within the production area referred to in point 4.3, the soils are generally made up of mostly compact, Upper Cretaceous limestone. These soils, which often have a thin cultivatable stratum, are highly permeable and are arid for a large part of the year. The area has a Mediterranean climate with mild winter temperatures that rarely fall below zero. Olive growing dominates the hills of the Province of Pontina over an almost unbroken band running south-easterly from Rocca Massima and Cori to the Municipalities of Minturno and Castelforte and the boundary with the Province of Naples.

The Itrana olive variety, also known as Oliva di Gaeta, Trana, Oliva Grossa or Cicerone, holds absolute sway in the production area of 'Colline Pontine' extra virgin olive oil, accounting for 70 % of the trees grown. There is a special and unique link between the Itrana variety and the area referred to in point 4.3. The alternative name of Oliva di Gaeta reveals the ancient origin of the growing of this variety, which then spread from the area around Gaeta, Itri and Formia to the Papal States of Rome and later to the whole of the hilly and mountainous area of the Province of Pontina. The gradual spread of the Itrana olive cultivar is therefore the result of centuries of cultivation. Since part of production (oliva di Gaeta) has been used and appreciated for centuries on the table, Itrana is also listed as a table olive. As regards agronomic practices, harvesting of the olives takes place very late, in particular because of the gradual ripening of the fruit.

The soil, the position of most groves, the climate and the varietal mix together give rise to the principal characteristics of 'Colline Pontine' extra virgin olive oil — balance and harmony. The Itrana variety, when grown in other Italian production areas, gives an oil with different acid and polyphenol contents and bitterness and pungency values, as confirmed by recent studies carried out by the Region of Lazio, Arsiel Lazio, ISOL (Istituto Sperimentale per l'Olivicoltura Sez. di Spoleto Experimental Institute for Olive-Growing, Spoleto Section) and 'La Sapienza' University of Rome under the regional programme to improve olive quality, funded by the — European Union under Regulation (EC) No 2407/2001.

'Colline Pontine' extra virgin olive oil has a herbaceous, fruity flavour of varying intensity, with a pleasing balance of bitterness and pungency and a unique 'green tomato' aroma not found in the oil of other areas, either near or far.

These characteristics have been recognised by some of the most prestigious national and international quality awards, dating back to 1872, and are attested to by the many existing historical records. The soil, climate and varieties used give the oil a harmonious combination of organoleptic characteristics, making it unique. In the province of Pontina, and in particular in the olive groves of the foothills in which the production area lies, olive growing is intimately linked to the social fabric to such an extent that for centuries it has determined the development of the territory and consequently the life of the succeeding populations, influencing the area's economy, which is based almost exclusively on olive growing. The climate is mild and suited to the olive tree, the landscape within the production area is mountainous or consists of foothills, with stony to pebbly or loose soils, and has the Lepini, Ausoni and Aurunci mountains as a backdrop. The terrain is located south-south-west facing the sea. The mountain system consists of a terrace sloping down towards the sea along some 100 km and therefore constitutes one of the largest geographically homogeneous areas in Italy. For centuries the olive groves have been characterised by a strong presence of the 'Itrana' variety, which is to be found throughout Lazio, but only in the Province of Latina is it so dominant (in the groves of the Municipalities of Sonnino Itri accounts for 90 % of the trees). The trees develop well here even though the land is not particularly suitable on account of steep gradients.

The Papal States, as well as devoting themselves in particular to the matter of the marshes, granted by means of an edict, preserved in the historical archives of Latina, a payment of 10 scudi for every 100 olive trees formally notified, so that 48 901 hectares were planted with olive trees in 1786. The 18th century land register also confirms widespread olive growing. The Italian State always valued local olive growing, protecting it from commercial vicissitudes and ensuring that the product was represented at various fairs. During the land reclamation period, the oil produced in the territory continued to be promoted, including at various international fairs, while during the period of economic self-sufficiency, in spite of the lack of international trade, a policy of investment in olive growing was decided on, using the most up-to-date techniques disseminated by the 'Cattedre', the peripatetic experts in agriculture at that time.

4.7. *Inspection body:*

The designated inspection body is a private-law body

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4.8. *Labelling:*

All the containers must have a closure system which loses its integrity after it is first used. The name of the 'Colline Pontine' protected designation of origin must appear in indelible capital letters, with the colours strongly contrasting with those of the label and such as to be clearly distinct from all the other information on the label. The label must show the words 'Colline Pontine' in letters which are larger than all the others used on the label and back label. The words 'D.O.P. denominazione d'origine protetta' must be shown immediately below the geographical name 'Colline Pontine' in letters of the same size as that name. Names, business names, brand names, etc., can be used truthfully provided they have no laudatory purport and are not such as to mislead the purchaser. The use of names of holdings, farms, estates and their geographical locations as well as references to packing on the olive-production holding or on premises of the association of olive-production holdings or in olive-production undertakings located in the production area is permitted only if the product has been obtained exclusively from olives harvested in groves belonging to the holding or undertaking. The year in which the olives are grown must be shown on the front label. A reference on the label to the oil being produced organically is allowed. The logo of the 'Colline Pontine' designation, the characteristics and colorimetric indices of which are described in detail in the product specification, consists of a view

of three Doric columns in yellow and a grey-green coloured olive branch over them, larger than the colonnade, on a background of hills enclosed in a circular surround with the designation 'Colline Pontine'. The image refers to the pre-Roman civilisation and to the sequence of the three mountain systems, the Lepini, Ausoni and Aurunci. The logo may be separate from the label provided that it is on the same side of the packaging as the label.



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