

Official Journal

of the European Union

C 38



English edition

Information and Notices

Volume 53
16 February 2010

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EN

Price:
EUR 3

⁽¹⁾ Text with EEA relevance

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⁽¹⁾ Text with EEA relevance

II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.5648 — OTPP/Macquarie/Bristol Airport)****(Text with EEA relevance)**

(2010/C 38/01)

On 11 December 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 language 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 32009M5648. EUR-Lex is the on-line access to the European law.

Non-opposition to a notified concentration**(Case COMP/M.5652 — GIP/Gatwick Airport)****(Text with EEA relevance)**

(2010/C 38/02)

On 26 November 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 32009M5652. EUR-Lex is the on-line access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

15 February 2010

(2010/C 38/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3607	AUD	Australian dollar	1,5304
JPY	Japanese yen	122,42	CAD	Canadian dollar	1,4253
DKK	Danish krone	7,4437	HKD	Hong Kong dollar	10,5736
GBP	Pound sterling	0,86760	NZD	New Zealand dollar	1,9510
SEK	Swedish krona	9,8805	SGD	Singapore dollar	1,9203
CHF	Swiss franc	1,4661	KRW	South Korean won	1 572,96
ISK	Iceland króna		ZAR	South African rand	10,4855
NOK	Norwegian krone	8,0530	CNY	Chinese yuan renminbi	9,2977
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,3093
CZK	Czech koruna	26,002	IDR	Indonesian rupiah	12 722,54
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,6609
HUF	Hungarian forint	271,38	PHP	Philippine peso	62,973
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	41,1370
LVL	Latvian lats	0,7085	THB	Thai baht	45,155
PLN	Polish zloty	4,0168	BRL	Brazilian real	2,5284
RON	Romanian leu	4,1150	MXN	Mexican peso	17,5857
TRY	Turkish lira	2,0611	INR	Indian rupee	63,0340

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

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

**Call for proposals under the multi-annual work programme 2010 for grants in the field of the
Trans-European Transport Network (TEN-T) for the period 2007-2013****(Commission Decision C(2010) 607)**

(2010/C 38/04)

The European Commission, Directorate-General for Energy and Transport is hereby launching a call for proposals, under the multi-annual work programme for the Trans-European Transport Network (TEN-T) for the period 2007-2013, in order to award grants to:

Field No 12: projects in the field of Air Traffic Management/Functional Airspace Blocks (ATM/FABs). The maximum total amount available for grants, for 2010, is EUR 20 million.

The call is closing on 30 April 2010.

The complete text of the call for proposals is available on:

http://tentea.ec.europa.eu/en/apply_for_funding/follow_the_funding_process/calls_for_proposals_2010.htm

MEDIA 2007 — DEVELOPMENT, DISTRIBUTION, PROMOTION AND TRAINING**Call for proposals — EACEA/03/10****Support for the translational distribution of European films — The ‘automatic’ scheme 2010**

(2010/C 38/05)

1. Objectives and description

This notice of a call for proposals is based on Decision No 1718/2006/EC of the European Parliament and of the Council of 15 November 2006 concerning the implementation of a programme of support for the European audiovisual sector (MEDIA 2007).

One of the objectives of the programme is to encourage and support the wider transnational distribution of recent European films by providing funds to distributors, based upon their performance on the market, for further reinvestment in new non-national European films.

The scheme also aims to encourage the development of links between the production and distribution sectors thus improving the market share of European films and the competitiveness of European companies.

2. Eligible applicants

This notice is aimed at European companies specialised in the theatrical distribution of European works and whose activities contribute to the attainment of the above objectives of the MEDIA programme as described in the Council Decision.

Applicants must be established in one of the following countries:

- the 27 countries of the European Union,
- the EFTA countries,
- Switzerland,
- Croatia.

3. Eligible actions

The ‘automatic’ support scheme works in two phases:

- Generation of a potential Fund, proportional to the number of paying admission tickets sold for non-domestic European films in States participating in the programme, up to a fixed ceiling per film and adjusted for each country.
- Reinvestment of the potential Fund: thus generated by each company, the Fund must be reinvested in three modules (three types of action) by 1st October 2011:
 1. the co-production of non-domestic European films;
 2. the acquisition of distribution rights, for example by means of minimum guarantees, of non-domestic European films; and/or in
 3. editing costs (prints, dubbing and subtitling), promotion costs and publicity costs for non-domestic European films.

Action type 1 & 2:

- The maximum duration of the actions is 30 months.
- The actions have to start on 1 August 2010 and finish on 1 February 2013.

Action type 3:

- The maximum duration of the actions is 42 months.
- The actions have to start on 1 February 2010 and finish on 1 August 2013.

4. Award criteria

A potential Fund will be attributed to eligible European distribution companies on the basis of the admissions achieved by the European non-national films distributed by the applicant in the reference year (2009). Within the limit of the budgetary resources available, the potential Fund will be calculated based upon a fixed amount per eligible entry.

The support will take the form of a potential Fund (the Fund) available to distributors for further investments in recent non-national European films.

The Fund can be reinvested:

1. In the production of new non-national European films (i.e. films not yet completed at the date of application for reinvestment);
2. In the meeting of Minimum Distribution Guarantees for recent non-national European films;
3. In the meeting of distribution costs i.e. P&A (promotion and advertising) for recent non-national European films.

5. Budget

The total budget available is EUR 18 150 000.

There is no maximum amount.

The financial contribution awarded is a subsidy. The financial support from the Commission cannot exceed 40 %, 50 % or 60 % of the total eligible costs.

The Agency reserves the right not to allocate all the funds available.

6. Deadline for submission of applications

Proposals for the 'generation' of a potential Fund must be sent (postmark date) on 30 April 2010 at the latest and at the following address:

Education, Audiovisual and Culture Executive Agency (EACEA)
Constantin Daskalakis
BOUR 3/66
Avenue du Bourget/Bourgetlaan 1
1140 Bruxelles/Brussel
BELGIQUE/BELGIË

Only applications submitted on the official application form, duly signed by the person entitled to enter into legally binding commitments on behalf of the applicant organisation will be accepted. Envelopes must clearly mention:

MEDIA 2007 — DISTRIBUTION EACEA/03/10 — AUTOMATIC CINEMA

Applications sent by fax or email will be rejected.

7. Full details

The full detailed guidelines together with the application forms can be found at the following Internet address: http://ec.europa.eu/information_society/media/distrib/schemes/auto/index_en.htm

Applications must comply with all terms of the guidelines, be submitted on the forms provided and containing all the information and annexes specified in the full text of the call.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.5700 — Lloyds TSB Development Capital/PCH)

Candidate case for simplified procedure

(Text with EEA relevance)

(2010/C 38/06)

1. On 5 February 2010 the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Lloyds TSB Development Capital Ltd (LDC, UK) belonging to the Lloyds Banking Group plc, acquires within the meaning of Article 3(1)(b) of the EC Merger Regulation control of the whole of Petrochem Carless Holdings Ltd (PCH, UK) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- For LDC: private equity investment, with a portfolio of companies across a wide range of market sectors in the UK,
- For PCH: refinement and supply of high performance speciality hydrocarbons, advanced automotive fluids and speciality chemicals.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the EC Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the EC Merger Regulation ⁽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), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.5700 — Lloyds TSB Development Capital/PCH, 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 (the 'EC Merger Regulation').

⁽²⁾ OJ C 56, 5.3.2005, p. 32 ('Notice on a simplified procedure').

OTHER ACTS

COUNCIL

Notice for the attention of the persons, entities and bodies to which restrictive measures provided for in Council Common Position 2004/161/CFSP apply

(2010/C 38/07)

COUNCIL OF THE EUROPEAN UNION,

The following information is brought to the attention of the persons, entities and bodies that appear in the Annex to Council Common Position 2004/161/CFSP.

Following a review of the list of persons, entities and bodies to which restrictive measures provided for in Council Common Position 2004/161/CFSP on restrictive measures against Zimbabwe apply, the Council of the European Union has determined that the persons, entities and bodies that appear in the above-mentioned Annex fulfil the criteria set out in that Common Position and they should consequently remain subject to the restrictive measures as extended by Council Decision 2010/92/CFSP ⁽¹⁾.

The attention of the persons, entities and bodies concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the web-sites in Annex II to Regulation (EC) No 314/2004, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 7 of the Regulation).

The persons, entities and bodies concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the above-mentioned list should be reconsidered. Any such request should be sent to the following address:

Council of the European Union
General Secretariat
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

The attention of the persons, entities and bodies concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, 2nd paragraph, and Article 263, 4th and 6th paragraphs, of the Treaty on the Functioning of the European Union.

⁽¹⁾ OJ L 41, 16.2.2010, p. 6.

EUROPEAN 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

(2010/C 38/08)

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 from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘OBWARZANEK KRAKOWSKI’

EC No: PL-PGI-005-0674

PGI (X) PDO ()

1. Name:

‘Obwarzanek krakowski’

2. Member State or third country:

Poland

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

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

‘Obwarzanek krakowski’ is a ring-shaped baked product. It takes the form of an oval with a hole in the middle or, less frequently, a regular circle. Its surface is formed by strands of dough twisted into a spiral. The strand of an ‘obwarzanek krakowski’ has a round or oval cross-section.

The colour of an ‘obwarzanek krakowski’ ranges from light golden through dark golden to light brown, with a distinct sheen.

Dimensions of the product:

— diameter 12-17 cm,

— thickness of strand 2-4 cm,

— weight 80-120 g.

An ‘obwarzanek krakowski’ is firmish to the touch and the surface varies from smooth to slightly rough. The visible strands of the spiral on the crust are firmish and the crumb inside is pale, soft and slightly moist. The crisp crust and the crumb of ‘obwarzanek krakowski’ have a slightly sweetish taste, typical of bakery products that are first parboiled (steamed in hot water) and then baked. The taste of the ingredients sprinkled on the product's surface is also perceptible.

An 'obwarzanek krakowski' is decorated by sprinkling it with various ingredients, including: salt, sesame seed, poppy seed, nigella seed, mixed herbs or mixed spices (paprika, caraway, pepper), cheese or onion. It may also be sprinkled with other ingredients. This is a traditional aspect of the product. Sprinkling with different herbs, spices, etc., does not affect the characteristic features of 'obwarzanek krakowski'.

3.3. Raw materials:

Food-grade wheat flour is used to make 'obwarzanek krakowski'; 30 % of the wheat flour may be replaced by rye flour.

The following is added to 100 kg of flour:

- fat: 2-3 kg,
- sugar: 2-4 kg,
- yeast: 1-2 kg,
- salt: 1-1,5 kg,
- water, to make up the dough: 40-48 l,
- very small amounts of honey may be added to the water used for parboiling, in accordance with the baker's art.

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 following steps in production must take place in the identified geographical area:

- preparation of the yeast dough,
- shaping of the 'obwarzanek krakowski',
- parboiling,
- decoration,
- baking.

The dough for 'obwarzanek krakowski' is prepared using the single-stage method. Once suitably mixed, the dough is set aside for the initial rising. The duration of the initial rising depends on the environmental conditions, ranging from a few minutes in summer to an hour in winter. The dough is divided into small pieces, which are rolled out and cut into strips of the requisite length, thickness and weight. The baker twists two or three strips into a spiral and then forms a ring by twisting them around his hand and presses it against the table. The shaped 'obwarzanek krakowski' is placed on a board or mesh for initial rising (proving) and is then parboiled, i.e. the raw dough is immersed in water with a temperature of at least 90 °C. The 'obwarzanek krakowski' is boiled until it rises to the surface. It is then decorated and baked.

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

Only when it has cooled may an 'obwarzanek krakowski' be placed in packaging. If an 'obwarzanek krakowski' is placed in packaging before it has cooled, it quickly loses its crunchiness, becomes moister and acquires undesirable characteristics (becoming stringy and rubbery).

3.7. *Specific rules concerning labelling:*

'Obwarzanki krakowskie' may be sold unpackaged and unlabelled. Points of sale bear the inscription 'obwarzanek krakowski'. If packaging is used, the 'obwarzanek krakowski' label must include indications in accordance with the rules in force.

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

Małopolskie Province, within the administrative boundaries of the city of Kraków and the districts of Kraków and Wieliczka.

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

5.1. *Specificity of the geographical area:*

Kraków's archives and museums contain records and books that bear testimony to the rich, centuries-long tradition of baking in the city. The first documented references to bakers in Kraków date back to the 13th century. In the Kraków City Charter of 1257, Prince Bolesław Wstydlivy (Bolesław the Chaste) authorised the city elders to build bakers' stalls (referred to as *stationes* in the document), from which they were to derive rent in perpetuity. The Polish kings valued Kraków's bakers highly, as is reflected in the many privileges conferred on them, which included the right to build baker's stalls and to receive rent from them and the right to choose the mill at which their flour was ground.

In 1458 Kraków city council endorsed the articles of the bakers' guild. These articles included rules governing the quality of baked goods, the size of baking ovens and bakers' conduct. However, the most significant privilege was conferred on Kraków's bakers in 1496, when King Jan Olbracht (John Albert) granted them special rights and decreed that persons living outside the city were not allowed to bake white bread, including 'obwarzanek krakowski'. This privilege was subsequently endorsed by all Polish kings up to Jan (John) III Sobieski (second half of the 17th century). In the Ziemia Krakowska (Land of Kraków), in what is now the district of Wieliczka, there is also a salt mine which supplied a raw material that was used for centuries by the bakers of Małopolska.

The bakers' guild was not just an association of craftsmen, for it also had religious, humanitarian and defence-related tasks. In the mid 16th century, Kraków's bakers were entrusted with the defence of one of the city's main gates, the Nowa Brama (New Gate), at the end of ulica Sienna. The city's bakers stored arms and ammunition inside this gate for use in the event of an attack.

The skills of local bakers, honed over hundreds of years of making this product, are a key factor in maintaining its characteristic features: the working and shaping of the dough by hand, which gives each 'obwarzanek krakowski' a slightly different shape, and the parboiling, which constitutes the initial stage of production.

5.2. *Specificity of the product:*

'Obwarzanek krakowski' has a unique crumb structure and consistency, obtained by parboiling the dough in hot water with a temperature of at least 90 °C prior to baking. 'Obwarzanek krakowski' is also distinguished by its characteristic ring shape, its spiralled surface and a visible sprinkling of ingredients. Another feature which distinguishes 'obwarzanek krakowski' from other bakery products is that it remains fresh for a short period of just several hours.

5.3. *Specific quality, the reputation or other characteristic of the product:*

The product's link with the region is based on the specific characteristics described in (5.2) and on its reputation as described below.

The reputation of 'obwarzanek krakowski' has been cultivated by bakers from Kraków and the surrounding areas, who have been making this exquisite and unique product for the people of Kraków for the last 600 years. The tradition of baking 'obwarzanek krakowski' is confined to this geographical area.

'Obwarzanek krakowski' is a traditional baked product which, initially, could be made only during Lent by bakers specially designated for that purpose by the Kraków bakers' guild. According to the definition in the *Słownik Staropolski* (dictionary of old Polish), 'an *obwarzanek* is a type of pastry in the form of a roll twisted into a ring, probably steamed before being baked.' The Polish name 'obwarzanek krakowski' indeed derives from the way in which the product is made, i.e. by parboiling the dough in heated water.

The first references to *obwarzanki* being baked in Kraków and the surrounding areas appear in the accounts of the court of King Władysław Jagiełło and Queen Jadwiga. One entry in the accounts, for 2 March 1394, contains the following information: 'for the Queen, for a ring of *obrzanka*, 1 grosz'.

The Kraków bakers' guild issued a decree (*laudum*) in 1611 authorising the guild to regulate the sale of *obwarzanki* inside the city and conferring the right to choose the bakers who were to sell them. A radical change in terms of the right to bake *obwarzanki* took place in the 19th century. On 22 January 1802, a decree was signed which stipulated that any baker had the right to bake *obwarzanki* when it was his turn to do so. The bakers authorised to bake *obwarzanki* were selected by the drawing of lots. Lots drawn in 1843 applied until 1849, when the custom of drawing lots probably ended, there being no evidence that it happened after that date. This could mean that, over time, the ways described above were discontinued and any baker could make *obwarzanki* on any day of the year, as is still the case today.

'Obwarzanek krakowski' was sold from stalls which opened before 6 a.m. so that the people of Kraków could buy freshly baked goods — including 'obwarzanki' — early in the morning. The guild monitored the quality and freshness of the products, eight of its members being responsible for carrying out checks on stalls. Naturally, any transgressions were severely punished. Eventually, people started selling *obwarzanki* in other ways. As late as the 1950s, they were sold straight from wicker baskets.

Today, 'obwarzanek krakowski' is sold not just in shops and bakeries, but also from typical carts. There are between 170 and 180 such carts selling *obwarzanki* in Kraków today. The average daily production of 'obwarzanek krakowski' sold on the Kraków market on a normal day is almost 150 000.

The reputation of 'obwarzanek krakowski' is such that it features in campaigns to promote Kraków. As a well-known symbol of Kraków and Małopolska, it is often used in advertising aimed at locals and tourists alike — for example, in adverts in the local press and for airlines which fly to the city. In a competition held in 2004 to choose the best tourist souvenir from Kraków, second prize was won by an entry consisting of a fabric 'obwarzanek krakowski' with a poppy-seed effect and another featuring a dragon.

'Obwarzanek krakowski' itself has also been awarded numerous prizes. It won an award in the *Nasze Kulinarne Dziedzictwo* national culinary competition, and received the *Perła 2003* prize at the 2003 Polagra Farm international fair in Poznań. 'Obwarzanek krakowski' was included, together with many other regional specialities from all over Poland, in a 2004 calendar forming part of a campaign to promote regional produce. There are also references to it in many tourist guides for Kraków and Małopolska and in numerous articles and writings on Kraków's history and traditions.

'Obwarzanek krakowski' always features at the *Święto Chleba* bread festival, an event that is held regularly in Kraków. An image of 'obwarzanek krakowski' is also used as part of a campaign to promote Kraków's best restaurants. Recommended restaurants are awarded bronze statuettes with a symbolic 'obwarzanek krakowski' on a fork. Stickers depicting an 'obwarzanek krakowski' are displayed on the doors of recommended restaurants.

Reference to publication of the specification:

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

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

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

(2010/C 38/09)

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

'PORC DE FRANCHE-COMTÉ'

EC No: FR-PGI-005-0504-04.11.2005

PGI (X) PDO ()

1. Name:

'Porc de Franche-Comté'

2. Member state or third country:

France

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.1 Fresh meat (and offal)

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

'Porc de Franche-Comté' is the refrigerated fresh meat of pigs fed on whey, slaughtered at a minimum age of 182 days (the average age on slaughter is between 190 and 200 days) and with a minimum warm carcass weight of 75 kg (with no upper weight limit).

The animals fattened are females and castrated males selected according to the following genetic criteria:

- the breeding sows of the piglets being fattened must not have the halothane sensitivity gene,
- the boars used at the final stage produce high-quality, rosé-coloured, homogenous meat,
- the proportion of fattening pigs sensitive to halothane is less than 3 % and none carry the RN-allele.

At all levels (carcasses, cuts and pieces for sale to the consumer) 'Porc de Franche-Comté' is selected to ensure that there are no meat blemishes (hair removal blemishes, split rind, burst blood vessels, bruising, fractures or foreign matter). The meat is also selected on the basis of colour (dark and pale colours are excluded) and the quality of the body fat, which must be white and firm (meat with soft and oily body fat is not used). Lastly, meat quality is also ensured by sorting according to ultimate pH.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

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

The feed for 'Porc de Franche-Comté' is based on whey, a by-product of cheese-making. It must make up between 15 and 35 % of the dry matter in the diet and may be in raw, concentrated or dry form.

Adding complementary feed, consisting mainly of cereals and cereal products, to the whey enables the pigs' nutritional needs to be met: the complementary feed is made up of at least 50 % of cereals and miller's offals, which in turn must consist of at least 25 % of cereals, and plant proteins with well-balanced amino acids. Linoleic acid inputs, which may lead to poorer fat quality, are also controlled and are limited to 1,7 % of the overall diet.

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

'Porc de Franche-Comté' is sold fresh and refrigerated, packed or unpacked, in the following forms:

- carcasses,
- primary cuts,
- secondary cuts.

3.5. *Specific rules concerning labelling:*

The labelling of the product must contain the following information:

Name under which the product is sold: 'Porc de Franche-Comté'.

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

'Porc de Franche-Comté' is born, fattened and slaughtered exclusively in the region of Franche-Comté, covering the departments of Doubs (25), Jura (39), Haute-Saône (70) and Territoire de Belfort (90).

Slaughtering in the geographical area limits the stress placed on the animals as a result of transport, thus ensuring maximum technological meat quality.

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

5.1. *Specificity of the geographical area:*

Franche-Comté stretches from the Rhône to the Rhine and is bounded by two mountain ranges which give it its shape: the Jura Mountains to the east and the Vosges Mountains to the north. In the west, the countryside is made up of lowland plains through which the region's two main watercourses flow: the Saône and the Doubs, rising to two plateaus towards the Jura in the east.

Agriculture in the Franche-Comté region has played a major role in shaping the landscape and is geared mainly towards cattle farming, with particular focus on dairy production. The region has a very well-developed cheese-making industry with 'appellation d'origine contrôlée' status. There are a large number of 'fruitières' (as the cheese dairies are known locally) scattered throughout the area.

These dairies produce whey, a choice raw material for animal feed because it is low in fat and unsaturated fatty acids but relatively rich in lysine and threonine (essential amino acids for certain animal species). It is therefore the development of the cheese dairies (which, due to their small size, make use of whey on site without it being transported or refrigerated) that has enabled whey-based pig rearing to develop in the Franche-Comté region.

The produce of this local pig farming is sold mainly within the region. 'Porc de Franche-Comté' is sold in the form of fresh meat but also as a raw material for cured meat product manufacturers.

5.2. Specificity of the product:

A combination of qualities specific to 'Porc de Franche-Comté':

'Porc de Franche-Comté' has qualities valued by pork butchers, i.e. its carcass quality and processability:

- meat with a very good structure, colour and texture,
- no exudate, either in stored muscles or in pre-cut pieces,
- the qualities found in cooked products: tender cutlets, firm, juicy hams with a clean and very appetising aroma, firm, white fat.

The quality of 'Porc de Franche-Comté' meat is the result of various factors: genetics, the transport and slaughtering conditions, the feed used, and the age and weight of the animals on slaughter.

Quality and genetics:

The animals used for 'Porc de Franche-Comté', which are castrated males and females not used for reproduction (to avoid the risk of the unpleasant aroma associated with meat from uncastrated males), are selected on the basis of two major genes affecting technological quality: the halothane gene (HAL), i.e. the stress-sensitivity gene causing the PSE (pale, soft, exudative) syndrome, and the RN- allele of the RN gene (the acid-meat gene).

Quality and rearing conditions:

Over and above the animals' genetics, the PGI 'Porc de Franche-Comté' rests on special rearing conditions (whey feed and long rearing period) in the Franche-Comté region, which have an impact on the quality of the meat produced.

Thus, it has been shown that the high-energy diet resulting from the use of whey improves the quality of the meat due to the slower growth and greater age of the animals on slaughter, producing more mature meat. Also, the whey improves the quality of the pigs' body fat.

It has also been shown that a higher slaughter age (above 182 days in the case of 'Porc de Franche-Comté') and a higher carcass weight (above 75 kg in the case of 'Porc de Franche-Comté') improve meat quality, in particular its firmness and the thickness of the backfat. The carcass weight and age on slaughter, together with the pigs' special feed, also improve the organoleptic quality of the fat. The pigs' unsaturated lipids decline with increasing age and weight.

The quality of 'Porc de Franche-Comté' meat is also improved by the transport and slaughtering conditions, which reduce the stress placed on the animals.

Lastly, the feed used for 'Porc de Franche-Comté' reduces the levels of unsaturated fatty acids in the meat, thus helping to improve the organoleptic qualities of the meat and products made from it. Unsaturated fatty acid peroxidation may lead to orange colouring of the cover fat of dried hams and impair meat flavour as a result of the production of ketones and aldehydes, leading to the development of a rancid odour. These methods reduce the levels of unsaturated lipids in the meat, thus giving it positive visual and olfactory qualities.

A long-standing reputation:

In the 19th century, fattening pigs using whey from local cheese dairies began to be developed and became a speciality of Franche-Comté agriculture.

The link between cheese and pig production has continued to the present day and pig farms in the region are still closely linked to the various Franche-Comté AOC products (Comté, Morbier, Mont d'Or and Bleu de Gex). Pig farms thus provide a means of recycling cheese dairy whey and also produce organic soil conditioner for dairy farms for fertilising their pastureland. This is a local economic system in which the two sectors are interdependent.

At present 'Porc de Franche-Comté' meat targets the needs of a regional market, both as fresh meat for consumers and as a raw material for processors.

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):*

Pig production in Franche-Comté developed side-by-side with local cheese dairies.

It was the special nature of dairy production and processing in Franche-Comté that led to the development of pig production in the region: the small size of the regions' cheese dairies makes it more convenient to use the whey on the spot, without transport or refrigeration, which explains why Franche-Comté is still the only region in France in which whey is used as a major ingredient in pig feed.

Of the almost 1 000 million litres of milk processed in the approximately 180 regional cheese dairies, producing about 850 million litres of whey, it is estimated that about one quarter is currently being used by the pig farming sector.

These special features have gone hand in hand with the development of special farming systems such as the installation of milk pipelines between cheese dairies and pig farms to avoid having to transport the whey by tanker, and the exchange of slurry between pig farmers and members of the dairy cooperatives who use it to fertilise their grassland.

Lastly, since the 1980s, a large number of investments have been made on regional farms to match the use of whey to the requirements of modern pig production, and almost two thirds of pig fattening places in Franche-Comté currently use whey (approximately 70 000 places or 190 000 pigs per year). Pig farms that use whey and milk processing plants also have the same distribution pattern.

Thus a firm link has been established in Franche-Comté between pig production and cheese production and the availability of the whey produced. The feeding method which has developed, using whey for fattening pigs together with longer rearing (older and heavier animals, etc.) is thus directly linked to Franche-Comté and produces the special features of 'Porc de Franche-Comté', i.e. meat of a good texture with low exudation, of a good colour, and with firm, white fat. The meat has a very good reputation among Franche-Comté consumers, who prize its quality and are highly attached to its local origin.

Reference to publication of the specification:

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

<http://www.inao.gouv.fr/repository/editeur/pdf/IGP2008/CDCPorcDeFrancheComte.pdf>

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