

Official Journal

of the European Union

C 192



English edition

Information and Notices

Volume 53

16 July 2010

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Price:
EUR 3

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⁽¹⁾ Text with EEA relevance

I

(Resolutions, recommendations and opinions)

OPINIONS

EUROPEAN COMMISSION

COMMISSION OPINION

of 15 July 2010

relating to the plan for the disposal of radioactive waste arising from the COMURHEX II conversion facility, located at Pierrelatte in France, in accordance with Article 37 of the Euratom Treaty

(Only the French text is authentic)

(2010/C 192/01)

On 6 January 2010, the European Commission received from the French Government, in accordance with Article 37 of the Euratom Treaty, General Data relating to the plan for the disposal of radioactive waste arising from the COMURHEX II conversion facility.

On the basis of these data and additional information requested by the Commission on 5 February 2010 and provided by the French authorities on 4 March 2010, and following consultation with the Group of Experts, the Commission has drawn up the following opinion:

1. The distance between the facility and the nearest point on the territory of another Member State, in this case Italy, is 170 km.
2. Under normal operating conditions, the discharges of liquid and gaseous effluents will not cause an exposure liable to affect the health of the population in another Member State.
3. Solid radioactive waste is temporarily stored on site before being transferred to licensed treatment or disposal facilities located in France.
4. In the event of unplanned releases of radioactive effluents that may follow an accident of the type and magnitude considered in the General Data, the doses likely to be received by the population in another Member State will not be liable to affect the health of the population.

In conclusion, the Commission is of the opinion that the implementation of the plan for the disposal of radioactive waste in whatever form arising from the COMURHEX II conversion facility located at Pierrelatte in France, both in normal operation and in the event of an accident of the type and magnitude considered in the General Data, is not liable to result in the radioactive contamination of the water, soil or airspace of another Member State.

Done at Brussels, 15 July 2010.

For the Commission
Günther OETTINGER
Member of the Commission

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

15 July 2010

(2010/C 192/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2828	AUD	Australian dollar	1,4504
JPY	Japanese yen	113,11	CAD	Canadian dollar	1,3201
DKK	Danish krone	7,4503	HKD	Hong Kong dollar	9,9669
GBP	Pound sterling	0,83565	NZD	New Zealand dollar	1,7703
SEK	Swedish krona	9,4162	SGD	Singapore dollar	1,7625
CHF	Swiss franc	1,3420	KRW	South Korean won	1 543,14
ISK	Iceland króna		ZAR	South African rand	9,7010
NOK	Norwegian krone	7,9265	CNY	Chinese yuan renminbi	8,6955
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,2153
CZK	Czech koruna	25,464	IDR	Indonesian rupiah	11 591,50
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,1075
HUF	Hungarian forint	278,93	PHP	Philippine peso	59,405
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	39,1644
LVL	Latvian lats	0,7089	THB	Thai baht	41,377
PLN	Polish zloty	4,0608	BRL	Brazilian real	2,2524
RON	Romanian leu	4,2585	MXN	Mexican peso	16,2402
TRY	Turkish lira	1,9695	INR	Indian rupee	59,7960

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

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN PARLIAMENT

Recruitment notice PE/124/S

(2010/C 192/03)

The European Parliament is organising the following selection procedure:

— **PE/124/S** — Temporary staff — Administrators — Parliamentary bodies (AD 10).

This selection procedure requires a level of education which corresponds to completed university studies attested by a diploma.

By the closing date for applications candidates must, after obtaining the above qualifications, have acquired at least 12 years' experience, of which at least eight must be in a national administration or an EU institution.

This recruitment notice is published only in English, French and German. The full text is in Official Journal C 192 A in the three languages.

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of initiation of an expiry review of the anti-dumping measures applicable to imports of barium carbonate originating in the People's Republic of China

(2010/C 192/04)

Following the publication of a notice of impending expiry ⁽¹⁾ of the anti-dumping measures in force on imports of barium carbonate originating in the People's Republic of China ('country concerned'), the Commission has received a request for review pursuant to Article 11(2) of Council Regulation (EC) No 1225/2009 of 30 November 2009 on protection against dumped imports from countries not members of the European Community ⁽²⁾ ('the basic Regulation').

1. Request for review

The request was lodged on 19 April 2010 by Solvay & CPC Barium Strontium GmbH & Co. KG ('the applicant'), the sole producer of barium carbonate in the European Union, representing 100 % of the total Union production.

2. Product

The product under review is barium carbonate with a strontium content of more than 0,07 % by weight and a sulphur content of more than 0,0015 % by weight, whether in powder, pressed granular or calcined granular form, originating in the People's Republic of China ('the product concerned'), currently falling within CN code ex 2836 60 00.

3. Existing measures

The measures currently in force are a definitive anti-dumping duty imposed by Council Regulation (EC) No 1175/2005 ⁽³⁾.

4. Grounds for the review

The request is based on the grounds that the expiry of the measures would be likely to result in continuation of dumping and continuation of injury to the Union industry.

In view of the provisions of Article 2(7) of the basic Regulation, the applicant established normal value for the exporting producers from the People's Republic of China which were

not granted market economy treatment during the investigation leading to the measures in force on the basis of the sales prices in an appropriate market economy country, which is mentioned in point 5.1(d). For those companies which were granted market economy treatment during the investigation, normal value has been established on the basis of a constructed normal value in the People's Republic of China. The allegation of continuation of dumping is based on a comparison of normal value, as set out in the preceding sentences, with the export prices of the product concerned when sold for export to the Union.

On this basis, the dumping margins calculated are significant.

Furthermore, it is also alleged that that imports of the product concerned from the People's Republic of China have continued to enter in significant quantities and have continued to cause injury to the Union industry.

The *prima facie* evidence provided by the applicant shows that the volume and the prices of the imported product concerned have continued, among other consequences, to have a negative impact on the quantities sold, the level of prices charged and market share held by the Union industry, resulting in substantial adverse effects on the overall performance, the financial situation and the employment situation of the Union industry.

In addition, the applicant alleges that any increase of imports at dumped prices from the country concerned would likely lead to further injury of the Union industry should measures be allowed to lapse.

5. Procedure

Having determined, after consulting the Advisory Committee, that sufficient evidence exists to justify the initiation of an expiry review, the Commission hereby initiates a review in accordance with Article 11(2) of the basic Regulation.

⁽¹⁾ OJ C 78, 27.3.2010, p. 4.

⁽²⁾ OJ L 343, 22.12.2009, p. 51.

⁽³⁾ OJ L 189, 21.7.2005, p. 15.

5.1. Procedure for the determination of likelihood of dumping and injury

The investigation will determine whether the expiry of the measures would be likely, or unlikely, to lead to a continuation of dumping and injury.

(a) Sampling

In view of the apparent large number of parties involved in this proceeding, the Commission may decide to apply sampling, in accordance with Article 17 of the basic Regulation.

(i) Sampling for exporters/producers in the People's Republic of China

In order to enable the Commission to decide whether sampling is necessary and, if so, to select a sample, all exporters/producers, or representatives acting on their behalf, are hereby requested to make themselves known by contacting the Commission and providing the following information on their company or companies within the time limit set in point 6(b)(i) and in the formats indicated in point 7:

- name, address, e-mail address, telephone and fax numbers, and contact person,
- the turnover in local currency and the volume in tonnes of the product concerned sold for export to the Union during the period 1 July 2009 to 30 June 2010 for each of the 27 Member States separately and in total ⁽⁴⁾,
- the turnover in local currency and the volume in tonnes of the product concerned sold on the domestic market during the period 1 July 2009 to 30 June 2010,
- the turnover in local currency and the volume in tonnes for the product concerned sold to other third countries during the period 1 July 2009 to 30 June 2010,
- the precise activities of the company worldwide with regard to the product concerned,

- the names and the precise activities of all related companies ⁽⁵⁾ involved in the production and/or sales (export and/or domestic) of the product concerned,

- any other relevant information that would assist the Commission in the selection of the sample.

By providing the above information, the company agrees to its possible inclusion in the sample. If the company is chosen to be part of the sample, this will imply replying to a questionnaire and accepting an on-the-spot investigation of its response. If the company indicates that it does not agree to its possible inclusion in the sample, it will be deemed not to have cooperated in the investigation. The consequences of non-cooperation are set out in point 8 below.

In order to obtain the information it deems necessary for the selection of the sample of exporters/producers, the Commission will, in addition, contact the authorities of the People's Republic of China, and any known associations of exporters/producers.

(ii) Sampling for importers

In order to enable the Commission to decide whether sampling is necessary and, if so, to select a sample, all importers, or representatives acting on their behalf, are hereby requested to make themselves known to the Commission and to provide the following information on their company or companies within the time limit set in point 6(b)(i) and in the formats indicated in point 7:

- name, address, e-mail address, telephone and fax numbers, and contact person,
- the precise activities of the company with regard to the product concerned,
- the volume in tonnes and value in EUR of imports into and resales made on the Union market during the period 1 July 2009 to 30 June 2010 of the imported product concerned originating in the People's Republic of China,
- the names and the precise activities of all related companies ⁽⁶⁾ involved in the production and/or sales of the product concerned,
- any other relevant information that would assist the Commission in the selection of the sample.

⁽⁴⁾ The 27 Member States of the European Union are: Austria, Belgium, Bulgaria, Cyprus, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, the Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, and the United Kingdom.

⁽⁵⁾ For guidance on the meaning of related companies, please refer to Article 143 of Commission Regulation (EEC) No 2454/93 laying down provisions for the implementation of Council Regulation (EEC) No 2913/92 establishing the Community Customs Code (OJ L 253, 11.10.1993, p. 1).

⁽⁶⁾ See footnote 5.

By providing the above information, the company agrees to its possible inclusion in the sample. If the company is chosen to be part of the sample, this will imply replying to a questionnaire and accepting an on-the-spot investigation of its response. If the company indicates that it does not agree to its possible inclusion in the sample, it will be deemed not to have cooperated in the investigation. The consequences of non-cooperation are set out in point 8 below.

In order to obtain the information it deems necessary for the selection of the sample of importers, the Commission will, in addition, contact any known associations of importers.

(iii) Final selection of the samples

All interested parties wishing to submit any relevant information regarding the selection of the samples must do so within the time limit set in point 6(b)(ii).

The Commission intends to make the final selection of the samples after having consulted the parties concerned that have expressed their willingness to be included in the sample.

Companies included in the samples must reply to a questionnaire within the time limit set in point 6(b)(iii) and must cooperate within the framework of the investigation.

If sufficient cooperation is not forthcoming, the Commission may base its findings, in accordance with Articles 17(4) and 18 of the basic Regulation, on the facts available. A finding based on facts available may be less advantageous to the party concerned, as explained in point 8.

(b) Questionnaires

In order to obtain the information it deems necessary for its investigation, the Commission will send questionnaires to the Union industry, to the sampled exporters/producers in the People's Republic of China and to any known association of exporters/producers, to the sampled importers, to any known association of importers, and to the authorities of the country concerned.

(c) Collection of information and holding of hearings

All interested parties are hereby invited to make their views known, submit information other than questionnaire replies and to provide supporting evidence. This information and supporting evidence must reach the Commission within the time limit set in point 6(a)(ii).

Furthermore, the Commission may hear interested parties, provided that they make a request showing that there are particular reasons why they should be heard. This request must be made within the time limit set in point 6(a)(iii).

(d) Selection of the market economy country

In the previous investigation the United States of America was used as an appropriate market economy country for the purpose of establishing normal value in respect of the People's Republic of China. The Commission envisages using the United States of America again for this purpose. Interested parties are hereby invited to comment on the appropriateness of this country within the specific time limit set in point 6(c).

5.2. Procedure for the assessment of Union interest

In accordance with Article 21 of the basic Regulation and in the event that the likelihood of continuation of dumping and injury is confirmed, a determination will be made as to whether maintaining the anti-dumping measures would not be against the Union interest. For this reason the Commission may send questionnaires to the known Union industry, importers, their representative associations, representative users and representative consumer organizations. Such parties, including those not known to the Commission, provided that they prove that there is an objective link between their activity and the product concerned, may, within the general time limits set in point 6(a)(ii), make themselves known and provide the Commission with information. The parties which have acted in conformity with the preceding sentence may request a hearing, setting out the particular reasons why they should be heard, within the time limit set in point 6(a)(iii). It should be noted that any information submitted pursuant to Article 21 of the basic Regulation will only be taken into account if supported by factual evidence at the time of submission.

6. Time limits

(a) General time limits

(i) For parties to request a questionnaire

All interested parties who did not cooperate in the investigation leading to the measures subject to the present review should request a questionnaire or other claim forms as soon as possible, but not later than 15 days after the publication of this notice in the *Official Journal of the European Union*.

(ii) For parties to make themselves known, to submit questionnaire replies and any other information

All interested parties, if their representations are to be taken into account during the investigation, must make themselves known by contacting the Commission, present their views and submit questionnaire replies or any other information within 37 days of the date

of publication of this notice in the *Official Journal of the European Union*, unless otherwise specified. Attention is drawn to the fact that the exercise of most procedural rights set out in the basic Regulation depends on the party's making itself known within the aforementioned period.

Companies selected in a sample must submit questionnaire replies within the time limit specified in point 6(b)(iii).

(iii) Hearings

All interested parties may also apply to be heard by the Commission within the same 37-day time limit.

(b) Specific time limit in respect of sampling

(i) The information specified in points 5.1(a)(i) and 5.1(a)(ii) should reach the Commission within 15 days of the date of publication of this notice in the *Official Journal of the European Union*, given that the Commission intends to consult parties concerned that have expressed their willingness to be included in the sample on its final selection within a period of 21 days of the publication of this notice in the *Official Journal of the European Union*.

(ii) All other information relevant for the selection of the samples as referred to in 5.1(a)(iii) must reach the Commission within a period of 21 days of the publication of this notice in the *Official Journal of the European Union*.

(iii) The questionnaire replies from sampled parties must reach the Commission within 37 days from the date of the notification of their inclusion in the sample, unless otherwise specified.

(c) Specific time limit for the selection of the market economy country

Parties to the investigation may wish to comment on the appropriateness of the United States of America which, as mentioned in point 5.1(d), is envisaged as a market-economy country for the purpose of establishing normal value in respect of the People's Republic of China. These comments must reach the Commission within 10 days of the date of publication of this notice in the *Official Journal of the European Union*.

7. Written submissions, questionnaire replies and correspondence

All submissions and requests made by interested parties must be made in writing (not in electronic format, unless otherwise specified) and must indicate the name, address, e-mail address, telephone and fax numbers of the interested party. All written submissions, including the information requested in this notice,

questionnaire replies and correspondence provided by interested parties on a confidential basis shall be labelled as 'Limited' (7) and, in accordance with Article 19(2) of the basic Regulation, shall be accompanied by a non-confidential version, which will be labelled 'For inspection by interested parties'.

Commission address for correspondence:

European Commission
Directorate-General for Trade
Directorate H
Office: N-105 04/92
1049 Bruxelles/Brussel
BELGIQUE/BELGIË
Fax +32 22956505

8. Non-cooperation

In cases in which any interested party refuses access to or does not provide the necessary information within the time limits, or significantly impedes the investigation, findings, affirmative or negative, may be made in accordance with Article 18 of the basic Regulation, on the basis of the facts available.

Where it is found that any interested party has supplied false or misleading information, the information shall be disregarded and use may be made, in accordance with Article 18 of the basic Regulation, of the facts available. If an interested party does not cooperate or cooperates only partially, and use of facts available is made, the result may be less favourable to that party than if it had cooperated.

9. Schedule of the investigation

The investigation will be concluded, according to Article 11(5) of the basic Regulation within 15 months of the date of the publication of this notice in the *Official Journal of the European Union*.

10. Possibility to request a review under Article 11(3) of the basic Regulation

As this expiry review is initiated in accordance with the provisions of Article 11(2) of the basic Regulation, the findings thereof will not lead to the level of the existing measures being amended but will lead to those measures being repealed or maintained in accordance with Article 11(6) of the basic Regulation.

(7) This means that the document is for internal use only. It is protected pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council regarding public access to European Parliament, Council and Commission documents (OJ L 145, 31.5.2001, p. 43). It is a confidential document pursuant to Article 19 of the basic Regulation and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-Dumping Agreement).

If any party to the proceeding considers that a review of the level of the measures is warranted so as to allow for the possibility to amend (i.e. increase or decrease) the level of the measures, that party may request a review in accordance with Article 11(3) of the basic Regulation.

Parties wishing to request such a review, which would be carried out independently of the expiry review mentioned in this notice, may contact the Commission at the address given above.

11. Processing of personal data

It is noted that any personal data collected in this investigation will be treated in accordance with Regulation (EC) No 45/2001 of the European Parliament and of the Council on the

protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data ⁽⁸⁾.

12. Hearing Officer

It is also noted that if interested parties consider that they are encountering difficulties in the exercise of their rights of defence, they may request the intervention of the Hearing Officer of the Directorate-General for Trade. He acts as an interface between the interested parties and the Commission services, offering, where necessary, mediation on procedural matters affecting the protection of their interests in this proceeding, in particular with regard to issues concerning access to file, confidentiality, extension of time limits and the treatment of written and/or oral submission of views. For further information and contact details interested parties may consult the Hearing Officer's web pages of the website of the Directorate-General for Trade (<http://ec.europa.eu/trade>).

⁽⁸⁾ OJ L 8, 12.1.2001, p. 1.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.5909 — Rettig/Nordkalk)

Candidate case for simplified procedure

(Text with EEA relevance)

(2010/C 192/05)

1. On 9 July 2010, 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 Rettig Group Ltd ('Rettig', Finland) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Nordkalk Corporation ('Nordkalk', Finland) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Rettig: indoor heating/climatisation, shipping,
- Nordkalk: manufacture of limestone-based products.

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 email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.5909 — Rettig/Nordkalk, 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

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 192/06)

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.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006**'ALFÖLDI KAMILLAVIRÁGZAT'****EC No: HU-PDO-0005-0516-21.12.2005****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: Földművelésügyi és Vidékfejlesztési Minisztérium – Élelmiszerlánc-elemzési Főosztály
(Department of Food Chain Analysis of the Ministry of Agriculture and Rural Development)

Address: Budapest
Kossuth Lajos tér 11.
1055
MAGYARORSZÁG/HUNGARY

Tel. +36 13014419
Fax +36 13014808
E-mail: eniko.zobor@fvm.gov.hu

2. Group:

Name: Alföldi vadontermő kamillavirág gyűjtők és, feldolgozók csoportosulása (Group of pickers and processors of wild camomile flowers of the Alföld)

Address: Budapest
Dózsa György út 144.
1134
MAGYARORSZÁG/HUNGARY

Tel. +36 12886700 / 12886303
Fax +36 13501691
E-mail: herbaria@herbaria.hu
Composition: Producers/processors (X) Other (X)

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

3. Type of product:

Class 1.8. Other products of Annex I of the Treaty

4. Specification:

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

4.1. Name:

'Alföldi kamillavirágzat'

4.2. Description:

'Alföldi kamillavirágzat' is a dried, selected flower from the wild chamomile flower (*Matricaria chamomilla* L.), hand-picked from the saline soils of the Great Hungarian Plain. This dried product the *Chamomillae anthodium* — commonly known as Wild Camomile — is listed as an official medicine in the up-to-date version of the Hungarian Pharmacopoeia and the European Pharmacopoeia, and it is used as precious basic material in the sachets and bagged infusion prepared from the chamomile flower.

The flower of 'Alföldi kamillavirágzat' is strong, aromatic, sweet-smelling, slightly bitter-tasting and, during processing, does not disintegrate, is less powdery and its essential oil preserves better than the herbal medicine made from cultivated chamomile.

There are considerably larger quantities — at least 20 % several times more — of α -bisabolol (a component with antiphlogistic and anti-ulcerative effects) in the essential oil of 'Alföldi kamillavirágzat' than in cultivated chamomile.

4.3. Geographical area:

The area where the wild growing 'Alföldi kamillavirágzat' is gathered and processed covers the administrative area of individual agglomerations in the counties of Szabolcs-Szatmár-Bereg, Borsod-Abaúj-Zemplén, Heves, Jász-Nagykun-Szolnok, Hajdú-Bihar, Békés, Csongrád, Bács-Kiskun and Pest. The names of the agglomerations found in the counties were defined accurately under the product specification. The geographical description 'Alföldi kamillavirágzat' may be applied to products prepared from material collected within the administrative boundaries of the listed places.

4.4. Proof of origin:

The origin of the 'Alföldi kamillavirágzat' is established by organoleptic and technical tests, as well as by the implementation of a tracing system.

The entire process of producing the 'Alföldi kamillavirágzat' must be implemented under strict manufacturing and inspection conditions, with the quality-assurance system extending to inspection of the documented source of gathering, consequently, the journey of the product from gathering to delivery of the finished product is identifiable and verifiable.

The Purchasing Standard on the quality rules for wild medicinal plants and their basic materials established by the group sets out the quality standards for gathering:

Many individual gatherers pick the flowers in the chamomile fields during the chamomile flower's short harvesting season of a few weeks. There are purchasing points in the region, where the gatherers hand over the freshly picked plants. The buyers transport the loose raw goods of appropriate quality to processing plants in the region without delay within four to eight hours. The accompanying transport certificate includes a delivery letter and a declaration, on which the transporter states the name of the area where the goods have been gathered.

Proof of purchase is issued upon the quantity and quality acceptance of the lower quantity raw basic material picked by individual gatherers, indicating the name of the place where the goods were gathered and substantiated by the gatherer's signature. If the basic material arrives at the processing plant in dried form, a certificate of origin and area of gathering must in any event be requested.

To ensure traceability during the drying process the logbook must document the amount and place of gathering of the product, as well as the location of gathering and the purchase points. A production report must be drafted on drying in every case.

An average quality sample taken from the batches packaged in 10 kg cardboard boxes in the course of official sampling represents the quality of the entire batch. If the product meets the requirements of the European Pharmacopoeia and the up-to-date version of the Hungarian Pharmacopoeia and the α -bisabolol content of the essential oil constituent required by the product specification is established, the cardboard boxes receive a 'green' label, while the product receives a qualification document by indicating quantity and quality. The qualification document number is a specific identification of the 'Alföldi kamillavirágzat' and refers exclusively to the product tested. If the product does not meet the requirements, it may not be placed on the market as 'Alföldi kamillavirágzat'.

During the process of putting the camomile into sachets and bags, a bagging logbook must be kept for every single operation. The distribution permit number appears alongside the amounts used and measured. The permit number and the manufacturing number specified in the bagging logbooks appear on the commercial packaging of the end products. These data can be used to trace the date of manufacture, as well as the identification number, amount and origin of the batch used.

4.5. Method of production:

(a) Gathering and transport

The flowers are picked in May and June, but often also as early as late April. The wild camomile is gathered using a camomile comb which can be made from wood, iron or tin. The flower is detached from the stem with the help of the teeth of the comb, then emptied into sacks. Flowers collected cold in sacks can be kept for up to four hours without any deterioration in quality. Larger quantities must be spread out in a 15-20 cm deep layer and may be placed in sacks using a wooden scoop only immediately before transport. As the camomile flower is fairly fragile, it should not be pressed or turned unnecessarily.

(b) Drying

Camomile flowers can be dried naturally or artificially.

The traditional method of drying camomile flowers is natural drying in a loft. The cleaned flowers are spread out in the loft in an inch-deep layer. The flowers dry within five to six days in an airy loft that is easy to ventilate.

When camomile flowers are dried artificially, the untreated flowers are spread out on a clean surface in a 15-20 cm deep layer, then gathered in baskets or other means of transport and tipped onto the conveyor belt. Drying can be carried out in a drier, on a crop-drying floor or in what is known as a tunnel-drying system.

(c) Stem removal, selection by hand

The adapted riddle system processes the dried camomile flowers which were tipped onto the stem-removing machine, removes the fallen petals, the middlings, the buds and any remaining impurities. The swing blades at the bottom and end of the riddle or topping rolls remove the stems, then the product arrives on the selection belt where it is subject to a further selection by hand and is packaged into 10 kg cardboard boxes for storage.

(d) Packaging

'Alföldi kamillavirágzat' is marketed in accordance with health and consumer protection requirements:

- in aroma-preserving tea bags containing a net weight of 1,2 g,
- in aroma-preserving full sachets containing a net weight of 2 g,
- as bagged flowers in 50 g units,
- in large cardboard boxes in 10 kg units.

4.6. Link:

History

Dr Ferenc Simonffy refers to the link between the southern part of the Great Hungarian plain and wild camomile in his book *Adatok Székkutas jelenéből és múltjából – Történelmi megemlékezés a volt vásárhelyi 'Nagypusztáról'* (Data from the present and the past of Székkutas — A historical commemoration of the former 'Great Pusztá' of Vásárhely), in which he writes that 'camomile mainly grows in the saline areas of the Pusztá.' The author mentions that a succession of customers came from the Northern countries (Sweden, Denmark, Finland and Canada). According to the medical and chemical experts of those countries, 'these plants cannot be grown artificially because cultivated camomile does not contain the substances found in camomile growing wild and on saline soil'.

After the First World War, the rise in demand on the German market created the background for camomile's success. The Herbária Országos Gyógynövény és Selyemgubóforgalmi Szövetkezeti Vállalat (Herbarium National Medicinal Plant and Silk Cocoon Trading Cooperative) started production with a simple dryer in Székkutas in 1936-1937, initially engaging in the preservation and drying of vegetables. On 23 February 1939 the central representatives of the cooperative decided to extend their activities to include the gathering and industrial drying of camomile and to build a factory necessary for this purpose.

Geographical link

The development of gathering, processing and sale of wild camomile is a valuable model example for the regional use of flora. The 'Alföldi kamillavirágzat' owes its unique characteristics (see 4.2) to the ecological features of the habitat, that is the soil, the number of hours of sunshine and annual precipitation.

First-class produce can be obtained from plants growing on the Great Hungarian Plain's saline Pusztá that can hardly be used for any other purpose, but is rich in sunshine. *Matricaria chamomilla*, the basic material of 'Alföldi kamillavirágzat', is able to accumulate 10 mg/g of sodium salts in its root cells. This explains why it is able to utilise moisture on the saline soils of the Great Plain that cannot be used by other plants.

The number of hours of sunshine in the Great Plain varies between 2 000 and 2 100 a year, with an annual precipitation of around 500 to 600 mm. The high level of sunshine allows for an increased level of active agent accumulation while weather with less sunshine reduces the accumulation of active agents. Foreign research has also confirmed that high sunshine levels and heat (the main climatic features of the Great Plain area) have a beneficial effect on and influence the composition of the essential oil content of camomile (Saleh, 1973). Research results have also proven that lower precipitation levels lead to a reduction in the plant height and flower size of camomile (Gosztola et al., 2008). Also, alkaline and saline soils lead to diminished growth (Sztefanov et al., 2003; Balak et al., 1999). Numerous research projects conducted in Hungary into natural, wild-growing camomile have revealed that there is a sharp differentiation between the camomile populations of the Transdanubia and Great Plain areas in terms of morphology and content. Wild-growing camomile from areas with neutral or slightly acidic soils is of more robust growth and has larger flowers but its essential oil has a lower α -bisabolol content, while camomile picked in the more continental, saline areas of the Great Plain is smaller in growth, has a compact flower, but its essential oil contains a large amount of the valuable, antispasmodic and anti-inflammatory α -bisabolol, the main component of the essential oil. This reaches 20 % in any event, but may be as high as 45-58 % depending on the year (Gosztola et al., 2005; Sztefanov et al., 2003).

It can be established from the link between the product and the geographical environment of the Great Hungarian Plain — examined with respect to climate and soil — that the basic material of 'Alföldi kamillavirágzat' consists of the low-growing camomile plant high in α -bisabolol, which grows exclusively in habitats of the Great Plain with the ecological conditions mentioned above.

4.7. *Inspection body:*

Name: Csongrád Megyei Élelmiszerlánc-biztonsági és Állategészségügyi Igazgatóság (Csongrád County Food Chain Safety and Animal Health Directorate)

Address: Szeged
Vasas Szent Péter u. 9/a.
6700
MAGYARORSZÁG/HUNGARY

Tel. +36 62422358 / 62551850

Fax +36 62426183

E-mail: szigetis@oai.hu; csongrad_megye@oai.hu

Name: Hajdú-Bihar Megyei Élelmiszerlánc-biztonsági és Állategészségügyi Igazgatóság (Hajdú-Bihar County Food Chain Safety and Animal Health Directorate)

Address: Debrecen
Diószegi út 30.
4030
MAGYARORSZÁG/HUNGARY

Tel. +36 52526240

Fax +36 52442841

E-mail: harsanyi@oai.hu

4.8. *Labelling:*

Besides the details set forth in relevant legislation, the following must also be present on the consumer label:

- product name 'Alföldi Kamillavirágzat',
- the indication 'wild growing',
- 'filteres tea' (sachets) or 'tasakolt tea' (bagged tea) under the product name,
- graphical depiction of a camomile flower,
- 'Protected designation of origin' or its abbreviation (PDO),
- the Community logo (following registration).

If the product is packaged outside the geographical area indicated above, traceability to the place of origin must be guaranteed. The protected name, logo and corresponding Community symbol must be placed on the packaging of 'Alföldi kamillavirágzat' even in this case.

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 192/07)

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

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'MOSTVIERTLER BIRNMOST'

EC No: AT-PGI-0005-0325-14.11.2003

PDO () PGI (X)

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

1. Responsible department in the Member State:

Name: Österreichisches Patentamt
Address: Dresdner Straße 87
1200 Wien
ÖSTERREICH
Tel. +43 153424-0
Fax +43 153424535
E-mail: info@patentamt.at

2. Group:

Name: 'Regionalmanagement Mostviertel — Verein zur Förderung des Mostviertelmanagements'
Address: c/o Geschäftsführer Karl Becker
Mostviertelplatz 1
3362 Öhling
ÖSTERREICH
Tel. +43 747553340300
Fax +43 747553340350
E-mail: regionalmanagement@regionverband.at
Composition: Producers/processors (X) Other (X)

3. Type of product:

Class 1.8. Other products of Annex I to the Treaty (spices etc.)

4. Specification:

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

4.1. Name:

'Mostviertler Birnmost'

4.2. Description:

'Mostviertler Birnmost' is produced by cask fermentation of the juice obtained from pressing perry pears. It is fully fermented, clear, without any turbidity and — depending on the variety of perry pear used — reddish-yellow, gold-yellow, light-yellow or greenish-yellow in colour. Under the Austrian Wine Law, as a quality fruit wine its alcohol content must be at least 5 % vol., its titratable acidity (expressed as tartaric acid) at least 5 g/l, and its sulphur content no more than 40 mg/l free SO₂ and 150 mg/l total sulphur. Residual sugar must not be more than 5 g/l unless the perry has been bottled

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

cold-sterile in a closed process, i.e. not pasteurised, in which case even higher residual sugar values are possible. The volatile acid (acetic acid) content must not exceed 0,8 g/l. Compliance with these criteria must be checked by laboratory analysis.

In addition, in the test for award of the Lower Austrian 'Mostgütesiegel' (perry/cider quality seal) the perry must gain at least 17 out of a possible 20 points in order to qualify to be designated and marketable as 'Mostviertler Birnmost' ('ordinary' perries and mixed apple and pear musts, on the other hand, require only 14 points). In this blind, sensory test carried out by trained tasters selected and appointed by the Lower Austria Chamber of Agriculture, appearance (1-3 points), aroma (1-5 points), taste (1-7 points) and harmony (1-5 points) of the product are judged. If it satisfies these criteria, a perry or cider is entitled to bear the Lower Austrian 'Mostgütesiegel' (perry/cider quality seal).

Characteristic of 'Mostviertler Birnmost' is the fruity, pure taste of perry pears. The addition of concentrated fruit juice or cider apples is not allowed. The basis for production comprises perry pears, i.e. pear varieties whose astringent phenol content makes them unsuitable to eat, unlike dessert pears.

4.3. *Geographical area:*

The name 'Mostviertel' (lit. 'fruit-must quarter') is not an official or cartographic designation, but a traditional geographical term for the south-eastern part of the province of Lower Austria, namely, the area above the Wienerwald in which economically and traditionally great importance is attached to perry. The area, which is excellently suited to perry pear trees, is generally regarded as extending from the Danube to the Alps and from the Enns up to and including the Wienerwald. This roughly corresponds to the districts Amstetten, Scheibbs and Lilienfeld, the area covered by Waidhofen an der Ybbs, and the parts of the districts Melk and St Pölten-Land located to the south of the Danube.

All raw materials originate, and all stages of production are performed, within the above geographical area; only bottling may be done outside the area.

4.4. *Proof of origin:*

The labels show the producers' names and addresses and the batch numbers, so a bottle of perry can be traced right back to the cask. The batches have to be entered in the cellar books, which are regularly checked by cellar inspectors. The batch numbers may be individually designed or systematised by each producer. In the event of an inspection or a complaint, however, the producer must be able to show clearly and unequivocally which quantity was bottled from which batch. This is done by means of entries in the cellar book. In the case of bottling outside the production region, the same procedure has to be followed. The bottlers are identified on the labels.

Approximately 2 kg of fruit are required for one litre of perry. As producers generally only use the fruit from their own trees, it is easy to relate the volume of perry to the yield of a farm's trees by means of a plausibility test. If perry pears are bought in, traceability must be ensured by means of delivery notes.

4.5. *Method of production:*

Only pears of the 59 varieties typically used for 'Mostviertel' may be used to produce 'Mostviertler Birnmost'. They are produced in the designated region in an environmentally friendly and traditionally extensive manner. Plantation growing is permitted.

The perry pears are harvested fresh, i.e. gathered as fallen fruit or plucked straight from the tree by hand or by means of fruit-gathering machines, washed and then crushed. The resulting mash is pressed to obtain juice. The juice has any slime removed from it, if necessary, and is put into wooden, plastic or stainless steel casks for targeted, pure fermentation by adding pure-bred yeast. The fermentation period comprises a maximum of 3-6 weeks in order to prevent the occurrence of defects detrimental to taste. After fermentation the perry is drawn off as quickly as possible from the sediment (dead yeast and small fruit particles). The 'Mostviertler Birnmost' is then treated by means of sulphurisation, clarification with gelatins or bentonites, the addition of malic, lactic or citric acid, and sweetening and filtration, so that the resulting product is stable and complies with the Austrian Wine Law.

4.6. *Link:*

The link between the perry and the geographical region is based on its special quality and the product's reputation.

Regarding quality

In the 'Mostviertel' region, both climatic and soil conditions are ideal for growing perry pears. The climate is damp enough and not too warm, and the soils have the ideal depth and fertility. The region ranks as the largest, self-contained area of fruit trees in Europe and has several hundred thousand fruit trees in it.

The area corresponds to the Lower Austrian part of the molasse and flysch zone (red and black shales). The soils are predominantly brown earth and brown loam. They are accordingly characterised by their depth, and the climate by high precipitation (approximately 800-1 500 mm/year) and high humidity.

As a result of these special conditions, the perry pears can build up sufficient acid and tannin, two substances crucial to the perry's taste and stability.

In addition, 'Mostviertler Birnmost' is produced from perry pear varieties traditionally grown in the 'Mostviertel'. These pears and the perry producers' expertise based on many years of experience give 'Mostviertler Birnmost' its characteristic, fruity taste and full aroma, coupled with the typical sourness and astringency. Because it is forbidden to add fruit juice concentrates or to use perry apples, 'Mostviertler Birnmost' also differs in taste compared to perry/cider from other regions.

Regarding appearance

The first reference to perry in the region was made by the Minnesinger Neidhart von Reuenthal as long ago as around 1240. As numerous other documents show, perry production in the 'Mostviertel' continued to gain importance in later centuries too. Most of the perry pear trees now have very high yields and are about 100-150 years old. The use of old pear trees will preserve them and their descendants for the future as an expression of a very environment-friendly, extensive and traditionally-rooted form of agriculture on small family farms. Only through this economic use can the pear tree continue to be preserved in future as the landscape feature typifying the 'symbol of the Mostviertel', benefiting it indirectly as a tourist attraction (e.g. intensive advertising of the late-April blossom period — 'The "Viertel" in bloom').

The strong link between the perry and the region is illustrated by numerous activities and attractions which centre on perry production (e.g. perry baptisms, perry taverns, perry route) and references to this can be found on numerous websites (<http://www.mostheurige.com>, <http://www.moststraße.at>, <http://www.mostbirnhaus.at>). In 2005 the 'Mostviertel' was included as one of the 'Genussregionen Österreichs' (Austrian regions of culinary delights) thanks to perry, the defining product typical of the region, and the fact that it is firmly embedded in the regional gastronomy (see <http://www.genuss-region.at>). Thanks to the pleasure 'Mostviertel' producers take in innovating and their awareness of quality, perry has also established itself as the perfect accompaniment to fine dining and is even offered in such renowned Viennese temples of enjoyment as 'Meinl am Graben'.

4.7. *Inspection body:*

Name: Der Landeshauptmann von Niederösterreich (The Provincial Governor of Lower Austria)
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3109 St. Pölten
ÖSTERREICH
Tel. +43 2742900512905
Fax +43 2742900515260
E-mail: post.gs3@noel.gv.at

4.8. *Labelling:*

The designation 'protected geographical indication' or PGI is added after the words 'Mostviertler Birnmost' and is therefore always shown on the label.

Once proof of the requisite quality of the perry has been provided (see paragraph 4.2), the labels are handed out to the individual producers in the Obstbauverband Mostviertel (Mostviertel Fruit Growers' Cooperative) and their use is administered.

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 192/08)

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

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'PERA DE LLEIDA'

EC No: ES-PDO-0005-0698-29.05.2008

PGI () PDO (X)

1. Title:

'Pera de Lleida'

2. Member State or third country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. Product type:

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

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

The fruit protected by the 'Pera de Lleida' designation belongs to the *Pyrus communis* L. species, the varieties *limonera*, *blanquilla* and *conference*, and quality classes Extra and Class I, and is for fresh consumption.

Its characteristics at the time of delivery vary according to the variety:

Minimum size (diameter) for both Extra and Class I: *limonera*, *blanquilla* and *conference*: 60 mm

Hardness, firmness of flesh: *limonera* — 11 lb-14 lb (5,0 kg-6,4 kg); *blanquilla* — 9 lb-13 lb (4,1 kg-5,9 kg) and *conference* — 10 lb-13 lb (4,5 kg-5,9 kg)

Russeting: *limonera* — none; *blanquilla* — none; *conference* — yes

Minimum dissolvable solids: sugar (degrees Brix): *limonera* — 11,0; *blanquilla* — 12,0; *conference* — 12,5

Colouring of skin (when ripe): *limonera* — green-yellow; *blanquilla* — green/green-grey; *conference* — green/yellowish-green.

Colouring of flesh: *limonera* — ivory; *blanquilla* — white; *conference* — yellowish white

Juiciness: *limonera* — medium; *blanquilla* — high; *conference* — medium

3.3. Raw materials (for processed products only):

Not applicable

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

Not applicable

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

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

In order to preserve the quality of the product, the whole process from production to labelling takes place in the defined geographical area. The skin of the pears is very sensitive to damage and bruising during transport from the orchard to the fruit stores and it is essential that the whole process takes place within the same geographical area.

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

Not applicable

3.7. *Specific rules on labelling:*

On the standardised packaging the name of the protected designation of origin (Pera de Lleida), the PDO and Community logos, as well as other information generally required under the legislation in force must feature prominently.

Reproduction in black and white of the PDO logo:



Pantone colours of the PDO logo: Pantone 3965C and Pantone 392C

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

The defined geographical area is in the irrigable area known as 'Llano de Lleida'. It is located in the province of Lleida and consists of the municipality of Lleida and the following municipalities in the following districts around Lleida: El Segrià District: Aitona, Albatàrrec, Alcarràs, Alcoletge, Alfarràs, Alfés, Alguaire, Almacelles, Almatret, Almenar, Alpicat, Artesa de Lleida, Benavent de Segrià, Corbins, Els Alamús, Gimènells and el Pla de la Font, La Granja d'Escarp, La Portella, Maials, Massalcoreig, Montoliu de Lleida, Puigverd de Lleida, Rosselló, Sarroca de Lleida, Seròs, Soses, Sudanell, Sunyer, Torre-serona, Torrefarrera, Torres de Segre, Vilanova de la Barca and Vilanova de Segrià. Les Garrigues District: Arbeca, Les Borges Blanques, Castellans, Juneda and Puiggròs. La Noguera District: Albesa, Algerri, Balaguer, Bellcaire d'Urgell, Bellmunt d'Urgell, Camarasa, Ivars de Noguera, Menàrguens, Montgai, Os de Balaguer, Penelles, Preixens, La Sentiu de Sió, Tèrmens, Torrelameu and Vallfogona de Balaguer. El Pla d'Urgell District: Barbens, Bell-lloc d'Urgell, Bellví, Castellnou de Seana, Fondarella, Golmés, Ivars d'Urgell, Linyola, Miralcamp, Mollerussa, El Palau d'Anglesola, El Poal, Sidamon, Torregrossa, Vila-sana and Vilanova de Bellpuig.

The area of preparation and packing is the same as the area of production.

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

5.1. *Specificity of the geographical area:*

The defined geographical area is to the east of the Ebro Valley, in the irrigable area known as 'the Lleida Plain', a plain near the coast at an average altitude of 155 m above sea level.

In orographical terms, the area is bounded by a series of mountain ranges to which it owes its well-known distinctiveness of territory and climate. The boundaries are formed to the north by the Sierra del Montsec and to the south and west by the *Sierra Prelitoral Catalana* (Catalonian inland range).

The Lleida Plain is intersected by the Segre and Noguera Ribagorzana rivers, a network of irrigation channels and a series of gently rolling, mostly flat-topped hills.

This is an irrigable area with a shallow soil layer over carbonate materials that lend it distinctive properties such as low pH values, moderate levels of organic material, a medium to fairly fine texture and generally good drainage.

The area has a dry, Mediterranean, continental climate, characterised by its strong contrasts, i.e. significant changes in temperature from cold in the winter to very hot in the summer. Another characteristic of the area is the fog in the winter. This starts in mid-November and lasts until the end of January, meaning that there are about 53 days of fog a year. The fog stays on the Lleida Plain for a long time as the surrounding mountains prevent the winds that usually sweep through the Ebro Valley clearing it. This makes it possible to produce pears in a part of Europe that is relatively far south and close to the sea.

The low winter temperatures make it possible to accumulate the very high number of chilling hours (CH) needed for growing pears, with 1 300 to 1 700 CH accumulated in Lleida over the winter.

Average temperatures in summer are around 21 °C, with average highs of 28 to 32 °C.

The high level of sunlight — between 2 600 and 2 800 hours a year — also sets the area apart.

The Lleida Plain has very low rainfall in the spring and autumn. This is largely due to the fact that the Atlantic storms and blizzard at those times of year are spent by the time they reach Lleida, having dropped most of their rain further west. Rainstorms from the Mediterranean are less frequent as they are halted by the mountains of the *Sierra Litoral Catalana* (Catalonian coastal range) and the *Sierra Prelitoral Catalana* (Catalonian inland range). Average annual rainfall in the area is 369 mm.

5.2. Specificity of the product:

The distinguishing characteristics of 'Pera de Lleida' PDO pears are their sweet flavour, relatively round shape, their skin colouring and the type of russeting in the case of the *conference* variety.

'Pera de Lleida' has traditionally been recognised for particular aspects of its flavour, which can be summed up as being one of intense sweetness. This sweetness is due not only to the higher content of soluble solids, but also to a higher ratio of soluble solids to acids. All varieties of Lleida pears have a higher soluble solids to acids ratio, and are consequently sweeter, than pears produced elsewhere.

The characteristic shape of 'Pera de Lleida' PDO pears is rounder than that of pears of the same varieties from other fruit-growing areas.

Depending on the variety, the colour of the skin is more yellowish or lighter than that of fruit from elsewhere. The *limonera* and *conference* varieties have more yellowish shades and *limonera*, in particular, has a rosier colouring on its sun-ripened side. Pears of the *blanquilla* variety have a more whitish skin.

In the case of the *conference* variety, another unique factor is the irregular, very rustic russeting.

All these distinguishing factors give the fruit its particular unique character. 'Pera de Lleida' pears have some very particular organoleptic qualities that are well known among traders and prized by consumers.

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 particularities of the surroundings of the defined geographical area are reflected as follows in the characteristics of the pears:

Each characteristic is the result of the geographical and climatic factors in the defined geographical area. The geographical and climatic conditions are described in Section 5.1.

Sweetness: this characteristic is due to the various conditions applying to growing the pears in the geographical area. Compared with other production areas, the 'Pera de Lleida' PDO comes from an area subject to greater heat and water stress due to the higher temperatures, with more hours of sunlight and very low rainfall, all of which — together with the type of soil (shallow and fine) — make for particular growing conditions, including a greater capacity for synthesising sugar.

Skin colouring: partly thanks to its orography and closeness to the Mediterranean coast, the area receives a high number of hours of sunlight and this is key in breaking down chlorophyll in the skin of the pears so as to produce the more yellowish colouring or shading of a lighter green as compared with the same varieties grown elsewhere.

Shape of fruit: due to the location of the geographical area in terms of its altitude and (more southerly) latitude, the fruit is more rounded in shape than pears of the same varieties grown in other regions.

Russeting (conference variety): there is extremely scarce rainfall in the spring and autumn and this has a direct impact on the degree of russeting on pears of the conference variety, as well as their regularity and rustic quality.

Reference to publication of the specification:

Decision AAR/3053/2007 of 8 October 2007 approving the registration of 'Pera de Lleida' as a protected designation of origin.

Catalonia Official Gazette No 4987, 15 October 2007

<https://www.gencat.cat/eadop/imagenes/4987/07281132.pdf>

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