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### Information and Notices

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## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

23 July 2010

(2010/C 202/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2897	AUD	Australian dollar	1,4427
JPY	Japanese yen	112,48	CAD	Canadian dollar	1,3386
DKK	Danish krone	7,4520	HKD	Hong Kong dollar	10,0200
GBP	Pound sterling	0,83720	NZD	New Zealand dollar	1,7741
SEK	Swedish krona	9,4410	SGD	Singapore dollar	1,7682
CHF	Swiss franc	1,3488	KRW	South Korean won	1 546,15
ISK	Iceland króna		ZAR	South African rand	9,5756
NOK	Norwegian krone	7,9660	CNY	Chinese yuan renminbi	8,7446
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,2450
CZK	Czech koruna	25,180	IDR	Indonesian rupiah	11 668,20
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,1238
HUF	Hungarian forint	287,17	PHP	Philippine peso	59,715
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	39,1430
LVL	Latvian lats	0,7091	THB	Thai baht	41,577
PLN	Polish zloty	4,0700	BRL	Brazilian real	2,2686
RON	Romanian leu	4,2648	MXN	Mexican peso	16,4346
TRY	Turkish lira	1,9577	INR	Indian rupee	60,5320

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## Notice of implementation of the Guarantee Action under the European Progress Microfinance Facility

(2010/C 202/02)

This notice is addressed to intermediaries, such as financial institutions, microfinance institutions or guarantee institutions, aiming to provide micro-credits or guarantees supporting micro-credits.

The European Union has mandated the European Investment Fund ('EIF') to implement a guarantee action under the European Progress Microfinance Facility for employment and social inclusion ('the Facility')<sup>(1)</sup> by issuing guarantees, in its own name but on the account and risk of the European Union covering micro-credits or guarantees supporting micro-credits (the 'Guarantee Action').

The Guarantee Action aims to provide European Union resources to increase access to, and availability of, microfinance for final beneficiaries as defined in Article 2 of the Decision establishing the Facility.

This Guarantee Action is open to public and private bodies established on national, regional or local levels in the Member States which provide micro-credits, or guarantees supporting micro-credits to persons and micro-enterprises in the Member States of the European Union.

The indicative total appropriations from the Union budget for the Facility for the period from 1 January 2010 to 31 December 2013 are EUR 100 million, out of which an amount of EUR 25 million is earmarked for the Guarantee Action.

Prospective intermediaries can obtain detailed information on the Guarantee Action from:

European Investment Fund  
96, boulevard Konrad Adenauer  
2968 Luxembourg  
LUXEMBOURG

E-mail: [info@eif.org](mailto:info@eif.org)  
Dedicated inbox

or from the EIF's website at: [http://www.eif.org/what\\_we\\_do/microfinance/progress/Progress\\_Microcredit\\_Guarantees\\_1.htm](http://www.eif.org/what_we_do/microfinance/progress/Progress_Microcredit_Guarantees_1.htm)  
Dedicated link

The contact details of intermediaries benefiting from a guarantee issued by EIF under the Guarantee Action will be published on the EIF's website in order to allow final beneficiaries to make direct contact with these intermediaries.

Applications from the intermediaries will be examined by the EIF on a continuous basis, within constraints of the available Union budget allocations. The EIF will seek to promote a balanced geographic distribution.

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<sup>(1)</sup> Decision No 283/2010/EU of the European Parliament and of the Council of 25 March 2010 establishing a European Progress Microfinance Facility for employment and social inclusion (OJ L 87, 7.4.2010, p. 1).

**Commission notice on current State aid recovery interest rates and reference/discount rates for  
27 Member States applicable as from 1 August 2010**

*(Published in accordance with Article 10 of Commission Regulation (EC) No 794/2004 of 21 April 2004  
(O) L 140, 30.4.2004, p. 1))*

(2010/C 202/03)

Base rates calculated in accordance with the Communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 basispoints has to be added. The Commission Regulation (EC) No 271/2008 of 30 January 2008 amending the implementing Regulation (EC) No 794/2004 foresees that, unless otherwise provided for in a specific decision, the recovery rate will also be calculated by adding 100 basispoints to the base rate.

Modified rates are indicated in bold.

Previous table published in OJ C 166, 25.6.2010, p. 6.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK
1.8.2010	...	1,24	1,24	4,92	1,24	2,03	1,24	1,88	2,27	1,24	1,24	1,24	1,24	5,97	1,24	1,24	2,85	1,24	3,99	1,24	1,24	4,49	1,24	7,82	<b>1,18</b>	1,24	1,24	1,35
1.7.2010	31.7.2010	1,24	1,24	4,92	1,24	2,03	1,24	1,88	<b>2,27</b>	1,24	1,24	1,24	1,24	5,97	1,24	1,24	<b>2,85</b>	1,24	<b>3,99</b>	1,24	1,24	4,49	1,24	7,82	1,02	1,24	1,24	<b>1,35</b>
1.6.2010	30.6.2010	1,24	1,24	4,92	1,24	2,03	1,24	1,88	2,77	1,24	1,24	1,24	1,24	5,97	1,24	1,24	<b>3,45</b>	1,24	<b>4,72</b>	1,24	1,24	4,49	1,24	7,82	1,02	1,24	1,24	1,16
1.5.2010	31.5.2010	1,24	1,24	4,92	1,24	<b>2,03</b>	1,24	1,88	<b>2,77</b>	1,24	1,24	1,24	1,24	5,97	1,24	1,24	<b>4,46</b>	1,24	<b>6,47</b>	1,24	1,24	4,49	1,24	<b>7,82</b>	1,02	1,24	1,24	1,16
1.4.2010	30.4.2010	1,24	1,24	4,92	1,24	2,39	1,24	1,88	<b>3,47</b>	1,24	1,24	1,24	1,24	<b>5,97</b>	1,24	1,24	<b>5,90</b>	1,24	<b>8,97</b>	1,24	1,24	4,49	1,24	9,92	1,02	1,24	1,24	1,16
1.3.2010	31.3.2010	1,24	1,24	4,92	1,24	2,39	1,24	1,88	<b>4,73</b>	1,24	1,24	1,24	1,24	7,03	1,24	1,24	7,17	1,24	<b>11,76</b>	1,24	1,24	4,49	1,24	9,92	1,02	1,24	1,24	1,16
1.1.2010	28.2.2010	<b>1,24</b>	<b>1,24</b>	<b>4,92</b>	<b>1,24</b>	<b>2,39</b>	<b>1,24</b>	<b>1,88</b>	<b>6,94</b>	<b>1,24</b>	<b>1,24</b>	<b>1,24</b>	<b>1,24</b>	<b>7,03</b>	<b>1,24</b>	<b>1,24</b>	<b>8,70</b>	<b>1,24</b>	<b>15,11</b>	<b>1,24</b>	<b>1,24</b>	<b>4,49</b>	<b>1,24</b>	<b>9,92</b>	<b>1,02</b>	<b>1,24</b>	<b>1,24</b>	<b>1,16</b>

## V

*(Announcements)*

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of a summary of a specification pursuant to Article 18(2) of Commission Regulation (EC) No 1898/2006 laying down detailed rules of implementation of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2010/C 202/04)

## SUMMARY

COUNCIL REGULATION (EC) No 510/2006 <sup>(1)</sup>

‘ČESKOBUDĚJOVICKÉ PIVO’

EC No: CZ/PGI/0005/0446-29.04.2004

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: Úřad průmyslového vlastnictví  
Address: Antonína Čermáka 2a  
168 00 Praha 6  
ČESKÁ REPUBLIKA

Tel. +420 220383111  
Fax +420 224324718  
E-mail: posta@upv.cz

**2. Group:**

Name: Budějovický Budvar, národní podnik, Budweiser Budvar, National Corporation,  
Budweiser Budvar, Entreprise Nationale

Address: Karolíny Světlé 4  
370 21 České Budějovice  
ČESKÁ REPUBLIKA

Tel. +420 387705111  
Fax —  
E-mail: budvar@budvar.cz  
Composition: Producers/processors ( X ) Other ( )

**3. Type of product:**

Class 2.1 beer

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

#### 4. **Specification:**

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

##### 4.1. *Name:*

‘Českobudějovické pivo’

##### 4.2. *Description:*

Pale beer with a characteristic aroma imparted by pale malt and aromatic Žatec hops, with a flavour of lower intensity and mild or moderate bitterness, a malty taste resulting from the difference between the actual and potential degrees of attenuation of the hopped wort, and a crisp taste deriving from natural fermentation carbon dioxide.

When poured into a glass, the beer typically has a pale golden colour with a smooth, creamy head. The fine-aroma Žatec hops produce a high polyphenol content, as a result of which all types of ‘Českobudějovické pivo’ are pleasant and popular drinks.

The beer can be classified into five different types which have a clear common origin.

Pale lager beer

Alcohol (% vol.): 4,6-5,3

Original hopped wort (%): 11,4-12,3

Bitterness (IBU): 20-24

Colour (EBC units): 9-13

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of moderate to medium intensity, mild to slightly harsh character, medium- to full-bodied taste with a sweetish aftertaste and a marked sharpness

Kräusened pale lager beer

Alcohol (% vol.): 4,6-5,3

Original hopped wort (%): 11,4-12,3

Bitterness (IBU): 20-24

Colour (EBC units): 9-13

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of moderate to medium intensity, mild to slightly harsh character, full- to very full-bodied taste with a sweetish aftertaste and a marked sharpness

Pale draught beer

Alcohol (% vol.): 3,5-4,5

Original hopped wort (%): 9,5-10,1

Bitterness (IBU): 18-21

Colour (EBC units): 8-12

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of moderate to medium intensity, slightly harsh character, medium-bodied taste with a sweetish aftertaste and a marked sharpness

Special beer

Alcohol (% vol.): 7,4-8,2

Original hopped wort (%): 16,0-17,0

Bitterness (IBU): 24-28

Colour (EBC units): 11-17

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of medium to strong intensity, mild to moderately harsh character, full- to very full-bodied taste with a sweetish aftertaste and a marked sharpness

Non-alcoholic beer

Alcohol (% vol.): 0,2-0,5

Original hopped wort (%): 3-4

Bitterness (IBU): 22-26

Colour (EBC units): 5-7

Aroma: medium intensity, distinct scent of fine-aroma Žatec hops, slightly reminiscent of hopped wort

Taste: bitterness of medium intensity, moderately harsh character, light-bodied taste, marked sharpness, with a hint of hopped wort

The main raw materials used to produce 'Českobudějovické pivo' are water, malt and hops, using bottom-fermenting brewer's yeast. All of the main raw materials used come from the specified geographical areas and have the specified characteristics.

## 5. Geographical area:

The location of the production, processing and preparation of the product is defined by the geographical area in which it is possible to draw water from the underground lake of the České Budějovice Basin.

The area where Žatec hops are grown is the area around Žatec, comprising the cadastral areas of the municipalities in the districts of Chomutov, Kladno, Louny, Plzeň-sever, Rakovník and Rokycany.

The area in which the malting barley is grown is situated in a region of Moravia.

### 5.1. Proof of origin:

The beer has been brewed in the town of České Budějovice since it was founded in 1265 and has always been known by its place of origin.

The name 'Českobudějovické pivo' achieved such renown that in 1967 it was registered in the form 'Českobudějovické pivo/Budweiser Bier/Bière de Budweis/Budweis Beer' in the WIPO register of Appellations of Origin (No 49) on the basis of a national registration. It was also protected at the same time by a bilateral agreement with Portugal.

To ensure the product's traceability, the inspection body keeps records of producers and the geographical indication in its register of inspected entities; this contains information about the producer, the start of production, inspection results, any measures imposed, etc. The inspection body carries out inspections that determine whether producers using the geographical indication are complying with the conditions set out in the specification.

### 5.2. Method of production:

All stages of production, processing of the raw materials and preparation of 'Českobudějovické pivo' take place exclusively within the defined geographical area.



The hopped wort for 'Českobudějovické pivo' is produced exclusively by the double-decoction method of mashing, with open straining of the wort and boiling at atmospheric pressure.

The strain of bottom-fermenting yeast used for pitching was isolated at the brewery and is now produced and preserved there. Fermentation takes place in vertical cylindro-conical tanks with a controlled temperature of 6-11 °C, while lagering takes place separately from fermentation (two-phase technology), exclusively in horizontal tanks. The period of lagering is consistent with the principles of extended cold secondary fermentation at a temperature of no more than 3 °C. After secondary fermentation, the beer is filtered and then placed into consumer packaging or transport packaging.

The production procedures and production equipment used to produce the beer are based on the professional experience and practical skills acquired by generations of brewers and refined in accordance with modern brewing knowledge. Beer production was first the preserve of individuals, but manufacturing plants were later established, and this led to the concentration of beer production in České Budějovice and the creation of České Budějovice Breweries. This tradition of beer production has continued to the present day.

#### 5.3. *Link:*

The popularity it has built up over many years and its enduring quality now guarantee 'Českobudějovické pivo' a place on foreign markets in more than 50 countries. Its renown has earned it a place as one of the leading global beer brands.

The sensory properties of 'Českobudějovické pivo' are determined in particular by the mineral composition of the water from the local spring, supplemented by the combined influence of the characteristics of the main raw materials, the house strain of brewer's yeast, the geometry of the production vessels and the timing of the main production operations.

The production of 'Českobudějovické pivo' is part and parcel of the town of České Budějovice. Indeed, most Czech and foreign encyclopaedias associate the town of České Budějovice with the production of 'Českobudějovické pivo'.

For consumers, tradition is one of the main yardsticks of quality, representing a certain added value and guaranteeing quality. The fact that the beer is from České Budějovice means that it can safely be expected to possess the specific properties of beer produced in this area.

Since time immemorial, consumers have associated České Budějovice with the brewing of good-quality beer which differs in its sensory properties from beers produced in other areas.

#### 5.4. *Inspection body:*

Name: Státní zemědělská a potravinářská inspekce, inspektorát v Táboře  
Address: Purkyňova 2533  
390 02 Tábor  
ČESKÁ REPUBLIKA

Tel. +420 381257111  
Fax —  
E-mail: —

#### 5.5. *Labelling:*

'Českobudějovické pivo' shall be labelled in accordance with the rules applicable to the labelling of geographical indications in general and use of the Community symbol for protected geographical indications in particular and other applicable EU labelling requirements. Labelling shall in addition respect the provisions of the Treaty of Accession.

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**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 202/05)

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

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**‘TEKOVSKÝ SALÁMOVÝ SYR’**

**EC No: SK-PGI-0005-0693-14.04.2008**

**PGI ( X ) PDO ( )**

**1. Name:**

‘Tekovský salámový syr’

**2. Member State or third country:**

Slovak Republic

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

**3.1. Type of product (according to Annex II):**

Class 1.3. Cheeses

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

‘Tekovský salámový syr’ is a natural semi-hard, ripened full-fat cheese, smoked or unsmoked, in the shape of a cylinder 30-32 cm long, with a diameter of 9-9,5 cm. It is produced by curdling heat-treated milk and then forming the curd into the traditional cylindrical shape. After pressing, the cylinders are separated, processed and checked by hand. The smoked variety undergoes the smoking process after salting and drying.

The cheese gets its characteristic organoleptic properties from the cylinder shape itself, which is reminiscent of a salami and gives it its common name; the cheese has a soft, pliable and elastic structure, free of holes or with smallish holes apparent when cut. The relatively short ripening time gives the cheese its mildly acidulous characteristic dairy taste.

‘Tekovský salámový syr’ is placed on the market in food-quality film, the packaged weight of the individual cheeses varying slightly.

Properties:

Colour: creamy white to slightly yellowish or, in the case of smoked varieties, golden-yellow

Consistency: soft, pliable and elastic, the cut surface being close-textured and free of holes or, possibly, with smallish holes

Odour and taste: acidulous, milky, mildly aromatic, mildly salty and, in the case of smoked varieties, typically smoky

Composition: Dry matter: 53,5-58,5 % by weight

Fat content in the dry matter: 43,0-47,5 % by weight

Edible salt: maximum 2,5 % by weight

Microbiological properties: ‘Tekovský salámový syr’ is made from pasteurised milk with the addition of pure lactic acid cultures of the genera *Lactococcus* or *Streptococcus*.

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

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

'Tekovský salámový syr' is produced using pasteurised cow's milk with the addition of a lactic acid culture. The quality of the milk is regularly checked and recorded at the milk-processor's premises, the following parameters being monitored: the inhibitory substances, temperature, acidity, fat, specific weight and non-fat dry matter.

The total number of micro-organisms and the number of somatic cells are established by accredited laboratories.

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

—

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

The quality of the product is not dependent on the origin of the raw milk.

The entire production procedure takes place within the defined geographical area and the specific production step is step 4.

Production procedure:

Step 1: The raw cow's milk is pasteurised to a temperature of 73-79 °C.

Step 2: The standard procedure for producing natural semi-hard cheeses is used for the renneting, cutting and firming of the curd and the preparation of the cheese grains.

Step 3: The whey/cheese grain mixture is placed in prepared moulds and pressed until the desired degree of firmness is achieved; the pressing time is about 80 minutes.

Step 4: The further processing of the pressed cheeses is still done by hand in order to ensure better control over the quality and shape of the cheese, comprising:

- (a) cutting and separating the moulded salami-shaped cheeses;
- (b) taking the cheeses out of the moulds and removing any irregular scraps from the ends;
- (c) placing the conditioned and checked cheeses into the salting racks.

Step 5: Salting: the cheeses are salted by being immersed in brine for 24 hours: concentration: 16-18 % NaCl; acidity: pH: 4,6-5,3; temperature: 12-18 °C.

Step 6: Drying of the cheese at a temperature of around 13 °C for about 24 hours.

Step 7: For the production of the smoked variety:

Smoking: the cheese is smoked with direct cold smoke with a temperature in the region of 30-35 °C in a forced air circulation smoking chamber with smoke from sawdust until it turns a golden-yellow colour.

Step 8: Ripening: the cheeses are ripened on racks at a temperature of 8-12 °C with a relative humidity of 90 % maximum, for at least two weeks.

Step 9: Packaging: the cheeses are packaged in food-quality film. The packet is labelled with a coloured label bearing the product name 'Tekovský salámový syr' or, in the case of the smoked variety, 'Tekovský salámový syr údený'.

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

—

3.7. *Specific rules concerning labelling:*

Any producer making 'Tekovský salámový syr' in accordance with this specification is entitled to use the name 'Tekovský salámový syr' when labelling, advertising or marketing the product.

Labels affixed to the product must state the following:

- the name 'Tekovský salámový syr', prominently positioned,
- the words 'protected geographical indication' or the abbreviation 'PGI' and the associated EC symbol.

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

Tekov is the historical name of the region located on the boundary between the current Nitra and Banská Bystrica administrative regions.

'Tekovský salámový syr' is produced in the Tekov region, which stretches across the broad fertile lowlands of south-western Slovakia, from the municipalities of Jur nad Hronom, Dolná Seč and Žemliare and extending up to the foothills of the Štiavnica mountains in the north. The eastern border is formed by a string of municipalities running from Uhliská to Demandice and from Jabloňovce to Krškany.

Tekov is a lowland area with little industry but high levels of milk production, which began to be processed into salami cheese. The name of the region became part of the name of the cheese: 'Tekovský salámový syr'. Production of this cheese was very important after the Second World War in particular as it provided employment for women and became the basis for livelihoods in the region. The name has been retained commercially and in colloquial usage to the present day to refer to this food product. Today the Tekov name is used only informally for the region, but is still in common use and very well known to all.

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

##### 5.1. Specificity of the geographical area:

Tekov is a predominantly lowland area with a hilly section in the north. The area is well-known not only as a wine-growing region, but also as a region with extensive cattle farming; it is one of the largest areas in Slovakia producing milk for cheese-making.

The processing of milk into cheese in this area dates back to 1905, when one of the first cooperative dairies in Slovakia was set up in the town of Bátovce.

However, the production of semi-hard salami-shaped cheese began somewhat later, in 1949, at the Tekovské Lužany dairy. Following the closure of this dairy, production moved to a dairy in Šahy and, later on, to a dairy in Levice, which is where it has been made ever since. The production of 'Tekovský salámový syr' took place and continues to take place in the defined geographical area and depends on the specific and unique skills of the producers. The production process and the special shape and quality of the product have been maintained thanks to the skill, experience and know-how acquired from previous generations.

##### 5.2. Specificity of the product:

What makes 'Tekovský salámový syr' special is its shape, which is unusual for a cheese. Part of the production process follows the standard procedure for semi-hard cheeses (the preparation of the cheese grains and the pressing), whereas the rest of the process is carried out using the special skills of the producers. After pressing, and while still warm, the cheese is carefully taken out of the mould by hand in such a way that it folds over onto the inside of the arm, so that the shape of the cheese is not damaged; at the same time the shape is checked visually and any pressing defects are removed by hand so that the regular, round shape is retained. It is then carefully placed, by hand, on salting racks.

##### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The application for protected geographical indication is based on the special shape of 'Tekovský salámový syr', i.e. the salami shape it is named after, which is unusual for a cheese, as well as on its reputation and quality.

Tekov is situated in a predominantly lowland area of south-western Slovakia. The area is well-known for its high production of cow's milk, much of which is currently processed to make the natural semi-hard cheese 'Tekovský salámový syr'.

'Salami cheese as a distinct product was developed by Jozef Sotz, owner of the dairy and cheese factory at Dobrá Niva, together with the cheese makers Rudo Pudelka and Štefan Slančík. The wooden moulds were made in Štefan Lupták's wheelwright workshop. His workshop also made beechwood cylinders for ripening salami cheeses. The presses and metal tools were produced in the workshop of the locksmith Karol Mozoľa, which was next to Jozef Soc's dairy and cheese factory. The salami cheese production process was invented in 1921.' (Ján Keresteš, Ján Selecký et al. — Mliekarstvo a syrárstvo na strednom Slovensku (The Dairy and Cheese Industries in Central Slovakia), 2003, p. 87).

During the Second World War the dairy and cheese factory at Dobrá Niva were completely destroyed and did not resume production. After 1948, when private and cooperative enterprises were nationalised in the Czechoslovak Socialist Republic, new national dairy enterprises were created, each specialising in a particular product range. Under this arrangement production of salami cheese was moved to Tekovské Lužany.

'Production of semi-hard salami cheese began after the Second World War in 1949 at the Tekovské Lužany dairy', the Hospodárske noviny newspaper reported on 23 June 2008 in a series on original Slovak products.

The historical records show that salami-shaped cheese was first made in this area at the Tekovské Lužany dairy between 1949 and 1953, before production shifted to a nearby dairy in Šahy, where it was made until 1996. Following the closure of the facility in Šahy, production of the salami-shaped cheese was moved to the Levické mliekarne dairy factory in Levice, which is where it started being made in two varieties: smoked and unsmoked. The production move had no adverse effect on quality; the outstanding quality of the cheese was maintained, as attested by the fact that it won first prize as dairy product of the year in a nationwide competition in 1996.

The product has been continuously produced only in the defined geographical area. All three dairies — Tekovské Lužany, Šahy and the Levické mliekarne — are located in the defined geographical area, Tekov. Cheese production is currently restricted to the Levické mliekarne dairy plant in Levice.

It is significant that, despite a number of changes in the production location and premises, the traditional production process has been maintained to this day with only minor alterations. 'Tekovský salámový syr' has also maintained its quality, as attested by the prizes it was awarded in the cheese category in the nationwide Dairy Product of the Year competitions (Mliekarenský výrobok roka) in 2003 and 2006.

The Tekov region continues to be the leader in milk production and milk quality in Slovakia. The producers take care to maintain the high quality of their products. Articles in the press also attest to the reputation and tradition of 'Tekovský salámový syr'.

'It is recognised by consumers not only in Slovakia, but also in the Czech Republic, and even in Brussels ... this cheese delicacy has helped to make Slovakia and the Tekov region well-known abroad ... ', the Nitrianske noviny newspaper reported on 21 May 2007.

'Tekovský salámový syr' enjoys an outstanding reputation both in Slovakia and abroad, as shown by the prestigious awards it has won. The cheese has featured at important regional and national events (such as the World Milk Day celebrations and the Pohronské dni), in specialised international activities as part of IMFM 2006 and at various receptions and exhibitions in Slovakia and abroad (in Poznań, Moscow and London).

'The uniqueness of this cheese lies in the fact that it has been made in the same way for years. It is hand-processed in the production tradition established at the Levické mliekarne dairy' (Nitrianske noviny, 21 May 2007).

What makes 'Tekovský salámový syr' a unique product is its shape, which is unusual for a cheese, and the fact that it is still made using a traditional production method that involves meticulous processing and checking by hand in the shaping of the cheese.

**Reference to publication of the specification:**

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

[http://www.upv.sk/pdf/speciftekov\\_ek2.pdf](http://www.upv.sk/pdf/speciftekov_ek2.pdf)

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