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### Information and Notices

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<sup>(1)</sup> Text with EEA relevance

## IV

(Notices)

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

## EUROPEAN COMMISSION

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

4 August 2010

(2010/C 212/01)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3206	AUD	Australian dollar	1,4464
JPY	Japanese yen	112,92	CAD	Canadian dollar	1,3508
DKK	Danish krone	7,4513	HKD	Hong Kong dollar	10,2526
GBP	Pound sterling	0,82840	NZD	New Zealand dollar	1,8025
SEK	Swedish krona	9,3843	SGD	Singapore dollar	1,7860
CHF	Swiss franc	1,3730	KRW	South Korean won	1 543,27
ISK	Iceland króna		ZAR	South African rand	9,6275
NOK	Norwegian krone	7,8870	CNY	Chinese yuan renminbi	8,9434
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,2317
CZK	Czech koruna	24,735	IDR	Indonesian rupiah	11 828,98
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,1856
HUF	Hungarian forint	281,89	PHP	Philippine peso	59,742
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	39,3261
LVL	Latvian lats	0,7086	THB	Thai baht	42,455
PLN	Polish zloty	4,0036	BRL	Brazilian real	2,3218
RON	Romanian leu	4,2562	MXN	Mexican peso	16,6274
TRY	Turkish lira	1,9819	INR	Indian rupee	60,9650

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

**New national side of euro coins intended for circulation**

(2010/C 212/02)



*National side of the new commemorative 2-euro coin intended for circulation and issued by the Republic of San Marino*

Euro coins intended for circulation have legal tender status throughout the euro area. For the purpose of informing the public and all parties who handle the coins, the Commission publishes a description of the designs of all new coins <sup>(1)</sup>. In accordance with the Council conclusions of 10 February 2009 <sup>(2)</sup>, the Member States and countries that have concluded a monetary agreement with the Community providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national face features a commemorative design that is highly symbolic in national or European terms.

**Issuing country:** Republic of San Marino

**Subject of commemoration:** The 500th anniversary of the death of Sandro Botticelli

**Description of the design:**

The inner part of the coin depicts Pleasure, a detail of one of the three dancing Graces, freely inspired by the painting 'La Primavera' of Sandro Botticelli. On the top the year '2010'. On the left the name of the issuing country 'SAN MARINO' and the mint mark 'R' and on the right the initial 'm' of the author Roberto Mauri.

The coin's outer ring depicts the 12 stars of the European flag.

**Number of coins to be issued:** 130 000

**Date of issue:** 7 September 2010

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<sup>(1)</sup> See OJ C 373, 28.12.2001, p. 1 for the national faces of all the coins issued in 2002.

<sup>(2)</sup> See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).

**New national side of euro coins intended for circulation**

(2010/C 212/03)



*National side of the new commemorative 2-euro coin intended for circulation and issued by the Vatican City State*

Euro coins intended for circulation have legal tender status throughout the euro area. The Commission publishes all new euro coin designs with a view to informing all parties required to handle coins in the course of their work as well as the public at large <sup>(1)</sup>. In accordance with the Council conclusions of 10 February 2009 <sup>(2)</sup>, the Member States and countries that have concluded a monetary agreement with the Community providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national side features a commemorative design that is highly symbolic in national or European terms.

**Issuing country:** Vatican City State

**Subject of commemoration:** The Year for Priests

**Description of the design:**

The inner part of the coin features a shepherd drawing a lamb from a lion's paw. Two inscriptions are engraved around the design: the issuing country 'CITTA' DEL VATICANO' on the top and the subject of commemoration 'ANNO SACERDOTALE' below it. The year '2010' is displayed to the left of the design, the mintmark 'R' at the bottom and the artist's name 'VEROI' to the right.

The coin's outer ring depicts the 12 stars of the European flag.

**Number of coins to be issued:** 115 000

**Date of issue:** 12 October 2010

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<sup>(1)</sup> See OJ C 373, 28.12.2001, p. 1 for the national sides of all the coins issued in 2002.

<sup>(2)</sup> See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).

## V

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

## EUROPEAN COMMISSION

**Communication from the French Government concerning Directive 94/22/EC of the European Parliament and of the Council on the conditions for granting and using authorisations for the prospection, exploration and production of hydrocarbons <sup>(1)</sup>***(Notice regarding an application for an exclusive licence to prospect for oil and gas, designated the 'Pithiviers Licence')***(Text with EEA relevance)**

(2010/C 212/04)

On 15 March 2010, Realm Energy International, a company with registered offices at 2nd Floor, Berkeley Square House, Berkeley Square, London W1J 6BD, UNITED KINGDOM, applied for an exclusive five-year licence, designated the 'Pithiviers Licence', to prospect for oil and gas in an area of approximately 1 407 km<sup>2</sup> covering part of the departments of Essonne, Loiret and Seine-et-Marne.

The perimeter of the area covered by this licence consists of the meridian and parallel arcs connecting in turn the points defined below by their geographical coordinates, the meridian of origin being the Paris meridian.

Point	Longitude	Latitude
A	00,30 gr W	53,70 gr N
B	00,00 gr	53,70 gr N
C	00,00 gr	53,60 gr N
D	00,40 gr E	53,60 gr N
E	00,40 gr E	53,50 gr N
F	00,30 gr E	53,50 gr N
G	00,30 gr E	53,70 gr N
H	00,20 gr E	53,70 gr N
I	00,20 gr E	53,40 gr N
J	00,30 gr E	53,40 gr N
K	00,30 gr E	53,30 gr N
L	00,30 gr W	53,30 gr N

<sup>(1)</sup> OJ L 164, 30.6.1994, p. 3.

**Submission of applications and criteria for awarding rights**

The initial applicants and competing applicants must prove that they meet the requirements for obtaining the licence, specified in Articles 4 and 5 of Decree No 2006-648 of 2 June 2006 concerning mining rights and underground storage rights (*Journal officiel de la République française*, 3 June 2006).

Interested companies may, within 90 days of the publication of this notice, submit a competing application in accordance with the procedure summarised in the 'Notice regarding the granting of mining rights for hydrocarbons in France' published in *Official Journal of the European Communities* C 374 of 30 December 1994, p. 11, and established by Decree No 2006-648 of 2 June 2006 concerning mining rights and underground storage rights (*Journal officiel de la République française*, 3 June 2006).

Competing applications should be sent to the Minister responsible for mines at the address below. Decisions on the initial application and any competing applications will be taken within two years of the date on which the French authorities received the initial application, i.e. by 10 April 2012 at the latest.

**Conditions and requirements regarding performance of the activity and cessation thereof**

Applicants are referred to Articles 79 and 79.1 of the French Mining Code and to Decree No 2006-649 of 2 June 2006 on mining and underground storage operations and the regulations governing mining and underground storage (*Journal officiel de la République française*, 3 June 2006).

Further information can be obtained from the Ministry of Ecology, Energy, Sustainable Development and Marine Affairs: Direction générale de l'énergie et du climat, Direction de l'énergie, Sous-direction de la sécurité d'approvisionnement et nouveaux produits énergétiques, Grande Arche de la Défense — Paroi Nord, 92055 La Défense Cedex, FRANCE (Tel. +33 140819529).

The abovementioned laws and regulations can be consulted on the Légifrance website: <http://www.legifrance.gouv.fr>

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**Communication from the French Government concerning Directive 94/22/EC of the European Parliament and of the Council on the conditions for granting and using authorisations for the prospection, exploration and production of hydrocarbons <sup>(1)</sup>**

*(Notice regarding an application for an exclusive licence to prospect for oil and gas, designated the 'Champcenest Licence')*

**(Text with EEA relevance)**

(2010/C 212/05)

On 15 March 2010, Realm Energy International, a company with registered offices at 2nd Floor, Berkeley Square House, Berkeley Square, London W1J 6BD, UNITED KINGDOM, applied for an exclusive five-year licence, designated the 'Champcenest Licence', to prospect for oil and gas in an area of approximately 52 km<sup>2</sup> in the Department of Seine-et-Marne.

The perimeter of the area covered by this licence consists of the meridian and parallel arcs connecting in turn the points defined below by their geographical coordinates, the meridian of origin being the Paris meridian.

Point	Longitude grad east	Latitude grad north
A	01,00	54,10
B	01,10	54,10
C	01,10	54,00
D	01,00	54,00
E	01,00	54,01
F	01,01	54,01
G	01,01	54,02
H	01,03	54,02
I	01,03	54,03
J	01,04	54,03
K	01,04	54,06
L	01,03	54,06
M	01,03	54,07
N	01,02	54,07
O	01,02	54,08
P	01,00	54,08

**Submission of applications and criteria for awarding rights**

The initial applicants and competing applicants must prove that they meet the requirements for obtaining the licence, specified in Articles 4 and 5 of Decree No 2006-648 of 2 June 2006 concerning mining rights and underground storage rights (*Journal officiel de la République française*, 3 June 2006).

Interested companies may, within 90 days of the publication of this notice, submit a competing application in accordance with the procedure summarised in the 'Notice regarding the granting of mining rights for hydrocarbons in France' published in *Official Journal of the European Communities* C 374 of 30 December 1994, p. 11, and established by Decree No 2006-648 of 2 June 2006 concerning mining rights and underground storage rights (*Journal officiel de la République française*, 3 June 2006).

<sup>(1)</sup> OJ L 164, 30.6.1994, p. 3.



Competing applications must be sent to the Minister responsible for mines at the address below. Decisions on the initial application and any competing applications will be taken within two years of the date on which the French authorities received the initial application, i.e. by 10 April 2012 at the latest.

**Conditions and requirements regarding performance of the activity and cessation thereof**

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Further information can be obtained from the Ministry of Ecology, Energy, Sustainable Development and Marine Affairs: Direction générale de l'énergie et du climat, Direction de l'énergie, Sous-direction de la sécurité d'approvisionnement et nouveaux produits énergétiques, Grande Arche de la Défense — Paroi Nord, 92055 La Défense Cedex, FRANCE (Tel. +33 140819529).

The abovementioned laws and regulations can be consulted on the Légifrance website: <http://www.legifrance.gouv.fr>

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**Prior notification of a concentration****(Case COMP/M.5766 — EnBW/PRE)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2010/C 212/06)

1. On 29 July 2010 the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which the undertaking EnBW Energie Baden-Württemberg AG ('EnBW' Germany), jointly controlled by Electricité de France S.A. ('EdF', France) and Zweckverband Oberschwabische Elektrizitätswerke ('OEW', Germany), acquires sole control over Pražska energetika, a.s. ('PRE', Czech Republic) within the meaning of Article 3(1)(b) of the Merger Regulation by way of swapping shares with Honor Invest a.s ('Honor Invest' Czech Republic). PRE is currently jointly controlled by EnBW and the City of Prague through a holding company Pražska energetika Holding a.s ('PRE Holding', Czech Republic).

2. The business activities of the undertakings concerned are:

- EnBW: generation and wholesale supply of electricity; provision of ancillary services; provision of heat and maintenance and repair of technology equipment in the energy sector,
- EdF: generation and wholesale trading of electricity; transmission, distribution and retail supply of electricity; and in gas wholesale, trading and supply in France and other countries,
- OEW: association of nine public districts in the Southwest of Germany; shareholder in companies active in the energy sectors,
- PRE: retail supply and distribution of electricity; installation and repairing of electrical machinery and instruments; sales of measuring equipment.

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 <sup>(2)</sup> 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.5766 — EnBW/PRE, to the following address:

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

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

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

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an amendment 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 212/07)

This publication confers the right to object to the amendment 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 of the date of this publication.

## AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**  
**Amendment application according to Article 9**  
**'MONTASIO'**

EC No: IT-PDO-0217-0012-10.03.2006

PGI ( ) PDO ( X )

1. **Heading in the product specification affected by the amendment:**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Others ( )

2. **Type of amendment(s):**

- Amendment to Single Document or Summary Sheet
- Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary Sheet has been published

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

- Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
  
- Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

### 3. Amendment(s):

#### 3.1. Method of production:

The possibility has been introduced of using milk from four milkings.

The lack of appropriate means of storing the milk, particularly in the summer months, has led farms to introduce cooling systems to conserve it and improve quality.

Virtually all the farms now have this equipment and as a result the milk delivered to the cheese dairies has undergone cooling, normally to the storage temperatures of between + 4 °C and + 8 °C provided for in the current production rules. The introduction of automatic cooling systems and the quality improvements mean that operators can now use milk from four consecutive milkings and save considerable amounts of time and money as a result.

The following sentence has been inserted: 'As regards bacterial content (per ml) at 30 °C and the somatic cell count (per ml), the milk used must meet the requirements of Regulation (EC) No 853/2004 of 29 April 2004'. That Regulation superseded and replaced Directive 92/46/EEC, transposed by Section IV of Annex A to Decree of the President of the Republic No 54 of 14 December 1997 and subsequently repealed.

The restriction implied by the words 'in the cheese dairy' has been removed as unnecessary and misleading, given that maturing can also take place in, and otherwise involve, recognised cheese maturing facilities and not only the places of production (cheese dairies) themselves.

The temperatures for heating the milk and the curd have been changed as experience over the years, particularly with checks by the outside body, has shown that the suggested range was too narrow, due on the one hand to differences in readings from instruments in the dairies (hand-held or mechanical thermometers) and the precision devices used by inspectors. Different heat transfer rates (steam-copper, steam-steel) and the knock-on effect were further reasons to broaden the two temperature ranges. Broadening the range has no particular technical impact in the case of the temperatures at which the rennet is added, but as regards heating the curd it helps, given that the 'regulation' milk has a low bacteria count, in stimulating the growth of the thermophilic lactic bacteria that are present.

A minimum temperature has been introduced for the first 60 days of maturing on the basis of the finding in a study by the Montasio cheese consortium and the Thiene dairy research institute that biochemical aspects of cheese production are slowed down if temperatures are too low, and this also prevents the loss of moisture that gives 'Montasio' cheese its particular character. A minimum temperature of + 8 °C can be used up to the 30th day of maturing, after which the temperature must be raised for the reasons given above. Prohibiting temperatures of over 12 °C has little impact given that the minimum maturation period remains the same.

The figure for the moisture level on the 10th day of maturing has been changed slightly as it was considered necessary to introduce a 2 % tolerance for analyses between the 10th and 60th days of maturing to allow for minor divergences in instrument readings. Also amended are some parameters relating to the cheese's characteristics when put up for consumption after 60 days of maturing, such as

maximum moisture level (always within 2 %) and unit weight and diameter (now more restrictive). The correction concerns the introduction of the 2 % tolerance in line with what applies to the maximum moisture level on the 60th day of maturing. The weight range has been narrowed so that produce adheres more closely to the standard commercial weight; also, requirements as to diameter have been made more precise, reflecting the fact that the cheese on the market never has a diameter of more than 35 cm.

As cheese is an organic product and yields, weight loss, etc. are extremely dependent on the raw materials (primarily the milk), weather conditions, etc., rather than artificially broadening the analytical parameters, it was considered scientifically and technically more correct to provide for a longer maturation period to allow for the water loss necessary to meet the parameters for the 60th day of maturing. Cheese that exceeds the required moisture level on the 10th day of maturing can in no event be marketed before the 60th day and on the 60th day it must be analysed to see whether it has lost enough weight during maturing to make up for the earlier higher level. If the requirement is not met, the batch in question cannot bear the origin label ('de-branding'). Similarly, cheese that has not reached the required moisture level on the 60th day of maturing will undergo a further check on the 90th day before receiving the 'Montasio' designation. Again, if the requirement is not met, the batch in question cannot bear the origin label.

A suitable provision has been inserted to the effect that the cheese can be cut into portions and pre-packaged only after the minimum 60-day maturation period.

### 3.2. Labelling:

More detail has been added to the part relating to the designation and presentation of the product when put up for consumption. This change was necessary to provide the consumer with more specific and accurate information.

The possibility has been granted of clearly identifying 'Montasio' PDO cheese as a *prodotto della montagna* (mountain product), by the placing on the 'heel' of a small label with the letters 'PDM', provided that the whole production cycle (including the minimum 60 days of maturing) has taken place in parts of the PDO production area that qualify as mountainous under the national legislation in force.

#### SUMMARY

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

#### 'MONTASIO'

EC No: IT-PDO-0217-0012-10.03.2006

PDO ( X ) PGI ( )

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

#### 1. Responsible department in the Member State:

Name: Ministero delle politiche agricole alimentari e forestali  
Address: Via XX Settembre 20  
00187 Roma RM  
ITALIA  
Tel. +39 0646655104  
Fax +39 0646655306  
E-mail: sacco7@politicheagricole.gov.it

**2. Group:**

Name: Consorzio per la tutela del formaggio Montasio  
Address: Vicolo Resia ½  
33030 Codroipo UD  
ITALIA  
  
Tel. +39 0432905317  
Fax +39 0432912052  
E-mail: info@formaggiomontasio.net  
Composition: Producers/processors ( X ) Others ( )

**3. Type of product:**

Class 1.3 — Cheese

**4. Specification:**

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

**4.1. Name:**

'Montasio'

**4.2. Description:**

Cheese made from cow's milk, matured for a medium to long period, cylindrical in form with a straight or almost straight heel and flat or slightly convex sides. 'Montasio' cheese is made from unpasteurised milk using only natural lactic bacteria or authorised starter cultures; it must be matured for at least 60 days and the moisture content is checked on the basis of samples after 10 and after 60 days of maturing. The milk comes mainly from *Bruno alpina*, *Pezzata Rossa Italiana* and *Pezzata Nera* cattle.

Apart from cereals (in particular maize and barley), the cattle are fed on green and dried fodder (polyphites and alfalfa) and silage (mainly from maize). These products make up about 80-85 % of the total diet and come mainly from the production area. The concentrates and nucleus proteins are supplied by feed manufacturers generally based in the production area who use mainly local cereals and buy in protein meal (e.g. soya and alfalfa, also produced on site) and mineral and vitamin supplements.

After 60 days of maturing, 'Montasio' PDO cheese must present the following characteristics: moisture content of no more than 36,72 %; fat content over dry matter: 40 % minimum; weight: 6-8 kg; diameter: 30-35 cm; heel: 8 cm maximum; rind: smooth, regular and elastic; consistency: compact with some eye-holes; colour: natural, slightly straw-coloured; aroma: distinctive; taste: piquant and pleasant.

**4.3. Geographical area:**

The production area for 'Montasio' PDO cheese consists of: Friuli-Venezia Giulia — the whole region; Veneto — the whole of the provinces of Belluno and Treviso and part of the provinces of Padua and Venice, as follows: along the boundary of the province of Padua from where it intersects with that of the province of Treviso to the Serenissima motorway, continuing to the motorway bridge over the Brenta river and then along the river to its mouth.

**4.4. Proof of origin:**

Each stage in the production process is monitored, with all inputs and outputs being documented. This monitoring, along with the fact that the inspection body maintains special lists of all participants in the process and receives regular production reports, ensures the traceability of the product. All those registered in the relevant lists, be they legal or natural persons, are subject to checks by the inspection body.

The production chain is made up of holdings that are recognised, identified and inspected on the basis of sampling. Daily monitoring of the collection of the milk for 'Montasio' PDO cheese takes the form of inspection and approval of the vehicles used to transport it, operators' collection tanks and heat-treatment systems (the milk must not be pasteurised). The final product is immediately identifiable from label bands showing the producer's reference code and the year, month and day of production. All entries regarding the production of 'Montasio' are suitably documented on paper and, where possible, in electronic form online.

The premises of the milk producers, cheese dairies and maturing facilities must be located within the production area.

#### 4.5. *Method of production:*

The production and processing of the milk, and maturing and labelling of the cheese must take place in the area described in point 4.3.

After the milk has been coagulated with calf's rennet, the curd is stirred to a paste with small lumps the size of grains of rice which is then heated, salted and matured for a medium to long period. 'Montasio' cheese must be matured for a minimum of 60 days, at temperatures of at least 8 °C for the first 30 days and higher for the remainder of the period.

All movements of batches of 'Montasio' cheese that have been matured for less than 60 days are recorded by the cheese dairy or maturing facility, either on paper or in electronic form online.

#### 4.6. *Link:*

The natural factors are those linked to the climate in the production area, which consists largely of mountains and foothills where pasture and mountain pasture are still practised, contributing in turn to the quality of the cows' fodder.

'Montasio' cheese appears in price lists from San Daniele and Udine from 1773 and 1775, which shows that it was traded and thus produced not merely locally or for own consumption. Also, in price comparisons, there are far more references to 'Montasio' than to other similar cheeses produced in neighbouring areas. Apart from its flavour, this is no doubt due to its main characteristic, the fact that it is a cheese that keeps over time and matures, and can therefore be exchanged and traded. The product's strong link with the production area is shown by the extent to which it has stimulated the growth of production cooperatives. The first cooperative approach started up around 1880 in Cadore, also in the cheese sector, with the dairy cooperatives that soon spread throughout Friuli and Veneto and around 1915 (at the outbreak of World War I) there were an impressive 350 or so cooperatives in the region producing and marketing 'Montasio' cheese.

Another link with the production area is the establishment in 1925 in Friuli-Venezia Giulia of a college for cheese making which at the time prepared cheese makers for work in the eastern Veneto region and Friuli-Venezia Giulia. In the 1920s the production area was already identical to that to be documented later.

'Montasio' cheese and the particular technique for producing it spread quickly in Friuli and eastern Veneto, not only because of human factors and the equipment used (the new dairy cooperatives or the foundation of the cheese-making college), and by the 1960s there were more than 650 active dairies. This growth would not have been so steady, however, in a less conducive environment than that in which the technique originally spread.

First, the eastern part of Italy is, and always has been, characterised by high rainfall in the spring and autumn, and this has nurtured the spread of the grassland and cereal (wheat and barley) cultivation that provide the cattle's basic diet. A further important factor is the development of maize as a crop and its use in fresh feed and silage. In the past few years, the growing of soya as a protein supplement has also become a typical feature of the production area.

There is no doubt that microbiological characteristics of the local environment have favoured the development and spread of 'Montasio' cheese production. The product is characterised by the presence of a thermophilic microbial flora which has always made it unique among cheeses in that it can be consumed fresh (nowadays after a minimum of two months, but a few decades ago from one month only) but also, after 36 months or more of maturing, it does not go off but its organoleptic characteristics, flavour and odour change over time thanks to the bacteria naturally present in the pastures of the production area.

This is even more clear if we compare 'Montasio' with other mountain cheeses from nearby, for which history, tradition and environmental characteristics have led to different production methods being developed according to the type of cheese to be produced: fresh or 6/8 months old.

With improvements in animal husbandry, more efficient crop-growing and the introduction of increasingly hygienic milking techniques, it was felt necessary to enrich the milk only with those microorganisms that are helpful for producing 'Montasio', as a result of which the use of lactic starter cultures (rich in coccus but not rod-shaped bacteria) from milk from the production area has been trialed and spread, while in neighbouring areas producers use whey starters (rich in rod-shaped bacteria).

#### 4.7. *Inspection body:*

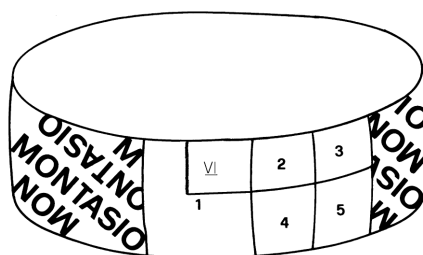
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 Tel. +39 0445313011  
 Fax +39 0445313070  
 E-mail: csqa@csqa.it

#### 4.8. *Labelling:*

The product is identified from the time of production by markings on individual bands bearing the cheese dairy's reference code, the two-letter code for the province and the date of production. The 'Montasio' PDO origin mark consists of diagonal lines with the word 'Montasio' the right way up and upside-down (see Fig. 1).

This origin mark appears on all 'Montasio' cheese, whether or not the producers are members of the consortium, provided the production rules have been followed.

Fig. 1



1. Hot-branding of the word 'Montasio' and label with the letters 'PDM'
2. Month of production
3. Day of production
4. Cheese dairy's reference code
5. Province code
6. Year of production

The logo for the designation consists of a stylised capital M below which appears the word 'Montasio'.



Fig. 2



Where the entire production process, from production of the milk to the minimum 60-day maturation period, takes place in parts of the PDO production area that qualify as mountainous under the national legislation in force, the term 'prodotto della montagna' may be used in the labelling. In these cases, a label with the letters 'PDM' (the acronym for *prodotto della montagna*) is printed on the heel of the cheese.

At the request of any producer (whether or not a member), the consortium may, after inspecting 'Montasio' PDO cheese that has been matured for over 100 days, hot-brand it on the heel with the PDO logo (see Fig. 2).

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