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⁽¹⁾ Text with EEA relevance

II

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

EUROPEAN COMMISSION

Authorisation for State aid pursuant to Articles 107 and 108 of the TFEU**Cases where the Commission raises no objections****(Text with EEA relevance)**

(2010/C 321/01)

Date of adoption of the decision	13.7.2010
Reference number of State Aid	N 612/09
Member State	Germany
Region	Hamburg, Schleswig-Holstein
Title (and/or name of the beneficiary)	Filmförderung Hamburg Schleswig-Holstein
Legal basis	Landeshaushaltsordnungen der Freien und Hansestadt Hamburg und des Landes Schleswig-Holstein — Richtlinien für Filmförderung Hamburg Schleswig-Holstein GmbH — Gesetz zum Staatsvertrag über das Medienrecht in Hamburg und Schleswig-Holstein — Gesellschaftervertrag der Filmförderung Hamburg Schleswig-Holstein GmbH
Type of measure	Aid scheme
Objective	Culture
Form of aid	Direct grant
Budget	Annual budget: EUR 10,3 million
Intensity	80 %
Duration (period)	Until 31.12.2015
Economic sectors	Media
Name and address of the granting authority	Filmförderung Hamburg Schleswig-Holstein GmbH Friedensallee 14-16 22765 Hamburg DEUTSCHLAND
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Date of adoption of the decision	24.8.2010
Reference number of State Aid	N 164/10
Member State	Germany
Region	Sachsen
Title (and/or name of the beneficiary)	Leipziger Reit- und Rennverein Scheibholz
Legal basis	Gemeinsame Verwaltungsvorschrift des Sächsischen Staatsministeriums des Innern, des Sächsischen Staatsministeriums der Finanzen, des Sächsischen Staatsministeriums für Wirtschaft und Arbeit, des Sächsischen Staatsministeriums für Soziales, des Staatsministeriums für Kultus und des Sächsischen Staatsministeriums für Umwelt und Landwirtschaft zur Förderung von Infrastrukturmaßnahmen der Kommunen im Freistaat Sachsen; §§ 23, 44 der Haushaltsordnung des Freistaates Sachsen (SäHo)
Type of measure	Individual aid
Objective	Culture
Form of aid	Direct grant
Budget	Annual budget: EUR 2,11 million
Intensity	80 %
Duration (period)	Until 31.12.2011
Economic sectors	Shipbuilding
Name and address of the granting authority	Stadt Leipzig Martin-Luther-Ring 4-6 04109 Leipzig DEUTSCHLAND SAB — Sächsische Aufbaubank Pirnaische Straße 9 01069 Dresden DEUTSCHLAND
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

Date of adoption of the decision	30.8.2010
Reference number of State Aid	N 318/10
Member State	Latvia
Region	—
Title (and/or name of the beneficiary)	Atbalsts kultūras pieminekļu privātpašniekiem kultūras pieminekļu atjaunošanai un saglabāšanai
Legal basis	Ministru kabineta 2009. gada 30. jūnija noteikumi Nr. 675 "Noteikumi par darbības programmas "Infrastruktūra un pakalpojumi" papildinājuma 3.4.3.3. aktivitāti "Atbalsts kultūras pieminekļu privātpašniekiem kultūras pieminekļu saglabāšanā un to sociālekonomiskā potenciāla efektīvā izmantošanā" "

Type of measure	Aid scheme
Objective	Culture
Form of aid	Direct grant
Budget	Overall budget: LVL 3,9 million
Intensity	50 %
Duration (period)	2009-2015
Economic sectors	Recreational, cultural sporting activities
Name and address of the granting authority	Kultūras Ministrija K. Valdemāra iela 11a Rīga, LV-1364 LATVIJA
Other information	—

The authentic text(s) of the decision, from which all confidential information has been removed, can be found at:

http://ec.europa.eu/community_law/state_aids/state_aids_texts_en.htm

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

25 November 2010

(2010/C 321/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3321	AUD	Australian dollar	1,3595
JPY	Japanese yen	111,35	CAD	Canadian dollar	1,3454
DKK	Danish krone	7,4558	HKD	Hong Kong dollar	10,3369
GBP	Pound sterling	0,84645	NZD	New Zealand dollar	1,7547
SEK	Swedish krona	9,2705	SGD	Singapore dollar	1,7428
CHF	Swiss franc	1,3326	KRW	South Korean won	1 524,67
ISK	Iceland króna		ZAR	South African rand	9,3897
NOK	Norwegian krone	8,1275	CNY	Chinese yuan renminbi	8,8595
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,4150
CZK	Czech koruna	24,720	IDR	Indonesian rupiah	11 944,66
EEK	Estonian kroon	15,6466	MYR	Malaysian ringgit	4,1800
HUF	Hungarian forint	277,35	PHP	Philippine peso	58,708
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	41,6510
LVL	Latvian lats	0,7093	THB	Thai baht	40,036
PLN	Polish zloty	3,9789	BRL	Brazilian real	2,2902
RON	Romanian leu	4,2995	MXN	Mexican peso	16,4481
TRY	Turkish lira	1,9660	INR	Indian rupee	60,7000

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

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding State aid granted under Commission Regulation (EC) No 1857/2006 on the application of Articles 87 and 88 of the Treaty to State aid to small and medium-sized enterprises active in the production of agricultural products and amending Regulation (EC) No 70/2001

(2010/C 321/03)

Aid No: XA 185/10

This complement to extensive pastoral activity will promote biodiversity and the multi-purpose use of natural areas.

Member State: France

Furthermore, aid will be paid exclusively to:

Region: Département de l'Isère

— farms whose size does not exceed that of an SME as defined in Community Law (cf. Annex I to Commission Regulation (EC) No 800/2008 of 6 August 2008, OJ L 214, 9.8.2008),

Title of aid scheme or name of company receiving an individual aid: Aides au pastoralisme en Isère, volet investissements

— farms that are enterprises active in the primary production of agricultural products,

Legal basis: Articles L 1511-1 et suivants et articles L 3231-1 et suivants du code général des collectivités territoriales.

— farms that are not enterprises in difficulty within the meaning of the Community guidelines on State aid for the rescue and restructuring of companies in difficulty (OJ C 244, 1.10.2004).

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: EUR 60 000**Sector(s) concerned:** Pastoral groups, mountain grazing syndicates, mountain pastoral land associations (pasture areas of the Northern Alps region in Isère)**Maximum aid intensity:**

— 50 % of investment or capital works to promote pastoralism in mountain areas.

Name and address of the granting authority:

Monsieur le Président du Conseil général de l'Isère
Direction de l'aménagement des territoires
Service agriculture et forêt
7 rue Fantin Latour
BP 1096
38022 Grenoble Cedex 1
FRANCE

— 10 % premium for young farmers.

Website:

http://www.isere.fr/include/viewFile.php?idtf=969&path=51%2FWEB_CHEMIN_969_1284372519.pdf

— State aid with a ceiling of EUR 20 000 per beneficiary.

Date of implementation: From the date of publication of the identification number of the exemption request on the website of the European Commission's Directorate-General for Agriculture and Rural Development.**Other information:** The proposed scheme will enable the continuation of scheme XA 299/08 with an annual budget that is better adapted to the needs of farmers in Isère.**Duration of scheme or individual aid award:** Until 31 December 2013**Objective of aid:**

This aid scheme comes under Article 4 of Regulation (EC) No 1857/2006 of 15 December 2006.

To promote natural pastoral heritage, funding is targeted to cover in particular the construction of pens to contain animals, automatic gates and cattle grids, and to install fences, drinking troughs and sorting pens (equipment specially designed for mountains).

Aid No: XA 186/10**Member State:** France**Region:** Département de l'Isère

Title of aid scheme or name of company receiving an individual aid: Aides au pastoralisme en Isère, volet aménagement des espaces pastoraux

Legal basis: Articles L 1511-1 et suivants et articles L 3231-1 et suivants du code général des collectivités territoriales.

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: EUR 180 000

Maximum aid intensity:

- 75 % of investment and work to conserve heritage features associated with pastoralism in mountainous areas.
- State aid with a ceiling of EUR 20 000 per beneficiary.

Date of implementation: From the date of publication of the identification number of the exemption request on the website of the European Commission's Directorate-General for Agriculture and Rural Development.

Duration of scheme or individual aid award: Until 31 December 2013

Objective of aid:

This aid scheme comes under Article 5 of Regulation (EC) No 1857/2006 of 15 December 2006.

The objective is to promote the department's natural heritage and mountainous landscapes through aid to improve and restore pasture areas (mountain pastures and rangelands) and conserve the fodder production potential of traditional facilities associated with animal husbandry.

The construction of huts, chalets and traditional shelters is eligible for funding.

This complement to extensive pastoral activity will promote biodiversity and the multi-purpose use of natural areas without increasing the production capacity of farms.

Furthermore, aid will be paid exclusively to:

- farms whose size does not exceed that of an SME as defined in Community Law (cf. Annex I to Commission Regulation (EC) No 800/2008 of 6 August 2008, OJ L 214, 9.8.2008),
- farms that are enterprises active in the primary production of agricultural products,
- farms that are not enterprises in difficulty within the meaning of the Community guidelines on State aid for the rescue and restructuring of companies in difficulty (OJ C 244. 1.10.2004).

Sector(s) concerned: Pastoral groups, mountain grazing syndicates, mountain pastoral land associations (pasture areas of the Northern Alps region in Isère)

Name and address of the granting authority:

Monsieur le Président du Conseil général de l'Isère
Direction de l'aménagement des territoires
Service agriculture et forêt
7 rue Fantin Latour
BP 1096
38022 Grenoble Cedex 1
FRANCE

Website:

http://www.isere.fr/include/viewFile.php?idtf=968&path=53%2FWEB_CHEMIN_968_1284372500.pdf

Other information: The proposed scheme will enable the continuation of scheme XA 300/08 with an annual budget that is better adapted to the needs of farmers in Isère.

Aid No: XA 188/10

Member State: France

Region: Région Rhône-Alpes

Title of aid scheme or name of company receiving an individual aid: Aide à l'agriculture biologique en région Rhône-Alpes: accompagnement individualisé à la conversion

Legal basis:

Articles L 1511-1 et suivants, article L 4211-1 du code général des collectivités territoriales

Délibération du Conseil régional Rhône-Alpes PRADR

Annual expenditure planned under the scheme or overall amount of individual aid granted to the company: EUR 200 000

Maximum aid intensity:

50 %

up to 50 % of expenditure, limited to EUR 2 700 per agricultural holding.

Date of implementation: from receipt of the acknowledgement of receipt showing the identification number of the measure and publication of the summary of the measure on the Commission website.

Duration of scheme or individual aid award: until 31 December 2013

Objective of aid:

In accordance with Article 15 of Regulation (EC) No 1857/2006 the objective of the aid is to provide farmers with technical assistance to assist them in their plans to convert to organic farming.

On the one hand, this technical assistance will consist of evaluating the technical feasibility and economic viability of converting all or part of an agricultural holding to organic farming and, on the other hand, the assistance will provide advice to the agricultural holding in the process of being converted.

This personalised support must maximise the likelihood of success of the conversion by adapting the conversion procedures to best suit the agricultural holding in question.

The support proposed to the farmers will consist of two stages:

- First stage before the conversion: assessment and conversion plan,
- Second stage in year 1 or 2 of the conversion: follow-up upon request from the farmers.

In accordance with Article 15(3) and (4) of Commission Regulation (EC) No 1857/2006, no aid will be paid to farmers and any person who is eligible will be able to have access to measures implemented by collective structures without being forced to be affiliated to those structures.

Furthermore, aid will be paid exclusively to:

- agricultural holdings whose size does not exceed that of an SME as defined in EU legislation (cf. Annex I to Commission

Regulation (EC) No 800/2008 of 6 August 2008, OJ L 214, 9.8.2008),

- agricultural holdings that are enterprises active in the primary production of agricultural products,
- and agricultural holdings that are not enterprises in difficulty within the meaning of the Community guidelines on State aid for rescuing and restructuring firms in difficulty (OJ C 244. 1.10.2004).

Sector(s) concerned: All agricultural holdings, in all the areas of the région Rhône-Alpes.

Name and address of the granting authority:

Monsieur le Président du Conseil régional Rhône-Alpes
Direction de l'agriculture et du développement rural
Service Agriculture
78 route de Paris
69751 Charbonnières les Bains Cedex
FRANCE

Website:

http://www.rhonealpes.fr/TPL_CODE/TPL_AIDE/PAR_TPL_IDENTIFIANT/109/18-les-aides-de-la-region.htm

Other information: —

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.6015 — Banco Santander/Bank Zachodni WBK/BZWBK AIB Asset Management)

Candidate case for simplified procedure

(Text with EEA relevance)

(2010/C 321/04)

1. On 17 November 2010, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking Banco Santander SA ('Santander', Spain) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Bank Zachodni WBK SA ('BZWBK', Poland) by way of public bid announced on 10 September 2010 and of BZWBK AIB Asset Management SA ('BZWBK Asset Management', Poland), by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Santander: international group of banking and financial companies, active in retail banking, asset management, corporate and investment banking, treasury and insurance, operating internationally,

— for BZWBK: bank which provides a full range of services for households, SMEs and large companies, in banking, brokerage services, mutual funds, insurance, leasing and factoring products in Poland,

— for BZWBK Asset Management : Subsidiary of BZWBK, offering asset management services in Poland.

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.

⁽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').

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.6015 — Banco Santander/Bank Zachodni WBK/BZWBK AIB Asset Management, to the following address:

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

Prior notification of a concentration
(Case COMP/M.6065 — AXA Private Equity/CIR/KOS)
Candidate case for simplified procedure
(Text with EEA relevance)
(2010/C 321/05)

1. On 17 November 2010, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings AXA Investment Managers Private Equity Europe SA ('AXA Private Equity', France) and Compagnie Industriali Riunite ('CIR', Italy) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking KOS SpA ('KOS', Italy), by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for AXA Private Equity: part of the AXA insurance and banking Group. It is active in asset management services,

— for CIR: energy, media, healthcare, automotive components and financial services,

— for KOS: healthcare services in Italy.

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.6065 — AXA Private Equity/CIR/KOS, 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').

Prior notification of a concentration
(Case COMP/M.6040 — Europcar/Daimler/car2go Hamburg JV)
Candidate case for simplified procedure
(Text with EEA relevance)
(2010/C 321/06)

1. On 15 November 2010, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004⁽¹⁾ by which Europcar Autovermietung GmbH ('Europcar', Germany, belonging to Eurazeo SA, France) and car2go GmbH ('car2go', Germany, controlled by the Daimler motor vehicle manufacturing group, Germany), acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of car2go Hamburg GmbH ('car2go Hamburg', Germany), by way of purchase of shares in a newly created company constituting a joint venture.
2. The business activities of the undertakings concerned are:
 - Europcar: car rental services worldwide,
 - car2go: short-term car rentals,
 - car2go Hamburg: short-term car rentals.
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.6040 — Europcar/Daimler/car2go Hamburg JV, 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').

Prior notification of a concentration**(Case COMP/M.5961 — Bertrand Restauration/Inbev France/Bars&Co)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2010/C 321/07)

1. On 19 November 2010, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Groupe Bertrand Restauration ('Bertrand Restauration', France), controlled by Groupe Bertrand ('Groupe Bertrand', France), Groupe LVMH ('LVMH', France) and AB Inbev France ('Inbev France', France), controlled by Anheuser-Busch Inbev ('Groupe Inbev', Belgium), acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking Bars&Co by way of a newly created company called Bars&Co Développement Franchises ('BCDF', France).

2. The business activities of the undertakings concerned are:

- Bertrand Restauration specialises in the catering sector (sandwich shops, cafeterias, fast food restaurants),
- Groupe Bertrand, aside from Bertrand Restauration, is active in the bakery sector and distributes beverages to the hospitality industry,
- LVMH is a leading French group specialising in the luxury goods industry (wines, spirits, fashion, leather goods, perfumes, jewellery),
- Groupe Anheuser-Busch Inbev produces and distributes beers and non-alcoholic beverages,
- Bars&CO currently manages, as part of Inbev France, the theme bar franchise networks of the Anheuser-Busch Inbev group in France under the trade names 'Au Bureau', 'Belgian Beer Café', 'Brussel's Café', 'Café Leffe' and 'Irish Corner',
- BCDF is a new company created to serve operational requirements, and will be used through Bars&Co to develop franchise networks of bars, brasseries and restaurants.

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.5961 — Bertrand Restauration/Inbev France/Bars&Co, 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 321/08)

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 from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'QUESO CASÍN'

EC No: ES-PDO-0005-0718-04.09.2008

PGI () PDO (X)

1. **Name:**

'Queso Casín'

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

Spain

3. **Description of the agricultural product or foodstuff:**3.1. *Type of product:*

Class 1.3 — Cheese

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

Full-fat, hard or semi-hard mature cheese made from whole, unpasteurised cow's milk, by means of enzymatic coagulation and kneading the resulting paste.

The milk used for producing the protected cheeses comes from healthy cows of the Asturiana de la Montaña o Casina, Asturiana de los Valles and Frisona breeds and crosses thereof.

When matured, the cheese has the following characteristics:

Physical and chemical characteristics:

Minimum dry matter: 57 %

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Minimum fat content of dry matter: 45 %

Minimum protein content of dry matter: 35 %

Physical and organoleptic properties:

Type and presentation: hard to semi-hard, matured to cured or semi-cured.

Form: irregular discoidal-cylindrical, with one side bearing floral or geometrical markings, symbols or the producer's name. Some 10-20 cm in diameter and 4-7 cm in height.

Weight: between 250 and 1 000 grams.

Rind: smooth, fine and almost non-existent because, after repeated kneading, the cheese matures uniformly and at the same rate inside and out. Its exterior and interior form a compact, bound mass, which is clean, dry and slightly oily. It is dark creamy-yellow in colour, with shades of white. Imprinted in bas-relief on the upper side is the producer's individual stamp.

Body: firm, friable, hard to semi-hard, yellowish colour, no eyes, although it may have small cracks. Crumbly when cut. Buttery feel on the palate. Homogenous and plastic consistency.

Aroma: strong and potent.

Flavour: depends on the production method, particularly the number of times it is kneaded in the kneading machine: if kneaded heavily, it has a bitter, spicy, strong flavour, an acquired taste, with the penetrating, rustic aroma of butter seasoned by time; if kneaded less heavily, the flavour is the same though reduced in intensity. In any event, it has a strong, broad, persistent, spicy flavour, slightly bitter at the back of the mouth, with a strong aftertaste.

Microbiological characteristics:

Will be adapted to the requirements in the rules in force.

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

Cow's milk, lactic ferments, calcium chloride, rennet and salt.

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

The feed of the cattle that produce the milk used as the raw material for producing 'queso Casín' is based directly on the area's natural resources, from pasture-grazing practically all year round, complemented by hay and fresh fodder from the producer's own farm, with the creation of a rotational system for using the pastures. The herds are essentially traditional, low in number and linked to the land, where it is common to see them grazing almost all year round.

Their feed thus originates in the defined geographical area. Exceptionally, when fodder from the producers' own farms is scarce, their rations may be supplemented by small quantities of externally produced cereals and legumes.

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

—

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

Packaging — to safeguard the product's quality, it is packaged on the premises where it is made or matured before distribution as its fine, thin, almost non-existent rind makes it more susceptible to contamination and changes in its external appearance.

Furthermore, for the same reason, this cheese can be eaten whole, which means it must be pre-packaged.

The permitted materials for its packaging are paper, cardboard, wood or plastic, for food use or other uses authorised by the Regulatory Council.

3.7. Specific rules concerning labelling:

The labelling will be adapted to conform to the general rules governing the labelling, presentation and advertising of foodstuffs. As well as each producer's individual label, the protected cheeses will bear a specific, numbered secondary label to safeguard the product's identity.

The label of the protected cheeses should feature a separate mention of the words 'Denominación de Origen Protegida "Queso Casín"' — and the logo, which will be uniform, with four colour options, for all operators who market cheeses protected by the PDO. They are reproduced below.



4. Concise definition of the geographical area:

The defined geographical area for the production of milk and the manufacture, maturation and packaging of the PDO 'Queso Casín' cheeses is situated in the south of the Asturias region, in the mid-east to be precise. The municipalities included in this geographical area are: Caso, Sobrescobio and Piloña.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

It is defined by its belonging to the area of the central eastern Asturian mountains, a landscape characterised by narrow valleys separated by wide rocky crests. The area's mountainous nature means that steep slopes predominate for the greater part. The medium-high altitudes converge on a depressed central plain area, part of the preitoral depression that runs from east to west and serves as the riverbed for the Piloña. That river and the Alto Nalón are the area's two biggest rivers.

Apart from the highest mountain heights, this area enjoys an oceanic climate, temperate with mild rains, though persistent throughout the year, and a moderate thermal fluctuation.

This landscape of valleys or river basins surrounded by mountains also gives rise to abundant and persistent fogs. All these processes cause a notable reduction of sunshine throughout the year.

The countryside's vegetation is defined by the presence of abundant meadows for hay and pasture, as well as a large expanse of woods and scrubland areas and rocky outcrops on the steepest slopes.

The most interesting species that cover the meadows and pastures belong to the families of grasses and legumes.

It was in these conditions that the technique for making 'Casín' cheese developed, in response to the need to find a safe and lasting means of conservation in an area where the mild temperatures and the predominance of rainy and cloudy days confer a high degree of atmospheric humidity, making it difficult to dry the curds produced when the milk coagulates.

'Kneading' emerged as the habitual and only way to bind together the various small curds into one piece. Repeating this process produced a drier and more compact mass, from which a more durable product could be obtained. Moreover, it allowed salt to be added to the mass in a homogenous form and the even spread of microorganisms which appeared during fermentation, thereby facilitating the necessary maturation, all of which gave the product specific organoleptic characteristics.

The kneading was done by hand until a specific mechanism was developed for it, namely the kneading machine or table which appears to have been an adaption of a tool used in traditional bread-making, known as the 'bregadora' or 'bregadera', and which was used on a communal basis — the 'diis d'amasar' — so as to make the scarce material resources profitable and improve production, though it still remained laborious.

This work involved processing semi-processed curds ('gorollus') and cheeses from different producers, which had to be distinguishable from each other. The solution was to mark each piece with a characteristic stamp to make it quick and easy to identify its owner. A cylindrical or fusiform wooden tool with simple symbols set on the ends — known as an 'ochavau' — was used to mark the semi-processed curds, one mark stamped onto each mass produced. The 'marcu' or 'cuñu' was used to mark the finished cheeses. This was a bigger and more elaborate wooden tool, with a variety of finely decorated stamps used to indicate the producer. Nowadays it is common for the 'marcu' to bear the producer's name.

Probably owing to its complexity, this production method — particularly the kneading — remains the exclusive preserve of this variety of cheese. The main factor that contributed to its preservation was the work of the women who produced the cheese for domestic consumption and the enthusiasm of the sole (female) producer who nowadays exhibits and markets the product at fairs and markets throughout Asturias and the rest of Spain. Another important factor was the cooperation of local rural development groups.

5.2. Specificity of the product:

'Casín' cheese can be identified externally by the peculiar appearance given to it by the seal with each producer's own anagram, stamped with a die ('marcu') marking the whole of the upper side of each cheese.

The specific character of this cheese has been described: its irregular cylindrical-discoidal form; its smooth, fine, almost non-existent rind which forms a compact mass with the inside; its kneaded body; its strong, persistent flavour and aroma that grow every time the curd is kneaded by the kneading machine; its composition that makes it one of Spain's (and the world's) driest and most protein-rich cheeses.

This cheese is completely different from all the other varieties produced, including those produced in neighbouring municipalities. Caso's border with the municipality of Pongo is defined by a series of mountainous ranges, which also represents the division between two types of classic Asturian cheeses — 'Casín' and the cheese from Los Beyos — and takes on a special relevance here.

Historical study provides documentary evidence of the importance of 'Casín' cheese.

In 'En el país de los 100 quesos' (In the Land of 100 Cheeses), Barcelona, 2000, Enric Canut claims that 'with the way it is produced and the crude tools used, Casín cheese may be one of the oldest cheeses in Spain'.

Written accounts of the cheese, by specific populations of the area, date back to the 14th century. 'The abbess D^a Gontrodo, leasing the *mansos* of San salvador de Sobrecastello in 1328 for seven years at a price of 70 *maravedís* to be paid every first of September, and "kneaded cheeses" to be paid every (feast day of) San Martín in November.'

In 1341, *idem*, 'and good kneaded cheeses.'

There are references to this cheese in the writings of Jovellanos (18th century); in the 'Diccionario Geográfico de Madoz' (geographical dictionary of Madoz), published at the beginning of the 19th century, and in the 'Curso de Agricultura Elemental' (elementary agricultural course book) by Dionisio Martín Ayuso, published at the end of the 19th century.

In 'Asturias' by O. Bellmut and Fermin Canella (Gijón, 1900), the cheese from Caso is cited as one of the most famous cheeses to have crossed the borders of the Asturias. In the same vein, it appears in 'Los Elementos de Agricultura y Técnica Agrícola e Industrial', F. Requejo y M. Tortosa (Madrid, 1903).

The book 'Comer en Asturias' (Eating in Asturias) (Madrid, 1980) by Eduardo Méndez Riestra mentions 'Casín' cheese among those cheeses produced in Asturias, as does Carlos Mero González, in his 'Guía Práctica de los quesos de España' (Practical Guide to the Cheeses of Spain) (Madrid, 1983) and Simone Ortega in 'Tabla de quesos españoles' (Table of Spanish Cheeses) (Madrid, 1983).

'El Gran Libro de la Cocina Asturiana' (The Big Book of Asturian Cooking) by chemist and writer J.A. Fidalgo Sánchez (Gijón, 1986) claims that 'Casín' cheese is the cheese most representative of the central southern region of Asturias.

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 mountainous topography was the main factor in determining that the surplus milk should be used to make cheese, as the constraints imposed by the poor communications meant that milk could only be used for the production of cheese and butter.

It was a combination of all the natural elements that led to the production of this specific type of cheese. On the one hand, the topography has resulted in a landscape of low meadows and mountain pastures with an extraordinary diversity of flora and vegetation, which have a direct bearing on the diet of the cattle that produce the milk and allow these resources to be exploited using traditional methods.

On the other hand, the climate and the abundant, gentle rain evenly spread throughout the year, the lack of sunshine and the moderate temperatures are ideal for ensuring local fodder production and for keeping cattle in the pastures.

All the milk used to make 'Casín' cheese comes from cows that graze regularly on the area's meadows and pastures throughout the year.

The first makers of this cheese were the farmers of old who developed a production method in keeping with the constraints imposed by the area's environmental conditions so as to lengthen the time they could keep a perishable product, giving rise to a unique variety of cheese, the characteristics of which are a result of, and determined, by a combination of the natural elements and the particular production method.

Reference to publication of the specification:

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

http://www.asturias.es/Asturias/descargas/PDF_TEMAS/Agricultura/pliego_condiciones_dop_queso_casin.pdf

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 321/09)

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

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006
AMENDMENT APPLICATION UNDER ARTICLE 9**

'PIMIENTO ASADO DEL BIERZO'
EC No: ES-PGI-0105-0262-30.06.2009

PGI (X) PDO ()

1. Heading in the specification affected by the amendment:

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

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 have been published
- 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 phyto-sanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

3.1. Geographical area:

According to the original specification, and the published summary, the peppers must be processed/roasted in the geographical area where they are grown. The area comprises 17 municipalities in the El Bierzo district. The proposed amendment removes the geographical restriction on the area where the peppers are processed, so that they can be roasted in any area. The reason for this change is that the geographical environment does not have any influence on the roasting process.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

3.2. Labelling:

Additional specifications have been introduced regarding geographical indication usage on processed products, so that they may be subject to inspection.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'PIMIENTO ASADO DEL BIERZO'

EC No: ES-PGI-0105-0262-30.06.2009

PGI (X) PDO ()

1. Name:

'Pimiento Asado del Bierzo'

2. Member State or third country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

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

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

The product to be protected is the fruit of the pepper plant (*Capsicum annuum* L.) of the Bierzo ecotype. The product, intended for human consumption, is put up for sale roasted and packaged in a container.

The pepper belongs to the Bierzo ecotype, which is a set of individuals that, whilst having genetic characteristics that are identical to those of the variety to which they belong, are adapted to the conditions of the Bierzo district and present morphological and physiological differences linked to their environment. This is why they are called 'pimientos del Bierzo'.

1. The fresh peppers must have the following physical and morphological characteristics:

- Surface: smooth surfaces with barely any fissures or marks. The stem should not be fissured. The skin which should be smooth and shiny, free of wrinkles and soft patches, ranging from pale to deep red in colour. Peppers with green patches are rejected.
- Number of lobes: 3-4
- Shape and size: triangular and elongated in shape, longer than 10 cm and wider than 6 cm.
- Apex: with rounded edges.
- Pericarp: firm flesh which is not damaged when subjected to manual pressure. The average thickness of the flesh of the pepper is less than 8 mm.
- Unit weight: over 160 grams.

2. The fresh peppers must have the following minimum quality characteristics:

- They must be whole peppers with stalks, well-developed, clean and free of external moisture, visible foreign matter and foreign odours.
- If the peppers have any superficial defect due to climatological or health reasons, the total area affected must not exceed 1 cm² on each pepper.
- The peppers must keep their shape and consistency; any mal- or deformed fruits are considered defective.

3. The roasted peppers must have the following physical/chemical and organoleptic characteristics:

- Colour: from pale to deep red.
- Aroma: typical roasted pepper smell, a smoky smell.
- Flavour: their predominant flavour is slightly bitter with a mild, smoky, slightly spicy after-taste.
- Surface: slightly fissured.
- Charred remains: less than 1,5 cm² per 100 grams of peppers.
- Presence of seeds: up to 10 seeds per 100 grams of peppers.
- Juice: a liquid which is fairly thin in consistency.
- Texture: tender or soft, with low to medium cohesiveness.
- Uniformity: the packaged content must be uniform as regards colour, shape, size and consistence.
- Carbohydrates: less than 5 %. This gives the product its typical slightly bitter flavour.
- Dietary fibre: less than 3 %. This gives the product its typical tenderness.

The preserved roasted peppers can be put up for sale whole or in chunks. In accordance with the Spanish quality standard in force for processed vegetables, which applies to preserved peppers, when the peppers are put up for sale whole they must come under the 'Extra' or 'Primera' (first) category. When the product is put up for sale in chunks it must come under 'Primera'.

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

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

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

Pepper production must take place in the defined geographical area of agricultural production, situated in the centre of the Bierzo district.

The plots must have soil with a loamy texture, pH values between 5,0 and 7,0 and be planted with peppers of the Bierzo ecotype. Only band or targeted irrigation, which prevents the base of the stalk coming into contact with the water, is permitted. Harvesting is done by hand, in various stages. At each stage the peppers presenting characteristics closest to those described in the specification are selected.

It is the fact that the peppers are of the El Bierzo ecotype and grown in the Bierzo district, that gives the final product its specific characteristics, wherever the roasting is done.

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

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3.7. *Specific rules concerning labelling:*

Manufacturing and packaging undertakings that have received a certificate from the Regulatory Board will have to include the words 'Indicación Geográfica Protegida Pimiento Asado del Bierzo' ('Protected Geographical Indication Pimiento Asado del Bierzo'), accompanied by the Regulatory Board's logo, on the labelling.

All packaging in which the protected roasted peppers is released for consumption must bear a numbered label that is issued by the Regulatory Board and affixed at the registered packing plant.

4. Concise definition of the geographical area:

The defined geographical area where the peppers are grown is situated in the centre of the Bierzo district, in the extreme north-western part of the province of Leon, which forms part of the Autonomous Community of Castile-Leon and comprises the following municipalities:

Arganza, Bembibre, Borrenes, Cabañas Raras, Cacabelos, Camponaraya, Carracedelo, Carucedo, Castropodame, Congosto, Cubillos del Sil, Molinaseca, Ponferrada, Priaranza, Sobrado, Villadecanes-Toral de los Vados and Villafranca del Bierzo.

There is no geographical restriction on the area in which the peppers are roasted.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The defined production area consists of a rift valley surrounded by a mountainous area made up of hills and mountain ranges. The valley of the river Sil is the only easy passage out of the area. The average altitude of the pepper-producing municipalities is around 550 metres above sea level.

The soils given over to pepper cultivation have a loamy texture, are deep, light, porous and fairly well drained. They are poor in organic matter, calcium, phosphorus, potassium and sodium and have a carbon/nitrogen ratio of between 8 and 10. Their pH values are slightly acid, ranging between 5,5 and 7,0.

The Bierzo district enjoys a Mediterranean climate ('índice de mediterraneidad' of 5,28) as it is an area that has many hours of sunshine, an average annual temperature of 12,5 °C and an average annual rainfall of 800 mm.

The average period of frost is long, from 11 November to 4 April, which means that most years the peppers can be planted at the beginning of May and harvested from the end of August to the beginning of November.

There is a direct link between the number of hours of sunshine, the solar radiation and the temperature and the low levels of carbohydrates produced by the photosynthesis activity of the plant (less than 5 %); this gives the peppers a slightly bitter flavour, which is one of their organoleptic characteristics.

The dietary fibre content — mainly cellulose —, which also depends on photosynthesis activity, is low (less than 3 %) and thus the pepper has tender flesh, an organoleptic characteristic that is easily identified.

5.2. Specificity of the product:

The specificity of the product stems from the geographical area where it is produced, giving the Bierzo ecotype peppers low levels of carbohydrates and dietary fibre, which makes the roasted peppers tender and gives them a slightly bitter flavour.

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):

There is a direct link between the number of hours of sunshine, the solar radiation and the temperature and the low levels of carbohydrates produced by the photosynthesis activity of the plant.

The dietary fibre content — mainly cellulose —, which also depends on photosynthesis activity, is low.

Historical and literary references attest to the product's reputation, which derives from the area's pepper-growing tradition and the specific characteristics of the roasted, preserved product.

The roasting is done in the traditional way using a metal grill plate or oven, heated with firewood or gas, since they do not adversely affect the quality of the product. This process gives the peppers a smoky flavour and after-taste, which is not altered as only a small quantity of olive oil, salt and lemon juice or citric acid is added.

The whole process of roasting, and the removal of the stalks, membranes and skin, is carried out by hand. No chemical solutions are used and the peppers are not even washed with water. For this reason, the roasted peppers contain some charred fragments and seeds, which show that the processing has been done by hand.

Since this roasting process can be carried out in any other area in the same way, it has been decided not to restrict the area in which the peppers may be processed.

Publication reference of the specification:

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

http://www.itacyl.es/opencms_wf/opencms/system/modules/es.jcyl.ita.extranet/elements/galerias/galeria_downloads/calidad/pliegos_IGP/IGP_Pimiento_Asado_Bierzo.pdf

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 321/10)

This publication confers the right to object to the amendment 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.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION ACCORDING TO ARTICLE 9

'BRESAOLA DELLA VALTELLINA'

EC No: IT-PGI-0217-1525-05.03.2009

PGI (X) PDO ()

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
- Other (Raw materials)

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 has been published
- 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. Description of product:

The values for the chemical and chemical/physical parameters should differ between the various types of 'Bresaola della Valtellina'.

It is proposed to amend the values laid down for moisture and protein in line with the specific nature of both the cut used and the type of packaging. The maximum moisture values should be as follows: 63 % for loose Bresaola produced from the *punta d'anca* cut (i.e. topside without adductor muscle); 62 % for vacuum-packed *punta d'anca* Bresaola; 60 % for vacuum-packed *magatello* (eye of round) Bresaola; 60 % for sliced Bresaola that is vacuum-packed or in modified-atmosphere packaging; and 65 % for all other types of cut and/or packaging.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Moreover, owing to the changes in the moisture limits, the minimum level of protein is 33 % for the sliced product and 30 % for the other types of packaging.

Generally speaking, reducing the maximum moisture level improves both the characteristics of the product indicated in point 3.2 of the single document and its shelf life. Tests carried out on the finished product have shown that identifying the specific analytical values for moisture for the *punta d'anca* and *magatello* cuts improves the consistency of the finished product, which is accordingly firmer and more elastic. 'Bresaola della Valtellina' in nets tends to dehydrate naturally and, accordingly, may have a moisture level higher than that of the vacuum-packed product which, by contrast, is protected by the packaging material. The purpose is to ensure that the characteristics indicated in point 3.2 of the single document are maintained. The sliced product must have lower moisture content than that of the vacuum-packed or netted product, in order to prevent condensation and the resultant deterioration of the finished product. As a result of the reduction in the moisture level, the protein level is proportionally increased without adversely affecting the organoleptic characteristics of the finished product.

It is necessary to reduce the minimum weight from 2,5 kg to 2 kg, but only for pieces of 'Bresaola della Valtellina' produced from the *punta d'anca* cut and intended for pre-packaging for slicing in vacuum packs or modified-atmosphere packaging. This is necessary in order to ensure the best possible pre-packaging of the sliced meat, which requires somewhat smaller Bresaola pieces with a uniform shape — cylindrical or square — from end to end.

3.2. Method of production:

It is necessary to exclude lactose from the curing ingredients, as it is classified under Community law as an allergen. Excluding it will in no way change the characteristics of 'Bresaola della Valtellina'.

It should be specified that 'up to a maximum of 195 ppm' for 'sodium and/or potassium nitrite' is the 'limit on the quantity introduced into or, in any event, absorbed' by the Bresaola during processing — obviously without prejudice to the residue in the finished product laid down in the legislation in force — so as not to give the impression that the aforementioned limit of 195 ppm applies to the quantity in the curing solution.

It is necessary to give the temperature inside the facilities used for ageing as a range, i.e. an average of 12 °C to 18 °C instead of 15 °C as at present.

From a technological viewpoint, widening the temperature range of the stores used for ageing provides a greater margin for adapting the environmental conditions to how the product actually develops, so as to ensure that it ages slowly and gradually while leaving the characteristics of the final product unchanged.

It is necessary to reduce the minimum ageing period to three weeks, but only where the product is sold loose and is not vacuum-packed. This is because 'Bresaola della Valtellina' does not benefit from natural forms of protection, such as rind or fat, and can suffer excessive hardening and an alteration of its characteristic colour if it stays in storage locations other than the stores used for ageing. It has been found that reducing the ageing period to three weeks for 'Bresaola' sold loose (not vacuum-packed) significantly reduces the problem.

3.3. Labelling:

It is necessary to amend the labelling arrangements for the product, so as to ensure compliance with the provisions currently in force in relation to the labelling of food products.

3.4. Other (Raw materials):

It is felt that the age range of the animals at slaughter should be 18 months to four years instead of two to four years. Recent scientific studies have shown that lowering the slaughter age does not alter the characteristics of the raw material used for producing 'Bresaola della Valtellina' or those of the final product indicated in points 3.2 and 5.2 of the single document.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'BRESAOLA DELLA VALTELLINA'

EC No: IT-PGI-0217-1525-05.03.2009

PGI (X) PDO ()

1. Name:

'Bresaola della Valtellina'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.2 — Meat products

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

The 'Bresaola della Valtellina' Protected Geographical Indication is a salted and naturally aged beef product to be consumed uncooked. Its shape is that of the muscles used to make it. For commercial reasons, these are trimmed and thus take on a cylindrical shape. For specific needs they may be pressed into a brick-like shape. 'Bresaola della Valtellina' PGI must be packed into natural or artificial casings, and dried and aged in climatic conditions capable of bringing about, during slow and gradual moisture reduction, natural fermentation and enzymatic processes, such as to lead to changes over time that give the product its typical organoleptic characteristics and to ensure its preservation and wholesomeness at normal room temperature. With regard to the product's organoleptic characteristics, its consistency is firm and elastic; its appearance when cut is compact and without fissures; the lean part is a uniform red colour with a barely visible dark border, while the fatty part is white; its smell is delicate and slightly aromatic; and its taste is pleasant, moderately strong and never sour. Commercial characteristics: (a) *fesa* Bresaola: at least 3,5 kg; (b) *punta d'anca* Bresaola: (b)(1) to be sold whole or in thick slices: at least 2,5 kg; (b)(2) to be pre-packaged for slicing in vacuum packs or modified atmosphere packs: at least 2,0 kg; (c) *sottofesa* Bresaola: at least 1,8 kg; (d) *magatello* Bresaola: at least 1,0 kg; and (e) *sottosso* Bresaola: at least 0,8 kg.

3.3. Raw materials (for processed products only):

'Bresaola della Valtellina' is produced from the meat of beef cattle of between 18 months and four years of age obtained exclusively from the following muscle groups of the upper hind legs: *Fesa* (topside): the posteromedial section, including the internal rectus muscle, the adductor muscle and the semimembranosus muscle; *Punta d'anca*: the part of the *fesa* without the adductor muscle; *Sottofesa* (silverside): the posterolateral section, i.e. the biceps femoris muscle; *Magatello* (eye of round): the posterolateral portion of the leg muscles, i.e. the semitendinous muscle; and *Sottosso* (thick flank): the front of the leg, composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles.

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

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

The steps in the production of 'Bresaola della Valtellina' PGI that must take place in the typical production area are as follows: trimming, dry salting, packing into casings, drying, ageing, slicing, cutting and packaging.

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

'Bresaola della Valtellina' can be packaged in vacuum and modified atmosphere packs whole, in cuts, in thick slices or sliced. Packaging, slicing and cutting must be carried out within the production area as

defined in point 4 to avoid the effects of changes in temperature and humidity during the transport stage, which might adversely affect the nature of the product and, thus, its final quality characteristics.

3.7. *Specific rules concerning labelling:*

The labels for 'Bresaola della Valtellina' must include the following: the name 'Bresaola della Valtellina', which is untranslatable and must appear on the label in clear, indelible characters that can be clearly distinguished from all other wording, immediately followed in printed characters of the same size by the abbreviation PGI and the symbol of the Protected Geographical Indication, which must be given in the language in which the product is being marketed and in the form permitted by the EC.

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

By long-standing tradition, the production area of 'Bresaola della Valtellina' is limited to the entire territory of Sondrio province. 'Valtellina' is the name of the main valley in the province.

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

5.1. *Specificity of the geographical area:*

The production area of 'Bresaola della Valtellina' PGI is made up of a group of Alpine valleys located between the Rhaetian Alps and the Orobian Pre-Alps, where temperatures are relatively low even in summer, the humidity is low, breezes result from the temperature variations caused by Lake Como and the air is dry. The distinctive combination of these climatic and environmental factors creates optimal conditions for slow and gradual ageing of the product. Added to the specific nature of the climate are the industriousness and technical skills of the local population. Honed and traditionally handed down from worker to worker over generations, they are the essential factor in the production of 'Bresaola della Valtellina' PGI.

5.2. *Specificity of the product:*

When it is released for consumption, 'Bresaola della Valtellina' PGI has the following precise chemical and chemical/physical characteristics: protein: sliced Bresaola, in vacuum packs or modified-atmosphere packaging: minimum 33 %; all other types of packaging: minimum 30 %. Moisture (natural state): loose *punta d'anca* Bresaola: maximum 63 %; vacuum-packed *punta d'anca* Bresaola: maximum 62 %; vacuum-packed *magatello* Bresaola: maximum 60 %; sliced Bresaola, in vacuum packs or modified-atmosphere packaging: maximum 60 %; all other types of cut and/or packaging: maximum 65 %. Fat: max. 7 %. Ash: minimum 4 %. Sodium chloride: maximum 5 %.

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 qualities of 'Bresaola della Valtellina' PGI depend on the environmental conditions and natural and human factors. The distinctive climatic conditions of the Valtellina, which stretches longitudinally between the Rhaetian Alps and the Orobian Pre-Alps, have made it possible to obtain, through light salting, a beef leg meat product that has a delicate flavour and a tenderness that makes it particularly appetising. 'Bresaola della Valtellina' PGI owes its name and reputation to the geographical area in which it originated. Long ago, preserving all meat by salting and drying was common practice. Improved food production techniques, increased diversification and the use of different preservation methods supplanted the use of dried salted meat. Writings from as early as the 1400s bear witness to the salting and drying of legs of beef in Valtellina. The origin of the name appears to go back to the term 'salaa come brisa' in Valtellina dialect. This led to 'brisaola', which was subsequently rendered in Italian as 'bresaola'. Palazzi's 'Novissimo dizionario della lingua italiana' dictionary (1974 edition) defines bresaola as 'dried and salted beef typical of the Valtellina'. Lastly, the industriousness and technical skills honed and traditionally handed down from worker to worker are an essential factor in the manufacture of this product, the specific characteristics of which remain linked to both environmental and human factors.

Reference to publication of the specification:

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

The Government has launched the national objection procedure for the proposal to recognise the 'Bresaola della Valtellina' protected geographical indication.

The full text of the product specification is available: on the following website:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or alternatively:

by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione alle'same dell'UE [regolamento (CE) n. 510/2006]'.

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 321/11)

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

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'LIQUIRIZIA DI CALABRIA'

EC No: IT-PDO-0005-0644-24.09.2007

PGI () PDO (X)

1. Name:

'Liquirizia di Calabria'

2. Member State or Third Country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

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

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

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

'Liquirizia di Calabria' Protected Designation of Origin is reserved exclusively for fresh or dried liquorice and its extract. Such liquorice must come from cultivated or wild *Glycyrrhiza glabra* plants (family: *Leguminosae*), specifically the 'typica' variety known in Calabria as 'Cordara'.

On release for consumption 'Liquirizia di Calabria' PDO must have the following characteristics:

Fresh root:

- Colour: straw yellow
- Flavour: sweet, aromatic, intense and lasting
- Moisture content: between 48 % and 52 %
- Glycyrrhizin content: between 0,60 % and 1,40 %

Dried root:

- Colour: from straw yellow to ochre yellow
- Flavour: sweet, fruity and slightly astringent
- Moisture content: between 6 % and 12 %
- Glycyrrhizin content: between 1,2 % and 2,4 %

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Root extract:

- Colour: from dark terracotta brown to black
- Flavour: bitter-sweet, aromatic, intense and lasting
- Moisture content: between 9 % and 15 %
- Glycyrrhizin content: between 3 % and 6 %

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

—

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

—

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

All stages in production, from growing to harvesting, as well as drying and processing, must take place in the area defined in point 4.

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

'Liquirizia di Calabria' PDO may be marketed in packages made of cardboard, glass, metal, ceramic, polypropylene and high-density polyethylene and all materials permitted under the laws in force regarding the packaging of foodstuffs. Packages may weigh between 5 g and 25 kg. All packages must be sealed in such a way that opening the package breaks the seal.

3.7. *Specific rules concerning labelling:*

The label must feature the designation's logo, the serial number assigned by the inspection body and the date of packaging of the products contained in the individual packages. The logo of 'Liquirizia di Calabria' PDO depicts a stylised lozenge with equal sides and 90° angles. The minimum printing size of the whole logo is 0,5 cm high and wide. The logo may be printed in any colour.



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

The production area of 'Liquirizia di Calabria' includes all the municipal areas set out in detail in the production specification, where *Glycyrrhiza glabra* plants of the 'typica' variety, known in Calabria as 'Cordara', grow wild or are cultivated, up to an altitude of 650 m above sea level. This area is bounded to the north by the Pollino Massif, which slopes down gently to the north east to Rocca Imperiale. It is thus separated from the Basilicata region. The area covers the lands in the Crati Valley that give onto the right and left banks of the river, which runs from south to north and flows into Ionian Sea to the north east having crossed the Sibari Plain. On the Tyrrhenian side, the areas concerned are those which, running from north to south, are located between the municipalities of Falconara Albanese and Nicotera. On the Ionian side, the areas included are those running from the area in the north bounding the Sibari Plain, the broad plain in Crotone Province, reaching as far as the extreme tip of Calabria.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The historical liquorice production area was coastal Calabria, in particular the main area between the municipalities of Villa Piana, Cerchiara di Calabria, Cassano-Sibari, Corigliano Calabro and Rossano (all situated in the Sibari plain), thanks to the natural condition of the soils on the plain, which are stony, pH neutral and characterised by siliceous substances. The climate characteristics of the Sibari Plain, where liquorice production is still mainly concentrated, are suitable for the dissemination of this plant, owing to the proximity of the mountains and the absence of wind trajectories, with the nearby Pollino and Sila Massifs acting as a natural barrier. The liquorice plants grow wild and are cultivated along the coasts and spread from the plains on the coasts of the Tyrrhenian Sea (Lamezia, Falerna, Nocera Tirenese, etc.) and the Ionian Sea (Crotone, Isola Capo Rizzuto, Chiaravalle, Badolato, Roccella Jonica, etc.) to the inland hilly areas. They are disseminated via the valleys of the main Calabrian rivers to the inland hills which, owing to their specific configuration, enjoy the beneficial effects of the sea, meaning that the liquorice is present with the same characteristics quite a number of kilometres from the shore. The climate, which is decidedly Mediterranean, with long, hot and dry summers and mild winters, means that *Glycyrrhiza glabra*, 'typica' variety ('Cordara') is evenly spread throughout the area under consideration.

5.2. Specificity of the product:

Compared to varieties that are chemically and physically similar to it, 'Liquirizia di Calabria' PDO is decidedly different in terms of the presence of secondary metabolites, including the active principle that defines its commercial and pharmacognostic characteristics, glycyrrhizin. This is a saponin, the percentage of which in 'Liquirizia di Calabria' is lower, on average, than in those similar species and varieties, which is why 'Liquirizia di Calabria' is sought after on the market. The findings of recent studies have further highlighted the difference between 'Liquirizia di Calabria' and liquorice from neighbouring regions in terms of its glycyrrhizic acid content which, as stated, is distinctly lower than that contained in roots from other regions, and also in terms of its lower sugar content.

Another study carried out into the volatile fraction showed the clear difference between the composition of 'Liquirizia di Calabria' and that of liquorices from other parts of Italy and from abroad. Lastly, a comparison with liquorice extracts from other countries showed that 'Liquirizia di Calabria' has a different qualitative and quantitative composition as far as phenolic compounds are concerned.

In particular, it showed that 'Liquirizia di Calabria' has a minimal percentage of liquiritigenin and isoliquiritigenin and significant percentages of licochalcone A, which is absent in other samples or jointly present with licochalcone B.

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):

Calabria is a region which, owing to its configuration and topography, has characteristics that are absolutely unique as compared to all the other regions in Italy.

The extreme extension of the Italian peninsula, Calabria is itself considered a long, narrow peninsula surrounded by the sea along approximately 800 km of coastline. While in some ways it can be compared with Puglia, in other ways it is completely different. Indeed, Calabria is divided lengthways into two parts by high Apennine mountain chains, a factor that is absolutely unique among the regions of Italy.

Its configuration and topography mean that Calabria has biological, soil and climate conditions that are absolutely unique and distinctive as compared to the rest of the peninsula in terms of average temperatures, temperature range, humidity, rainfall, precipitation, wind, sunshine hours and intensity and thus soil temperature. These factors have been widely demonstrated by numerous scientific studies. Over the course of the centuries, the distinctive habitat has subjected the species to strong pressure to adapt, thus affecting its development by conditioning its composition and nutritional and aromatic characteristics. This gave rise to a specific chemotype, 'Liquirizia di Calabria'.

This specific type of liquorice is identified with the Calabria region; indeed, it was well known as far back as the 17th century, as demonstrated by many documents including the famous 'Trattato di teurapeutica e farmacologia' ('Treatise on Therapeutics and Pharmacology') Vol. I (1903), which states that '... the species from which they originate is *Glycyrrhiza Glabra* (*Leguminosae Papilionaceae*), which belongs to the south west of Europe. Sometimes the medicinal root is known as Calabria Liquorice ("Liquirizia di Calabria") to distinguish it from Russian liquorice, which is lighter in colour and produced from *Glycyrrhiza glandulifera* or *echinata*, which is found in south east Europe'.

In addition, the 14th Edition of the famous Encyclopaedia Britannica (1928) stated that '... the preparation of the juice is a widely extended industry along the Mediterranean coast but the quality best appreciated in Great Britain is Made in Calabria ...'.

The Encyclopaedia Britannica's assessment is supported by a report by the US Department of State entitled 'The Licorice Plant' (1985).

The designation 'Liquirizia di Calabria' refers to a complex 'product' which is the result of interaction with human activities that have been handed down over the centuries and become a veritable tradition of the Calabria region, as can be seen in the depiction by Saint-Non in the late 18th century, and in 'Stato delle persone in Calabria. I concari'. ('State of the People of Calabria. Liquorice Makers') (1864) by Vincenzo Padulo, the SVIMEZ (Association for the Development of Industry in Southern Italy) document 'Piante officinali in Calabria: presupposti e prospettive' ('Medicinal Plants in Calabria: Foundations and Prospects') (1951), 'Pece e liquirizia nei casali cosentini del Settecento: forma d'industrie e forze di lavoro' ('Pitch and Liquorice on Farmsteads in the Cosenza Area in the 18th century: Forms of Industry and Labour Forces') (1980) by Augusto Placanica, 'I 'Conci' e la produzione del succo di liquerizia in Calabria' ('Liquorice Workshops and Liquorice Production in Calabria') (1986) by Gennaro Maticena, 'La dolce industria. Conci e liquirizia in provincia di Cosenza dal XVIII al XX secolo' ('The Sweet Industry. Liquorice Workshops and Liquorice in the Province of Cosenza from the 18th to the 20th Centuries') (1991) by Vittorio Marzi et al., and in many other texts published from the 18th century to the present day.

In the second half of the 18th century, liquorice growing in Calabria extended all along the Ionian coast, in particular along the northern borders with Basilicata and on the vast Sibari Plain, where it grew abundantly, as far as Crotona and Reggio Calabria. However, it also abounded in the Crati Valley which runs from Cosenza into the Sibari Plain, and along wide stretches of the Tyrrhenian coast.

Reference to Publication of the Specification:

The Ministry launched the national objection procedure with the publication of the proposal for recognising 'Liquirizia di Calabria' PDO in *Official Gazette of the Italian Republic* No 180 of 4 August 2007. The full text of the production specification is available on the following website:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or

by going directly to the homepage of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di qualità' (on the left of the screen) and then on 'Disciplinari di produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.

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