

# Official Journal

## of the European Union

C 125



English edition

### Information and Notices

Volume 55

28 April 2012

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## IV

(Notices)

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

## EUROPEAN COMMISSION

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

27 April 2012

(2012/C 125/01)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3229	AUD	Australian dollar	1,2679
JPY	Japanese yen	106,75	CAD	Canadian dollar	1,2996
DKK	Danish krone	7,4385	HKD	Hong Kong dollar	10,2652
GBP	Pound sterling	0,81530	NZD	New Zealand dollar	1,6168
SEK	Swedish krona	8,9024	SGD	Singapore dollar	1,6396
CHF	Swiss franc	1,2014	KRW	South Korean won	1 499,22
ISK	Iceland króna		ZAR	South African rand	10,2584
NOK	Norwegian krone	7,5880	CNY	Chinese yuan renminbi	8,3200
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,5155
CZK	Czech koruna	24,870	IDR	Indonesian rupiah	12 151,76
HUF	Hungarian forint	287,25	MYR	Malaysian ringgit	4,0220
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	55,923
LVL	Latvian lats	0,6995	RUB	Russian rouble	38,8750
PLN	Polish zloty	4,1788	THB	Thai baht	40,719
RON	Romanian leu	4,3878	BRL	Brazilian real	2,4916
TRY	Turkish lira	2,3280	MXN	Mexican peso	17,3961
			INR	Indian rupee	69,4650

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

**Commission notice on current State aid recovery interest rates and reference/discount rates for 27 Member States applicable as from 1 May 2012**

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

(2012/C 125/02)

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

Modified rates are indicated in bold.

Previous table published in OJ C 53, 23.2.2012, p. 11.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK
1.5.2012	...	<b>1,67</b>	<b>1,67</b>	3,66	<b>1,67</b>	1,72	<b>1,67</b>	1,85	<b>1,67</b>	<b>1,67</b>	<b>1,67</b>	<b>1,67</b>	<b>1,67</b>	7,48	<b>1,67</b>	<b>1,67</b>	2,57	<b>1,67</b>	2,78	<b>1,67</b>	<b>1,67</b>	4,91	<b>1,67</b>	6,85	2,76	<b>1,67</b>	<b>1,67</b>	1,74
1.3.2012	30.4.2012	2,07	2,07	3,66	2,07	1,72	2,07	1,85	2,07	2,07	2,07	2,07	2,07	<b>7,48</b>	2,07	2,07	2,57	2,07	<b>2,78</b>	2,07	2,07	4,91	2,07	6,85	2,76	2,07	2,07	1,74
1.1.2012	29.2.2012	<b>2,07</b>	<b>2,07</b>	<b>3,66</b>	<b>2,07</b>	<b>1,72</b>	<b>2,07</b>	<b>1,85</b>	<b>2,07</b>	<b>2,07</b>	<b>2,07</b>	<b>2,07</b>	<b>2,07</b>	<b>6,39</b>	<b>2,07</b>	<b>2,07</b>	<b>2,57</b>	<b>2,07</b>	<b>2,38</b>	<b>2,07</b>	<b>2,07</b>	<b>4,91</b>	<b>2,07</b>	<b>6,85</b>	<b>2,76</b>	<b>2,07</b>	<b>2,07</b>	<b>1,74</b>
1.8.2011	31.12.2011	2,05	2,05	3,97	2,05	1,79	2,05	<b>2,07</b>	2,05	2,05	2,05	2,05	2,05	5,61	2,05	2,05	2,56	2,05	2,20	2,05	2,05	4,26	2,05	7,18	2,65	2,05	2,05	1,48
1.7.2011	31.7.2011	<b>2,05</b>	<b>2,05</b>	3,97	<b>2,05</b>	1,79	<b>2,05</b>	1,76	<b>2,05</b>	<b>2,05</b>	<b>2,05</b>	<b>2,05</b>	<b>2,05</b>	5,61	<b>2,05</b>	<b>2,05</b>	2,56	<b>2,05</b>	2,20	<b>2,05</b>	<b>2,05</b>	4,26	<b>2,05</b>	7,18	2,65	<b>2,05</b>	<b>2,05</b>	1,48
1.5.2011	30.6.2011	<b>1,73</b>	<b>1,73</b>	3,97	<b>1,73</b>	1,79	<b>1,73</b>	1,76	<b>1,73</b>	<b>1,73</b>	<b>1,73</b>	<b>1,73</b>	<b>1,73</b>	5,61	<b>1,73</b>	<b>1,73</b>	2,56	<b>1,73</b>	2,20	<b>1,73</b>	<b>1,73</b>	4,26	<b>1,73</b>	7,18	<b>2,65</b>	<b>1,73</b>	<b>1,73</b>	1,48
1.3.2011	30.4.2011	1,49	1,49	3,97	1,49	1,79	1,49	1,76	1,49	1,49	1,49	1,49	1,49	5,61	1,49	1,49	2,56	1,49	<b>2,20</b>	1,49	1,49	4,26	1,49	7,18	<b>2,23</b>	1,49	1,49	1,48
1.1.2011	28.2.2011	<b>1,49</b>	<b>1,49</b>	<b>3,97</b>	<b>1,49</b>	<b>1,79</b>	<b>1,49</b>	<b>1,76</b>	<b>1,49</b>	<b>1,49</b>	<b>1,49</b>	<b>1,49</b>	<b>1,49</b>	<b>5,61</b>	<b>1,49</b>	<b>1,49</b>	<b>2,56</b>	<b>1,49</b>	<b>2,64</b>	<b>1,49</b>	<b>1,49</b>	<b>4,26</b>	<b>1,49</b>	<b>7,18</b>	<b>1,76</b>	<b>1,49</b>	<b>1,49</b>	<b>1,48</b>

**Communication from the Commission on the quantity of certain products in the milk and milk products sector available for the second half of 2012 under certain quotas opened by the Union**

(2012/C 125/03)

Import licenses which were allocated for the first half of 2012 for certain quotas referred to in Commission Regulation (EC) No 2535/2001 <sup>(1)</sup>, did not cover the full quantity available under those quotas. The remaining quantities are laid out in the Annex. They will be available as of 1 July until 31 December 2012.

<sup>(1)</sup> OJ L 341, 22.12.2001, p. 29.

## ANNEX

Products originating in the Republic of Moldova	
Quota number	Quantity (kilograms)
09.4210	1 500 000

  

Butter originating in New Zealand	
Quota number	Quantity (kilograms)
09.4195	27 608 000
09.4182	22 581 800

  

Products originating in Norway	
Quota number	Quantity (kilograms)
09.4179	5 180 000

## COURT OF AUDITORS

### **Special Report No 3/2012 'Did the Commission successfully deal with deficiencies identified in the Member States' management and control systems?'**

(2012/C 125/04)

The European Court of Auditors hereby informs you that Special Report No 3/2012 'Did the Commission successfully deal with deficiencies identified in the Member States' management and control systems?' has just been published.

The report can be accessed for consultation or downloading on the European Court of Auditors' website: <http://eca.europa.eu>

A hard copy version of the report may be obtained free of charge on request to the Court of Auditors:

European Court of Auditors  
Unit 'Audit: Production of Reports'  
12, rue Alcide de Gasperi  
1615 Luxembourg  
LUXEMBOURG

Tel. +352 4398-1  
E-mail: [eca-info@eca.europa.eu](mailto:eca-info@eca.europa.eu)

or by filling in an electronic order form on EU-Bookshop.

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## V

*(Announcements)*

## 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***(2012/C 125/05)*

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 IN ACCORDANCE WITH ARTICLE 9****'MELA ALTO ADIGE'/'SÜDTIROLER APFEL'****EC No: IT-PGI-0105-0207-09.09.2011****PDO ( ) PGI ( 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
- 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 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. *Description of product:*

Article 2(2.1) of the product specification states that mutants or clones of the varieties indicated may be used for the production of 'Mela Alto Adige'/'Südtiroler Apfel'.

The varieties Pinova and Topaz are added to the varieties already listed in the current product specification. These two varieties have been cultivated in Alto Adige since 1985 and 1992 respectively. They are currently among the most common apple varieties in Alto Adige.

It was considered appropriate, in Article 2(2.2) of the product specification, to specify the period during which the sugar content and firmness of the fruit must be measured. The quality parameters measured during this time-frame are to be considered valid for the entire commercial life of the product, since, as a result of modern preservation techniques, no significant degradation will occur in the fruit's firmness or sugar content.

The product specification also now includes commercial category II fruit, provided they have been grown using organic methods.

In Article 2(2.2), in the paragraph on the GALA variety, it was deemed appropriate to delete the reference to 'Royal Gala and similar', as 'Royal Gala' is a registered trade mark rather than a variety.

In Article 2(2.2), in the paragraph on the RED DELICIOUS variety, it was deemed appropriate to delete the reference to 'Red Chief', as 'Red Chief' is a registered trade mark rather than a variety.

In Article 2(2.2), in the paragraph on the STAYMAN WINESAP variety, the name 'Stayman' was given instead of the correct name 'Staymanred'.

#### 3.2. *Method of production:*

In Article 5(5.1), the explicit reference to 'integrated production and/or organic agriculture' has been deleted. The amended paragraph now makes it possible to also use alternative, modern cultivation techniques with a low impact on the environment.

The reference to the average pH value in the second paragraph of Article 5(5.3) has been deleted. This reference, as expressed in the product specification, is not considered to provide any specific information. It should be noted that the pH measurement is one of the soil analyses on the basis of which the fertilisation plans mentioned in the product specification are later defined.

The reference to the leaf analysis in the third paragraph of Article 5(5.3) has been deleted. The information gleaned from the soil analyses is sufficient to plan the soil fertilisation operation so as to ensure that the plant receives the correct amount of nutrients. The leaf analysis is generally used only where there is a visible lack of nutrients such as nitrogen, zinc or iron; it is not, however, appropriate for planning levelling fertilisation.

In the fourth paragraph of Article 5(5.5), the option has been introduced of complete weed control in the zones where the orchards are covered by nets to protect against the common cockchafer (*Melolontha melolontha*). This allows the development of the larvae to be countered and the damage to the crop to be limited.

The reference in Article 5(5.5) to a specific irrigation period has been deleted. It will thus be possible to plan irrigation operations depending on the pertaining weather conditions. For example, it should be noted that irrigation is often necessary later than September in order to prevent possible frost damage due to excessive drought.



Article 5(5.7) has been reworded in that the maximum production of 68 t/ha refers to fruit for sale as fresh produce and is calculated as the average of Alto Adige's total production for all varieties.

The conservation values in the second paragraph of Article 5(5.8) have been deleted due to the continuing technological changes in this field, including constant changes in the critical factors of the conservation process such as temperature and humidity.

The marketing period of 'Mela Alto Adige'/'Südtiroler Apfel' in Article 5.9 has been made more precise, based on the harvesting periods of the various apple varieties listed in the product specification. The lengthening of the marketing period takes account of the autumn varieties harvested in the second half of September. It must also be emphasised that in Alto Adige, in recent years, there has been a marked improvement in conservation techniques (AC-ULO and DCA) which, together with respect for good agricultural practices and the attention paid by those harvesting the fruit to the right stage of ripeness, help maintain the fruit's high quality standards, also in the long term.

Finally, as regards packing, the product specification has been updated in line with the provisions of Article 4 of Regulation (EC) No 501/2006.

Article 5(5.10) has been reworded; more specifically, the list of authorised packing types has been deleted, as this is already provided for by regulations currently in force.

### 3.3. Labelling:

Article 8 has been reworded to become clearer and more concise. More specifically, the option is given to indicate the words 'Mela Alto Adige' *Indicazione geografica protetta* (Italian) or 'Südtiroler Apfel' *geschützte geografische Angabe* (German) both on the sales packaging and on the labels to be attached to the boxes and the individual apples. The Article defines the minimum size of the words 'Mela Alto Adige' or 'Südtiroler Apfel' on the box labels, the sales packaging and the stickers applied to the apples.

In addition, it permits the use of the name together with collective marks, provided that they do not have promotional content or are not likely to mislead the consumer.

The reference to the percentage of fruit bearing stickers has been deleted to allow producers greater flexibility in reacting to the constant changes called for by the fruit and vegetable marketing sector.

#### SINGLE DOCUMENT

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

#### 'MELA ALTO ADIGE'/'SÜDTIROLER APFEL'

EC No: IT-PGI-0105-0207-09.09.2011

PDO ( ) PGI ( X )

#### 1. Name:

'Mela Alto Adige'/'Südtiroler Apfel'

#### 2. Member State or Third Country:

Italy

#### 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 point applies:

The protected geographical indication 'Mela Alto Adige'/'Südtiroler Apfel' is reserved for fruit of the following varieties, mutants and/or clones from orchards located in the geographical area specified in point 4 below: Braeburn, Elstar, Fuji, Gala, Golden Delicious, Granny Smith, Idared, Jonagold, Morgenduft, Red Delicious, Stayman Winesap, Pinova, Topaz.

The name 'Mela Alto Adige' IGP/'Südtiroler Apfel' ggA can be used only for apples possessing intrinsic and extrinsic quality characteristics defined, for each variety, by the following parameters (concerning external appearance, commercial category, size, and chemical and physical properties) specified below. The other minimum quality standards for the various varieties and classes are those laid down by the relevant Community legislation in force.

The fruit's sugar content and firmness expressed in  $\text{kg}/\text{cm}^2$ , measured within two months of being harvested, must comply with the minimum values listed below for the relevant variety.

Braeburn:

- skin colour: green to light green,
- additional skin colouring: stripes ranging from an orange-red to dark red > 33 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 11 °Brix,
- firmness: at least 5,5  $\text{kg}/\text{cm}^2$ .

Elstar:

- skin colour: yellow,
- additional skin colouring: bright red > 20 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 10,5 °Brix,
- firmness: at least 5  $\text{kg}/\text{cm}^2$ .

Fuji:

- skin colour: light green to yellow,
- additional skin colouring: light to deep red > 50 % of surface (at least 30 % of the red area must be deep red),
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 12,5 °Brix,
- firmness: at least 5  $\text{kg}/\text{cm}^2$ .

Gala:

- skin colour: yellow-green to golden yellow,
- additional skin colouring: red on at least 20 % of surface (standard Gala); > 50 % for red clones,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 60 mm,
- sugar content: over 10,5 °Brix,
- firmness: at least 5  $\text{kg}/\text{cm}^2$ .

Golden Delicious:

- skin colour: light green to yellow,

- additional skin colouring: pink in some environments,
- russetting: up to 20 % of surface netted with russetting, on not more than 20 % of fruit; for organic apples russetting is allowed according to the russetting criteria for category II fruit,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 11 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Granny Smith:

- skin colour: intense green,
- additional skin colouring: slight pink facetting possible,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 10 °Brix,
- firmness: at least 5,5 kg/cm<sup>2</sup>.

Idared:

- skin colour: yellow-green,
- additional skin colouring: uniform bright red > 33 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 10 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Jonagold:

- skin colour: yellow-green,
- additional skin colouring: bright red for Jonagold: striped red > 20 % of the surface; for Jonagored: red > 50 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 11 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Morgenduft:

- skin colour: light green to yellow,
- additional skin colouring: uniform bright red on at least 33 % of surface; for Dallago: deep brilliant red on at least 50 % of surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 10 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Red Delicious:

- skin colour: yellow-green,
- additional skin colouring: brilliant deep red streaks on at least 75 % of surface; for red clones > 90 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 10 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Stayman Winesap:

- skin colour: yellowish green,
- additional skin colouring: uniform red with light streaking > 33 %; for Red Stayman (Staymanred): > 50 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 10 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Pinova:

- skin colour: light green to yellow,
- additional skin colouring: striped red > 10 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 65 mm,
- sugar content: over 11 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

Topaz:

- skin colour: light green to yellow,
- additional skin colouring: striped red > 33 % of the surface,
- commercial category: Extra and I; also II for organic products,
- size: minimum diameter 60 mm,
- sugar content: over 10,5 °Brix,
- firmness: at least 5 kg/cm<sup>2</sup>.

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

—

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

—

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

'Mela Alto Adige'/'Südtiroler Apfel' must be grown and harvested within the production area indicated in Section 4.

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

To avoid damage to the product such as skin lesions, bruising leading to browning of the flesh and other damage, preparation and packing must take place within the defined geographical area. This restriction is due to the great deal of experience the operators, active for over 40 years in the Alto Adige defined area, have gained in post-harvest product processing.

3.7. *Specific rules concerning labelling:*

The words 'Mela Alto Adige' *Indicazione geografica protetta* (Italian) or 'Südtiroler Apfel' *geschützte geografische Angabe* (German) must appear on the label to be affixed to the boxes, sales packaging or individual fruit. The minimum height of the words 'Mela Alto Adige' or 'Südtiroler Apfel' on the labels to be affixed to the boxes or the sales packaging must be 2 mm. The minimum height of these words on the stickers to be affixed to the fruit must be 0,8 mm.

Together with the protected geographical indication, indications and/or images referring to company names, trade names or logos of consortia or individual companies may be used provided they do not have promotional content and are not likely to mislead the consumer.

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

The production zone of 'Mela Alto Adige' or 'Südtiroler Apfel' forms part of the autonomous province of Bolzano (Alto Adige/Südtirol), a total of 72 municipalities.

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

5.1. *Specificity of the geographical area:*

The climate of the Alto Adige is highly favourable for apple cultivation, with more than 300 days of sun a year. In late summer and autumn, there are typical marked temperature changes between day and night — during the day the temperature can reach 30 °C and during the night fall to 8-10 °C. Most production comes from holdings located more than 500 m above sea level. The extraordinarily fertile soils are light, well drained and oxygen-rich. This allows optimum root development. The soils have an average or high humus content.

5.2. *Specificity of the product:*

'Mela Alto Adige'/'Südtiroler Apfel' apples are noted for their particularly pronounced colour and flavour, their solid flesh and their very long keeping qualities; these are due to a combination of soil and weather factors and the skills of the growers.

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 practices of growers in the Alto Adige allow them to produce high quality apples, thanks to the optimum balance between growth and fruit production. 'Mela Alto Adige'/'Südtiroler Apfel' apples are produced using techniques and methods which have a low impact on the environment. The production systems for 'Mela Alto Adige'/'Südtiroler Apfel' aim to make the best use of the production areas' natural soil and climate advantages. The combination of the high number of sunlight hours, cool nights and low rainfall guarantees fruit with a particularly pronounced taste and colour. The height of the orchards, from 200 to 1 100 m above sea level, and the light, well aerated soils guarantee a strong fragrance and solid flesh and hence a high keeping quality. Moreover, a balanced nutrition, designed to boost fruit quality and check the development of physiological diseases, is given on the basis of soil analysis.

Thanks to the favourable soil and climate conditions, apple growing in Alto Adige has over time passed from purely local varieties to those from other countries, well adapted to the microclimate, as attested by numerous sources. As early as the Middle Ages, various apple and pear varieties were widely grown on the mountain farms (*masi*) of the Alto Adige for the use of the family living on the farm itself. From the mid-19th century, fruit-growing became a flourishing commercial activity, with buyers in Vienna, Innsbruck, Munich, Warsaw and St Petersburg. This period also saw the modernisation of fruit-growing in Alto Adige. In 1831, the schoolmaster Johann Jakob Pöll published the first manual on fruit-growing and in 1872, at the newly established San Michele all'Adige Agricultural Institute, fruit-growing was introduced as a specific subject in the teaching curriculum. A nursery list of the

Bolzano Agricultural Association of 1856 already mentions no fewer than 193 varieties of cultivable apple. The more important historical work on fruit and vegetable growing in the Alto Adige by Karl Mader (1894 and 1904) recognises almost 40 varieties as being very widespread in the entire Alto Adige area.

The combination of these environmental factors and the centuries-old activity of man, involving the close interweaving of apple-growing and protection of the land and the environment that is a feature of the local production system, contribute to the reputation of 'Mela Alto Adige'/'Südtiroler Apfel' on both the domestic and international markets.

The apple production chain at present involves 8 000 growers, mainly associated in cooperatives, 2 500 employees in the market preparation centres and 12 000 fruit-pickers.

**Reference to publication of the specification:**

The Ministry launched the national objection procedure with the publication of the proposal for modifying 'Mela Alto Adige'/'Südtiroler Apfel' as a protected designation of origin in *Official Gazette of the Italian Republic* No 164 of 16 July 2011.

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

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right hand corner of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2012/C 125/06)

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

SINGLE DOCUMENT

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

**‘SPARGEL AUS FRANKEN’/‘FRÄNKISCHER SPARGEL’/‘FRANKEN-SPARGEL’**

**EC No: DE-PGI-0005-0804-17.03.2010**

**PGI ( X ) PDO ( )**

**1. Name:**

‘Spargel aus Franken’/‘Fränkischer Spargel’/‘Franken-Spargel’

**2. Member State or Third Country:**

Germany

**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 the product to which the name in point applies:**

The designation ‘Spargel aus Franken’ refers exclusively to edible spears of the *Asparagus officinalis* L shrub grown and picked in the geographical area of Franconia as white asparagus, with the subcategory violet asparagus, and green asparagus, with the subcategory violet-green asparagus.

White asparagus is grown in earth embankments. The spears stay pale as a result of being protected from sunlight. Differences between varieties and the fact that the soil lets in some light mean that the heads of white asparagus spears can be a pink to violet/purple colour. The white and violet varieties are also known as ‘Bleichspargel’.

The green asparagus spears are grown in the ground. Photosynthesis resulting from exposure to sunlight produces the chlorophyll that gives the spears their green colour. Differences between varieties mean that some green asparagus has a violet colouring.

In order to meet the quality standards and ensure the special properties of ‘fränkischer Spargel’, the product is produced according to the rules of good farming practice and, after preparation and packaging, sold in compliance with the relevant EU marketing standards.

‘Fränkischer Spargel’ is distinguishable from asparagus of other origins by virtue of the fact that, apart from its outer characteristics (to meet marketing standards), it has inner qualities (delicate fibres, a mildly aromatic flavour and a low tendency to acidity) and is grown and picked only in the geographical area of Franconia.

To ensure the inner quality, the producers base their selection of varieties corresponding particularly closely to this specification on the official Bavarian variety tests. Growers are informed each year which varieties are recommended. In addition, the freshness of the asparagus is ensured, regardless of what distribution channel is used, by ongoing picking geared to prevailing weather conditions and appropriate handling after picking.

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

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:*

Production of the asparagus, from growing to picking, must take place in the geographical area of Franconia.

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

—

3.7. *Specific rules concerning labelling:*

—

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

The geographical area of Franconia comprises all asparagus-growing areas in the districts of Lower, Middle and Upper Franconia in the Land of Bavaria in the Federal Republic of Germany.

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

5.1. *Specificity of the geographical area:*

'Fränkischer Spargel' is produced in the areas of clayey ground that are typical of Franconia and in the sandy soils of the Jura, the hills and Keuper rock strata of Northern Bavaria, the Franconian Plain, the Spessart and the area around the Rhön at an average height of 200 to 300 metres above sea level. Growing conditions are characterised by an average of 1 500 hours of sunshine a year, an average temperature of 10 °C and 600 mm annual precipitation. The sunshine and average temperatures make for an early warming of the ground. The precipitation is distributed evenly, with 40 mm to 60 mm each month, so that the asparagus grows at an even rate. The growing conditions in Franconia can be monitored thanks to the measurements taken by the Spargel-Temperaturservice Project of the temperature in the earth embankments.

Because of these geographical particularities, the districts of Lower, Middle and Upper Franconia are traditionally known for their highly developed asparagus production. 'Cutting off', for example, is an old way of harvesting white asparagus that is still in use. This involves separating just part of the asparagus spear from the plant with a long knife without severing the whole spear below the soil.

References to the tradition of growing asparagus go back as far as Florinus in 1702 to 1722 (Bavarian State Library, Munich). The origins of asparagus production in Franconia are also documented in historical sources dating from 1799 to 1858 for the Bamberg (Upper Franconia) area and 1860 for the Kitzingen (Lower Franconia) district. A history of Markt Eggolsheim (Upper Franconia) from 1876 refers to asparagus being produced in the region in 1670.

Over the centuries, asparagus production has become an important factor in the Franconian economy, as well as taking on culinary and cultural significance. In 2000, asparagus growing in Franconia accounted for 670 ha (Upper Franconia: 77,18 ha; Middle Franconia: 264,62 ha; Lower Franconia: 327,61 ha), which represents 41 % of all asparagus production areas in Bavaria.

5.2. *Specificity of the product:*

Franconian asparagus is appreciated above all for its delicate fibres, mildly aromatic flavour and low tendency to acidity. An 1858 edition of the journal *Die Gartenlaube* (reproduced in Elyane Werner, *Fränkisches Leben — fränkischer Brauch*, W. Ludwig Press, 1992) refers to the asparagus as 'traditionally celebrated'.

Franconian asparagus enjoys considerable renown and a good reputation throughout the region and beyond. This is clear, inter alia, from the fact that it is presented in the media as a much sought-after delicacy. Since 1998, a vote has been held every two years to elect the official Franconian Asparagus Queen. The Queen and her regional Franconian Asparagus Princesses attract a lot of attention. Many asparagus festivals are held in Franconia, of which Nuremberg's 'Spargelmarkt' is the most famous. Not



only the regional newspapers, but also the media in other parts of Bavaria, report every year on the start of the asparagus season in Franconia, when often the Bavarian Agriculture Minister symbolically presents the first spear. Traditionally, the asparagus harvest ends every year on 24 June (St John's Day).

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 special quality and taste of asparagus from Franconia stem from the region's unique combination of soil conditions, climate and the special know-how developed over time by the Franconian asparagus producers.

The producers' experience has been passed on from one generation to the next. This extraordinarily high level of expertise about asparagus is combined with modern research (by the Bayerische Landesanstalt für Weinbau und Gartenbau and the Bayerische Landesanstalt für Landwirtschaft), growing trials in the region (Albertshofen and Eckental), training (asparagus days) and information (asparagus circulars from the Spargel-Erzeugerverband Franken e.V. and information from the Agriculture Offices in Kitzingen and Fürth) for growers. This experience and expertise are reflected in the quality of the product.

**Reference to the publication of the specification:**

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

Markenblatt (Trademark Gazette) Vol. 12 of 20 March 2009, Part 7a-aa, p. 4

<http://register.dpma.de/DPMAregister/geo/detail.pdfdownload/1200>

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## CORRIGENDA

**Corrigendum to the Commission communication in the framework of the implementation of Directive 2006/42/EC of the European Parliament and of the Council of 17 May 2006 on machinery, and amending Directive 95/16/EC**

*(Official Journal of the European Union C 87 of 23 March 2012)*

(2012/C 125/07)

On page 3:

*for:*

'CEN	EN 474-4:2006+A2:2012 Earth-moving machinery — Safety — Part 4: Requirements for backhoe loaders	This is the first publication	EN 474-4:2006+A1:2009 Note 2.1	31.7.2012
CEN	EN 474-5:2006+A2:2012 Earth-moving machinery — Safety — Part 5: Requirements for hydraulic excavators	This is the first publication	EN 474-5:2006+A1:2009 Note 2.1	31.7.2012'

*read:*

'CEN	EN 474-4:2006+A2:2012 Earth-moving machinery — Safety — Part 4: Requirements for backhoe loaders	This is the first publication		
CEN	EN 474-5:2006+A2:2012 Earth-moving machinery — Safety — Part 5: Requirements for hydraulic excavators	This is the first publication'		

on page 13:

*for:*

'CEN	EN 1459:1998+A3:2012 Safety of industrial trucks — Self-propelled variable reach trucks	This is the first publication	EN 1459:1998+A2:2010 Note 2.1	1.2.2013'
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*read:*

'CEN	EN 1459:1998+A3:2012 Safety of industrial trucks — Self-propelled variable reach trucks	This is the first publication'		
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