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⁽¹⁾ Text with EEA relevance

I

(Resolutions, recommendations and opinions)

OPINIONS

EUROPEAN COMMISSION

COMMISSION OPINION

of 20 June 2012

relating to the modified plan for the disposal of radioactive waste arising from the decommissioning of the Bradwell site, located in Essex, United Kingdom, in accordance with Article 37 of the Euratom Treaty

(Only the English text is authentic)

(2012/C 183/01)

The assessment below is carried out under the provisions of the Euratom Treaty, without prejudice to any additional assessments to be carried out under the Treaty on the Functioning of the European Union and the obligations stemming from it and from secondary legislation.

On 12 March 2012, the European Commission received from the Government of the United Kingdom, in accordance with Article 37 of the Euratom Treaty, General Data relating to the modified plan for the disposal of radioactive waste arising from the decommissioning of the Bradwell site, located in Essex, United Kingdom.

On the basis of these data, and following consultation with the Group of Experts, the Commission has drawn up the following opinion:

1. The distance from the site to the nearest border of another Member State, in this case France is approximately 110 km.
2. The planned modification will involve an increase in the authorised discharge limits for airborne carbon-14 and tritium.

3. During normal decommissioning operations the planned modification will not cause an exposure of the population in another Member State that is significant from the point of view of health.
4. In the event of unplanned releases of radioactive effluents which may follow an accident of the type and magnitude considered in the initial General Data, the planned modification will not give rise to doses to the population in another Member State that would be significant from the point of view of health.

In conclusion, the Commission is of the opinion that the implementation of the modified plan for the disposal of radioactive waste in whatever form from the Bradwell site in Essex, United Kingdom, both in normal operation and in the event of an accident of the type and magnitude considered in the General Data, is not liable to result in radioactive contamination of the water, soil or airspace of another Member State that would be significant from the point of view of health.

Done at Brussels, 20 June 2012.

For the Commission
Günther OETTINGER
Member of the Commission

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

22 June 2012

(2012/C 183/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2539	AUD	Australian dollar	1,2490
JPY	Japanese yen	100,68	CAD	Canadian dollar	1,2893
DKK	Danish krone	7,4343	HKD	Hong Kong dollar	9,7310
GBP	Pound sterling	0,80420	NZD	New Zealand dollar	1,5899
SEK	Swedish krona	8,8008	SGD	Singapore dollar	1,6009
CHF	Swiss franc	1,2009	KRW	South Korean won	1 451,18
ISK	Iceland króna		ZAR	South African rand	10,4821
NOK	Norwegian krone	7,4865	CNY	Chinese yuan renminbi	7,9809
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,5300
CZK	Czech koruna	25,775	IDR	Indonesian rupiah	11 852,41
HUF	Hungarian forint	287,66	MYR	Malaysian ringgit	4,0006
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	53,295
LVL	Latvian lats	0,6969	RUB	Russian rouble	41,7050
PLN	Polish zloty	4,2563	THB	Thai baht	39,838
RON	Romanian leu	4,4733	BRL	Brazilian real	2,5805
TRY	Turkish lira	2,2661	MXN	Mexican peso	17,3916
			INR	Indian rupee	71,6630

⁽¹⁾ 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 July 2012

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

(2012/C 183/03)

Base rates calculated in accordance with the Communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 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 155, 1.6.2012, p. 3.

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
1.7.2012	...	1,38	1,38	3,66	1,38	1,72	1,38	1,85	1,38	1,38	1,38	1,38	1,38	7,48	1,38	1,38	2,09	1,38	2,78	1,38	1,38	4,91	1,38	6,85	2,76	1,38	1,38	1,74
1.6.2012	30.6.2012	1,67	1,67	2,94	1,67	1,72	1,67	1,57	1,67	1,67	1,67	1,67	1,67	7,48	1,67	1,67	2,57	1,67	2,34	1,67	1,67	4,91	1,67	5,58	2,76	1,67	1,67	1,74
1.5.2012	31.5.2012	1,67	1,67	3,66	1,67	1,72	1,67	1,85	1,67	1,67	1,67	1,67	1,67	7,48	1,67	1,67	2,57	1,67	2,78	1,67	1,67	4,91	1,67	6,85	2,76	1,67	1,67	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	7,48	2,07	2,07	2,57	2,07	2,78	2,07	2,07	4,91	2,07	6,85	2,76	2,07	2,07	1,74
1.1.2012	29.2.2012	2,07	2,07	3,66	2,07	1,72	2,07	1,85	2,07	2,07	2,07	2,07	2,07	6,39	2,07	2,07	2,57	2,07	2,38	2,07	2,07	4,91	2,07	6,85	2,76	2,07	2,07	1,74
1.8.2011	31.12.2011	2,05	2,05	3,97	2,05	1,79	2,05	2,07	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	2,05	2,05	3,97	2,05	1,79	2,05	1,76	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
1.5.2011	30.6.2011	1,73	1,73	3,97	1,73	1,79	1,73	1,76	1,73	1,73	1,73	1,73	1,73	5,61	1,73	1,73	2,56	1,73	2,20	1,73	1,73	4,26	1,73	7,18	2,65	1,73	1,73	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	2,20	1,49	1,49	4,26	1,49	7,18	2,23	1,49	1,49	1,48
1.1.2011	28.2.2011	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	2,64	1,49	1,49	4,26	1,49	7,18	1,76	1,49	1,49	1,48

Complaints on oil drillings in Spanish waters near the Canary Islands

(2012/C 183/04)

The Commission has received a high number of standard complaints against the projected tests and future oil drillings in Spanish waters near the Canary Islands. For the moment, the Commission has no reasons to believe that such prospective works may breach applicable EU Law, but has requested the Spanish authorities to explain how they will ensure compliance with EU Law, in particular Council Directive 92/43/EEC, of 21 May 1992, on the protection of natural habitats and wild fauna and flora ⁽¹⁾ and European Parliament and Council Directive 2011/92/EU, of 13 December 2011, on the assessment of the effects of certain public and private projects on the environment ⁽²⁾. This announcement replaces individual acknowledgments of receipt (point 4 of the Communication from the Commission to the Council and the European Parliament on updating the handling of relations with the complainant in respect of the application of Union law, COM(2012) 154 of 2 April 2012).

⁽¹⁾ OJ L 206, 22.7.1992, p. 7.

⁽²⁾ OJ L 26, 28.1.2012, p. 1.

NOTICES FROM MEMBER STATES

List of registered and certified credit rating agencies

(2012/C 183/05)

The credit rating agencies listed below have been registered or certified in accordance with Regulation (EC) No 1060/2009 of the European Parliament and of the Council of 16 September 2009 on credit rating agencies (the Credit Rating Agencies Regulation).

The list is published by ESMA in accordance with Article 18(3) of the Credit Rating Agencies Regulation and is updated within five working days of adoption of a registration or certification decision. The European Commission republishes the list in the *Official Journal of the European Union* within 30 days of any update. There may therefore be differences between the list published by ESMA and the list available in the Official Journal during that period.

Registered or certified CRAs

Last update: 14 May 2012

Name of CRA	Country of residence	Registering competent authority of home Member State	Status	Effective date
Euler Hermes Rating GmbH	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	16 November 2010
Japan Credit Rating Agency Ltd	Japan	Autorité des Marchés Financiers (AMF)	Certified	6 January 2011
Feri EuroRating Services AG	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	14 April 2011
Bulgarian Credit Rating Agency AD	Bulgaria	Financial Supervision Commission (FSC)	Registered	6 April 2011
Creditreform Rating AG	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	18 May 2011
Scope Credit Rating GmbH (formerly PSR Rating GmbH)	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	24 May 2011
ICAP Group SA	Greece	Hellenic Capital Market Commission (HCMC)	Registered	7 July 2011
GBB-Rating Gesellschaft für Bonitätsbeurteilung GmbH	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	28 July 2011
ASSEKURATA Assekuranz Rating-Agentur GmbH	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	16 August 2011
Companhia Portuguesa de Rating, SA (CPR)	Portugal	Comissão do Mercado de Valores Mobiliários (CMVM)	Registered	26 August 2011
AM Best Europe-Rating Services Ltd (AMBERS)	United Kingdom	Financial Services Authority (FSA)	Registered	8 September 2011
DBRS Ratings Limited	United Kingdom	Financial Services Authority (FSA)	Registered	31 October 2011

Name of CRA	Country of residence	Registering competent authority of home Member State	Status	Effective date
Fitch France S.A.S.	France	Autorité des Marchés Financiers (AMF)	Registered	31 October 2011
Fitch Deutschland GmbH	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	31 October 2011
Fitch Italia SpA	Italy	Commissione Nazionale per le Società e la Borsa (CONSOB)	Registered	31 October 2011
Fitch Polska SA	Poland	Komisja Nadzoru Finansowego (KNF)	Registered	31 October 2011
Fitch Ratings España S.A.U.	Spain	Comisión Nacional del Mercado de Valores (CNMV)	Registered	31 October 2011
Fitch Ratings Limited	United Kingdom	Financial Services Authority (FSA)	Registered	31 October 2011
Fitch Ratings CIS Limited	United Kingdom	Financial Services Authority (FSA)	Registered	31 October 2011
Moody's Investors Service Cyprus Ltd	Cyprus	Cyprus Securities and Exchange Commission (CySEC)	Registered	31 October 2011
Moody's France S.A.S.	France	Autorité des Marchés Financiers (AMF)	Registered	31 October 2011
Moody's Deutschland GmbH	Germany	Bundesanstalt für Finanzdienstleistungsaufsicht (BaFin)	Registered	31 October 2011
Moody's Italia S.r.l.	Italy	Commissione Nazionale per le Società e la Borsa (CONSOB)	Registered	31 October 2011
Moody's Investors Service España SA	Spain	Comisión Nacional del Mercado de Valores (CNMV)	Registered	31 October 2011
Moody's Investors Service Ltd	United Kingdom	Financial Services Authority (FSA)	Registered	31 October 2011
Standard & Poor's Credit Market Services France S.A.S.	France	Autorité des Marchés Financiers (AMF)	Registered	31 October 2011
Standard & Poor's Credit Market Services Italy S.r.l.	Italy	Commissione Nazionale per le Società e la Borsa (CONSOB)	Registered	31 October 2011
Standard & Poor's Credit Market Services Europe Limited	United Kingdom	Financial Services Authority (FSA)	Registered	31 October 2011
CRIF SpA	Italy	Commissione Nazionale per le Società e la Borsa (CONSOB)	Registered	22 December 2011
Capital Intelligence (Cyprus) Ltd	Cyprus	Cyprus Securities and Exchange Commission (CySEC)	Registered	8 May 2012

Update of the list of border crossing points referred to in Article 2(8) of Regulation (EC) No 562/2006 of the European Parliament and of the Council establishing a Community Code on the rules governing the movement of persons across borders (Schengen Borders Code) (OJ C 316, 28.12.2007, p. 1; OJ C 134, 31.5.2008, p. 16; OJ C 177, 12.7.2008, p. 9; OJ C 200, 6.8.2008, p. 10; OJ C 331, 31.12.2008, p. 13; OJ C 3, 8.1.2009, p. 10; OJ C 37, 14.2.2009, p. 10; OJ C 64, 19.3.2009, p. 20; OJ C 99, 30.4.2009, p. 7; OJ C 229, 23.9.2009, p. 28; OJ C 263, 5.11.2009, p. 22; OJ C 298, 8.12.2009, p. 17; OJ C 74, 24.3.2010, p. 13; OJ C 326, 3.12.2010, p. 17; OJ C 355, 29.12.2010, p. 34; OJ C 22, 22.1.2011, p. 22; OJ C 37, 5.2.2011, p. 12; OJ C 149, 20.5.2011, p. 8; OJ C 190, 30.6.2011, p. 17; OJ C 203, 9.7.2011, p. 14; OJ C 210, 16.7.2011, p. 30; OJ C 271, 14.9.2011, p. 18; OJ C 356, 6.12.2011, p. 12; OJ C 111, 18.4.2012, p. 3)

(2012/C 183/06)

The publication of the list of border crossing points referred to in Article 2(8) of Regulation (EC) No 562/2006 of the European Parliament and of the Council of 15 March 2006 establishing a Community Code on the rules governing the movement of persons across borders (Schengen Borders Code) is based on the information communicated by the Member States to the Commission in conformity with Article 34 of the Schengen Borders Code.

In addition to the publication in the Official Journal, a regular update is available on the website of the Directorate-General for Home Affairs.

FRANCE

Replacement of the information published in OJ C 316, 28.12.2007

LIST OF BORDER CROSSING POINTS

Air borders

1. Abbeville
2. Agen-la Garenne
3. Ajaccio-Campo dell'Oro
4. Albert-Bray
5. Amiens-Glisy
6. Angers-Marcé
7. Angoulême-Brie-Champniers
8. Annecy-Methet
9. Annemasse
10. Auxerre-Branches
11. Avignon-Caumont
12. Bâle-Mulhouse
13. Bastia-Poretta
14. Beauvais-Tillé
15. Bergerac-Roumanière
16. Besançon-la Vèze
17. Béziers-Vias
18. Biarritz-Bayonne-Anglet
19. Bordeaux-Mérignac

20. Brest-Guipavas
21. Brive-Souillac
22. Caen-Carpiquet
23. Calais-Dunkerque
24. Calvi-Sainte-Catherine
25. Cannes-Mandelieu
26. Carcassonne-Salvaza
27. Châlons-Vatry
28. Chambéry-Aix-les-Bains
29. Châteauroux-Déols
30. Cherbourg-Mauperthus
31. Clermont-Ferrand-Aulnat
32. Colmar-Houssen
33. Deauville-Saint-Gatien
34. Dijon-Longvic
35. Dinard-Pleurtuit
36. Dôle-Tavaux
37. Épinal-Mirecourt
38. Figari-Sud Corse
39. Grenoble-Saint-Geoirs
40. Hyères-le Palivestre
41. Issy-les-Moulineaux
42. La Môle
43. Lannion
44. La Rochelle-Laleu
45. Laval-Entrammes
46. Le Castelet
47. Le Havre-Octeville
48. Le Mans-Arnage
49. Le Touquet-Paris-Plage
50. Lille-Lesquin
51. Limoges-Bellegarde
52. Lognes-Émerainville
53. Lorient-Lann-Bihoué
54. Lyon-Bron
55. Lyon-Saint-Exupéry
56. Marseille-Provence

57. Metz-Nancy-Lorraine
 58. Monaco-Héliport
 59. Montbéliard-Courcelles
 60. Montpellier-Méditerranée
 61. Nantes-Atlantique
 62. Nevers-Fourchambault
 63. Nice-Côte d'Azur
 64. Nîmes-Garons
 65. Orléans-Bricy
 66. Orléans-Saint-Denis-de-l'Hôtel
 67. Paris-Charles de Gaulle
 68. Paris-le Bourget
 69. Paris-Orly
 70. Pau-Pyrénées
 71. Perpignan-Rivesaltes
 72. Poitiers-Biard
 73. Quimper-Pluguffan, on a temporary basis from 30 May to 10 September 2012
 74. Rennes Saint-Jacques
 75. Rodez-Marcillac
 76. Rouen-Vallée de Seine
 77. Saint-Brieuc-Armor
 78. Saint-Etienne-Bouthéon
 79. Saint-Nazaire-Montoir
 80. Strasbourg-Entzheim
 81. Tarbes-Ossun-Lourdes
 82. Toulouse-Blagnac
 83. Tours-Saint-Symphorien
 84. Troyes-Barberey
 85. Vichy-Charmeil
- Sea borders*
1. Ajaccio
 2. Bastia
 3. Bayonne
 4. Bonifacio
 5. Bordeaux
 6. Boulogne
 7. Brest

8. Caen-Ouistreham
9. Calais
10. Calvi
11. Cannes-Vieux Port
12. Carteret
13. Cherbourg
14. Dieppe
15. Douvres
16. Dunkerque
17. Granville
18. Honfleur
19. La Rochelle-La Pallice
20. Le Havre
21. Les Sables-d'Olonne-Port
22. L'Île-Rousse
23. Lorient
24. Marseille
25. Monaco-Port de la Condamine
26. Nantes-Saint-Nazaire
27. Nice
28. Port-de-Bouc-Fos/Port-Saint-Louis
29. Port-la-Nouvelle
30. Porto-Vecchio
31. Port-Vendres
32. Roscoff
33. Rouen
34. Saint-Brieuc (maritime)
35. Saint-Malo
36. Sète
37. Toulon

Land borders

— **With the United Kingdom:**

(cross-Channel fixed link)

1. Gare d'Ashford International
2. Gare d'Avignon-Centre
3. Cheriton/Coquelles

4. Gare de Chessy-Marne-la-Vallée
5. Gare de Fréthun
6. Gare de Lille-Europe
7. Gare de Paris-Nord
8. Gare de St-Pancras International
9. Gare d'Ebbsfleet International

— **With Andorra**

1. Pas de la Case-Porta

ROMANIA

Replacement of the information published in OJ C 316, 28.12.2007

LIST OF BORDER CROSSING POINTS

Air borders

1. Henri Coandă Bucureşti (*)
2. Cluj-Napoca (*)
3. Sibiu (*)
4. Traian Vuia Timișoara (*)
5. Transilvania Târgu Mureș (*)
6. George Enescu Bacău (*)
7. Mihail Kogălniceanu Constanța (*)
8. Satu Mare (**)
9. Suceava (**)
10. Iași (**)
11. Arad (**)
12. Baia Mare (**)
13. Craiova (**)
14. Tulcea (**)
15. Aurel Vlaicu București Băneasa (***)
16. Oradea (***)

(*) Certified as international airport.

(**) Certified as airport opened for international traffic.

(***) Not certified yet ⁽¹⁾.

Sea borders

1. Constanța
2. Constanța Sud-Agigea
3. Mangalia
4. Midia

⁽¹⁾ The national legal framework in the area of civil aviation provides that, starting with the date of lifting the controls on air borders, international flights will be allowed only to/from international airports and only occasionally to/from airports opened for international traffic. The airports not certified will not be granted permission to operate flights to/from third countries.

Ports on the Danube river

1. Sulina (*)
2. Tulcea (*)
3. Galați (*)
4. Brăila (**)
5. Cernavodă (**)
6. Călărași
7. Oltenița
8. Giurgiu
9. Zimnicea
10. Turnu Măgurele
11. Corabia
12. Bechet
13. Calafat
14. Orșova
15. Drobeta Turnu Severin
16. Moldova Veche

(*) Maritime Danube.

(**) Inner Danube.

Land borders

HUNGARY

1. Petea, road
2. Urziceni road
3. Carei, road
4. Valea lui Mihai, rail and road
5. Săcuieni, road
6. Borș, road
7. Episcopia Bihor, road
8. Salonta, rail and road
9. Vărșand, road
10. Curtici, rail
11. Turnu, road
12. Nădlac, road
13. Cenad, road
14. Tudor Vladimirescu, road (RO-LA)

BULGARIA

1. Giurgiu, rail and road
2. Ostrov, road
3. Negru Vodă, rail and road
4. Vama Veche, road

SERBIA

1. Jimbolia, rail and road
2. Stamura Moravița, rail and road
3. Naidaș, road
4. Porțile de Fier I, road
5. Porțile de Fier II, road

MOLDOVA

1. Galați, rail and road
2. Oancea, road
3. Fălciu, rail
4. Albița, road
5. Iași (Ungheni), rail
6. Sculeni, road
7. Stâncă, road
8. Rădăuți Prut, road

UKRAINE

1. Siret, road
 2. Vicșani, rail
 3. Valea Vișeuului, rail
 4. Câmpulung la Tisa, rail
 5. Halmeu, rail and road
 6. Sighetul Marmației, road
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V

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

EUROPEAN COMMISSION

Prior notification of a concentration**(Case COMP/M.6639 — Silver Lake/Global Blue)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2012/C 183/07)

1. On 15 June 2012, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which Silver Lake Group, L.L.C ('Silver Lake', the US) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Global Blue Luxembourg Holdings Sàrl ('Global Blue', Luxembourg) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Silver Lake: global investment firm focused on technology, technology-enabled and related growth industries,

— for Global Blue: international provider of sales tax refund and related services.

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.6639 — Silver Lake/Global Blue, 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.6630 — L Capital/Paladin/Cigierre-Compagnia Generale Ristorazione)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2012/C 183/08)

1. On 15 June 2012, 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 L Capital Management S.A.S. ('L Capital'), France, a subsidiary of LVMH — Moët Hennessy Louis Vuitton ('LVMH'), France, and Paladin Capital Partners SpA ('Paladin'), Italy, a subsidiary of the Carisma Group ('Carisma'), Italy, acquire within the meaning of 3(1)(b) of the Merger Regulation joint control, by way of purchase of shares, of Cigierre-Compagnia Generale Ristorazione SpA ('CGR'), Italy.

2. The business activities of the undertakings concerned are:

- L Capital is a private equity company, which invests in companies active in various sectors,
- LVMH is active in the sectors of wine and spirits, fashion and leather goods, perfumes and cosmetics, watches and jewelry and selective retailing,
- Paladin is a holding company with controlling interests in companies active in various sectors,
- Carisma Group is a holding and investment company with interests in mainly small and medium sized firms in various sectors,
- CGR is developing and managing multiethnic restaurants formats located mainly inside malls.

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.6630 — L Capital/Paladin/Cigierre-Compagnia Generale Ristorazione, 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

(2012/C 183/09)

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.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**'RILLETES DE TOURS'****EC No: FR-PGI-0005-0845-18.01.2011****PGI (X) PDO ()****1. Name:**

'Rillettes de Tours'

2. Member State or Third Country:

France

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

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

A cooked, spreadable pork product presented in a pot, terrine, hermetically sealed jar or on bread. In a jar or terrine, the product may be covered with a layer of pork fat to improve its preservation.

'Rillettes de Tours' are obtained by slowly cooking pieces of pork meat (at least 6 × 6 cm) in a pot of pork fat. This meat can be aromatised with white wine or distilled grape wine. Salt (non-nitrite) is added to the preparation, and pepper, E150 and Patrelle colouring may also be added.

The colour of 'Rillettes de Tours' ranges from golden yellow (pantone 142 U) to golden brown (pantone 161 U).

The rillettes have a rough texture and contain clearly visible coarse meat fibres (more than 2 cm) as well as pieces of meat.

The humidity level of the fat-free product should be less than or equal to 68 %, which gives it a dry texture.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

'Rillettes de Tours' also have a browned-meat flavour.

The finished product meets the physico-chemical requirements for lipid levels of $\leq 42\%$ (68 % of the raw product), the total soluble sugar content of $< 0,5\%$ (68 % of the raw product) and the collagen/protide ratio of $\leq 19\%$.

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

'Rillettes de Tours' are made from the meat of pigs from breeds entered in the herd books or herd breeding records kept by the Pork Selection Bodies approved by the French Ministry for Agriculture.

The breeds thus registered constitute the quality basis of the meats used in the production of 'Rillettes du Tours'.

There is no geographical limit to the origin of the pigs.

Sows must be given a rest period of at least 15 days between weaning and slaughter. The minimum age for slaughter is 172 days, and there is a mandatory feed withdrawal time of 12 hours before slaughter. The minimum warm weight for pig carcasses is 85 kg. These points aim to improve the quality of the taste of the meat.

The pieces of ham and fillet (exclusively loin cuts) should consist of at least 25 % lean meat, to improve the quality of the finished product. The other meats come from the shoulder, neck (between the first and fifth rib of the loin) and belly (except udders).

To improve the product's taste and hygiene properties, it must be made from fresh meat. Fresh meat must constitute at least 75 % of the total meat used in the production process. Frozen meat must have been kept frozen by the producer of the rillettes at a temperature of $-18\text{ }^{\circ}\text{C}$ for no more than one month. The buying of frozen meats is forbidden.

Wines may be used in the production process; these must be white wines made from Chenin grape varieties. This variety has a dry, tender character.

The wine retains several grams of residual sugars, which give it a tenderness contrasting with the saltiness of 'Rillettes de Tours'. Chenin grapes have a mineral and chalky aromatic character which balances the smoky and salty character of 'Rillettes de Tours'. In addition, the freshness, acidity and aroma of the fruit counterbalances the fat contained in the rillettes and reveal its flavours.

The use of distilled grape wines is optional.

There is no geographical limit to the origin of the wines and distilled grape wines.

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

Not applicable.

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

The following steps in the production of 'Rillettes de Tours' are performed in the geographical area defined in point 4: the preparation of meats, browning, cooking, the standing period, and the final cooking.

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

Not applicable.

3.7. *Specific rules concerning labelling:*

The PGI 'Rillettes de Tours' must feature on the labelling.

In addition to the information which must be provided by law, the labelling must include the following information:

1. the trade mark;

2. the European Union's PGI logo;
3. the name and contact details of an addressee of claims.

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

The geographical area for the production and the initial packaging of 'Rillettes de Tours' is defined as follows:

- the area, centred on Tours, corresponds to the distribution area of the recipe for 'Rillettes de Tours'. Beyond the limits of this geographical area, the recipe for rillettes is not the same. To this can be added the natural barrier of the Forest of Bercé, between the river Sarthe and Indre-et-Loire,
- the geographical area thus defined is similar to that of the former province of Touraine.

The area consists of the department of Indre-et-Loire (37) and the municipalities which are adjacent to the department of Indre-et-Loire, except for those in Sarthe (72).

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

The connection with the geographical area is based on specific qualities of 'Rillettes de Tours' resulting from the application in their production of traditional know-how which has remained localised in the Touraine region. This know-how and the specific qualities of the product give it a reputation which in the mind of the consumer is closely bound with the geographical area.

5.1. *Specificity of the geographical area:*

Climatic factors

Touraine is characterised by a mild but relatively wet climate, which has impeded the natural development of dried pork products as found in the south of France. It is due to the local climate that rillettes are preserved through cooking. On the other hand, the local climate is favourable for grapevines, leading to a significant amount of wine production which has also influenced the flavouring of 'Rillettes de Tours'.

Human factors

The peasants of the Tours region began making rillettes in the Middle Ages. Up until the end of the 18th century, this production was very localised in the rural area around Tours and certain farms in Maine.

At the beginning of the 19th century, local butchers took up this peasant recipe, adapted it using their know-how, and began transmitting it from generation to generation. At this point, in Touraine these rillettes became known as 'Rillettes de Tours'.

One of the main developments was when good quality pieces of meat began to be used rather than scraps. The development of new preservation techniques and the use of uncovered cooking to give the product a fairly dry texture allowed the reduction of the amount of fat used and an increase in the proportion of meat in the rillettes, thus creating a higher quality product. This is the know-how, typical to the city of Tours and the Touraine region, which has been developed by local artisanal butchers. It was not until 1865 that this dish appeared in certain trade publications.

Economic factors

The Touraine region has not seen a high level of industrial development. This has led to a slow development of both the meat production sector, which generally remains very small-scale in Touraine, and of trade in 'Rillettes de Tours', thus ensuring the preservation of its distinct artisanal character.

'Rillettes de Tours' today remains a dish offered by those butchers who traditionally pass their knowledge on from master to apprentice.

5.2. *Specificity of the product:*

'Rillettes de Tours' are prepared in an open cooking pot. This cooking process is long and traditionally consists of three stages: the browning of the meat at the beginning of the process (from 15 minutes to one hour at a temperature of between 95 °C and 115 °C), then a period of slow cooking (from 5h30 to 12h at a temperature between 65 °C and 95 °C), and finally a short, energetic period of cooking (10-20 minutes at a temperature between 95 °C and 115 °C).

The browning of lean pieces of meat at the beginning of the cooking and the long open cooking stage, which are specific to 'Rillettes de Tours', cause not only the dehydration of the product, but also the production of substances important to the taste and aroma which are largely produced through Maillard reactions and are characteristic of the taste of browned meat.

The slow cooking of the pieces of meat in their own fat allows the production of a confit. The separation of the pieces of meat is performed only through cooking, without shredding or beating. As a result, the product retains long meat fibres.

The dry texture of 'Rillettes de Tours', originally developed in order to ensure their preservation, is created through this traditional cooking procedure, where the open cooking pot offers a large surface for evaporation. The final energetic cooking stage is also used to improve evaporation at the end of the cooking process.

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 link with the geographical area is based on know-how which has emerged from tradition and is localised in the Touraine region, giving rise to the specific qualities of 'Rillettes de Tours', and also on a reputation which is closely linked with the area in the mind of the consumer.

5.3.1. *Know-how*

The low moisture levels of 'Rillettes de Tours', which originally improved their preservation in this humid region, later also allowed their sale outside of the Touraine region, and offer an explanation of the special reputation of the product, which has a dryer texture than rillettes prepared in neighbouring regions.

The maintaining of this dry texture over time can also be explained by a lower level of preoccupation with yield levels among small-scale producers. The yield is less than 80 %, which is substantially lower than for many other types of rillettes.

The low moisture level of 'Rillettes de Tours' allows their preparation without the use of preservatives, despite the fact that these may legally be used.

Due to the artisanal background of the product and the fact that the associated know-how is essentially passed on from master to apprentice, this know-how has remained very localised. In fact, the apprenticeship system in the artisanal butchers' trade operates at a very local level, within just one department or the neighbouring area.

The preservation of a very strong link with the geographical area is confirmed by the fact that 90 % of the prize winners in the 'Rillettes de Tours' competition are from this area.

5.3.2. *Reputation*

The specific characteristics of 'Rillettes de Tours' have earned them a well-established reputation. These are the original artisanal rillettes praised by Balzac, a native of Tours, in his 1835 novel *The Lily of the Valley*.

Since the early 20th century, 'Rillettes de Tours' have enjoyed a certain popularity at national level. In 1933, Curnonsky notes, in his work *Les trésors gastronomiques de la France*: 'the charcuterie of Touraine has acquired a universal and legitimate renown: 'Rillettes de Tours' have become known all over the world.'

A competition of the best 'Rillettes de Tours' is organised annually in Touraine. This distinction is highly sought-after, and 30 butchers compete for the title each year. In 2011 the Concours Général Agricole (General Agricultural Fair) in Paris paid tribute to the product's reputation by opening a special 'Rillettes de Tours' section.

Reference to publication of the specification:

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

<https://www.inao.gouv.fr/fichier/CDCIGPRillettesDeTours.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

(2012/C 183/10)

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 ACCORDING TO ARTICLE 9

‘ΒΟΡΕΙΟΣ ΜΥΛΟΠΟΤΑΜΟΣ ΡΕΘΥΜΝΗΣ ΚΡΗΤΗΣ’ (VORIOS MYLOPOTAMOS RETHYMNIS KRITIS)

EC No: EL-PDO-0117-0039-09.03.2011

PGI () PDO (X)

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

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- 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
- 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/health or phytosanitary/plant health measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

3.1. Geographical area:

The extension of the PDO area is requested in all the administrative districts of the municipalities of Arkadi, Yeropotamos and Kouloukona which are within the administrative boundaries of the Mylopotamos province and specifically:

Angeliana, Ayia, Ayios Ioannis, Ayios Mamas, Aimonas, Aloides, Alfa, Anoyia, Aksos, Apladiana, Arh. Elefitherna, Ahlades, Veni, Garazo, Damavolo, Doksaro, Elefitherna, Episkopi, Erfi, Zoniana, Theodora, Kalandare, Kalivos, Krioneri, Livadia, Margarites, Melidoni, Melisourgaki, Orthes, Panormo, Pasalites, Perama, Prinos, Roumeli, Sises, Skepasti, Skouloufia, Houmeri and Honos.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Given that:

- during the last decade, with the continual replacement of 'Hondrolia' olive trees with the 'Koroneiki' variety in the area, the ratio of the two varieties of olive is at the level of the PDO area (90 % 'Koroneiki', 10 % 'Hondrolia'). So the reason for which all the administrative districts of the Mylopotamos province had not been included in the initial PDO application is no longer relevant,
- the applicant administrative districts have the same soil and weather conditions as the PDO area,
- the residents of these administrative districts have inherited the same customs and the same authentic and ancient know-how as the people in the rest of the area,
- the olive oil produced there has the same physical, chemical and organoleptic characteristics as that of the PDO area, which is proven by the expert opinion of the Rethymnon Chemical Department of the Directorate-General of the General Chemistry Laboratory of Greece and by the expert opinion of a certified laboratory.

3.2. Proof of origin:

The demands of the market for traceability of foods and the need to protect their products from adulteration have led producers in the existing PDO area to apply a stricter system of proof of origin of the olive in the last two years. This new stricter system will allow the product to safeguard its identity and consistent quality in the future.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

ΒΟΡΕΙΟΣ ΜΥΛΟΠΟΤΑΜΟΣ ΡΕΘΥΜΝΗΣ ΚΡΗΤΗΣ' (VORIOS MYLOPOTAMOS RETHYMNIS KRITIS)

EC No: EL-PDO-0117-0039-09.03.2011

PGI () PDO (X)

1. Name:

'Βόρειος Μυλοπόταμος Ρεθύμνης Κρήτης' (Vorios Mylopotamos Rethymnis Kritis)

2. Member State or Third Country:

Greece

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.5 — Oils and fats (butter, margarine, oil, etc.)

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

The name 'Vorios Mylopotamos Rethymnis Kritis' describes the oil which is extracted mechanically from olives of the 'Koroneiki' variety (at least 90 %) and the 'Hondrolia' variety (the remainder), which are cultivated in the applicant geographical area.

The olive oil has a particularly attractive colour (yellow-golden) and when consumed has a fruity flavour.

The total maximum acidity expressed as oleic acid does not exceed 0,8 g per 100 g of oil.

The constants for indicators of various types of acidic substances in the olive oil should not exceed the following values when the olive oil is being standardised:

K 232 ≤ 2,00

K 270 ≤ 0,18

peroxides: ≤ 15 mEq O₂/kg

oleic acid: > 75 %

Levels of trilinolein and stigmatosterol are especially low, as are the levels of aliphatic alcohols.

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

The olive used in production of olive oil with the name 'Βόρειος Μυλοπόταμος Ρεθύμνης Κρήτης' (Vorios Mylopotamos Rethymnis Kritis) comes exclusively from olive trees of the 'Koroneiki' variety (at least 90 %) and from the 'Hondrolia' variety (for the remainder). Both are cultivated in the identified geographical area.

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 cultivation of olive trees and the processing of the olive have to take place in the identified geographical area.

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

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3.7. *Specific rules concerning labelling:*

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

The set of communities in the former Mylopotamos province and specifically in the current local communities which are within the administrative borders of the municipalities of: Anogia, Mylopotamos and Rethymnon:

Angeliana, Ayia, Ayios Ioannis, Ayios Mamas, Aimonas, Aloides, Alfa, Anoyia, Aksos, Apladiana, Arh. Eleftherna, Ahlades, Veni, Garazo, Damavolo, Doksaro, Eleftherna, Episkopi, Erfi, Zoniana, Theodora, Kalandare, Kalivos, Krioneri, Livadia, Margarites, Melidoni, Melisourgaki, Orthes, Panormo, Pasalites, Perama, Prinos, Roumeli, Sises, Skepasti, Skouloufia, Houmeri and Honos of the former Mylopotamos province.

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

5.1. *Specificity of the geographical area:*

The area for which the application for extension of the area is being submitted is part of the former Mylopotamos province. As part of a single province which is small in size (414 000 stremma in total), it has similar soil and weather conditions and meteorological data to the region of North Mylopotamos for which the name has already been registered.

In the low altitudes, there are small to medium slopes (the terrain allows for olive tree cultivation) whilst on some of the bigger slopes the trees are grown at different levels. In the southernmost part of the province, which is dominated by the Psiloritis Mountains, olive cultivation gradually gives way to stock farming.

I. Meteorological data

In general, the climate can be described as mild, Mediterranean with dry summers and mild winters. The winds are generally mild and only on a few days of the year are there southerly winds which cause problems for other crops (citrus trees).

According to table III of the initial file which contains the averages for the eight years 1966-73, the average annual rainfall is close to 700 mm. The total number of days of frost is 2,1 and the average extreme temperatures, especially in winter, ensure the differentiation of fruiting buds and a satisfactory blossoming period.

In the geographical area which has been proposed for extension, the average rainfall in the olive-growing area fluctuates from 700 mm (Melidoni rain gauge) up to just above 1 000 mm at the higher levels (Ayios Ioannis and Anogion rain gauges). We note therefore that the proposed extension area has improved rainfall figures which ensure even better adsorption and digestion of nutrients by the olive trees.

Rain falls mostly in the October-March period, whilst rainfall June-September is very rare. More specifically, the average rainfall from October to March is 87 % of total yearly rainfall based on the rainfall data over the last 80 years from the Meteorological station in Anogeia.

There are no particular problems with frost (2,1 days per year). The breadth of average and extreme temperatures, especially in the winter, ensures the diversity of fruiting buds and their satisfactory blossoming. The lowest temperature was in February ($- 0,2^{\circ}\text{C}$) and the highest in July ($35,8^{\circ}\text{C}$). The range of temperatures (just under zero and just under 40°C) in the area, as well as the average temperature of $15\text{-}25^{\circ}\text{C}$ are described in the literature as ideal for olive tree cultivation. Experts agree that difficult temperatures for olive trees are those under $- 4^{\circ}\text{C}$ and over 40°C , whilst slightly lower temperatures during winter are necessary to ensure the diversity of fruiting buds and their satisfactory blossoming.

In short, the geographical area proposed for extension has weather conditions, suitable for growing olives and producing exceptional virgin olive oil, similar to the area named 'Vorios Mylopotamos Rethymnis Kritis'.

II. Land composition

Most of the terrain is of average composition from the point of view of texture and is composed of 'red earth', decomposing limestone and slate rocks. The soil is slightly acidic.

The wider Mylopotamos area is geologically made up of alpine and post-alpine rocks. From the bottom to the top, the structure comprises: carbonate rocks of the Ionian layer, rocks from the Fillitiki-Halazitiki sequence, carbonate rocks from the tectonic covering of the Tripoli streak, rocks from the nappe of the Internal layers, neoformation and quaternary deposits. The division of the above formations makes the Mylopotamos area a unique geological region. Furthermore, the lithology of the formations and their relative position in the geological structure make the area part of the unique water-carrying system of the Psiloritis-Tallaion mountain range.

As a result of these geographical aspects of the land in the whole former Mylopotamos province (PDO area and area for inclusion) and of intensive farming activity (sheep and goat farming), the content of the soil in macro- and microelements, based on analysis of the soil carried out in eight different administrative districts for olive producers, gives the following picture:

- potassium and phosphorus: exist in most cases but potassium needs to be added in high-yield groves,
- nitrogen: needs supplementing every year as it is a fluid element which gets washed away easily,
- of the important trace elements for cultivating olives, boron is often found in mountainous areas and needs supplementing every four years by filtering it into the ground.

From the point of view of soil texture, there is a roughly equal mixture of sand, clay and silt, i.e. light to medium. The organic matter content of the soil is quite good.

III. Human factors

Cultivation methods throughout the production cycle of the olive are based on the traditional knowledge which has been passed down from generation to generation.

Households collaborate to pick olives, allowing them to collect large amounts of olives on a daily basis and proceed to pressing on the same day. The quality characteristics of the crop are therefore not altered by staying too long in the bags.

The bags for transporting the olives are of plant origin and allow the olives to breathe for as long as they remain in the bags.

The harvest in December-January coincides with the period when the olive fruit naturally matures.

The use of sheep manure every two to three years creates good levels of organic matter in the olive groves, which ensures good capacity to assimilate nutrients, well-aerated ground, good circulation of air and water and subsequently good development of the root system.

Respecting the environment in every intervention: a near total ban on spraying against olive fly, replacing it with bait spraying and using much milder forms than in the past.

5.2. *Specificity of the product:*

Olive oil is produced in all of the former Mylopotamos province and, like all Cretan olive oil, is of high quality. The excellent weather conditions, soil condition and the many hours of sunshine produce a tastier product. The olive has a sweet taste and an especially attractive colour (yellow-golden) and has a fruity taste.

— The quality criteria of extra virgin oil with the name 'Vorios Mylopotamos Rethymnis Kritis' (Acidity, K 270, K 232, Delta K, peroxide value) are at a very good level in comparison to the standards of the commercial prototype of the International Olive Oil Council. The levels of trilinolein and stigmatosterol are especially low (many times lower than the maximum permitted levels).

— Aliphatic alcohols are found in very small quantities in the oil.

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):*

Olive oil produced in the North Mylopotamos province, like all Cretan olive oil, is of high quality.

Olive cultivation began in ancient times in Crete. During excavations at Phaistos, among the seeds given to him by the Italian Archaeological School, B. Krimbas identified olive seeds dating back to the Middle Minoan period (1800-2000 BC). According to Mr P. Anagnostopoulou, in a statement he made at the Athens Academy in 1951 based on findings from excavations, Crete is the home of the olive.

The quality criteria of extra virgin oil with the name 'Vorios Mylopotamos Rethymnis Kritis' (acidity, K 270, K 232, Delta K, peroxide value) are at a very good level in comparison to the standards of the commercial prototype of the International Olive Oil Council. This is due to the method of picking and cultivating the olive. Collecting by beating the trees with a stick, collecting in bags no bigger than 50 kg, immediate transportation (normally the same day) to the olive press and quick pressing result in its good characteristics as explained above. Also, the levels of trilinolein and stigmatosterol are especially low (many times lower than the maximum permitted levels). This is due to the small-sized fruit of the 'Koroneiki' olive variety. Finally, Aliphatic alcohols are found in very small amounts in the olive oil produced. This is because the producers know that high temperatures when pressing the olive raise the percentage of aliphatic alcohols in the oil, and so they ensure that the temperature of the oil in the olive mill does not go above 32 °C (the normal production temperature for olive oil is 27-32 °C).

The key features which differentiate the quality of olive oil is climate, the texture of the soil, the variety of trees and the human cultivation methods (the methods of growing, harvesting, storing and processing the product).

The factors which give the olive its excellent quality and the characteristics of the oil produced are:

- the ideal climate for olive production in the area with mild winters and warm summers,
- the range of temperatures (lowest, highest and average) which are considered ideal for olive cultivation,
- the mild wind intensity which ensures a problem-free budding cycle,
- the terrain which facilitates good aeration and plenty of light for the trees, resulting in healthy plants and good quality olives,
- rainfall mainly during the winter and the little rainfall once the temperature rises ensure that nutrients are assimilated at critical times, and discourage the development of fungal diseases which undermine the quality of the olive,

- the amount of rainfall which is judged as satisfactory for absorbing nutrients from the ground and for the olive groves which are not irrigated,
- the good levels of organic matter usually ensure good assimilability of nutrients, good porous soil with good air and water circulation and subsequently good development of the root system of the olive tree,
- the satisfactory concentrations of potassium and phosphate in the ground and producers' knowledge of when to supplement nitrogen and boron, as necessary, influence the quality of the olive oil both chemically and organoleptically,
- cultivation methods throughout the production cycle of the olive come from the traditional knowledge passed down from generation to generation.

Reference to publication of the specification:

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

http://www.minagric.gr/greek/data/epikair_prodiagrafes_b.Mylopotamos_10112011.pdf

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