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 Price:
 EUR 3

(1) Text with EEA relevance

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2012/C 188/05

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

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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

27 June 2012

(2012/C 188/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2478	AUD	Australian dollar	1,2384
JPY	Japanese yen	99,49	CAD	Canadian dollar	1,2796
DKK	Danish krone	7,4337	HKD	Hong Kong dollar	9,6814
GBP	Pound sterling	0,79990	NZD	New Zealand dollar	1,5804
SEK	Swedish krona	8,8242	SGD	Singapore dollar	1,5942
CHF	Swiss franc	1,2011	KRW	South Korean won	1 442,70
ISK	Iceland króna		ZAR	South African rand	10,4601
NOK	Norwegian krone	7,5230	CNY	Chinese yuan renminbi	7,9330
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,5255
CZK	Czech koruna	25,916	IDR	Indonesian rupiah	11 820,88
HUF	Hungarian forint	287,28	MYR	Malaysian ringgit	3,9805
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	52,774
LVL	Latvian lats	0,6965	RUB	Russian rouble	41,1252
PLN	Polish zloty	4,2515	THB	Thai baht	39,767
RON	Romanian leu	4,4470	BRL	Brazilian real	2,5850
TRY	Turkish lira	2,2587	MXN	Mexican peso	17,1282
			INR	Indian rupee	71,2930

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

COMMISSION DECISION
of 26 June 2012
setting up a group of experts on value added tax
(2012/C 188/02)

THE EUROPEAN COMMISSION,

HAS DECIDED AS FOLLOWS:

Having regard to the Treaty on the Functioning of the European Union,

Article 1

Subject matter

A group of experts on VAT, called the 'VAT Expert Group', hereinafter referred to as 'the group', is hereby set up.

Whereas:

Article 2

Task

The group's task shall be:

(1) Article 113 of the Treaty assigned the institutions the task of harmonising legislation concerning turnover taxes such as value added tax (VAT) in order to ensure the proper functioning of the internal market.

(a) to advise the Commission on the preparation of legislative acts and other policy initiatives in the field of VAT;

(2) The Communication from the Commission on the future of VAT — Towards a simpler, more robust and efficient VAT system tailored to the single market ⁽¹⁾ — has set out an action programme for a wide-ranging reform of the EU's VAT system. To carry out the measures listed in this Communication, the Commission may need to call upon the expertise of VAT specialists in an advisory body.

(b) to provide insight concerning the practical implementation of legislative acts and other EU policy initiatives in the field of VAT.

Article 3

Consultation

The Commission may consult the group on any matter relating to the preparation and implementation of EU legislation and other policy initiatives taken at EU level in the field of VAT.

(3) As stated in the Communication, and in accordance with the Smart Regulation principles ⁽²⁾, the Commission attaches high importance to collecting the views and specific knowledge of the stakeholders when developing and implementing new VAT policies. It is therefore necessary to set up a group of experts in the field of VAT and to define its tasks and its structure.

Article 4

Membership — Appointment

(4) The group should be composed of individuals with the requisite expertise in the area of VAT and of organisations representing in particular businesses, consumers or tax practitioners which can help develop and implement VAT policies.

1. The group shall be composed of a maximum of 40 members.

(5) The group should provide the Commission with advice and insight on preparing and implementing VAT policy. All members should play a very active and high-quality role in the meetings, and in preparing them and following them up if necessary.

2. Members shall be organisations and individuals appointed in a personal capacity, with competence in the areas referred to in Article 2.

(6) Rules should be laid down on the disclosure of information by members of the group.

3. The Director-General for Taxation and Customs Union shall appoint the members from among the organisations and individuals that have responded to a call for applications.

(7) Personal data should be processed in accordance with Regulation (EC) No 45/2001 of the European Parliament and of the Council of 18 December 2000 on the protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data ⁽³⁾,

4. Organisations shall nominate their representative and an alternate to replace the representative when absent or indisposed. The Director-General for Taxation and Customs Union may refuse a representative or an alternate proposed by an organisation if he or she does not meet the profile required in the call for application. In such cases, the organisation concerned shall be asked to nominate another representative or alternate.

5. In the case of individuals appointed in a personal capacity, provision may be made for each member to have an alternate. The alternate shall be appointed in accordance with the same conditions as the member, and shall automatically replace the member if he or she is absent or indisposed.

⁽¹⁾ COM(2011) 851, 6.12.2011.

⁽²⁾ COM(2010) 543, 8.10.2010.

⁽³⁾ OJ L 8, 12.1.2001, p. 1.

6. Members shall be appointed for two years. They shall remain in office until the end of their term of office. Their term of office may be renewed if they respond to a fresh call for applications.

7. Applicants who have been deemed suitable but who have not been appointed may be placed on a reserve list ('the list') kept for two years, which the Commission shall use to appoint replacements.

8. Members appointed in a personal capacity shall act independently and in the public interest.

9. All members and their representatives shall play a very active and high-quality role in the meetings, and in preparing them and following them up if necessary.

10. Members who resign or who do not comply with the conditions set out in paragraphs 2, 8 and 9 of this Article, or Article 339 of the Treaty, may be replaced for the remainder of their term of office by a member appointed by the Commission. The Commission shall use the list to appoint replacements.

The Director-General for Taxation and Customs Union may ask an organisation to nominate another representative or another alternate if he considers that he or she does not comply with the conditions set out in paragraph 9 of this Article.

11. The names of the individuals appointed in a personal capacity and of the organisations shall be published in the register of Commission expert groups and other similar entities ('the Register') and on the website of the Directorate-General for Taxation and Customs Union.

12. Personal data shall be collected, processed and published in accordance with Regulation (EC) No 45/2001.

Article 5

Operation

1. The group shall be chaired by a representative of the Commission.

2. In agreement with the Commission services, the group may set up sub-groups to examine specific questions on the basis of terms of reference defined by the group. Such sub-groups shall be disbanded as soon as their mandate has been fulfilled.

3. The Commission's representative may invite outside experts to participate in the work of the group or sub-group

on an ad hoc basis if they have a specific expertise that would benefit the group. In addition, the Commission's representative may give observer status to certain individuals or organisations as defined in Rule 8(3) of the horizontal rules on expert groups.

4. All members of the group and their representatives, as well as invited experts and observers, shall comply with the obligations of professional secrecy laid down by the Treaty and its implementing rules, as well as with the Commission's rules on security regarding the protection of EU classified information, laid down in the Annex to Commission Decision 2001/844/EC, ECSC, Euratom ⁽¹⁾. Should they fail to comply with these obligations, the Commission may take any appropriate measures.

5. The meetings of the group and sub-groups shall normally be held on Commission premises, in the form and according to the timetable determined by the Commission. The Commission shall provide secretarial services. Other Commission officials with an interest in the proceedings may attend meetings of the group and its sub-groups.

6. The group shall adopt its rules of procedure on the basis of the standard rules of procedure for expert groups.

7. The Commission shall publish relevant information on the activities carried out by the group either by including it in the Register or via a link from the Register to a dedicated website.

Article 6

Meeting expenses

1. Participants in the activities of the group shall not be remunerated for the services they render.

2. Travel and subsistence expenses incurred by participants in the activities of the group shall be reimbursed by the Commission in accordance with the provisions in force within the Commission.

3. Those expenses shall be reimbursed within the limits of the available appropriations allocated under the annual procedure for the allocation of resources.

Done at Brussels, 26 June 2012.

For the Commission

Algirdas ŠEMETA

Member of the Commission

⁽¹⁾ Commission Decision of 29 November 2001 amending its internal Rules of Procedure (OJ L 317, 3.12.2001, p. 1).

V

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

EUROPEAN COMMISSION

Prior notification of a concentration**(Case COMP/M.6609 — Lagardère/Bouygues/JV)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2012/C 188/03)

1. On 20 June 2012, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Lagardère Publicité (France), a member of the Lagardère group (France), and TF1 Publicité (France), controlled by the Bouygues group (France), acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Newco (France) by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- Lagardère Publicité is the Lagardère group's advertising sales division,
- The Lagardère group is active in particular in the areas of book and magazine publishing, and audio-visual production and distribution,
- TF1 Publicité is the TF1 company's advertising sales division,
- The Bouygues group is active in the areas of television, telecommunications, construction and public works, road building, real estate, and energy and rail transport infrastructures,
- Newco will sell at auction and in real time the spare advertising space of its website editor clients.

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.6609 — Lagardère/Bouygues/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.6648 — CGI/Logica)
Candidate case for simplified procedure
(Text with EEA relevance)
(2012/C 188/04)

1. On 20 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 undertaking CGI Group Inc. ('CGI', Canada) controlled by Mr. Serge Godin acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Logica Plc ('Logica', United Kingdom) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for CGI: provision of information technology services worldwide,
- for Logica: provision information technology services mainly in Europe.

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.6648 — CGI/Logica, 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 188/05)

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

'EICHSFELDER FELDGIEKER'/'EICHSFELDER FELDKIEKER'

EC No: DE-PGI-0005-0773-14.04.2009

PGI (X) PDO ()

1. **Name:**

'Eichsfelder Feldgieker'/'Eichsfelder Feldkieker'

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

Germany

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 point 1 applies:*

Firm, uncooked sausage with a typical, slightly acidic taste.

Made from pork with typical spices (essential are: ground salt and pepper, black or white, often coriander), stuffed into sausage casings, bladder-shaped (calf's bladder, linen bag, other natural casing formed into a bladder shape).

High-quality, firm cuts of pork from pigs with an extended fattening period must be used, slaughter weight at least 130 kg. The cuts of meat are from selected meat parts (muscle, thighs, back; as fat, only firm belly and back fat). After slaughtering, the pork meat must still be warm when production begins. 'Warm meat processing' means that the non-refrigerated meat must be transported no more than two hours, and processed no more than four hours, after slaughter.

Chemical properties

— fat content not more than approx. 35 % in the matured product,

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

- meat protein free of fibrous protein: not less than 15 %,
- loss of raw material on maturing: not less than 33 %.

Physical properties

- air-dried, firm,
- careful maturing in a controlled environment, duration of maturing depending on the size of the bladder form,
- climate chambers with flora cultivated over a number of decades; in the case of new climate chambers the flora is introduced with the pre-matured product,
- size: diameter: 8-15 cm, length 15-30 cm; pre-sliced product: casings with a diameter of not less than 65 mm,
- appearance: firm, uncooked sausage, normally pear-shaped, having a cut surface with a marked red colour, uniformly grained with pieces of fat meat and lean meat.

Organoleptic characteristics

- select, aromatic taste nuances typical of this type of product, firm to the bite.

3.3. Raw materials (for processed products only):

Certain requirements apply to the quality of the meat used for 'Eichsfelder Feldgieker'. High-quality, firm cuts of pork are used that can come only from pigs with as high a slaughter weight as possible (at least 130 kg). For these high slaughter weights, crosses of native breeds with good stress resistance are used (e.g. Deutsches Landschwein, Deutsches Edelschwein and sometimes hogs of other breeds, though not of the Pietrain breed (susceptible to stress)). All parts separated from the carcass, including the best cuts, are used for this speciality sausage product.

The meat must be processed when still warm from slaughter, i.e. no more than four hours after slaughter.

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

—

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

The entire production process, from the selection of suitable raw materials to the maturing of the sausage, must take place in the defined geographical area.

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

—

3.7. Specific rules concerning labelling:

—

4. Concise definition of the geographical area:

The Eichsfeld region is in central Germany. It lies within the borders of several federal states. These include:

- in Thuringia: the entire Eichsfeld district; in Unstrut-Hainich district only Dünwald, Anrode, Katharinenberg and Heyerode municipalities and the administrative community of Hildebrandshausen/Lengsfeld unterm Stein,
- in Lower Saxony: in Göttingen district the Gieboldehausen municipalities group, the town of Duderstadt and, in the Radolfshausen municipalities group, only the Seeburg and Seulingen municipalities; in Northeim district only Katlenburg-Lindau municipality,
- in Hessen: in Werra-Meißner district only Neuseesen and Werleshausen in Witzenhausen municipality.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The Eichsfeld is a historical region in the south-east of Lower Saxony and the north-west of Thuringia. It differs considerably from the regions surrounding it on account of its specific soil characteristics and climate (Wüstefeld, Karl: Eichsfelder Volksleben, Duderstadt 1919, p. 2, Annex 2). There is a long tradition of sausage-making, especially the manufacture of 'Eichsfelder Feldgieker', which is documented in literature, as can be seen from the following records:

During city inspections in 1718 in Hilkerode, among other things 'fourteen good groschen were paid for every 3 1/2 pounds of felt kycker' (Wandregister, now Archiv der Stadt Duderstadt).

A later document in the records of Bernshausen refers to 'Eichsfelder Feldgieker' in 1724:

According to the book of expenses of Duderstadt's treasury, it paid 12 groschen 'for two big "feld gücker" ' served to and eaten by the cathedral dean and governor of the Eichsfeld region during another visit to Duderstadt from 21 to 23 October 1744.

An entry in the book of expenses of Duderstadt's treasury in 1748 during a visit by the cathedral dean and governor on 4 November 1748 reads: 'They were served sausages and "feltgieker" for breakfast and the midday meal'.

Around 1770, a record in Kloster Reifenstein's book of finances states that '76 pounds were delivered to the Court in Mainz'; this uses the Latin name 'Eichfeldicus Butulus' (Deutschlands kulinarisches Erbe, Cadolzburg 1998, p. 63).

In 1927 and 1937 editions of the periodical 'Unser Eichsfeld', there is reference to the fact that the 'Feldgieker' was also very popular abroad as early as the 18th century. Joseph Rudolf (who died in 1816) reported that it was presented as a gift of thanks at the imperial castle in Prague where he was employed.

Those close to Johann Wolfgang von Goethe also appreciated the quality of the 'Feldgieker'. On 4 April 1793, Karoline Jagemann, an actress and opera singer whose parents came from the Eichsfeld region, wrote to her father in Weimar about these sausages.

In 1844, a full description of the 'Feldkyker' was given: 'Feldkyker' is a long 'Schlackwurst' in a thick natural casing which may have derived its name from the fact that when it — the long variety — is placed in a trouser pocket or hunting bag it sticks out of the pocket or bag and 'looks' into the field. The base end is called the 'Feldkyke' of the first order which at the thickest end is made of intestine (Die goldene Mark Duderstadt, Carl Hellrung, 1844).

In 1919, Wüstefeld, a local historian, wrote (p. 13): 'Simply because in their everyday life the people of the Eichsfeld region are no less than gourmets — the "Feldgieker" (a kind of "Mettwurst") is worthy of praise beyond all measure, but it is not eaten every day —, they may afford themselves special entertainment on special occasions.'

The well-established nature of the processing of warm meat to make 'Eichsfelder Feldgieker' is in line with traditional practices in the region. Indeed, in the Eichsfeld region warm meat is even used to make fresh mince, a process forbidden in the rest of Germany, but allowed in the region because of a derogation in German meat-hygiene law. This legislative arrangement reflects the history of warm pigmeat having been processed in the Eichsfeld region for centuries and right up to the present day.

5.2. Specificity of the product:

Objective properties

The processing of warm meat traditionally carried out in the Eichsfeld region is practised hardly anywhere else for producing uncooked sausage (except in the case of 'Ahle Wurscht' in Hesse). 'Eichsfelder Feldgieker' is the only Feldgieker sausage for which this method is used (it is not used for 'Göttinger Feldgieker'). The processing of warm meat is one of the reasons for the outstanding quality of the product.

Warm meat differs from refrigerated meat in terms of the biochemical processes it undergoes. For a certain period after slaughter, these are similar to those that take place when the animal is still alive. They are caused by a higher pH value, the presence of an energy source (adenosine triphosphate, or ATP) in the cells of the still-warm carcass and the interplay between that and the contractile muscle proteins, myosin and actin. This interplay leads to different behaviour in the skeletal muscles, producing a more tender consistency and maintaining the separation between the two protein components of the muscle. This in turn improves water and fat retention, thus making the meat better for processing. There is less of a need for artificial additives.

The producers of 'Eichsfelder Feldgieker' either slaughter their own animals or source carcasses — generally custom slaughtered — from the regional slaughterhouse in Heiligenstadt. This has a derogation and a list of processing plants that has been confirmed by the competent veterinary authority.

The 'Eichsfelder Feldgieker' can be characterised as a traditional regional speciality on account of the careful maturing process it undergoes in the special climate of the Eichsfeld region, the keen skills of the local butchers, the length of the maturing process, which depends on the size, and the bladder shape which is specific to the product and is hardly ever seen in any other sausages. The product's special taste can be attributed to the use of climate chambers with flora maintained over a number of decades (in the case of new climate chambers the flora is introduced with the pre-matured product).

R e n o w n

The product enjoys a special reputation because of its geographical origin. There is a link to the geographical origin of the product simply through its characteristic appearance, in that the particular shape is a centuries-old tradition in the Eichsfeld region and forms the basis for its reputation. The shape of the sausage is associated with the Eichsfeld far beyond the region itself, particularly throughout central Germany.

Numerous documentary records stretching back over a long period of time provide evidence of this from the past. Even today the 'Eichsfelder Feldgieker' is well known and popular as a culinary sausage speciality from the Eichsfeld, both within the region and beyond.

The product's reputation is also illustrated by the following examples:

In literature:

'Unser schönes Eichsfeld' by Dieter Wagner (published by the Eichsfeld Heritage and Tourism Association, Mecke, 2000) mentions the 'Eichsfelder Feldgieker' on pages 160 and 190, referring to the 'incomparable flavour' of the products made from Eichsfeld farm-slaughtered meat, of which the Feldgieker is one. On page 190, the 'Eichsfelder Feldgieker' is described as the 'king of Eichsfelder sausages'.

The section on 'Eating and drinking' on page 40 of Thüringen by Sucher and Wurlitzer (DuMont pocket travel guide, 2nd edition, 2006) contains the following text:

'Almost every part of Thuringia has its own delicacy. The Eichsfelders, for example, swear not only by their Bratwurst, but also by the "Eichsfelder Feldgieker" and the "Eichsfelder Kälberblase", two types of hard Mettwurst made from pork. (...)'.

The 'Eichsfelder Feldgieker' appears even in the subtitle of 'Das Eichsfeld Kochbuch' (Limosa 2008), where it is used as a synonym for the range of Eichsfelder cuisine. The subtitle reads: '... from Schmandkuchen (sour cream cake) to Feldgieker'.

'Eichsfelder Küchengeschichten' (Mecke, 2004, 3rd extended edition) mentions on page 21 that the 'Eichsfelder Feldgieker' matures until May and is not cut until the first cuckoo is heard. The book also contains a story (p. 22) involving the 'Feldgieker'. It also recounts (p. 80) how on a particular occasion the last large 'Feldgieker' were eaten, with 'Schmandbrot' (bread with sour cream), as slaughter time was approaching.

The 'Eichsfelder Heimatzeitschrift' (Year 53, Vol. I, January 2009, p. 9 ff) records, in connection with the fact that at slaughter one of the helpers recited a long poem, that:

'And it was also a good thing that the sausage making had finished by the time he had reached the 16th verse. Finally, the delights of the "king of Eichsfelder sausages", known in the "Obereichsfeld" (upper Eichsfeld) as "Feldgieker" and in the "Untereichsfeld" (lower Eichsfeld) as "Kälberblase", would be enjoyed after a year of maturing. (There follows a quote from Theodor Storm) (...) The Süsskuchen (a kind of gingerbread) is for the people of Mühlhausen what farm-slaughtered meat and the Feldgieker is for the Eichsfelders. (...)'.

At special events; in relation to tourism:

The Eichsfeld region, for example, makes extensive reference to the 'Feldgieker' as a product which creates an identity and as a means of advertising for tourism purposes. The homepage of 'Eichsfeld Touristik' reads:

'The Eichsfeld region has long been known for its good cuisine. Its principal, well-known calling card is the "Eichsfelder Feldgieker" or "Eichsfelder Kälberblase". The "Stracke" is the cylinder-shaped, "straight" version.'

At the 'Rostkultur 2009' sausage festival, the programme focused at 2.30 pm on 'the "Eichsfelder Feldgieker", etc.', as can be seen from the 'Thüringer Wurstblatt' and the programme itself.

According to the Heiligenstadt events calendar, the 'cutting of the longest Feldgieker' took place on 3 October 2008.

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 eligibility of this designation for registration derives from its particular reputation and quality. Its reputation is based on the fact that the products originate in the area in question. The reputation of Eichsfeld sausage can be attributed to the centuries-long tradition of sausage-making in the Eichsfeld region. Its unmistakable taste is the result of the traditional, typical seasoning used and the special treatment which the sausage products undergo. The product also has special properties. The processing of the meat when it is still warm from slaughtering is a traditional method of production in the Eichsfeld region. It is only in this region that 'Feldgieker' are made from warm meat. This processing of the meat when it is still warm contributes to the special quality of the 'Feldgieker'. The 'Eichsfelder Feldgieker' is looser than uncooked sausage made with cold meat. The casing generally separates easily from the contents. An important feature of a good uncooked sausage is the low content of free moisture (i.e. the aw value) in the warm meat; this depends on other factors, however, and so cannot be quantified. Low aw values discourage the growth of unwanted microbes. As warm meat contains only limited levels of free moisture enabling microbes to develop, the uncooked sausage produced from it has stable properties when it comes to maturing and storage.

Objectively speaking, the geographical origin has a decisive impact on the product's characteristics; this is especially true of the climate and the flora in the climate chambers. Attempts have been made to produce the 'Feldgieker' in other regions. It was found that the typical taste did not develop there; the sausages tasted different.

Reference to publication of the specification:

Markenblatt Vol. 36 of 5 September 2008, Part 7a-aa, p. 46516

<https://register.dpma.de/DPMAREgister/geo/detail.pdfdownload/126>

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Subscriptions to the *Official Journal of the European Union*, which is published in the official languages of the European Union, are available for 22 language versions. The Official Journal comprises two series, L (Legislation) and C (Information and Notices).

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