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<u>Notice No</u>	<u>Contents</u>	<u>Page</u>
II <i>Information</i>		
INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES		
European Commission		
2012/C 257/01	Non-opposition to a notified concentration (Case COMP/M.6640 — Delphi/FCI MVL) ⁽¹⁾	1
IV <i>Notices</i>		
NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES		
European Commission		
2012/C 257/02	Euro exchange rates	2
2012/C 257/03	Communication from the Commission concerning the quantity not applied for to be added to the quantity fixed for the subperiod 1 January to 31 March 2013 under certain quotas opened by the Community for products in the poultrymeat sector	3

EN
Price:
EUR 3
⁽¹⁾ Text with EEA relevance

(Continued overleaf)

V *Announcements*

OTHER ACTS

European Commission

2012/C 257/04	Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed	4
2012/C 257/05	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	10



II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.6640 — Delphi/FCI MVL)****(Text with EEA relevance)**

(2012/C 257/01)

On 27 July 2012, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
 - in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32012M6640. EUR-Lex is the on-line access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

24 August 2012

(2012/C 257/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2507	AUD	Australian dollar	1,2031
JPY	Japanese yen	98,16	CAD	Canadian dollar	1,2424
DKK	Danish krone	7,4477	HKD	Hong Kong dollar	9,7013
GBP	Pound sterling	0,78960	NZD	New Zealand dollar	1,5435
SEK	Swedish krona	8,2441	SGD	Singapore dollar	1,5636
CHF	Swiss franc	1,2009	KRW	South Korean won	1 419,45
ISK	Iceland króna		ZAR	South African rand	10,5118
NOK	Norwegian krone	7,3020	CNY	Chinese yuan renminbi	7,9492
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,4835
CZK	Czech koruna	24,906	IDR	Indonesian rupiah	11 898,61
HUF	Hungarian forint	277,98	MYR	Malaysian ringgit	3,8790
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	52,806
LVL	Latvian lats	0,6963	RUB	Russian rouble	39,8755
PLN	Polish zloty	4,1022	THB	Thai baht	39,059
RON	Romanian leu	4,4825	BRL	Brazilian real	2,5397
TRY	Turkish lira	2,2508	MXN	Mexican peso	16,5368
			INR	Indian rupee	69,3950

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

Communication from the Commission concerning the quantity not applied for to be added to the quantity fixed for the subperiod 1 January to 31 March 2013 under certain quotas opened by the Community for products in the poultrymeat sector

(2012/C 257/03)

Commission Regulation (EC) No 616/2007 ⁽¹⁾ opened tariff quotas for imports of products in the poultrymeat sector. The applications for import licences lodged during the first seven days of July 2012 for the subperiod 1 October to 31 December 2012 do not, for quotas 09.4212, 09.4214, 09.4217 and 09.4218, cover the quantities available. Pursuant to the second sentence of Article 7(4) of Commission Regulation (EC) No 1301/2006 ⁽²⁾, the quantities that were not applied for are to be added to the quantity fixed for the following quota subperiod, from 1 January to 31 March 2013; they are set out in the Annex to this notice.

⁽¹⁾ OJ L 142, 5.6.2007, p. 3.

⁽²⁾ OJ L 238, 1.9.2006, p. 13.

ANNEX

Quota order number	Quantities not applied for, to be added to the quantity fixed for the subperiod 1 January to 31 March 2013 (in kg)
09.4212	23 592 912
09.4214	18 005 200
09.4217	11 492 000
09.4218	6 957 600

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed

(2012/C 257/04)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006 ⁽¹⁾. Statements of objections must reach the Commission within six months of the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006**'TORTAS DE ACEITE DE CASTILLEJA DE LA CUESTA'****EC No: ES-TSG-007-0058-03.09.2008****1. Name and address of the applicant group:**

Name of group or organisation (if relevant): Asociación de Empresarios de Confeitería, Pastelería, Bollería, Heladería, Repostería y Platos Cocinados de Sevilla. (A.P.E.C.O.P.A.S.)

Address: Avenida Recaredo 20, modulo 5
41003 Sevilla
ESPAÑA

Tel. +34 954576427

E-mail: jproman@inesrosales.com

2. Member State or Third Country:

Spain

3. Product specification:**3.1. Name(s) to be registered (Article 2 of Regulation (EC) No 1216/2007):**

'Tortas de Aceite de Castilleja de la Cuesta'

3.2. Whether the name: is specific in itself expresses the specific character of the agricultural product or foodstuff

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

The name 'Tortas de Aceite de Castilleja de la Cuesta' is a traditional name cited in the 'Inventario Español de Productos Tradicionales' (Spanish inventory of traditional products) published by the Secretariat-General for Agriculture and Food of the Ministry of Agriculture, Fisheries and Food in 1996, in the context of the 'Euroterroirs' project financed by the European Union.

3.3. Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006:

- Registration with reservation of the name
- Registration without reservation of the name

3.4. Type of product (as in Annex II):

Class 2.3. Confectionery, bread, pastry, cakes, biscuits and other baker's wares

3.5. Description of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(1) of Regulation (EC) No 1216/2007):

The name 'Tortas de Aceite de Castilleja de la Cuesta' expresses the specific characteristics of the product, as it is a pastry product made with 27,7 % extra virgin olive oil, with a tolerance of \pm 2 %. This, in combination with the fact that it is made entirely by hand, gives the product its most prized qualities, namely its light, fine and flaky texture and its unmistakable flavour and aroma of olive oil.

Organoleptic characteristics

Colour	A non-uniform toasted brown colour, with darker areas at its thinnest points
Odour	Characteristic, mild aroma of aniseed and olive oil
Flavour	Sweet, characteristic
Texture	Firm, without soft areas, crumbly consistency

Microbiological characteristics

Parameter	Reading
Moulds and yeasts	< 500 UFC/g
Mesophilic aerobic microorganisms	< 500 000 UFC/g
<i>Enterobacteriaceae</i>	< 500 UFC/g
<i>E. coli</i>	Absent in 1 g
<i>Salmonella-Shigella</i>	Absent in 30 g
Sulphite-reducing <i>Clostridia</i>	< 1 000 UFC/g
<i>Staphylococcus aureus</i>	Absent in 0,1 g

Physico-chemical characteristics

Values per 100 g of the product	Olive oil crispbread	Tolerances
Nutritional value	495 Kcal/100 g	\pm 10
Protein (N \times 6,25)	6,5 g/100 g	\pm 1
Carbohydrates	70 g/100 g	\pm 5

Values per 100 g of the product	Olive oil crispbread	Tolerances
Fat	22 g/100 g	± 2
Saturated	14 %	± 2
Unsaturated	85 %	± 5
Monounsaturated	75 %	± 5
Polyunsaturated	9 %	± 2
Cholesterol	0	
Moisture content	< 6 %	
Ash	< 1,5 %	

3.6. Description of the production method of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(2) of Regulation (EC) No 1216/2007):

Ingredient	Proportion	Tolerance
Wheat flour	66,8 %	± 5 %
Extra virgin olive oil	27,7 %	± 2 %
Inverted sugar	2,7 %	± 0,5 %
Aniseed	1,0 %	± 0,25 %
White sugar	0,8 %	± 0,25 %
Sesame	0,7 %	± 0,25 %
Salt	0,3 %	± 0,25 %
Natural anise essence	0,03 %	± 0,01 %

Water and yeast are also added to the mixture in quantities equal to 34-40 % and 1-3 % of the weight of the flour respectively.

First of all, the liquid ingredients — virgin olive oil, water and inverted sugar — are added to the flour and mixed to form a dough. Then the rest of the ingredients are added and the dough is kneaded until it reaches the desired consistency. The final temperature of the dough must be between 25 °C and 28 °C. If it is higher, the dough will ferment in the chute of the divider, while if it is lower, there will be no fermentation. In neither case would the product have the desired appearance. In order to achieve this final, constant temperature, the temperature of the water added to the dough is varied by mixing in anything from ice flakes to hot water. In such cases, kneading time will vary. The temperature may also be controlled through food-quality refrigerant gases.

Making the crispbread by hand

Once the kneading process has been completed, the dough is divided up using a machine that separates it into portions of equal weight. The shaping of the crispbreads is done by hand as follows:

1. The ball of dough is held in one hand and then placed on the palm of the other.
2. With the dough resting on the palm of one hand, fingers together, the outside edge of the other hand is placed on the centre of the dough, applying light pressure and moving the hand first towards the wrist and then towards the fingertips. This spreads the dough out over the whole hand.
3. There is a bowl of white sugar next to each person. The dough, spread out on the palm of one hand, is then pressed against the surface of the sugar so that the surface of the crispbread is covered by a thin coating of sugar.

4. To place the crispbread on the baking line, the hand is held a few centimetres above the belt, palm upwards. The part of the crispbread that is stuck to the little finger is then taken between the fingers of the other hand and placed on the belt while spreading out the fingers of the hand on which the crispbread is resting. This gives it its rounded shape. That hand is gradually rotated (until the palm is facing the belt) and, at the same time, is moved in such a way that the crispbread is placed on the belt with the sugared surface facing upwards.

It is this way of shaping the dough that gives the olive oil crispbread its characteristic appearance, i.e. its more or less rounded shape, with a thickness that varies by only a few millimetres. The characteristics of the dough, namely its high fat content (olive oil in this case), make preparation by hand essential, as any other process would squeeze out the oil, thus producing a product with different characteristics.

Baking

The finished product is a disc some 13 cm in diameter and only a few millimetres thick. Given its shape, i.e. thin with a large exposed surface area, baking takes only a few minutes. When it comes out of the oven, the olive oil crispbread must have a relative moisture content of less than 6 %. The resulting product is a round crispbread, with an irregular thickness of only a few millimetres and a tendency to be thicker around the edges. It is a toasted brown colour, with darker areas at its thinnest points. It must be crunchy and firm in consistency, without any soft areas, and have a pleasant and mild fragrance of aniseed and olive oil.

Cooling and packaging of the product

After baking, the product is left to cool before packaging. As the product is very thin with a large surface area, it reaches the correct temperature for packaging in only a few minutes. Packaging involves two stages:

Individual packaging: each crispbread is wrapped individually in waxed paper. This involves placing the crispbread on the paper wrapper and folding the upper and lower edges over the crispbread. The right and left edges are both folded over to form a point, which is then folded underneath the crispbread.

Grouped packaging: each group of five or six crispbreads, individually wrapped in waxed paper, is placed in a tray to protect them. This is then packed in heat-sealable polypropylene, resulting in a bag fitted to the tray.

3.7. Specific character of the agricultural product or foodstuff (Article 3(3) of Regulation (EC) No 1216/2007):

The two major differences between 'Tortas de Aceite de Castilleja de la Cuesta' and the other oil crispbreads on the market are the fact that they are made by hand and the use of extra virgin olive oil.

3.8. Traditional character of the agricultural product or foodstuff (Article 3(4) of Regulation (EC) No 1216/2007):

There are a large number of written references to 'Tortas de Aceite de Castilleja de la Cuesta', ranging from recipe books and advertisements to eulogies praising its exquisite flavour.

The 'Inventario Español de Productos Tradicionales' (Spanish inventory of traditional products) recounts the history behind the traditional production of the famous 'Tortas de Aceite de Castilleja de la Cuesta' and lists the ingredients, which have remained unchanged, thus placing them on record:

History: the product is traditionally produced in this area of the province of Seville and has gradually spread to the western part of Andalusia. It traces its origins back to the home-made confections baked and eaten at Easter. In 1914, a woman from Seville, Inés Rosales, rescued a family recipe for a confectionery product typical of the Aljarafe area and started producing and marketing it. It is still being made today and is the most famous brand.

Ingredients: flour, wheat, olive oil, sugar, seeds, yeast, sesame and aniseed, salt and anise essence, and, sometimes, ground almonds.

In the research project 'Cataloguing and description of typical Andalusian agri-food products', which was awarded the seventh prize for research into economic development and rural studies, commissioned by *Analistas Económicos de Andalucía* (Economic Analysts of Andalusia), 'Tortas de Aceite de Castilleja de la Cuesta' are included as a traditional product.

- This product is traditionally produced in the Aljarafe area of Seville and has gradually spread to the western part of Andalusia.
- It traces its origins back to the home-made confections baked and eaten at Easter. It started to become popular at the beginning of the 20th century.

3.9. *Minimum requirements and procedures to check the specific character (Article 4 of Regulation (EC) No 1216/2007):*

The minimum requirements that characterise the olive oil crispbread described in this product specification are as follows:

It is a round crispbread which is 13 ± 2 cm in diameter and of an irregular thickness, varying between 1 mm at its thinnest and 7 mm at its thickest, with a tendency to be thicker around the edges.

It is a toasted brown colour, with darker areas at its thinnest points. It must be crunchy and firm in consistency, without any soft areas, and have a pleasant and mild fragrance of aniseed and olive oil.

Its ingredients must not include additives of any kind.

It is made with only extra virgin olive oil.

The nature of specific checks, the procedure followed and the frequency of such checks, are given below:

- moisture content: desiccation. Determined per batch of product,
- extra virgin olive oil content: chromatography. annually,
- absence of preservatives (sorbates, benzoates): chromatography. Annually,
- absence of colourings: chromatography. Annually,
- organoleptic characteristics: tasting panel. Quarterly.

4. Authorities or bodies verifying compliance with the product specification:

4.1. *Name and address:*

Name: SGS ICS Ibérica SA
Address: C/ Trespaderne, 29
Edificio Barajas (Barrio Aeropuerto)
28042 Madrid
ESPAÑA

Tel. +34 913138115 / 955602300
Fax —
E-mail: ysolina.berbel@sgs.com

Public Private

4.2. *Specific tasks of the authority or body:*

The appointed supervisory body, being the only one, is responsible for verifying compliance with all the provisions of the specification.

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 257/05)

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

'PRES-SALÉS DE LA BAIE DE SOMME'

EC No: FR-PDO-0005-0604-11.05.2007

PGI () PDO (X)

1. Name:

'Prés-salés de la baie de Somme'

2. Member State or Third Country:

France

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.1. Fresh meat (and offal)

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

Meat covered by the designation 'Prés-salés de la baie de Somme' comes from lambs aged less than 12 months which have been reared on salt marshes for a minimum of 75 days in a manner that respects the natural balance of this environment, where their main source of feed is the halophytic pasture of the salt marshes.

The breeding rams belong to the Suffolk, Hampshire, Roussin, Ile de France, Rouge de l'Ouest, Boulonnais and Vendéen breeds. Except in specific cases of flock restocking, which are declared to the relevant monitoring bodies, the breeding females are the offspring of ewes reared on salt marshes by breeders entitled to use the salt marshes as pasturage.

The carcasses display the following features:

- minimum weight: 16 kg,
- conformation: straight to subconcave profile and average to high muscle development (class U, R or O on the EUROP grid),
- state of fat cover: slight to covered with fat (class 2 or 3 on the EUROP grid),
- firm, white to creamy-white external and internal fat.

The meat is pink in colour. It remains very juicy during cooking and throughout the mastication process and produces intense, lasting flavours in the mouth. The meat is offered for sale chilled, or thawed and chilled.

3.3. Raw materials (for processed products only):

—

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

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

The lambs and ewes feed mainly on maritime pasture on the salt marshes.

The lambs are reared in three successive stages:

- a post-natal period during which they are fed mainly on mother's milk. This period lasts for a minimum of 60 and a maximum of 90 days. At the start of the animal's life, the mother's milk may be supplemented with milk powder, forage or concentrates,
- a period of at least 75 days during which the lambs graze on maritime pasture for at least 7 hours a day for 60 days and at least 4 hours a day for the remaining days; they spend this time on independent, identified grazing areas. The maritime pasture period may be interrupted, either at the end of the day when the animals are withdrawn to retreat zones less than a kilometre from the independent tract of pasturage concerned or at times when the salt marsh is covered by the spring tides and the animals are withdrawn to retreat zones. During the maritime pasture period, concentrates are prohibited, forage being the only feed supplement which the lambs and ewes are allowed.

Days spent in the retreat zones do not count as maritime pasture days,

- an optional finishing period not exceeding one day for every four days of maritime pasture or a total of six weeks.

Lambs undergoing finishing are fed on a diet based on forage and concentrates. In the case of finished lambs, the maritime pasture period, including days when the salt marsh is covered by the spring tides, is equal to at least half of the animal's lifetime.

All of the forage and at least 65 % of the dry feed distributed each day come from low-altitude plots in the geographical area which contain soil composed of recent marine sediments and are subject to sea spray.

Forage consists of fresh grass, grazing grass or grass preserved as hay or haylage with a dry matter content of over 50 %, roots, tubers and vegetables.

Concentrates consist of cereals, wheat bran, oilcakes made from soya, rape, sunflower and linseed, vegetable pulp, molasses, dried alfalfa, and mineral and vitamin supplements.

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

Birth, rearing and slaughter.

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

—

3.7. *Specific rules concerning labelling:*

Meat covered by the designation of origin 'Prés-salés de la baie de Somme' is identified and labelled, after being granted the designation at the end of the primary chilling period, by attaching an identification tag marked 'Prés-salés BS' in indelible ink to both sides of the carcase.

Up to the final distribution stage, the carcase and pieces of meat cut from it are accompanied by a label displaying at least:

- the designation,
- the European Union PDO logo and the words 'protected designation of origin',

- the breeder's name,
- the number of the holding,
- the national identification number of the lamb,
- the date of slaughter.

4. Concise definition of the geographical area:

The geographical area surrounding the salt marshes of the Baie de Somme and the Baie d'Authie, within which the lambs are born, reared and slaughtered, is composed of the following cantons and municipalities of the departments of Pas-de-Calais and Somme:

- department of Pas-de-Calais:

the entire cantons of Campagne-lès-Hesdin, Hesdin and Berk;

the canton of Fruges, excluding the municipalities of Ambricourt, Coupelle-Vieille, Crépy, Hézecques, Luchy, Matringhem, Mencas, Radinghem, Senlis, Verchin and Vinclay. The canton of Montreuil, excluding the municipalities of Calotterie, Cucq, Merlimont, Saint-Josse and Touquet-Paris-Plage;

the municipalities of Azincourt, Fontaine-l'Étalon, Gennes-Ivergny, Grigny, Humbert, Le Quesnoy-en-Artois, Saint-Georges, Tollent, Tramecourt, Vacqueriette-Erquières and Wamin,

- department of Somme:

the entire cantons of Abbeville-Nord, Abbeville-Sud, Crécy-en-Ponthieu, Friville-Escarbotin, Nouvion, Rue and Saint-Valéry-sur-Somme;

the canton of Ailly-le-Haut-Clocher, excluding the municipalities of Long and Mouflers. The canton of Ault, excluding the municipalities of Mers-les-Bains and Oust-Marest. The canton of Moyenneville, excluding the municipalities of Grebault-Mesnil, Saint-Maxent and Tours-en-Vimeux;

the municipalities of Beaumetz, Domart-en-Ponthieu, Éronnelle, Franqueville, Fransu, Ribeaucourt, Surcamp and Vauchelles-lès-Domart.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The animals used to produce 'Prés-salés de la baie de Somme' are reared in a location where there is a balance between the sea and the land — the salt marsh known locally as 'mollières' — and on the territory of the neighbouring municipalities which form the Picardy maritime plain. The salt marshes, which consist of sea mud known as 'tangue', are covered by the sea for at least 50 days of the year, resulting in the growth of halophytic vegetation (*Puccinellia maritima*, *Halimione portulacoides*, *Triglochin maritima*, etc.), which is relished by the sheep. The 'mollières' are drained by a network of erratic natural channels which make it difficult for the sheep to move around. Beyond the 'mollières', at times when the salt marshes are flooded and during winter, the sheep are kept within the Picardy maritime plain, which consists of polders and sand dunes.

The fact that permanent fencing cannot be erected in view of the public nature of the salt marshes and the regular flooding to which they are subject, the summer transhumance practised on account of the distance from the sheep farms and the risk of animals getting stuck in the muddy channels are all factors which have maintained the collective tending of flocks and the presence of shepherds to guide them. The difficulties associated with moving around on soft ground intersected by channels has led breeders not only to select strains of ewe which are adapted to walking and possess excellent maternal qualities but also to place on the 'mollières' lambs which are old enough to cope with the constraints of the environment.

The control and exploitation by breeders of grassland areas providing essential shelter and nourishment for animals when the salt marshes are flooded by the spring tides have been developed and organised all round the bay.

In addition, in view of natural differences in the growth rates of individual lambs within the flock, resulting in the coexistence of early and later developers, breeders have established the necessary know-how for finishing slower-developing lambs, which takes place on the farm.

As regards local relations between breeders, wholesale butchers and slaughterers, this particular sheep-rearing process has resulted in consistent use being made of slaughterhouses where the means and know-how for slaughtering sheep have been maintained. The specific know-how for slaughtering the animals involves in particular a short waiting period in comfortable conditions between arrival at the slaughterhouse and sacrifice, and a particularly careful form of slaughter, cutting up and evisceration which preserve the fat cover and prevent any contamination of the carcass. There are also rules governing primary chilling and maturing. It is only when these processes are completed that producers decide whether carcasses comply with the characteristics of the designation of origin 'Prés-salés de la baie de Somme', basing themselves mainly on the quality of the fat and the appearance of the carcasses.

The local importance of this sheep-rearing is also reflected in the fact that 'Prés-salés de la baie de Somme' lamb is the focal point of many tourist and gastronomic events. For example, on the occasion of the sheep festival held during the first weekend of October, several thousand visitors come to take part in activities related to sheep-rearing: tasting sessions, sheepdog demonstrations, sheep parade, etc.

5.2. Specificities of the product:

The term 'pré-salé' refers to sheep fattened on coastal pastures periodically flooded by the sea. Lambs intended to be covered by the designation of origin 'Prés-salés de la baie de Somme' are relatively old (135 days to 1 year). Most are offered for consumption between July and November. The lambs are born on farms within the geographical area and are the offspring of crossbreeds adapted to the environment; the mothers have sound maternal qualities and are good milkers. The carcasses have a conformation consisting of a straight to subconcave profile and average to high muscle development. The degree of fat cover is slight to covered with fat and they have firm, white to creamy-white external and internal fat. Distinguishing features of the meat are its pink colour, fibre length and marbling (intramuscular fat). The meat remains very juicy during cooking and throughout the mastication process and produces intense, lasting flavours in the mouth.

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 between the characteristics of 'Prés-salés de la baie de Somme' meat as described above and the local area lies mainly in consumption of the particular vegetation of the salt marshes, especially alkali grass, and the physical exercise taken by the sheep in seeking out the vegetation in this often hostile environment (risk of getting stuck in the deep muddy channels, lack of protection against sea spray and against the sun and heat in summer).

The link is significantly reinforced and maintained by local sheep-farming practices and control of the specific conditions of slaughter. Of the local know-how cited with a view to obtaining the designation of origin 'Prés-salés de la baie de Somme', the selection and use of animals adapted to these difficult grazing conditions thanks to their slow muscle growth and maternal qualities are decisive factors.

In addition, the lambs are taken to the salt marsh after the end of the winter and stay there day and night without interruption, apart from periods when they are withdrawn due to flooding, until they are slaughtered or finished. Accordingly, a tradition has been established of using summer shepherds — a familiar feature of the salt marshes — who despite the dangers constantly move the grazing animals around in order to preserve the natural balance of the resources. The long grazing period (minimum of 75 days) deriving from these practices, the existence of retreat zones used during flooding, the adaptation of the lamb-breeding season to coincide with the growth of vegetation on the 'mollières' and the breeders' ability to recognise which lambs will require finishing in order to comply with the characteristics of 'Prés-salés de la baie de Somme' result in heavy but not very corpulent lambs whose muscle is a strong pink colour while their fat is firm and white.

The existence of this sheep-rearing has made it possible to develop and maintain in the slaughterhouses of the geographical area a specific know-how which respects the quality of the raw material (for example by keeping the fat cover intact and prohibiting spraying), while facilitating compliance checks on the carcasses by local butchers and breeders. The fact that the animals are subjected to a journey of less than an hour, thereby minimising stress induced by transport, means that the organoleptic qualities acquired during rearing can be preserved. This quality is at the root of the reputation

of 'Prés-salés de la baie de Somme' meat, which is acknowledged by its substantially higher selling price compared with that charged for standard lamb (between 50 % and 100 % more, depending on the time of year).

Reference to the publication of the specifications:

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

http://agriculture.gouv.fr/IMG/pdf/CDC_Pres-sales_de_la_baie_de_Somme-2_de4e6ec2.pdf

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