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EN
Price:
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⁽¹⁾ Text with EEA relevance

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II

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

EUROPEAN COMMISSION

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

(2012/C 285/01)

Date of adoption of the decision	25.4.2012	
Reference number of State Aid	SA.33600 (11/N)	
Member State	France	
Region	—	—
Title (and/or name of the beneficiary)	Aide à la cessation d'activité des pêcheurs professionnels en eau douce impactés par les plans nationaux de l'anguille et PCB	
Legal basis	Projet de circulaire relative à la mise en place de l'aide à la cessation d'activité pour les pêcheurs professionnels en eau douce concernés par les interdictions de commercialisation des poissons du fait de la pollution par les PCB et/ou par les mesures relatives à la pêche mises en œuvre dans le cadre du plan de gestion de l'anguille pris en application du règlement (CE) n° 1100/2007	
Type of measure	Scheme	—
Objective	SMEs	
Form of aid	Direct grant	
Budget	Overall budget: EUR 7,40 million Annual budget: EUR 7,38 million	
Intensity	90 %	
Duration (period)	30.11.2011-31.12.2014	
Economic sectors	Freshwater fishing	
Name and address of the granting authority	Ministère de l'écologie, du développement durable, des transports et du logement Direction générale de l'eau et de la biodiversité La grande Arche 92055 La Défense Cedex FRANCE	
Other information	—	

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

<http://ec.europa.eu/competition/elojade/isef/index.cfm>

Authorisation for State aid pursuant to Articles 107 and 108 of the TFEU

Cases where the Commission raises no objections

(Text with EEA relevance)

(2012/C 285/02)

Date of adoption of the decision	22.8.2012	
Reference number of State Aid	SA.34675 (12/N)	
Member State	Czech Republic	
Region	Moravskoslezsko	—
Title (and/or name of the beneficiary)	Program podpory a rozvoje veřejných kulturních služeb na území statutárního města Ostrava v letech 2012–2016	
Legal basis	Program podpory a rozvoje veřejných kulturních služeb na území statutárního města Ostrava v letech 2012–2016 Usnesení zastupitelstva statutárního města Ostravy č. 798/ZM1014/14 ze dne 7. prosince 2011	
Type of measure	Scheme	—
Objective	Culture, Heritage conservation	
Form of aid	Direct grant	
Budget	Overall budget: CZK 330,50 million	
Intensity	70-100 %	
Duration (period)	(5 years from date of adoption)	
Economic sectors	Creative, arts and entertainment activities, Libraries, archives, museums and other cultural activities	
Name and address of the granting authority	Statutární město Ostrava Prokešovo nám. 8 ČESKÁ REPUBLIKA	
Other information	—	

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

<http://ec.europa.eu/competition/elojade/isef/index.cfm>

Date of adoption of the decision	4.9.2012	
Reference number of State Aid	SA.34680 (12/N)	
Member State	Slovenia	
Region	Slovenia	Article 107(3)(a)
Title (and/or name of the beneficiary)	Splošni program za odpravo posledic škode po naravnih nesrečah v gospodarstvu	
Legal basis	Splošni program za odpravo posledic škode po naravnih nesrečah v gospodarstvu, Zakon o varstvu pred naravnimi in drugimi nesrečami (Ur.l. RS, št. 51/06-UPB1, 97/10), Zakon o odpravi posledic naravnih in drugih nesreč (Ur.l. RS, št. 114/05-UPB1, 90/07, 102/07), Uredba o metodologiji za ocenjevanje škode (Ur.l. RS, št. 67/03, 79/04, 33/05, 81/06 in 68/08), Pravilnik o postopkih za ocenjevanje škode in odpravo posledic škode ob naravnih in drugih nesrečah v slovenskem gospodarstvu	
Type of measure	Scheme	—
Objective	Compensation of damages caused by natural disaster	
Form of aid	Direct grant	
Budget	Overall budget: EUR 60 million	
Intensity	60 %	
Duration (period)	4.9.2012-4.9.2018	
Economic sectors	All economic sectors eligible to receive aid	
Name and address of the granting authority	Ministrstvo za gospodarski razvoj in tehnologijo Kotnikova 5 SI-1000 Ljubljana SLOVENIJA	
Other information	—	

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

<http://ec.europa.eu/competition/elojade/isef/index.cfm>

Date of adoption of the decision	25.7.2012	
Reference number of State Aid	SA.34954 (12/N)	
Member State	Italy	
Region	Sicilia	—
Title (and/or name of the beneficiary)	Aiuto al salvataggio di CE.FO.P. in A.S.	
Legal basis	<p>A. D.L. 30.1.1979, n. 26 (convertito in L. 3.4.1979, n. 95), Provvedimenti urgenti per l'amministrazione straordinaria di grandi imprese in crisi (cfr. art. 2-bis);</p> <p>B. D.M. 23.12.2004, n. 319, Regolamento recante le condizioni e le modalità di prestazione della garanzia statale sui finanziamenti a favore delle grandi imprese in stato di insolvenza, ai sensi dell'art. 101 del D. Lgs. 8 luglio 1999, n. 270;</p> <p>C. D.L. 23.12.2003, n. 347 (convertito in L. 18.2.2004, n. 39), Misure urgenti per la ristrutturazione industriale di grandi imprese in stato di insolvenza;</p> <p>D. D. LGS. 8.7.1999, n. 270, Nuova disciplina delle grandi imprese in stato di insolvenza, a norma dell'art. 1 della legge 30 luglio 1998, n. 274.</p>	
Type of measure	Individual aid	CE.FO.P. Centro Formazione Professionale ... in A.S.
Objective	Rescuing firms in difficulty, Employment	
Form of aid	Guarantee	
Budget	Overall budget: EUR 8 million	
Intensity	100 %	
Duration (period)	1.7.2012-31.12.2012	
Economic sectors	Employment activities, Technical and vocational secondary education, Other education n.e.c.	
Name and address of the granting authority	Ministero dello Sviluppo Economico Via Veneto 33 00187 Roma RM ITALIA	
Other information	—	

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

<http://ec.europa.eu/competition/eojade/isef/index.cfm>

Date of adoption of the decision	17.8.2012	
Reference number of State Aid	SA.35012 (12/N)	
Member State	Poland	
Region	Miasto Wrocław	Article 107(3)(a)
Title (and/or name of the beneficiary)	UPS Polska Sp. z o.o.	
Legal basis	<p>— Projekt umowy ramowej o udzielenie dotacji celowej pomiędzy UPS Polska Sp. z o.o.</p> <p>— „Program wspierania inwestycji o istotnym znaczeniu dla gospodarki polskiej na lata 2011–2020”, przyjęty przez Radę Ministrów w dniu 5 lipca 2011 r. na podstawie art. 19 ust. 2 ustawy z dnia 6 grudnia 2006 r. o zasadach prowadzenia polityki rozwoju (Dz.U. z 2009 r. nr 84, poz. 712 i nr 157, poz. 1241) zmieniony uchwałą Rady Ministrów z dnia 20 marca 2012 r., zwany dalej „Programem”</p>	
Type of measure	Individual aid	UPS Polska Sp. z o.o.
Objective	Regional development, Employment	
Form of aid	Direct grant	
Budget	Overall budget: PLN 0,80 million	
Intensity	3,34 %	
Duration (period)	31.12.2012-31.12.2014	
Economic sectors	Accounting, bookkeeping and auditing activities; tax consultancy	
Name and address of the granting authority	Minister Gospodarki Plac Trzech Krzyży 3/5 00-507 Warszawa POLSKA/POLAND	
Other information	—	

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

<http://ec.europa.eu/competition/elojade/isef/index.cfm>

Date of adoption of the decision	23.8.2012	
Reference number of State Aid	SA.35030 (12/N)	
Member State	Poland	
Region	Miasto Kraków	Article 107(3)(a)
Title (and/or name of the beneficiary)	State Street Services (Poland) Limited Sp. z o.o.	
Legal basis	<p>— Projekt umowy ramowej o udzielenie dotacji celowej pomiędzy State Street Services (Poland) Limited Sp. z o.o.</p> <p>— „Program wspierania inwestycji o istotnym znaczeniu dla gospodarki polskiej na lata 2011–2020”, przyjęty przez Radę Ministrów w dniu 5 lipca 2011 r. na podstawie art. 19 ust. 2 ustawy z dnia 6 grudnia 2006 r. o zasadach prowadzenia polityki rozwoju (Dz.U. z 2009 r. nr 84, poz. 712 i nr 157, poz. 1241) zmieniony uchwałą Rady Ministrów z dnia 20 marca 2012 r., zwany dalej „Programem”</p>	
Type of measure	Individual aid	State Street Services (Poland) Limited Sp. z o.o.
Objective	Regional development, Employment	
Form of aid	Direct grant	
Budget	Overall budget: PLN 3,71 million	
Intensity	6,56 %	
Duration (period)	31.12.2012-31.12.2014	
Economic sectors	Computer programming activities, Computer facilities management activities, Other information service activities n.e.c., Trusts, funds and similar financial entities, Other financial service activities, except insurance and pension funding n.e.c., Security and commodity contracts brokerage, Other activities auxiliary to financial services, except insurance and pension funding, Accounting, bookkeeping and auditing activities; tax consultancy, Business and other management consultancy activities	
Name and address of the granting authority	Minister Gospodarki Plac Trzech Krzyży 3/5 00-507 Warszawa POLSKA/POLAND	
Other information	—	

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

<http://ec.europa.eu/competition/elojade/isef/index.cfm>

Non-opposition to a notified concentration**(Case COMP/M.6581 — GKN/Volvo Aero)****(Text with EEA relevance)**

(2012/C 285/03)

On 3 September 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 32012M6581. 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⁾

20 September 2012

(2012/C 285/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2954	AUD	Australian dollar	1,2461
JPY	Japanese yen	101,21	CAD	Canadian dollar	1,2678
DKK	Danish krone	7,4549	HKD	Hong Kong dollar	10,0425
GBP	Pound sterling	0,80017	NZD	New Zealand dollar	1,5729
SEK	Swedish krona	8,4885	SGD	Singapore dollar	1,5878
CHF	Swiss franc	1,2088	KRW	South Korean won	1 453,99
ISK	Iceland króna		ZAR	South African rand	10,8060
NOK	Norwegian krone	7,4320	CNY	Chinese yuan renminbi	8,1668
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,3910
CZK	Czech koruna	24,904	IDR	Indonesian rupiah	12 370,30
HUF	Hungarian forint	284,40	MYR	Malaysian ringgit	3,9810
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	54,109
LVL	Latvian lats	0,6962	RUB	Russian rouble	40,6040
PLN	Polish zloty	4,1645	THB	Thai baht	40,024
RON	Romanian leu	4,5128	BRL	Brazilian real	2,6284
TRY	Turkish lira	2,3335	MXN	Mexican peso	16,7056
			INR	Indian rupee	70,3866

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

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding closure of fisheries

(2012/C 285/05)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	23.8.2012
Duration	23.8.2012-31.12.2012
Member State	The Netherlands
Stock or group of stocks	PLE/7DE.
Species	Plaice (<i>Pleuronectes platessa</i>)
Zone	VIIId and VIIe
Type(s) of fishing vessels	—
Reference number	FS36TQ43

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2012/C 285/06)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	3.5.2012
Duration	3.5.2012-31.12.2012
Member State	The Netherlands
Stock or group of stocks	HAD/7X7A34
Species	Haddock (<i>Melanogrammus aeglefinus</i>)
Zone	VIIb-k, VIII, IX and X; EU waters of CECAF 34.1.1
Type(s) of fishing vessels	—
Reference number	FS35TQ43

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

Call for proposals under the work programme of the seventh EC framework programme for research, technological development and demonstration activities

(2012/C 285/07)

Notice is hereby given of the launch of a call for proposals under the work programmes of the seventh framework programme of the European Community for research, technological development and demonstration activities (2007 to 2013).

Proposals are invited for the following call in the **'Cooperation' specific programme: Information and communication technologies: FP7-ICT-2013-C**.

Call documentation including deadline and budget is given in the call text, which is published on the website:

<http://ec.europa.eu/research/participants/portal/page/home>

CALL FOR PROPOSALS — EACEA/30/12**Jean Monnet programme, key activity 3 — Support to European associations active at European level in the field of European integration and education and training****Annual operating grants 2013**

(2012/C 285/08)

1. Objectives and description

The call for proposal aims at the selection of organisations for the conclusion of annual operating grant agreements covering the budget year 2013. It does not concern organisations having concluded a Framework Partnership Agreement with the Education, Audiovisual and Culture Executive Agency ('the Agency') for the period 2011-2013.

The purpose of this call for proposals is to support European associations in the fields of education and training active in:

- European integration subjects, and/or
- pursuing the objectives of the European education and training policy.

The Lifelong Learning Programme ⁽¹⁾ and more specifically its Jean Monnet sub-programme constitutes the legal basis.

In the implementation of key activity 3 of the Jean Monnet programme, the specific objectives of this call for proposals are:

- to support high-quality European associations contributing to increasing knowledge and awareness on the European integration process through education and training,
- to support high-quality European associations contributing to the implementation of at least one of the strategic objectives of the strategic framework for European cooperation in education and training ('ET 2020') ⁽²⁾.

The Agency, acting under powers delegated from the European Commission ('the Commission'), is responsible for the management of this call for proposals.

2. Eligible applicants

Eligible applicants are European associations in the field of education and training active in:

- European integration subjects, and/or
- pursuing the objectives of the European education and training policy.

European associations shall:

- be non-profit organisations,

⁽¹⁾ See Decision No 1720/2006/EC of the European Parliament and of the Council of 15 November 2006 establishing an action programme in the field of lifelong learning (OJ L 327, 24.11.2006, p. 45).

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:327:0045:0068:EN:PDF>

⁽²⁾ http://ec.europa.eu/education/lifelong-learning-policy/doc1120_en.htm

- be located and have legal personality and seat for more than two years uninterrupted (on date of call deadline) in one or several LLP eligible countries ⁽¹⁾ (the 27 EU Member States, Iceland, Liechtenstein, Norway, Turkey, Croatia, Switzerland, Serbia and the former Yugoslav Republic of Macedonia);
- undertake the majority of their activities in the Member States of the European Union, and/or in other LLP eligible countries;
- exist as bodies pursuing an aim of general European interest as defined in Article 162 of the implementing rules for the Financial Regulation laid down by Commission Regulation (EC, Euratom) No 2342/2002 ⁽²⁾; as subsequently amended.

Furthermore, in order to be eligible under this call, the membership structure of a European association must conform to one of the following two categories:

- either the European association is composed exclusively of member-based associations (i.e. the members are themselves 'umbrella' associations at the transnational, national, regional or local level). European associations that are composed exclusively of member-based associations must have members in at least six different EU Member States ⁽³⁾.

Member associations of the European association must have 'full member' status (associated members and observers are not considered as 'full members'). Members must themselves have a proper legal personality, be non-profit organisations and be active in education and training. Private individuals and profit-making bodies are not considered to be eligible member organisations,

- or the European association is composed of members that do not all have a member-based structure. This allows the European association to be composed (either partly or entirely) of institutions and organisations active in education and training that are not member-based (such as primary and secondary schools and higher education institutions). European associations that include non-member-based institutions or organisations must have members in at least nine different EU Member States.

Member institutions and organisations that are not member-based must have 'full member' status (associated members and observers are not considered as 'full members'). Members must be non-profit organisations and be active in education and training following the above indications. Private individuals are not considered to be eligible member organisations.

3. Eligible activities

European Union financing under this call for proposals takes the form of operating grants. These grants support part of the costs incurred by the selected beneficiaries in carrying out European activities according to an agreed work programme.

The activities of the proposed work programme must contribute to:

- increasing knowledge and awareness on the European integration process through education and training, and/or

⁽¹⁾ The participation of Albania, Bosnia and Herzegovina and Montenegro in the present call for proposals is subject to the signature of a Memorandum of Understanding between the Commission and the competent authorities of each of these countries respectively. If, by the first of the month of the grant award decision, the Memorandum of Understanding has not been signed, participants from this country will not be funded and will not be taken into account with regard to the minimum size of consortia/partnerships.

⁽²⁾ According to this definition, an organisation pursuing an aim of general European interest is:
— a European body involved in education, training, information or research and study in European policies or a European standards body, or
— a European network representing non-profit bodies active in the Member States or in the candidate countries and promoting principles and policies consistent with the objectives of the Treaties.

⁽³⁾ In addition, the European association may include member-associations based in other EU Member States and other countries.

- the implementation of at least one of the following strategic objectives of 'ET 2020':
 1. making lifelong learning and mobility a reality;
 2. improving the quality and efficiency of education and training;
 3. promoting equity, social cohesion and active citizenship;
 4. enhancing creativity and innovation, including entrepreneurship, at all levels of education and training.

4. Award criteria

The quality of the detailed 12-month work programme is assessed on the basis of the following three award criteria:

1. the relevance, clarity and coherence of the short-term objectives (12 months);
2. the quality of the management of the work programme (clarity and coherence of the activities and budgets proposed to achieve the objectives, timetable);
3. the expected impact of the activities on education and/or training at European level.

All three award criteria have the same weighting. A more detailed description of what information is to be provided in the work programme for each award criterion by the applicant is contained in Annex I to the Guide for applicants.

5. Budget

The total indicative EU budget for the co-financing of European associations under this call is EUR 748 400.

The maximum operating grant per association for the annual work programme of 12 months (corresponding to one budgetary year, 2013) shall not exceed EUR 100 000.

The European Union financial support shall not exceed 75 % of the European association's estimated annual eligible budget.

6. Submission of proposals and deadline

The deadline for submission of the online application (eForm) is:

15 November 2012 at 12.00 noon — Brussels time

Applications must be made using the online grant application form (eForm). This online submission is considered to be the master copy.

The official online grant application form (eForm) is available in English, French and German at the following Internet address:

http://eacea.ec.europa.eu/llp/funding/2013/call_jm_ka3_structural_support_2012_en.php and must be duly completed in one of the official languages of the European Union.

However, in order to submit additional required information a full copy of the application dossier (an electronic copy of the submitted eForm together with additional documents, see Section 13 of the Guidelines for applicants) must also be sent by e-mail to the Agency by the deadline (15 November 2012 at 12.00 noon):

EACEA-P2-ASSOC-EUR@EC.EUROPA.EU

7. Full details

The guidelines for applicants, as well as the online application form and annexes, are available at the following address:

http://eacea.ec.europa.eu/llp/funding/2013/call_jm_ka3_structural_support_2012_en.php

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 285/09)

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 from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**'EAST KENT GOLDINGS'****EC No: UK-PDO-0005-0951-13.02.2012****PGI () PDO (X)****1. Name:**

'East Kent Goldings'

2. Member State or third country:

United Kingdom

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

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

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

'East Kent Goldings' is the name given to a unique variety of hops which are used in brewing the finest ales and beers. Cones form on the female plant of *Humulus lupulus* — also known as the 'wolf of the woods', the cone is made up of soft tissue 'petals' on the inside of which are the lupulin glands and they contain a sticky oily substance, known as lupulin, which contains essential oils and resins.

Resins

Alpha-acids 4,0-6,0 % w/w

Cohumulone 25-30 % w/w

Beta-acids 1,5-3,3 % w/w

Oils

Total oil 0,6-1,0 ml/100 g

Myrcene 20-26 % of whole oil

Humulene 33-45 % of whole oil

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

H:C ratio	> 3
Caryphyllene	10-15 % of whole oil
Farnesene	< 1 % of whole oil
Selinenes	< 3 % of whole oil

These cones are used primarily for brewing. They offer delicate floral aromas of lightly sweet lemon. The shape of the cone is long and oval measuring between 1,25 cm and 2,5 cm. The cone is rich green in colour with an inner surface of thin pale petals dusted with bright yellow lupulin which surrounds the base of the seed. The texture of the cone is sticky and oily at harvest, but once dried for preservation, it becomes crumbling pale petals with distinct yellow lupulin glands. The aroma is a mixture of citrus, lemon and floral overtones. The dry hop, when added to the final beer, provides a flavour likened to rich marmalade.

The major oil components of the lupulin are constant between seasons and localities and, as described, serve to distinguish the Goldings from all other varieties. However, the minor components of the essential oils can vary with environment and season and these compounds, mostly as yet uncharacterised, serve to distinguish the sensory perception of the aroma and flavour of cones of the Goldings grown in the East Kent region from the variety grown elsewhere.

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

Not applicable.

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

Not applicable.

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

'East Kent Goldings' are grown, picked, dried and packed into bales or pockets in the defined area. Production and preparation of 'East Kent Goldings' take place in the designated area. Although the ministry-certified planting materials (rootstocks or cuttings) are produced away from the designated area in order to maintain isolation to prevent ingress of virus diseases, the original source parent material originates in East Kent. It comes from the plant collections previously maintained at Wye College and East Malling Research Station (both respected scientific institutions), and now maintained by Wye Hops Ltd at Canterbury and Faversham. Documentation confirms the East Kent origins for this material.

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

'East Kent Goldings' are required to be packed into bales or pockets in the defined area. Packing compresses the dried hop cones which increases dramatically the bulk density to facilitate storage and transport. The process of packaging is required to take place directly on the farm where they are produced for identification and traceability purposes. Additionally, movement of hops in an unpackaged state would be difficult. These processes define the product as being 'prepared'. The bales or pockets that contain the dried hops are labelled and sealed with the growers name, variety, parish or region, year of harvest and EU number before they are transported away from the farm for storage prior to delivery to the customer. The grower keeps a record of the field date of harvest and the bale or pocket numbers of the hops from that field.

3.7. *Specific rules concerning labelling:*

Not applicable.

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

The geographical area of production is bounded by the A249 road at Sheerness on the west, southbound to junction 7 of the M20 motorway to the south, then eastbound along the M20 to Folkestone. The north and east perimeters of the geographical area are determined by coastal boundaries. The area within these boundaries includes the parishes of Tonge, Borden, Lynsted, Norton, Teynham, Buckland, Stone, Ospringe, Faversham, Boughton-under-Blean, Selling, Chartham, Chilham, Harbledown, Canterbury, Bekesbourne, Bridge and Bishopsbourne.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The Golding was selected from the old Canterbury Whitebine variety by Mr Golding at West Malling, Kent in about 1790 (Percival, R.A.S.E Journal for 1901). By the early 1800s the Golding hop was being grown in East Kent where the soils were 'best adapted to their growth (...) deep rich soils on calcareous subsoils' (Rutley, R.A.S.E Journal for 1848). Grown in East Kent, it was considered to be superior to the Golding hops grown near Maidstone, commanding a higher price. To distinguish the produce from this area, it was sold as East Kent produce ('The Hops Farmer', E.J. Lance, 1838, London) thereby gaining the name 'East Kent Goldings'. During the 19th century, several local variants, or clones, were selected in East Kent including Bramling (1865), Rodmersham or Mercers (1880), Cobbs (1881), Petham (1885), Early Bird (1887) and Eastwell (1889). Analysis of the essential oils confirms that all these variants of 'East Kent Goldings' have a consistent composition and are undoubtedly the same variety. Their plant morphology exactly matches the descriptions given by growers, agronomists and scientists for the Golding hop since the early 1800s.

Although hops are grown world-wide, they always perform best in the localities where they originate. This was the conclusion of an extensive series of international trials of hop varieties from 1960 through to 1978 (Neve, (1983) J. Inst. Brew, 89, 98-101). The main reason for this was considered to be the influence of location, giving a specific day length, on the date of flowering which was reflected in the yield obtained. Comparison of yields of Goldings grown in East Kent 2006-2009 confirms a consistent increase of at least 21 % over that obtained in other areas.

The reputation for the superior quality of the produce from Goldings grown in East Kent can be documented from 1838 to the present day where many websites distinguish the quality provided by 'East Kent Goldings'. In the national hop competition held annually by the Institute of Brewing and Distilling, samples from East Kent have won the Goldings class for all of the last five years although 'East Kent Goldings' occupy only 30 % of the UK acreage of the Goldings variety. Brewers have, historically, distinguished the superior aroma qualities of 'East Kent Goldings' and today many brewers, particularly in the USA, specify that the Goldings they purchase must be of East Kent origin.

5.2. Specificity of the product:

'East Kent Goldings' arose from a single seed. Hops are an out-breeding, highly heterogeneous, dioecious species. Thus, the breeding structure of the hop species is very similar to humans with separate sexes producing progeny each one of which is a unique individual. Although there may be family resemblances, no two individuals are the same genetically. Similarly, it is impossible for hops to self-pollinate and, necessarily, each new individual arises as the result of the recombination of the genes of two distinct parents. Each seedling develops into a mature plant which will differ from all other hop plants in terms of all its characteristics including morphology and chemical composition of its secondary products. A commercial variety is produced by clonal propagation from the unique original seedling plant by root division, runners (perennial shoots) or by softwood cuttings. Thus, every plant of a new variety is genetically identical to the original seedling because it has been produced by asexual means. Consequently, every plant can be used as the foundation stock for further propagation. The hop plant is a perennial root. A variety of hop can be a chance seedling e.g. Fuggle and Whitbread Golding variety or, more often, a result of a plant breeder. After the initial seed from the plant breeder which establishes the variety, the hop plants are propagated as clones from strap cuttings or mist propagated green shoots. The original rootstock can produce hops for many years, if kept free from disease.

'East Kent Goldings' are characterised by a high humulene content (with a ratio of humulene: caryophyllene always greater than 3) but very low farnesene and selinene contents, as described in point 3.2. Because every hop variety originates from a unique seedling with a unique pattern of essential oils, it is possible to distinguish the oils of Goldings from other unrelated hop varieties such as Fuggle (which has much higher farnesene at ~ 7 %) and Challenger (which has much higher selinene at ~ 12 %). Although the pattern of major oils for 'East Kent Goldings' is similar to those of varieties related by pedigree, it is still possible to distinguish it. For example, its seedling Northern Brewer has

higher myrcene content of ~ 36 % and Northdown (a seedling of Northern Brewer) has higher farnesene content at ~ 1,3 %. There is also much variety-specific variation in the post-selinene minor peaks.

'East Kent Goldings' are characterised by a lethal susceptibility to Hop Mosaic Virus. This aphid-borne virus produces symptoms of mottled, down-curved leaves and plants with stunted growth and short internodes, as described by Neve (1991). Infected plants of 'East Kent Goldings' can survive with symptoms for a few seasons but inevitably die. Although a few experimental varieties elsewhere in the world also show lethal susceptibility to this disease, 'East Kent Goldings' are the only commercial variety in the world with such susceptibility. Propagation of rootstocks of 'East Kent Goldings' must take place in isolation from all other varieties which may be symptomless carriers of the virus.

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):*

Although the aroma and flavour produced in beers by the Golding variety is sought by many brewers, the contribution provided by Goldings grown in the East Kent region of England, the 'East Kent Goldings', is particularly prized. The specific combination of soils, aspect, day length, rainfall and temperatures in the region modify the growth and maturity of the variety to produce hop cones with a distinct sensory quality.

The deposits of deep alluvial brick earth found in the North Downs has a contributory factor to the uniqueness of 'East Kent Goldings'. The soil is moisture retentive which is important as the effect of the Downs on rainfall in East Kent gives an average of around 635 mm per annum, some 76 % of the national average. This combination gives a lower humidity than other English hop growing districts.

'East Kent Goldings' flavour characteristics are influenced by the soil of East Kent — brick earth over chalk giving an ideal pH of 6,5-7,00 and by situation — exposed to cold salt laden winds off the Thames Estuary — particularly in March when the seasonal and varietal hop characteristics are established. Research at the former Wye College has demonstrated that lower soil temperatures during February and March are strongly correlated with higher yields in hops (Department of Hop Research Annual Report for 1980, Wye College) and that March temperatures can also be implicated in the bittering content of the resin in lupulin glands (Department of Hop Research Annual Report for 1982, Wye College). Furthermore, several of the precursors of compounds found in lupulin glands can be detected in bud and shoot tissues in March (Rossiter, Imperial College).

The delicate aroma of the 'East Kent Goldings' which is produced by this combination of regional factors is recognised and appreciated by brewers of fine ales and beers, both in the UK and USA. Brewers often use the words 'East Kent Goldings' on the labels of their containers. 'East Kent Goldings' regularly command a premium price for a unique raw material. They offer delicate floral aromas of lightly sweet lemon. The hops are supremely elegant but with a mineral quality which gives backbone and structure to the beers. Among award winning beers and ales produced using 'East Kent Goldings' are Fullers 1845, Hop Back Summer Lightning and Boston Brewing Co Ales from the USA.

Reference to publication of the specification:

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

<http://archive.defra.gov.uk/foodfarm/food/industry/regional/foodname/products/documents/east-kent-goldings-pdo-120111.pdf>

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 285/10)

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.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘SAUCISSE DE MONTBÉLIARD’

EC No: FR-PGI-0005-0869-14.03.2011

PGI (X) PDO ()

1. Name:

‘Saucisse de Montbéliard’

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 point 1 applies:

‘Saucisse de Montbéliard’ has various characteristics:

Exterior

‘Saucisse de Montbéliard’ is a slightly curved sausage with a cylindrical form and a diameter of at least 25 mm (diameter of the gut casing at the time of filling) made from pork. ‘Saucisse de Montbéliard’ is filled into a pork casing which is exclusively natural. This colourless gut casing is closed by twisting.

When cooked, each slice of ‘Saucisse de Montbéliard’ has a coarsely minced yet uniform texture and is firm in appearance.

Colour and consistency

Smoking gives the sausages a light amber colour, somewhere between brown and golden. Nevertheless, the colour is not uniform throughout the product. ‘Saucisse de Montbéliard’ is prepared from a mixture of lean pork and hard pork fat, which is coarsely minced and kneaded.

The transparency of the casings allows the lean pork to appear as dark patches and the fat as light patches.

‘Saucisse de Montbéliard’ has a firm consistency to the touch.

Taste, flavour and texture

The smoked flavour is one of the major characteristics of ‘Saucisse de Montbéliard’ and is obtained by using the wood and sawdust of resinous trees. In the raw product, this flavour is distinct. However, when cooked and in the mouth, the smoked flavour is balanced and lasting without being sharp or bitter. ‘Saucisse de Montbéliard’ is also characterised by its meat that is lightly seasoned by spices and herbs, which typically include cumin and pepper.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Cooked 'Saucisse de Montbéliard' has a moist and tender texture. In the mouth, the product must be neither tough nor rubbery, but firm and juicy.

The combination of smoking and herbs imparts a unique taste to 'Saucisse de Montbéliard'.

Criteria	Target values
Moisture content with fat removed	< or = 75 %
Fat for a moisture content of 75 %	< or = 30 %
Collagen/protein	up to 18 %
Sugar for a moisture content of 75 %	equal to or less than 1 %

The sausages may be sold raw, cooked or frozen.

For reasons of food safety, sausages must be packaged when passed on to the consumer.

If sausages subsequently undergo a second processing, they can be presented in sliced form.

3.3. Raw materials (for processed products only):

Quality criteria for selecting meat

Breeding:

The animals selected for fattening are females and castrated males. Uncastrated males, including young males that have not yet reached sexual maturity, males castrated of a single testicle, males with cryptorchidism, hermaphrodites and cull sows are not accepted.

For meat raw materials: 'Saucisse de Montbéliard' PGI is obtained from pigmeat from breeds entered in the herd books or herd breeding records kept by the Pork Selection Bodies approved by the French Ministry of Agriculture. Animals of the same breeds bred under selection or cross-breeding schemes whose aims are compatible with those of the French herd book are also eligible.

The proportion of fattening pigs sensitive to halothane must be less than 3 % and all must be non-carriers of the RN- allele.

In order to establish healthy rearing conditions and limit the need for additives and treatment, a procedure for cleaning, disinfecting and drying has been put in place between each batch at all stages of fattening pig production.

The use of tranquillising medicaments is prohibited in the 48 hours prior to the animal's departure from the farm and during transport.

At the time of loading, the animal has been fasted for at least 12 hours.

Slaughter and cutting:

There is a waiting time of at least two hours prior to slaughter. The pigs are rinsed down when they arrive at the slaughterhouse and 30 minutes prior to anaesthesia.

When the ambient external temperature is lower than + 10 °C, mist propagation at arrival may be omitted.

The minimum warm weight for pig carcasses is 75 kg.

Blemishes are limited to 5 % for all carcasses in a client batch. The following are considered as blemishes:

— hair removal blemishes,

- rind blemishes,
- burst blood vessels,
- bruising,
- fractures,
- presence of foreign matter (grease stain, traces of faeces, offal fragments and any other undesirable foreign substance).

The pH is an indicator of the technological quality of the carcasses and, therefore, has to be controlled. Control methods involving sampling have to be specified and documented at slaughterhouse level.

The ultimate pH (taken at least 18 hours after slaughter) falls within the range $5,50 \leq \text{pH} < 6,20$. The measurement is taken 5 cm above the sirloin end at a depth of 2-3 cm.

The cuts that may be used in the mixture are as follows (no other cuts are permitted):

- ham,
- shoulder,
- brisket,
- backfat,
- loin,
- trimmings (if used, the throat must be prepared and not have any glands or red blotches).

The use of frozen raw materials (pork fat or lean meat) is permitted and limited to 30 % of the mixture.

Lean pork meat (including trimmings) is frozen within six days of the date of slaughter. Hard pork fat (pure cover fat, backfat) is frozen within 72 hours of the date of slaughter.

The freezing temperature must be reached in the centre of the product within 48 hours.

These frozen raw materials must be salted within 24 hours of thawing. Sausages from a mixture containing raw materials that had been frozen must be smoked within 72 hours of the meat being salted.

Cuts that can be used for making 'Saucisse de Montbéliard' may not be frozen for longer than 10 months for lean meat (including trimmings) or 4 months for hard pork fat (backfat, pure cover fat).

Cuts with one or more of the following defects are non-compliant:

- hair removal blemishes,
- rind blemishes,
- burst blood vessels,
- bruising,
- fractures,
- presence of foreign matter (grease stain, traces of faeces, offal fragments and any other undesirable foreign substance),
- abscesses.

Loin meat with colour score 1 or 2 (based on the Japanese colour scale or equivalent) and blade shoulder meat with colour score 6 is eliminated.

Meat with soft and oily fat is eliminated.

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

The diet of the fattening pigs to be used to make 'Saucisse de Montbéliard' contains whey which has been obtained by precipitation of milk casein during the production of cheese. It has neither been desugared nor deproteinated, but may be skimmed and/or dehydrated.

The proportion of whey is between 15 % and 35 % of the dry matter in the total diet given during the fattening period.

The complementary feedingstuff for whey contains at least 50 % grains and miller's offals.

The fattening diet must contain less than 1,7 % linoleic acid in proportion to the dry matter.

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

The production of 'Saucisse de Montbéliard', from the preparation of the mixture through to smoking, must take place within the geographical area.

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

Not applicable.

3.7. *Specific rules on labelling:*

Labelling of the product must contain the following information:

- the name of the protected geographical indication: 'Saucisse de Montbéliard',
- the European Union's PGI logo as from the registration at the level of the EU.

If the 'Saucisse de Montbéliard' has not been exclusively smoked in a 'thué' smokehouse, then visual or written communications relating to the product may not make reference to this type of smokehouse.

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

The geographical area of production (from the preparation of the mixture through to the smoking) for 'Saucisse de Montbéliard' is made up of all four departments of the Franche-Comté region (i.e. Doubs, Jura, Haute-Saône and Territoire de Belfort).

This geographical area is the area of traditional expertise in making and smoking 'Saucisse de Montbéliard'. It is where the 'thués' and traditional smokehouses are situated, which bear testament to the expertise in the production of 'Saucisse de Montbéliard'. These traditional smokehouses and 'thués' are to be found throughout the entire Franche-Comté region.

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

5.1. *Specificity of the geographical area:*

Highly wooded

As the woods make up 44 % of the territory in the Franche-Comté region, they are an important feature in the local landscape and the lives of residents. These woods are characterised by their many resinous tree species, particularly in the mountainous zone, with the fir as the prime example.

Factors that have contributed to the development of this business

As the activity to have played a major role in shaping the landscape, agriculture in the Franche-Comté region is geared mainly towards cattle farming, with a particular focus on dairy production. The region has a very well-developed cheesemaking industry with protected designation of origin status (particularly the denominations 'Mont d'Or', 'Comté', 'Morbier et Bleu de Gex'). There is a large number of 'fruitières' (as the cheese dairies are known locally) scattered throughout the area.

These dairies produce whey, a choice raw material for animal feed, in particular for pigs. It is therefore the development of the cheese dairies (which, due to their small size, make use of whey on site without being transported or chilled) that has enabled whey-based pig rearing to develop in the Franche-Comté region.

The link between cheese production and pig production is therefore a direct and traditional one and, in contrast to nearly all other regions, this tradition has survived here.

From the 20th century onwards, pork production in Franche-Comté developed and specialised due to the growing volume of milk and hence whey. Pork products, which, until that time, were for family consumption only, were first sold through local butchers and pork butchers and later on the regional market.

Pig production in this area encouraged the development of artisanal and industrial pig processors by providing these operators with a raw material that had not been diverted to national or international markets.

A dense network of producers and operators closely linked to Franche-Comté

As discussed above, because the local production of pork is limited in size compared with the main European production areas, it is mainly oriented towards local markets.

That explains in particular the continued existence of a relatively dense network of small and medium-size slaughterhouses (10 are still active today) and cutters (more than 10 are still active) in the geographical area, supplying a network of more than 30 local processors. The fact that there are still so many testifies to the dynamism of the area.

The geographical and climatic conditions have allowed specific smoking practices to develop.

Generally speaking, smoked products are traditionally products from eastern France and Europe. Historically, smoking was used to dry and thus preserve products, and was particularly prevalent in colder, mountainous areas where the process of smoking could be tied in with the need to heat dwellings. This gave rise to the concept of the 'thué' in Franche-Comté. A 'thué' was the farm's heating centre and smokehouse, used to temporarily store pork in order to dry, smoke and thus preserve it.

Nowadays, 'thués' form an integral part of curing houses, in addition to those that are still in operation in older farms. These are not rooms that can be lived in as the smoke is produced by burning sawdust of resinous trees on the floor or on a lower storey. The products are always smoked in a traditional way, without propulsion of smoke or mechanical ventilation.

The practice, which was initially developed in Haut-Doubs, is the origin of the expertise in smoking that then spread throughout the entire Franche-Comté region with the appearance of smoking structures based on the principles of the 'thué'.

The geographical area for the PGI 'Saucisse de Montbéliard' is therefore based on the map showing the area where 'thués' and traditional smokehouses are to be found.

5.2. Specificity of the product:

Special characteristics

Specific characteristics linked to the process are as follows:

- filling into a colourless pork casing (natural gut) which has a diameter of at least 25 mm and is closed by twisting. This gut lends the sausage its slightly curved appearance,
- smoking over wood from resinous trees for at least 6 hours in a conventional smokehouse, 9 hours in a combination of a traditional smokehouse and a conventional smokehouse and 12 hours in a traditional smokehouse,

- course mincing with a grain of at least 6 mm,
- a light amber colour due to the smoking,
- a slightly seasoned taste thanks to cumin or caraway and pepper as well as other spices included in the mixture, if any.

A selection of the raw materials imparting the special characteristics to the product

The pigs are fed on a whey diet with a restricted linoleic acid content (1,7 % of their diet), and so it is possible to select fat that is only slightly unsaturated. This characteristic gives fat grains which are distinctly separate in the mixture and have a pleasing white colour. It also makes 'Saucisse de Montbéliard' more resistant to heat during smoking or cooking, and prevents the fat from melting.

Unsaturated fat is also more adhesive and limiting levels of it allows the product to capture the smoke better. When destructured fats are used, the smoke aromas are captured on the periphery of the casing and form an impermeable film that prevents the smoke from penetrating deep into the sausage.

Thanks to the use of whey feed, combined with selective genetic criteria, the meat is uniformly pink in colour. In conjunction with the firm, white fats, this helps keep the special grain of 'Saucisse de Montbéliard' very visible.

A firmly established reputation

The production and consumption of pork meats and smoked meats, including 'Saucisse de Montbéliard', have been historically documented in Franche-Comté since ancient times.

The origin of the product goes back to the farming traditions in Franche-Comté. It appears to have been known for a very long time: certain ethnologists say that the Séquanes and the Eduens, taught by the Mandubiens (first century B.C.), whose capital was 'Epomanduodorum' (Mandeure near Montbéliard) were already familiar with the sausage.

As far back as the first century A.D., the Mandubiens already transported fir wood and cured meats in their flat-hull vessels as far as the shores of the Mediterranean: exports of 'Saucisse de Montbéliard' had begun. In the 14th century, the 'Montbéliard' sausage was still called 'andouille' ('andouille' in the local dialect) or andouillette: farmers only chose lean meat and pork fat seasoned with a lot of garlic and cumin (a regional plant), which were hung to dry for a long time in chimneys in which Geneva and vine shoots were burnt. The 'Montbéliard' differs from other sausages in that it contains nothing but pork.

The sausage was introduced in Paris in the 18th century by Georges Cuvier, a French scientist originally from Montbéliard.

It made its first appearance on French fairs and exhibitions in 1936.

Today, along with the Morteau sausage, it represents the main outlet for the vast majority of pig farms, slaughterhouses and cutting businesses.

'Saucisse de Montbéliard' is known among the general public, restaurateurs and consumers: a public awareness survey conducted in 2008 showed that it was known to nearly 60 % of consumers. People immediately recognise it as a symbol of Franche-Comté cuisine, alongside the various cheeses and wines of the region.

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 smoking of 'Saucisse de Montbéliard' is a controlled process. The slow smoking, which means that smoke has to be produced on a constant basis, is an important factor. This expertise, which centres on controlling the slow combustion without a flame of sawdust and wood according to various parameters, is passed on within regional businesses. The practice itself and human skills associated with it developed as a response to local circumstances.

Resinous trees grow in great numbers in the Franche-Comté forest, particularly in the mountainous area. Local meat curers, very logically, used the types of wood at their disposal. The practice of using resinous wood and the practice of controlled smoking, which was originally developed in the mountainous areas, spread throughout the entire Franche-Comté region. This abundance of resinous trees meant that the smoking of 'Saucisse de Montbéliard' developed solely on the basis of resinous woods — in contrast to other types of smoked sausage in France or Europe which are smoked using wood from deciduous trees.

This smoking by means of resinous wood is an extremely specific characteristic of 'Saucisse de Montbéliard' giving it its amber colour and a smoked taste closely linked to the area in which it is produced.

Furthermore, in conjunction with the smoking practice, the practices of coarse mincing, closing by twisting and filling the sausages into pork gut casing are all traditional local practices specific to the Franche-Comté region. The Franche-Comté region is an area that corresponds to a zone of expertise.

In conclusion, this strong territorial link and the continued existence in the geographical area of a dense network of interdependent operators who are involved in the creation of the product, from rearing to processing, contribute greatly to the reputation that the product enjoys today.

Reference to publication of the specification:

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

<https://www.inao.gouv.fr/fichier/CDCIGPSaucisseDeMontbeliardV2.pdf>

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