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Price:
EUR 3

⁽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 384/01)

Date of adoption of the decision	6.2.2012
Reference number of State Aid	SA.33880 (11/N)
Member State	France
Region	—
Title (and/or name of the beneficiary)	Aides aux cinémas du monde (aide sélective à la production cinématographique)
Legal basis	Article L 111-2, 2 ^o d) et e) du code du cinéma et de l'image animée; loi 2010-873 du 27 juillet 2010 relative à l'action extérieure de l'État; décret 1998-66 du 4 février 1998 portant création du comité interministériel de la coopération internationale et du développement; article 7, 10 et 68 à 71 du décret 1999-130 du 24 février 1999 modifié relatif au soutien financier de l'industrie cinématographique; décret 2006-672 du 8 juin 2006 modifié relatif à la création, à la composition et au fonctionnement de commissions administratives à caractère consultatif; décret 2010-654 du 11 juin 2010 relatif au Centre national du cinéma et de l'image animée; décret 2010-1695 du 30 décembre 2010 relatif à l'Institut français
Type of measure	Aid scheme
Objective	Culture
Form of aid	Direct grant
Budget	Annual budget: EUR 6,5 million Overall budget: EUR 39 million
Intensity	80 %
Duration (period)	Until 31.12.2017
Economic sectors	Media
Name and address of the granting authority	Centre national du cinéma et de l'image animée 12 rue de Lübeck 75784 Paris Cedex 16 FRANCE

Other information	—
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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	20.11.2012
Reference number of State Aid	SA.34736 (12/N)
Member State	Spain
Region	—
Title (and/or name of the beneficiary)	Sistema de amortización anticipada aplicable a determinados elementos patrimoniales arrendados del inmovilizado material
Legal basis	Apartado 11 del artículo 115 del texto refundido de la Ley del Impuesto sobre Sociedades
Type of measure	Aid scheme
Objective	—
Form of aid	Tax deferment
Budget	—
Intensity	Measure does not constitute aid
Duration (period)	—
Economic sectors	All sectors
Name and address of the granting authority	Ministerio de Hacienda y Administraciones Públicas
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.6715 — CNOOC/Nexen)****(Text with EEA relevance)**

(2012/C 384/02)

On 7 December 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 32012M6715. EUR-Lex is the on-line access to the European law.

Initiation of proceedings**(Case COMP/M.6576 — Munksjö/Ahlstrom)****(Text with EEA relevance)**

(2012/C 384/03)

On 7 December 2012, the Commission decided to initiate proceedings in the abovementioned case after finding that the notified concentration raises serious doubts as to its compatibility with the internal market. The initiation of proceedings opens a second phase investigation with regard to the notified concentration, and is without prejudice to the final decision on the case. The decision is based on Article 6(1)(c) of Council Regulation (EC) No 139/2004.

The Commission invites interested third parties to submit their observations on the proposed concentration to the Commission.

In order to be fully taken into account in the procedure, observations should reach the Commission not later than 15 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301 / 2967244) or by post, under reference COMP/M.6576 — Munksjö/Ahlstrom, to the following address:

European Commission
Directorate-General for Competition
Merger Registry
J-70
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

12 December 2012

(2012/C 384/04)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3040	AUD	Australian dollar	1,2358
JPY	Japanese yen	108,12	CAD	Canadian dollar	1,2850
DKK	Danish krone	7,4604	HKD	Hong Kong dollar	10,1061
GBP	Pound sterling	0,80775	NZD	New Zealand dollar	1,5504
SEK	Swedish krona	8,6275	SGD	Singapore dollar	1,5926
CHF	Swiss franc	1,2109	KRW	South Korean won	1 400,12
ISK	Iceland króna		ZAR	South African rand	11,3109
NOK	Norwegian krone	7,3295	CNY	Chinese yuan renminbi	8,1480
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,5225
CZK	Czech koruna	25,265	IDR	Indonesian rupiah	12 558,82
HUF	Hungarian forint	282,33	MYR	Malaysian ringgit	3,9792
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	53,502
LVL	Latvian lats	0,6961	RUB	Russian rouble	39,9645
PLN	Polish zloty	4,0969	THB	Thai baht	39,928
RON	Romanian leu	4,5268	BRL	Brazilian real	2,7112
TRY	Turkish lira	2,3198	MXN	Mexican peso	16,6319
			INR	Indian rupee	70,7490

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

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding closure of fisheries

(2012/C 384/05)

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	21.11.2012
Duration	21.11.2012-31.12.2012
Member State	Germany
Stock or group of stocks	HER/1/2-
Species	Herring (<i>Clupea harengus</i>)
Zone	EU, Norwegian and international waters of I and II
Type(s) of fishing vessels	—
Reference number	FS55TQ44

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

No State aid within the meaning of Article 61(1) of the EEA Agreement

(2012/C 384/06)

The EFTA Surveillance Authority considers that the following measure does not constitute State aid within the meaning of Article 61(1) of the EEA Agreement:

Date of adoption of the decision:	11 July 2012
Case number:	70645
Decision number:	289/12/COL
EFTA State:	Norway
Name and address of the granting authority:	Oslo Municipality Rådhuset 0037 Oslo NORWAY
The title of the measure (and/or name of the beneficiary):	Lease and tenancy agreements between Oslo Municipality and Oslo Cancer Cluster Innovasjonspark AS
Form of aid:	n.a.
Budget:	n.a.
Duration:	n.a.

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website:

<http://www.eftasurv.int/state-aid/state-aid-register/>

State aid — Decision to raise no objections

(2012/C 384/07)

The EFTA Surveillance Authority considers that the following measures constitute compatible State aid within the meaning of Article 61 of the EEA Agreement:

Date of adoption of the decision:	11 July 2012
Case number:	68972
Decision number:	292/12/COL
EFTA State:	Iceland
Title (and/or name of the beneficiary):	Decision regarding State aid granted by the Icelandic State through New Glitnir, New Landsbankinn and New Kaupþing during the wind up of certain investment funds
Legal basis:	Article 61(1) and Article 61(3)(b) of the EEA
Type of measures:	Measures to remedy a serious disturbance in the economy
Economic sectors:	Financial services

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website:

<http://www.eftasurv.int/state-aid/state-aid-register/>

Information communicated by the EFTA States regarding State aid granted under the Act referred to in point 1j of Annex XV to the EEA Agreement (Commission Regulation (EC) No 800/2008 declaring certain categories of aid compatible with the common market in application of Articles 87 and 88 of the Treaty (General Block Exemption Regulation))

(2012/C 384/08)

PART I

Aid No	GBER 10/12/R&D	
EFTA State	Norway	
Granting authority	Name	Innovation Norway
	Address	PO Box 448, Sentrum 0104 Oslo NORWAY
	Webpage	http://www.innovationnorway.com
Title of the aid measure	Wood-Based Innovation Scheme	
National legal basis (Reference to the relevant national official publication)	State Budget (2011-2012), Chapter 1149, item 71	
Web link to the full text of the aid measure	http://www.innovasjon Norge.no/Satsinger/Landbruk/Trebasert-innovasjonsprogram/	
Type of measure	Scheme	X
Duration	Scheme	1.8.2012 to 31.12.2013
Economic sector(s) concerned	All economic sectors eligible to receive aid	All sectors may receive aid, as long as the beneficiaries contribute to the overall aim of the scheme — to increase the utilisation of wood
Type of beneficiary	SME	X
	Large enterprises	X
Budget	Annual overall amount of the budget planned under the scheme	NOK 26 million
	Overall amount of the ad hoc aid awarded to the undertaking	NOK ... million
	For guarantees	NOK ... million
Aid instrument (Article 5)	Grant	X

PART II

General objectives (list)	Objectives (list)	Maximum aid intensity in % or maximum aid amount in NOK	SME — bonuses in %
Aid for consultancy in favour of SMEs and SME participation in fairs (Articles 26-27)	Aid for consultancy in favour of SMEs (Article 26)	50 %	
	Aid for SME participation in fairs (Article 27)	50 %	

General objectives (list)	Objectives (list)		Maximum aid intensity in % or maximum aid amount in NOK	SME — bonuses in %
Aid for research, development and innovation (Articles 30-37)	Aid for research and development projects (Article 31)	Fundamental research (Article 31(2)(a))	... %	
		Industrial research (Article 31(2)(b))	50 %	10/20 %
		Experimental development (Article 31(2)(c))	25 %	10/20 %
	Aid for technical feasibility studies (Article 32)	40/65 %	10 %	
	Aid for industrial property rights costs for SMEs (Article 33)	50 %		
	Aid for research and development in the agricultural and fisheries sectors (Article 34)			
	Aid to young innovative enterprises (Article 35)	NOK 8 million		
	Aid for innovation advisory services and for innovation support services (Article 36)	NOK 1,6 million		
Aid for the loan of highly qualified personnel (Article 37)	50 %			
Training aid (Articles 38-39)	Specific training (Article 38(1))		25 %	10/20 %
	General training (Article 38(2))		60 %	10/20 %

Information communicated by the EFTA States regarding State aid granted under the Act referred to in point 1j of Annex XV to the EEA Agreement (Commission Regulation (EC) No 800/2008 declaring certain categories of aid compatible with the common market in application of Articles 87 and 88 of the Treaty (General Block Exemption Regulation))

(2012/C 384/09)

PART I

Aid No	GBER 11/12/EMP	
EFTA State	Norway	
Region	Name of the region (NUTS) Level 3 — Troms	Regional aid status 61(3)(c) of the EEA Agreement
Granting authority	Name	Troms fylkeskommune
	Address	Postbox 6600 9296 Tromsø NORWAY
	Webpage	http://www.tromsfylke.no
Title of the aid measure	Regional development programme for the county of Troms 2010-2013	
National legal basis (Reference to the relevant national official publication)	The Troms County Development Fund was established by a decision of 12 March 1985 by the Troms County Council	
Web link to the full text of the aid measure	http://www.tromsfylke.no/LinkClick.aspx?fileticket=qah_PB73Oyc%3d&tabid=332	
Type of measure	Scheme	X
Amendment of an existing aid measure		EFTA Surveillance Authority aid number Reference number ESA 2/2005
	Prolongation	2010-2013
Duration	Scheme	1.1.2010 to 31.12.2013
Economic sector(s) concerned	All economic sectors eligible to receive aid	X
Type of beneficiary	SME	X
Budget	Annual overall amount of the budget planned under the scheme	NOK 8 million
Aid instrument (Article 5)	Grant	X
	Interest rate subsidy	
	Loan	X

PART II

General objectives (list)	Objectives (list)	Maximum aid intensity in % or maximum aid amount in NOK	SME — bonuses in %
SME investment and employment aid (Article 15)		50 %	0 %

The EFTA Surveillance Authority's notice on current State aid recovery interest rates and reference/discount rates for three EFTA States applicable as from 1 August 2012

(Published in accordance with Article 10 of the Authority's Decision No 195/04/COL of 14 July 2004 ⁽¹⁾)

(2012/C 384/10)

Base rates are calculated in accordance with the Chapter on the method for setting reference and discount rates of the Authority's State aid Guidelines as amended by the Authority's Decision No 788/08/COL of 17 December 2008 ⁽²⁾. To get the applicable reference rate, appropriate margins have to be added in accordance with the State aid Guidelines. For the discount rate this means that the appropriate margin of 100 basis points has to be added to the base rate. The recovery rate will also normally be calculated by adding 100 basis points to the base rate as foreseen in the Authority's Decision No 789/08/COL of 17 December 2008 ⁽³⁾ amending the Authority's Decision No 195/04/COL of 14 July 2004 ⁽⁴⁾.

	Iceland	Liechtenstein	Norway
1.1.2012-31.5.2012	4,70	0,31	3,57
1.6.2012-31.7.2012	4,70	0,38	3,57
1.8.2012-	5,90	0,38	3,57

⁽¹⁾ OJ L 139, 25.5.2006, p. 37 and in the EEA Supplement No 26, 25.5.2006, p. 1.

⁽²⁾ OJ L 105, 21.4.2011, p. 32 and in the EEA Supplement No 23, 21.4.2011, p. 1.

⁽³⁾ OJ L 340, 22.12.2010, p. 1 and in the EEA Supplement No 72, 22.12.2010, p. 1.

⁽⁴⁾ See consolidated version on: <http://www.eftasurv.int/media/decisions/195-04-COL.pdf>

The EFTA Surveillance Authority's notice on current State aid recovery interest rates and reference/discount rates for three EFTA States applicable as from 1 September 2012

(Published in accordance with Article 10 of the Authority's Decision No 195/04/COL of 14 July 2004 ⁽¹⁾)

(2012/C 384/11)

Base rates are calculated in accordance with the Chapter on the method for setting reference and discount rates of the Authority's State aid Guidelines as amended by the Authority's Decision No 788/08/COL of 17 December 2008 ⁽²⁾. To get the applicable reference rate, appropriate margins have to be added in accordance with the State aid Guidelines. For the discount rate this means that the appropriate margin of 100 basis points has to be added to the base rate. The recovery rate will also normally be calculated by adding 100 basis points to the base rate as foreseen in the Authority's Decision No 789/08/COL of 17 December 2008 ⁽³⁾ amending the Authority's Decision No 195/04/COL of 14 July 2004 ⁽⁴⁾.

	Iceland	Liechtenstein	Norway
1.1.2012-31.5.2012	4,70	0,31	3,57
1.6.2012-31.7.2012	4,70	0,38	3,57
1.8.2012-31.8.2012	5,90	0,38	3,57
1.9.2012-	5,90	0,38	2,95

⁽¹⁾ OJ L 139, 25.5.2006, p. 37 and in the EEA Supplement No 26, 25.5.2006, p. 1.

⁽²⁾ OJ L 105, 21.4.2011, p. 32 and in the EEA Supplement No 23, 21.4.2011, p. 1.

⁽³⁾ OJ L 340, 22.12.2010, p. 1 and in the EEA Supplement No 72, 22.12.2010, p. 1.

⁽⁴⁾ See consolidated version on: <http://www.eftasurv.int/media/decisions/195-04-COL.pdf>

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN PERSONNEL SELECTION OFFICE (EPSO)

NOTICE OF OPEN COMPETITION

(2012/C 384/12)

The European Personnel Selection Office (EPSO) is organising open competition:

EPSO/AST/125/12 — Assistants (AST 3) in the following fields:

1. Audit
2. Finance/Accounting
3. Economics/Statistics

The competition notice is published in 23 languages in Official Journal C 384 A of 6 December 2012.

Further information can be found on the EPSO website: <http://blogs.ec.europa.eu/eu-careers.info/>

COURT PROCEEDINGS

EFTA COURT

Composition of the EFTA Court**Appointment of the Registrar of the EFTA Court**

(2012/C 384/13)

Mr Gunnar Selvik was appointed Registrar of the EFTA Court pursuant to Article 9, Protocol 5 to the Surveillance and Court Agreement for the period from 1 September 2012 to 31 August 2015, to succeed Mr Skúli Magnússon.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.6747 — Energie Steiermark/Steweag-Steg)

Candidate case for simplified procedure

(Text with EEA relevance)

(2012/C 384/14)

1. On 6 December 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 Energie Steiermark AG ('Energie Steiermark', Austria) jointly controlled by the Land Steiermark and the EDF group, acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking Steweag-Steg GmbH ('SSG', Austria) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Energie Steiermark: electricity generation and distribution, gas and heating mainly in Austria,
- for SSG: electricity trading and distribution mainly in Austria.

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.6747 — Energie Steiermark/Steweag-Steg, 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 384/15)

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**'FAL OYSTER'****EC No: UK-PDO-0005-0885-22.07.2011****PGI () PDO (X)****1. Name:**

'Fal Oyster'

2. Member State or third country:

United Kingdom

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

Class 1.7. Fresh fish, molluscs, and crustaceans and products derived there from

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

'Fal Oyster' is the name given to oysters caught in the designated area using traditional sailing and rowing vessels between the period of October 1st and March 31st.

The 'Fal Oyster' is of the oyster species *Ostrea edulis* commonly known as a flat oyster or native oyster. It has a less than round or uneven, oval-shaped shell with a rough scaly surface. The shell is brown or cream in colour with light brown or bluish concentric bands on the outer surfaces. The inner surfaces are very smooth and pearly and white or bluish-grey, often with darker blue areas.

The two halves (valves) of the shell are different shapes. The left valve is concave and fixed to the substratum, the right being flat and sitting inside the left. The oyster can grow to about 110 mm. The 'Fal Oyster' is only harvested between October 1st and March 31st using traditional methods unique to the area.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

The organoleptic qualities have been characterised as follows by the Shellfish Association of Great Britain.

Nose: iodine

Body: juicy with flavours of melon, lettuce and cucumber

Finish: lingering light tin and copper finish

Texture: firm and salty

In appearance the flesh is cream coloured while the fringes are opaque and grey.

After harvesting and depuration, the oysters are sold live 'in shell' to retail outlets or delivered to restaurants throughout the United Kingdom as well as being exported abroad. The shelf life of the live product is approximately five days.

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

—

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

—

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

The oysters are grown and harvested only between the period of October 1st and March 31st in the defined area using traditional non-motorised vessels.

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

—

3.7. *Specific rules concerning labelling:*

—

4. Concise definition of the geographical area:

The area where the 'Fal Oyster' is produced can be described as within the Truro Port Fishery. The legal limits of which are described in the fishery order (1936, amended 1975) as all those parts of the Truro and Falmouth Harbours and of the bed of the Truro, Fal and Tresillian Rivers containing an area of 2 721 acres (1,101 hectares).

This area can be described as north of a line drawn between Trefusis Point and St Mawes Castle to Mean Low Water Mark of an Ordinary Tide. The edge of the fishery is the Mean Low Water Mark and this coincides with the coast except at the entrance of each creek indicating the upper limits of the fishery at Mylor, St Just and Malpas.

The defined area is the only regulatory oyster fishery for the native oyster in the south-west of England.

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

The Fal is a natural and wild fishery where the oysters are not cultured or bred. There is a small amount of 'husbandry' of the wild and natural beds as during the process of fishing the substrate (cultch) is moved by the dredge. This keeps the fishery in good heart, and the occasional extra dredging of the beds without harvesting (described as harrowing) further improves the oyster beds and encourages a good spatfall (young oysters to settle).

The rivers of the Fal area are fed from steep sided valleys and have rich mineral and biological content. The estuary is also very deep and so the water circulates as well as changing through each tide. This unique environment generates plankton on which the oysters then feed.

In addition, evidence shows that the mines around Cornwall are all wet mines which have to be pumped or are naturally emptied into the Carnon Valley which leads to the Fal estuary and catchment area. This water is high in minerals which are unique to the area. It is these minerals, specifically copper and zinc, which contribute to the distinctive metallic taste of 'Fal Oysters'. Consequently, the 'Fal Oyster' is organoleptically different from other oysters in the area.

The strong link between the fishery area and the product is evident from the records of the fishery which describe the operation of catching, growing and marketing the 'Fal Oyster' in and around the Fal River and adjacent rivers. Historic records describe sailing and rowing boats fishing by using dredges. The descriptions are very similar to the methods and equipments used today. There are numerous records describing historic and contemporary catching methods, which no other area uses.

Following historic and traditional methods, the dredges are towed by sailing or rowing boats and there is no motor power used to harvest the oysters. This long-standing tradition of fishing is evident in the knowledge and equipment passed down through generations of fishermen. There is evidence that the vessels used have been passed down through generations and some of the vessels are over 100 years old. Examples of the skills handed down include the ability to locate the oysters, the careful handling of the catch and the methods of dredging particular oyster beds depending on the tide and wind.

Historic references throughout the 1800s refer to the trade in oyster harvesting and growing in the Falmouth Harbour area which included fishing, growing, sorting and selling the oysters.

During the 1900s bye-laws were made to restrict the fishing methods to the traditional techniques, particularly only allowing sailing and rowing, and also to protect the fishery for the long term. However, the fleet of about 100 vessels was catastrophically reduced in the 1980s when an oyster disease severely reduced stocks and made fishing unprofitable. The recovery from the disease has been slow but the fleet has gradually expanded and a group called the Oyster Fishery Management Group has brought together fishermen, processors and the regulator to manage the fishery.

5.2. *Specificity of the product:*

The characteristics of the 'Fal Oyster' are linked to the area on the basis of the local tradition of the harvesting method which is unique to the area. The fishing method uses dredges which are towed across the seabed by sailing and rowing vessels. These dredges and vessels are in the same style as those used historically and which date back to descriptions from 1750.

The flesh is firm and silky with a smooth surface. It is cream coloured while the fringes are opaque and grey coloured in appearance. The taste is salty and sweet with juicy flavours of melon, lettuce and cucumber. It also has a lingering metallic light tin and copper finish.

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 taste of an oyster is determined by the environment where it grows. The Fal fishery is fed from the surrounding valleys which have rich mineral and biological content. In addition, the depth of the Fal Estuary enables water to circulate as well as change through each tide and so there is a unique level of salty sea water and sweet river water. This environment generates plankton on which the oysters then feed, and which result in the eating quality of the 'Fal Oyster', which are described as more salty, metallic, creamy and sweeter than other species from other areas.

The characteristics of the 'Fal Oyster' is linked to the area on the basis of the local tradition of the harvesting method which is unique to the area and the skills handed down through the generations which include the ability to locate the oysters, the careful handling of the catch and the methods of dredging particular oyster beds depending on the tide and wind.

The use of the name 'Fal Oyster' and its reputation for fine taste and quality has grown through the hard work of the processors and members of the Oyster Fishery Management Group. All members use the name 'Fal Oyster' and present a high-quality product for sale via the wholesale supply chain and then onwards where they are highly sought after for the restaurant trade both in the United Kingdom and further afield.

Since 1996, the Fal Oyster festival has been held to celebrate the start of the oyster dredging season, the diversity and quality of Cornish seafood and in particular, one of the last remaining traditional oyster fisheries, dredging by sail and hand punt.

The renowned chef, Rick Stein supports the festival and has opened a restaurant in the town of Falmouth which includes a seafood bar to celebrate the 'Fal Oyster'. The 'Fal Oyster' has also been celebrated in film, cookery books and by food journalists.

'Fal Oysters' have been recognised by the Slow Food movement's 'Ark of Taste' and are described as being from one of the only remaining stocks of native oysters in the United Kingdom.

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/fal-oyster-pdo-120912.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 384/16)

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

'SAINT-MARCELLIN'

EC No: FR-PGI-0005-0832-08.10.2010

PGI (X) PDO ()

1. Name:

'Saint-Marcellin'

2. Member State or Third Country:

France

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.3, cheeses

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

'Saint-Marcellin' is a cheese made from raw or thermised whole milk whose fat and protein content has not been standardised. It has a cylindrical shape with rounded edges, is 65 mm to 80 mm in diameter and 20 mm to 25 mm in height, and weighs at least 80 grams. This cheese has a soft lactic paste which is neither kneaded nor pressed, is lightly salted, has no added spices or flavourings, and has a surface flora that can be white, beige to grey-blue. The paste has an even texture when cut.

'Saint-Marcellin' contains 40 to 65 grams of fat per 100 grams of cheese after total desiccation.

'Saint-Marcellin' comes in two different types depending on the drying process:

- 'dry' 'Saint-Marcellin' has a dry matter content of more than 44 % and is made in accordance with the local tradition. It undergoes a maturing process that is designed to improve its shelf life by limiting its proteolysis,
- 'soft' 'Saint-Marcellin' has a dry matter content of more than 40 % due to more moderate drying. It undergoes a maturing process which enables it to develop strong aromas and a supple or even creamy texture. These cheeses of a more regional tradition are often matured for a longer period of time.

'Saint-Marcellin' cannot be marketed until at least 10 days after renneting.

'Saint-Marcellin' may be packaged or not when marketed.

From a visual point of view, its rind may be slightly wrinkled and must be largely or completely covered in mould of the following colours: white, beige to grey-blue. When cut, its cream-colour paste is smooth and even in texture and may have occasional holes. When eaten, the rind is barely

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

noticeable. Soft 'Saint-Marcellin' is characterised by a melt-in-the-mouth texture, while that of dry 'Saint-Marcellin' is firm. Its fresh flavour has a balanced aromatic richness (with a fruity, honey-like taste etc.) typical of 'Saint-Marcellin', which is predominantly lactic and moderately salty.

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

Whole cow's milk from the geographical area, whose fat and protein content has not been standardised.

The milk must be used raw or thermised, which rules out any process of pasteurisation. 'Saint-Marcellin' is a local traditional cheese that has developed in an area specialising in dairy cattle farming. The milk used for making the cheese has always come from farms in the geographical area. Its reputation is built on a well-tuned production chain that links producers of quality milk who use the land and its potential to processors who uphold the local know-how.

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

The geographical area of production is characterised by a large forage area. Local farmers have always naturally favoured the use of local resources, which have contributed to the characteristic features of 'Saint-Marcellin'. They use grass and particularly hay as the mainstay in the animal feed and make only limited use of supplementary feeds, in keeping with traditional farming methods.

Therefore, the following criteria apply to dairy cow feed:

- feed autonomy: at least 80 % of the dry matter of the total annual feed ration must come from the geographical area,
- grass in all its forms accounts for at least 50 % of the dry matter of the feed ration on an annual basis,
- hay makes up 15 % of the dry matter of the basic feed ration over the four winter months (December, January, February, March),
- authorised supplementary feeds account for a maximum of 30 % of the dry matter of the total annual ration. Supplementary feeds authorised in that regard are the following: seeds and by-products of cereals, oilseeds and protein crops, ground nut cakes, and dehydrated legumes. The following products are allowed for up to 10 % of the supplements listed above: whey, potatoes and other tubers, dried beet pulp, molasses, and nutritional supplements: minerals, vitamins, trace elements, baking soda, salt.

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

All the stages in the production of the milk and the processing and maturing of 'Saint-Marcellin' must take place in the defined geographical area.

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

None.

3.7. *Specific rules on labelling:*

In addition to the compulsory information required by the regulations on the labelling of cheeses, the label of each cheese features:

- the name 'Saint-Marcellin',
- the details of the production unit,
- the European Union's PGI logo and/or the words 'Indication Géographique Protégée'.

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

The geographical area of production of 'Saint-Marcellin' is located on the east bank of the Rhone river, next to the Massif du Vercors. It is centred in the town of Saint-Marcellin (in Isère), after which the product was named and where 'Saint-Marcellin' was first marketed. It has been defined according to historical criteria (the place where 'Saint-Marcellin' was first produced and marketed) and geographic criteria (consistency of landscape and use of the environment).

The geographical area comprises the following cantons:

in the department of Drôme:

- the entire area of the cantons of (La) Chapelle-en-Vercors, Romans-sur-Isère, first and second cantons, Saint-Donat-sur-l'Herbasse, Saint-Jean-en-Royans,
- canton of Bourg-de-Péage, except for the municipalities of Alixan, Bourg-de-Péage, Châteauneuf-sur-Isère,
- canton of Chabeuil: only the municipalities of (Le) Chaffal, Chateaudouble, Peyrus,
- canton of Crest-Nord: only the municipalities of Omblèze, Plan-de-Baix,
- canton of (Le) Grand-Serre: only the municipalities of Le Grand-Serre, Hauterives, Montrigaud, Saint-Christophe-et-le-Laris, Tersanne,
- canton of Saint-Vallier: only the municipalities of Châteauneuf-de-Galaure, Claveyson, Fay-le-Clos, La-Motte-de-Galaure, Mureils, Ratières, Saint-Avit, Saint-Barthélémy-de-Vals, Saint-Martin-D'Août, Saint-Uze;

in the department of Isère:

- the entire area of the cantons of (La) Côte-Saint-André, (Le) Grand-Lemps, (Le) Pont-Beauvoisin, Pont-en-Royans, Rives, Roybon, Saint-Etienne-de-Saint-Geoirs, Saint-Geoire-en-Valdaine, Saint-Marcellin, Tullins, Vinay, Virieu,
- canton of Saint-Jean-de-Bournay: only the municipalities of Chatonnay, Eclose, Lieudieu, Meyssies, Saint-Anne-sur-Gervonde, Saint-Jean-de-Bournay, Tramole, Villeneuve-de-Marc,
- canton of Saint-Laurent-du-Pont except for the municipalities of Saint-Pierre-d'Entremont, Saint-Pierre-de-Chartreuse,
- canton of Fontaine-Sassenage: only the municipality of Veurey-Voroize,
- canton of (La) Tour-du-Pin: only the municipalities of Montagnieu, Sainte-Blandine, Saint-Victor-de-Cessieu, Torchefelon,
- canton of Villard-de-Lans except for the municipalities of Engins, Saint-Nizier-du-Moucherotte,
- canton of Voiron, except for the municipality of Voreppe;

in the department of Savoie:

- canton of (Le) Pont-de-Beauvoisin: only the municipalities of Belmont-Tramonet, (La) Bridoire, Domessin, (Le) Pont-de-Beauvoisin, Saint-Beron, Verel-de-Montbel,
- canton of Saint-Genix-sur-Guiers, except for the municipalities of Gerbaix, Marcieux, Novalaise.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

Natural factors

The 'Saint-Marcellin' territory is part of the Bas Dauphiné region, which sits between the plains of the Lyon region and the limestone mountains of Chartreuse and western Vercors. It is made up of tertiary hills and plateaus that are cut across by broad valleys and are bordered by mountainous areas to the east. It marks a smooth transition between the mountains and the plains, between the Alps and Provence.

It has a mostly temperate and hilly type of climate, with average temperatures of 9-11 °C and rainfall of 800-1 100 mm.

This region is known for its winds, which typically blow along a north-south line and have marked the history and culture of producers and processors. This wind has been used to dry walnuts and tobacco as well as cheese and has shaped the local architecture. This contributed to the initial establishment and setting up of cheese dairies throughout this territory. The presence of these dairies has not changed over the years.

Human factors

The 'Saint-Marcellin' territory is predominantly rural and markedly agricultural with a high percentage of grassland (the forage area makes up 40 % to 80 % of the utilised agricultural area). Mixed farming sits alongside livestock rearing, mainly represented by arboriculture (especially walnut trees, producing the PDO 'Noix de Grenoble') and milk production respectively.

The cheese, which was originally called 'tomme' and was made on farms, naturally found its identity in the town of Saint-Marcellin, where the main market in the region was held from the 15th century onwards.

The drying of cheeses, walnuts (and tobacco) was facilitated by the winds that are typical of the region, which explains the presence of walnut drying kilns throughout the area. The walnut drying kilns could also be used to dry cheeses in baskets called 'tommiers', which were hung out in the open air.

From 1870, farm produce collectors called 'coquetiers' went round farms to collect produce at regular intervals. They first supplied the cheese to the main cities nearby: Romans, Grenoble, Lyon, Saint-Etienne, Avignon, which have remained major centres of consumption ever since. This encouraged farmers to make more cheeses, which boosted the marketing of 'Saint-Marcellin'.

In the 1920s, the former farm produce collectors further developed the cheese-making process by applying new production techniques inspired by farm methods (curd, use of identical stainers, etc.). This led to the setting up of the first cheese dairies in the region of Saint-Marcellin and the establishment of a first formal definition of 'Saint-Marcellin' cheese.

From very early on, the production chain of 'Saint-Marcellin' has sought to collaborate and to protect the product. First, the Union des Fabricants du 'Saint-Marcellin' (Union of 'Saint-Marcellin' Producers) was set up in 1971. Later, in 1994, the Comité Interprofessionnel du 'Saint-Marcellin' ('Saint-Marcellin' Inter-trade Committee) was established, which also includes milk producers and farm producers. Since that time, the entire industry has been involved in promoting 'Saint-Marcellin', improving its quality and seeking to have its name protected.

5.2. Specificity of the product:

The characteristic features of the cheese

'Saint Marcellin' is a small puck-shaped cheese with rounded edges that is about 7 cm in diameter, weighs at least 80 grams and is about 2 cm in height.

From a visual point of view, its rind may be slightly wrinkled and is largely or completely covered in white, beige to grey-blue mould.

When cut, its cream-colour paste is smooth and even in texture. When eaten, the rind is barely noticeable. Soft 'Saint-Marcellin' is characterised by a melt-in-the-mouth texture, whereas that of dry 'Saint-Marcellin' is firm.

Its fresh flavour has a balanced aromatic richness (fruity, honey-like taste etc.) typical of 'Saint-Marcellin', which is predominantly lactic and moderately salty.

Traditional know-how

Local forage, especially grass, is the mainstay of the dairy herd's feed, as cattle graze over large areas (stocking rate of holdings limited to 1,4 LU/ha) for at least 180 days a year. These measures aim to ensure that the milk used is of a high quality.

The milk undergoes only a limited amount of heat treatment (pasteurisation is not allowed) and is not standardised so as to retain all its original qualities and allow the aromatic richness of 'Saint-Marcellin' to develop.

'Saint-Marcellin' owes its whole identity and character to a specific production process which harks back to ancient methods. The characteristic organoleptic features of 'Saint-Marcellin' are obtained from a 'lactic' type of curd, which is neither pressed nor kneaded, is lightly salted, dried and matured.

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 to the origin of 'Saint-Marcellin' lies in its reputation, the characteristic features of the cheese and traditional know-how.

The production of 'Saint-Marcellin' is underpinned by traditional farming (mixed farming — livestock rearing) and production practices that are closely linked with the natural environment:

- the importance of grazing and local forage in the animal feed thanks to the large foraging areas in the geographical area,
- the windy character of the geographical area which has spawned the tradition of preserving cheeses by drying and maturing.

All these conditions were beneficial to the production of small cheeses, which, as early as the 15th century, were named 'Saint-Marcellin' after the main market of the time. 'Saint-Marcellin' was first mentioned in the accounting records of Louis XI's administration (15th century).

'Saint-Marcellin' cheese was first officially described in France in 1935 at the request of the producers in the area. The definition was made compulsory in 1942 and has changed several times since. The current specification that cheeses must comply with dates from 1980: 'approximately 70 millimetres in diameter, 20 to 25 millimetres in height, weighing at least 80 grams, made from renneted cow's milk, with a soft paste, neither kneaded nor pressed, lightly salted, without added spices or flavourings, ...'. The definition has enabled the production of 'Saint-Marcellin' to develop under a set of rules.

'Saint-Marcellin' Day, the 'Saint-Marcellin' Museum and the participation of the Saint-Marcellin Committee in local and national farming events have helped to cement the product's reputation.

Its presence on many gourmet menus of restaurants in the Dauphiné and surrounding areas (Lyon, Grenoble, Saint-Étienne) is testimony to the reputation that 'Saint-Marcellin' currently enjoys: it can be presented as part of a cheese platter, heated in salads, cooked in pastry or as a gratin, etc. 'L'inventaire du patrimoine culinaire français' (Inventory of French culinary heritage), Rhône-Alpes edition of 1995, devotes an article to 'Saint-Marcellin', in which this reputation is confirmed.

At present, the name 'Saint-Marcellin' is used extensively by the seven dairies in the area of production, as shown by the examples of labels provided. It enjoys a strong reputation in the region and beyond. In 2008, 35,5 million cheeses were produced under the 'Saint-Marcellin' label.

Thanks to its long-standing history and its early definition, this cheese has gone from strength to strength without losing its identity. Owing to its well-tuned production chain and its identification with the region and the local know-how, 'Saint-Marcellin' has firmly established a national reputation, even though the bulk of its production is still based in its place of origin.

Reference to publication of the specification:

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

<https://www.inao.gouv.fr/fichier/CDCIGPSaint-MarcellinV2.pdf>

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⁽¹⁾ Text with EEA relevance

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