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Information and Notices

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⁽¹⁾ Text with EEA relevance

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.6818 — Deutsche Bahn/Veolia Transport Central Europe)****(Text with EEA relevance)**

(2013/C 153/01)

On 30 April 2013, 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 32013M6818. 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⁾

30 May 2013

(2013/C 153/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2944	AUD	Australian dollar	1,3493
JPY	Japanese yen	131,70	CAD	Canadian dollar	1,3433
DKK	Danish krone	7,4546	HKD	Hong Kong dollar	10,0500
GBP	Pound sterling	0,85570	NZD	New Zealand dollar	1,6149
SEK	Swedish krona	8,5720	SGD	Singapore dollar	1,6396
CHF	Swiss franc	1,2487	KRW	South Korean won	1 462,64
ISK	Iceland króna		ZAR	South African rand	12,9347
NOK	Norwegian krone	7,6190	CNY	Chinese yuan renminbi	7,9428
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,5605
CZK	Czech koruna	25,795	IDR	Indonesian rupiah	12 700,66
HUF	Hungarian forint	293,33	MYR	Malaysian ringgit	3,9855
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	54,811
LVL	Latvian lats	0,7014	RUB	Russian rouble	41,1161
PLN	Polish zloty	4,2667	THB	Thai baht	39,130
RON	Romanian leu	4,3438	BRL	Brazilian real	2,6870
TRY	Turkish lira	2,4274	MXN	Mexican peso	16,5044
			INR	Indian rupee	73,0490

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

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice concerning the anti-dumping measures in force in respect of imports into the Union of melamine originating in the People's Republic of China: modification of the name of a company subject to an individual anti-dumping duty rate

(2013/C 153/03)

Imports of melamine originating in the People's Republic of China are subject to definitive anti-dumping duties, imposed by Council Implementing Regulation (EU) No 457/2011 ⁽¹⁾.

Sichuan Jade Elephant Melamine S&T Co., Ltd, a company located in the People's Republic of China, whose exports to the Union of melamine are subject to a minimum import price common to all cooperating Chinese exporting producers imposed by the aforementioned Regulation, has informed the Commission that on 20 December 2011 it has changed its name to Sichuan Golden-Elephant Sincerity Chemical Co., Ltd. The company has argued that the change of name does not affect the right of the company to benefit from the minimum import price applied to the company under its previous name of Sichuan Jade Elephant Melamine S&T Co., Ltd.

The Commission has examined the information supplied and concluded that the change of name in no way affects the findings of Regulation (EU) No 457/2011. Therefore, the reference to Sichuan Jade Elephant Melamine S&T Co., Ltd should be read as Sichuan Golden-Elephant Sincerity Chemical Co., Ltd in Article 1(2) of Council Implementing Regulation (EU) No 457/2011.

The TARIC additional code A986 previously attributed to Sichuan Jade Elephant Melamine S&T Co., Ltd shall apply to Sichuan Golden-Elephant Sincerity Chemical Co., Ltd.

⁽¹⁾ OJ L 124, 13.5.2011, p. 2.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case COMP/M.6952 — Goldman Sachs/THL/CTI Foods)

Candidate case for simplified procedure

(Text with EEA relevance)

(2013/C 153/04)

1. On 24 May 2013, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Goldman Sachs Group, Inc. ('Goldman Sachs', United States of America) and Thomas H. Lee Partners, LP ('THL', United States of America) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking CTIF Holdings, Inc. ('CTIF', United States of America) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Goldman Sachs is an investment banking, securities and investment management firm that provides a wide range of financial services to corporations, financial institutions, governments and individuals,
- THL is a private equity firm investing in global businesses, primarily in North America, across the sectors (i) Consumer and Healthcare, (ii) Media and Information Services and (iii) Business and Financial Services,
- CTIF is a food processing company specializing in the supply of processed meats, side dishes and soups, sauces and dehydrated beans to the food service sector, primarily in North America.

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.6952 — Goldman Sachs/THL/CTI Foods, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

⁽²⁾ OJ C 56, 5.3.2005, p. 32 ('Notice on a simplified procedure').

Prior notification of a concentration**(Case COMP/M.6953 — Bain Capital Investors/Golden Gate Capital/BMC Software)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2013/C 153/05)

1. On 24 May 2013, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Bain Capital Investors, LLC ('Bain Capital Investors', USA) and Golden Gate Capital Opportunity Funds, LP ('Golden Gate Capital', USA), acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control over BMC Software, Inc. ('BMC', USA) by way of purchase of shares.
2. The business activities of the undertakings concerned are:
 - Bain Capital Investors is a private equity investment firm,
 - Golden Gate Capital is a private equity investment firm,
 - BMC is active in the provision of IT management and server management software and related services.
3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the EC Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the EC Merger Regulation ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.
4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.6953 — Bain Capital Investors/Golden Gate Capital/BMC Software, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

⁽²⁾ OJ C 56, 5.3.2005, p. 32 ('Notice on a simplified procedure').

Prior notification of a concentration
(Case COMP/M.6917 — FSI/Merit/Yildirim/CMA CGM)

(Text with EEA relevance)

(2013/C 153/06)

1. On 24 May 2013, 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 Fonds Stratégique d'Investissement ('FSI', France) acquires within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking CMA CGM ('CMA CGM', France) together with Merit Corporation ('Merit', Lebanon) and Yildirim Holding ('Yildirim', Turkey), by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- FSI, which is controlled by the French public group Caisse des Dépôts et Consignations, is a French investment fund that acquires minority shareholdings in listed and non-listed companies with strong growth potential and with a medium- to long term investment perspective,
- Yildirim is active in coal and metal, production and sale of fertilizer, mining and ferroalloys, shipping and ship buildings, and port management,
- Merit is a holding company which does not have activity of its own in Europe besides providing auditing services for CMA CGM,
- CMA CGM is active in the sector of maritime shipping services, in particular containerized liner shipping and stevedoring services.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope the EC Merger Regulation. However, the final decision on this point is reserved.

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 e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.6917 — FSI/Merit/Yildirim/CMA CGM, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

Prior notification of a concentration
(Case COMP/M.6454 — Limagrain/KWS/Genective JV)

(Text with EEA relevance)

(2013/C 153/07)

1. On 23 May 2013, the Commission received a notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertakings Vilmorin & Cie SA ('VCO', France) controlled by the Limagrain Group ('Limagrain Group', France) and KWS SAAT AG ('KWS', Germany) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the undertaking Genective SA ('Genective', France) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Limagrain Group: the Limagrain Group is an international agro-industrial group, specialized in field seeds, vegetable seeds and cereal products. The ultimate mother company is a French cooperative of 3 500 farmers: SCA Limagrain. VCO is the Limagrain Group holding company for its Seed Division which is active in research, breeding, production and sales of seeds mainly to the professional sector,
- for KWS: KWS's core business is research, breeding, production and sales of seed for agricultural crops of the temperate climatic zones,
- for Genective: Genective's business encompasses research and development of pre-commercial events containing one or more transgenic traits ready for introgression into commercial germplasm (IP products). The licensing of these IP products is also included in the business.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope the EC Merger Regulation. However, the final decision on this point is reserved.

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 e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number COMP/M.6454 — Limagrain/KWS/Genective JV, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2013/C 153/08)

This publication confers the right to oppose the amendment application pursuant to Article 51 of Council Regulation (EU) No 1151/2012 ⁽¹⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

on protected geographical indications and protected designations of origin ⁽²⁾

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'CILIEGIA DI MAROSTICA'

EC No: IT-PGI-0105-01057-27.11.2012

PGI (X) PDO ()

1. Heading in the product specification affected by the amendment

- Name of product
- Product description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

2. Type of amendment(s)

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s)

Description of product

The minimum diameter of the 'Ciliegia di Marostica' PGI for consuming fresh has been increased from 20 mm to 23 mm, in line with the changes made to the varietal range in Article 5 of the specification.

For the commercial characteristics of the fresh product reference is made to the applicable Community provisions.

It has been specified that products that are partly intact, without stalk and in general of a poorer quality may be used for industrial processing, even if they are less than 23 mm in size. This is meant to clarify the rules on using the product for processing.

Method of production

Broadening of the varietal range: the list of permitted varieties has been updated to include varieties that perform better and are better tuned to the current market in terms of production and, above all, quality (larger, tastier and better keeping fruit). The aim is to promote the replacement of cultivars that no longer meet market demand while maintaining local biodiversity as much as possible.

The 'Ulster' variety has been removed as it is currently no longer cultivated in the area.

Rearranged and simplified description of the cultivation method: the description of the cultivation method has been rearranged and simplified by setting out concise and comprehensive rules for new cherry plantations and for already established plantations. With regard to the cultivation methods permitted for new plantations, specific provisions on soil preparation and plant material have been added. In addition, amendments have been made to several requirements for any type of plantation with regard to the characteristics of the land, the density of trees, the type of farming, pest control, soil management, fertilisation and irrigation.

Storage of the product: rules have been laid down on how to handle fruit that has not been sold within 48 hours of harvesting: it must be refrigerated or treated by other appropriate methods to slow down respiration in order to safeguard the quality of the cherries.

Labelling

Packing: a minimum container capacity of 250 g has been added to meet the new demand for smaller packs.

Tolerance: provision has been made for 10 % tolerance in size and colour by number or weight of cherries in individual packs.

Logo: the colour of the leaf on the logo of the geographical indication has been changed to match the colour of the stalk of the fruit that represents the 'Ciliegia di Marostica PGI'. In addition, a simplified version of the logo caption is proposed: 'Ciliegia di Marostica IGP' instead of 'Ciliegia di Marostica Ciliegia IGP' to facilitate product recognition by consumers.

Finally, to enable the logo to be used more effectively on promotional materials, the size requirements have been removed, while the compulsory height/base ratio of 1,2 has been maintained.

Provision has been made to allow the IGP acronym to be replaced by the words in full. It is expressly stated that the EU symbol must be used.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006**on protected geographical indications and designations of origin ⁽³⁾****'CILIEGIA DI MAROSTICA'****EC No: IT-PGI-0105-01057-27.11.2012****PGI (X) PDO ()****1. Name**

'Ciliegia di Marostica'

2. Member State or third country

Italy

3. Description of the agricultural product or foodstuff**3.1. Product type**

Class 1.6. Fruit, vegetables, cereals, fresh or processed

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

The name 'Ciliegia di Marostica' refers to the fruit obtained from the cultivation of varieties that belong to the following groups:

- the very early varieties 'Sandra' and 'Francese', the latter comprising the 'Bigarreau Moreau' and 'Burlat' varieties,
- the medium-early variety 'Roana' and the early Durone variety 'Roman',
- the late variety 'Milanese', 'Durone Rosso' (similar to 'Ferrovio') and 'Bella Italia',
- 'Sandra Tardiva',
- the 'Van', 'Giorgia', 'Ferrovio', 'Durone Nero I', 'Durone Nero II' and 'Mora di Cazzano' varieties.

In addition, the following varieties are allowed: 'Bella di Pistoia' ('Durone Rosso'), 'Black Star', 'Early Bigi', 'Grace Star', 'Kordia', 'Lapins', 'Marostegana', 'Prime Giant', 'Regina' and 'Folfer'.

The 'Ciliegia di Marostica' for consuming fresh is large in size and intense in colour, varying from bright red to dark red depending on the variety.

The fruit marketed for consuming fresh must be intact, healthy, with stalk, clean and free of visible impurities on the surface.

The minimum size of the fruit for consuming fresh is 23 mm.

The fruit intended for other uses (e.g. in confectionery) may be without stalk, partly intact and smaller than 23 mm.

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 defined geographical area

All stages in the growing and harvesting of the 'Ciliegia di Marostica' must take place in the identified geographical area.

Cherries marketed for consuming fresh must be harvested by hand.

⁽³⁾ Replaced by Regulation (EU) No 1151/2012.

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

The fruit must be packed in containers with rigid sides. Substandard and undersized fruit should be sorted and removed on the production site.

Until the fruit is marketed, it must be stored in a cool and shaded place to prevent loss of quality and shelf life.

Products that have not been sold within 48 hours of harvesting must be properly refrigerated or treated by other methods designed to slow down the fruit's metabolic processes.

3.7. *Specific rules concerning labelling*

The 'Ciliegia di Marostica' marketed for consuming fresh must be packed in special containers of sizes varying between 250 g and 10 kg.

The materials used must be non-toxic, new and clean, and preferably made of wood, plastic or cardboard.

The contents of each package must be uniform and consist exclusively of cherries of the same variety and quality.

Non-uniformity in size and colour is tolerated up to 10 % by number or weight of products in individual packs.

The use of the EU symbol is compulsory.

Each package must bear the following geographical indication logo:



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

The production area of the 'Ciliegia di Marostica' comprises the administrative territories of nine municipalities in the province of Vicenza: Marostica, Salcedo, Fara Vicentino, Breganze, Mason, Molvena, Pianezze, Bassano and Schiavon.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The production area of the 'Ciliegia di Marostica' has long been documented as a territory well suited to the growing of cherries. The quality of the cherries harvested in the area has been acknowledged by several authors.

The northern part of the area extends across a range of hills about 100 to 400 metres high, while the southern part covers a territory of high plains mostly about 90 to 100 metres above sea level.

The land on which the cherries are cultivated and which derives in large part from Tertiary basalt rock is particularly fertile, poor in nitrogen but rich in potassium.

This type of substrate, together with the sloping southern exposure, prevents the stagnation of water and the build-up of sugars.

The area has a moderate and breezy climate with almost no fog and is protected by the Alps and Dolomites to the north.

5.2. Specificity of the product

The cherries are heart-shaped, large in size, bright red to dark red in colour and their flesh is moderately juicy, with a sweet and very pleasant flavour.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The link between the 'Ciliegia di Marostica' and the production area is the traditional renown of the fruit, which dates back to the 15th century and continues to the present day.

The growing of cherries on the hills of Marostica has been documented in historical records going back to Roman times and later eras.

The renown of the 'Ciliegia di Marostica' seems to hark back to the ancient story of a game of chess played with live pieces in 1454 between two knights who were vying for the hand of a young lady, the daughter of Taddeo Parisio, lord and governor of the 'noble lands and castle of Marostica'. After the game was played in this way, the winner married the daughter while the loser married the governor's sister. In memory of the happy event, Taddeo Parisio ordered that cherry trees be planted throughout the area.

The 'Mostra regionale delle ciliegie' (Regional Cherry Fair), which is held in the production area every year at the end of May, commemorates this event with the election of two young ladies who take on the role of the brides in the re-enactment of this piece of history.

A cherry market has operated in the Marostica area since 1882, which testifies to the territory's age-old propensity for the growing of cherries.

The Marostica region also has a 'Cherry trail', which runs from the city of Bassano along a route that starts off flat and then cuts across hills and valleys, taking in all the areas involved in the production of cherries.

A key reason for the renown of the 'Ciliegia di Marostica' is the producers' know-how both in planting and tending the cherry orchards, which are often located on hills and slopes, and in the special care with which the cherries are harvested by hand.

The skill with which they have consistently and continuously grown cherry trees on hillsides in the mild climate of Vicenza province has, for several centuries, produced a fruit appreciated for its colour, juiciness and sweet flavour.

Reference to the publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

The Ministry launched the national objection procedure with the publication of the proposal for recognising the protected geographical indication 'Ciliegia di Marostica' in *Official Gazette of the Italian Republic* No 245 of 19 October 2012.

The full text of the product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and then on 'Disciplinari di produzione all'esame dell'UE'.

⁽⁴⁾ See footnote 3.

Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2013/C 153/09)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾

‘STAKLIŠKĖS’

EC No: LT-PGI-0005-0819-27.07.2010

PGI (X) PDO ()

1. Name

‘Stakliškės’

2. Member State or third country

Lithuania

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

‘Stakliškės’ mead is a clear amber-coloured alcoholic beverage that is made in the traditional way by natural fermentation of mead must together with plant additives (hops, lime blossom, juniper berries). The composition of the honey and the herbs and spices gives the beverage its characteristic pronounced honey taste with a slightly sweet-sour flavour and a piquant aroma. All of the ethanol in the mead is obtained solely by natural fermentation. No sugar or other sweeteners, colourings, flavourings or preservatives are used in the production of the mead, and its strength is not corrected by adding ethanol.

Physico-chemical properties of ‘Stakliškės’ mead:

- ethanol content — 12 ± 1 % by volume,
- sugar content — 160 ± 8 g/dm³,
- titratable acids expressed as citric acid — $7 \pm 0,5$ g/dm³,
- total extract — 180 ± 8 g/dm³,
- volatile acids expressed as acetic acid — not more than 1,5 g/dm³,
- iron content must not exceed 10 mg/dm³,
- total sulphur dioxide and sulphite content must not exceed 200 mg/dm³.

3.3. Raw materials (for processed products only)

Raw materials:

- water,
- natural honey that complies with the following requirements:

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

- reducing-sugar content (sum of fructose and glucose): not less than 60 g/100 g,
- sucrose content: not more than 5 g/100 g,
- water content: not more than 20 %,
- diastase activity (Schade scale): not less than 8,
- bottom-fermenting brewer's yeast at a concentration of up to 5 % of the must,
- herbs/spices (3,5 g/l):
 - hops,
 - lime blossom,
 - juniper berries.

'Staklišķēs' mead must is prepared by mixing equal parts by weight of honey and water, i.e. one part honey to one part water.

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

—

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

- I. Dissolving the honey, decanting the liquid honey and removal of any scum and impurities.
- II. Decoction of hops and other herbs/spices; cooling, straining and dosing of the decoction.
- III. Pumping the liquid honey, the required amount of water and the decoction into a pasteurisation kettle. Pasteurisation of the mead must.
- IV. Pumping and cooling of the mead must.
- V. Fermentation of the mead must.
- VI. Clarification of the mead.
- VII. Maturing of the mead for at least nine months.
- VIII. Filtering and bottling of the mead.

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

'Staklišķēs' mead must be bottled in glass, ceramic or other souvenir containers of various shapes and capacities immediately after maturing and filtration, as exposure to the air during transportation or interim storage would create a risk of oxidation, which would adversely affect the specific organoleptic characteristics of this mead. Furthermore, exposure to the air would allow contamination by acetic acid bacteria or other microorganisms, leading to fermentation that would be detrimental to the product.

3.7. *Specific rules concerning labelling*

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

The geographical area is Staklišķēs civil parish.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The 'Staklišķēs' geographical indication consists of the name of the town in which the mead is made, which lies in a hollow surrounded by hills and forests. The location is favourable for beekeeping and for producing the other raw materials used to make mead, as 60 % of the area is agricultural land, while 23 % is forest and 17 % is covered by water or used for other purposes.

History:

The name of the town of Stakliškės was first mentioned in 1375 in the chronicles of the Teutonic Order and derives from the word 'Stokielyšek'. The story goes that some gentlemen got into an argument during a hunt about who could drink 100 glasses of mead. One gentleman drank them all and shouted 'Stokielyšek' ('one hundred glasses') in amazement, and that is how the place came to be called Stokielyček, or Stakliškės.

The earliest specific written information about the consumption of mead in the land of the Balts is to be found in the account of Wulfstan's voyage and dates from approximately 890. This traveller and merchant visited the lands along the shores of the Baltic, gaining first-hand knowledge of their abundance of honey, and that honey was used to make a drink. Kings and noblemen drank mare's milk, while poor people and slaves drank mead. The Aistians brewed no ale, because there was mead aplenty. At the beginning of the 14th century, Peter of Dusburg, chronicler of the Teutonic Order, wrote that the ancestors of the Lithuanians drank plain water, honey wine — known as mead — and mare's milk, but they never drank that unconsecrated.

Mead became a kind of legend, and attempts were made to revive it back at the beginning of the 20th century, but it was only after the Second World War that the process engineer Aleksandras Sinkevičius, of Stakliškės meadery, set out to recreate the recipe for a mead which had, in the past (from the 15th to the 18th century), been made from wild honey and various herbs and spices, and to revive the production of a traditional, natural, non-spirit mead that was, at that time, no longer produced either in Lithuania or in neighbouring countries.

In the social system of the time, Aleksandras Sinkevičius had a difficult road to travel before managing to obtain a licence to produce mead in 1957. On 8 September 1958, the first 700 litres of mead must were boiled up in the old boiling room of the Stakliškės brewery. From then on, 'Stakliškės' mead started to be produced industrially. However, as Aivaras Ragauskas wrote in his book *Aleksandras Sinkevičius (1908-1989). Trečdalis gyvenimo paskirto lietuviškam midui* (Aleksandras Sinkevičius (1908-1989). A third of a life dedicated to Lithuanian mead) (Vilnius, 2008), 'It was difficult to implement the plans. For example, in 1964, the production plan was only 91 % implemented. As there was no relevant production base and no laboratory, it was not easy to ensure that the quality of the mead was consistent, especially when many people did not know any better.' Consequently, mead production made large losses in 1963. It was only on 12 January 1967, after a long process of adjusting the recipe, the ratio of the herbs and spices and the production process, that Aleksandras Sinkevičius wrote the following to the public prosecutor, Viktoras Galinaitis, and other civil servants in letter No 24 LTSR (Stakliškės mead production archive): 'In extremely primitive conditions, I have made products that cannot be made by mechanised plants, and that is why they are high-quality.'

On 18 January 1967, the first technical manual for production of this mead was drawn up, describing the raw materials and the entire mead production process, and in 1968 the specifications with which today's 'Stakliškės' mead still complies were drawn up.

The reputation of 'Stakliškės' mead is confirmed by the steadily increasing demand for it, with 60 000 litres of 'Stakliškės' mead produced in 1977 and 80 000 litres in 1978. Back in 1989, the first batches of this mead were exported to the United Kingdom and the United States, and it is now exported to Poland, Belgium, Latvia, China, Israel and other countries.

To this day, the traditional method of producing 'Stakliškės' mead and the professional skills of the producers in this geographical area, which are passed down from generation to generation, guarantee the authenticity of this long-maturing beverage with a subtle flavour and aroma. This is demonstrated by the fact that the Lithuanian Culinary Heritage Fund granted 'Stakliškės' mead culinary heritage status in 2002, confirming that it is made from traditional ingredients using traditional techniques, and the fact that the Ministry of Agriculture awarded it a national heritage product certificate in 2010, confirming that 'Stakliškės' mead is a traditional product embodying the age-old, authentic, traditional product characteristics, composition and production method.

5.2. Specificity of the product

'Stakliškės' mead gets its characteristic pronounced honey taste, with a slightly sweet-sour flavour and a piquant aroma, from its balanced sugar/acid ratio and traditional production method, i.e. the long

natural fermentation (up to 90 days) and long maturation (at least nine months) and the traditional recipe, according to which the mead is made using only natural honey and herbs and spices (hops, lime blossom and juniper berries). 'Stakliškės' mead differs from the types of mead made in the surrounding lands by virtue of the fact that the ethanol content is obtained entirely by natural fermentation and is not corrected by adding ethanol, and the honey cannot be replaced with sugar, corresponding sweeteners or honey distillate.

The specificity and reputation of the product are borne out by a survey carried out in 2007 by the market analysis and research group UAB RAIT, which showed that 'Stakliškės' mead differs from other beverages of the same type by virtue of its high quality (acknowledged by 70 % of respondents), nice taste (acknowledged by 59 % of respondents) and very pleasant aroma (acknowledged by 51 % of respondents). Other qualities frequently attributed to this beverage were: a strong flavour (mentioned by 39 % of respondents), attractive packaging (mentioned by 36 % of respondents), intended for older people (mentioned by 36 % of respondents) and expensive drink (mentioned by 40 % of respondents).

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 protected geographical indication for 'Stakliškės' mead is based on the history of the product possessing the characteristics set out under point 5.2, people's traditional ability to preserve the specific features of its production and its reputation.

'Stakliškės' mead gained its reputation because it is a traditional product. The book *Lietuviškas midus* (Lithuanian mead) (Kaunas, 1969), which was published back in 1969, described 'Stakliškės' mead as 'a kind of distinctive national beverage that was made in the distant past. It is a low-strength, slightly sour but very fragrant and delicate vitamin-rich beverage named after the town in which Lithuanian mead production is centred. The beverage is a clear amber colour. When poured out into a glass, it is as though it has the fragrant scents of a flowering meadow.'

The reputation of 'Stakliškės' mead is illustrated by the gold medal it won at the international AgroBalt'98 exhibition and the diploma it was awarded at Degustalit, a tasting of Lithuanian food products and beverages organised by the Lithuanian Agricultural and Food Products Market Regulation Agency in 2004, recognising this mead as the best-tasting beverage.

The appreciation and popularity of 'Stakliškės' mead is confirmed by articles that regularly appear in the regional and national press, as well as in information publications and on the Internet: 'Stakliškių midus' (Stakliškės mead) (*Mūsų sodai*, 1964, No 5); 'Kur Stakliškių auksas ir sidabras' (Where is Stakliškės' gold and silver?) (*Švyturys*, 1968, No 24); 'Stakliškių midus' (Stakliškės mead) (*Laisvė*, 25 November 1983); 'Metai, kaip lietuviškas midus' (A year like Lithuanian mead) (*Kooperatininkas*, 1988, No 9); 'Stakliškės' (*Šiaurės Atėnai*, 2003, No 646); 'AgroBalt: pirmoji lietuviškų maisto produktų ir gėrimų degustacija' (AgroBalt: first tasting of Lithuanian food products and beverages) (*Elta*, 9 June 2004); '„Ida Basar“ Europos Parlamente išlaikė pirmąjį lietuviškų vaisių egzaminą' ('Ida Basar' passes first test for Lithuanian delicacies at the European Parliament) (*menu.lt*, 11 October 2004); '„Lietuviškas midus“ degtinės gaminti nesirengia' (Lietuviškas midus is not about to produce vodka) (*BNS*, 14 April 2006).

Lithuanians associate the name of the town of Stakliškės only with this beverage. 'Stakliškės' mead played its part in preserving the Lithuanian identity during Soviet times, and today is a perfect 'ambassador' for Lithuania abroad. It represents Lithuania — when choosing a souvenir or present from Lithuania, this beverage is always chosen, along with amber or *šakotis* (a traditional Lithuanian cake). Since 2011, UAB Lietuviškas midus has been conducting guided tours, during which visitors learn about the age-old method of making mead and have the opportunity to taste and evaluate this and various other beverages. The visitors like 'Stakliškės' mead best, because of its flavour and its name, which they associate with the place they have visited. In 2011, there were 1 040 visitors, and in 2012, the number will already reach approximately 1 800, which also confirms the reputation of 'Stakliškės' mead.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽³⁾)

http://www.zum.lt/l.php?tmpl_into=middle&tmpl_id=2702

⁽³⁾ See footnote 2.

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