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Price:
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⁽¹⁾ Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾**21 June 2013**

(2013/C 177/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,3180	AUD Australian dollar	1,4296
JPY Japanese yen	128,66	CAD Canadian dollar	1,3705
DKK Danish krone	7,4582	HKD Hong Kong dollar	10,2239
GBP Pound sterling	0,85330	NZD New Zealand dollar	1,7004
SEK Swedish krona	8,6927	SGD Singapore dollar	1,6790
CHF Swiss franc	1,2257	KRW South Korean won	1 521,52
ISK Iceland króna		ZAR South African rand	13,4906
NOK Norwegian krone	7,9090	CNY Chinese yuan renminbi	8,0832
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,4905
CZK Czech koruna	25,825	IDR Indonesian rupiah	13 088,24
HUF Hungarian forint	298,87	MYR Malaysian ringgit	4,2222
LTL Lithuanian litas	3,4528	PHP Philippine peso	57,707
LVL Latvian lats	0,7016	RUB Russian rouble	43,2260
PLN Polish zloty	4,3289	THB Thai baht	41,003
RON Romanian leu	4,5350	BRL Brazilian real	2,9737
TRY Turkish lira	2,5515	MXN Mexican peso	17,5558
		INR Indian rupee	78,1200

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

NOTICES FROM MEMBER STATES

Commission notice pursuant to Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Modification of public service obligations in respect of scheduled air services

(Text with EEA relevance)

(2013/C 177/02)

Member State	Finland
Route concerned	Helsinki–Varkaus
Original date of entry into force of the public service obligations	From 1 October 2010
Date of entry into force of modifications	From 1 January 2014
Address where the text and any relevant information and/or documentation relating to the public service obligation can be obtained	Ministry of Transport and Communications Kirjaamo PB 31 FI-00023 Valtioneuvosto, Helsinki SUOMI/FINLAND Tel. +358 295342001 Fax +358 916028596 E-mail: kirjaamo@mintc.fi Internet: http://www.lvm.fi

Commission communication pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations

(2013/C 177/03)

Member State	Finland
Concerned route	Helsinki–Varkaus route
Period of validity of the contract	1 January 2014–31 December 2015
Deadline for submission of tenders	61 days after the day of publication of the notice of PSO
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the public service obligation can be obtained free of charge	Ministry of Transport and Communications Kirjaamo PB 31 FI-00023 Valtioneuvosto, Helsinki SUOMI/FINLAND Tel. +358 295342001 Fax +358 916028596 E-mail: kirjaamo@lvm.fi Internet: http://www.lvm.fi

Commission notice pursuant to Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community**Modification of public service obligations in respect of scheduled air services**

(Text with EEA relevance)

(2013/C 177/04)

Member State	Finland
Route concerned	Helsinki-Savonlinna
Original date of entry into force of the public service obligations	From 22 August 2005
Date of entry into force of modifications	From 1 January 2014
Address where the text and any relevant information and/or documentation relating to the public service obligation can be obtained	Ministry of Transport and Communications Kirjaamo PB 31 FI-00023 Valtioneuvosto, Helsinki SUOMI/FINLAND Tel. +358 295342001 Fax +358 916028596 E-mail: kirjaamo@mintc.fi Internet: http://www.lvm.fi

Commission communication pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community

Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations

(2013/C 177/05)

Member State	Finland
Concerned route	Helsinki–Savonlinna
Period of validity of the contract	1 January 2014–31 December 2015
Deadline for submission of tenders	61 days after the day of publication of the notice of PSO
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the public service obligation can be obtained free of charge	Ministry of Transport and Communications Kirjaamo PB 31 FI-00023 Valtioneuvosto, Helsinki SUOMI/FINLAND Tel. +358 295342001 Fax +358 916028596 E-mail: kirjaamo@lvm.fi Internet: http://www.lvm.fi

V

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

EUROPEAN COMMISSION

Prior notification of a concentration**(Case COMP/M.6959 — Onex/JELD-WEN)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2013/C 177/06)

1. On 17 June 2013, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ ('Merger Regulation') by which the undertaking Onex Corporation ('Onex', Canada) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking JELD-WEN Holding, inc. ('JELD-WEN', USA) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— Onex is a Canadian-based corporation listed on the Toronto Stock Exchange that invests in companies in a large number of industry sectors through a number of private equity funds, including Onex Partners LP, Onex Partners II LP, Onex Partners III LP, ONCAP II LP and ONCAP III LP. Onex currently has joint control over JELD-WEN,

— JELD-WEN is a US based global manufacturer and distributor of windows and doors. JELD-WEN's product offering includes a full line of doors and windows as well as millwork and related building products that are sold to a wide variety of customers for use in new construction, renovation, and light commercial markets. JELD-WEN's worldwide product portfolio includes standard and special internal doors and performance door sets, external door sets, accessories for door solutions, windows, shower door/screens, closet doors, patio doors, wardrobes and stairs.

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.

⁽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').

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.6959 — Onex/JELD-WEN, to the following address:

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

OTHER ACTS

EUROPEAN COMMISSION

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 177/07)

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⁾****‘LIERS VLAAIKE’****EC No: BE-PGI-0005-0967-22.02.2012****PGI (X) PDO ()****1. Name**

‘Liers vlaaike’

2. Member State or Third Country

Belgium

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

Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker’s wares

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

‘Liers vlaaike’ is a small, round cake which is approx. 3 cm deep, has a diameter of 5 to 6 cm and weighs approx. 45 g.

The cake consists of a base and a filling.

The base is thin, 3 to 4 millimetres thick, with a fairly high raised edge and is made of unsweetened whitish baked short pastry.

This base is filled with a sweet, spiced, dark purée. It is filled neatly to the brim and during baking the filling bulges up slightly, its texture remains creamy and it turns a very dark brown colour.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ Replaced by Regulation (EU) No 1151/2012.

The spices and candy syrup are the dominant flavours.

Texture: base: crusty

filling: creamy

Colour: base: whitish

filling: dark brown

Flavour: base: dry and unsweetened

filling: sweet taste of candy syrup and spicy (cinnamon, cloves, nutmeg and coriander)

3.3. Raw materials (for processed products only)

The base is made from neutral wheat flour (grade 11,5/680), water and butter.

The filling consists of coarse breadcrumbs, pale candy syrup, full-fat milk and neutral wheat flour (grade 11,5/680).

This filling is seasoned with a mixture of four spices — 25 % cinnamon, 25 % cloves, 25 % nutmeg and 25 % coriander.

3.4. Feed (for products of animal origin only)

—

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

Preparing the dough, shaping the cake and baking 'Liers vlaaike' must all take place within the defined area.

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

—

3.7. Specific rules concerning labelling

The label must show the name 'Liers vlaaike', the EU Protected Geographical Indication logo and the following 'Liers vlaaike' logo:



4. Concise definition of the geographical area

The geographical area comprises the town of Lier, including the municipality of Koningshooikt, in the Province of Antwerp.

5. Link with the geographical area

5.1. Specificity of the geographical area

Vlaaien (pies), in all their various forms, are part of the sweet food heritage of Flanders. They are in most cases simple pastries made by housewives and bakers alike. They have also been immortalised by old Flemish masters such as Breughel. A number of recipes have stood the test of time to become genuine regional specialities.

Bakers in Lier have maintained the tradition of 'Liers vlaaike'. The recipe and expertise are so closely tied to the town that the cake has never been baked outside Lier, although bakers from Lier have sold them outside the town, on markets in Antwerp, for example.

It is no coincidence that the origins of 'Liers vlaaike' are to be found so close to the port city of Antwerp. Its typical taste is dominated by the blend of four spices and candy syrup. Antwerp was one of the main European ports through which oriental spices and sugar cane were imported. The sugar cane was processed on site into sugar candy and brown sugar.

A number of old, small, wooden cake moulds have been preserved in Lier. Before the Second World War these wooden moulds were used to shape the base of the cakes. This involved making a dough with warm water, lining the moulds with the dough and leaving it to dry for several days. Only then were the bases removed from the moulds and baked with the filling.

5.2. *Specificity of the product*

'Liers vlaaike' has a unique, traditional recipe which has been preserved by the town's bakers.

It differs from other Flemish flans for the following reasons:

- its shape: they are small, individual cakes,
- its base: consisting of a dry, unsweetened dough,
- its filling: based on breadcrumbs, candy syrup and spices.

'Liers vlaaike' does not contain any eggs, salt, preservatives or flavour enhancers. Most of the bakers prepare their own breadcrumbs, consisting of the remains of dried, grated bread rolls, buns, soft rolls or baguettes.

This combination of a small cake with an unsweetened crust and a very sweet and spicy filling produces a unique local product that is only made by Lier bakers. Thus the renown of 'Liers vlaaike' relates solely to these cakes. There are no variants.

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 'Liers vlaaike' is based on the renown of the product, which has been made in the town of Lier for more than 300 years.

Tradition has it that the origins of 'Liers vlaaike' date back to 1722. Lodewijk Jozef van Kessel, Canon of Saint Bavo Cathedral in Ghent, refers to the recipe in his 'memorieboekje' ('Book of Memories'). 'Take an uper of sweet milk, three rusks, three crushed cloves. Bring them to the boil and add syrup to sweeten. Place this mixture in a cake crust and bake'. The recipe for the filling has hardly changed: the rusks have been replaced by breadcrumbs and a blend of spices is now used instead of just cloves.

In 1890, at an exhibition of Lier trade and industry during the Saint Gummarus festivities, His Majesty King Leopold II and Her Majesty Queen Maria Hendrika were unexpectedly offered some 'Liers vlaaiques' on a silver plate by the baker Mr Van den Eynde. Her Majesty the Queen took one and ate it with relish. She turned to Mr Van den Eynde, said it was very tasty and asked him how he made such cakes. Not wanting bystanders to hear the recipe for his speciality, the baker is said to have answered: 'Your Majesty, I beg your pardon, but that is a trade secret!' The Queen answered with a smile: 'Oh yes, of course, I mustn't make competition for you ...'. A few weeks later there was a royal coat of arms above Van den Eynde's bakery in Antwerp Street bearing the inscription 'Purveyor to the Royal Household'.

Felix Timmermans, the famous Flemish author, incorporated 'Liers vlaaike' into 'Schoon Lier' (1925), his eulogy to the town.

'Liers vlaaike' has been included in numerous old and more recent publications relating to local products. To give a few examples, the book 'De Zoete Provincie; Ambachtelijke specialiteiten uit Antwerpen' (1998 and 2007) counts 'Liers vlaaike' among the oldest of local pastries, as does 'Wat folklore in betrekking met de Pateibakkerij' by A. Vanaise (1932): 'This is what "Liersche Vlaaikens" are like — they are round cakes baked in moulds and made of a mixture of breadcrumbs, syrup and milk'.

Tourist guides such as 'Zwerven door Vlaanderen' by Jan Lambin (1961), 'Ippa's Streekgerechtengids voor België' (1995), 'Lekker Antwerpen' (1993) and 'Kleine culinaire encyclopedie' (2009) also refer to 'Liers vlaaike'. 'Liers vlaaike' has also become internationally known on the internet.

72 % of respondents to a quantitative market survey of the inhabitants of the province of Antwerp conducted by VLAM (*Vlaams Centrum voor Agro- en Visserij Marketing* vzw, Flanders' Agricultural Board) considered 'Liers vlaaike' to be a traditional local product (2003).

In 1995 'Liers vlaaike' was included on the Flemish Euroterroir list and in 2007 it was recognised as a traditional local Flemish product.

'Liers vlaaike' is baked all year round and the people of the town like to take them as presents for outsiders. It plays a part in festivities large and small held in the town and at the town hall. On a visit to Lier in 2000, the Belgian royal couple Prince Philip and Princess Mathilde had the opportunity to taste 'Liers vlaaike'. During local festivities, such as the celebrations for all 75-year-old residents of Lier, the town offers all those invited coffee and a 'Liers vlaaike', and various local restaurants invariably serve a 'Liers vlaaike' as a little dessert to accompany coffee.

Reference to the publication of the specification

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

http://lv.vlaanderen.be/nlapps/data/docattachments/20120117_dossier%20met%20bijlage.pdf

or

<http://www.vlaanderen.be/landbouw> — beleid (policy) — kwaliteitssystemen (quality systems) — Europese kwaliteitssystemen (European quality systems) — vlaamse dossiers (Flemish files)

⁽³⁾ See footnote 2.

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

(2013/C 177/08)

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⁾.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

on agricultural products and foodstuffs as traditional specialties guaranteed ⁽²⁾

‘SALINĀTĀ RUDZU RUPJMAIZE’

EC No: LV-TSG-0007-01043-11.10.12

1. Name and address of the applicant group

Latvijas Maiznieku biedrība
Address: Lizuma iela 5
Rīga, LV-1006
LATVIJA

Tel. +371 6754540, +371 27063370
E-mail: birojs@maizniekubiedriba.lv

2. Member State or Third Country

Latvia

3. Product specification

3.1. Name(s) to be registered (Article 2 of Commission Regulation (EC) No 1216/2007)

‘Salinātā rudzu rupjmaize’

3.2. Whether the name

☒ is specific in itself

☐ expresses the specific character of the agricultural product or foodstuff

The word ‘salināt’ means to make sweet, to sweeten, e.g. by pouring hot water onto flour (K. Karulis, *Latviešu etimoloģijas vārdnīca* (Etymological dictionary of the Latvian language), Vol. II, 1992). This is an ancient word, which was already in common use in the western part of Latvia in the 18th century.

The term ‘salinātā rudzu rupjmaize’ refers to bread baked from rye flour, with scalded flour used in the production process, meaning that hot water is poured over part of the flour in order to impart sweetness to the bread.

In her research work *Mūsu maize. Our Daily Bread* (2004), ethnographer Indra Čekstere explains that in Kurzeme, ‘rye bread (rupjmaize) is known as “salinātā” maize when part of the flour has been scalded with hot water’.

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

☒ Registration with reservation of the name

☐ Registration without reservation of the name

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 1.

3.4. Type of product

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

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

'Salinātā rudzu rupjmaize' is a naturally leavened bread baked in Latvia from rye flour, with scalded flour and ferment being used in the production process. This type of bread is baked in a hearth oven and shaped into an elongated loaf weighing one or more kilograms, with a smooth and glossy crust to which starch paste or water is applied after baking.

External appearance and shape: an elongated loaf with rounded ends, at least twice as long as it is wide; a mark may be made on the top of the crust, and imprints may be made on the sides.

Crust: dark, smooth and glossy; may be sprinkled with caraway seeds; there may be bran, flour or maple leaves on the underside of the crust.

Crumb: dark, with larger or smaller pores; elastic; the crumb may be slightly moist.

Taste and aroma: pleasant aroma of baked bread and caraway seeds, with a sweet-and-sour rye bread taste.

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

The technique for making 'salinātā rudzu rupjmaize' consists of several stages: preparation, cooling and fermenting of scalded flour, kneading and fermenting of dough, division, forming into loaves, baking.

Recipe for 'salinātā rudzu rupjmaize' (for 10 kg of flour) (*)

Scalded flour

Rye flour	3 kg	Temperature of scalded flour
Caraway seeds	0,08-0,1 kg	Initial: 63 to 68 °C
Hot water	6-8 litres	Final: 35 to 28 °C
Unfermented malt	0,2-0,3 kg	Preparation time: 12-24 hours
Temperature of water:	85 to 95 °C	

Fermentation of scalded flour

Cooled scalded flour	7-10 kg	Duration of fermentation: 3-6 hours
Ferment	0,4-0,6 kg	Fermentation temperature: 35 to 36 °C

Dough

Fermented scalded flour	7-10 kg	Salt	0,15-0,2 kg
Rye flour	7 kg	Duration of fermentation:	2-3 hours
Sugar	0,4-0,8 kg	Fermentation temperature:	30 to 34 °C

(*) This recipe will give approx. 15-20 kg of dough, from which 13 to 18 loaves can be baked with a weight of 1 kg each, bearing in mind that 10 % of the weight is lost during baking. After baking, the loaves are coated with a starch paste which is prepared by boiling together potato flour and water.

The flour which is scalded in order to make 'salinātā rudzu rupjmaize' is rye flour. Traditionally, the scalded flour is prepared in tubs made from planks of deciduous wood from aspen or lime trees, with a volume of approx. 30 l, and is mixed with a wooden spatula. Microflora preserved on the sides of the tub from previously fermented dough stimulates fermentation, so the tub is not washed but is carefully

scraped out and kept in a dry place. Around 30 % (3 kg) of the total amount of flour used to produce the bread (10 kg) is used to make the scalded flour. The flour set aside for scalding and the caraway seeds are 'sweetened', i.e. scalded with water with a temperature of around 95 °C. Following this process, the temperature of the scalded flour should be around 63-68 °C.

Usually 2-2,5 times more water than flour is required. Water is added gradually so that the flour and water can be mixed more easily into a homogeneous mass with a consistency similar to that of thick cream. When the scalded flour is at a temperature of 63-65 °C, approx. 200-300 g of unfermented rye malt is added, and should be well mixed in. The caraway seeds and malt provide the scalded flour with the caraway-seed aroma and specific sweet-and-sour taste of the product. The sweet taste is formed by the breakdown of starch into sugars by the malt, while the sour taste is given by the lactic acid and acetic acid resulting from the fermentation of lactic acid.

If the scalded flour mass is prepared correctly it should have a homogeneous texture similar to that of thick cream, and have a greyish-brown colour. Once prepared, the scalded flour should be left for 2-4 hours in the tub where it was made, ensuring that an optimum temperature (63-65 °C) is maintained so as to allow the conversion of starch into sugar. Then the scalded flour should be mixed so that it cools. The cooling and fermentation of the scalded flour takes place in the same tub over approx. 12-24 hours. When the temperature is around 36 °C, approx. 0,2 kg of ferment from the previous batch of bread is added to the scalded flour to stimulate the fermentation of lactic acid. The ferment should at first be added only to the upper part of the tub, then a couple of hours later it should be spread deeper, halfway down through the scalded flour, and finally right to the bottom. During fermentation the scalded flour becomes slightly sour, and an agreeable sweet-and-sour taste is formed.

When the scalded flour has fermented, the dough is kneaded in a wooden kneading tub or a kneading bowl. Rye flour, sugar and salt are added to the scalded flour dough after it has fermented; up to 10 % wheat flour may be added. The dough is kneaded until it no longer sticks to the hands and all the ingredients are evenly mixed together. The upper surface of the dough is evened out with wet hands, and the dough is covered and placed in a warm place to continue fermenting. Splitting in the upper surface of the dough and a doubling in size shows that the dough has fermented. It can then be divided and baked.

The fermenting dough is divided into pieces after moistening the hands with water. 'Salinātā ruzdu rupjmaize' is formed into elongated loaves which are then smoothed over with a wet hand; the sides of larger loaves are scored to prevent them from splitting, and a cross, slits or a symbol may be cut into the surface of the loaf. Loaves of dough can be placed onto surfaces covered with cloth, boards or peels which have been sprinkled with bran or covered in maple leaves, and are then placed in the oven. The loaves are baked on the hot hearth, not on baking trays or in moulds. The oven is heated to a higher temperature (280-350 °C) at the start of baking, so that a stronger crust is formed which will not split. Afterwards baking continues at a lower temperature (200-250 °C). Baking takes place for approx. one to two hours, depending on loaf size. When removed from the oven, starch paste or water is applied to the hot loaves, giving a softer and glossier crust.

Organoleptic and physico-chemical indicators of bread quality

Shape, external appearance	Elongated loaf, at least twice as long as it is wide; thick, dark, glossy crust; may be sprinkled with caraway seeds
Crumb porosity	Evenly porous; pores can be larger or smaller
Crumb elasticity	Dark, elastic and slightly moist
Taste and aroma	Pleasant aroma of baked bread and caraway seeds, with a sweet-and-sour rye bread taste
Acidity of bread, pH	8-14
Moisture content of bread, %	38-45

After being baked, the hot bread is left to cool and then put in a cool, well-ventilated room or covered with linen cloth. After it has cooled, the bread can be sold as an uncut loaf, or cut into smaller pieces or slices. The bread can also be packed in a cloth, paper or plastic bag. It can be kept at room temperature (15-25 °C) or frozen (– 18 °C). ‘Salinātā rudzu rupjmaize’ stays fresh for a long time, and can be kept for at least 5-10 days.

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

‘Salinātā rudzu rupjmaize’ owes its specific character to its recipe and the technique used for its production.

In contrast to other types of rye bread, the recipe for ‘salinātā rudzu rupjmaize’ does not involve the use of baker’s yeast, but includes rye flour, approx. 0,8 % caraway seeds, 4-8 % sugar, and 0,3 % unfermented rye malt.

The production technique is specific in that before the preparation of the dough, approx. 30 % of the rye flour is ‘sweetened’, i.e. scalded, and the scalded flour is then set aside and fermented for at least 12 hours. Moreover, the scalded flour is prepared in tubs made from deciduous wood, and after scalding the flour cools more slowly in these tubs than it would in bowls made from metal or other materials. Once the flour has been scalded with hot water (85-95 °C), it is kept at 63-65 °C for a further 2-4 hours to allow starch to be broken down into sugars, giving the product its sweet taste. In addition, microflora containing lactic acid bacteria is preserved on the sides of the tub from scalded flour fermented previously, and this gradually brings about the fermentation of lactic acid and the increasing of the scalded flour’s acidity as it cools. The development of undesired microorganisms hinders lactic acid fermentation. The length of the process for preparing the scalded flour and ferment allows microorganisms to multiply in sufficient quantities to give the bread the required sourness, aroma and porosity, and therefore baker’s yeast is not added.

Another of the specific characteristics of Latvian ‘salinātā rudzu rupjmaize’ is that caraway seeds are added during the preparation of the scalded flour and the dough, giving the bread its special caraway-seed aroma.

Latvian ‘salinātā rudzu rupjmaize’ is also known for the elongated form of the loaf, which is at least twice as long as it is wide, with rounded ends shaped by hand, its smooth and glossy dark-brown crust, coated with starch paste, and its aromatic crumb. ‘Salinātā rudzu rupjmaize’ is baked on a hot hearth, not on baking trays or in moulds. This ensures an intensive transmission of heat, preserving the hand-shaped form of the bread and creating a larger loafer with a stronger crust.

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

Rye bread has always been one of the staple foods in Latvian homes, which is why it is even today a symbolic component of Latvian national identity. Rye bread is included in the Latvian Cultural Canon in the ‘Folk Traditions’ section. Like its equivalents in other European countries, the Latvian Cultural Canon is compiled as a compendium of the most outstanding and most significant artistic works and cultural treasures reflecting the most important cultural achievements in the nation’s history.

In her research work *Mūsu maize. Our Daily Bread* (2004), ethnographer Indra Čekstere explains that in Kurzeme, ‘rye bread (rupjmaize) is known as “salinātā” maize when part of the flour has been scalded with hot water’. A lump of dough from a previous batch of bread is dissolved in warm water and added as a ferment. The runny dough is mixed in the tub and left overnight to ferment. It is beaten with a long wooden spatula. In the morning, the kneading starts. The kneading takes a long time, with caraway seeds and more flour being added. When the dough no longer sticks to the hands, the kneading stops. The tub with the fermenting dough is placed next to the oven and long small loaves are shaped on the peel, which is covered with a dusting of flour or maple leaves and quickly placed in the oven.

The publication *Latviešu tradicionālie ēdieni* (Latvian traditional dishes) (compiled by I. Heinola and S. Stinkule, published in 2006 with support from the State Cultural Capital Foundation) notes that right up until the early 20th century the main activities among Latvians and Livonians were farming and fishing, and so the staple of their diet consisted of home-made rye bread and various boiled dishes. The publication provides a description of 'salinātā rudzu rupjmaize', noting that rye flour was used in the production of the bread and that part of this flour was scalded. The dough was prepared in a wooden tub and its fermentation was ensured by ferment left from the previous batch of bread and micro-organisms preserved on the sides of the tub. Long loaves were formed from the dough, and these were baked in a wood-fired oven.

In her book *Daudzveidīgā maizīte* (The many forms of bread) (1993), bread-making expert Zigrīda Liepiņa also gives a description of the production of traditional 'salinātā rudzu rupjmaize' as it was still made at the beginning of the 20th century. The description stresses the uniqueness of the scalding of the flour and the length of its fermentation in wooden tubs, which create the distinct and pleasant aroma of the bread and its porous and elastic crumb.

Housekeeping and handicrafts teacher M. Leiše described the preparation of and recipe for 'salinātā rudzu rupjmaize'. She noted that it was best to use a vessel made from deciduous wood to prepare the bread, and that a certain amount of hot water should be poured over part of the flour and that this should then be mixed with a wooden spatula until the dough attains a homogenous consistency. Around 12 hours later, when the scalded flour has cooled, ferment is added and the mixture is allowed to ferment, and only then is the dough kneaded. The fermenting dough is then divided into pieces and baked in a hot oven on the hearth. (*Praktiskā mājturība* (Practical housekeeping), published by A. Gulbis, Riga, 1931).

L. Dumpe described the way in which 'salinātā rudzu rupjmaize' was baked in around 1915 in her publication *Latviešu tautas ēdieni* (Latvian national dishes) (2006), based on material gathered during ethnographic expeditions. She notes that 'normal bread was fermented using warm water at 45-65 °C, while "salinātā" bread was fermented using hot water at 95 °C. It was mixed until the dough no longer stuck to the hands and a white stripe remained when it was pulled at with a finger. The kneaded dough was covered and fermented again in a warm place. The fermented dough was divided into pieces, formed into elongated loaves and baked on a hearth. Water or starch paste were then applied to the hot loaves. This made the crust soft and glossy'.

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

'Salinātā rudzu rupjmaize' must fulfil the minimum basic requirements set out in the undertaking's specification and comply with the relevant specific characteristics of the product.

The minimum basic requirements applicable to 'salinātā rudzu rupjmaize' are as follows:

1. the preparation of 'salinātā rudzu rupjmaize' takes place in accordance with the production method specified under point 3.6, using the ingredients specified;
2. the baked rye bread's
 - external appearance and shape: a well-formed, elongated loaf with rounded ends; marks or imprints may be made on the sides or on top;
 - crust: dark, smooth and glossy; may be sprinkled with caraway seeds; there may be bran or flour on the underside of the crust and the loaf may be baked on maple leaves;
 - crumb: larger or smaller pores; elastic; the crumb may be slightly moist;
 - taste and aroma: pleasant aroma of baked bread and caraway seeds, with a sweet-and-sour rye bread taste.

The amount of 'salinātā rudzu rupjmaize' that a producer makes and sells must be indicated in the relevant register.

Producers are required to compile and present to the inspector the documents necessary to determine the composition of the product.

Compliance with the specification, the use of the specified ingredients, the production process and the appearance and organoleptic characteristics of the finished product are verified for each batch by an employee of the producer who has been assigned this task, and also once a year by the inspection body.

4. Authorities or bodies verifying compliance with the product specification

4.1. Name and address

Name: Pārtikas un veterinārais dienests (Food and Veterinary Service)
Address: Peldu iela 30
Rīga, LV-1050
LATVIJA
Tel. +371 67095230
E-mail: pvd@pvd.gov.lv

☒ Public ☐ Private

4.2. Specific tasks of the authority or body

The inspection body, the Food and Veterinary Service, is responsible for checking conformity with the production process and quality indicators described in point 3.6. Checks are carried out on the basis of verification of the production process and recipe used to make the product, and also an evaluation of the product's organoleptic characteristics.

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 177/09)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

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

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

‘PERAS DE RINCÓN DE SOTO’

EC No: ES-PDO-0105-0251-05.10.2010

PGI () PDO (X)

1. Heading in the specification affected by the amendment

- ☐ Name of product
- ☒ Description of product
- ☒ Geographical area
- ☒ Proof of origin
- ☒ Method of production
- ☐ Link
- ☐ Labelling
- ☐ National requirements
- ☒ Other (Inspection body, legal requirements)

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 Sheet have been published.
- ☐ Amendment to specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006).
- ☐ 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)

3.1. Description

Section B.3 ‘Distinctive characteristics’ has been amended and divided into the following subsections: B.3.1. Physical/chemical characteristics, B.3.2. Organoleptic characteristics and B.3.3. Physical characteristics.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ Replaced by Regulation (EU) No 1151/2012.

In subsection B.3.1 'Physical and chemical characteristics' (to be measured on dispatch and not on harvesting) the following have been deleted: maximum soluble solids content, as there is no need to set a limit for this as the sweetness of our product is one of its distinctive characteristics, and minimum hardness, as this varies depending on the ripeness of the fruit, which is climacteric and so continues ripening after harvest — becoming sweeter and softer —, for greater adaptability to market needs and consumer preferences. In addition, in the light of past experience, the minimum size may be reduced by 5 mm, if the destination market so requires. In subsection B.3.3. 'Physical characteristics', the reference to Regulation (EC) No 1619/2001 has been deleted, as compliance therewith is a mandatory in any case.

3.2. *Geographical area*

The geographical area, which was originally incorrectly defined, has been extended to include the following municipalities in the Ebro valley: Albelda, Alberite, Alcanadre, Agoncillo, Arrubal, Ausejo, Azofra, Cenicero, Entrena, Fuenmayor, Hormilla, Hormilleja, Huércanos, Lardero, Logroño, Murillo, Nalda, Nájera, Navarrete, Pradejón, San Asensio, Torremontalbo, Uruñuela and Villamediana de Iregua.

This area, located entirely within the Ebro valley and at a distance from the mountains, shares common, characteristic human and natural factors with the area originally defined and they form a single, indivisible whole.

3.3. *Proof of origin*

This section has been redrafted in a more succinct, concise manner and revised to include the new nomenclature of the *Instituto de Calidad Agroalimentaria de La Rioja* and the new structure of the register of operators. In addition 'Asociación para la Promoción de la Pera de Rincón de Soto' (Association for the Promotion of Rincón de Soto pears) has been replaced by 'Consejo Regulador' (Regulatory Council).

3.4. *Method of production*

This has been redrafted in a more succinct, concise manner, taking account of technological developments that do not impair the quality of the fruit and the new private quality standards. There are no longer any references to operations that can only be carried out by hand or to the requirement that only wooden crates be used.

3.5. *Other*

Section G — 'Inspection body' gives the new name of the inspection body and, in section I — 'legal requirements', the applicable legislation has been updated.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽³⁾

'PERAS DE RINCÓN DE SOTO'

EC No: ES-PDO-0105-0251-05.10.2010

PGI () PDO (X)

1. **Name**

'Peras de Rincón de Soto'

2. **Member State or Third Country**

Spain

⁽³⁾ See footnote 2.

3. Description of the agricultural product or foodstuff

3.1. Type of product

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

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

Fruit of the species *Pyrus Communis* L., of the Blanquilla and Conference varieties, classes 'Extra' and 'I', intended for consumption fresh.

On dispatch, the pears must meet the following requirements:

Hardness: maximum 6,12 kg/cm²

Soluble solids: minimum soluble solids content 13 °Brix

Minimum size: The size determined by the maximum transverse diameter is 58 mm for Blanquilla and 60 mm for Conference. These minimum sizes may be reduced by 5 mm if the market so requires.

Natural russetting, without the use of abrasive chemical products.

Stalk, visible.

3.2.1. Organoleptic characteristics

The Blanquilla pears grown in the defined area are characterised by their flavour, which is intense and has the right balance between acidity and sweetness. The Conference pears have a woody texture and intense flavour, with an excellent balance between acidity and sweetness. Both varieties are very juicy and have a high sugar content, which contributes enormously to the flavour of the fruit.

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

The pears are grown, stored and finally selected within the defined area.

PDO Rincón de Soto pears must not only reach the consumer in perfect condition but also meet all the specific requirements every step of the way.

Thus, in addition to being properly stored, Rincón de Soto pears must undergo thorough final selection before they are dispatched. It is at this stage that defective pears and those that have deteriorated during storage are removed, along with all those which do not meet the quality requirements that distinguish them from other pears.

As final selection can only take place just before the product is dispatched from the collection centre, when the pears are removed from the crates in which they are harvested and stored, this operation is considered part of the production process and must therefore be carried out within the defined geographical area.

If the pears are grown, stored and finally selected within the defined geographical area, this guarantees both the origin of the product and optimal control thereof, safeguarding its physical and organoleptic qualities.

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

As the PDO Rincón de Soto pears are also packed during the process of final selection, when the pears which meet the specification are removed from the crates and placed in the boxes in which they are dispatched, this packing also has to take place within the defined geographical area.

At the collection centre the fruit must be packed in boxes that hold one layer only and are designed to immobilise the contents, thus preventing possible damage during transport and distribution.

However, this is not considered to be packaging as such, as it is not necessarily the final packaging in which it is presented to the consumer.

3.7. *Specific rules concerning labelling*

The labels must bear the words 'Denominación de Origen Protegida' and 'Peras de Rincón de Soto'. It is not permitted to use labels which for any reason could mislead the consumer.

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

The municipalities of Albelda, Alberite, Alcanadre, Aldeanueva de Ebro, Alfaro, Agoncillo, Arrubal, Ausejo, Azofra, Calahorra, Cenicero, Entrena, Fuenmayor, Hormilla, Hormilleja, Huércanos, Lardero, Logroño, Murillo, Nalda, Nájera, Navarrete, Pradejón, Rincón de Soto, San Asensio, Torremontalbo, Uruñuela and Villamediana de Iregua, located all the way along the Ebro valley.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Natural factors

La Rioja is very strongly influenced by the topography of the terrain, and the mountains in the south serve as a clear, natural separation between the Ebro valley and the rest, creating a sharp rainfall and temperature curve.

The geographical area, located entirely within the Ebro valley and at a distance from the mountains, has a characteristic shared climate and soil which makes it particularly well suited to growing pears with specific, highly valued organoleptic and quality characteristics. This, together with a deeply rooted pear-growing tradition, defines the area as a single, indivisible whole.

Orography: in terms of frosts, solar irradiation and evaporation, the location of the defined geographical area, close to the Ebro valley, is ideal for the correct development of pears of exceptional quality, as these areas are flat, open, clear of obstacles, well ventilated and humid, ensuring a high level of solar irradiation and preventing frost by evaporation.

Soil: given the demands of the fruit, the pear orchards are concentrated within the defined geographical area on the large plains near the rivers, which are well ventilated, the soil consisting of loam and clayey chert, healthy, homogeneous, deep, free of active lime, as too much would predispose the trees to chlorosis, and permeable, as the pear orchards are irrigated and pear trees are very sensitive to waterlogging.

Climate: as the defined geographical area lies in the Ebro valley and at a distance from the mountains, it has a temperate Mediterranean climate with certain continental features, characterised by mild winters, long summers and only slight fluctuations in temperature between day and night (except during the summer), which makes it an ideal climate for optimal pear growing.

As regards humidity, duration, intensity and timing of the dry period, the climate is dry Mediterranean.

Human factors

Growing and/or production conditions: The growers ensure that the trees have the right fruit-to-wood ratio and perform manual thinning at the correct time to achieve this.

By pruning manually, they have also always ensured that their trees are balanced and well shaped, so that sufficient light and air can penetrate, favouring photosynthesis, respiration and regular production.

To ensure proper fruiting and prevent shrivelling in summer, given the Mediterranean climate, the growers also have to provide water in the form of irrigation. They have learned from experience and knowledge of the specific climatic characteristics of the region that the trees need to be irrigated most often from the time when the buds appear to when the fruit set, and from the onset of ripening throughout the summer, as it is when the crop most needs water that there is the least rainfall.

All the growers know that correct harvesting is critical for obtaining high quality fruit and for this reason it is always done carefully and when the fruit are at just the right stage of ripeness. The stage of ripeness is fundamental for obtaining fruit that are not only high quality but also keep perfectly for a long time. The pears are removed from the tree just at the point where the stalk joins the branch, thus ensuring that it remains intact. Especial care has to be taken with the Blanquilla pears, which are more difficult to pick, as their skin is much more delicate than that of the Conference pears and their stalk much more fragile.

5.2. *Specificity of the product*

The pears grown in the defined geographical area are bigger, more elongated, sweeter, somewhat harder and have greener skin than those grown in neighbouring areas, and thus they have more value on the market. In addition, the altitude and the nearby rivers favour natural russetting, with no need to use chemicals.

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)*

Reputation

The earliest historical references to the production and marketing of fruit in the area date from 1747, when Blanquilla pears were described as an 'exquisite fruit' eaten at the court of Philip V, and then a number of manuscripts from 1752 refer to the growing and harvesting of pears in the Municipality of Rincón de Soto. In the 19th century, with the Ecclesiastical Confiscations of Mendizabal, agricultural activity began to be liberalised in the region and fresh fruit started being sold. Alfaro (the centre of a judicial district which did not acquire the status of town until the 19th century but which, with Calahorra, shared the history and traditions of Rincon de Soto) exported its excellent fruit, including its exceptional Blanquilla pears, throughout Spain and abroad. The production of Conference pears also began to assume importance. Thus, agriculture became the region's sole source of wealth, and pears were the jewel in the crown, already highly prized in those days.

Natural factors

Orography: Owing to the altitude and the proximity of rivers there is a morning mist, which suddenly lifts after a few hours, leaving a clear shining sun. The evaporation of the moisture deposited by the mist on the surface of the Conference pears, in the presence of the constant shining sun, favours natural russetting, so there is no need to use chemicals which burn the surface of the skin artificially. This natural russetting is a highly valued characteristic which distinguishes the product from pears grown in neighbouring areas.

Climate

The climate of the defined geographical area has a clear influence on 'Peras de Rincón de Soto', giving them their specific colour, aroma, size, acidity, texture and high soluble solids content. The high average temperature in June, which does not fall sharply at night, and the absence of spring frosts promote the rapid growth of the fruit. During ripening, however, the shortening of the days, the fall in night-time temperatures, the long hours of sunshine and high solar radiation are the direct cause of a higher soluble solids content than in neighbouring areas, the sugar content being the principle measure of the quality of the flesh, since it is this, together with acidity, that determines flavour.

The contrast between high daytime temperatures in summer and the cool night-time temperatures around harvest time give the fruit its characteristic hardness and texture. High temperatures during ripening cause the release of volatile substances, mainly ethylene and aromatic substances, which contribute to the characteristic aroma of 'Peras de Rincón de Soto'.

Human factors

The traditional, specific practices are also part of the link between the specific characteristics of 'Peras de Rincón de Soto' and the human and geographical environment.

The growers take care to ensure the correct fruit-to-wood ratio on their trees and to this end they have always performed manual thinning and pruning operations. With the appropriate number of fruit per tree, the better their size and sweetness. In order to ensure proper fruiting and prevent shrivelling in summer, the growers, on the basis of their knowledge of the area's specific climatic characteristics, provide water in the form of the appropriate irrigation whenever needed, thus preventing a reduction in the size of the fruit, organoleptic losses, shrivelling or massive fruit drop. Except in adverse climatic conditions, the trees are not irrigated just before harvest as this would result in fruit with a lower soluble solids content, reducing its value and making it more difficult to store.

The expertise acquired in determining almost exactly when the fruit should be harvested by monitoring its development in the orchard (colour, colour of the seeds, resistance to pulling and hardness of the flesh), by testing the soluble solids content and by penetromy allows 'Peras de Rincón de Soto' to be harvested when they are at just the right stage of ripeness, neither too green nor too ripe.

It is also in the defined geographical area that the collection centres have many years' experience in handling, storing and selecting pears and extensive knowledge of the specific characteristics of Rincón de Soto pears, knowing how to store them until they are dispatched, detecting at a glance fruit which is unsuitable or has deteriorated.

Publication reference of the specification

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

http://www.larioja.org/upload/documents/733015_Pliego_y_documento_unico_peras_de_rincon.pdf?idtab=438497

⁽⁴⁾ See footnote 2.

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 177/10)

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

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

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

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

‘MONTES DE GRANADA’

EC No: ES-PDO-0105-0169-28.07.2008

PGI () PDO (X)

1. Heading in the product specification affected by the amendment

- ☐ Name of product
- ☐ Description of product
- ☒ Geographical area
- ☒ Proof of origin
- ☒ Method of production
- ☒ Link
- ☐ Labelling
- ☒ National requirements
- ☒ Other (inspection body)

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 sheet have been published
- ☐ Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006).
- ☐ Temporary amendment to Specification resulting from imposition of obligatory sanitary or phyto-sanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006).

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ Replaced by Regulation (EU) No 1151/2012.

3. Amendment(s)

3.1. Geographical area

The geographical production area for PDO 'Montes de Granada' has been extended to include a further 22 municipalities:

on the one hand, the municipalities of Peligros and Vízcar in the Sierra Arana region, and on the other, the following municipalities on the Altiplano de Granada:

Beas de Guadix, Benalúa de Guadix, Cortes y Graena, Gor (except the area of that municipality that forms part of the *Parque Natural Sierra de Baza*), Gorafe, Guadix, Marchal, Purullena, Baza and Caniles (except the areas of those two municipalities that form part of the *Parque Natural Sierra de Baza*), Benamaurel, Cortes de Baza, Cúllar, Cuevas del Campo, Freila, Zújar, Castelléjar, Castril, Galera and Huéscar.

The reason for including these municipalities in the PDO 'Montes de Granada' production area is that, together with the area defined at present, they form a homogeneous entity as regards both the natural environment (orography, geology, soil, climate, etc) and human factors (olive varieties grown, cultivation techniques and methods used to obtain the virgin olive oil). In addition, the olive oil produced in the municipalities proposed for inclusion have the same physical, chemical and organoleptic characteristics as PDO 'Montes de Granada' olive oil.

3.2. Packaging

The restriction that the product be packed at the point of production has been lifted, as means of guaranteeing traceability have now been established.

3.3. Link

The text has been amended to correspond with the structure of point 5 of the Single Document 'Link with the geographical area'.

3.4. Inspection body

The competent authority responsible for inspections has been specified and its web address included, where the names of the bodies responsible for checking compliance with the Specification before the product is marketed can be found.

3.5. National requirements

The legislative requirements have been updated, detailing the current legislation.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽³⁾

'MONTES DE GRANADA'

EC No: ES-PDO-0105-0169-28.07.2008

PGI () PDO (X)

1. Name

'Montes de Granada'

2. Member State or Third Country

Spain

⁽³⁾ See footnote 2.

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

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

Extra virgin olive oil obtained from healthy, ripe fruit of the olive tree (*Olea europaea*) of the principal varieties (Picual, Lucio and Loaime) and secondary varieties (Escarabajuelo, Negrillo de Iznalloz, Hojiblanca y Gordal de Granada) grown in the defined area.

The oils are obtained by joint milling of principal and secondary varieties. They are therefore multi-varietal oils and are enriched by the specific characteristics of each variety used. Among the oils's organoleptic characteristics, the strong character of the dominant Picual variety stands out (its green colour, medium to intense bitterness and fruity aromas) but this is softened by the Lucio and Loaime and secondary varieties, which introduce fresh aromas, reminiscent of various types of fruit, a less bitter taste and more golden hues.

Overall, the extra virgin olive oils produced in the area have a fruity aroma and flavour (medium to high intensity), reminiscent of freshly pressed green or ripe olives, a slightly bitter taste with a full body, whose intensity varies depending on the degree of ripeness of the olives milled. The acidity level is low and the colour covers a wide range of greens, from the brightest green to greenish yellow.

The lipid profile is marked by a high oleic acid content, which is usually above 80 % and sometimes reaches 83 %. The oils also have a high monounsaturated/polyunsaturated acid ratio (12 to 20) and therefore high dietary value and stability vis-à-vis oxidation. They have high chemical stability, largely due to the polyphenol components that provided the bitter flavour, which makes them more resistant to oxidation than other extra virgin olive oils.

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 defined geographical area

The olives must be grown and the oil produced within the geographical area defined in point 4.

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

The oil must be packaged in appropriate conditions and using food grade packaging in order to ensure that the product has a longer shelf life. The packaged product must be stored away from light and heat so that it reaches the consumer in optimal condition.

3.7. Specific rules concerning labelling

The product must bear a conformity mark known as a secondary label, identified by an alphanumeric code, to be affixed in such a way that it cannot be reused and permitting guaranteed traceability.

4. Concise definition of the geographical area

The geographical area comprises the following municipalities: Alamedilla, Alfacar, Alicún de Ortega, Beas de Guadix, Benalúa de Guadix, Benalúa de las Villas, Benamaurel, Calicasas, Campotéjar, Castillejar, Castril, Cogollos Vega, Colomera, Cortes de Baza, Cortes y Graena, Cúllar, Cuevas del Campo, Darro,

Dehesas de Guadix, Deifontes, Diezma, Fonelas, Freila, Galera, Gobernador, Gorafe, Guadahortuna, Guadix, Güevéjar, Huélago, Huéscar, Iznalloz, the northern part of the municipality of La Peza (up to the river Fardes), Marchal, Montejícar, Montillana, Morelábor, Nívar, Pedro Martínez, Píñar, Peligros, Purullena, Torrecardela, Villanueva de las Torres, Víznar, Zújar, Moclín (the eastern part up to the natural boundary formed by the river Velillos), Albolote and Atarfe, (the northern part between the rivers Cubillas and Colomera up to the point where they meet) and Baza, Caniles and Gor (except the areas of those three municipalities that form part of the *Parque Natural Sierra de Baza*).

5. Link with the geographical area

5.1. Specificity of the geographical area

From an agrological standpoint, the 'Montes de Granada' production area is a homogeneous olive-growing environment that is like no other in the Iberian Peninsula.

It has a higher average altitude than any other olive-growing area in the Iberian Peninsula (over 900 m above sea level) and is surrounded by the Subbaetic mountain systems. 'Montes de Granada', as it has traditionally been known, is thus an extensive *sierra* or low mountain olive-growing area within the province of Granada. The first reference to 'terrenos montuosos' (mountainous terrain) and 'cultivo del olivo' (olive growing) in the Montes de Granada region dates back to the 16th century. The document in question deals with land allocation after the Conquest of Granada by Ferdinand and Isabella and in it is stated '... to each neighbourhood a part of the olive grove is also allocated, which ...' (Peinado Santaella, 1989; *La repoblación de la tierra de Granada: Los Montes*, University of Granada).

The landscapes in the region feature depressions from some 750 to 900 m in altitude alternating with mountain ranges stretching from east to west and reaching maximum altitudes of 1 400 to 2 000 m. Land forms are generally more rugged in the limestone massifs, and other reliefs, also dissected by scarps, consist of low ridges and hills of limestone, marlaceous lime and loam. As we move towards the east, from Peligros, the southwesternmost municipality in the defined geographical area, close to the Vega de Granada (Intrabaetic depression), the landscape becomes more gentle, extending to a high plateau at an elevation of 1 200 m, where the Subbaetic mountains merge with the Intrabaetic depression in Huéscar, the northeasternmost municipality in the 'Montes de Granada' defined geographical area.

The defined geographical area has specific climatic features, which have a decisive influence on the characteristics of the extra virgin olive oils produced.

The climate is continental Mediterranean, with sharp differences in temperature between day and night and between one season and another. Winters are long and cold, lasting from November to March, with an average temperature of between 5 and 6 °C and a minimum below 2 °C, with frequent snowfall because of the high altitude (750 to 2 000 m). By contrast, owing to the province of Granada's southerly position, the summers are long and hot, lasting from the end of May until October, with average temperatures of over 30 °C. Average annual rainfall ranges from 400 to 600 mm and even less in very dry years.

The winters are similar to those in the northern Meseta of the Iberian Peninsula, although here we are in the south. The reason for these temperatures that are unusual so far south is the geographical location of the Montes de Granada region. It lies in the middle of a quadrilateral whose sides are formed by the mountain ranges with the lowest temperatures in the southern part of the Iberian Peninsula: to the southwest it borders on the Sierra Nevada (annual average temperature 8-10 °C), to the northwest it borders on the Sierra Mágina-Sierra de Lucena-Montejícar (annual average temperature of 10-12 °C), to the southeast it borders on the Sierra de Baza (annual average temperature of 10-12 °C) and to the northeast it borders on the Sierra de Castril and the Sierra de la Sagra (annual average temperature of 8-10 °C).

The extreme climate has determined the olive growing practices in the Montes de Granada area over the course of time, from the selection of olive varieties adapted to extreme winters, to practices such as early harvesting to avoid the frosts in January and February, and pruning techniques designed to maintain a maximum leaf/wood ratio to protect the trees from the severe winter frosts. On the other hand, these climatic conditions also help prevent the proliferation of pests and diseases endemic to other olive-growing areas in Andalucía, such as the olive fly and leaf spot, which enhances the quality of the fruit (low acidity) and in turn the quality of the oils.

The native varieties of olive grown in the defined geographical area such as Lucio, Loaime, Escarabajuelo and Negrillo de Iznalloz have been selected over the centuries because they are adapted to the extreme conditions; notably, they are resistant to frost and the fruit ripens early, so that it can be harvested before the winter frosts arrive. A work dated 1634 mentions the cultivation of 'Olivas de Marca' in the municipality of Cogollos Vega, in reference to trees yielding a rich harvest of high quality olives (*Libro de Apeos de Cogollos Vega, Real Chancillería de Granada*). Trees over 500 years old of the Loaime variety, which was grown before the reconquest of Granada by Ferdinand and Isabella, can still be found today in the Montes de Granada region (the name Loaime is of Arab origin).

The adaptation to the local environment of the Picual variety (the predominant variety), introduced into the area in the mid-19th century, more productive and vigorous than the native varieties mentioned above, has allowed most of the olive groves to develop with Picual being grown alongside the older, native varieties.

An important historical document dating back to the middle of the 19th century (*Diccionario Geográfico Estadístico e Histórico*, Pascual Madoz, 1845, republished by Bosque Maurel, 1987) praises the olive groves of this district and its exquisite oil and explicitly refers to: 'Montes de Granada ... and despite the scarcity of drinking water, the waters of the Rivers Cubillas, Benalúa and Moclín are used for irrigating the surrounding land, and all types of cereals, limpid and exquisite oil, wine and seeds of all kinds are produced ...'.

5.2. Specificity of the product

The specific characteristics which define 'Montes de Granada' olive oil are:

- A specific lipid profile, with a high oleic acid content (over 80 % and sometimes up to 83 %). It also has a high monounsaturated/polyunsaturated acid ratio (12 to 20), which gives it high nutritional value.
- Low acidity.
- Colour ranging from bright green to greenish yellow depending on the degree of ripeness of the olives and the proportions of the different varieties that make up the oil.
- Fruity aroma and taste, of green or ripe fruit, medium to high intensity (fruity median ≥ 3).
- Slightly bitter, pungent flavour, of varying intensity depending on the degree of ripeness of the fruit, related to the polyphenol levels in the oils.

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 high altitude of the Montes de Granada production area and the extreme temperatures in autumn-winter, when the olives are ripening, are crucial to the distinctive quality of these oils.

Scientists are well aware that the ambient temperature and altitude of olive-growing areas affect the ripening of the fruit in autumn-winter. The fatty acid profiles of the oils and their chlorophyll content (which gives them their green colour) are strongly influenced by these conditions. Thus the higher the altitude and the lower the ambient temperature, especially during the autumn-winter months when the fruit is ripening, the greater the oil's unsaturated fatty acid (especially oleic acid) and chlorophyll content, as a result of slow ripening of the fruit due to low temperatures, a specific feature of the Montes de Granada production area. The olive variety used is also an important factor. The main variety grown in the area is Picual, which has a higher oleic acid content than any other variety grown in Spain. 'Montes de Granada' olive oils have one of the highest oleic acid contents (80-83 %) of any virgin olive oil. For the same reasons, the monounsaturated/polyunsaturated fatty acid ratio is very high in these oils, between 12-20, moderated to some extent by the native Lucio and Loaime varieties, which contain less than Picual. It is Picual that gives 'Montes de Granada' oils their green colour, in varying intensity, from bright green to greenish yellow. Picual has one of the highest chlorophyll contents of all Spanish olives and when it ripens slowly — as it does in the defined area — it contains even more.

In addition, because much of the Montes de Granada area is mountainous (average altitude over 900 m), the oils have low acidity levels due to low temperatures during the harvesting period (winter), as lipase enzyme activity diminishes as the temperature drops. In addition, the low incidence of certain pests, such as olive fly, prevents lipolysis in the fruit during the autumn.

Lastly, it has been known since ancient times that the organoleptic quality of virgin olive oils is affected by local growing conditions, and that oil produced in mountain areas is more aromatic and has a better flavour than oil from lowland areas or open country. This is due to the unsaponifiable fraction of the virgin olive oils obtained, which gives them their aroma and which increases with altitude. Thus, the slower ripening of the fruit in the *Sierra* or low-altitude mountain environment of the Montes de Granada region gives us olives that contain higher levels of aromatic substances. The slower ripening, combined with environmental stress during autumn and winter (low temperatures and water stress) causes the polyphenol compound content to increase, and with that the bitter, pungent flavour of the oil. The olive variety is also an important factor when it comes to polyphenol compound content, and the Picual variety contains more than any other variety grown in Spain.

Publication reference of the specification

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

The full text of the product specification can be found at:

<http://www.juntadeandalucia.es/agriculturaypesca/portal/export/sites/default/comun/galerias/galeriaDescargas/cap/industrias-agroalimentarias/denominacion-de-origen/Pliegos/PliegoMontesdeGranadamodificado.pdf>

⁽⁴⁾ See footnote 2.

NOTICE

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