

# Official Journal

## of the European Union

C 335



English edition

### Information and Notices

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<u>Notice No</u>	<u>Contents</u>	<u>Page</u>
II <i>Information</i>		
INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES		
<b>European Commission</b>		
2013/C 335/01	Authorisation for State aid pursuant to Articles 107 and 108 of the TFEU — Cases where the Commission raises no objections <sup>(1)</sup> .....	1
IV <i>Notices</i>		
NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES		
<b>European Commission</b>		
2013/C 335/02	Euro exchange rates .....	6

EN

Price:  
EUR 3

<sup>(1)</sup> Text with EEA relevance

(Continued overleaf)

V *Announcements*

## ADMINISTRATIVE PROCEDURES

**European Commission**

2013/C 335/03	Call for proposals — COMM-C2/01/13 — Structural support for European public policy research organisations (think tanks) and for civil society organisations at European level — 'Europe for citizens' programme (2014-20) .....	7
---------------	---	---

## PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

**European Commission**

2013/C 335/04	Prior notification of a concentration (Case COMP/M.7082 — EVO/PKO/eService JV) — Candidate case for simplified procedure <sup>(1)</sup> .....	15
---------------	---	----

## OTHER ACTS

**European Commission**

2013/C 335/05	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	16
2013/C 335/06	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	22




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<sup>(1)</sup> Text with EEA relevance

## II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
AND AGENCIES

## EUROPEAN COMMISSION

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

## Cases where the Commission raises no objections

(Text with EEA relevance)

(2013/C 335/01)

Date of adoption of the decision	2.10.2013	
Reference number of State Aid	SA.32225 (11/NN)	
Member State	Netherlands	
Region	Noord-Brabant	—
Title (and/or name of the beneficiary)	Bedrijfsverplaatsing Nedalco	
Legal basis	Koopovereenkomst, gesloten tussen Koninklijke Nedalco BV, Nedalco International BV, enerzijds, de Gemeente Bergen op Zoom, anderzijds (zie BIJLAGE 14)	
Type of measure	Ad hoc aid	Nedalco
Objective	Other	
Form of aid	Other — Non-recurring compensation for relocation	
Budget	Overall budget: EUR 70 000 000	
Intensity	% — Measure does not constitute aid	
Duration (period)	From 12.2.2010	
Economic sectors	Manufacture of other organic basic chemicals	
Name and address of the granting authority	Gemeente Bergen op Zoom Jacob Obrechtlaan 4 4611 AR Bergen op Zoom NEDERLAND	
Other information	—	

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

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

Date of adoption of the decision	25.7.2013	
Reference number of State Aid	SA.36188 (13/N)	
Member State	Belgium	
Region	—	—
Title (and/or name of the beneficiary)	Besluit van de Vlaamse Regering houdende subsidiëring van incubatoren	
Legal basis	Besluit van de Vlaamse Regering houdende subsidiëring van incubatoren	
Type of measure	Scheme	—
Objective	Innovation, Research and development	
Form of aid	Direct grant	
Budget	Overall budget: EUR 6 million Annual budget: EUR 1 million	
Intensity	50 %	
Duration (period)	1.9.2013-30.8.2019	
Economic sectors	All economic sectors eligible to receive aid	
Name and address of the granting authority	Vlaamse Overheid Agentschap Ondernemen Koning Albert II laan 35, bus 12 1030 Brussel BELGIË	
Other information	—	

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

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

Date of adoption of the decision	11.6.2013	
Reference number of State Aid	SA.36493 (13/N)	
Member State	Germany	
Region	Saarland	—
Title (and/or name of the beneficiary)	EFI-Programm — Saarland	
Legal basis	Richtlinien für die Förderung von Entwicklung, Forschung und Innovation im Saarland — EFI-Programm	
Type of measure	Scheme	—
Objective	Research and development, Innovation	
Form of aid	Direct grant	
Budget	Overall budget: EUR 18,6 million	
Intensity	100 %	
Duration (period)	1.1.2009-31.12.2015	
Economic sectors	All economic sectors eligible to receive aid	
Name and address of the granting authority	Staatskanzlei des Saarlandes Am Ludwigsplatz 14 66117 Saarbrücken DEUTSCHLAND	
Other information	—	

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

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

Date of adoption of the decision	22.8.2013	
Reference number of State Aid	SA.36503 (13/N)	
Member State	Sweden	
Region	—	—
Title (and/or name of the beneficiary)	Statligt stöd vid korttidsarbete	
Legal basis	Förslag till lag om stöd vid korttidsarbete	
Type of measure	Scheme	—
Objective	Remedy for a serious disturbance in the economy	
Form of aid	Direct grant	
Budget	Annual budget: SEK 4 700 000 000	
Intensity	% — Measure does not constitute aid	
Duration (period)	1.1.2014-31.12.2019	
Economic sectors	All economic sectors eligible to receive aid	
Name and address of the granting authority	Skatteverket SE-106 61 Stockholm SVERIGE	
Other information	—	

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

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

Date of adoption of the decision	18.9.2013	
Reference number of State Aid	SA.36953 (13/N)	
Member State	Spain	
Region	Andalucia	Article 107(3)(a)
Title (and/or name of the beneficiary)	Port Authority of Bahía de Cádiz	
Legal basis	Reglamento (CE) n° 1083/2006 del Consejo de 11 de julio de 2006	
Type of measure	Ad hoc aid	Autoridad Portuaria de la Bahía de Cádiz
Objective	Execution of an important project of common Europe	
Form of aid	Direct grant	
Budget	Overall budget: EUR 60,06 million	
Intensity	50,7 %	
Duration (period)	—	
Economic sectors	Sea and coastal freight water transport	
Name and address of the granting authority	Ministerio de Hacienda y Administraciones Publicas, DG Fondos Comunitarios Paseo de la Castellana, 162 Madrid ESPAÑA	
Other information	—	

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

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

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## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

**Euro exchange rates <sup>(1)</sup>****15 November 2013**

(2013/C 335/02)

**1 euro =**

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,3460	AUD Australian dollar	1,4422
JPY Japanese yen	134,99	CAD Canadian dollar	1,4085
DKK Danish krone	7,4588	HKD Hong Kong dollar	10,4363
GBP Pound sterling	0,83770	NZD New Zealand dollar	1,6216
SEK Swedish krona	8,9438	SGD Singapore dollar	1,6791
CHF Swiss franc	1,2346	KRW South Korean won	1 431,79
ISK Iceland króna		ZAR South African rand	13,7085
NOK Norwegian krone	8,2535	CNY Chinese yuan renminbi	8,2005
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,6315
CZK Czech koruna	27,155	IDR Indonesian rupiah	15 640,52
HUF Hungarian forint	298,41	MYR Malaysian ringgit	4,3103
LTL Lithuanian litas	3,4528	PHP Philippine peso	58,623
LVL Latvian lats	0,7025	RUB Russian rouble	43,9833
PLN Polish zloty	4,1829	THB Thai baht	42,527
RON Romanian leu	4,4513	BRL Brazilian real	3,1146
TRY Turkish lira	2,7443	MXN Mexican peso	17,4647
		INR Indian rupee	84,9600

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## V

*(Announcements)*

## ADMINISTRATIVE PROCEDURES

## EUROPEAN COMMISSION

**Call for proposals — COMM-C2/01/13****Structural support for European public policy research organisations (think tanks) and for civil society organisations at European level — ‘Europe for citizens’ programme (2014-20)**

(2013/C 335/03)

## WARNING:

The present call for proposals is subject to:

- the final adoption of the Regulation establishing the ‘Europe for citizens’ programme (2014-20), hereafter referred to as ‘the programme’ by the legislative authority without significant modification,
- a positive opinion or lack of objection by the committee established in the Regulation establishing the ‘Europe for citizens’ programme,
- the availability of the appropriations provided for in the draft budget for 2014 after the adoption of the budget for 2014 by the budgetary authority or as provided for in the system of provisional twelfths.

The programme constitutes the legal basis for this call for proposals.

**1. OBJECTIVES****1.1. General programme objectives**

Under the global objective of bringing the Union closer to its citizens, the general objectives of the programme are:

- to contribute to citizens’ understanding of the Union, its history and diversity,
- to foster European citizenship and to improve conditions for civic and democratic participation at Union level.

**1.2. Specific programme objectives**

The specific objectives of the programme are:

- to raise awareness of remembrance, common history and values and the Union’s aim that is to promote peace, its values and the well-being of its peoples by stimulating debate, reflection and development of networks,
- to encourage democratic and civic participation of citizens at Union level, by developing citizens’ understanding of the Union policy making-process and promoting opportunities for societal and inter-cultural engagement and volunteering at Union level.

### 1.3. Thematic priorities

For 2014, the following thematic priorities have been adopted:

#### *Strand 1: European remembrance*

According to Article 3 of the Treaty of the European Union, the EU's aim is to promote peace, its values and the well-being of its peoples.

In this context, the 'Europe for citizens' programme supports organisations reflecting on causes of totalitarian regimes in Europe's modern history as well as on other defining moments and reference points in recent European history. Historical moments which are to be commemorated in particular in 2014 will be the 100th anniversary of the beginning of World War I, the 25th anniversary of the Fall of the Berlin Wall and the 10 years of enlargement of the European Union to Central and Eastern Europe.

#### *Strand 2: Democratic engagement and civic participation*

Elections to the European Parliament will be held in all Member States from 22 to 25 May 2014. These elections will be the first to be held under the Lisbon Treaty enhancing the role of EU citizens as political actors through Article 11 TEU.

In this context, the 'Europe for citizens' programme under its strand 2 will support organisations working on citizens' participation in the democratic life of the EU, ranging from local democracy to the empowerment of citizens to play a full part in EU policy.

## 2. PURPOSE OF THE CALL

The aim of the present call is to select organisations with European outreach which, through their permanent, usual and regular activities, make a tangible contribution to the objectives of the 'Europe for citizens' programme defined under points 1.1 and 1.2 above.

The call for proposals concerns structural support, referred to as operating grants, to bodies pursuing an aim of general Union interest, to raise awareness on European remembrance (strand 1) or to encourage democratic and civic participation (strand 2). It is intended to co-finance the operating expenses that enable a body to have an independent existence and to implement a range of activities envisaged in its annual work programme. These activities should correspond to the pursuit of the organisation's statutory objectives and must contribute to the development and implementation of one or several of the objectives pursued by the programme.

Support is granted to organisations in the form of framework partnerships for four years (2014-17) awarded further to this call for proposals. Framework partnerships are cooperation mechanisms established between a particular organisation and the Education, Audiovisual and Culture Executive Agency <sup>(1)</sup>.

Under these framework partnerships annual operating grants will be awarded every year.

## 3. ELIGIBILITY CRITERIA

Applications which comply with the following criteria will be the subject of an in-depth evaluation.

### 3.1. Formal criteria

Only proposals submitted in one of the EU official language, using the official online application form, completed in full, signed and submitted by the specified deadline, will be considered.

The application form must be accompanied by all other documents referred to in the application form.

<sup>(1)</sup> Subject to the adoption of the Commission decision re-establishing the Education, Audiovisual and Culture Executive Agency with a new mandate for the period 2014-20.

Applications shall be considered eligible if they:

- (a) meet the conditions defined under points 4 and 5 of this call;
- (b) were submitted before 20 December 2013 at 12.00 (noon, Brussels time);
- (c) were submitted using the official application form (see point 13) duly completed;
- (d) were signed by the organisation's legal representative;
- (e) have a balanced budget in terms of expenditure and income;
- (f) fulfil the financial conditions of the call under point 5.

### 3.2. Eligible countries

Applications from legal entities established in one of the following countries are eligible:

- (a) EU Member States: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom;
- (b) applications from other countries (namely the EFTA countries, the acceding countries, candidate countries and potential candidate countries) are eligible, provided that these countries have signed a memorandum of understanding with the European Commission during 2014. In this case, applicants from these countries may apply for a framework partnership for three years from 2015 to 2017 by 31 December 2014.

### 3.3. Eligible applicants

#### 3.3.1. Categories of organisations

To be eligible for a framework partnership, the organisations must belong to one of the following categories:

#### A. Civil society organisations for European remembrance (strand 1):

Organisations carrying activities reflecting on causes of totalitarian regimes in Europe's modern history (specially but not exclusively Nazism that led to the Holocaust, Fascism, Stalinism and totalitarian communist regimes) and commemorating the victims of their crimes.

Organisations implementing activities concerning other defining moments and reference points in recent European history.

Organisations focusing on the common values of the EU: raising citizens' awareness on the importance of maintaining and promoting democratic values in Europe i.e. through the memory of European personalities such as the founding fathers of the European project or others who have made a significant contribution to later stages of European construction.

#### B. Civil society organisations working at European level (strand 2):

Umbrella organisations, networks and other CSOs aiming to encourage democratic and civic participation of citizens at Union level, by developing citizens' understanding of the Union policy making-process and promoting opportunities for civic engagement at Union level.

#### C. European public policy research organisations (think tanks) (strand 1 and 2):

These organisations provide a link between research and policy-making at European level. They help to find solutions to problems and facilitate interaction between scientists, intellectuals and decision-makers. The call targets think tanks that essentially focus on the objectives and priorities of the 'Europe for citizens' programme, performing activities that go beyond mere research and are not aimed exclusively at specialist groups. Both strands are concerned.

D. Platforms of pan-European organisations (strand 2):

The specificity of such platforms is that their members are themselves umbrella organisations (platforms) on a European level. These pan-European platforms represent a very large number of European citizens and cover a wide range of policy domains.

3.3.2. *Eligible organisations*

To be eligible for an operating grant, organisations pursuing an aim of general European interest must:

- (a) be a non-profit organisation;
- (b) play an active role in the field of European citizenship (European remembrance and democratic engagement and civic participation) as defined in their articles of association or mission statement and correspond to one of the categories mentioned above;
- (c) have been established legally and have had a legal personality for at least four years (on the date of submission of their application) in an eligible country.
- (d) perform their activities in eligible countries;
- (e) have the following geographical coverage:
  - civil society organisations at European level (category B) and civil society organisations for European remembrance (category A) must have members or activities in at least 12 eligible countries,
  - platforms of pan-European organisations (D) must have at least 20 umbrella member organisations, who must each have members in at least 15 Member States, and which, taken as a whole, cover the 28 Member States,
  - European public policy research organisations (think tanks) do not need to have any specific geographical coverage in order to be eligible.

Private individuals and public bodies are not eligible to apply within this call for proposals.

**3.4. Eligible activities**

The activities of the applicant must make a tangible contribution to the development and implementation of the general and specific programme objectives.

The applicants must provide:

- a strategic work programme for a period of four years starting in 2014, and
- a detailed annual work programme for a period of 12 months starting in 2014.

The applicant organisation's strategic work programme should cover its statutory activities, including conferences, seminars, round tables, representation, communication and valorisation, and their other recurrent European activities related to the activities of the 'Europe for citizens' programme.

**3.5. Eligibility period**

The framework partnership has a duration of four years. For its specific annual grants, the period of eligibility must correspond to the applicants' budget year, as evidenced by the organisation's certified accounts.

For applicants with a budget year that differs from the calendar year, the period of eligibility will have the starting date of their budget year in 2014.

#### 4. AWARD CRITERIA

The following award criteria will be applied to assess the applications:

- **Consistency with the objectives of the programme and programme strand:** 30 %
  - appropriateness of the proposed work programme with regard to the objectives of the Europe for 'Europe for citizens' programme,
  - the organisation's work programme should contribute to the achievement of the objectives of the 'Europe for citizens' programme,
  - the mission of the applicant must be in consistency with the objectives of the 'Europe for citizens' programme.
- **Quality of the activity plan/work programme:** 30 %
  - the proposed work programme must be appropriate to reach the organisation's objectives,
  - coherence: correspondence between the different objectives of the proposed activities and adaption of the proposed inputs and resources to the objectives,
  - effectiveness: effects should be obtained at reasonable cost,
  - work programmes have to present a clearly elaborated European dimension,
  - priority is given to organisations using new working methods or proposing innovative activities.
- **Dissemination:** 15 %
  - organisations receiving operating grants must make the necessary efforts for ensuring the exploitation and dissemination of its results,
  - the proposed work programme must create a multiplier effect among a wider audience than that directly participating in the activities,
  - a realistic and practical dissemination plan should be in place in order to allow an effective transfer and exchange of the results foreseen by the work programme.
- **Impact and citizen involvement:** 15 %
  - the number of partners, participants, policy inputs and countries involved should be large enough to ensure a real European outreach of the proposed work programme,
  - impact: the work programme should aim at reaching its objectives, notably as regards concrete inputs to policy making,
  - sustainability: proposed work programme should aim at reaching long-term effects,
  - the proposed work programme should give participants the possibility to engage actively in the activities and with the issues raised,
  - a balance should be sought between citizens who are already active within organisations/institutions and citizens who are not yet involved,
  - priority will be given to organisations involving citizens from underrepresented groups or with fewer opportunities.
- **The extent to which lack of access to finance is holding back the implementation of the work programme:** 10 %
  - in the work plan, detailed analysis needs to be given on the progression of expenses and of all co-funding schemes over the past three years,

- proposals have to demonstrate that there are insufficient other sources of financing available that would allow them to implement the work programme,
- proposals have to demonstrate to what extent the requested amount is necessary for the implementation of the work programme,
- proposals have to demonstrate to what extent it is necessary to implement this work programme now in order to reach the call's objectives and/or to what extent a delay would be harmful in this respect.

## 5. FUNDING CONDITIONS

An EU grant is an incentive to carry out activities that would not be possible without the support of the Union. It is based on the principle of co-financing. The EU grant supplements the applicant organisation's own financial involvement and/or any national, regional or private support it may have obtained.

Acceptance of an application does not constitute an undertaking to award a grant equal to the amount requested by the beneficiary. Furthermore, under no circumstances may the amount awarded exceed the amount requested. The award of a grant does not establish an entitlement for subsequent years.

Union financial aid may not exceed 70 % of the eligible provisional expenses for all categories of organisations except for platforms of pan-European organisations (see point 3.3.1) for which the ceiling is set at 90 %.

Moreover, the maximum grant awarded by category is set as follows:

Type	Minimum amount	Maximum amount	Maximum co-financing rate
A. Civil society organisations for European remembrance (strand 1)	EUR 60 000	EUR 200 000	70 %
B. Civil society organisations working at European level (strand 2)	EUR 60 000	EUR 200 000	70 %
C. European public policy research organisations (think thanks) (strand 1 and 2)	EUR 60 000	EUR 350 000	70 %
D. Platforms of pan-European organisations (strand 2)	EUR 60 000	EUR 600 000	90 %

The aim is to select approximately 8 organisations under strand 1 'European remembrance' and 26 organisations under strand 2 'Democratic engagement and civic participation' of the 'Europe for citizens' programme.

### 5.1. Contractual conditions

When an application is approved, the beneficiary receives either a framework partnership decision and a grant decision, or a framework partnership agreement and a grant agreement, depending on the place where it is legally established.

- **The framework partnership:** formalises a long-term cooperation mechanism between the Commission and its partners (see point 3.1). It may take the form of a framework partnership decision (FPD) or of a framework partnership agreement (FPA).
- Based on the FPD/FPA, specific annual grants are awarded which may take the form of:

- *grant decision*: is a unilateral act awarding a subsidy to a beneficiary. Contrary to the grant agreement, the beneficiary does not have to sign the grant decision and can start the action immediately upon receipt/notification. The grant decision will thus speed up the process. The grant decision applies to the beneficiaries established within the EU.
- *grant agreement*: must be signed by the beneficiary and returned to the EACEA immediately. The EACEA will be the last party to sign. The grant agreement applies to the beneficiaries established outside of the EU.

A model of the grant decision and grant agreement will be available on the following website: [http://eacea.ec.europa.eu/citizenship/index\\_en.php](http://eacea.ec.europa.eu/citizenship/index_en.php)

The general conditions applicable to the grant decision/grant agreement are available in the 'Documents register' of the EACEA website <http://eacea.ec.europa.eu/index.htm>

## 6. BUDGET

The total budget available for framework partnerships of four years (2014-17) will be of EUR 27,04 million. Approximately one third will be dedicated to European public policy research organisations (think tanks).

The total budget available for specific annual grants to be concluded for 2014 will be of EUR 6,76 million for 2014. The European Commission intends to finance around 34 organisations under this call.

The structural support will be awarded under item 16.02.01 of the General Budget of the European Union.

The European Commission reserves the right not to distribute all the funds available.

## 7. DEADLINE FOR SUBMISSION/SUBMISSION PROCEDURE

The deadline for submission of applications is **20 December 2013 at 12.00 (noon, Brussels time)**.

Detailed information regarding the submission procedure is available at the following address: [http://eacea.ec.europa.eu/citizenship/index\\_en.php](http://eacea.ec.europa.eu/citizenship/index_en.php)

The applications have to be submitted using only the currently available grant application electronic form (eForm). All data fields of the eForm have to be completed.

In addition, the following documents have to be attached to the eForm:

- declaration of honour signed by the person authorised to enter into legally binding commitments on behalf of the applicant organisation,
- completed budget,
- completed legal entity form,
- financial identification form.

Applications submitted on paper by post, fax or e-mail will not be accepted for further evaluation.

The European Commission and the Executive Agency reserve the right to request any additional information they may require.

All documents have to be sent/uploaded electronically to the following address:

[http://eacea.ec.europa.eu/citizenship/index\\_en.php](http://eacea.ec.europa.eu/citizenship/index_en.php)

Only applications that fulfil the eligibility criteria will be considered for a grant. If an application is deemed ineligible, a letter indicating the reasons will be sent to the applicant.

No information on the outcome of individual applications will be given before the end of the selection procedure. The outcome of the selection results will be published in spring 2014 at the following address:

[http://eacea.ec.europa.eu/citizenship/funding/2014/index\\_en.php](http://eacea.ec.europa.eu/citizenship/funding/2014/index_en.php)

Applicants selected to receive funding will be sent an EU grant agreement/decision. Applicants whose applications have not been selected will be informed in writing. Applications will not be returned to applicants.

*Checklist of documents to be submitted by applicants:*

1. completed application form (eForm);
  2. completed budget form (to be attached to the eForm);
  3. signed declaration of honour (to be attached to the eForm);
  4. completed legal entity form (available at the following address: [http://ec.europa.eu/budget/contracts\\_grants/info\\_contracts/legal\\_entities/legal\\_entities\\_en.cfm#en](http://ec.europa.eu/budget/contracts_grants/info_contracts/legal_entities/legal_entities_en.cfm#en) (to be attached to the eForm);
  5. financial identification form (available at the following address: [http://ec.europa.eu/budget/library/contracts\\_grants/info\\_contracts/financial\\_id/fich\\_sign\\_ba\\_gb\\_en.pdf](http://ec.europa.eu/budget/library/contracts_grants/info_contracts/financial_id/fich_sign_ba_gb_en.pdf) (to be attached to the eForm);
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## PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

### EUROPEAN COMMISSION

#### **Prior notification of a concentration**

**(Case COMP/M.7082 — EVO/PKO/eService JV)**

#### **Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2013/C 335/04)

1. On 11 November 2013, the Commission received a notification of a proposed concentration pursuant to Article of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which EVO Payments International LLC ('EVO', USA) ultimately controlled by EVO Holdco, Inc. (USA) and Madison Dearborn Partners, LLC (USA), and Powszechna Kasa Oszczędności Bank Polski SA ('PKO', Poland) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control over Centrum Elektronicznych Usług Płatniczych SA ('eService', Poland) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for EVO: activities in the field of electronic transaction payment processing and related services in the USA, Canada and the EEA,
- for PKO: activities in the field of banking and financial services, including retail, corporate and investment banking, brokerage services, leasing, factoring, investment and pension funds and housing development services,
- for eService: activities in the field of processing of card payments made at Point of Sale terminals (POS) or through the Internet, prepaid mobile phones, top-ups sales via POS terminals and provides cash withdrawal 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 <sup>(2)</sup> 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.7082 — EVO/PKO/eService JV, to the following address:

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

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'EC Merger Regulation').

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

## 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 335/05)

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 <sup>(1)</sup>.

## SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>**

**‘CRÈME DE BRESSE’**

**EC No: FR-PDO-0005-01046-18.10.2012**

**PGI ( ) PDO ( X )**

**1. Name**

‘Crème de Bresse’

**2. Member State or Third Country**

France

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

Class 1.4. — Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

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

‘Crème de Bresse’

It is a cream that has a ‘semi-thick’ texture and has undergone organic maturation. Its fat content must be at least 36 grams per 100 grams of the product.

The cream is characterised in particular by its smoothness, slight acidity and hints of cooked milk, sweet biscuit and vanilla.

The word ‘thick’ is added to the description of ‘Crème de Bresse’

It is a cream that has a ‘thick’ texture and has undergone organic maturation. Its fat content must be at least 33 grams per 100 grams of the product.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

It is characterised by a marked acidity and a highly developed aroma with a pronounced 'fresh mouth' feel and a marked milky (fresh milk, raw milk, etc.) and buttery flavour.

The homogenisation of these two types of cream and the addition of thickeners or flavourings are prohibited. It is also prohibited to use whey creams, reconstituted, frozen or deep-frozen creams, colourings or antioxidants, or deacidifiers intended to lower the acidity of the milk or cream.

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

The raw, whole milk must be skimmed within 36 hours of collection.

On receipt, the milk must have a pH value of between 6,4 and 6,9 and its lipolysis index must not exceed 0,80 meq per 100 grams of fat.

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

At least 80 % of the herd's total annual ration, expressed as dry matter, must come from the geographical area.

The feeding of the herd must be based on a fodder system representing at least 75 %, expressed as dry matter, of the cows' average total ration over the year.

'Fodder' refers to:

- fresh grass from grazing areas or provided in troughs,
- forage grass and forage maize in all their forms of preservation,
- fresh or dried lucerne,
- straw,
- roots,
- other grain, distributed fresh or as preserved fodder.

Rape distributed fresh, mustard, cabbage, horseradish, turnip, turnip rape, rutabaga and radish must not be used in the herd's feed.

Only the kernels and cobs of forage maize from non-transgenic products are authorised in the herd's feed.

The amount of feed supplements provided is restricted to 1 800 kilograms per cow in the herd per year.

'Feed supplements' refers to:

- energy supplements: cereal grains and products derived from them, tubers and products derived from them and products derived from roots,
- nitrogen supplements: protein seeds, oil seeds and pulses and products derived from them, dried lucerne and other derived products,
- mixed supplements: mixture of energy and nitrogen supplements,
- minerals, vitamins and trace elements,
- co-products of the fermentation industry,
- hardeners.

Palm oil in its natural state or its isomers are not authorised.

(a) Grazing season

The herd must graze for a period of at least 150 consecutive or non-consecutive days a year.

During that time each milking cow must have at least 10 ares of pasture accessible from the milking facilities.

The grazing may be supplemented by green feeding. The fresh grass distributed must be consumed within 24 hours, and any grass that remains after 24 hours must be removed from the troughs.

The supply of maize is guaranteed by distributing a minimum of 10 % of maize, expressed as dry matter, in the form of fodder or a minimum of 1 kilogram of dry grain maize equivalent in the average total daily ration during the grazing season.

(b) Winter season

During this period the supply of grass is guaranteed by distributing a minimum of 15 % of grass (grass and lucerne, in all their forms of preservation), expressed as dry matter, in the average total daily ration during the winter season.

During this period the supply of maize is guaranteed by distributing a minimum of 25 % of maize, expressed as dry matter, in the form of fodder or a minimum of 2,5 kilograms of dry grain maize equivalent in the average total daily ration during the winter season.

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

The production of the milk and the making of 'Crème de Bresse' must take place in the geographical area.

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

The cream must be packaged in sales units of a volume not exceeding 1 000 litres.

3.7. *Specific rules concerning labelling*

The labelling of products covered by the designation of origin 'Crème de Bresse' must include the following information:

- the name of the designation in characters at least two-thirds the size of the largest characters on the label,
- the European Union 'PDO' symbol, as from the time of registration by the European Union.

The name of the designation of origin 'Crème de Bresse' may be followed by the word 'thick' for creams that meet the conditions of production.

However, in case of direct sales by the producer or any person under their direct responsibility, on farms or at markets, individual labelling is not mandatory; the corresponding information must simply appear on a sign.

The models to be used for labels and signs must be drawn up by the group responsible for making them available to operators.

The name 'Crème de Bresse' followed by the words 'Appellation d'origine protégée' must appear on invoices and commercial documents, as from the time of registration by the European Union.

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

The geographical area comprises the territory of the following municipalities:

*Department of Ain:* Abergement-Clémenciat (L'), Attignat, Bâgé-la-Ville, Bâgé-le-Châtel, Beaupont, Bénay, Béréziat, Biziat, Boisse, Bourg-en-Bresse, Buellas, Certines, Ceyzériat, Chanoz-Châtenay, Chavannes-sur-Reyssouze, Chaveyriat, Chevroux, Coligny, Condeissiat, Confrançon, Cormoz, Courmangoux, Courtes,

Cras-sur-Reyssouze, Cruzilles-lès-Mepillat, Curciat-Dongalon, Curtafond, Dommartin, Dompierre-sur-Chalaronne, Domsure, Etrez, Foissiat, Gorrevod, Illiat, Jasseron, Jayat, Journans, Laiz, Lent, Lescheroux, Malafretaz, Mantenay-Montlin, Marboz, Marsonnas, Meillonas, Mézéziat, Montagnat, Montcet, Montracol, Montrevel-en-Bresse, Neuville-les-Dames, Péronnas, Perrex, Pirajoux, Polliat, Pont-de-Veyle, Pressiat, Saint-André-de-Bâgé, Saint-André-d'Huiat, Saint-André-sur-Vieux-Jonc, Saint-Cyr-sur-Menthon, Saint-Denis-lès-Bourg, Saint-Didier-d'Aussiat, Saint-Étienne-du-Bois, Saint-Étienne-sur-Chalaronne, Saint-Étienne-sur-Reyssouze, Saint-Genis-sur-Menthon, Saint-Jean-sur-Reyssouze, Saint-Jean-sur-Veyle, Saint-Julien-sur-Reyssouze, Saint-Julien-sur-Veyle, Saint-Just, Saint-Martin-du-Mont, Saint-Martin-le-Châtel, Saint-Nizier-le-Bouchoux, Saint-Rémy, Saint-Sulpice, Saint-Trivier-de-Courtes, Salavre, Servas, Servignat, Sulignat, Tossiat, Tranclière (La), Treffort-Cuisiat, Vandeins, Verjon, Vernoux, Vescours, Villemotier, Viriat, Vonnas.

*Department of Jura:* Augea, Balanod, Beaufort, Bletterans, Bonnaud, Cesancey, Chazelles, Chilly-le-Vignoble, Condamine, Cosges, Courlans, Courlaoux, Cousance, Cuisia, Digna, Fontainebrux, Frébuans, Gevingey, Larnaud, Mallerey, Maynal, Messia-sur-Sorne, Montmorot, Nanc-lès-Saint-Amour, Nance, Orbagna, Repôts (Les), Ruffey-sur-Seille, Sainte-Agnès, Saint-Amour, Saint-Didier, Trenal, Vercia, Villevieux, Vincelles.

*Department of Saône-et-Loire:* Abergement-de-Cuisery (L'), Bantanges, Baudrières, Beaurepaire-en-Bresse, Bosjean, Bouhans, Branges, Brienne, Bruailles, Champagnat, Chapelle-Naude (La), Chapelle-Thècle (La), Condal, Cuiseaux, Cuisery, Devrouze, Diconne, Dommartin-lès-Cuiseaux, Fay (Le), Flacey-en-Bresse, Frangy-en-Bresse, Frette (La), Frontenard, Genête (La), Huilly-sur-Seille, Joudes, Jovençon, Juif, Lessard-en-Bresse, Loisy, Louhans, Ménetreuil, Mervans, Miroir (Le), Montagny-près-Louhans, Montcony, Montpont-en-Bresse, Montret, Rancy, Ratenelle, Ratte, Romenay, Sagy, Saillenard, Saint-André-en-Bresse, Sainte-Croix, Saint-Étienne-en-Bresse, Saint-Germain-du-Bois, Saint-Martin-du-Mont, Saint-Usuge, Saint-Vincent-en-Bresse, Savigny-en-Revermont, Savigny-sur-Seille, Sens-sur-Seille, Serley, Simandre, Simard, Sornay, Tartre (Le), Thurey, Tronchy, Varennes-Saint-Sauveur, Vêrissey, Vincelles.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

The geographical production area of 'Crème de Bresse' comprises a slightly undulating wooded plain. The contours of the hills are characteristic of the Bresse region, and the altitude does not exceed 300 metres. It is a geological unit consisting of soils with a clayey matrix providing good water reserves. However, the parcels of holdings are usually diverse in character. The geographical area benefits from a dense and omnipresent water network made up of rivers whose sources are on the slopes of the Jura and which are fed by numerous streams or rills. The area has a continental climate typical of the Bresse region, with sustained and regular rainfall exceeding 800 mm/year. This favours the growth of grass during the vegetation season and, together with good soil management, makes it possible to grow numerous cereal crops, in particular non-irrigated maize.

The area's hydrological, geological, morphological and climatic conditions have led to its isolation (numerous watering points, roads that are not very suitable for vehicles) and a particular organisation of the agricultural area well suited to mixed farming and to a virtually self-sufficient system of livestock rearing. The low parts with clayey, impermeable soils that are regularly flooded are reserved for grassland and wooded hedges; cereals, notably maize, are grown on the hillsides, where the soil is healthier; the poorly-drained plateaux have been left as forest. This wooded diversity is the key geographical characteristic of the region called 'bocage bressan', where crops alternate with grassland and wooded areas.

Breeders have been able to adapt to the landscape and to the capacities of the natural environment and have worked with it to develop a specific agricultural system. Consequently mixed farming in Bresse is distinguished by the following:

- the maintenance of a grazing system covering half the region's agricultural area. In Bresse, grass is considered a genuine crop. Indeed, the quality of the harvested grass (floral diversity and botanical composition) depends as much on the maintenance of permanent hygrophilous grassland as on the management of temporary grassland. These practices rely on the genuine know-how of local milk producers, who favour the production of local fodder, pasture or green fodder,

- the growing of maize, which features prominently among the cereal crops of Bresse. For more than 400 years, breeders have cultivated maize without irrigation and given it a prominent role in the feed of their animals. Maize was referred to as long ago as 1612 in an inventory of property following a death in Montpont-en-Bresse (P. Ponsot, 1997) and, in 1625, in price lists from Louhans (L. Guillemaut, 1896). A sign of abundance and prosperity, maize is also at the origin of the name 'ventres jaunes' ('yellow bellies') formerly given to the locals,
- the technical know-how needed for ensilaging, developed by Bresse breeders from the 19th century onwards (Lecouteux, 1875) in order to overcome the difficulties related to the harvesting of hay in a damp climate.

Based on these two main crops, local breeders centre their production system around complementary forms of farming — poultry and dairy — and it is natural for them to combine grass and maize in the feed plan for the animals used in milk production. The resulting products, in particular the cream, occupy an important place in this economy. The cream is sold at markets to local customers or to farm produce collectors who take it with eggs and poultry to neighbouring cities.

The first cooperatives appeared in the early 1930s and gradually replaced farm production workshops. The cooperatives are aware of the need to preserve the initial specific nature of the raw material and they therefore collect milk in well-defined sectors around processing workshops and always keep the collection rounds short. They also ensure rapid processing on receipt of the milk and limit the number of times the creams are handled and pumped.

In this way they continue traditional cream-making using cream made from cow's milk while at the same time refining the organic maturation processes.

Producers use colonies of acid- and flavour-producing lactic bacteria to enable sufficient acidification of the cream and to produce an intense aroma.

Special attention is also paid to the packaging of the cream by minimising the number of times the product is handled and pumped.

## 5.2. *Specificity of the product*

It is a cream which is obtained by means of organic maturation and which contains no added thickeners or flavourings. Its colour varies from off-white to ivory and it has a shiny and smooth appearance with few or no visible bubbles.

It includes two types of cream, distinguished from each other by their different fat content, acidity, texture and culinary properties.

The semi-thick cream, which is characterised by a high fat content of at least 36 grams per 100 grams, has a good consistency, a smooth and very creamy texture and coats the mouth well. It develops an original intense odour and aroma that are slightly acidic with hints of milk and sugar (cooked milk, sweet biscuit, vanilla).

As this cream is heat-resistant (potato gratins, chicken in cream, boudin in cream, pastries), it is often used in dishes cooked slowly at high temperatures.

The thick cream, which is characterised by a fat content of at least 33 grams per 100 grams, has a thick texture and marked acidity. It is smooth and very creamy and coats the mouth well. It develops an intense odour and aroma with a pronounced 'fresh mouth' feel and a marked milky (fresh milk, raw milk, etc.) and buttery taste.

This cream is traditionally used uncooked to coat fruit or white cheeses or in dishes cooked for a short period of time at moderate temperatures.

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 traditional mixed feed, which combines grass and maize, given to cattle in Bresse is one of the factors determining the characteristics of the milk produced in the geographical area. The balance between the two ingredients of the ration, grass and maize, affects the properties of the milk and facilitates its processing into cream.

The inclusion of grass in the feed ration gives the milk its distinctive sensory characteristics. Producers maintain the floral diversity and botanical composition of the grassland, which ensures that the milk has a distinct colour, affects the fat-soluble content and composition of the milk and causes an abundance of aromatic precursors to attach themselves to the fat.

The inclusion of maize, which has a high energy value, guarantees the production of milk rich in fats and proteins. Maize also determines the size of the fat globules, which have a large diameter and are specific to the milk used to make 'Crème de Bresse'. This has a direct impact on the strong aromatic potential of the milk, because it increases the area on which the aromatic components attach themselves.

The conditions for cooling the milk and storing it on the holding, the proximity of the operators and the limits placed on the length of the collection rounds all help to maintain the composition of the milk and the intrinsic quality of its fats. The lipolysis index of the milk used to make 'Crème de Bresse' is particularly low, reflecting the excellent quality of the fat. Its initial colour affects the colour of the cream.

Thanks to the rapid use of the milk by the processors and the limits placed on the number of times the milk is handled and pumped, the fat retains all its qualities. As there is no homogenisation, it is possible to preserve the texture and consistency of the cream, which remains smooth and shiny with few or no visible bubbles.

The organic maturation of the cream, which is an important stage in the production of 'Crème de Bresse', is carried out slowly at low temperatures using selected colonies of acid- and flavour-producing lactic bacteria. By adjusting the parameters of this stage, it is possible to vary the acidity level of the cream and obtain semi-thick or thick textures. This variation, which influences the fat content, endows the creams with different complex aromatic qualities. As no thickeners or flavourings are used, the taste of the cream is guaranteed to be natural.

The specific characteristics of 'Crème de Bresse' are based first and foremost on the properties of the milk and on the cream-making know-how developed and passed on by the processors. Today 'Crème de Bresse' is an ingredient that is very present in the regional cuisine of Bresse. It is widely used by cooks and bakers, who appreciate its qualities (*poulet de Bresse* in cream, fish or quenelles in a creamy sauce, potato gratin, brioche, local tarts and galettes (a mixture of sugar, butter and cream)).

**Reference to publication of the specification**

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

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

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<sup>(3)</sup> See footnote 2.

**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 335/06)

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 <sup>(1)</sup>.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>**

**‘BEURRE DE BRESSE’**

**EC No: FR-PDO-0005-01045-18.10.2012**

**PGI ( ) PDO ( X )**

**1. Name**

‘Beurre de Bresse’

**2. Member State or Third Country**

France

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

**3.1. Type of product**

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

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

‘Beurre de Bresse’ is a sweet-cream butter made in a churn and characterised in particular by the following:

- its strong yellow colour, which may be lighter yellow in the winter,
- its smooth and airy texture in which very fine water droplets and microporosities typical of traditional churned butter are visible. It is not compact and has an appearance that is ever so slightly grainy,
- its odour has hints of whey, flowers and also sugar,
- its melt-in-the-mouth quality owing to its tendency to break down in the mouth,
- its taste dominated by a milky ‘fresh mouth’ feel and a hint of dried fruits (hazelnut and nut) as well as its persistence in the mouth.

Its spreadability and baking strength are good.

It is prohibited to use reconstituted, frozen or deep-frozen butters or resort to any processes intended to increase the butter's non-fat dry matter content, in particular the incorporation of milk ferment cultures during mixing.

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

The raw, whole milk must be skimmed within 36 hours of collection.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

On receipt, the milk must have a pH value of between 6,4 and 6,9 and its lipolysis index must not exceed 0,80 meq per 100 grams of fat.

The butter is made exclusively from raw or pasteurised cream that has undergone organic maturation and whose fat content is at least 36 grams per 100 grams of the product. The cream must be produced in the geographical area.

The cream must be processed within 36 hours of collecting the milk and within not more than 48 hours of skimming the milk.

The homogenisation of the cream is prohibited. It is prohibited to use reconstituted, frozen or deep-frozen creams, colourings or antioxidants, or deacidifiers intended to lower the acidity of the milk or cream.

The types of ferment used always include colonies of acid- and flavour-producing lactic bacteria. No thickeners or flavourings may be added. Maturation takes place between 12 °C and 18 °C over a period of 18 to 24 hours. Churning is carried out on cream with an acidity level of at least 20 °D.

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

At least 80 % of the herd's total annual ration, expressed as dry matter, must come from the geographical area.

The feeding of the herd must be based on a fodder system representing at least 75 %, expressed as dry matter, of the cows' average total ration over the year.

'Fodder' refers to:

- fresh grass from grazing areas or provided in troughs,
- forage grass and forage maize in all their forms of preservation,
- fresh or dried lucerne,
- straw,
- roots,
- other grain, distributed fresh or as preserved fodder.

Rape distributed fresh, mustard, cabbage, horseradish, turnip, turnip rape, rutabaga and radish must not be used in the herd's feed.

Only the kernels and cobs of forage maize from non-transgenic products are authorised in the herd's feed.

The amount of feed supplements provided is restricted to 1 800 kilograms per cow in the herd per year.

'Feed supplements' refers to:

- energy supplements: cereal grains and products derived from them, tubers and products derived from them and products derived from roots,
- nitrogen supplements: protein seeds, oil seeds and pulses and products derived from them, dried lucerne and other derived products,
- mixed supplements: mixture of energy and nitrogen supplements,
- minerals, vitamins and trace elements,
- co-products of the fermentation industry,
- hardeners.

Palm oil in its natural state or its isomers are not authorised.

(a) Grazing season

The herd must graze for a period of at least 150 consecutive or non-consecutive days a year.

During that time each milking cow must have at least 10 ares of pasture accessible from the milking facilities.

The grazing may be supplemented by green feeding. The fresh grass distributed must be consumed within 24 hours, and any grass that remains after 24 hours must be removed from the troughs.

The supply of maize is guaranteed by distributing a minimum of 10 % of maize, expressed as dry matter, in the form of fodder or a minimum of 1 kilogram of dry grain maize equivalent in the average total daily ration during the grazing season.

(b) Winter season

During this period the supply of grass is guaranteed by distributing a minimum of 15 % of grass (grass and lucerne, in all their forms of preservation), expressed as dry matter, in the average total daily ration during the winter season.

During this period the supply of maize is guaranteed by distributing a minimum of 25 % of maize, expressed as dry matter, in the form of fodder or a minimum of 2,5 kilograms of dry grain maize equivalent in the average total daily ration during the winter season.

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

The production of the milk and the making of 'Beurre de Bresse' must take place in the geographical area.

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

The butter must be packaged in sales units of a weight not exceeding 25 kilograms.

3.7. *Specific rules concerning labelling*

The labelling of products covered by the designation of origin 'Beurre de Bresse' must include the following information:

- the name of the designation in characters at least two-thirds the size of the largest characters on the label,
- the European Union 'PDO' symbol, as from the time of registration by the European Union.

However, in case of direct sales by the producer or any person under their direct responsibility, on farms or at markets, individual labelling is not mandatory; the corresponding information must simply appear on a sign.

The models to be used for labels and signs must be drawn up by the group responsible for making them available to operators.

The name 'Beurre de Bresse' followed by the words 'Appellation d'origine protégée' must appear on invoices and commercial documents, as from the time of registration by the European Union.

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

The geographical area comprises the territory of the following municipalities:

Department of Ain: Abergement-Clémenciat (L'), Attignat, Bâgé-la-Ville, Bâgé-le-Châtel, Beaupont, Béný, Béréziat, Biziat, Boissey, Bourg-en-Bresse, Buellas, Certines, Ceyzériat, Chanoz-Châtenay, Chavannes-sur-Reyssouze, Chaveyriat, Chevroux, Coligny, Condeissiat, Confrançon, Cormoz, Courmangoux, Courtes,

Cras-sur-Reyssouze, Cruzilles-lès-Mepillat, Curciat-Dongalon, Curtafond, Dommartin, Dompierre-sur-Chalaronne, Domsure, Etrez, Foissiat, Gorrevod, Illiat, Jasseron, Jayat, Journans, Laiz, Lent, Lescheroux, Malafrétaz, Mantenay-Montlin, Marboz, Marsonnas, Meillonas, Mézéziat, Montagnat, Montcet, Montracol, Montrevel-en-Bresse, Neuville-les-Dames, Péronnas, Perrex, Pirajoux, Polliat, Pont-de-Veyle, Pressiat, Saint-André-de-Bâgé, Saint-André-d'Huiat, Saint-André-sur-Vieux-Jonc, Saint-Cyr-sur-Menthon, Saint-Denis-lès-Bourg, Saint-Didier-d'Aussiat, Saint-Étienne-du-Bois, Saint-Étienne-sur-Chalaronne, Saint-Étienne-sur-Reyssouze, Saint-Genis-sur-Menthon, Saint-Jean-sur-Reyssouze, Saint-Jean-sur-Veyle, Saint-Julien-sur-Reyssouze, Saint-Julien-sur-Veyle, Saint-Just, Saint-Martin-du-Mont, Saint-Martin-le-Châtel, Saint-Nizier-le-Bouchoux, Saint-Rémy, Saint-Sulpice, Saint-Trivier-de-Courtes, Salavre, Servas, Servignat, Sulignat, Tossiat, Tranclière (La), Treffort-Cuisiat, Vandeins, Verjon, Vernoux, Vescours, Villemotier, Viriat, Vonnas.

Département of Jura: Augea, Balanod, Beaufort, Bletterans, Bonnaud, Cesancey, Chazelles, Chilly-le-Vignoble, Condamine, Cosges, Courlans, Courlaoux, Cousance, Cuisia, Digna, Fontainebrux, Frébuans, Gevingey, Larnaud, Mallerey, Maynal, Messia-sur-Sorne, Montmorot, Nanc-lès-Saint-Amour, Nance, Orbagna, Repôts (Les), Ruffey-sur-Seille, Sainte-Agnès, Saint-Amour, Saint-Didier, Trenal, Vercia, Villevieux, Vincelles.

Department of Saône-et-Loire: Abergement-de-Cuisery (L'), Bantanges, Baudrières, Beaurepaire-en-Bresse, Bosjean, Bouhans, Branges, Brienne, Bruailles, Champagnat, Chapelle-Naude (La), Chapelle-Thècle (La), Condal, Cuiseaux, Cuisery, Devrouze, Diconne, Dommartin-lès-Cuiseaux, Fay (Le), Flacey-en-Bresse, Frangy-en-Bresse, Frette (La), Frontenard, Genête (La), Huilly-sur-Seille, Joudes, Jouvençon, Juif, Lessard-en-Bresse, Loisy, Louhans, Ménétreuil, Mervans, Miroir (Le), Montagny-près-Louhans, Montcony, Montpont-en-Bresse, Montret, Rancy, Ratenelle, Ratte, Romenay, Sagy, Saillenard, Saint-André-en-Bresse, Sainte-Croix, Saint-Étienne-en-Bresse, Saint-Germain-du-Bois, Saint-Martin-du-Mont, Saint-Usuge, Saint-Vincent-en-Bresse, Savigny-en-Revermont, Savigny-sur-Seille, Sens-sur-Seille, Serley, Simandre, Simard, Sornay, Tartre (Le), Thurey, Tronchy, Varennes-Saint-Sauveur, Vérissey, Vincelles.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

The geographical production area of 'Beurre de Bresse' comprises a slightly undulating wooded plain. The contours of the hills are characteristic of the Bresse region, and the altitude does not exceed 300 metres. It is a geological unit consisting of soils with a clayey matrix providing good water reserves. However, the parcels of holdings are usually diverse in character owing to the presence of different veins of earth. The geographical area benefits from a dense and omnipresent water network made up of rivers whose sources are on the slopes of the Jura and which are fed by numerous streams or rills. The area has a continental climate typical of the Bresse region, with sustained and regular rainfall exceeding 800 mm/year. This favours the growth of grass during the vegetation season and, together with good soil management, makes it possible to grow numerous cereal crops, in particular non-irrigated maize.

The area's hydrological, geological, morphological and climatic conditions have led to its isolation (numerous watering points, roads that are not very suitable for vehicles) and a particular organisation of the agricultural area well suited to mixed farming and to a virtually self-sufficient system of livestock rearing. The low parts with clayey, impermeable soils that are regularly flooded are reserved for grassland and wooded hedges; cereals, notably maize, are grown on the hillsides, where the soil is healthier; the poorly-drained plateaux have been left as forest. This wooded diversity is the key geographical characteristic of the region called 'bocage bressan', where crops alternate with grassland and wooded areas.

Breeders have been able to adapt to the landscape and to the capacities of the natural environment and have worked with it to develop a specific agricultural system. Consequently, mixed farming in Bresse is distinguished by the following:

- the maintenance of a grazing system covering half the region's agricultural area. In Bresse, grass is considered a genuine crop. Indeed, the quality of the harvested grass (floral diversity and botanical composition) depends as much on the maintenance of permanent hygrophilous grassland as on the management of temporary grassland. These practices rely on the genuine know-how of local milk producers, who favour the production of local fodder, pasture or green fodder,

- the growing of maize, which features prominently among the cereal crops of Bresse. For more than 400 years, breeders have cultivated maize without irrigation and given it a prominent role in the feed of their animals. Maize was referred to as long ago as 1612 in an inventory of property following a death in Montpont-en-Bresse (P. Ponsot, 1997) and, in 1625, in price lists from Louhans (L. Guillemaut, 1896). A sign of abundance and prosperity, maize is also at the origin of the name 'ventres jaunes' ('yellow bellies') formerly given to the locals,
- the technical know-how needed for ensilaging, developed by Bresse breeders from the 19th century onwards (Lecouteux, 1875) in order to overcome the difficulties related to the harvesting of hay in a damp climate.

Based on these two main crops, local breeders centre their production system around complementary forms of farming — poultry and dairy — and it is natural for them to combine grass and maize in the feed plan for the animals used in milk production. The resulting products, in particular the butter, occupy an important place in this economy. The butter is sold at markets to local customers or to farm produce collectors who take it with eggs and poultry to neighbouring cities.

The first cooperatives appeared in the early 1930s and gradually replaced farm production workshops. The cooperatives are aware of the need to preserve the initial specific nature of the raw material and they therefore collect milk in well-defined sectors around processing workshops and always keep the collection rounds short. They also ensure rapid processing on receipt of the milk and limit the number of times the creams are handled and pumped.

In this way they continue traditional butter-making using cream made from cow's milk while at the same time refining the appropriate organic maturation and churning processes.

Producers use colonies of acid- and flavour-producing lactic bacteria to enable sufficient acidification of the cream and to produce an original intense aroma. The butter is churned in small churns, which requires genuine know-how on the part of the butter-makers, who are able to adjust the production parameters daily according to seasonal variations in the composition of the milk and creams.

Special attention is also paid to the moulding and packaging of the butter by minimising the number of times the product is handled and pumped.

## 5.2. *Specificity of the product*

It is sweet-cream churned butter made from matured cream.

It has a uniform nice strong yellow colour, which alternates with a lighter yellow colour in winter.

Its texture is smooth and airy. It has an ever so slightly grainy appearance and a remarkable melt-in-the-mouth quality.

Tender and aromatic 'Beurre de Bresse' has a characteristic milky 'fresh mouth' feel and a hint of dried fruits (hazelnut and nut). It is also persistent in the mouth.

It is easy to spread. Its baking strength is exceptional and produces a creamy frothiness that lasts until the butter is on the plate.

## 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 traditional mixed feed, which combines grass and maize, given to cattle in Bresse is one of the factors determining the characteristics of the milk produced in the geographical area. The balance between the two ingredients of the ration, grass and maize, affects the properties of the milk and facilitates the processing of its fats into butter.

The inclusion of grass in the feed ration gives the milk its distinctive sensory characteristics. Producers maintain the floral diversity and botanical composition of the grassland, which ensures that the milk has a distinct colour, affects the fat-soluble content and composition of the milk and causes an abundance of aromatic precursors to attach themselves to the fat.

The inclusion of maize, which has a high energy value, guarantees the production of milk rich in fats and proteins. Maize also determines the size of the fat globules, which have a large diameter and are specific to the milk used to make 'Beurre de Bresse'. This has a direct impact on the strong aromatic potential of the milk, because it increases the area on which the aromatic components attach themselves.

The conditions for cooling the milk and storing it on the holding, the proximity of the operators and the limits placed on the length of the collection rounds all help to maintain the composition of the milk and the intrinsic quality of its fats. The lipolysis index of the milk used to make 'Beurre de Bresse' is particularly low, reflecting the excellent quality of the fat.

The processors apply a combination of complex techniques and pay special attention to the product throughout its processing (daily management of the following parameters: temperature, acidity, mixing speed, etc.) by limiting the handling of the fat so as to preserve all its qualities.

The organic maturation of the cream, which is an important stage in the production of 'Beurre de Bresse', is carried out slowly at low temperatures using selected colonies of acid- and flavour-producing lactic bacteria. This makes it possible to acidify the cream, which facilitates churning and frees the aromatic compounds attached to the fat globules. In order to limit the breakdown of the fats, the matured cream is processed rapidly.

Churning, which is carried out in a small churn, gives the butter an airy texture and an ever so slightly grainy appearance through the formation of very fine water droplets and microporosities. This technique plays a major role in structuring the butter by preserving the initial properties of the fats, which account for the butter's melting texture, spreadability and baking strength, and also protects the aromas produced during the maturation of the cream.

The specific characteristics of 'Beurre de Bresse' are based first and foremost on the properties of the milk and on the production know-how developed and passed on by the processors. Today 'Beurre de Bresse' is an ingredient that is very present in the regional cuisine of Bresse (frogs' legs in butter, chicken breast in butter, local tarts and galettes using a mixture of sugar, cream and butter, etc.)

#### **Reference to publication of the specification**

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

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

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<sup>(3)</sup> See footnote 2.





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