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Price:
EUR 3⁽¹⁾ Text with EEA relevance

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II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
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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 361/01)

Date of adoption of the decision	6.11.2013
Reference number of State Aid	SA.32712 (11/N)
Member State	Spain
Region	Galicia
Title (and/or name of the beneficiary)	Ayudas dirigidas a compensar los daños causados por el temporal ocurrido en Galicia los días 8 y 9 de noviembre de 2010, que hubiesen afectado a embarcaciones con puerto base en Galicia y a artes y aparejos calados o depositados en puertos de la Comunidad Autónoma.
Legal basis	Orden de 13 de enero de 2011, por la que se regulan las bases para la concesión de ayudas dirigidas a compensar los daños causados por el temporal acaecido en Galicia los días 8 y 9 de noviembre de 2010, que afectasen a embarcaciones con puerto base en Galicia y a artes y aparejos calados o depositados en puertos de la Comunidad Autónoma.
Type of measure	Aid scheme
Objective	Compensation for the damage suffered by enterprises in the fisheries sector in the Galicia region after storm Becky battered the coast of Galicia on 8 and 9 November 2010
Form of aid	Direct grant
Budget	EUR 0,06 million
Intensity	100 %
Duration (period)	—
Economic sectors	A301 — Fisheries
Name and address of the granting authority	Consejera del Mar Calle San Caetano s/n, bloque 5, 2ª planta 15781 Santiago de Compostela (A Coruña) 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>

Date of adoption of the decision	6.11.2013
Reference number of State Aid	SA.33346 (13/NN)
Member State	The Netherlands
Region	—
Title (and/or name of the beneficiary)	Onderwijsprojecten kleinhandel
Legal basis	Bestemmingsheffingsverordening conform artikel 7 van het Instellingsbesluit Productschap Vis (Staatsblad 2003, nummer 253) gebaseerd op artikel 126, eerste lid, van de Wet op de bedrijfsorganisatie (wet van 27 januari 1950 gepubliceerd in Staatsblad K 22, laatste wijziging is met ingang van 1 januari 2011 in werking getreden welke is gepubliceerd in Staatsblad 2010, 840).
Type of measure	Aid scheme
Objective	The purpose of the measure is to contribute to the cost of information and education programmes in benefit of the fish retail sector
Form of aid	Direct grant
Budget	The annual revenue generated by the levy is variable and depends on the following factors: <ul style="list-style-type: none"> — the actual rate applied, which can vary between 0 and the maximum level (the set ceiling), — the number of sales points and operators, the number which can vary, and — the annual budget for activities benefitting the fish retail sector. The level of the budgeted revenue is set based on the assessment of activities to be carried out during the year in question. The maximum rate of the levy is currently set at EUR 49,92 per annum for each retailer/sales point.
Intensity	The proceeds from the levy vary from year to year and depend on the rate that is applied. The aid intensity is therefore annually variable; depending on the rate applied, it can range from 0 % to the maximum ceiling set at 100 %.
Duration (period)	Until 2 August 2022
Economic sectors	Maritime fisheries
Name and address of the granting authority	Productschap Vis Postbus 72 2280 AB Rijkswijk 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	6.11.2013
Reference number of State Aid	SA.33347 (13/NN)
Member State	The Netherlands
Region	—
Title (and/or name of the beneficiary)	Onderwijsprojecten aanvoersektor
Legal basis	Bestemmingsheffingsverordening conform artikel 7 van het Instellingsbesluit Productschap Vis (Staatsblad 2003, nummer 253) gebaseerd op artikel 126, eerste lid, van de Wet op de bedrijfsorganisatie (wet van 27 januari 1950 gepubliceerd in Staatsblad K 22, laatste wijziging is met ingang van 1 januari 2011 in werking getreden welke is gepubliceerd in Staatsblad 2010, 840).
Type of measure	Aid scheme
Objective	The purpose of the measure is to contribute to the cost of education and information programmes in benefit of the fish supply sector
Form of aid	Direct grant
Budget	The annual revenue generated by the levy is variable and depends on the following factors: — one-thousandth of the value of the fish supplied by the supplier, — EUR 0,03 for each tonne of mussels supplied by the supplier, and — for shrimp suppliers EUR 0,10 per kilogram of unpeeled shrimp and EUR 0,30 per kilogram for peeled shrimp.
Intensity	The maximum annual rate of the levy applicable to the individual supplier may vary depending on the amount of fish supplied
Duration (period)	Until 26 September 2022
Economic sectors	Maritime fisheries
Name and address of the granting authority	Productschap Vis Postbus 72 2280 AB Rijkswijk 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>

III

(Preparatory acts)

MEMBER STATES' INITIATIVES

Initiative of Belgium, Bulgaria, the Czech Republic, Germany, Estonia, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, the Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden for a Regulation of the European Parliament and of the Council amending Decision 2005/681/JHA establishing the European Police College (CEPOL)

(2013/C 361/02)

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty on the Functioning of the European Union, and in particular Article 87(2)(b) thereof,

Having regard to the initiative of Belgium, Bulgaria, the Czech Republic, Germany, Estonia, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, the Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland and Sweden ⁽¹⁾,

After transmission of the draft legislative act to the national parliaments,

Acting in accordance with the ordinary legislative procedure,

Whereas:

(1) According to Article 4 of Council Decision 2005/681/JHA establishing the European Police College (CEPOL), CEPOL has its seat in Bramshill, United Kingdom.

(2) By letters of 12 December 2012 and 8 February 2013, the United Kingdom informed CEPOL that it no longer wishes to host the seat on its territory. Apart from hosting CEPOL, Bramshill also hosts a national police training site of the National Policing Improvement Agency which the United Kingdom decided to replace by a new College of Policing to be located elsewhere. The United Kingdom has therefore decided to close the

national police training site at Bramshill and to sell the site indicating that the related costs were high and no alternative business model to run the site had emerged.

(3) In view of this situation, on 8 October 2013, the representatives of the Governments of the Member States agreed by common accord on arrangements to host CEPOL according to which CEPOL will be hosted in Budapest as soon as it moves from Bramshill. This agreement should be incorporated in Council Decision 2005/681/JHA.

(4) In accordance with Articles 1 and 2 of Protocol (No 21) on the position of the United Kingdom and Ireland in respect of the Area of Freedom, Security and Justice, annexed to the Treaty on European Union and to the Treaty on the Functioning of the European Union, and without prejudice to Article 4 of that Protocol, those Member States are not taking part in the adoption of this Regulation and are not bound by it or subject to its application.

OR

(5) In accordance with Article 3 of Protocol (No 21) on the position of the United Kingdom and Ireland in respect of the Area of Freedom, Security and Justice, annexed to the Treaty on European Union and to the Treaty on the Functioning of the European Union, those Member States have notified their wish to take part in the adoption and application of this Regulation.

(6) In accordance with Articles 1 and 2 of Protocol (No 22) on the position of Denmark, annexed to the Treaty on European Union and to the Treaty on the Functioning of the European Union, Denmark is not taking part in the adoption of this Regulation and is not bound by it or subject to its application,

⁽¹⁾ OJ C ...

HAVE ADOPTED THIS REGULATION:

Article 2

Article 1

This Regulation shall enter into force on the day of its publication in the *Official Journal of the European Union*.

Council Decision 2005/681/JHA is hereby amended as follows:

Article 4 Seat shall read as follows:

'The seat of CEPOL shall be in Budapest, Hungary.'

It shall apply from (...) 2014.

This Regulation shall be binding in its entirety and directly applicable in the Member States in accordance with the Treaties.

Done at ..., ...

For the European Parliament

The President

...

For the Council

The President

...

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

10 December 2013

(2013/C 361/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate
USD US dollar	1,3750	AUD Australian dollar	1,5039
JPY Japanese yen	141,35	CAD Canadian dollar	1,4604
DKK Danish krone	7,4604	HKD Hong Kong dollar	10,6605
GBP Pound sterling	0,83645	NZD New Zealand dollar	1,6529
SEK Swedish krona	8,9897	SGD Singapore dollar	1,7181
CHF Swiss franc	1,2214	KRW South Korean won	1 444,26
ISK Iceland króna		ZAR South African rand	14,1808
NOK Norwegian krone	8,4015	CNY Chinese yuan renminbi	8,3486
BGN Bulgarian lev	1,9558	HRK Croatian kuna	7,6425
CZK Czech koruna	27,453	IDR Indonesian rupiah	16 371,02
HUF Hungarian forint	300,79	MYR Malaysian ringgit	4,4094
LTL Lithuanian litas	3,4528	PHP Philippine peso	60,837
LVL Latvian lats	0,7031	RUB Russian rouble	44,9962
PLN Polish zloty	4,1825	THB Thai baht	44,099
RON Romanian leu	4,4525	BRL Brazilian real	3,1759
TRY Turkish lira	2,7902	MXN Mexican peso	17,6749
		INR Indian rupee	83,9149

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

V

(Announcements)

ADMINISTRATIVE PROCEDURES

EUROPEAN COMMISSION

Call for proposals under the annual work programme 2013 for grants in the field of the Trans-European Transport Network (TEN-T) for the period 2007-13**(Commission Decision C(2013) 1029 as amended by Commission Decision C(2013) 8744)**

(2013/C 361/04)

The European Commission, Directorate-General for Mobility and Transport is hereby launching a call for proposals in order to award grants to projects in accordance with the priorities and objectives defined in the amended annual work programme for grants in the field of the Trans-European Transport Network for 2013.

The maximum amount available under this call for proposals is EUR 70 million.

The deadline for the submission of proposals is **17 March 2014**.

The complete text of the call for proposals is available on:

http://tentea.ec.europa.eu/en/apply_for_funding/follow_the_funding_process/calls_for_proposals_2013.htm

Calls for proposals under the multi-annual work programme 2013 for grants in the field of the Trans-European Transport Network (TEN-T) for the period 2007-13

(Commission Decision C(2013) 1675 as amended by Commission Decision C(2013) 8755)

(2013/C 361/05)

The European Commission, Directorate-General for Mobility and Transport is hereby launching five calls for proposals, under the multi-annual work programme for the Trans-European Transport Network (TEN-T) for the period 2007-13, in order to award grants to the following fields:

- Actions on Priority Projects (PPs) — the indicative amount available for the selected proposals is EUR 50 million,
- Motorways of the Sea (MoS) — the indicative amount available for the selected proposals is EUR 80 million,
- European Rail Traffic Management Systems (ERTMS) — the indicative amount available for the selected proposals is EUR 70 million,
- Air Traffic Management (ATM) — the indicative amount available for the selected proposals is EUR 30 million,
- Intelligent Transport Systems (ITS) — the indicative amount available for the selected proposals is EUR 50 million.

The deadline for the submission of proposals is **17 March 2014**.

The complete texts of the calls for proposals are available online

(http://tentea.ec.europa.eu/en/apply_for_funding/follow_the_funding_process/calls_for_proposals_2013.htm).

Calls for proposals and related activities under the 2014-15 work programmes under Horizon 2020 — the Framework Programme for Research and Innovation (2014-20) and under the Research and Training Programme of the European Atomic Energy Community (2014-18) complementing Horizon 2020

(2013/C 361/06)

Notice is hereby given of the launch of calls for proposals and related activities under the 2014-15 work programmes under Horizon 2020 — the Framework Programme for Research and Innovation (2014-20) and under the Research and Training Programme of the European Atomic Energy Community (2014-18) complementing Horizon 2020.

The Commission has adopted by Decisions C(2013) 8563 of 10 December 2013, C(2013) 8631 of 10 December 2013 and C(2013) 8632 of 10 December 2013 three work programmes which include calls for proposals and related activities.

These are subject to the adoption of the Council Decision establishing the Specific Programme implementing Horizon 2020 — The Framework Programme for Research and Innovation (2014-20), the Regulation laying down the rules for the participation and dissemination and the Council Regulation on the Research and Training Programme of the European Atomic Energy Community (2014-18) complementing Horizon 2020 by the legislative authority without significant modifications. They are also subject to a positive opinion or lack of objection by the committees established by the Council Decision establishing the Specific Programme implementing Horizon 2020 and by the Council Regulation establishing the Research and Training Programme of the European Atomic Energy Community as well as the availability of the appropriations provided for in the draft budget 2014 after the adoption of the budget for 2014 by the budgetary authority or if the budget is not adopted as provided for in the system of provisional twelfths. In addition, the work programme in relation to the specific objective 'Strengthening frontier research, through the activities of the European Research Council' will be subject to the formal opinion of the new Scientific Council that will succeed the Scientific Council set up by Decision 2007/134/EC. The Commission reserves its right to cancel or make corrigenda to the call.

Confirmation that these provisions have been completed will be announced on the European Commission Participant Portal website (<http://ec.europa.eu/research/participants/portal>).

These work programmes, including deadlines and budgets for the activities, are available through the above mentioned Participant Portal along with information on the modalities of the calls and related activities, and guidance for applicants on how to submit proposals. All this information will be updated as necessary on the same Participant Portal.

Proposals can be submitted at this stage only against topics marked '2014' in the calls for proposals shown on the Participant Portal. Information on when proposals can be submitted against topics marked '2015' will be provided at a later stage.

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 361/07)

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⁾****‘TØRRFISK FRA LOFOTEN’****EC No: NO-PGI-0005-01054-09.11.2012****PGI (X) PDO ()****1. Name**

‘Tørrfisk fra Lofoten’

2. Member State or Third Country

Norway

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

Class 1.7. Fresh fish, molluscs, and crustaceans and products derived therefrom

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

‘Tørrfisk fra Lofoten’ is naturally dried Atlantic cod (*Gadus morhua*) from Lofoten. The designation includes stockfish which meets the requirements for grading, cf. Norwegian industry standard for classification of stockfish, NBS 30-01.

‘Tørrfisk fra Lofoten’ shall have a water content of 16-27 %, a protein content of 68-78 % and a fat content of approximately 1 %. ‘Tørrfisk fra Lofoten’ has a concentrated taste and aroma of fish, a golden colour on the skin and a size between 40-90 cm.

3.3. Raw materials (for processed products only)

‘Tørrfisk fra Lofoten’ shall be manufactured from Atlantic cod captured around Lofoten and Vesterålen from January to April. During this time, mature cod from the cold polar waters of the Barents Sea travels to the sea around Lofoten and Vesterålen to spawn. The fishing area is between Ø 010°00’ to

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

Ø 016°08' and N 67°00' to N 69°30' in the following ICES-locations: area 05: 02, 07, 08, 09, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24 and some of 25, area 04: 03, 04, 10, 46, 47, 48. Fish caught in this area has a different structure than fish from deep sea, in particular muscular flesh after long migration what gives it a quality essential to withstand the drying process. It is short distance for fishing for coastal fishermen, thus the fish can be caught and delivered the same day which is important for the fish quality.

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

—

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

'Tørrfisk fra Lofoten' shall be naturally dried and sorted in Lofoten.

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

—

3.7. *Specific rules concerning labelling*

—

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

Fish for production of 'Tørrfisk fra Lofoten' is to be caught around Lofoten and Vesterålen between Ø 010°00' to Ø 016°08' and N 67°00' to N 69°30' in the following ICES-locations: area 05: 02, 07, 08, 09, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24 and some of 25, area 04: 03, 04, 10, 46, 47, 48, delivered to a landing facility in Lofoten and naturally dried and sorted in Lofoten. Lofoten consists of the municipalities Flakstad, Moskenes, Røst, Vestvågøy, Værøy and Vågan.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The sea around Lofoten and Vesterålen is among the world's richest fishing areas, and Lofoten fishing is the most important seasonal fishing for cod in Norway.

The Atlantic cod lives most of its life in the Barents Sea, but migrates to the sea around Lofoten and Vesterålen to spawn in the period from January to April. Due to the temperature and the access to nourishment in the sea in that period, the conditions for hatching in this area are very favourable.

The sea around Lofoten and Vesterålen has through the ages been the most important spawning ground for Atlantic cod. Here the continental shelf is narrow, and nutrient-rich water flow passes not very far from the shore. This gives optimal conditions for growth and survival.

The massive influx of Atlantic cod to the geographical area is congruent with the period where the climatic conditions are special suitable for natural drying.

The position relative to the Gulf Stream gives particularly favourable conditions for natural drying of fish and is vital to end quality of 'Tørrfisk fra Lofoten'. Because of the Gulf Stream, winters in Lofoten are mild with an average temperature of between $-0,8$ °C to $+2,2$ °C from January to April, and the springs are dry with a total precipitation of 132 mm to 108 mm. Those climatic conditions are a premise that the fish dries properly and doesn't freeze or decompose.

The knowledge of grading is vital to the quality of the end product. Grading requires in-depth knowledge and is done by so-called 'discards'. Historically speaking, the quality assessment is a skill which has been handed down through generations in families and/or companies. Formerly, graders were trained in the company with which they were associated, while lately theoretical grader training has been established for the industry. Theoretical training is combined with practical training in a stockfish manufacturing company.

Expertise in manufacturing and market requirements have also traditionally been handed down through generations in Lofoten.

This knowledge is essential in order to obtain good quality on 'Tørrfisk fra Lofoten'.

5.2. *Specificity of the product*

'Tørrfisk fra Lofoten' is gutted, beheaded and naturally Atlantic cod (*Gadus morhua*) from mature fish. Natural drying both preserves and matures the fish, chiefly due to the considerable reduction of the water content. This gives high durability and high nutritional content, e.g. a high content of protein between 68-78 % compared with 18 % in fresh cod. The fish has finished drying when it has the correct 'fish sound' when one knocks it. It shall have a solid and massive click sound. In order to assess the correct 'fish sound', good knowledge and long experience are necessary.

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

The link is based on the characteristics of the product attributable to its geographical origin.

Tradition:

Natural drying of fish has taken place in Lofoten since the early 1100's, and is an important part of the Norwegian heritage. The knowledge of drying and grading has been handed down by generations in Lofoten. Stockfish has been and is an important Norwegian product of export.

Characteristics attributable to geographical origin:

The long fish migration in cold temperature waters from the Barents Sea to Lofoten and Vesterålen gives a slim fish with a firm and muscular meat. Raw material of such a quality is vital as regards the tolerance of the drying process.

Temperature, precipitation, wind, sun and snow are all factors vital to the drying process, and make the geographical area to a particularly suitable area for drying fish. The actual temperature in the geographical area sees to that the fish doesn't freeze or decompose, but dries. Appropriate precipitation, together with the coastal winds, gives good conditions for natural drying. And the sun's reflection in the snow on the ground gives the fish its golden colour. The drying process gives the stockfish its special texture and concentrated fishy taste and aroma.

Together with high-quality raw materials, the climate is vital to the end quality of the 'Tørrfisk fra Lofoten'. Lofoten is the only place in the world where one has this kind of climate and at the same time has access to high-quality mature cod.

Reference to publication of the specification

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

<http://www.lovddata.no/for/sf/ld/xd-20071211-1814.html>

⁽³⁾ 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 361/08)

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⁾.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

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

‘PREKMURSKA ŠUNKA’

EC No: SI-PGI-0005-01025-10.08.2012

PGI (X) PDO ()

1. Name

‘Prekmurska šunka’

2. Member State or Third Country

Slovenia

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

‘Prekmurska šunka’ is a smoked and dried meat product obtained from a fresh hind leg of pork. It has a standard, recognisable pear shape (cut) with skin of a uniformly reddish-brown colour. Its characteristic smell and taste, the ruby-red colour of the matured, smoked muscle meat and the uniform creamy white colour of the subcutaneous fat develop during a maturation period of at least six months. The muscle meat is lightly marbled and well integrated with the fat, the thickness of which is at least 10 mm below the hip joint. A pleasant smokiness is a discernible feature of the smell and taste, although in no case do smoke constituents obscure the aroma of the matured meat. Owing to the rather long maturation period, the ham has a delicate, smooth and pleasantly succulent texture.

The salt content of the finished product must not exceed 9 %, the degree of drying (loss of weight during maturation) must not exceed 45 %, and the weight must not be less than 2,75 kg.

3.3. Raw materials (for processed products only)

A fresh hind leg of pork, cut off in one piece 3-4 cm below the hip joint (*Caput ossis femoris*), without the foot, bones of the hock joint, pelvis, the thigh bone and shank, with the characteristic point of the hock. A typical cross-section is composed of the following muscles and groups of muscles, together with skin and subcutaneous fat: silverside (*M. biceps femoris* and *semitendinosus*), topside (*M. semimembranosus*), knuckle (*M. quadriceps femoris*) and part of the rump (*M. gluteus medius* and *gluteus superficialis*). The weight of the whole hind leg of pork after being shaped into the defined cut and prior to being salted must not be less than 5 kg.

3.4. Feed (for products of animal origin only)

—

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

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

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

All stages in the production of 'Prekmurska šunka', from shaping, through salting, rinsing and drying, smoking, maturation, measurement of the degree of drying (loss of weight) and (gradual) greasing to the quality inspection of the whole matured hams, must take place in the identified geographical area.

Shaping — each pork hind leg that is to be used to produce 'Prekmurska šunka' must be shaped into the appropriate cut.

Salting — shaped and chilled legs are either dry-salted or salted by the combined method.

Rinsing and drying — after being salted, the legs are rinsed in running cold water. The surface is then drained (dried), and the legs are hung in a ventilated space.

Smoking — after the surface of the salted legs has dried, they are smoked in smokehouses using hardwood and sawdust. Once smoking is finished, the legs are branded with a logo that includes the words 'Prekmurska šunka'.

Maturation — the hams are matured in maturing chambers which have either natural air conditioning or a combination of natural and artificial air conditioning. The maturation process lasts for at least six months.

Measurement of degree of drying (loss of weight) — the degree of drying (loss of weight during maturation) must be no more than 45 %.

Greasing (gradual) — the part of the hams which is not covered in skin and fat is greased in stages, first when the hams have lost about 25 % of their weight during maturation and finally when they have attained a 45 % degree of drying. They are greased with a mixture of fat, flour and spices.

Quality inspection of whole matured hams — after maturing for six months, the hams are subjected to sensory analysis to determine whether they possess the appropriate external appearance and smell. Hams which do not meet all the prescribed criteria for the protected geographical indication are recorded; their brand is removed and they are excluded.

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

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3.7. *Specific rules concerning labelling*

The forms in which 'Prekmurska šunka' is marketed are labelled with a logo that includes the inscription 'Prekmurska šunka', the words 'zaščitena geografska označba' (protected geographical indication) and the corresponding EU symbol.

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

'Prekmurska šunka' is produced in the geographical area of Prekmurje, which is in north-eastern Slovenia. The area of production is bounded by the River Mura and Slovenia's national borders with Austria, Hungary and Croatia.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

'Prekmurska šunka' is produced in Prekmurje, which lies within the Pannonian Basin. This part of Slovenia has a continental climate, with cold, wet winters and warm, dry summers. The area receives a high level of sunshine and, in terms of average annual rainfall, is the driest part of Slovenia. Air humidity is determined by winds which, in Prekmurje, are influenced by the area's location on a continental plain, the low relief providing no barrier for the general flow of air, as happens in other parts of Slovenia. Because it is located on a plain, inversions are thinner and disperse more quickly, so the atmosphere is ventilated down to ground level more quickly and there are fewer mists. In winter, the absence of temperature inversions means that the air is drier in hilly areas than on the plain. Especially characteristic of Prekmurje are the north-east wind, which starts to blow as a front passes over, and the south-west wind, which precedes it.

The advances made in terms of the current extent, reputation and development of ham production in Prekmurje may be ascribed to the traditional and individual techniques used by farmers. The drying of pieces of meat probably dates back to the time when Prekmurje was first settled by people. In the last century, farmers made full use of the architectural features of farmhouses, which were constructed of wattle and daub and covered with a straw roof, for the purposes of smoking and maturing meat. In these buildings, smoke from the bread oven would naturally rise and accumulate below the straw roof, where 'Prekmurska šunka' would be smoked and evenly dried. The smoke's path to the meat was long enough for the smoke to cool, so this was a form of cold smoking. In the second half of the last century, the smoking of meat shifted to improvised farmyard smokehouses, i.e. stand-alone masonry structures in gardens or yards which often had four sides or four doors so that a draught could pass through the cracks, preventing the temperature of the smoke from increasing and the meat from steaming. Hams were matured for several months, depending on their size and the weather conditions during all stages of production. The present-day method of producing 'Prekmurska šunka' in technologically equipped facilities has succeeded in maintaining the organoleptic quality, and is fully comparable with traditional farm techniques. This comparability is possible mainly because it is the working methods that have been modernised rather than the techniques that have changed, as this would have resulted in different biochemical processes during the maturing of the meat. 'Prekmurska šunka' has always been a feature of the table for any important event and when guests arrive. It was especially valued as food during major farming operations, when it was necessary to serve up more food to farmers and labourers. Nowadays, it is consumed on special family and festive occasions and it is an essential feature of formal ceremonies.

5.2. Specificity of the product

'Prekmurska šunka' has a unique pear shape (cut). It is characterised by the uniformly reddish-brown surface of its skin and has a pleasant discernible smoky aroma, although in no case do the smoke constituents obscure the aroma of matured meat. Characteristic of 'Prekmurska šunka' are the pronounced red colour of the matured meat, its somewhat higher saltiness and its rather firm texture.

The way in which 'Prekmurska šunka' is served also sets it apart from other dried meats. According to an old custom, it may be cut into one-centimetre thick slices. Along with bread and slices of ham, everyone gets a knife with which to cut up their slice into thin strips on a wooden board.

In view of the tradition associated with its production and given its profile, 'Prekmurska šunka' counts as one of Prekmurje's specific ethnological features.

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)

Favourable climatic conditions, tradition, production skills, craftsmanship and experience have contributed to the reputation of 'Prekmurska šunka', which may be regarded as a Slovenian speciality and a specific ethnological feature of Prekmurje. The food of Prekmurje retains its own identity. The people of Prekmurje have always maintained a link with the countryside and natural resources for the production of food and traditional delicacies. Over the centuries, dishes made from cereals, potatoes, maize and pork have predominated there. Pork gave variety to what people ate. However, meat used to be eaten less than it is now. It was preserved by smoking, which led to the creation of 'Prekmurska šunka'. Thus, over time, practical technical skills evolved amongst local people, including the high levels of craftsmanship and practical know-how and experience to which the product owes its characteristic shape (cut) and organoleptic properties.

The reputation of 'Prekmurska šunka' is borne out by various sources. Prof. Dr Vilko Novak carried out the most extensive and systematic research into what people in Prekmurje eat (*Ljudska prehrana v Prekmurju*, 1947). The study described the *kolina*, that is to say the process of preparing and maturing 'Prekmurska šunka'. Dr Stanislav Renčelj describes 'Prekmurska šunka' in his books entitled *Suhe mesnine – narodne posebnosti* (1990) and *Prekmurske dobrote* (S. Renčelj, R. Karas, 2001), in which the production technique, from the selection of the raw materials, salting and maturing to the sensory evaluation of the product, is presented.

In tourist publications such as *Okusiti Slovenijo* and *Spomini iz Slovenije*, 'Prekmurska šunka' is also presented as a traditional Slovenian product.

Reference to publication of the specification

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

http://www.mko.gov.si/fileadmin/mko.gov.si/pageuploads/podrocja/Varna_in_kakovostna_hrana_in_krma/zasciteni_kmetijski_pridelki/Specifikacije/PREKMURSKA_SUNKA.pdf

⁽³⁾ See footnote 2.

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