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## I

(Resolutions, recommendations and opinions)

## RECOMMENDATIONS

## EUROPEAN CENTRAL BANK

## RECOMMENDATION OF THE EUROPEAN CENTRAL BANK

of 24 February 2014

on the organisation of preparatory measures for the collection of granular credit data by the European System of Central Banks

(ECB/2014/7)

(2014/C 103/01)

THE GOVERNING COUNCIL OF THE EUROPEAN CENTRAL BANK,

Having regard to the Statute of the European System of Central Banks and of the European Central Bank, and in particular to Article 5.1 and the third indent of Article 34.1 thereof,

Having regard to Council Regulation (EC) No 2533/98 of 23 November 1998 concerning the collection of statistical information by the European Central Bank<sup>(1)</sup>, and in particular Article 8(5) thereof,

Whereas:

- (1) Pursuant to Decision ECB/2014/6<sup>(2)</sup>, the European Central Bank (ECB) may apply specified preparatory measures with a view to establishing a long-term framework for the transmission of granular credit data within the European System of Central Banks (ESCB) for specified statistical purposes.
- (2) The effective application of this long-term framework will be dependent on cooperation between all participating members of the ESCB and on the application of equal standards in respect of quality by those members. National central banks (NCBs) of Member States whose currency is not the euro, and who are preparing for participation in this framework should cooperate with each other, with NCBs of Member States whose currency is the euro and with the ECB in applying the preparatory measures in accordance with Decision ECB/2014/6,

HAS ADOPTED THIS RECOMMENDATION:

## I.

**Definitions**

For the purposes of this Recommendation, the term 'granular credit data' has the same meaning as in Decision ECB/2014/6.

## II.

**Provision of statistical information**

The addressees of this Recommendation are requested to apply the provisions addressed to the NCBs contained in Decision ECB/2014/6.

<sup>(1)</sup> OJ L 318, 27.11.1998, p. 8.

<sup>(2)</sup> Decision ECB/2014/6 of 24 February 2014 on the organisation of preparatory measures for the collection of granular credit data by the European System of Central Banks (not yet published in the Official Journal).

## III.

**Final provision**

This Recommendation is addressed to the NCBs of Member States whose currency is not the euro who are preparing for participation in the long-term framework for the transmission of granular credit data within the ESCB.

Done at Frankfurt am Main, 24 February 2014.

*The President of the ECB*

Mario DRAGHI

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## II

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

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case COMP/M.7205 — Extra Holding/Dolphin/IDBD)****(Text with EEA relevance)**

(2014/C 103/02)

On 28 March 2014, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004<sup>(1)</sup>. The full text of the decision is available only in English language and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32014M7205. EUR-Lex is the on-line access to the European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND  
AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates<sup>(1)</sup>

7 April 2014

(2014/C 103/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3723	CAD	Canadian dollar	1,5084
JPY	Japanese yen	141,65	HKD	Hong Kong dollar	10,6427
DKK	Danish krone	7,4658	NZD	New Zealand dollar	1,5983
GBP	Pound sterling	0,82710	SGD	Singapore dollar	1,7314
SEK	Swedish krona	8,9733	KRW	South Korean won	1 449,08
CHF	Swiss franc	1,2202	ZAR	South African rand	14,4744
ISK	Iceland króna		CNY	Chinese yuan renminbi	8,5266
NOK	Norwegian krone	8,2405	HRK	Croatian kuna	7,6333
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 510,31
CZK	Czech koruna	27,444	MYR	Malaysian ringgit	4,4847
HUF	Hungarian forint	306,50	PHP	Philippine peso	61,616
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	48,9978
PLN	Polish zloty	4,1746	THB	Thai baht	44,581
RON	Romanian leu	4,4655	BRL	Brazilian real	3,0843
TRY	Turkish lira	2,9103	MXN	Mexican peso	17,9051
AUD	Australian dollar	1,4818	INR	Indian rupee	82,6010

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

**COMMISSION DECISION****of 19 August 2013****recognising ‘Consorzio Servizi Legno-Sughero’, Italy, C.F. 97331520151, P.IVA04882880962 as a monitoring organisation pursuant to Regulation (EU) No 995/2010 of the European Parliament and of the Council laying down the obligations of operators who place timber and timber products on the market**

(2014/C 103/04)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 995/2010 of the European Parliament and of the Council of 20 October 2010 laying down the obligations of operators who place timber and timber products on the market<sup>(1)</sup>, and in particular Article 8(3) thereof,

Whereas:

- (1) The European Commission received on 5 December 2012 an application for recognition by ‘Consorzio Servizi Legno-Sughero’, Italy, C.F. 97331520151, P.IVA 04882880962, declaring that they intend to function as a monitoring organisation in Italy.
- (2) The European Commission acknowledged receipt of the application on 5 December 2012.
- (3) In accordance with Article 2(5) of Commission Delegated Regulation (EU) No 363/2012 of 23 February 2012 on the procedural rules for the recognition and withdrawal of recognition of monitoring organisations as provided for in Regulation (EU) No 995/2010 of the European Parliament and of the Council laying down the obligations of operators who place timber and timber products on the market<sup>(2)</sup> the European Commission sent the application on 25 January 2013, for consultation to the Member State concerned; no comments were received.
- (4) A meeting of a Commission Steering group set up specifically to assess applications for monitoring organisations was held on 14 March 2013 in Brussels at which the applicant presented its application in person.
- (5) In accordance with Article 3 of Regulation (EU) No 363/2012 the applicant was requested to provide additional information in an e-mail dated 5 April 2013.
- (6) The applicant provided the requested additional information on 3 May 2013 and modified its application accordingly.
- (7) On the basis of all documents submitted by the applicant the Steering group reached a conclusion on 20 June 2013 that the application fulfils the requirements set out in Article 8(2) of Regulation (EU) No 995/2010 and the applicant could be recognised by the Commission as a monitoring organisation.
- (8) The European Commission has assessed on the basis of all the documentary evidence submitted whether the applicant fulfils the requirements sets out in Article 8(2) of Regulation (EU) No 995/2010 and considers that ‘Consorzio Servizi Legno-Sughero’, Italy, C.F. 97331520151, P.IVA 04882880962 fulfils the requirements of Article 8(2) of Regulation (EU) No 995/2010,

HAS DECIDED AS FOLLOWS:

*Article 1*

‘Consorzio Servizi Legno-Sughero’, Italy, C.F. 97331520151, P.IVA 04882880962, is recognised as a monitoring organisation in accordance with Article 8(3) of Regulation (EU) No 995/2010.

<sup>(1)</sup> OJ L 295, 12.11.2010, p. 23.<sup>(2)</sup> OJ L 115, 27.4.2012, p. 12.

*Article 2*

The Director-General of the Directorate-General for Environment is instructed to ensure that the applicant and the competent authorities in all the Member States are notified of this Decision and that this Decision is published on the Commission's website without delay.

Done at Brussels, 19 August 2013.

*For the Commission*

Janez POTOČNIK

*Member of the Commission*

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**COMMISSION DECISION****of 19 August 2013****recognising NEPCon, Denmark as a monitoring organisation pursuant to Regulation (EU) No 995/2010 of the European Parliament and of the Council laying down the obligations of operators who place timber and timber products on the market**

(2014/C 103/05)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 995/2010 of the European Parliament and of the Council of 20 October 2010 laying down the obligations of operators who place timber and timber products on the market<sup>(1)</sup>, and in particular Article 8(3) thereof,

Whereas:

- (1) The European Commission received on 22 March 2012 an application for recognition by NEPCon, Denmark, declaring that they intend to function as a monitoring organisation in all the Member States with the exception of Italy.
- (2) The European Commission acknowledged receipt of the application on 22 March 2012.
- (3) In accordance with Article 2(5) of Commission delegated Regulation (EU) No 363/2012 of 23 February 2012 on the procedural rules for the recognition and withdrawal of recognition of monitoring organisations as provided for in the Regulation (EU) No 995/2010 of 20 October 2010 laying down the obligations of operators who place timber and timber products on the market<sup>(2)</sup> the European Commission sent the application on 31 October 2012 for consultation to the Member States concerned. Comments were received from Germany, France, Sweden and the Netherlands within the statutory deadline of one month.
- (4) In accordance with Article 3 of Regulation (EU) No 363/2012 the applicant was requested to provide additional information in an e-mail dated 28 January 2013.
- (5) The applicant provided the requested additional information and submitted a revised application on 7 February 2013.
- (6) A meeting of a Commission Steering group set up specifically to assess applications for monitoring organisations was held on 14 March 2013 in Brussels at which the applicant presented its application in person.
- (7) In accordance with Article 3 of Regulation (EU) No 363/2012 the applicant was requested to provide additional information and clarifications in an e-mail dated 26 March 2013.
- (8) The applicant provided the requested additional information and clarifications, and amended the application accordingly on 29 April 2013.
- (9) On the basis of the documents submitted by the applicant the Steering group reached a conclusion on 20 June 2013 that the application fulfils the requirements set out in Article 8(2) of Regulation (EU) No 995/2010 and the applicant could be recognised by the Commission as a monitoring organisation.
- (10) The European Commission has assessed on the basis of all the documentary evidence submitted whether the applicant fulfils the requirements sets out in Article 8(2) of Regulation (EU) No 995/2010 and considers that NEPCon, Denmark, Guldsmedgade 34, 1, 8000 Århus C fulfils the requirements of Article 8(2) of Regulation (EU) No 995/2010,

<sup>(1)</sup> OJ L 295, 12.11.2010, p. 23.

<sup>(2)</sup> OJ L 115, 27.4.2012, p. 12.

HAS DECIDED AS FOLLOWS:

*Article 1*

NEPCon, Denmark, Guldsmødegade 34, 1, 8000 Århus C, is recognised as a monitoring organisation in accordance with Article 8(3) of Regulation (EU) No 995/2010.

*Article 2*

The Director-General of the Directorate-General for Environment is instructed to ensure that the applicant and the competent authorities in all the Member States are notified of this Decision and that this Decision is published on the Commission's website without delay.

Done at Brussels, 19 August 2013.

*For the Commission*

Janez POTOČNIK

*Member of the Commission*

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**COMMISSION DECISION****of 27 March 2014****recognising Bureau Veritas Certification Holding SAS as a monitoring organisation pursuant to Regulation (EU) No 995/2010 of the European Parliament and of the Council laying down the obligations of operators who place timber and timber products on the market**

(2014/C 103/06)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 995/2010 of the European Parliament and of the Council of 20 October 2010 laying down the obligations of operators who place timber and timber products on the market<sup>(1)</sup>, and in particular Article 8(3) thereof,

Whereas:

- (1) The European Commission received on 21 December 2012 an application for recognition by Bureau Veritas Certification Holding SAS, declaring that they intend to function as a monitoring organisation in all the Member States.
- (2) The applicant submitted an update of its application on 22 January 2013.
- (3) In accordance with Article 2(5) of Commission Delegated Regulation (EU) No 363/2012 of 23 February 2012 on the procedural rules for the recognition and withdrawal of recognition of monitoring organisations as provided for in Regulation (EU) No 995/2010 of the European Parliament and of the Council laying down the obligations of operators who place timber and timber products on the market<sup>(2)</sup> the European Commission sent the application on 9 July 2013 for consultation to the Member States concerned. No comments were received within the statutory deadline of one month.
- (4) A meeting of a Commission Steering group set up specifically to assess applications for monitoring organisations was held on 12 September 2013 in Brussels, at which the applicant presented its application in person.
- (5) In accordance with Article 3 of Regulation (EU) No 363/2012 the applicant was requested to provide additional information in an e-mail dated 19 October 2013.
- (6) The applicant provided the requested additional information and clarification on 25 October 2013.

<sup>(1)</sup> OJ L 295, 12.11.2010, p. 23.

<sup>(2)</sup> OJ L 115, 27.4.2012, p. 12.

- (7) On the basis of the documents submitted by the applicant the Steering group reached a conclusion on 19 December 2013 that the application fulfils the requirements set out in Article 8(2) of Regulation (EU) No 995/2010 and the applicant could be recognised by the Commission as a monitoring organisation.
- (8) The European Commission has assessed on the basis of all the documentary evidence submitted whether the applicant fulfils the requirements sets out in Article 8(2) of Regulation (EU) No 995/2010 and considers that Bureau Veritas Certification Holding SAS, France, 67-71 Boulevard du Château 92200 Neuilly-sur-Seine; Identification No 775 690 621 R.C.S. Nanterre, fulfils the requirements of Article 8(2) of Regulation (EU) No 995/2010,

HAS DECIDED AS FOLLOWS:

*Article 1*

Bureau Veritas Certification Holding SAS, France, 67-71 Boulevard du Château 92200 Neuilly-sur-Seine; Identification No 775 690 621 R.C.S. Nanterre, is recognised as a monitoring organisation in accordance with Article 8(3) of Regulation (EU) No 995/2010.

*Article 2*

The Director-General of the Directorate-General for Environment is instructed to ensure that the applicant and the competent authorities in all the Member States are notified of this Decision and that this Decision is published on the Commission's website without delay.

Done at Brussels, 27 March 2014.

*For the Commission*

Janez POTOČNIK

*Member of the Commission*

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**COMMISSION DECISION****of 27 March 2014****recognising Control Union Certification B.V., the Netherlands, as a monitoring organisation pursuant to Regulation (EU) No 995/2010 laying down the obligations of operators who place timber and timber products on the market**

(2014/C 103/07)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 995/2010 of 20 October 2010 laying down the obligations of operators who place timber and timber products on the market<sup>(1)</sup>, and in particular Article 8(3) thereof,

Whereas:

- (1) The European Commission received on 6 June 2012 an application for recognition by Control Union Certification B.V., the Netherlands, declaring that they intend to function as a monitoring organisation in all the Member States.
- (2) The European Commission acknowledged receipt of the application on 6 June 2012.
- (3) In accordance with Article 2(5) of Commission delegated Regulation (EU) No 363/2012 of 23 February 2012 on the procedural rules for the recognition and withdrawal of recognition of monitoring organisations as provided for in the Regulation (EU) No 995/2010 of 20 October 2010 laying down the obligations of operators who place timber and timber products on the market<sup>(2)</sup> the European Commission sent the application on 31 October 2012 for consultation to the Member States concerned. Comments were received from Germany, France, Sweden and the Netherlands within the statutory deadline of one month.
- (4) In accordance with Article 3 of Regulation (EU) No 363/2012 the applicant was requested to provide additional information in an e-mail dated 30 January 2013.
- (5) The applicant provided the requested additional information and submitted a revised application on 25 February 2013.
- (6) A meeting of a Commission Steering group set up specifically to assess applications for monitoring organisations was held on 14 March 2013 in Brussels, at which the applicant presented its application in person.
- (7) In accordance with Article 3 of Regulation (EU) No 363/2012 the applicant was requested to provide additional information and clarifications in an e-mail dated 5 April 2013.
- (8) The applicant provided the requested additional information and clarifications on 3 May 2013.
- (9) A third request for additional information and clarification in accordance with Article 3 of Regulation (EU) No 363/2012 was sent to the applicant in an e-mail dated 18 July 2013.
- (10) The applicant replied to the questions and provided the requested additional information by e-mail dated 3 September 2013.
- (11) A final request for additional information and clarification in accordance with Article 3 of Regulation (EU) No 363/2012 was sent to the applicant in an e-mail dated 4 December 2013.

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<sup>(1)</sup> OJ L 295, 12.11.2010, p. 23.

<sup>(2)</sup> OJ L 115, 27.4.2012, p. 12.

- (12) The applicant replied to the questions and provided relevant information to evidence the replies by e-mail dated 4 December 2013.
- (13) On the basis of the documents submitted by the applicant the Steering group reached a conclusion on 19 December 2013 that the application fulfils the requirements set out in Article 8(2) of Regulation (EU) No 995/2010 and the applicant could be recognised by the Commission as a monitoring organisation.
- (14) The European Commission has assessed on the basis of all the documentary evidence submitted whether the applicant fulfils the requirements sets out in Article 8(2) of Regulation (EU) No 995/2010 and considers that Control Union Certification B.V., the Netherlands, Meeuwenlaan 4-6, 8011 BZ Zwolle, fulfils the requirements of Article 8(2) of Regulation (EU) No 995/2010,

HAS DECIDED AS FOLLOWS:

*Article 1*

Control Union Certification B.V., the Netherlands, Meeuwenlaan 4-6, 8011 BZ Zwolle, is recognised as a monitoring organisation in accordance with Article 8(3) of Regulation (EU) No 995/2010.

*Article 2*

The Director-General of the Directorate-General for Environment is instructed to ensure that the applicant and the competent authorities in all the Member States are notified of this Decision and that this Decision is published on the Commission's website without delay.

Done at Brussels, 27 March 2014.

*For the Commission*

Janez POTOČNIK

*Member of the Commission*

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## V

(Announcements)

## 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**

(2014/C 103/08)

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 <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>****'PESCABIVONA'**

**EC No: IT-PGI-0005-01139-31.07.2013**

**PGI (X) PDO ( )**

**1. Name**

'Pescabivona'

**2. Member State or Third Country**

Italy

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

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

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

The name 'Pescabivona' denotes fruits of the following four peach ecotypes, originating from and developed in the production area:

*Murtiddara or Primizia Bianca, Bianca, Agostina, Settembrina.*

When released for consumption, 'Pescabivona' PGI fruit must comply with the rules in force on marketing peaches and nectarines and have the following qualities:

— clingstone peaches with firm white flesh, spheroid in shape and with a base skin colour of white-yellow-green, with red shades over the top (fruits of the *Settembrina* ecotype have a band of red along the suture line);

— limited spread of the red over-colour, covering no more than 50 % of the skin;

<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.

— minimum chemical and physical properties as shown in the table below for each ecotype.

Ecotype	Soluble solids	Soluble solids/titratable acidity ratio	Flesh consistency
<i>Murtiddara or Primizia Bianca</i>	> 10	> 1,20	> 3
<i>Bianca</i>	> 10	> 1,20	> 3
<i>Agostina</i>	> 10	> 1,20	> 3
<i>Settembrina</i>	> 10	> 1,20	> 3,5

Soluble solids expressed as °Bx; soluble solids/titratable acidity ratio expressed as °Bx/meq in 100 ml; flesh consistency measured with an 8 mm tip and expressed as kg/0,5 cm<sup>2</sup>.

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

—

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

—

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

All production stages, from production to harvesting, must take place within the identified geographical area.

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

—

3.7. *Specific rules concerning labelling*

The label must include the wording 'indicazione geografica protetta' (Protected Geographical Indication), the EU symbol, and the logo identifying the product as 'Pescabivona' as shown below, all within the same visual field.



References to brand names may be used, provided that they are smaller than the 'Pescabivona' logo, have no laudatory purport, and are not such as to mislead the consumer.

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

The 'Pescabivona' PGI production area includes parts of the municipality of Bivona and of neighbouring municipalities such as Alessandria della Rocca, Santo Stefano Quisquinia and Santo Biagio Platani in the province of Agrigento, and Palazzo Adriano in the province of Palermo.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The geographical area is located within inland Sicily and characterised by hilly and mountainous terrain. The area is sheltered by the Monti Sicani massif and falls within the catchment basin of the Magozzolo river. During autumn, winter and spring, the climate is mild, with winter lows that provide just the right level of cold, and summers are dry and very hot. In pedological terms, the area is characterised by regosols, brown earths and vertisols. The soils are medium to deep, porous, permeable, and contain slightly alkaline to neutral organic matter.



## 5.2. Specificity of the product

The distinctive characteristics of 'Pescabivona' are the limited spread of the red over-colour on the skin, covering less than 50 % of the surface, and the sweetness and firmness of the flesh, with an increased ratio of sugars to acids. The ripening period for the four ecotypes runs from the first half of June to the end of October.

## 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 application for recognition of the PGI 'Pescabivona' is based on the product's reputation, which consumers associate with its colouring, such as the limited spread of the red over-colour covering less than 50 % of the skin, with its taste, which is particularly pleasant due to the sweetness from an increased ratio of sugars to acids, and with its remarkably firm flesh. The distribution of the ripening periods for the four ecotypes enables production of high-quality fruit even in periods when the supply and quality of peaches drops due primarily to weather conditions.

Peach-growing in the geographical area dates back to the early 1950s, and the first specialised peach orchards were planted in the north of the Bivona region, using the best local varieties grown from seed as propagation material. Amongst the different plants, one proved to be particularly good and was named 'Agostina' in view of its ripening period (August). Over time, thanks to the geographical area's suitability for peach-growing, farmers selected the other three ecotypes: *Murtiddara* and *Bianca* for mid-season ripening, and *Settembrina* for late ripening.

There are also cultural factors that help to understand the link between 'Pescabivona' and the geographical area. The history, traditions and economy of the geographical area are influenced by the reputation of 'Pescabivona'. Proof of this can be found in the positive reaction of consumers at the festival that has been held annually since 1984 in Bivona, in scientific literature and the popular press. The article 'In Bivona there is a white-fleshed peach that...', (published in the Magazine 'The Farming Observer' — Verona, XXXVIII (24), 1982) cites the 'Pescabivona' among the principal white-fleshed Sicilian peaches that, thanks to their organoleptic characteristics, are able to supply a niche market in the larger Sicilian cities. When describing the characteristics of Sicilian peach as compared to international cultivars, the article 'Taking "old" varieties to renew peach production in Sicily' (Farming Observer Supplement No 27/2006) actually cites the 'Pescabivona' ecotype and comments on the effort made by farmers to promote native varieties. Lastly, articles published in tourism reviews describe this area of Sicily as a peach-growing centre, explaining the importance of this fruit throughout the area of Bivona — known as 'the peach capital' — to which the 'Pescabivona' owes its name and its reputation (*Terre del vino* — Wine lands — 'The Bivona peach has the taste of autumn', p.80, No 10, October 2007; [www.laRepubblica.it](http://www.laRepubblica.it) — 'On a trip to Bivona to fill up on peaches' of 24.08.2012; <http://www.lafrecciaverde.it> — 'Agrifood section: Pescabivona — a tradition born on the banks of the Magazolo', dated 20.11.2010).

## Reference to publication of the specification

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

The full text of the product specification is available on the following website: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on 'Qualità e sicurezza' (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

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

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

(2014/C 103/09)

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

**AMENDMENT APPLICATION**

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

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

**AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9**

**‘CROTTIN DE CHAVIGNOL’/‘CHAVIGNOL’**

**EC No: FR-PDO-0217-01004-15.06.2012**

**PGI ( ) PDO (X)**

**1. Sections of the specification affected by the amendments**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other [to be specified]

**2. Type of amendments**

- Amendments to the Single Document or Summary Sheet
- Amendments to the specification of the registered PDO or PGI for which neither the Single Document nor the Summary Sheet has been published
- Amendments to the specification which require no amendments to the published Single Document [Article 9(3) of Regulation (EC) No 510/2006]
- Temporary amendments to the specification resulting from the adoption of mandatory sanitary or phytosanitary measures by the public authorities [Article 9(4) of Regulation (EC) No 510/2006]

**3. Amendments:**

*Description of product*

The clarifications provided make it possible to preserve the characteristics of the product and avoid derivatives:

- The mixed character of the curds, which are predominantly lactic, has been clarified.

<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.

- The shape of 'Crottin de Chavignol'/'Chavignol' has been clarified (rounded edges, central diameter is greater than the top and bottom diameters). This results from the mandatory turning in the mould.
- The dry matter and the fat content are extremely important as regards the product's organoleptic characteristics. A total dry matter content has therefore been set (between 37 g and 45 g per cheese).
- It was necessary to set a maximum weight for the cheeses (90 g) because the weight also influences the maturing process (and therefore the organoleptic characteristics) through the ratio of surface area to volume.

The type of cheese referred to as 'repassé' has been included in order to take into account the practices of some farm-based maturers and producers who have chosen to increase the maturing period for certain cheeses not restricted by the specification by applying traditional know-how with regard to maturing in a confined atmosphere. Although this concerns only a small proportion of the 'Crottin de Chavignol'/'Chavignol' placed on the market, the group wished to refer specifically to this possibility in the specification so as to perpetuate this practice, which has a positive influence on the cheeses' taste. The characteristics of the cheese obtained have been described as follows: the colour may become darker, even brown, and the texture becomes soft.

#### *Proof of origin*

Owing to developments in national legislation and regulations, the text under the heading 'Evidence that the product originates from the defined geographical area' has been consolidated to bring together, in particular, provisions on declaration requirements and the keeping of registers for tracing the product and monitoring production conditions. Monitoring compliance with the PDO specification is carried out according to a monitoring plan drawn up by an inspection body.

#### *Method of production*

##### Herds, breed, reproduction, feed

It has been clarified that, by 1 January 2017 at the latest, the herds must comprise only goats of the Alpine breed. The common Sancerrois goat, which historically was very widespread, has now disappeared. The Alpine breed is the most similar to the common Sancerrois in terms of morphology, low productivity and the ability to adapt to an undulating environment comprising areas of small shrubs. Other goat breeds, which are larger and more productive, are adapted to plains and are not suitable for the hillier terrain of the PDO area. The use of the Alpine breed is in keeping with a custom which already existed in the geographical area when the designation of origin was recognised in 1976, but which at that time had not been codified.

In order to ensure the preservation of an ecosystem which is favourable to the presence of a natural microbial flora in the milk and in the interests of better animal welfare, straw-covered areas and minimum exercise areas per goat have been specified. Thus, from 1 January 2017 onwards, the goats living permanently in a goat shed will each have a straw-covered area of at least 2 m<sup>2</sup>, the goats going to pasture will each have a straw-covered area of at least 1,5 m<sup>2</sup>, and the goats with an exercise area will each have a straw-covered area of at least 1,5 m<sup>2</sup> and an exercise area of at least 1,5 m<sup>2</sup>.

The rules on feed for the herds have been clarified:

- A central position has been given to roughage in the herds' feed in order to strengthen the link with the geographical area through this feed which comes from the soil. Fodder makes up at least 50 % of the dry matter in the daily ration and comprises at least 70 % grass, hay or wrapped fodder. Ensilaged fodder is banned from the goats' feed. In order to secure the farms' fodder supply, particularly in the event of a wet spring, wrapped fodder is authorised up to a maximum of 50 % of the dry matter in the fodder ingested daily. By 1 January 2017 at the latest, all the fodder must be produced in the 'Crottin de Chavignol'/'Chavignol' geographical area.

- The feed supplementing the fodder, consisting of concentrated and/or dehydrated feed, must make up at most 50 % of the dry matter in the daily ration and must comprise incorporable raw materials determined in accordance with a positive list. At least half of the supplementary feed must be produced in the geographical area.
- Consequently, by 1 January 2017 at the latest, in total at least 75 % of the dry matter in the overall daily feed ration supplied to the dairy herds must be produced in the geographical area.
- Also, a provision relating to the forage area available at farm level has been inserted: by 1 January 2017 at the latest, the minimum forage area actually used each year for feeding the goat herds must be 1 hectare for every 12 goats and must be located in the geographical area. The area of grassland on each farm must be at least 1 ha for every 24 goats. In order to satisfy this requirement, it is nevertheless permitted to buy fodder originating from the geographical area. In that case, an equivalent area is determined on the basis of 4 tonnes of dry matter = 1 hectare of forage area. This equivalence is limited to half the annual consumption of the herd in question.

#### Milk used

It has been specified that the milk used must be raw whole goat's milk which has not been homogenised and has not undergone any heat treatment. The milk's natural microbial flora is thus preserved. The milk may be stored only for a limited time, since it must be used within 24 hours of the last milking.

#### Production

Renneting is well supervised and the mixed, predominantly lactic, character of the curds is preserved. The purpose of pre-maturing is to multiply the milk's acidifying flora. Since this renneting technique requires a degree of precision, it is necessary to stipulate the temperature and the time.

Pre-draining on cloth followed by draining in a truncated cone mould, with at least one turn, is an essential stage in the 'Crottin de Chavignol'/'Chavignol' production process. It has an impact on the cheese's texture and shape.

Deferment by freezing the curds is permitted and is carried out in order to supplement the efforts made to stagger production and respond to winter demand during the Christmas and New Year period. Pre-draining on cloth is compatible with deferment by freezing the curds. Studies have shown that deferment by freezing the curds does not affect the cheeses' organoleptic characteristics when the reincorporation of frozen curds is limited to 50 %. The storage period for the frozen curds has been limited to 15 months in order to avoid any risk of them denaturing during storage. It is not permitted to label the cheese obtained from frozen curds with the word 'farm' or any indication suggesting farm origin. The clarification provided corresponds to current practices.

The salting requirements have been clarified: salting must be carried out with dry salt, in the mass or on the surface. This practice makes it possible to adjust correctly the quantity of salt to be applied depending on the development of the curds' characteristics.

#### Maturing, packing

Inoculation by means of complex surface floras (yeasts and moulds) is permitted. These are maturing or surface floras which are made up of natural floras present in the raw milk, floras developed in the whey and commercial floras belonging to the family of moulds of the genus *Geotrichum* or *Penicillium* and to the family of yeasts.

The specification previously sent contains an error: it refers to calculating the maturing period from when the cheese is removed from the mould, whereas the corresponding national text referred to the production date (corresponding for operators to the moulding date). In order to clarify the provision, it is proposed to specify that the maturing period must be calculated from the moulding date. On no account does this mean reducing that period.

Maturing plays a very important role in the development of the product's organoleptic characteristics. The drying speed and conditions (temperature above 10 °C and relative humidity of more than 70 %) make it possible to adjust the implantation of the surface floras which will be key to the continuation of maturing. A second stage, the parameters for which — except the positive temperature requirement — have been left to the cheesemakers' discretion, makes it possible to carry out maturing that leads to 'repassés' cheeses. In this case, after a conventional maturing phase enabling the cheeses to acquire a bluish covering, they are matured in a confined atmosphere.

Storage at below 10 °C (but at a positive temperature) is permitted for a maximum of 72 hours so that maturers can collect the cheeses which have not been matured.

#### *Labelling*

The labelling of each cheese or batch of cheeses must include the mandatory information laid down.

The label must include the European Union's AOP [PDO] symbol; the 'INAO' logo has been abolished.

Clarifications regarding the use of the designation and regarding the terms authorised in labelling, advertising, invoices and commercial documents have been added.

#### *National requirements*

A table setting out the main points to be checked has been added.

### SINGLE DOCUMENT

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

#### on the protection of geographical indications and designations of origin for agricultural products and foodstuffs<sup>(3)</sup>

#### 'CROTTIN DE CHAVIGNOL'/'CHAVIGNOL'

EC No: FR-PDO-0217-01004-15.06.2012

PGI ( ) PDO (X)

**1. Name**

'Crottin de Chavignol'/'Chavignol'

**2. Member State or third country**

France

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

**3.1. Type of product**

Class 1.3 — Cheeses

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

The cheese covered by the protected designation of origin 'Crottin de Chavignol'/'Chavignol' is obtained by lactic coagulation of raw whole goat's milk, with the addition of a small quantity of rennet. The curds are pre-drained on cloth. The minimum maturing period is 10 days from the moulding date. The cheese has a thin, ivory-coloured rind with or without white or blue moulds, and may at a later stage become darker, even brown, in the case of cheeses referred to as 'repassé': i.e. cheeses covered in a blue *Penicillium* and matured in a confined atmosphere which makes them soft. 'Crottin de Chavignol'/'Chavignol' has the shape of a flat cylinder, very slightly curved at the periphery. The edges are rounded. The central diameter is greater than the top and bottom diameters.

'Crottin de Chavignol'/'Chavignol' cheeses have the following analytical characteristics:

— the total dry matter content is between 37 g and 45 g per cheese,

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

- the fat content is at least 45 % of the dry matter content,
- the weight upon leaving the business is between 60 g and 90 g.

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

By 1 January 2017 at the latest, the milk used must come from herds comprising only goats of the Alpine breed.

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

Fodder represents at least 50 % of the dry matter in the daily ration and is made up of at least 70 % grass, hay or wrapped fodder.

Wrapped fodder is limited to at most 50 % of the dry matter in the fodder ingested daily. Ensilaged fodder is not permitted.

By 1 January 2017 at the latest, all the fodder must be produced in the geographical area.

The feed supplementing the fodder, consisting of concentrated and/or dehydrated feed, must make up at most 50 % of the dry matter in the daily ration and must comprise incorporable raw materials determined in accordance with a positive list.

At least half of the supplementary feed must be produced in the geographical area.

Consequently, by 1 January 2017 at the latest, at least 75 % of the dry matter in the overall daily feed ration supplied to the dairy herds must be produced in the geographical area defined at point 4 below.

In addition, by 1 January 2017 at the latest the minimum forage area actually used each year for feeding the goat herds must be 1 hectare for every 12 goats and must be located in the geographical area defined at point 4 below. The area of grassland on each farm must be at least 1 ha for every 24 goats. In order to satisfy this requirement, it is nevertheless authorised to buy fodder originating from the geographical area. In that case, an equivalent area is determined on the basis of 4 tonnes of dry matter = 1 hectare of forage area. This equivalence is limited to half the annual consumption of the herd in question.

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

The milk must be produced, and the cheeses made and matured in the geographical area defined at point 4 below.

### 3.6. *Specific rules on slicing, grating, packaging, etc.*

None

### 3.7. *Specific rules on labelling*

The labelling of each cheese or batch of cheeses covered by the designation of origin 'Crottin de Chavignol'/'Chavignol' must include:

- the name of the designation of origin in characters at least two-thirds the size of the largest characters on the label,
- the words 'appellation d'origine protégée' ['protected designation of origin'],
- the European Union's AOP [PDO] symbol.

Irrespective of the regulatory terms applicable to all cheeses, the use of any other adjective or words accompanying the said designation is prohibited in labelling, advertising, invoices and commercial documents, with the exception of:

- specific brand names or trademarks,
- maturing terms.

Every cheese sold by an intermediary must bear an individual label.

The name 'Crottin de Chavignol'/'Chavignol' followed by the words 'Appellation d'origine protégée' [protected designation of origin] must appear on the invoices and commercial documents.

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

The milk must be produced and the cheeses made and matured in the geographical area, which covers the Pays-Fort santerrois farming region and neighbouring areas, comprising municipalities located in the following departments:

- Cher:

The cantons of: Aix-d'Angillon, Baugy, La Chapelle-d'Angillon, Henrichemont, Léré, Levet, Mehun-sur-Yèvre, Nérondes, Saint-Doulchard, Saint-Martin-d'Auxigny, Sancergues, Sancerre, Vailly-sur-Sauldre: all the municipalities.

And the following municipalities: Argent-sur-Sauldre, Aubigny-sur-Nère, Blancafort, Bourges, Bussy, Cerbois, Civray, Corquoy, Lantan, Lazenay, Limeux, Lunery, Mareuil-sur-Arnon, Morthomiers, Nançay, Neuvy-sur-Barangeon, Oizon, Osmary, Plou, Poisieux, Preuilly, Primelles, Quincy, Raymond, Saint-Denis-de-Palin, Saint-Florent-sur-Cher, Saint-Germain-des-Bois, Saint-Laurent, Serruelles, Le Subdray, Villeneuve-sur-Cher, Vouzeron.

- Loiret:

The canton of Châtillon-sur-Loire: all the municipalities.

And the following municipalities: Bonny-sur-Loire, Cerdon, Coullons, Faverelles, Ousson-sur-Loire, Poilly-lès-Gien, Saint-Brisson-sur-Loire, Saint-Martin-sur-Ocre, Thou.

- Nièvre:

The cantons of: Cosne-Cours sur Loire Nord and Cosne-Cours sur Loire Sud: all the municipalities.

And the following municipalities: Arquian, Bulcy, Donzy, Garchy, La Charité-sur-Loire, Mesves-sur-Loire, Narcy, Pouilly-sur-Loire, Raveau, Saint-Andelain, Saint-Laurent-l'Abbaye, Saint-Martin-sur-Nohain, Saint-Quentin-sur-Nohain, Sully-la-Tour, Saint-Vérain, Tracy-sur-Loire, Varennes-lès-Narcy.

#### 5. Link with the geographical area

##### 5.1. Specificity of the geographical area

The geographical area is centred around the Pays-Fort santerrois farming region and extends into the neighbouring regions: Champagne berrichonne, Coteaux de la Loire et Sologne, characterised by the presence of grassland on clayey and clayey-chalky soils, favourable to supplying fodder for the goats.

Historically this area was a poor farming region where farms growing mixed crops, fodder, vines and orchards and rearing small hardy ruminants developed subsistence goat production. On those farms, the women reared the goats and processed the milk into cheese. The practice of pre-draining was one of the means for berrichon women to free themselves from the constraints of moulding by deferring that task in order to best manage the many other domestic or professional priorities which they had on those mixed-crop and mixed-livestock farms.

The word 'crottin' is thought to have come from the berrichon word 'crot', which means hole and referred in particular to the river banks where the women came to do their washing. The clayey soil which bordered those 'crots' was used by the farmers for pottery, initially to make small oil lamps and then small cheese moulds.

Rearing goats and using their milk to make cheese have therefore constituted a supplementary resource for farmers in the geographical area since at least the 16th century. In the berrichon farming and winegrowing areas, those small cheeses were often intended as food for the workers and day labourers in the fields or vineyards. Depending on the season and whether or not the milk was plentiful, 'Crottin de Chavignol'/'Chavignol' had or did not have white or blue moulds, or was even of the 'repassé' version in the middle of winter.

Today's production methods stem from those used in the past. The cheese is obtained by predominantly lactic coagulation of raw whole goat's milk, with the addition of a small quantity of rennet. During production, the curds must be pre-drained on cloth. The curds are then shaped in a truncated-cone mould of specified dimensions and turned at least once in the mould. Maturing takes at least 10 days at a controlled temperature and humidity. The confinement stage for making 'repassé' cheeses is in addition to the minimum maturing period.

#### 5.2. *Specificity of the product*

'Crottin de Chavignol'/'Chavignol' is a small cheese made from raw whole goat's milk and has the shape of flat cylinder, very slightly curved at the central diameter. It has a thin rind, with or without white or blue moulds.

The 'repassé' version of the cheese is covered in a blue *Penicillium* and is soft.

#### 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 use of a truncated-cone mould of specified dimensions gives 'Crottin de Chavignol'/'Chavignol' its characteristic shape, which is accentuated by turning the mould's contents half way through draining. The shape of 'Crottin de Chavignol'/'Chavignol' is also linked to a production process which includes pre-draining the curds.

The pre-draining stage, which gives the fresh cheese the moisture level expected upon removal from the mould, and its shape (weight/surface area ratio) influences the maturing floras in order to give 'Crottin de Chavignol'/'Chavignol' its characteristics. The shape is also linked to the use of the mould whose local origin is recognised.

'Crottin de Chavignol'/'Chavignol' is also characterised by the diversity of its appearance (thin rind, with or without white or blue moulds, and brown with blue moulds for the 'repassé' version).

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

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

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

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<sup>(4)</sup> See footnote 3.









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