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Information and Notices

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## I

(Resolutions, recommendations and opinions)

## RECOMMENDATIONS

## EUROPEAN CENTRAL BANK

## RECOMMENDATION OF THE EUROPEAN CENTRAL BANK

of 17 April 2014

to the Council of the European Union on the external auditors of the Central Bank of Malta

(ECB/2014/20)

(2014/C 122/01)

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 Article 27.1 thereof,

Whereas:

- (1) The accounts of the European Central Bank (ECB) and national central banks of the Member States whose currency is the euro are audited by independent external auditors recommended by the ECB's Governing Council and approved by the Council of the European Union.
- (2) The mandate of the Central Bank of Malta's current external auditors ended following the audit for the financial year 2013. It is therefore necessary to appoint external auditors from the financial year 2014.
- (3) The Central Bank of Malta has selected PricewaterhouseCoopers as its external auditors for the financial years 2014 to 2018,

HAS ADOPTED THIS RECOMMENDATION:

It is recommended that PricewaterhouseCoopers should be appointed as the external auditors of the Central Bank of Malta for the financial years 2014 to 2018.

Done at Frankfurt am Main, 17 April 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.7153 — BNPP/LASER)****(Text with EEA relevance)**

(2014/C 122/02)

On 10 April 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 the French 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 32014M7153. EUR-Lex is the online access to 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>

24 April 2014

(2014/C 122/03)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3820	CAD	Canadian dollar	1,5237
JPY	Japanese yen	141,63	HKD	Hong Kong dollar	10,7151
DKK	Danish krone	7,4665	NZD	New Zealand dollar	1,6126
GBP	Pound sterling	0,82300	SGD	Singapore dollar	1,7380
SEK	Swedish krona	9,0690	KRW	South Korean won	1 437,95
CHF	Swiss franc	1,2203	ZAR	South African rand	14,6234
ISK	Iceland króna		CNY	Chinese yuan renminbi	8,6381
NOK	Norwegian krone	8,2785	HRK	Croatian kuna	7,6220
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 044,00
CZK	Czech koruna	27,443	MYR	Malaysian ringgit	4,5184
HUF	Hungarian forint	307,73	PHP	Philippine peso	61,867
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	49,3237
PLN	Polish zloty	4,1914	THB	Thai baht	44,746
RON	Romanian leu	4,4608	BRL	Brazilian real	3,0621
TRY	Turkish lira	2,9450	MXN	Mexican peso	18,0648
AUD	Australian dollar	1,4916	INR	Indian rupee	84,4195

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

## V

*(Announcements)*

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2014/C 122/04)

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

**'FUNGO DI BORGOTARO'**

EC No: IT-PGI-0117-01146 – 28.08.2013

PGI (X) PDO ( )

**1. Heading in the product specification affected by the amendment**

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

<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.

## 2. Type of change

- Amendment to Single Document or Summary Sheet
- Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary has been published
- Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

## 3. Amendment(s)

### *Description of product*

- The nomenclature has been updated in keeping with the latest scientific denominations in mycology. New varieties have not been added or eliminated as a result of the new nomenclature.
- The dried mushroom category has been introduced, with a description of the marketing requirements, so that the name 'Fungo di Borgotaro' may also be used for the dried product. To date the production of 'Fungo di Borgotaro' has been restricted to fresh mushrooms because the product specification does not contain any description of the dried mushroom category or how to dry it. In the past — prior to the name being registered — there was evidence of this mushroom being preserved through drying. Mushroom drying has always been of prime importance to inhabitants of the area since it allowed the mushrooms to be sold, as proven in the historical documents and in the references contained in points (d) and (f) of the 1994 Summary Sheet.
- The phrase 'water content of less than 90%' has been changed to 'water content of no more than 90%'. Empirical studies have shown that some very healthy specimens have a water content of exactly 90%.

### *Geographical area*

- The geographical production area has been extended to include the municipalities of Berceto, Compiano, Tornolo and Bedonia in the Province of Parma, and Zeri in the Province of Massa Carrara, since these municipalities are adjacent to the present production area. Over time, factors have emerged in each of these areas that, in addition to territorial and pedo-climatic continuity, have guaranteed the same continuity of production, historical experience, traditions and link with the environment as in the areas currently included in the product specification. The districts included in the original geographical area and those to be added also share the same methods for managing their fungal and woodland heritage. In fact, almost 50 years ago special reserves were established in these areas to safeguard the mushrooms, with the same regulations for gathering also adopted.

### *Proof of origin*

- The procedures that operators must follow in order to guarantee the product's origin have been updated.

### *Method of production*

- Technical details relating to the types of woodland management and number of standards have been removed, in favour of simpler wording in the product specification referring to observance of regional forestry rules.

- The gathering period for 'Fungo di Borgotaro' has been clarified in the product specification. The start and end points of the gathering period have been chosen on the basis of the mushroom's fructification, which depends on the specific climatic conditions of the indicated period from 1 April to 30 November. This clarification of the gathering period is also intended to combat the marketing of fraudulent 'Fungo di Borgotaro' products during seasons when it could not actually be found.
- Information relating to the ban on gathering sporocarps with a cap diameter of less than 2 cm, provided that they are not concrescent with sporocarps with a larger diameter, has been removed. The minimum diameter for gathering is set out in regional legislation; compliance with these regulations is therefore sufficient.
- An error in Article 6(b) has been corrected — conifers cannot be coppiced, so it is not possible to change the method of woodland management.

#### Labelling

- Rules relating to the labelling of the dried product have been introduced.
- The 'Fungo di Borgotaro' PGI logo and a description of it have been added.

#### Packaging

- Rules relating to the packaging of the dried product have been introduced.
- The option of packaging the fresh product in smaller crates (25 cm × 30 cm) has been included, to enable smaller quantities than the 3 kg traditional crates to be marketed.

#### 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>

#### 'Fungo di Borgotaro'

EC No: IT-PGI-0117-01146 – 28.08.2013

PGI (X) PDO ( )

#### 1. Name

'Fungo di Borgotaro'

#### 2. Member State or Third Country

Italy

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

##### 3.1. Product Type

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

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

The protected geographical indication 'Fungo di Borgotaro' is restricted to the fresh and dried sporocarps of the following varieties of *Boletus* section *Boletus* according to Moser:

- *Boletus aestivalis* (also known as *Boletus reticulatus* Schäffer ex Baudin), locally called 'rosso' (red) or 'fungo del caldo' (hot weather mushroom):

pileus: initially hemispheric, then convex — pulvinate; pubescent dry cuticle (viscid when it rains, cracked in dry conditions); more or less dark, uniform red-brown colour;

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



stipe: firm, initially ventricose, then slimmer and cylindrical or swollen at the base, the same colour as the pileus but in lighter shades, entirely covered by a reticulum that is nearly always highly visible and has a whitish mesh that grows darker;

flesh: softer than other porcini mushrooms, white, without colour gradations under the pileus cuticle, with a very pleasant scent and flavour;

habitat: predominantly in chestnut woods — growing season May to September.

- *Boletus pinicola* Vittadini (also known as *Boletus pinophilus* Pilát and Dermek), locally called ‘moro’ (dark):

pileus: hemispheric to barely convex; whitish pruinose cuticle that is initially tight and tomentose, then glabrous and dry, with a garnet-red, rusty-brown-vinous colour;

stipe: compact, firm and thickset, white to ochre to rusty-brown, with a fairly subtle reticulation restricted to the parts near the bulb;

flesh: white, unchanging, vinous-brown beneath the pileus cuticle, with an unremarkable scent and a sweet and delicate flavour;

habitat: the summer mushroom, which is stockier, is found mostly in chestnut woods, from June; the autumn mushroom, which is slimmer, prefers beech woods and the cover of silver firs.

- *Boletus aereus* Bulliard ex Fries, known locally as ‘magnan’:

pileus: hemispheric, then convex and finally flat — broad; dry and velvety cuticle, with bronze-copper colouring, especially in adult specimens;

stipe: firm, initially ventricose then lengthening out, with a brown to ochreous colour, and fine reticulation concentrated around the top parts;

flesh: firm, white, unchanging; fragrant scent, intense and very pure mushroomy flavour;

habitat: predominantly found in oak woods and chestnut woods, from July to September, preferring xerothermic conditions more than any other *Boletus* variety.

- *Boletus edulis* Bulliard ex Fries, known locally as ‘fungo del freddo’ (cold weather mushroom), in particular its white form:

pileus: initially hemispheric, then barely convex; glabrous and matt, slightly sticky in damp conditions; the cuticle cannot be peeled off and has variable colouring, from creamy white to chestnut-brown and black-brown, including all shades in between;

stipe: firm, initially rounded and then lengthening out; whitish to hazel in colour and growing lighter at the base; not always reticulated;

flesh: firm, white, shaded with the colour of the cuticle, unchanging, with a delicate scent and flavour;

habitat: beech, fir and chestnut woods, from the end of September until the first snow falls. Summer forms are rare.

At its release for consumption, the mushroom can be fresh or dried, and all varieties must have the specific organoleptic qualities outlined below. In particular, the scent of the sporocarps must be characterised by a clean, non-spicy aroma without any notes of hay, liquorice or fresh wood.

Commercial specifications

— fresh 'Fungo di Borgotaro'

'Fungo di Borgotaro' sold fresh must be sound, with a firm stipe and pileus, and cleaned, with no soil or foreign bodies. The sporocarps must have no subcutaneous distortions from Diptera larvae or other insects on more than 20 % of the surface. Sporocarps must have a smooth surface that is not dehydrated, and a water content of no more than 90 % of the total weight, or a specific weight of between 0,8 and 1,1, free from wrinkles due to loss of moisture.

— dried 'Fungo di Borgotaro'

Only the following qualifiers may be used in marketing dried 'Fungo di Borgotaro':

(a) 'extra', which must meet the following presentation characteristics and requirements:

- only slices and/or sections of the pileus and/or stipe, whole at the time of packaging, in quantities of not less than 60 % of the finished product,
- colour of the flesh at the time of packaging: white to cream,
- fragments may be present as a result of handling only,
- traces of larvae: not more than 10 % by mass,
- darkened hymenium: not more than 5 % by mass;

(b) 'special', which must meet the following presentation characteristics and requirements:

- sections of the pileus and/or stipe,
- colour of the flesh at the time of packaging: cream to hazel,
- fragments may be present as a result of handling only,
- traces of larvae: not more than 15 % by mass,
- darkened hymenium: not more than 10 % by mass;

(c) 'commercial', which must meet the following presentation characteristics and requirements:

- pieces of mushroom, including small fragments: not more than 15 % by mass,
- colour of the flesh at the time of packaging: light brown to dark brown,
- fragments may be present as a result of handling,
- traces of larvae: not more than 25 % by mass,
- darkened hymenium: not more than 20 % by mass.

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

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

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

The mushrooms must be produced and gathered within the geographical area.

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

Sporocarps sold fresh must be separated by variety if possible, and marketed in wooden containers, preferably made of beech or chestnut, that are 50 cm long and 30 cm wide, or 25 cm by 30 cm, with low sides enabling them to be arranged in a single layer. The container must be covered by a net with a sealed band, to prevent removal of the contents without breaking the seal.

The dried product must be packaged in wooden, wicker, ceramic or terracotta containers, holding 20, 50, 100 or 200 g of dried product and bearing a progressive serial number. The packaging must be sealed in such a way as to prevent removal of the contents without breaking the seal.

### 3.7. Specific rules concerning labelling

The containers or packaging for the fresh and dried product must show the wording 'Fungo di Borgotaro' and 'Indicazione geografica protetta' (protected geographical indication) in printed letters of the same size, as well as the logo, the Union symbol and references to the name, business name and address of the packager and any additional information that does not have any laudatory purport and is not such as to mislead the consumer regarding the nature and characteristics of the mushroom.

The 'Fungo di Borgotaro' logo is as follows:



## 4. Concise definition of the geographical area

The production area for 'Fungo di Borgotaro' covers the suitable areas of the municipalities of Berceto, Borgotaro (Borgo Val di Toro), Albareto, Compiano, Tornolo and Bedonia in the Province of Parma, and of the municipalities of Pontremoli and Zeri in the Province of Massa Carrara.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

The 'Fungo di Borgotaro' production area is characterised by complete climatic homogeneity in terms of its rainfall, with uniform precipitation on the two sides of the Apennines, and in its temperature range. In geological terms, the area is characterised by predominantly arenaceous formations, with few argillaceous areas. The pedological profile of the area is therefore also uniform, as is the retention and circulation of precipitation in the horizons beneath the humic stratum, which ensure that the undergrowth has sufficient moisture for mushrooms to grow — an essential factor for mushroom production and particularly for these four *Boletus* varieties.

Another common feature of the whole production area is the management of its mushroom heritage. In fact, almost 50 years ago special reserves were established in these areas to safeguard the mushrooms, with the same regulations for gathering also adopted. The purpose of these reserves was to regulate access for foragers, limiting the opening days and amount of mushrooms that could be gathered, in order to preserve both the woods and the fungi from over-exploitation.

## 5.2. Specificity of the product

All 'Fungo di Borgotaro' varieties are characterised by an intense, clean, non-spicy aroma without any notes of hay, liquorice or fresh wood. 'Fungo di Borgotaro' maintains its scent even when dried, unlike porcini mushrooms from other areas, which lose this organoleptic characteristic once dried.

## 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)

For centuries, the reputation of 'Fungo di Borgotaro' has been growing and growing in the Valtaro and Valmagra regions, becoming one of the most prized mushrooms both in local parlance and in local markets.

An early attestation of 'Fungo di Borgotaro' production can be found in the 'Istoria di Borgo Val di Taro che riguarda insieme la mutazione dei domini in Italia e Lombardia sotto i Pontefici, i Re, gli Imperatori di occidente da Carlo Magno che come molte città si fecero Repubbliche' by A.C. Cassio (1669-1760) ('History of Borgo Val di Toro, regarding the changes in rule in Italy and Lombardy under the popes, kings and emperors of the West since Charlemagne, and how many cities became republics'). This work described the mushroom's properties, the production area, and the ways of gathering and distributing the product. Further evidence of this mushroom production comes from Lorenzo Molossi's 'Vocabolario Topografico dei Ducati di Parma Piacenza e Guastalla' (Parma, 1832-34) ('Topographical dictionary of the Duchies of Parma, Piacenza and Guastalla'), and Tommaso Grilli's 'Manipolo di cognizioni con cenni storici di Albareto di Borgotaro' published in 1893 (Collection of knowledge on and historical accounts of Albareto di Borgotaro), which mention the activities of the region and explicitly refer to the presence and importance of mushroom production in the area, also describing the traditions of gathering and processing the mushrooms.

'Fungo di Borgotaro' took on real economic importance at the end of the 1800s, with the birth of the first businesses that began to process and market the mushrooms by drying them.

By the end of the 1800s, processing and marketing the product had grown to such an extent that it supported a flourishing export trade, particularly to countries in North and South America. The need to obtain authorisation for an 'origin mark' then emerged in an article by C. Bellini in 1933 that appeared in 'Avvenire Agricolo' (farming future) and was republished in 1975 by the 'A. Emmanuelli' Association. Given the importance of mushroom-growing, the Borgotaro municipal authorities established a twice-weekly market for trading the product, especially the dried variety, by means of a special regulation at the end of 1928.

The reputation of 'Fungo di Borgotaro' is also upheld by numerous articles in tourist and gastronomic magazines and by annual events. The article entitled 'Alla scoperta del Fungo di Borgotaro' (discovering the 'Fungo di Borgotaro') published in 'Gustame' (Taste me) in September 2009, pp. 88-89, describes Borgo Val di Taro and its two valleys as famed for their mushrooms. The magazine 'Gustare l'Italia' (The taste of Italy) of September 2011, p. 11, devotes an entire section to 'Fungo di Borgotaro', the area in which it is produced, its organoleptic characteristics and the producer associations which over the years have striven to protect this high-quality product. The fame of 'Fungo di Borgotaro' is also linked to the passion of the many mushroom foragers who travel from all over Italy to the Valtaro woods during the gathering period. The article entitled 'Dalle Marche in cerca dei porcini' (from the Marche region in search of porcini mushrooms) in the Gazzetta di Parma newspaper of 17 October 2009 describes the interest shown by the Marche's mycologists in 'Fungo di Borgotaro' and in the Valtaro area.

Finally, the annual 'Fungo di Borgotaro' festival has been held in Borgo Val di Taro since 1975.

**Reference to publication of the specification**

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

The Ministry launched the national objection procedure with the publication of the proposal for amending the product specification for the 'Fungo di Borgotaro' PGI in Official Gazette of the Italian Republic No 161 of 11 July 2013.

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

or alternatively:

by going direct 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' (on the top right of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

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

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

(2014/C 122/05)

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>.

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

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

**РОЗОВО МАСЛО' (BULGARSKO ROZOVO MASLO)**

**EC No BG-PGI-0005-01050 – 26.10.2012**

**PGI ( X ) PDO ( )**

**1. Name**

'Българско розово масло' (Bulgarsko rozovo maslo)

**2. Member State or Third Country**

Bulgaria

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

**3.1. Type of product**

Class 3.2: Essential oils

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

'Bulgarsko rozovo maslo' is an essential oil obtained by means of the steam distillation of flowers of the Damask rose (*Rosa damascena* Mill.).

**External appearance:** Oily transparent liquid

**Colour:** Yellow or yellowish green

**Smell:** Characteristic aroma of roses

**Physico-chemical indicators:** These are determined by means of gas chromatography. The representative and typical constituents that have been identified are present in the following proportions, and this is what determines the oil's chromatographic profile:

Constituents	Content (%)
ETHANOL	up to 3,0
LINALOL	between 1,0 and 3,0
PHENYLETHYL ALCOHOL	up to 3,0
CITRONELLOL	between 24,0 and 35,0
NEROL	between 5,0 and 12,0
GERANIOL	between 13,0 and 22,0
GERANYL ACETATE	up to 1,5
EUGENOL	up to 2,5
METHYLEUGENOL	up to 2,0
FARNESOL	at least 1,4

<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.

Constituents	Content (%)
HYDROCARBONS:	
C <sub>17</sub> (heptadecane)	between 1,0 and 2,5
C <sub>19</sub> (nonadecane) (*)	between 8,0 and 15,0
C <sub>19</sub> (nonadecene) (**)	between 2,0 and 5,0
C <sub>21</sub> (heneicosane)	between 3,0 and 5,5
C <sub>23</sub> (tricosane)	between 0,5 and 1,5

(\*) a saturated hydrocarbon with the chemical formula  $\text{CH}_3(\text{CH}_2)_{17}\text{CH}_3$   
(\*\*) a non-saturated hydrocarbon (with one or more double carbon bonds) with the chemical formula  $\text{CH}_3(\text{CH}_2)_{16}\text{CH} = \text{CH}_2$

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

#### (a) Damask rose (*Rosa damascena* Mill.)

Fresh rose blossom comprising the petals and sepals of roses of the species *Rosa damascena* Mill., with shoots, leaves and buds removed, and without any mechanical impurities (e.g. mud, stones).

#### (b) Water

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

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

Picking, transporting and storage of rose blossom:

The picking of rose blossom usually begins in May, starting in fields at elevations of 300-400 m above sea-level and continuing for about 20-25 days, when the rose blossoms have attained the required maturity and have 14-40 pinkish red petals and a pleasant and characteristic fragrance. The picking of rose blossom begins at 5-6 a.m. and continues until 11-12 noon. The quality of 'Bulgarsko rozovo maslo' is guaranteed by compliance with the requirement that the rose blossoms be processed not later than 10-15 hours after they have been picked, so as to preserve the raw material's freshness and quality.

The blossom is transported to the distilleries immediately after picking, and distilling is carried out round the clock. The rose blossom is sorted, some for immediate processing and some for storage for no more than 15 hours (when the weather is cool and the temperature of the blossom is no more than 20° C) prior to distillation, depending on the time when it was picked.

Processing of the rose blossom – processing stages:

**Distillation:** The rose blossom is placed in the still in a volume equal to 100 kg per cubic metre and is mixed with water in a ratio of 1:4 to 1:5; this mixture is heated and is transformed by the steam and water into a boiling paste, which is stirred using an automatic device. The essential oils extracted by the steam are cooled and conveyed into receiving flasks, in which they are collected. About 3 500 kg of rose blossom is needed to obtain 1 kg of rose oil.

**Cohobation (concentration) of the distilled liquid:** is carried out in a continuously operating cohobation column in which the initial distillate undergoes multiple redistillation.

**Separation, dehydration and filtration of the rose oil:** the essential oil is separated in Florentine vessels, after which any mechanical impurities and water are removed by heating it to 30 °C and filtration.

**Blending:** Commercial batches are prepared by combining (blending) the rose oil produced in one installation (companies' own blends) or by blending oil produced in various installations.

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

Storage: On separate protected premises, including in bank vaults, at a temperature of  $15 \pm 5$  °C, out of direct sunlight and away from heat sources, in sealed heat-resistant glass vessels with a capacity of up to 5 000 g fitted with special stoppers preventing direct contact with air, or in lacquer-coated aluminium tanks.

Transport and packaging: In lacquer-coated aluminium tanks or in traditional cylindrical vessels (*konkumi*) whose necks are closed by means of corks and a welded metal plate on top), or in glass jars and vials. The traditional vessels are wrapped in white cloth with traditional accessories, namely a tricolour ribbon and string and a guarantee certificate tied around their necks. Packagings differ and vary in weight from 0,5 g to 5 000 g. The traditional vessels or tanks are transported in standard wooden cases, boxes certified for the carriage of hazardous goods, or ordinary strong corrugated cardboard boxes, subject to a weight limit of 10 kg net.

### 3.7. Specific rules concerning labelling

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## 4. Concise definition of the geographical area

The geographical region where 'Bulgarsko rozovo maslo' is produced includes the following municipalities:

- in Plovdiv Province: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie and Hisarya,
- in Stara Zagora Province: Bratya Daskalovi, Gurkovo, Kazanlak, Maglizh, Nikolaevo, Pavel Banya and Stara Zagora,
- in Pazardzhik Province: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera and Strelcha,
- in Sofia Province: Ihtiman, Koprivshitsa and Mirkovo

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

Natural and climatic factors

The Damask rose is traditionally grown in the Valley of Roses (Rozovata Dolina) in Central Bulgaria at elevations between 370 and 625 m. The region is characterised by light, sandy brown forest soils which do not retain water, and climatic conditions favourable for growing roses. Thanks to the mild winters and an average annual temperature of 10,6 °C, the blossoms bud in February. The high humidity levels in May and June are optimal for slow and even blooming during the harvesting period.

Historical and human factors

The production of 'Bulgarsko rozovo maslo' is a traditional occupation of the population of the Rozovata Dolina. Over its more than 300-year history the local population has accumulated specialist knowledge of high-quality seed development and rose cultivation and brought technological innovation to the industry. The harvest takes place over a 20 to 30-day period and requires special skills: between several hours before daybreak and the early morning only blossoms with at least one open petal are picked with the sepals, without damaging the stem or the branches. Closed buds are left on the stem for later harvesting. Only experienced distillers are qualified to judge when the blossom is ready to be put in the stills, determine the ratio of blossom to water and decide the optimal distillation temperature. These skills are handed down from generation to generation and serve to improve the stills in which 'Bulgarsko rozovo maslo' is made, ensuring a consistently high quality of the end product.

### 5.2. Specificity of the product

The specific and distinctive characteristics of 'Bulgarsko rozovo maslo' are its rich aroma, its pale, yellowish-green colour, its very good fixative qualities, its long-lingering aroma, and its balanced composition of volatile substances and hydrocarbons.



The chemical characteristics of 'Bulgarsko rozovo maslo' are closely linked to the region's geographical traits and set it apart from rose oils produced in other parts of the world. These are: a 24-35 % citronellol content (compared with 39-49 % for producers elsewhere in the world); a ratio of citronellol to geraniol of 1,1:2,5 (compared with 2,3:4,8 for producers elsewhere in the world); A distinguishing characteristic of 'Bulgarsko rozovo maslo' is the presence of a great many typical components such as farnesol and geranyl acetate, and a low methyleugenol content.

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 specific qualities of 'Bulgarsko rozovo maslo' result from the combined action of factors linked to the geographical area. Climatic conditions influencing the even blooming, the yield and the blossom's oil content are the mild temperatures (15–25 °C), the high atmospheric humidity (over 60 %), the limited variation between day-time and night-time temperatures, and the sufficient degree of soil moisture. These conditions ensure that the roses bloom evenly and fully and accumulate large quantities of high-quality rose oil. To extract as much of the valuable constituents as possible, the technique used to produce 'Bulgarsko rozovo maslo' requires the rose blossom to be processed round the clock, immediately after harvesting; for this reason the distilleries are located in close proximity to the rose fields.

Production of 'Bulgarsko rozovo maslo', and its development, started in the 17th century and has been described by Dr Kosyo Zarev in his book *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Rose production and traditional cultivation in Bulgaria), published in 2008. In the late 18th and early 19th centuries, 'Bulgarsko rozovo maslo' captured markets around the world. Bulgaria became the main supplier to Europe's perfume industry. 'Bulgarsko rozovo maslo' used to be widely applied in medicine as a valuable drug, and in cooking as aromatic seasoning.

Soon after the fledgling Bulgarian Principality was created in 1878 the first laws were enacted regulating the quality and purity of 'Bulgarsko rozovo maslo'. A book entitled *Parva konferentsia varhu Rozovata industrija* ('The first conference on the rose industry'), published in 1906., explains: 'After the ministerial decree banning the import of geraniums was issued in 1889, the price of "Bulgarsko rozovo maslo" immediately soared to unimaginable heights.'

Official reports to the Bulgarian Foreign Ministry from its consulates and legations in New York (USA), Vichy (France) and North Perth (Australia) and testimony from 1939-45 point to a strong interest in 'Bulgarsko rozovo maslo', which continued even during World War II. A letter of 19 December 1939 from the Royal Bulgarian Consulate to the Ministry, still written in old Bulgarian spelling, reports that 'Mr William A. Hoffman, a chemical engineer currently based in New York, has informed us that that he wishes and is able to set up a regular trade in "Bulgarsko rozovo maslo" on very favourable terms for both parties'. In a letter dated 20 January 1941, an economic adviser to the Ministry, Mr K. Dobrev, informed the Royal Legation in Vichy of 'conditions under which "Bulgarsko rozovo maslo" could be sold in occupied France'. A letter dated 24 February 1944 informed the Ministry that 'the price of "Bulgarsko rozovo maslo" now stands at 5 000 Swiss Francs per kilogramme.' The East-West Trading Company of Australia wrote on 5 October 1945 that 'moreover we would be very interested in "Bulgarsko rozovo maslo" or in representing its manufacturers in Australia'.

'Bulgarsko rozovo maslo' has built up and maintained its international popularity and worldwide reputation by winning numerous awards at international exhibitions and fairs from the 1880s to the present day. In a chapter entitled 'Awards won by Bulgarian rose oil' in his book *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Rose production and traditional cultivation in Bulgaria), Dr Kosyo Zarev writes: 'The high-quality of Bulgarian rose oil has won dozens of medals and awards at many exhibitions, shows and trade fairs'. Zarev goes on to mention that manufacturing and trading companies for 'Bulgarsko rozovo maslo' won gold, silver and bronze medals in the late 19th and early 20th centuries at fairs in Vienna (1873), Philadelphia (1876), Chicago (1895), Grasse (1902), Paris, Antwerp (1894), Amsterdam, Liège, Milan and London. The book also mentions the awards 'Bulgarsko rozovo maslo' has won in Bulgaria itself, namely the Plovdiv Fair and the 1968 Third International Essential Oils Conference.

Festivities marking the tricentenary of Bulgaria's rose oil industry were held in 1964, and the Bulgarian Chamber of Commerce and Bulgarian Rose Directorate awarded gold medals and awards to various organisations that had contributed to the industry's development. The traditional Rose Festival has been held every year since 1903, with recreations of rose picking and distilling as some of its regular features.

Before the Second World War, 'Bulgarsko rozovo maslo' met 70-90 % of world demand for rose oil. Currently Bulgaria produces 1,5 to 2 tonnes annually, which is mainly exported. It now meets 40-50 % of global demand, according to a report by the Institute for Roses and Essential Oil Crops in Kazanlak issued for the jubilee scientific session of 2 July 2007.

In 1994 'Bulgarsko rozovo maslo' was entered in the Bulgarian State Patents Register as a protected designation of origin under No 052-01.

**Reference to publication of the specification**

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

<http://www.mzh.government.bg/MZH/bg/ShortLinks/ZashiteniNaimenovania/Zaiavlenie.aspx>

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



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