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⁽¹⁾ Text with EEA relevance

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⁽¹⁾ Text with EEA relevance

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.7161 — DCC Energy/Qstar Försäljning/Qstar/Card Network Solutions)****(Text with EEA relevance)**

(2014/C 153/01)

On 24 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⁽¹⁾. The full text of the decision is available only in the 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 32014M7161. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates⁽¹⁾

20 May 2014

(2014/C 153/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3702	CAD	Canadian dollar	1,4921
JPY	Japanese yen	138,88	HKD	Hong Kong dollar	10,6225
DKK	Danish krone	7,4646	NZD	New Zealand dollar	1,5978
GBP	Pound sterling	0,81400	SGD	Singapore dollar	1,7160
SEK	Swedish krona	9,0294	KRW	South Korean won	1 404,75
CHF	Swiss franc	1,2223	ZAR	South African rand	14,3419
ISK	Iceland króna		CNY	Chinese yuan renminbi	8,5470
NOK	Norwegian krone	8,1360	HRK	Croatian kuna	7,6175
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 708,55
CZK	Czech koruna	27,479	MYR	Malaysian ringgit	4,4109
HUF	Hungarian forint	305,46	PHP	Philippine peso	59,921
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	47,3166
PLN	Polish zloty	4,1893	THB	Thai baht	44,616
RON	Romanian leu	4,4330	BRL	Brazilian real	3,0362
TRY	Turkish lira	2,8934	MXN	Mexican peso	17,7229
AUD	Australian dollar	1,4797	INR	Indian rupee	80,3485

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

WITHDRAWAL OF OBSOLETE COMMISSION PROPOSALS

(2014/C 153/03)

List of proposals withdrawn

Document	Interinstitutional procedure	Title
Foreign Policy Instruments		
COM(2009) 395	2009/0111/CNS	Proposal for a Council Regulation amending Council Regulation (EC) No 314/2004 concerning certain restrictive measures in respect of Zimbabwe
Development and Cooperation-Europe Aid/Foreign Policy Instruments		
COM(2009) 195	2009/0058/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 1717/2006 establishing an Instrument for Stability
Employment, Social Affairs and Inclusion		
COM(2011) 336	2011/0147/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 1927/2006 establishing the European Globalisation Adjustment Fund
Environment		
COM(2003) 624	2003/0246/COD	Proposal for a Directive of the European Parliament and of the Council on access to justice in environmental matters
COM(2006) 232		Proposal for a Directive of the European Parliament and of the Council establishing a framework for the protection of soil and amending Directive 2004/35/EC
Eurostat		
COM(2011)335	2011/0146/COD	Proposal for a Regulation of the European Parliament and of the Council on European statistics on safety from crime
External Relations Area		
COM(1973) 1929		Proposal for a Council Regulation opening, allocating and providing for the administration of the Community tariff quota for other woven fabrics of cotton falling within heading No 55.09 of the Common Customs Tariff and originating in the Lebanese Republic (1974)
COM(1980) 662		Proposal for a Council Regulation on the application of the EEC-Algeria, Morocco, Tunisia, Egypt, Lebanon, Jordan, Syria, etc. Association Council Decisions replacing Units Of Account by European Units of Account in Protocol No 2 to the Cooperation Agreement between the European Economic Community and these countries

Document	Interinstitutional procedure	Title
COM(1983) 303		Proposals for Council Regulations again amending Articles 6 and 17 of the Protocol concerning the definition of the concept of originating products and methods of administrative cooperation to the Cooperation Agreement between the European Economic Community and Algeria, Egypt, Jordan, Lebanon, Morocco, Syria, Tunisia
COM(1985) 534		Proposal for a Council Regulation (EEC) amending, as regards certain transactions with South Africa, arrangements applicable to imports and exports of certain products
COM(1989) 19		Proposal for a Council Regulation suspending tariff concessions and increasing duties under the combined nomenclature with regards to certain products originating in the United States
Health and Consumers		
COM(2008) 663 modified by COM(2011) 633, and COM(2012) 48	2008/0256/COD	Proposal for a Directive of the European Parliament and of the Council amending, as regards information to the general public on medicinal products subject to medical prescription, Directive 2001/83/EC on the Community code relating to medicinal products for human use
COM(2008) 662 modified by COM(2011) 0632 and COM(2012) 0049	2008/0255/COD	Proposal for a Regulation of the European Parliament and of the Council amending, as regards information to the general public on medicinal products for human use subject to medical prescription, Regulation (EC) No 726/2004 laying down Community procedures for the authorisation and supervision of medicinal products for human and veterinary use and establishing a European Medicines Agency
Human Resources and Security		
COM(2005) 190	2005/0072/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EEC) No 1210/90 on the establishment of the European Environment Agency and the European Environment Information and Observation Network as regards the term of office of the Executive Director
COM(2005) 190 - 2	2005/0073/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EEC) No 337/75 establishing a European Centre for the Development of Vocational Training as regards the Director's term of office
COM(2005) 190 - 3	2005/0074/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EEC) No 1365/75 on the creation of a European Foundation for the improvement of living and working conditions as regards the term of office of the director and deputy director
COM(2005) 190 - 4	2005/0075/ COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EEC) No 1360/90 establishing a European Training Foundation as regards the Director's term of office

Document	Interinstitutional procedure	Title
COM(2005) 190 - 5	2005/0076/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EEC) No 302/93 on the establishment of a European Monitoring Centre for Drugs and Drug Addiction as regards the Director's term of office
COM(2005) 190 - 6	2005/0077/COD	Proposal for a Council Regulation amending Regulation (EC) No 40/94 as regards the term of office of the President of the Office for Harmonisation in the Internal Market
COM(2005) 190 - 7	2005/0078/COD	Proposal for a Council Regulation amending Regulation (EC) No 2100/94 as regards the term of office of the President of the Community Plant Variety Office
COM(2005)190 - 8	2005/0079/COD	Proposal for a Council Regulation amending Regulation (EC) No 2965/94 setting up a Translation Centre for bodies of the European Union as regards the Director's term of office
COM(2005)190 - 9	2005/0080/COD	Proposal for a Council Regulation amending Regulation (EC) No 1035/97 establishing a European Monitoring Centre on Racism and Xenophobia as regards the Director's term of office
COM(2005)190 - 10	2005/0081/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 178/2002 as regards the term of office of the Executive Director of the European Food Safety Authority
COM(2005)190 - 11	2005/0082/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 851/2004 establishing a European Centre for disease prevention and control as regards the Director's term of office
COM(2005)190 - 12	2005/0083/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 726/2004 as regards the term of office of the Executive Director of the European Medicines Agency
COM(2005)190 - 13	2005/0084/COD	Proposal for a Council Regulation amending Regulation (EC) No 1321/2004 Council as regards the term of office of the Executive Director of the European GNSS Supervisory Authority
COM(2005)190 - 14	2005/0085/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 2062/94 establishing a European Agency for Health and Safety at Work as regards the Director's term of office
COM(2005)190 - 15	2005/0086/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 1406/2002 establishing a European Maritime Safety Agency as regards the Executive Director's term of office
COM(2005)190 - 16	2005/0087/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 1592/2002 as regards the term of office of the Executive Director and the Directors of the European Aviation Safety Agency

Document	Interinstitutional procedure	Title
COM(2005)190 - 17	2005/0088/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EC) No 881/2004 establishing a European Railway Agency as regards the term of office of the Executive Director
COM(2005)190 - 18	2005/0089/COD	Proposal for a Council Regulation amending Regulation (EC) No 2007/2004 as regards the term of office of the Executive Director and the Deputy Executive Director of the European Agency for the Management of Operational Cooperation at the External Borders of the Member States of the European Union
Internal Market and Services		
COM(2004) 582	2004/0203/COD	Proposal for a Directive of the European Parliament and of the Council amending Directive 98/71/EC on the legal protection of designs
COM(2010) 350	2010/0198/CNS	Proposal for a Council Regulation (EU) on the translation arrangements for the European Union patent
COM(2008) 396	2008/0130/APP	Proposal for a Council Regulation on the Statute for a European private company
Mobility and Transport		
COM(2011) 710	2011/0327/COD	Proposal for a Directive of the European Parliament and of the Council amending Directive 2006/126/EC of the European Parliament and of the Council as regards driving licences which include the functionalities of a driver card
COM(2007) 497	2007/0183/CNS	Proposal for a Council Decision on the conclusion of a Protocol amending the Agreement between the European Community and the Kingdom of Morocco on certain aspects of air services in order to take account of the accession to the European Union of the Republic of Bulgaria and Romania
Taxation and Customs Union		
COM(2002) 64	2002/0041/CNS	Proposal for a Council Directive amending Directive 77/388/EEC as regards the special scheme for travel agents
COM(2003)78 - 2	2003/0057/COD	Proposal for a Regulation of the European Parliament and of the Council amending Regulation (EEC) No 218/92 on administrative co-operation in the field of indirect taxation (VAT) as regards additional measures regarding supplies of travel services
COM(2004)728 - 1	2004/0261/CNS	Proposal for a Council Directive amending Directive 77/388/EEC with a view to simplifying value added tax obligations
COM(2008) 497	2008/0164/ACC	Proposal for Council Regulation amending Council Regulation (EEC) No 2112/78 concerning the conclusion of the Customs Convention on the international transport of goods under cover of TIR carnets (TIR Convention) of 14 November 1975 at Geneva
Codifications		
COM(2007) 755	2007/0256/COD	Proposal for a Council Regulation of the European Parliament and of the Council on the statistical classification of economic activities in the European Community
COM(2008) 99	2008/0037/COD	Proposal for a Council Directive concerning veterinary checks in intra-Community trade (codified version)

Document	Interinstitutional procedure	Title
COM(2008) 351	2008/0115/COD	Proposal for a Directive of the European Parliament and of the Council on the approximation of the laws of the Member States relating to the driver's seat on wheeled agricultural or forestry tractors (codified version)
COM(2008) 697	2008/0204/COD	Proposal for a Council Directive laying down control rules and measures to combat African horse sickness (codified version)
COM(2009) 299	2009/0080/COD	Proposal for a Council Directive .../.../EC on the marketing of seed potatoes
COM(2010) 359	2010/0194/COD	Proposal for a Directive of the European Parliament and of the Council on the marketing of material for the vegetative propagation of the vine
COM(2010) 508	2010/0261/COD	Proposal for a Directive of the European Parliament and of the Council on the permissible sound level and the exhaust system of motor vehicles (codification)
COM(2010) 510	2010/0264/COD	Proposal for a Directive of the European Parliament and of the Council on rear-mounted roll-over protection structures of narrow-track wheeled agricultural and forestry tractors (codification)
COM(2010) 610	2010/0302/COD	Proposal for a Directive of the European Parliament and of the Council on roll-over protection structures mounted in front of the driver's seat on narrow-track wheeled agricultural and forestry tractors (Codification)
COM(2010) 635	2010/0309/COD	Proposal for a Regulation of the European Parliament and of the Council on establishing a system for the identification and registration of ovine and caprine animals (Codification)
COM(2010) 717	2010/0348/COD	Proposal for a Directive of the European Parliament and of the Council on the installation, location, operation and identification of the controls of wheeled agricultural or forestry tractors (Codification)
COM(2010) 729	2010/0349/COD	Proposal for a Directive of the European Parliament and of the Council on braking devices of wheeled agricultural or forestry tractors (Codification)
COM(2010) 746	2010/0358/COD	Proposal for a Directive of the European Parliament and of the Council on the operating space, access to the driving position and the doors and windows of wheeled agricultural or forestry tractors (Codification)

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.6968 — Lufthansa/CAE/JV)

Candidate case for simplified procedure

(Text with EEA relevance)

(2014/C 153/04)

1. On 13 May 2014, the European Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004⁽¹⁾ by which Deutsche Lufthansa AG ('Lufthansa', Germany) and CAE Inc. ('CAE', Canada) acquire within the meaning of Article 3(4) of the Merger Regulation joint control of a newly created company constituting a joint venture (the 'JV') by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Lufthansa is a global aviation group active in the passenger airline business, logistics, maintenance repair overhaul, catering, IT services and cockpit and cabin crew training services,
- CAE is active in modeling, simulation, and training for civil aviation and defence. Its business is diversified, ranging from the sale of flight simulation products to providing comprehensive services such as training and aviation services, professional services, in-services support and crew sourcing,
- The JV will be active in the development and delivery of pilot and cabin crew entitlement and other training service solutions for the Bombardier C-Series aircraft program.

3. On preliminary examination, the European Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The European Commission invites interested third parties to submit their possible observations on the proposed operation to the European Commission.

Observations must reach the European Commission not later than 10 days following the date of this publication. Observations can be sent to the European Commission by fax (+32 22964301), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.6968 — Lufthansa/CAE/JV, to the following address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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 153/05)

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⁽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⁾**'PIADINA ROMAGNOLA'/ 'PIADA ROMAGNOLA'**

EC No: IT-PGI-0005-01067 – 11.12.2012

PGI (X) PDO ()

1. **Name**

'Piadina Romagnola'/ 'Piada Romagnola'

2. **Member State or Third Country**

Italy

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

Group 2.4: bread, pastry, cakes, confectionery, biscuits and other baker's wares.

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

The name 'Piadina Romagnola'/ 'Piada Romagnola' refers to the bakery product obtained from the preparation, and subsequent cooking on a flat pan, of a dough made of flour, fat, salt and various optional ingredients.

When released for consumption, it is disc-shaped and ivory-white in colour with distinctive amber-coloured markings of various sizes and shades on both sides. It has a fragrant flavour and a distinctive smell reminiscent of freshly baked bread.

The distinguishing physical characteristics of 'Piadina Romagnola'/ 'Piada Romagnola' are:

shape: roundish

dimensions:

— diameter from 15 cm to 25 cm, and from 23 cm to 30 cm for the Rimini variety;

— between 4 mm and 8 mm thick, but only up to 3 mm thick for the Rimini variety;

outer appearance: the surface is rough and irregular, with amber-coloured markings or blisters of various sizes owing to the cooking process;

⁽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.

organoleptic characteristics: fragrant flavour and a distinctive smell similar to that of freshly baked bread.

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

The following ingredients are used to produce 'Piadina Romagnola'/'Piada Romagnola':

3.3.1. *Compulsory ingredients per 1 000 g of common wheat flour*

Common wheat flour;

Water: as much as necessary to obtain a consistent dough;

Salt: less than or equal to 25 g;

Fat: lard and/or olive oil and/or extra virgin olive oil, up to 250 g.

3.3.2. *Optional ingredients per 1 000 g of common wheat flour*

Raising agents: sodium bicarbonate, disodium diphosphate, corn or wheat starch, up to 20 g.

It is forbidden to add preservatives, flavourings and/or other additives.

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 the production stages listed below must take place within the identified geographical area:

preparation of the dough (mixing the ingredients with water until a consistent dough is obtained)

portioning (the dough is divided by hand or mechanically into rolls or balls)

rolling out (the process of flattening the rolls or balls of dough to form 'Piadina Romagnola'/'Piada Romagnola' is done solely and exclusively by mechanical or manual means)

cooking (cooking involves the heat treatment of both sides of the dough disc. The disc may be turned by hand or mechanically)

cooling

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

Production and packaging must occur as a continuous process so as to avoid a situation whereby the product loses its texture after cooling. If the product remains in direct contact with the air for a period in excess of its natural cooling period, its specific organoleptic characteristics are impaired and it becomes dry and stale.

'Piadina Romagnola'/'Piada Romagnola' is sold in food wrapping paper or cloth wrapping for immediate serving, while for consumption at a later time it is sold in sealed and airtight food pouches.

Packaging the product for consumption at a later time in sealed and airtight food pouches not only stops its organoleptic characteristics from deteriorating, it also prevents exposure to external sources of contamination, and in particular to the harmful effects of attacks by flour parasites (particularly the flour moth).

3.7. *Specific rules concerning labelling*

All 'Piadina Romagnola'/'Piada Romagnola' PGI packaging must include the following elements in clear, legible, indelible and easily distinguishable print:

— the EU logo;

— the name 'Piadina Romagnola' or 'Piada Romagnola' followed by the words 'Indicazione Geografica Protetta' ('Protected Geographical Indication') or the corresponding acronym 'IGP' ('PGI');

— the logo.

In order to ensure utmost clarity for consumers, the Rimini variety of 'Piadina Romagnola'/'Piada Romagnola' must feature the additional words 'alla Riminese' ('Rimini style') on the packaging in clear, legible, indelible and easily distinguishable print of the same type as that used for the name 'Piadina Romagnola'/'Piada Romagnola'.

The logo is shown below.



The colours used are brown 724 C and beige 728 C.

Where the product is only produced and sold direct, the logo and wordings described above may be placed alongside the outlet's name sign. The characters used for the words 'Piadina Romagnola' or 'Piada Romagnola' IGP and the other wordings laid down in this document must be grouped together in the same visual field, be presented clearly, legibly and indelibly and be large enough to stand out from the background on which they are printed so as to be clearly distinguished from all the other wordings and/or images.

Labels may also feature other optional information to assist the consumer and/or nutritional information, as well as company names and trademarks, provided that these elements do not have laudatory purport and are not such as to mislead the purchaser. For products intended for international markets, the wording 'protected geographical indication' may be used in the language of the country concerned.

4. Concise definition of the geographical area

The area in which 'Piadina Romagnola'/'Piada Romagnola' may be produced and packaged is the historical territory of Romagna, and more precisely the entire territory of the Provinces of Rimini, Forlì-Cesena and Ravenna and the following municipalities of the Province of Bologna: Borgo Tossignano, Casalfiumanese, Castel del Rio, Castel Guelfo, Castel San Pietro, Dozza, Fontanelice, Imola, Mordano.

5. Link with the geographical area

5.1. Specificity of the geographical area

Romagna is the easternmost part of the Emilia-Romagna Region. It extends from the Adriatic coast in the east to the border with the Province of Bologna in the west, and from the border with the Marche Region in the south to the border with the Province of Ferrara in the north. It has a temperate, sub-continental climate that varies with altitude and distance from the coast. While the climate of Romagna does not differ greatly from that of the rest of northern Italy, it has its own characteristics owing to the gradual narrowing of the plain.

Historically, the production and consumption of 'Piadina Romagnola'/'Piada Romagnola' spread in Romagna as an alternative to bread, which was available in limited quantities. It thus acquired the definition given to it by Romagna's celebrated poet Giovanni Pascoli, namely the 'national bread of the Romagnols'.

The consolidation over the centuries of this tradition and the specific production techniques were the basis for the birth, in the 1970s, of the small-scale commercial production of 'Piadina Romagnola'/'Piada Romagnola' at small outlets (kiosks) for immediate serving.

The widespread and visible presence in Romagna of kiosks producing and selling 'piadine' for immediate consumption is a characteristic feature of the territory, well-known to locals and tourists alike. The production of 'Piadina Romagnola'/'Piada Romagnola' packaged for later consumption developed from this.

When preparing 'Piadina Romagnola'/'Piada Romagnola' account needs to be taken of the techniques passed down over time in Romagna, which give the product its typical characteristics. A precise sequence should be followed when mixing the ingredients; the dough should not be worked for too long and it must achieve a consistency allowing it to be laminated. It must be cooked at the right temperature and for the length of time indicated, taking care to turn the disc over on the plan so that the product takes on the characteristics described in point 3.2.

These skills result from the knowledge and long experience of local producers and give 'Piadina Romagnola'/'Piada Romagnola' its distinctive characteristics. These characteristics have remained unchanged since the product's origins and have allowed it to retain its reputation over time.

5.2. Specificity of the product

'Piadina Romagnola'/'Piada Romagnola' is Romagna's most typical speciality. It can be found more or less everywhere on the streets of Romagna, produced by 'piadinare' [female 'piadina' cooks] in their distinctive colourful kiosks, in restaurants and in specialised shops and food businesses. 'Piadina Romagnola'/'Piada Romagnola' is so famous that it is known beyond the region's borders.

The product is obtained from a dough composed of flour, water, salt, fat and certain optional ingredients, processed according to an age-old tradition. It takes the form of an ivory white disc with distinctive amber-coloured markings of various sizes and shades on both sides and has a fragrant flavour and a distinctive smell similar to that of freshly baked bread.

5.3. 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 reputation of 'Piadina Romagnola'/'Piada Romagnola' is intertwined with local history and traditions and even with figures of speech and popular beliefs.

The term 'piada' was officially coined by Giovanni Pascoli, who Italianised the Romagnol dialect word 'piè'. In a famous short poem, he sang the praises of the 'piadina', a food ancient 'almost as mankind itself', which he defined as 'the national bread of the Romagnols', thus creating an inextricable association between 'piadina' and Romagna.

Various written works, often monographs, document the characteristics of the 'Piadina Romagnola'. They acknowledge its origins through historical sources, illustrate the differences of the two types of 'Piadina' and contribute to its fame through suggestions on its preparation and what to serve with it. In 1913, Antonio Sassi, writing in the magazine 'Il Plaustro', defined 'Piadine' (plural) as the 'traditional, tasty flat-breads (*schiacciate*) of the Romagnols'.

Adelmo Masotti's *Vocabolario Romagnolo-Italiano*, edited by the Zanichelli publishing house in 1996, defines piada as 'a thin unleavened focaccia bread, typical of Romagna and cooked on a red-hot griddle'.

There are various literary citations distinguishing the 'Piadina Romagnola'/'Piada Romagnola' from the Rimini variety in terms of its diameter and thickness. Examples are the books by Graziano Pozzetto 'La Piadina Romagnola Tradizionale', Panozzo Editore, Rimini, 2005 and 'Cucina di Romagna' Ed. Franco Muzzio, 2004, which distinguish between the two varieties.

In 2004, a publication also featured for the first time the recipe for Piadina Romagnola translated into Arabic, French, English, Japanese, Chinese, Russian, Spanish and German.

References to 'Piadina Romagnola'/'Piada Romagnola' in gastronomic publications and guides are frequent.

The Guide 'Italia a tavola – Guida Gastronomica — Italian restaurants — Gastronomic Guide' (page 30, Italian Touring Club, 1984) mentions and describes the 'Piadina Romagnola'/'Piada Romagnola' in the Chapter entitled 'Popular dishes from yesterday are regaining popularity today'. The article describes the ingredients used to make it, how it is eaten, sliced or stuffed and folded over on itself, as well as its characteristic flat presentation.

The tourist guide 'Gastronomic tourism in Italy' (pages 367-8, Italian Touring Club, 2001), in the section on the Emilia Romagna region, after a short presentation of the Province of Rimini cites the 'Piadina Romagnola'/'Piada Romagnola' stuffed with charcuterie and cheese as the province's most popular dish.

The volume *'Romagna – viaggio attraverso le regioni italiane — Romagna -a journey through the Italian regions'* (page 53, Finintenet S.p.A, 2002) devotes a chapter entitled *'Rimini, il regno della Piadina — Rimini — where the Piadina reigns'* to describing the 'Piadina Romagnola'/'Piada Romagnola', how to prepare it and how to enjoy it, namely filled with cheese and charcuterie.

Even national television networks have covered the 'Piadina Romagnola'/'Piada Romagnola'. We can recall for instance the television programme: *'Terra e Sapori -Land and Flavours'* broadcast by Rai on 18 July 2008 with the title *'Emilia Romagna: the secrets of the Piadina'* which documented the ingredients, recipes and the ways of preparing the 'Piadina Romagnola'/'Piada Romagnola'.

Lastly, events and gastronomic competitions showcasing the 'Piadina Romagnola'/'Piada Romagnola' have been held in Romagna for some time now.

Since 1993 the *'Piadina d'Autore — Piadina maker'* event has been held in the town of Cervia (Province of Ravenna). It awards a prize to the best piadina produced in the local kiosks.

Since 1998 Santarcangelo di Romagna has held the *'Palio della Piadina'*, an event which aims to keep the traditions associated with this authentic product of Romagnese gastronomy alive.

An article published on 6 July 2009 reported the award of the prize for the best piadina ('The best piadina: prize awarded for the Romagnese recipe *par excellence*').

A press release was issued for the 2010 edition of *'Premio Piadina Romagnola, miglior piadina 2010'* (*'Piadina Romagnola Award, prize for the best piadina in 2010'*).

Among the most recent events:

- *'Lo Sposalizio della Piadina'* which began in 2002 in Cesena with the intention of further developing the 'Piadina Romagnola'/'Piada Romagnola' tradition.
- *'Piadina Days'* is a showcase event organised since 2010 as part of the Wine Food Festival of Emilia-Romagna. The showcase comprises two days of events, shows, concerts and piadina tastings throughout Romagna.

Reference to publication of the specification

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

The full text of the product specification is available on the following web site: <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) and clicking on 'Qualità e sicurezza' (on the top right of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

⁽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

(2014/C 153/06)

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

'JAMBON DE VENDEE'

EC No: FR-PGI-0005-01135 — 30.7.2013

PGI (X) PDO ()

1. Name

'Jambon de Vendée'

2. Member State or Third Country

France

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 the product to which the name in (1) applies

'Jambon de Vendée' is made exclusively of fresh ham of the hind leg, without the shank.

When whole, 'Jambon de Vendée' is boneless and has a regular parallelepiped shape, with ovoid edges. It has a light brown surface colour due to the mixture of spices which coat it.

When sliced, it has an inner red colour, with veins of white fat. The colouring is pale, which represents the raw meat. Slices have an outer edge streaked with brown which is caused by the spices.

'Jambon de Vendée' has a soft, tender and juicy texture.

In terms of its aromas, 'Jambon de Vendée' is accented by the fruity scent of spirit and the spices rubbed into it (cinnamon, pepper, thyme, bay leaves, etc.). The salty taste of 'Jambon de Vendée' remains subtle. It has a definite aromatic complexity and a delicacy which is fully expressed, with only mild aromas produced by the proteolysis and oxidation of the fat.

The fat-free moisture level of 'Jambon de Vendée' is less than 76 %.

The product's total sugar content (lactose, dextrose, sucrose, glucose) is less than 1 %.

Once produced, the whole ham weighs between 4,5 kg and 7,5 kg.

'Jambon de Vendée' is prepared and marketed as a whole, half or quarter ham, in portions, sliced, diced or in strips.

⁽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.

3.3. Raw materials (for processed products only)

The raw meat comprises only fresh, non-frozen meat from heavy pigs, with a cold carcass weight of between 80 kg and 95 kg.

The interval between slaughtering, cutting and deboning the ham must be as short as possible and must not exceed 6 days.

The fresh ham used to produce 'Jambon de Vendée' is characterised by:

- a fresh weight of between 8 kg and 12 kg;
- a fat thickness of less than 25 mm;
- white, firm fat and pink meat;
- a pH of between 5,5 and 6,2;
- a core temperature of between 0 °C and + 5 °C.

The other raw materials used to produce 'Jambon de Vendée' are:

- dry grained sea salt;
- wine spirit of an alcoholic strength by volume greater than or equal to 40°;
- spices and seasoning comprising at least 60 % cinnamon, pepper, thyme, and bay leaves;
- authorised additives: sugars (dextrose, sucrose, lactose, glucose), potassium nitrate (E252), sodium nitrate (E251), nitrite curing salt, potassium nitrite, starters.

3.4. Feed (for products of animal origin only)

—

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

The stages in the production of 'Jambon de Vendée', from receipt of the fresh ham to dispatch of the final product, before slicing and packaging, must take place in the geographical area.

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

'Jambon de Vendée' may be marketed as a whole, half or quarter ham, or prepared in slices of varying thickness, diced, or in strips.

It may be vacuum packed or packed in a modified atmosphere.

The temperature in the slicing room and/or packing room must be less than or equal to 12 °C.

3.7. Specific rules concerning labelling

In addition to the mandatory labelling requirements for prepared meat products, the product label must include the following:

- the name of the protected geographical indication: 'Jambon de Vendée';
- the processor's contact details.

4. Concise definition of the geographical area

The 'Jambon de Vendée' geographical area comprises a continuous region meeting criteria concerning the natural environment, production know-how, modes of production and consumption and the reputation of the geographical indication.

The 'Jambon de Vendée' geographical area covered by the protected geographical indication comprises:

- the entire department of the Vendée;
- the following cantons in the department of Loire-Atlantique: Aigrefeuille-sur-Maine, Bouaye, Bourgneuf-en-Retz, Carquefou, Clisson, Legé, Le Loroux-Bottereau, Machecoul, Nantes (1st, 2nd, 3rd, 4th, 5th, 6th, 7th, 8th, 9th, 10th and 11th cantons), Rezé, Saint-Philbert-de-Grand-Lieu, Vallet, Vertou, Vertou-Vignoble;
- the following cantons in the department of Maine-et-Loire: Cholet (1st and 3rd canton, part of the 2nd canton), Montfaucon-Montigné.

5. Link with the geographical area

5.1. Specificity of the geographical area

Natural factors

Located on the Atlantic coast, the 'Jambon de Vendée' geographical area has an oceanic climate. In autumn and winter, it is generally mild and wet, averaging only 40 days of frost per year, and with frequent, but light rain.

The soils in the geographical area, having developed on the hard, acid rocks of the Armorican Massif, are the foundation for the wooded, agrarian landscape, which is characterised by rolling hills, omnipresent hedgerows, a farm sector geared mainly to livestock farming in all its forms, and a multitude of small, isolated holdings on which only semi-subsistence farming is possible.

Human factors

The 'Jambon de Vendée' geographical area is distinguished from the areas around it by the number and diversity of the meat salting businesses found throughout the area, particularly in the countryside, within a traditional farming community in which traditional agricultural know-how has survived to this day. With pig farming firmly established there and with salt marshes found in the region, salting and ham have long been important to the diet of the people in the Vendée.

Special know-how

Deboning – a practice which is uncommon for raw ham – is the first specific step in the production of 'Jambon de Vendée' for which special know-how is required. For the production of 'Jambon de Vendée', deboning is carried out by hand, in accordance with a method referred to as 'de l'os coulé' in which the femur bone is removed without opening the ham. Once trimmed, dry salt is rubbed into the ham by hand. At this point, spirit and a mixture of spices and seasoning are then rubbed in, after which the ham is immediately wrapped in cloth in order to ensure that the alcohol and spices remain in contact with the meat throughout the curing process. Curing 'Jambon de Vendée' is equally specific because the ham is drained and mechanically pressed between two boards, with both stages lasting a minimum of 28 days in total. It is then left to dry for at least 5 days. The drying time is short as the entire production process is limited to a maximum of 80 days in total. The ham is not smoked.

Despite the product having been included in the *Code des Usages de la Charcuterie* [French Code of Practice for Prepared Meats] at the end of the 1980s, that know-how has remained local to the Vendée department and the areas around the city of Nantes and the town of Cholet. The geographical area includes all known operators producing 'Jambon de Vendée' on a permanent basis in accordance with the established production rules.

5.2. Specificity of the product

'Jambon de Vendée' is distinguished from other dry hams by its parallelepiped shape, with ovoid edges, and its uniform brown colour caused by the spices. Slices are light red in colour, with dark streaks on the outer edge caused by the spices rubbed into it.

In organoleptic terms, 'Jambon de Vendée' has a fruity scent due to the presence of spirit and an aromatic complexity caused by the mixture of spices rubbed into it.

In the mouth, it is distinguished by its soft and tender texture. Compared to the majority of raw hams, its taste is somewhat less affected by the aromas produced by proteolysis and oxidation of the fat. Unlike most fast-dried raw hams, it is not smoked. There is a mildness to its salty taste.

Owing to its soft texture which makes it difficult to cut into thin slices, 'Jambon de Vendée' was traditionally eaten above all in thick, grilled slices. Today, this is largely how it is still eaten across most of the geographical area, despite the progress made in marketing thin slices.

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)*

'Jambon de Vendée' is linked to the geographical area through the product's specific characteristics associated with the know-how of the salters in the geographical area and a sound reputation.

The specific characteristics are linked to know-how which has been handed down concerning a production process adapted to the local conditions.

The salters' know-how developed within the geographical area's inherent constraints, which had a major impact on the production of the ham, necessitating a fast production cycle in order to avoid problems with drying and preservation. The mild winters and frequent rainfall meant that operators had to develop alternative preservation strategies.

As the bone may potentially infect the ham with micro-organisms, livestock farmers in the geographical area resorted to deboning and, in general, rubbing the ham with a mixture of spices and spirit. To the same end, the ham is deboned in order to ensure that the salt penetrates right to the core of the ham.

The need to produce the ham quickly also led producers to perfect the practice of pressing the ham between two wooden boards in order to drain the juice out more quickly and so shorten the drying period.

Nowadays, 'Jambon de Vendée' is still tender, soft and light red in colour because it is dried quickly, in accordance with the traditional production method handed down. Its characteristic taste which is produced by rubbing it in spirit and spices genuinely distinguishes it from other raw hams.

The taste of 'Jambon de Vendée' has a subtle saltiness to it which is achieved by carefully salting it by hand with the appropriate amount.

Consumer demand has been increasing since the 1960s-70s. Keen on tradition but more exacting, this demand has led to a considerable increase in the number of small-scale specialised agri-food businesses, particularly focusing on prepared meat, and has helped to define the characteristics of the modern-day product, particularly its aromatic delicacy and low salt content.

Reputation associated with the name 'Jambon de Vendée'

The name 'Jambon de Vendée' first emerged around the mid-1970s as a designation for the product, flourishing over the subsequent decades.

Previously, it was a farmhouse product intended for consumption by the farmer's family or for sale at a local market. This is why the first written references to 'Jambon de Vendée' only date back to the second half of the 19th century. Several works therefore refer to raw ham from the Vendée, salted with sea salt, flavoured with herbs and spirit, and fast-dried.

Between 1970 and 1980, marketing the product on a large scale developed under the sales name 'Jambon de Vendée'. In addition to various works dedicated to Vendée gastronomy, a definition of the product appeared in 1982 in the first edition of the *Encyclopédie de la Charcuterie*, written by Jean-Claude Frentz and published by Soussana.

The first contest for real 'Jambon de Vendée', held in Pouzauges in 1989, received considerable media attention. Since then, the reputation of 'Jambon de Vendée' has quickly extended beyond the region's borders and has become a national point of reference.

Studies by the AC Nielsen panel in 2003 ranked it third amongst the dry hams on self-service sale in France, in both quantity and value terms.

Reference to publication of the specification

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

<https://www.inao.gouv.fr/fichier/CDCIGPJambondeVendeeV1.pdf>

⁽³⁾ See footnote 2.

Notice to producers and importers of hydrofluorocarbons and to new undertakings intending to place hydrofluorocarbons in bulk on the market in the European Union in 2015

(2014/C 153/07)

1. This Notice is addressed to undertakings that are concerned by the Regulation (EU) No 517/2014 of the European Parliament and of the Council of 16 April 2014 on fluorinated greenhouse gases and repealing Regulation (EC) No 842/2006⁽¹⁾ (hereafter 'the Regulation');

- a) **producers and importers** that intend to place at least 100 tonnes of CO₂ equivalent of hydrofluorocarbons on the Union market in 2015 and later years, which have reported in compliance with Regulation (EC) No 842/2006 to have placed more than 1 metric tonne of hydrofluorocarbons on the Union market from 2009 to 2012;
- b) undertakings that **intend to place** at least 100 tonnes of CO₂ equivalent of hydrofluorocarbons on the Union market in 2015, not having reported under Regulation (EC) No 842/2006 to have placed more than 1 metric tonne of hydrofluorocarbons on the Union market from 2009 to 2012.

2. Hydrofluorocarbons means substances, listed in section 1 of Annex I of the Regulation, or mixtures containing any of these substances:

HFC-23, HFC-32, HFC-41, HFC-125, HFC-134, HFC-134a, HFC-143, HFC-143a, HFC-152, HFC-152a, HFC-161, HFC-227ea, HFC-236cb, HFC-236ea, HFC-236fa, HFC-245ca, HFC-245fa, HFC-365mfc, HFC-43-10mee.

3. Any placing on the market of these substances, except for the uses listed in Article 15(2) points (a) to (e) of the Regulation, needs to be accounted for in the quota system laid down in Article 15 and 16 of the Regulation.

4. Furthermore, placing on the market of hydrofluorocarbons by each undertaking is subject to quantitative limits.

The Commission allocates quota for the undertakings listed in points 1 a) and b) of this Notice. The quota allocation is determined:

- in accordance with Article 16(1), (4) and (5) as well as Annexes V and VI of the Regulation for producers and importers referred to in point 1 a) of this Notice;
- in accordance with Article 16(2) and (5) as well as Annexes V and VI of the Regulation for undertakings referred to in point 1 b) of this Notice.

For producers and importers that have reported to have placed hydrofluorocarbons on the market from 2009 to 2012, as referred to in point 1 a) of this Notice, only

5. Any such undertaking that in 2015 intends to place hydrofluorocarbons on the Union market needs to follow the procedure described in points 6 to 11 of this Notice.

6. The undertaking needs to register in the registry, at the latest by **1 July 2014**. The European Commission will send the contact details contained in the European Environment Agency's BDR database where the yearly company reporting on fluorinated gases mandated by Regulation (EC) No 842/2006 was made. Undertakings are asked to update their contact details, if necessary, and to submit the duly completed 'registration forms' to [CLIMA-HFC-REGISTRY@ec.europa.eu]. The blank templates are also available on the European Commission website (http://ec.europa.eu/clima/policies/f-gas/reporting/index_en.htm). Timely registration by the above deadline is a prerequisite for being eligible to receive a quota.

7. In view of the calculation of reference values that requires the exclusion of quantities of hydrofluorocarbons for uses referred to in Article 15(2) of the Regulation, on the basis of available data, the undertaking is invited to inform the European Commission about hydrofluorocarbons placed on the market from 2009 to 2012 for the uses listed in Article 15(2) points (a) to (e), for each category of use and substance and for each year from 2009 to 2012.

This information, containing at least the elements in the template related to 'exempted uses' available on the website (http://ec.europa.eu/clima/policies/f-gas/reporting/index_en.htm), should be submitted to the European Commission by e-mail to [CLIMA-HFC-REGISTRY@ec.europa.eu], before **1 July 2014**.

⁽¹⁾ OJ L 150, 20.5.2014, p. 319.

8. If the undertaking intends to place additional quantities of hydrofluorocarbons on the **market pursuant to Article 16(4) of the Regulation, the undertaking must complete** and submit the 'declaration on quota need for 2015' available online on the website of the European Commission (http://ec.europa.eu/clima/policies/f-gas/reporting/index_en.htm). The duly completed form should be sent to [CLIMA-HFC-REGISTRY@ec.europa.eu].

9. Only duly completed 'declaration on quota need for 2015' that are free of errors received by **1 July 2014** will be considered as valid by the Commission.

10. Undertakings are encouraged to submit their 'registration forms', information on the placing on the market for 'exempted uses' and 'declaration' together and as soon as possible to allow for potential corrections and resubmissions before the deadline.

11. The submission of 'registration forms' or a 'declaration on quota need for 2015' by itself does not give any right to place on the market hydrofluorocarbons from 2015 and onwards.

For undertakings that have not reported to have placed hydrofluorocarbons on the market from 2009 to 2012, as referred to in point 1 b) of this Notice, only

12. Any undertaking that in 2015 wishes to place on the market hydrofluorocarbons needs to follow the procedure described in points 13 to 17 of this Notice.

13. The undertaking needs to register in the registry by **1 July 2014**. Registration takes place by sending the duly completed registration forms to [CLIMA-HFC-REGISTRY@ec.europa.eu]. The templates are available on the European Commission website (http://ec.europa.eu/clima/policies/f-gas/reporting/index_en.htm). Only duly completed registration forms that are free of errors received by **1 July 2014** will be considered as valid by the Commission.

14. Furthermore, the undertaking needs to complete the 'declaration on intention to place hydrofluorocarbons on the market' available online on the website of the European Commission (http://ec.europa.eu/clima/policies/f-gas/reporting/index_en.htm) and send it to [CLIMA-HFC-REGISTRY@ec.europa.eu].

15. Only duly completed 'declaration on intention to place hydrofluorocarbons on the market' that are free of errors received by **1 July 2014** will be considered as valid by the Commission.

16. Undertakings are encouraged to submit their 'registration forms' and 'declaration on intention to place hydrofluorocarbons on the market' together and as soon as possible to allow for potential corrections and resubmissions before the deadline.

17. The submission of 'registration forms' or a 'declaration on intention to place hydrofluorocarbons on the market' by itself does not give any right to place hydrofluorocarbons on the market in 2015.

CORRIGENDA

Corrigendum to Commission communication in the framework of the implementation of the Directive 2006/42/EC of the European Parliament and of the Council of 17 May 2006 on machinery, and amending Directive 95/16/EC (recast)

(Official Journal of the European Union C 110 of 11 April 2014)

(2014/C 153/08)

On page 63:

for:

'CEN	EN 16252:2012 Machines for compacting waste materials or recyclable fractions — Horizontal baling presses — Safety requirements	5.4.2013'		
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read:

'CEN	EN 16252:2012 Machines for compacting waste materials or recyclable fractions — Horizontal baling presses — Safety requirements	5.4.2013		
CEN	EN 16307-1:2013 Industrial trucks — Safety requirements and verification — Part 1: Supplementary requirements for self-propelled industrial trucks, other than driverless trucks, variable-reach trucks and burden-carrier trucks	5.4.2013'		

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