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Information and Notices

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1 November 2014

Contents

EN

[1] Text with EEA relevance

[1] Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

COUNCIL DECISION

of 28 October 2014

appointing and replacing members of the Governing Board of the European Centre for the Development of Vocational Training

(2014/C 387/01)

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to Council Regulation (EEC) No 337/75 of 10 February 1975 establishing the European Centre for the Development of Vocational Training, and in particular Article 4 thereof [1],

Having regard to the nomination submitted by the Estonian government,

Whereas:

(1) By its Decision of 16 July 2012 [2], the Council appointed the members of the Governing Board of the European Centre for the Development of Vocational Training for the period from 18 September 2012 to 17 September 2015.

(2) A member's seat is available for Estonia on the Governing Board of the Centre in the category of Government representatives as a result of the resignation of Mr Kalle TOOM.

(3) The members of the Governing Board of the aforementioned Centre should be appointed for the remainder of the current term of office, which expires on 17 September 2015,

HAS DECIDED AS FOLLOWS:

Sole Article

The following person is hereby appointed as a member of the Governing Board of the European Centre for the Development of Vocational Training for the remainder of the term of office, which runs until 17 September 2015:

GOVERNMENT REPRESENTATIVES:

ESTONIA	Ms Rita SIILIVASK

Done at Luxembourg, 28 October 2014.

For the Council

The President

G. L. GALLETTI

[1] OJ L 39, 13.2.1975, p. 1.
[2] OJ C 228, 31.7.2012, p. 3.

EUROPEAN COMMISSION

Euro exchange rates [1]

31 October 2014

(2014/C 387/02)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,2524	CAD	Canadian dollar	1,4120
JPY	Japanese yen	140,18	HKD	Hong Kong dollar	9,7125
DKK	Danish krone	7,4444	NZD	New Zealand dollar	1,6045
GBP	Pound sterling	0,78425	SGD	Singapore dollar	1,6111
SEK	Swedish krona	9,2664	KRW	South Korean won	1 343,43
CHF	Swiss franc	1,2067	ZAR	South African rand	13,7517
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,6559
NOK	Norwegian krone	8,4900	HRK	Croatian kuna	7,6640
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 169,68
CZK	Czech koruna	27,770	MYR	Malaysian ringgit	4,1210
HUF	Hungarian forint	308,26	PHP	Philippine peso	56,355
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	53,8575
PLN	Polish zloty	4,2177	THB	Thai baht	40,832
RON	Romanian leu	4,4163	BRL	Brazilian real	3,0714
TRY	Turkish lira	2,7769	MXN	Mexican peso	16,8711
AUD	Australian dollar	1,4249	INR	Indian rupee	76,8535

[1] *Source*: reference exchange rate published by the ECB.

Commission notice on current State aid recovery interest rates and reference/discount rates for 28 Member States applicable as from 1 November 2014

(Published in accordance with Article 10 of Commission Regulation (EC) No 794/2004 of 21 April 2004 (OJ L 140, 30.4.2004, p. 1))

(2014/C 387/03)

Base rates calculated in accordance with the Communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 basispoints has to be added. The Commission Regulation (EC) No 271/2008 of 30 January 2008 amending Regulation (EC) No 794/2004 foresees that, unless otherwise provided for in a specific decision, the recovery rate will also be calculated by adding 100 basispoints to the base rate.

Modified rates are indicated in bold.

Previous table published in OJ C 338, 27.9.2014, p. 28.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK
1.11.2014	…	**0,44**	**0,44**	2,46	**0,44**	0,58	**0,44**	0,78	**0,44**	**0,44**	**0,44**	**0,44**	**0,44**	1,54	2,38	**0,44**	**0,44**	**0,55**	**0,44**	**0,44**	**0,44**	**0,44**	2,75	**0,44**	2,97	**0,57**	**0,44**	**0,44**	1,04
1.10.2014	31.10.2014	0,53	0,53	**2,46**	0,53	0,58	0,53	0,78	0,53	0,53	0,53	0,53	0,53	1,54	**2,38**	0,53	0,53	0,69	0,53	0,53	0,53	0,53	2,75	0,53	2,97	**0,68**	0,53	0,53	**1,04**
1.9.2014	30.9.2014	0,53	0,53	2,96	0,53	0,58	0,53	0,78	0,53	0,53	0,53	0,53	0,53	1,54	2,92	0,53	0,53	0,69	0,53	0,53	0,53	0,53	2,75	0,53	**2,97**	**0,81**	0,53	0,53	0,88
1.5.2014	31.8.2014	0,53	0,53	2,96	0,53	0,58	0,53	0,78	0,53	0,53	0,53	0,53	0,53	**1,54**	2,92	0,53	0,53	0,69	0,53	0,53	0,53	0,53	2,75	0,53	3,72	1,06	0,53	0,53	0,88
1.4.2014	30.4.2014	0,53	0,53	2,96	0,53	**0,58**	0,53	0,78	0,53	0,53	0,53	0,53	0,53	1,83	**2,92**	0,53	0,53	0,69	0,53	0,53	0,53	0,53	2,75	0,53	3,72	**1,06**	0,53	0,53	0,88
1.3.2014	31.3.2014	0,53	0,53	2,96	0,53	0,71	0,53	0,78	0,53	0,53	0,53	0,53	0,53	**1,83**	3,45	0,53	0,53	0,69	0,53	0,53	0,53	0,53	2,75	0,53	3,72	1,29	0,53	0,53	0,88
1.1.2014	28.2.2014	**0,53**	**0,53**	**2,96**	**0,53**	**0,71**	**0,53**	**0,78**	**0,53**	**0,53**	**0,53**	**0,53**	**0,53**	**2,35**	**3,45**	**0,53**	**0,53**	**0,69**	**0,53**	**0,53**	**0,53**	**0,53**	**2,75**	**0,53**	**3,72**	**1,29**	**0,53**	**0,53**	**0,88**

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.7387 — BP/Statoil Fuel and Retail Aviation)

(Text with EEA relevance)

(2014/C 387/04)

1. On 27 October 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ([1]) by which the undertaking BP Global Investments Limited ('BP GIL', United Kingdom), a wholly owned subsidiary of BP plc. ('BP', United Kingdom), acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of the undertaking Statoil Fuel and Retail Aviation AS ('SFRA', Norway), a wholly-owned subsidiary of Alimentation Couche-Tard Inc. ('Alimentation Couche-Tard', Canada), by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— BP is the parent company of a global group of entities active in the exploration, development and production of oil and gas. BP GIL is a UK company and one of the primary holding companies of the BP Group, with activities in many businesses and regions around the world. Air BP, a wholly-owned subsidiary of BP, is focussed on aviation fuel supply on a global basis,

— SFRA is a wholly-owned subsidiary of Alimentation Couche-Tard and it is active in supplying aviation fuel on an 'into-plane' basis (i.e. directly into the aircraft of customer airlines at relevant airports) at 80 airports in the EEA, but is focussed primarily on Scandinavia.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7387 — BP/Statoil Fuel and Retail Aviation, 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').

Prior notification of a concentration

(Case M.7252 — Holcim/Lafarge)

(Text with EEA relevance)

(2014/C 387/05)

1. On 27 October 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 [1] by which the undertaking Holcim Ltd ('Holcim', Switzerland) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking Lafarge SA ('Lafarge', France) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for Holcim: production and supply of cement, aggregates, ready-mix concrete as well as asphalt and cementitious materials including related services,

— for Lafarge: supply of cement, aggregates and concrete as well as other products associated with the construction industry.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7252 — Holcim/Lafarge, 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').

Prior notification of a concentration

(Case M.7389 — Aegon Spain/Santander Totta Seguros/Aegon Santander Vida/Aegon Santander Não Vida)

Candidate case for simplified procedure

(Text with EEA relevance)

(2014/C 387/06)

1. On 27 October 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 the undertakings Aegon Spain Holding B.V. ('Aegon Spain', Spain), fully owned by the Aegon Group ('Aegon', the Netherlands), and Santander Totta Seguros ('Santander Totta Seguros', Portugal), fully owned by the Santander Group ('Santander', Spain) will acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control over Aegon Santander Portugal Vida — Companhia de Seguros de Vida, S.A. ('Aegon Santander Portugal Vida', Portugal) and Aegon Santander Portugal Não Vida — Companhia de Seguros de Vida, S.A. ('Aegon Santander Portugal Não Vida', Portugal) by way of purchase of shares in two newly created companies constituting a joint venture.

2. The business activities of the undertakings concerned are:

— Aegon Group: provision of asset management, insurance, pension and related products worldwide, mainly in the United States, the Netherlands and the United Kingdom,

— Aegon Spain: production of life and non-life insurance and pension products in Spain,

— Santander Group: international group of banking and financial companies operating in Spain, the UK and certain other European countries, as well as in North and South America,

— Santander Totta Seguros: provision of life and non-life insurance in Portugal,

— Aegon Santander Portugal Vida: provision of life insurance,

— Aegon Santander Portugal Não Vida: provision non-life insurance.

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 Merger Regulation [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.7389 — Aegon Spain/Santander Totta Seguros/Aegon Santander Vida/Aegon Santander Não Vida, to the following address:

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

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[1] OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').
[2] OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration

(Case M.7292 — DEMB/Mondelēz/Charger OpCo)

(Text with EEA relevance)

(2014/C 387/07)

1. On 27 October 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ([1]) by which the undertakings D.E. Master Blenders 1753 ('DEMB', Netherlands) controlled by JAB Holding Company (Germany) and Mondelēz International Inc. ('Mondelēz', USA) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Charger OpCo ('Charger OpCo', Netherlands), a newly created company constituting a joint venture, by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for DEMB: production and sale of a range of coffee and tea products across Europe, Brazil, Australasia and Asia. In addition, DEMB operates coffee houses, including through the use of franchising arrangements, in several countries.

— for Mondelēz: global snack company with a product offering spanning biscuits, chocolate, candy, cheese, powdered beverages, chewing gum and coffee.

— Charger OpCo: the joint venture will combine the business of DEMB with the coffee business of Mondelēz.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7292 — DEMB/Mondelēz/Charger OpCo 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').

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 387/08)

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 [1].

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [2]

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'CEREZA DEL JERTE'

EC No: ES-PDO-0105-01121-27.6.2013

PGI ( ) PDO (X)

1. **Headings 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 (inspection body)

2. **Type of amendment(s)**

— ☒ Amendment to Single Document or Summary Sheet

— ☐ Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary Sheet 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)**

3.1. *Amendments to Section B 'Description of product'*

Paragraph B.3 Characteristics of the product:

The following table shows the new sugar contents (measured in degrees Brix) and acidity levels. These replace the values given for each of the protected varieties in the Specification currently registered and the corresponding Single Document.

[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.

Table 1: Sugar content, form, minimum size and pH value of the cherries protected by the PDO, by variety

Variety	Sugar content (measured in °Bx)			Form	Minimum Size	pH		
	Minimum	Maximum	Average			Minimum	Maximum	Average
Navalinda	12	21,60	14	Flat-ended	21 mm	3,80	4,70	4,25
Ambrunés	14	25,80	20	Flat-ended	21 mm	3,65	4,85	4,25
Pico Colorado	13,90	26,40	21	Elongated	21 mm	3,80	4,70	4,25
Pico Negro	11,80	25,60	19	Elongated	21 mm	3,80	4,90	4,35
Pico Limón Negro	15,40	26,80	20	Elongated	21 mm	3,80	4,70	4,25

The following table is that contained in the Specification currently registered.

Table 2: Sugar content, acidity and form of the protected cherries, by variety

Variety	Sugar content (measured in °Bx)			Form	Minimum size (*)	Acidity (measured in meq/100 ml)		
	Minimum	Maximum	Average			Minimum	Maximum	Average
Navalinda	12	16	14	Flat-ended	21 mm	9,55	10,45	10,00
Ambrunés	18	21	20	Flat-ended	21 mm	7,46	16,42	11,94
Pico Colorado	17	23	21	Elongated	21 mm	7,46	16,42	11,94
Pico Negro	17	24	19	Elongated	21 mm	7,46	16,42	11,94
Pico Limón Negro	17	24	20	Elongated	21 mm	7,46	16,42	11,94

Reasons

Technological advances over recent years and the improved rigour with which tests are now carried out have led to improvements in analysis techniques that make them more reliable and accurate.

This makes it necessary to amend the parameters given in the initial Specification for the following reasons:

1. Degrees Brix. The average sugar content is higher than that usually found, with a refractive index that at optimum ripeness varies between 12 g and 20 g per 100 g fresh weight, depending on the variety.

In analyses of PDO 'Cereza del Jerte' in accredited laboratories as part of checks on the product carried out by Regulatory Council ('Consejo Regulador') inspectors over a number of years, the values found for sugar content in degrees Brix differ from those given in the current Specification.

In addition, using the results of studies based on analyses of various samples of the product at different stages of ripeness (the sugar content in degrees Brix varies as the cherry ripens), the values given in the above table were obtained. Since all the products with these values were suitable for marketing as PDO products, we request the replacement of the values previously given by these new values.

2. pH. One of the parameters laid down for the protected product is acidity in milliequivalents per 100 ml of malic acid. The protected product is a highly perishable fruit with a short shelf-life, and so rapidly obtaining the results for the parameters that indicate the quality of the fruit is extremely important.

The acidity parameter currently used (in meq/100 ml of malic acid) must be determined in laboratories, and these must, as far as possible, be accredited. This involves a considerable amount of time, which is of prime importance if the fruit is to be made available to consumers in the best possible condition.

The use of the pH value of fruit is becoming increasingly common and is recognised by both the market and producers for the following reasons:

— the speed with which the result is obtained. With the equipment now used to measure pH values, acidity readings can be taken quickly on site with a high degree of accuracy, thus allowing inspectors to take a decision rapidly on the basis of reliable information,

— the frequent use of the pH value in the sector. The pH value is accepted as a taste indicator for all foods, especially fruit and vegetables,

— it provides much better information on the development and shelf-life of the product compared with other parameters.

It is therefore proposed to replace the acidity values given in the current Specification with the pH values given in Table 1.

As with the sugar content, the values given in the above table are those obtained as part of checks on the product carried out by Regulatory Council inspectors over a number of years and by various bodies ('Instituto Tecnológico Agroalimentario' — Agri-Food Technological Institute) and accredited laboratories.

3.2. *Amendments to Section D 'Evidence that the product originates in the defined geographical area'*

A number of paragraphs are amended to take account of the new certification system (standard UNE-EN 45.011/ ISO-IEC 17065) used by the Regulatory Council (the accredited certification body under that standard) and to summarise, simplify and update the original text of the Specification, which reflected the situation in the sector at the time the application for registration was submitted.

This section describes the control and certification procedure, necessary to ensure the origin and quality of the product, and the rules that apply.

The amendments made in this section affect solely the form of the document, and neither the content nor the new wording in any way affect the elements that prove that the product originates in the area. The most significant changes are:

— In paragraph 1 (point (1), the text which reads 'The "Picotas" (bigarreau cherries) and/or other cherries are exclusively from registered plantations located within the production area. These plantations are clearly identified in a database, which lists the holdings, producer by producer, describing the trees by rootstock, age, variety, planting pattern, cultivation system and other variables.',

is replaced by the following:

'The "Picotas" (bigarreau cherries) and/or other cherries are exclusively from registered plantations located within the production area. These plantations are clearly identified in the different registers for the Protected Designation of Origin.'

— In point 2, the text which reads 'Each year the inspection services of the Regulatory Council must visit, on a random basis, approximately 10 % of the registered holdings (around 400 each year) to verify, on the ground, that the information provided by producers is accurate and truthful. In addition, each year a deadline is to be laid down for amending the data contained in the register to take account of any changes that have occurred and to update the existing information.',

is replaced by the following:

'Each year the Protected Designation of Origin must carry out the checks on holdings, authorised despatch warehouses and products necessary to ensure that all the requirements laid down to ensure that the product originates in the area have been met.

A deadline is to be laid down on a regular basis for amending the data contained in the register to take account of any changes that have occurred and to update the existing information.'

— Similarly, point 5 describing the quality-assurance procedure is deleted to take account of current checks, which are described in point 4 and other points of Section D and have the same objective:

Point 5: 'The quality-assurance procedure must be based on daily sampling of different lots at different warehouses, with the volume of fruit sampled being in proportion to the volume of fruit delivered to each warehouse. The sampled product must be carefully examined to verify, among other things, that it does actually come from registered plantations, the label correctly identifies the contents, the product is at the optimum stage of ripeness, it is totally homogeneous in terms of colour and size, it has no defects, the rules on packaging and labelling have been complied with, the weight is correct, etc.',

— Point 8, which states that 'The control of identification codes based on numbering series must be strictly recorded, thus preventing any possibility of fraud. The recording of identification codes and their comparison with the annual volumes at each of the registered warehouses allows very rapid detection of any irregularities and the identification of problems at any point in the despatch and sales chain.',

is replaced by the following text:

'The control of identification codes based on numbering series must be strictly recorded, thus preventing any possibility of fraud.'

— Paragraph 9, which states that 'All checks, sampling and testing to verify compliance with all the requirements are to be carried out in accordance with the Quality Manual and the Manual of Procedures. The Regulatory Council must have the tests carried out by bodies complying with the requirements of standard ISO-EN 17.025.',

is replaced by the following:

'If, after making the appropriate assessments, it finds that the marketing company complies with the certification requirements, the Regulatory Council of the Protected Designation of Origin "Cereza del Jerte" is to issue a document attesting that the corresponding certificate has been issued to its products.'

— Paragraph 10, which states that 'On completion of all the checks referred to above, the Advisory Committee of the Regulatory Council, on which all the parties concerned are represented, is to evaluate the results in order to reach an impartial and objective decision. Where the Assessment Committee decides in favour of certification, the Regulatory Council is to issue the corresponding certificate. The product is placed on the market with a guarantee of origin in the form of the numbered label or secondary label of the Regulatory Council.',

is replaced by the following:

'The product is placed on the market with a guarantee of origin in the form of the numbered label or secondary label of the Regulatory Council.'

As stated above, all these amendments are to ensure that the PDO 'Cereza del Jerte' Specification reflects the current situation following changes in the inspection body responsible for verifying compliance with the Specification, without having any impact on the elements that prove that the product originates in the defined area.

3.3. *Amendment to Section G 'Inspection Body'*

The postal address is amended to read:

Address: Polígono Industrial. Centro de Empresas. Carretera Nacional 110, Km. 381,400. 10613 Navaconcejo (Cáceres), España.

It is specified that the Regulatory Council is accredited under standard UNE-EN 45011.

3.4. *Amendments to Section H 'Labelling'*

This section is amended, with the deletion of the second paragraph on the approval of labels and the inclusion of two logos, for 'Cereza del Jerte' and 'Cereza del Jerte+Picota', so the consumer is not misled when choosing the product.

3.5. *Amendments to Annex I 'National Requirements'*

In accordance with Article 7 of Regulation (EU) No 1151/2012 and in the interests of simplification and clarity, this section of the Specification is deleted since it is not essential and is now not referred to in that Article.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ([3])

'CEREZA DEL JERTE'

EC No: ES-PDO-0105-01121-27.6.2013

PGI ( ) PDO (X)

1. **Name**

'Cereza del Jerte'

2. **Member State or Third Country**

Spain

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 Protected Designation of Origin 'Cereza del Jerte' applies exclusively to table cherries, to be consumed fresh, of the following local varieties of the species *Prunus avium* L.: 'Navalinda', 'Ambrunés', 'Pico Limón Negro', 'Pico Negro' and 'Pico Colorado'.

The cherry varieties covered by the Protected Designation of Origin are of the following types:

— bigarreau cherries ('Picotas'): the 'Ambrunés', 'Pico Negro', 'Pico Colorado' and 'Pico Limón Negro' varieties. Most of the production belongs to the group of 'bigarreau' cherry varieties; these are cherries whose basic difference is that they separate naturally from the stem when they are picked,

— stemmed cherries: 'Navalinda'.

As regards the product's characteristics, the fruit is reddish in colour, the cherries being predominantly wine-red or purple. Depending on the variety, their flesh, which is firm and crunchy, varies from red to yellowish or cream-coloured, and their juice from red to colourless. The fruit may be kidney-shaped, flat-ended, rounded or elongated in form. Depending on the variety, the stone may be medium-sized, large or very large, and spherical or elongated in shape.

The following table summarises the main requirements as regards sugar content (measured in degrees Brix), form, minimum size and pH.

Sugar content, form, minimum size and pH value of the cherries protected by the PDO, by variety

Variety	Sugar content (measured in °Bx)			Form	Minimum Size	pH		
	Minimum	Maximum	Average			Minimum	Maximum	Average
Navalinda	12	21,60	14	Flat-ended	21 mm	3,80	4,70	4,25
Ambrunés	14	25,80	20	Flat-ended	21 mm	3,65	4,85	4,25
Pico Colorado	13,90	26,40	21	Elongated	21 mm	3,80	4,70	4,25
Pico Negro	11,80	25,60	19	Elongated	21 mm	3,80	4,90	4,35
Pico Limón Negro	15,40	26,80	20	Elongated	21 mm	3,80	4,70	4,25

([3]) Replaced by Regulation (EU) No 1151/2012.

Cherries protected by the PDO 'Cereza del Jerte' will be of the 'Extra' class only, as defined in the marketing standard for cherries adopted in Commission Regulation (EC) No 214/2004 [4].

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 defined geographical area*

All steps in production must take place in the defined geographical area:

planting and cultivation, predominantly on small terraced holdings with steep slopes on which mechanisation is difficult, field work (ploughing, fertilising, pruning) and harvesting by hand.

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

Packaging and preparation for sale must be such as to ensure that the product is fully protected. Packaging materials must be carefully selected to prevent any deterioration of the product. The contents of each package must be uniform as regards their origin, variety, quality and size and the visible part must be representative of the contents.

The cherries protected by the PDO 'Cereza del Jerte' must be packaged in the defined geographical area, since this is considered necessary to safeguard the quality and ensure traceability and control throughout the certification process.

3.7. *Specific rules concerning labelling*

The name of the Protected Designation of Origin 'Cereza del Jerte' must be prominently displayed on the packaging, as well as the proprietary markings and the information generally required by the applicable legislation.

The Regulatory Council has two versions of the logo. They are used as described below:

the 'Cereza del Jerte' logo. This logo, shown below, may be used for both stemmed cherries and bigarreau cherries:

the 'Cereza del Jerte' + 'Picota' logo. This logo, shown below, may be used only for bigarreau cherries, so as not to confuse the consumer:

The packaging in which the cherries are placed on the market must bear the numbered secondary label or identification code issued by the Regulatory Council.

[4] OJ L 36, 7.2.2004, p. 6.

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

The production zone is located in the northern districts of the Province of Cáceres. This area comprises the territory of the following municipalities, grouped by district:

— DISTRICT OF THE VALLE DEL JERTE: Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas and Valdastillas.

— DISTRICT OF LA VERA: Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de la Vera, Pasarón de la Vera and Torremenga.

— DISTRICT OF EL AMBROZ: Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla and Segura de Toro.

The strong link between quality, the mountain location of the holdings and the type of production means that the following land and holdings not located in the mountain farming area are excluded from the defined geographical area:

— agricultural holdings in the district of La Vera less than 500 m above sea level,

— agricultural holdings in the district of the Valle del Ambroz less than 600 m above sea level.

The product is packed and prepared for the market within the production area.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Historical link

The name 'Jerte' or 'Valle del Jerte' has a close link with cherries, a large number of consumers in Spain almost automatically associating the place with cherries as a product, or vice versa. The area is therefore well-known for the excellence of its cherries and in particular of its 'Picotas' (bigarreau cherries).

Legend has it that the cherry tree was introduced by the Arabs and that, after the Reconquest, the new settlers found that it was well-suited to the land. Not until the 14th century, however, is there reliable evidence of its existence.

On 2 June 1352 a party of the king's emissaries stopped to spend the night in one of the villages in the area. The knights ate trout and cherries there, which shows that already at that time the cherry was a choice product of sufficient quality to offer to such distinguished travellers.

In the following centuries, cherry-growing survived and prospered. The famous Spanish doctor, Luis de Toro, refers to the cherries of the Jerte in the 16th century and singles them out for their size, colour and flavour.

It was in the 18th century, when the chestnut groves were ravaged by ink disease, that the cherry started to become a genuine economic alternative. At the end of that century and throughout the 19th, cherry orchards spread in the Valle del Jerte and the two neighbouring valleys.

In the early 1800s, writers were already maintaining that the best thing about the area '… is its cherries, which accordingly are very much appreciated at Court…'. Throughout the century, cherry trees spread to all villages, so that at the dawn of the 20th century the area was well-known for 'its delicious cherries'.

Natural link

The five protected varieties are indigenous, coming either from the Valle del Jerte or from the neighbouring valleys of the Ambroz and La Vera. They are virtually exclusive to this region, since attempts to introduce them elsewhere have so far had little success.

Various authors state that the presence of stemless cherry varieties in the Valle del Jerte is the result of a long process of acclimatisation and semi-induced selection from different stocks of *Prunus avium* L., an indigenous forest species present in these mountain valleys since ancient times.

Combined with the improvements and clonal selection carried out by the inhabitants of the Jerte, environmental factors such as high humidity (even in summer), the breezes in the valley, its orientation, average annual sunshine, altitude, the microclimate and the acidity of the soil have done the rest.

The property structure and the conditions resulting from the difficult topography form a landscaped area of small, sometimes tiny, terraces supported by stone walls, which has to be worked largely without recourse to mechanisation.

The product's characteristics are therefore determined by the use of specific plant material, adapted and acclimatised to the environmental conditions typical of the Jerte basin and the neighbouring valleys, but also by the special features of a system of production where cherry growing is tied to farming traditions based on smallholding and the family organisation of labour. The farms, generally situated on terraced plots on steeply sloping hillsides where mechanisation is difficult, make it possible to balance the low yields obtained with better quality.

5.2. *Specificity of the product*

The protected designation of origin 'Cereza del Jerte' applies exclusively to table cherries, to be consumed fresh, of the following local varieties of the species *Prunus avium* L.: 'Navalinda', 'Ambrunés', 'Pico Limón Negro', 'Pico Negro' and 'Pico Colorado'.

The fruit has a reddish external colouring, its intensity varying according to the variety. The cherries are predominantly wine-red or purple because of the preponderance of bigarreau cherries in the local harvest, and particularly of the Ambrunés variety ('the queen of cherries').

The basic difference of bigarreau cherries is that they separate naturally from the stem when they are picked, without this reducing their quality, making them less resistant to handling or reducing their shelf-life. The following varieties belong to this group: 'Ambrunés', 'Pico Negro', 'Pico Limón Negro' and 'Pico Colorado'.

The fruit may be kidney-shaped, flat-ended, rounded or elongated in form.

The flesh is firm and crunchy and, depending on the variety, varies from red to yellowish or cream-coloured, and their juice from red to colourless. The colour of the flesh and juice is generally stable, especially the colour of the juice.

The stone is one of the most stable of the cherries' characteristics, the size ranging from medium-sized to large or very large ('Navalinda' and 'Ambrunés' varieties), while the form is spherical ('Ambrunés'), intermediate ('Pico Colorado') or elongated ('Pico Limón Negro').

The stone/fruit ratio ranges from medium ('Pico Colorado') to large and very large ('Pico Limón Negro', 'Navalinda' and 'Ambrunés').

The stem shows significant variations in length and thickness:

— length: medium (Ambrunés and Navalinda) and long (Pico Negro and Pico Colorado),

— thickness: fine (Pico Negro and Pico Colorado), medium (Ambrunés and Navalinda).

As regards the organoleptic characteristics, the average sugar content is higher than that usually found, with a refractive index that at optimum ripeness varies between 12 g and 24 g per 100 g fresh weight, depending on the variety.

Cherries protected by the PDO 'Cereza del Jerte' are of the 'Extra' class only, as defined in the marketing standard for cherries adopted in Regulation (EC) No 214/2004.

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 protected varieties are virtually exclusive to this region, since attempts to introduce them elsewhere have so far had little success, as they do not flourish when the soil conditions, altitude, hours of sunshine, humidity and wind regime are not right.

The presence of stemless cherry varieties in the Jerte is the result of a long process of acclimatisation and semi-induced selection from *Prunus avium* L., an indigenous forest species present in these mountain valleys since ancient times.

Combined with the improvements and clonal selection carried out by the inhabitants of the Jerte, environmental factors such as:

— the high humidity, even in the summer months,

— the breezes in the valley, its orientation, average annual sunshine, altitude, the microclimate and the healthy acidity of the soil have done the rest,

— orography: the crop is grown from the bottoms of the three valleys up to altitudes above 1 200 m. The land between 600 m and 1 200 m is the most suitable for growing the bigarreau varieties, which, together with the other varieties grown, attain ripeness over a period running from the end of April until the beginning of August,

— the area's soils tend to have a loose, coarse texture, usually being sandy loam. External drainage is generally good. The soil is always acidic because of the material from which it originates, with a pH value normally between 5 and 5,5. These general characteristics of the soil are ideal for growing the main rootstock (*Prunus avium* or wild cherry) and the local cherry varieties,

— climate: the characteristics of the three valleys included within the defined area are the result of their narrowness and depth, their orientation and their opening to the south. Variations in altitude and a fragmented terrain produce an uneven distribution of sunshine and differences in temperature between the summits and the alluvial valley bottoms, temperature differences sometimes being extreme. These differences in the climate cause differences in the length of the growing season and the flowering/ripening periods which, as already stated, are spread out over time, leading to very significant differences in the date of the harvest. Cherries of the same variety can ripen more than 20 days apart.

As regards humidity, the monthly and annual values and the distribution of rainfall show the area to have a humid Mediterranean climate with a short and significant dry summer period caused by the scarcity of rain in the hot months of July and August.

Despite the annual average temperature pointing to a generally hot climate, there are large differences in temperature from season to season. The variation in temperature is proof of the harshness of the climate.

To conclude, all the area's specific orographical, soil, climate and hydrological characteristics described above are essential for producing such an exclusive, genuine product as 'Cereza del Jerte'. If one of these factors should cease to exist, it would be impossible to produce this product.

Publication reference of the specification

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

http://aym.juntaex.es/NR/rdonlyres/DEAAADC4-16EB-4424-985B-4A40BE02ECF4/0/PliegoCerezaJertemodificado.pdf

([5]) See footnote 3.

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 387/09)

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 [1].

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [2]

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

'REBLOCHON'/'REBLOCHON DE SAVOIE'

EC No: FR-PDO-0217-01003-11.6.2012

PGI ( ) PDO (X)

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, details of the inspection bodies, Member State competent authority, contact information and composition of the producer group

2. **Type of amendments**

— ☐ Amendment to the Single Document or Summary Sheet

— ☒ Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary Sheet 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 the product specification resulting from the adoption of obligatory sanitary or phytosanitary measures by the public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s)**

Product description: point 2 of the specification

Further details have been added to the description of the cheese and the rind, elaborating on the aspects described in the original application.

The weight range of the small 'Reblochon'/'Reblochon de Savoie' has been expanded slightly (230-280 g instead of 240-280 g).

Packaging of the cheese in portion-sized pieces is introduced. According to the producer group, this will allow operators to cater for the trend towards individual consumption of the product.

[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.

The quality of the packing materials and cutting techniques make it possible to preserve the quality of the product during these processes.

The indication of the presence of a false bottom has been moved to the packaging section under point 5.7 of the specification.

Geographical area: processes performed in the area: point 3 of the specification

The processes which take place in the geographical area are indicated.

The concept of milking within the geographical area was introduced to clarify the way in which the holdings situated in this area operate. It is also made clear that packaging, already included in the registered specification, is initial packaging so as to take account of pre-packing processes.

The transitional provision concerning the possibility of maturing in two municipalities bordering the geographical area has been deleted, since the companies concerned have relocated to the geographical area.

A municipality formed from the separation of formerly amalgamated municipalities has been added (no change to the perimeter of the geographical area).

Proof of origin (traceability): point 4 of the specification

These changes are linked to the reform of the system for inspecting designations of origin resulting from changes made to the regulations at national level. In particular, operators must now furnish a statement of identity before their ability to meet the specification of the designation from which they wish to benefit is acknowledged.

A description is also given of the contents of the statements necessary for recognition and monitoring of the products and how to submit those statements.

Details of the documents and registrations required for monitoring traceability and inspecting production conditions are given, along with the methods for inspecting the product's characteristics.

With regard to the cheese markings, the means of distributing and removing identification plates are specified.

Dairy cow breeds: point 5.1 of the specification

The definition of the dairy herd as including all the lactating and dry dairy cows and heifers over six months old on the holding makes it possible to stipulate the types of animals to which the inspections apply.

Clarifications have been made to the breeds of animals allowed, corresponding to codes 12, 46 and 31, to strengthen inspections.

Some producers may use the animals for purposes other than producing milk intended for the production of 'Reblochon'/'Reblochon de Savoie'; this option is available and regulated.

Dairy cows' feed: point 5.2 of the specification

(a) Basic feed ration and feed supplements

The new provisions essentially consolidate the fodder-based feed system (grass and hay) to strengthen the link with the area of the PDO and to preserve a method of making cheese from raw milk (fermented fodder excluded).

To achieve this objective, a stocking density of 1,5 livestock units per hectare of agricultural land has been introduced. In the summer period, lactating cows must be put out to pasture for a period of at least 150 days.

The supply of external feed to lactating cows is regulated in order to take into account the differences in working methods observed between the holdings within the geographical area. Thus, fodder from outside the geographical area may be used on holdings at an altitude of 600 m and on alpine holdings where the lactating cows graze at an altitude above 600 m for up to 25 % (expressed in dry matter) of the animals' basic feed ration.

The only type of fodder that may be bought in from outside the geographical area is hay.

Green feeding is allowed, but is limited to one meal a day during the 150-day grazing period. However, outside of the grazing period, green feeding for two meals a day is allowed, but this must be from two cuttings and given as two feeds. In order to avoid any problem of contamination with undesirable bacteria, the green feed must be fresh when distributed and the feeders must be cleaned of all waste before being refilled.

However, in the aim of preserving the link with the area and because short fibres do not have the same effect on rumination as hay made from grass or alfalfa, the distribution of dried alfalfa pellets is limited to supplementary feed.

The definition of a list of permitted concentrates facilitates inspections and prevents the use of inadequately developed technological innovations. In order to preserve the link between the product and the area where it is produced, the total amount of supplementary feed in the ration is restricted to 1 800 kg per dairy cow per year and 500 kg per heifer.

Finally, it is stipulated that the lactoserum produced on the holding may only be added to the animals' drinking water and for no more than 24 hours.

(b) Means of distributing the feed.

To prevent health and technological problems, preference is given to the distribution of dry feed in the winter period. To facilitate rumination, the distribution of fodder that is physically whole is mandatory. These elements have led to a ban on the use of mixer-feeders for distributing feed.

(c) Fermented fodder

The current provisions ban the use of fermented fodder in dairy cows' feed. The possibility of feeding another clearly separated herd with this type of fodder is, however, envisaged and is subject to specific conditions on production, storage and use.

Farming system: points 5.3 and 5.4 of the specification

(a) GMO ban (crops and fodder)

This ban on the presence of GMOs in the specification enhances the traditional nature of the feed.

(b) Authorised use of mineral fertilisers

In order to promote grazing, biodiversity and natural flora and to preserve the environment, the use of mineral fertilisers is restricted. A distinction is made between the municipalities according to their topography, in line with the breakdown into 'disadvantaged areas' used by the authorities. The threshold values set in the specification are average values applicable for the parcel area of each holding.

(c) Authorised use of organic fertilisers

The conditions for spreading organic fertilisers are defined in order to protect the cows' feed against any risk of contamination from pollutants.

The general introduction of a logbook on the use of fertiliser will facilitate fair inspections in this area.

Milking conditions: point 5.5 of the specification

The milking conditions are specified to allow new milking techniques to be used while respecting all the conditions concerning the management of the herd and the preservation of the characteristics of the milk used.

Inspections of the milking facilities are made mandatory to preserve the quality of the milk used.

Refrigeration temperature at the cheese dairy:

The temperature for conserving the milk at the farm or for storing it at the cheese dairy is increased from 8 °C to 10 °C to promote the growth of useful bacteria in the milk.

Production: point 5.6 of the specification

Point 5.6.1 General provisions

The milk used, production aids and additives

In order to preserve the characteristics of the raw material processed into raw milk, the processing steps which are not allowed are listed.

The paragraph concerning the use of production aids and additives is expanded to support current practices for using processes and additives in cheese-making and to prevent new, previously unregulated practices from adversely affecting the characteristics of the cheese.

Production stages

A description of the characteristics of the vats used to produce the cheese has been added: these must be open and their capacity may not exceed 6 000 l.

Keeping track of how the curd develops in the vat by visual checks and by touch remains an important element in making cheese from raw milk collected every day and not subject to any processing before the cheese-making.

Production control is also enhanced if the volume used does not significantly extend the cheese moulding phase. An overly long moulding phase would create too much variability in the characteristics of the cheeses.

Clarifications have been made to the description of the phases from working in the vats to salting the cheese, in order to take account of several adaptations: size of moulds, mass of weights used for pressing the small cheeses, density of the brine reduced from 1 140 to 1 130.

The salting process may only take place in the vats used to produce the cheese.

The total duration of production, pre-ageing and ageing is at least 15 days as from the date of renneting. Thus, the cheese cannot leave the workshop where it is produced or aged until at least the 16th day.

Pre-ageing and ageing

The wording of the description of the pre-ageing phase was amended to take greater account of the expertise of the cheese-makers and to preserve the quality of the cheeses.

The ageing methods are supplemented by the introduction of an option to package the cheese as of the 12th day of ageing and to continue the ageing at a lower temperature for a longer period.

This is to adapt to the faster ageing of the rinds, whose appearance in the cellar is optimum around 12 days then degenerates, which could lead to optical flaws at the time of sale.

The following provisions are added:

— A first stage in the cellar up to at least the 12th day after the date of production is mandatory.

The cellar temperature must be between 10 and 15 °C and the humidity above 90 %.

— As of the 12th day, the cheeses can be packaged individually and are then aged until at least the 18th day at a minimum temperature of 6 °C.

— If the cheeses are not packaged, they continue ageing in the cellar until at least the 16th day at a temperature between 10 and 15 °C and humidity above 90 %.

It is stipulated that the cheese may be placed on planed or unplaned wooden boards for ageing. This stipulation takes account of the importance of the growth of bacteria on the surface because of the positive biofilms on the boards.

Point 5.6.2 Specific provisions concerning production in cheese dairies

The end time for renneting is clarified in order to specify the length of renneting.

The dose of lactic fermenting agents is stipulated.

The option of using acidification moulds is indicated. These moulds help shape the products and replace the cheesecloth without altering the intrinsic characteristics of the product. They also make it possible to keep the cheese longer in this 'cheesecloth' stage and allow for better control of the drainage, more regular-shaped cheeses and have beneficial effects on the development of the cheese rind.

The possibility of reusing the volume of milk that remains at the end of production is clarified in order to prevent the farmer being obliged to start with an incomplete vat; this facilitates the work in the vat and control of the process.

Point 5.6.3 Specific provisions concerning farm production

The following provisions are added to the conditions for farm production:

— The introduction of a micro-perforated laminated cheesecloth for drainage makes it possible to enhance the flavours typical of farmhouse cheese, because the cloth is a ground on which cheese cultures develop well.

— To safeguard the slow process used to make the farm-produced cheeses which gives them a more intense flavour, the dose of lactic fermenting agents used is capped at 0,5 % (0,5 l of yeast cultures (1) for 100 l of milk) of the total amount of milk used for the production of farm-produced 'Reblochon'/'Reblochon de Savoie'.

— The use of acidification moulds or any other mould or corset to hold the cheese during the drying period is forbidden in order to preserve the use of the cheesecloth traditionally used in farm production. The duration of the cheesecloth stage is set at six hours as from the start of moulding.

Details have been provided on the methods of pressing, turning the cheeses, pre-ageing, washing and treatment in a humid environment before being placed in the maturing cellar.

These provisions help better codify practices and reinforce the special nature of the farm-produced cheeses.

To allow the maturers to give the cheese specific treatments at a later stage of production if they wish, the retention period on the holding is reduced from the 10 days originally provided for to six.

The production, ageing and pre-ageing conditions for the small farm-produced 'Reblochon'/'Reblochon de Savoie' cheeses are introduced and clarify certain provisions in accordance with practices.

Details bearing out the link with the geographical area: point 6 of the specification

This section is broken down into the following subsections: 'Specificity of the geographical area: natural and human factors', 'Specificity of the product', 'Causal link'.

This restructuring is accompanied by improved wording and more details, where necessary.

Specific labelling details: point 8 of the specification

The details on the labelling of the cheeses are moved to section 4: Proofs of origin.

The obligation to affix the 'INAO' logo is replaced by the obligation to affix the European Union's 'PDO' symbol.

It is specified that, irrespective of the regulatory references applicable to all cheeses and the term 'petit' (small), the use of any term or other reference accompanying the of origin is prohibited on the labelling, advertising, invoices or commercial documents, with the exception of specific trademarks.

National requirements: point 9 of the specification

A table is added showing the main points for inspection from the specification, their target values and the methods of assessing them.

Other changes

(1) Packaging: point 5.7 of the specification

The cheeses are packaged in the form of whole cheeses, half cheeses or in portions.

To preserve the quality of the rind, to prevent its drying out and the development of undesirable mould, the cheese must be properly wrapped before leaving the geographical area. The cheese should remain in this packing until it is sold to the end consumer, but it may be repackaged.

This packaging must include a false wooden bottom, for which the diameter is indicated. This false bottom must be retained throughout the cutting process.

All these provisions help preserve the qualities of the rind, the texture of the cheese and the pungency of the cheese. Furthermore, given the fact that the rind of 'Reblochon'/'Reblochon de Savoie' is fragile and susceptible to drying out, the false bottom and packing play a role in regulating humidity. The packing used protects the specific fungal flora in the 'Reblochon'/'Reblochon de Savoie' rinds.

However, cheese supplied to the food industry for further processing does not need to be individually packaged or have a false bottom.

(2) Responsible department in the Member State: change of address of the National Institute for Origin and Quality;

(3) Composition of the applicant group: details have been added on its composition;

Contact details of the inspection bodies: these have been updated.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ([3])

'REBLOCHON'/'REBLOCHON DE SAVOIE'

EC No: FR-PDO-0217-01003-11.6.2012

PGI ( ) PDO (X)

1. **Name**

'Reblochon'/'Reblochon de Savoie'

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 the product to which the name in 1 applies*

'Reblochon'/'Reblochon de Savoie' is a cheese made from raw, whole milk from cows from the Abondance, Montbéliarde and Tarentaise breeds. The cheese is pressed in the form of a flattened, slightly tapered cylinder approximately 14 cm in diameter, 3,5 cm in height and 450 to 550 g in weight.

It contains a minimum of 45 g of fat per 100 g after total desiccation and its dry matter must not be less than 45 g per 100 g of cheese.

([3]) Replaced by Regulation (EU) No 1151/2012.

It has a fine, regular and uniform rind, which is washed during the maturing process. The rind is yellow to yellowy-orange in colour and may be fully or partly covered in a fine, short white bloom.

The cheese itself is not very firm and it is homogeneous, supple and smooth. Cream to yellowish ivory in colour, it is lightly salted and may have small perforations.

The PDO also covers the smaller cheese, which has the same organoleptic characteristics but is approximately 9 cm in diameter, 3 cm in height and between 230 and 280 g in weight.

'Reblochon'/'Reblochon de Savoie' may be presented as a whole cheese or in portions.

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

The milk used for producing 'Reblochon'/'Reblochon de Savoie' must come from dairy herds consisting of cows from the dairy breeds Abondance, Montbéliarde or Tarentaise (also known as Tarine).

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

To safeguard the link to the area, the herd's feed must mainly consist of fodder from the geographical area of origin. The basic feed ration consists of fodder comprising:

— at least 50 % of grass grazed during the summer period and hay distributed daily during the winter period

— green fodder (green corn, grass distributed in fresh condition, fodder beet). Straw may only be included in the basic feed ration for the heifers.

During the summer period, the cows must be put out to pasture for at least 150 days.

The fodder from the area must be 100 %, expressed as dry matter, of the basic feed ration of the lactating cows. For holdings at an altitude of over 600 m and on alpine holdings where the lactating cows graze at an altitude above 600 m, the fodder from the area should make up at least 75 %, expressed as dry matter, of the animals' basic feed ration. The only fodder that may be bought in from outside the geographical area of origin is hay.

The basic feed ration may be complemented with the distribution of supplementary feed, including concentrated feedstuffs and dehydrated fodder. The total supplementary feed that may be distributed to lactating cows is 1 800 kg per dairy cow per year.

The dairy herd's feed may not include silage products, fermented fodder, tied bales or feed that could have an unfavourable influence on the odour or taste of the milk or cheese or which present a risk of bacteriological contamination.

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

The milk must be produced and the cheese manufactured and matured within the geographical area.

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

The cheese is initially packaged in the geographical area before leaving the maturing cellar, which constitutes the last stage in the production of 'Reblochon'/'Reblochon de Savoie'. This provision preserves the quality of the rind by preventing its desiccation and the growth of undesirable moulds. This initial packaging does not prevent the product from being repackaged elsewhere at a later stage.

This packaging, in an appropriate means of packing, includes a false bottom made of spruce wood which is in contact with at least one of the sides of the cheese, which is presented in the form of a whole or half cheese. Three sides of each portion must have a rind.

The products supplied to the food industry may not be packaged individually but must nevertheless be packed before leaving the geographical area.

3.7. *Specific rules on labelling*

The labelling for the cheese must bear the name of the designation of origin 'Reblochon'/'Reblochon de Savoie' in characters at least two thirds of the size of the largest characters on the label. Furthermore, the labelling may bear the name of the designation of origin accompanied by the term 'petit' (small) for the smaller cheese defined in point 3.2.

Irrespective of the regulatory references applicable to all the cheeses and the aforementioned term, the use of any qualifier or other reference accompanying the aforementioned designation of origin is prohibited on the labelling, advertising, invoices or commercial documents, with the exception of specific trademarks.

The labelling must include the European Union's PDO symbol. It may also include the words 'appellation d'origine protégée' ('protected designation of origin').

4. Concise definition of the geographical area

The geographical area covers two thirds of the department of Haute-Savoie (all the part east of Annecy above 500 m in altitude) and several municipalities or parts of municipalities of the department of Savoie.

Department of Haute-Savoie

Abondance, Alex, Allinges, Amancy, Andilly, Annecy-le-Vieux, Arâches-Ia-Frasse, Arbusigny, Arenthon, Armoy, Arthaz-Pont-Notre-Dame, Aviernoz, Ayse, Ballaison, Beaumont, Bellevaux, Bernex, Bluffy, Boëge, Bogève, Bonne, Bonnevaux, Bonneville, Bons-en-Chablais, Brenthonne, Brizon, Burdignin, Cervens, Chamonix-Mont-Blanc, Charvonnex, Châtel, Châtillon-sur-Cluses, Chevaline, Chevenoz, Cluses, Collonges-sous-Salève, Combloux, Cons-Sainte-Colombe, Contamine-sur-Arve, Copponex, Cordon, Cornier, Cranves-Sales, Cruseilles, Demi-Quartier, Dingy-Saint-Clair, Domancy, Doussard, Draillant, Duingt, Entremont, Entrevernes, Essert-Romand, Etaux, Evires, Faucigny, Faverges, Fessy, Féternes, Fillinges, Giez, Groisy, Habère-Lullin, Habère-Poche, Juvigny, La Balme-de-Thuy, La Baume, La Chapelle-d'Abondance, La Chapelle-Rambaud, La Chapelle-Saint-Maurice, La Clusaz, La Côte-d'Arbroz, La Forclaz, La Muraz, La Rivière-Enverse, La Roche-sur-Foron, Lathuile, La Tour, La Vernaz, Le Biot, Le Bouchet, Le Lyaud, Le Grand-Bornand, Le Petit-Bornand-Les-Glières, Le Reposoir, Le Sappey, Leschaux, Les Clefs, Les Contamines-Montjoie, Les Gets, Les Houches, Les Ollières, Les Villards-sur- Thônes, Lucinges, Lullin, Lully, Manigod, Marcellaz-en-Faucigny, Marlens, Machilly, Magland, Margencel, Marignier, Marnaz, Megève, Mégevette, Menthonnex-en-Bornes, Menthon-Saint-Bernard, Mieussy, Monnetier-Mornex, Montmin, Montriond, Mont-Saxonnex, Morillon, Morzine, Nancy-sur-Cluses, Nangy, Nâves-Parmelan, Novel, Onnion, Orcier, Passy, Peillonnex, Perrignier, Pers-Jussy, Praz-sur-Arly, Présilly, Quintal, Reignier, Reyvroz, Saint-André-de-Boëge, Saint-Blaise, Saint-Cergues, Saint-Eustache, Saint-Férréol, Saint-Gervais-les-Bains, Saint-Jean-d'Aulps, Saint-Jean-de-Sixt, Saint-Jean-de-Tholome, Saint-Jeoire, Saint-Jorioz, Saint-Laurent, Saint-Martin-Bellevue, Saint-Pierre-en-Faucigny, Saint-Sigismond, Saint-Sixt, Sallanches, Samoëns, Saxel, Scientrier, Scionzier, Serraval, Servoz, Sevrier, Seythenex, Seytroux, Sixt-Fer-A-Cheval, Talloires, Taninges, Thônes, Thorens-Glières, Thyez, Vailly, Vacheresse, Vallorcine, Verchaix, Vétraz-Monthoux, Veyrier-du-Lac, Villard, Villaz, Ville-en-Sallaz, Villy-Ie-Bouveret, Villy-Ie-Pelloux, Vinzier, Viuz-en-Sallaz, Vougy, Vovray-en-Bornes.

Department of Savoie

Cohennoz, Crest-Voland, Flumet, La Giettaz, Mercury (Section G1 and G2), Notre-Dame-de-Bellecombe, Plancherine (Section A1, A2, A3), Saint-Nicolas-La-Chapelle, Ugine.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

Geographical factors

The geographical area is situated in the northern Alps and includes the mountainous regions between Lake Geneva and the Mont Blanc massif. It extends to the Swiss border in the east and the most westerly foothills of the Alps in the west. It does not include the Beaufortain massif in the south, though it does include the northern part of the Bauges massif.

The topography is particularly dramatic, with ever higher massifs ranging from west to east (1 000 m for the western foothills, over 2 000 m for the peaks of the limestone massif, over 4 000 m for the Mont Blanc massif), separated by wide valleys at altitudes of over 500 m (Dranse, Giffre, Arve, Arly).

The geographical area includes regions with very diverse geological substrates. Limestone-dominated massifs span the area from the north-east to the south-west. Some particularly erosion-resistant strata form striking cliffs such as the Aravis chain. To the west, a clay-limestone molasse substrate underlies dramatic limestone mountains (the Salève). To the east, the crystalline massif of Mont-Blanc and the Aiguilles Rouges are the highest points in the region. The rocks there are acidic (granite, gneiss, mica schists). To the north, the Chablais range is composed of a mixture of limestone and acid rocks.

The climate is mountainous, directly exposed to the winds from the west. It is characterised by abundant precipitation (over 900 mm per year), without seasonal drought, which often exceeds 1 500 to 2 000 mm per year in the heart of the massifs. The mountainous environment means that the winters are cold with abundant snowfall. The topography and altitude have a strong influence on the local climatic conditions.

Most of the agricultural land is farmed as pasture land. The region is characterised by particularly highly developed high-altitude permanent grassland, the alpine pastures. There is a lot of plant diversity in the pastures due to the variety of environmental conditions (sun, irrigation and drainage, exposure, altitude, etc.) and the land use (pastoral practices). 90 % of the grass-covered areas is permanent grassland dominated by cocksfoot grass, considered to be a very good fodder grass, white clover and red clover. There are hayfields thick with wild sorrel, average pastures or hayfields with burnet saxifrage, and hayfields or dry or rough grazing with meadow sage and oregano. The vegetation used for grazing extends from the bottom of the valleys to altitudes of over 2 500 m.

Human factors

One of the characteristics of the dairy farms in the geographical area is the use of the alpine pastures in summer. The herds' life is heavily influenced by the seasons: leaving their barns to graze in the valleys at the beginning of May, then being led up to the alpine pastures at the start of June where they remain until the beginning of October. This is followed by winter, which is the longest period, with several months of snow and storms. This means that in summer the farmers must gather the fodder the herd will need from November to April (around 2 000 kg of hay per cow for winter).

To cope with these conditions, the milk producers favour cows from dairy breeds native to mountain regions, adapted to the physical and climate constraints of the environment (body type adapted to grazing on sloping pastures; temperature tolerance; capacity to thrive on grazing in the summer and dry fodder in the winter), while regularly producing quality milk.

The dairy cows' feed mainly consists of pasture grass in summer and dry fodder in winter. The supplementary feed is limited in quantity, to safeguard the low-intensity nature of the farming. It does not include fermented feed which could adversely influence the odour or taste of the milk and, consequently, the cheese.

The name 'Reblochon de Savoie' comes from the French word 'reblâche' which means 'to milk a second time'. This practice originated in the 13th century, when farmers who leased alpine pastures had to pay a tax to the landowners. Cows that were not fully milked at the time when the tax was charged gave a little but very creamy milk on the second milking, because the end of milking produces milk with a high fat content. Thus the cheese-makers used this small amount of high-fat milk to make little rounds of creamy cheese. In the 18th century the monetisation of trade helped to move Reblochon away from its clandestine origins onto the tables of the bourgeois, the clergy and the nobility.

The cheesemaker's labour, founded on expertise and experience handed down through the generations, plays an essential role in unlocking the flavour of 'Reblochon'/'Reblochon de Savoie'. The raw milk, which is not pre-treated, is processed at a low temperature to best develop the flavour. The twice-daily milking means that the milk has to be used quickly and precisely. Using raw milk makes it necessary to work in open vats where the cheesemaker can note any variations in the milk and adapt the process accordingly.

The ageing initially takes place on the alpine farm and is then continued in the valley, where the relative ease of access led to the emergence of the profession of cheese maturer. The cheese maturer's tasks notably include monitoring the maturing temperature, which plays an important role in the development of the fungal flora (which gives the rind its characteristic appearance). The surface of the cheese is occupied by a succession of multiple, co-existing microbial groups. This succession is essentially due to the changing pH level and the level of salt in the rind. These microflora, particularly the *Geotrichum candidum* in particular, give 'Reblochon'/'Reblochon de Savoie' its characteristic fine white bloom and also contribute to the development of the texture and flavour of the cheese.

As a commercial product 'Reblochon' took off in the 19th century, when dealers specifically trading in it are first found. This was facilitated by the development of roads. The first half of the 20th century saw the production of 'Reblochon' expand beyond its cradle of origin, which led producers to protect their product and define special production methods back in 1953.

5.2. *Specificity of the product*

'Reblochon'/'Reblochon de Savoie' is a pressed, uncooked cheese made from raw, whole cow's milk, which is not processed before production.

It is small in size, light in weight and can be produced in a smaller format. It is presented in the form of a flat, slightly tapered cylinder.

It is a creamy cheese, smooth, supple and ivory in colour, lightly salted, which may reveal lactic and roasted aromas. Its washed fine rind, saffron in colour, is covered in a fine white bloom (fungal flora).

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 very wet mountain environment which accounts for the whole of the geographical area promotes strong grass growth in spring and summer. The diversity of the conditions of the environment, such as the altitude and the exposure of the alpine pastures and the type of rocks, gives the grasslands a great botanical wealth, with each habitat characterised by a distinctive community of flora.

Within these communities, numerous species have strong aromas which contribute to the characteristics of 'Reblochon'/'Reblochon de Savoie'. Differences in sensory characteristics can be traced to the different types of hays and pastures found in the geographical area.

This harsh environment is very restrictive for the herds and only the mountain breeds are capable of supporting a way of life that combines winters spent in barns in the valley and extensive grazing every day in the alpine pastures in summer with roaming in areas that may vary by several hundred metres in altitude.

These breeds are capable of producing protein-rich milk very suitable for making cheese: the curd obtained after the rennet is added is firm and the cheese yield is high.

Obtained initially from production using small quantities of high-fat milk, 'Reblochon'/'Reblochon de Savoie' cheese is the result of the use of a simple method (low heating, rapid renneting, no drying out in the vat) with short maturing periods.

Thus, the organoleptic characteristics of 'Reblochon'/'Reblochon de Savoie' are closely linked to the dairy cows' feed (pasture, fodder), which is obtained from flora that has adapted to the climatic conditions described above, and to the preservation of the cheesemakers' and maturers' skills.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ([4]))

https://www.inao.gouv.fr/fichier/CDCReblochon.pdf

([4]) See footnote 3.

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