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## Information and Notices

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<sup>(1)</sup> Text with EEA relevance

## IV

*(Notices)*

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## COUNCIL

**Notice for the attention of the persons and entities to which restrictive measures provided for in Council Decision 2010/788/CFSP, as implemented by Council Implementing Decision 2014/862/CFSP and Council Regulation (EC) No 1183/2005, as implemented by Council Implementing Regulation (EU) No 1275/2014 apply**

(2014/C 432/01)

The following information is brought to the attention of the persons that appear in the Annex to Council Decision 2010/788/CFSP, as implemented by Council Implementing Decision 2014/862/CFSP <sup>(1)</sup> and Council Regulation (EC) No 1183/2005 as implemented by Council Implementing Regulation No (EU) 1275/2014 <sup>(2)</sup>.

The United Nations Security Council has designated the persons and entities that should be included in the list of persons and entities subject to the measures imposed by paragraphs 13 and 15 of Resolution 1596 (2005), as renewed by paragraph 3 of Resolution 1952 (2010).

The persons and entities concerned may submit at any time a request to the UN Committee established pursuant to paragraph 8 of UNSCR 1533 (2004), together with any supporting documentation, for the decisions to include them in the UN list to be reconsidered. Such request should be sent to the following address:

Focal Point for De-listing  
Security Council Subsidiary Organs Branch  
Room DC2 2034  
United Nations  
New York, NY 10017  
UNITED STATES OF AMERICA

Tel. +1 9173679448  
Fax +1 2129631300  
E-mail: delisting@un.org

Further to the UN decision, the Council of the European Union has determined that the persons that appear in the abovementioned Annex should be included in the list of persons and entities which are subject to the restrictive measures provided for in Decision 2010/788/CFSP as implemented by Implementing Decision 2014/862/CFSP and Regulation (EC) No 1183/2005 as implemented by Implementing Regulation No (EU) 1275/2014. The grounds for designation of the persons concerned appear in the relevant entries in Annexes to the Council Decision and Regulation.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the websites in Annex II to Regulation (EC) No 1183/2005, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 3 of the Regulation).

The persons concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the abovementioned lists should be reconsidered, to the address provided below.

<sup>(1)</sup> OJ L 346, 2.12.2014, p. 36.

<sup>(2)</sup> OJ L 346, 2.12.2014, p. 3.

Council of the European Union  
General Secretariat  
DG C 1C  
Rue de la Loi/Wetstraat 175  
1048 Bruxelles/Brussel  
BELGIQUE/BELGIË

E-mail: [sanctions@consilium.europa.eu](mailto:sanctions@consilium.europa.eu)

The attention of the persons concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

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**Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Regulation (EC) No 1183/2005, as implemented by Council Implementing Regulation (EU) No 1275/2014 implementing Articles 9(1) and (4) of Regulation (EC) No 1183/2005 imposing certain specific restrictive measures directed against persons acting in violation of the arms embargo with regard to the Democratic Republic of the Congo applies**

(2014/C 432/02)

The attention of data subjects is drawn to the following information in accordance with Article 12 of Regulation (EC) No 45/2001 of the European Parliament and of the Council <sup>(1)</sup>.

The legal basis for this processing operation is Regulation (EC) No 1183/2005 <sup>(2)</sup>, as implemented by Council Implementing Regulation (EU) No 1275/2014 <sup>(3)</sup>.

The controller of this processing operation is the Council of the European Union represented by the Director General of DG C (Foreign Affairs, Enlargement, Civil Protection) of the General Secretariat of the Council and the department entrusted with the processing operation is the Unit 1C of DG C that can be contacted at:

Council of the European Union  
General Secretariat  
DG C 1C  
Rue de la Loi/Wetstraat 175  
1048 Bruxelles/Brussel  
BELGIQUE/BELGIË

E-mail: [sanctions@consilium.europa.eu](mailto:sanctions@consilium.europa.eu)

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Regulation (EC) No 1183/2005, as implemented by Implementing Regulation (EU) No 1275/2014.

The data subjects are the natural persons who fulfil listing criteria as laid down in that Regulation.

The personal data collected includes data necessary for the correct identification of the person concerned, the Statement of Reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions provided for in Article 20(1)(a) and (d) of Regulation (EC) No 45/2001, requests for access, as well as requests for rectification or objection will be answered in accordance with section 5 of Council Decision 2004/644/EC <sup>(4)</sup>.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the asset freeze or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Data subjects may have recourse to the European Data Protection Supervisor in accordance with Regulation (EC) No 45/2001.

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<sup>(1)</sup> OJ L 8, 12.1.2001, p. 1.

<sup>(2)</sup> OJ L 193, 23.7.2005, p. 1.

<sup>(3)</sup> OJ L 346, 2.12.2014, p. 3.

<sup>(4)</sup> OJ L 296, 21.9.2004, p. 16.

**Notice for the attention of the persons subject to the restrictive measures provided for in Council Decision 2013/798/CFSP, as implemented by Council Implementing Decision 2014/863/CFSP, and Council Regulation (EU) No 224/2014, as implemented by Council Implementing Regulation (EU) No 1276/2014 concerning restrictive measures in view of the situation in the Central African Republic**

(2014/C 432/03)

The following information is brought to the attention of the persons that appear in the Annex to Council Decision 2013/798/CFSP, as implemented by Council Implementing Decision 2014/863/CFSP<sup>(1)</sup>, and in Annex I to Council Regulation (EU) No 224/2014, as implemented by Council Implementing Regulation (EU) No 1276/2014<sup>(2)</sup> concerning restrictive measures in view of the situation in the Central African Republic.

On 4 November 2014, the Sanctions Committee established pursuant to United Nations Security Council Resolution 2127 (2013) updated the information concerning three persons on the list of persons and entities subject to the measures imposed by paragraphs 30 and 32 of Resolution 2134 (2014).

The persons concerned may submit at any time a request to the UN Committee established pursuant to Resolution 2127 (2013), together with any supporting documentation, for the decisions to include them in the UN list to be reconsidered. Such request should be sent to the following address:

United Nations  
Focal Point for De-listing  
Security Council Subsidiary Organs Branch  
Room DC2 0853B  
New York, NY 10017  
UNITED STATES OF AMERICA  
  
Tel. +1 9173679448  
Fax +1 2129631300  
E-mail: delisting@un.org

See for more information at: <http://www.un.org/sc/committees/2127/>

Further to the UN decision, the Council of the European Union has determined that the persons designated by the UN should be included in the lists of persons and entities which are subject to the restrictive measures provided for in Council Decision 2013/798/CFSP and Council Regulation (EU) No 224/2014. The grounds for listing of the persons concerned appear in the relevant entries in the Annex to the Council Decision and in Annex I to the Council Regulation.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the websites in Annex II to Council Regulation (EU) No 224/2014, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 7 of the Regulation).

The persons concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the abovementioned lists should be reconsidered, to the following address:

Council of the European Union  
General Secretariat  
DG C 1C  
Rue de la Loi/Wetstraat 175  
1048 Bruxelles/Brussel  
BELGIQUE/BELGIË  
  
E-mail: sanctions@consilium.europa.eu

The attention of the persons concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

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<sup>(1)</sup> OJ L 346, 2.12.2014, p. 52.

<sup>(2)</sup> OJ L 346, 2.12.2014, p. 19.

**Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Regulation (EU) No 224/2014, as implemented by Council Implementing Regulation (EU) No 1276/2014 concerning restrictive measures in view of the situation in the Central African Republic applies**

(2014/C 432/04)

The attention of data subjects is drawn to the following information in accordance with Article 12 of Regulation (EC) No 45/2001 of the European Parliament and of the Council <sup>(1)</sup>.

The legal basis for this processing operation is Regulation (EU) No 224/2014 <sup>(2)</sup>, as implemented by Council Implementing Regulation (EU) No 1276/2014 <sup>(3)</sup>.

The controller of this processing operation is the Council of the European Union represented by the Director-General of DG C (Foreign Affairs, Enlargement, Civil Protection) of the General Secretariat of the Council and the department entrusted with the processing operation is the Unit 1C of DG C that can be contacted at:

Council of the European Union  
General Secretariat  
DG C 1C  
Rue de la Loi/Wetstraat 175  
1048 Bruxelles/Brussel  
BELGIQUE/BELGIË  
E-mail: sanctions@consilium.europa.eu

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Regulation (EU) No 224/2014 <sup>(4)</sup> as implemented by Council Implementing Regulation (EU) No 1276/2014.

The data subjects are the natural persons who fulfil listing criteria as laid down in that Regulation.

The personal data collected includes data necessary for the correct identification of the person concerned, the Statement of Reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions provided for in Article 20(1)(a) and (d) of Regulation (EC) No 45/2001, requests for access, as well as requests for rectification or objection will be answered in accordance with section 5 of Council Decision 2004/644/EC <sup>(5)</sup>.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the asset freeze or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Data subjects may have recourse to the European Data Protection Supervisor in accordance with Regulation (EC) No 45/2001.

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<sup>(1)</sup> OJ L 8, 12.1.2001, p. 1.

<sup>(2)</sup> OJ L 70, 11.3.2014, p. 1.

<sup>(3)</sup> OJ L 346, 2.12.2014, p. 19.

<sup>(4)</sup> OJ L 70, 11.3.2014, p. 1.

<sup>(5)</sup> OJ L 296, 21.9.2004, p. 16.

# EUROPEAN COMMISSION

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

1 December 2014

(2014/C 432/05)

### 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,2469	CAD	Canadian dollar	1,4213
JPY	Japanese yen	147,62	HKD	Hong Kong dollar	9,6691
DKK	Danish krone	7,4401	NZD	New Zealand dollar	1,5838
GBP	Pound sterling	0,79270	SGD	Singapore dollar	1,6285
SEK	Swedish krona	9,2562	KRW	South Korean won	1 381,40
CHF	Swiss franc	1,2028	ZAR	South African rand	13,7542
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,6742
NOK	Norwegian krone	8,6745	HRK	Croatian kuna	7,6758
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 317,53
CZK	Czech koruna	27,626	MYR	Malaysian ringgit	4,2720
HUF	Hungarian forint	306,43	PHP	Philippine peso	55,869
LTL	Lithuanian litas	3,4528	RUB	Russian rouble	65,2758
PLN	Polish zloty	4,1782	THB	Thai baht	40,958
RON	Romanian leu	4,4335	BRL	Brazilian real	3,1991
TRY	Turkish lira	2,7673	MXN	Mexican peso	17,3472
AUD	Australian dollar	1,4681	INR	Indian rupee	77,3564

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



## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.7470 — Schibsted/Telenor/SoBazaar JV)**

**Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2014/C 432/06)

1. On 24 November 2014, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which the undertakings Schibsted ASA ('Schibsted', Norway) and Telenor ASA ('Telenor', Norway) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of SoBazaar AS ('SoBazaar', Norway), a newly created company constituting a joint venture, by way of purchase of shares.
2. The business activities of the undertakings concerned are:
  - for Schibsted: various activities in the media sector, including print and online media,
  - for Telenor: various services in the fields of telecommunications, television, broadcasting and internet,
  - for SoBazaar: online social fashion platform that Telenor currently operates under the brand SOBAZAAR.
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. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.
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.7470 — Schibsted/Telenor/SoBazaar JV, to the following address:

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

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> 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 432/07)

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

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****'PATATA ROSSA DI COLFIORITO'****EC No: IT-PGI-0005-01236-2.6.2014****IGP ( X ) DOP ( )****1. Name**

'Patata Rossa di Colfiorito'

**2. Member State or Third Country**

Italy

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

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

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

The name 'Patata Rossa di Colfiorito' denotes the ripe tubers of the *Solanum tuberosum* species (*Solanum tuberosum* L.; 2n = 4x = 48) of the *Solanaceae* family, which are grown from the basic seed varieties catalogued in the national registers of varieties of the Member States of the European Union and have a characteristic red skin and light yellow flesh.

The typical features and recognisability of the tubers are determined by the following characteristics:

- whole tubers completely covered in skin and free of blemishes,
- an elongated oval and irregular shape,
- sound, i.e. products affected by rotting, other diseases or deterioration such as to make them unfit for consumption may not be present,
- free of frost damage,
- free of any smell and/or taste differing from their normal characteristics,
- skin of a typical red colour,
- any eyes to be superficial and easily removable.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

The reference values guaranteeing the product's characterisation are as follows:

- Diameter size: minimum of 35 mm
- Firmness: Compression test (shear stress) > 1,2 kgf/cm<sup>2</sup>
- Total phenolic compound content > 300 mg/kg
- Characteristic red skin colour — Colour (X, Y, Z) dimensionless:
  - X > 13 dimensionless;
  - Y > 12 dimensionless;
  - Z > 6 dimensionless.

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

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

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

All steps in the production of the 'Patata Rossa di Colfiorito', from sowing to harvesting, must take place in the identified geographical area.

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

The harvested potatoes are placed in warehouses designed to ensure the necessary conditions for the proper storage of the tubers by enabling the surface of the tubers to dry as soon as they arrive and any damage to them caused during harvesting to heal and by preventing condensation from forming on their surface. Inside the warehouses, the potatoes can be placed in large aerated nylon sacks or in crates. However, it is permitted to store them using modern storage technology in accordance with current rules. Products designed to prevent sprouting are not permitted during storage.

Packaging is in packages that can be recognised by their red colour.

3.7. *Specific rules concerning labelling*

The labelling and containers must bear the wording 'Patata Rossa di Colfiorito I.G.P.' in printed letters of the same size and the EU logo; labelling may not contain any other words in larger letters.

In order to ensure easy recognition by consumers, this wording must meet the following print specification:

- (a) Wording: Patata Rossa di Colfiorito IGP;
- (b) Font type: Bodoni MT Black;
- (c) Pantone colour to be used in the logo: Red 032.

## **Patata Rossa di Colfiorito IGP**

Packaging labels must also contain full information allowing the following to be identified:

- (a) the name and address, or company name and registered office, of the individual producer or association of producers and the packer;
- (b) the appropriate mark for produce intended to be marketed abroad;
- (c) any additional information that is not of a laudatory nature and does not mislead the consumer as to the nature and characteristics of the product.

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

Farming of the 'Patata Rossa di Colfiorito' is permitted at a minimum altitude of 470 m above sea level and takes place in an area of the Apennines straddling Umbria and Marche between the east of the Province of Perugia and the west of the Province of Macerata. The area partially covers the municipalities of Foligno, Nocera Umbra, Valtopina and Sellano (Umbria) and Serravalle di Chienti, Muccia, Pieve Torina, Sefro, Visso and Montecavallo (Marche).

#### 5. Link with the geographical area

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

The geographical area in which the 'Patata Rossa di Colfiorito' is farmed covers a large part of the Apennines in Umbria and Marche. One of the most characteristic factors is the altitude, with the area of cultivation being limited to a minimum altitude of 470 m above sea level. From the point of view of soil particle size, the area is made up of soils which help make this particular crop different from others, i.e. siliceous soils with a large presence of rocks and stones and that are slightly acidic, light, loose, permeable and deep.

The area has a mountain climate, with cold and snowy winters and cool summers.

Precipitation is abundant at higher altitudes (more than 1 500 mm per annum) but decreases at lower altitudes. There is heavy snowfall in winter, with snow cover persisting only at altitudes higher than 1 000 m. The fairly frequent winds include the 'Grecale' (NE) and the 'Sirocco' (SE).

##### 5.2. Specificity of the product

The 'Patata Rossa di Colfiorito' is characterised by:

its high polyphenol content,

its red colour,

its characteristic consistency and firmness,

its irregular shape.

##### 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 factors determining the reputation and distinctiveness of the 'Patata Rossa di Colfiorito' result from the specific soils and climatic features of the reference area, the cultivation techniques and the storage conditions used but also from the wide recognition of its physical shape and red colour and the denomination linked to the area. The nature of the soil is of particular importance, contributing decisively to defining the tuber's growth, shape and chemical and organoleptic characteristics.

The varying shape of the 'Patata Rossa di Colfiorito' is influenced by the environment given the 'hardship' which it endures during growth due to factors linked to the variability of the area. Its firm flesh and irregular shape are in fact due to the rocky soil that is typical of the area, the climate and the low level of irrigation.

The area's 'extreme' conditions also have a significant impact on the potato's high polyphenol content in that its enzymatic pattern, which is responsible for polyphenol biosynthesis, is particularly sensitive to the area's environmental characteristics.

There are numerous spoken and written testimonies to the strong historical, cultural and social links between the product and the area.

Specialised journals, photographs and audiovisual testimony bear witness to the high reputation of the 'Patata Rossa di Colfiorito', which is also confirmed by the 'Sagra della Patata Rossa di Colfiorito' festival, now in its 36th year. It has also been given official status by the Region of Umbria which has rightly included it in the list of its traditional products with a tradition going back more than 25 years.

The 'Patata Rossa di Colfiorito' is also used as an ingredient in the recipes of various local dishes: boiled, grilled, in salads, fried, roasted or used to make bread, focaccia and purées. It is also used to make excellent gnocchi, which are widely eaten in local dishes.

**Reference to publication of the specification**

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

The Ministry launched the national objection procedure with the publication of the proposal for recognising 'Patata Rossa di Colfiorito' as a protected geographical indication in *Official Gazette of the Italian Republic* No 93 of 22 April 2014.

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

or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on 'Prodotti DOP IGP' (at the top right-hand side of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen), and finally by clicking on 'Disciplinari di Produzione all'esame dell'UE'.

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<sup>(?)</sup> 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 432/08)

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

SINGLE DOCUMENT

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

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

**‘VLAAMSE LAURIER’**

**EC No: BE-PGI-0005-01125-2.7.2013**

**PGI ( X ) PDO ( )**

**1. Name**

‘Vlaamse Laurier’

**2. Member State or Third Country**

Belgium

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

**3.1. Type of product**

Class 3.5. Flowers and ornamental plants

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

‘Vlaamse Laurier’ is the ready-for-sale bay laurel tree or shrub of the genus *Laurus nobilis* fam. *Lauraceae* and its cultivars. ‘Vlaamse Laurier’ is at least 5 years old and is symmetrically pruned in various geometrical shapes.

The plant has an intact stem and beautiful green leaves free of visible residues. The plants have compact growth and short internodes (i.e. spaces between two buds).

The plant is in the middle of a clean pot, with clean substrate and a sufficient rim for watering, and is free of ground shoots in the case of ‘Vlaamse Laurier’ standards.

After 5 years the plants have the following minimum measurements:

- cones and cone standards: at least 80 cm high
- balls and ball standards: at least 30 cm in diameter
- pillars and other geometrical figures: at least 80 cm high
- trained forms: at least 80 cm high
- in the case of twisted and plaited stems: balls at least 30 cm in diameter

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

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

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<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

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

The complete cultivation of 'Vlaamse Laurier', from producing cuttings up to and including the end product, must take place in the defined geographical area.

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

—

3.7. *Specific rules concerning labelling*

The label must show the registered name 'Vlaamse Laurier' and the PGI logo.

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

The production area for 'Vlaamse Laurier' is limited to the administrative districts of Bruges, Ghent, Eeklo, Roeselare and Tielt in the Belgian Provinces of West Flanders and East Flanders.

5. **Link with the geographical area**

The geographical origin of 'Vlaamse Laurier' has a significant impact on its specific quality. The know-how of the local growers, built up over the centuries, and the local climate have led to the specific character of 'Vlaamse Laurier'. The product's reputation is proved by the number of plants exported, the high retail price and the fact that the plant is exhibited at many renowned events.

5.1. *Specificity of the geographical area*

Maritime climate

Owing to the proximity of the North Sea, warmed by the Gulf Stream from the Atlantic, and to the prevailing westerly to south-westerly winds, the area enjoys a mild maritime climate. This moderate maritime climate is normally characterised by cool (20 °C on average) and humid summers and relatively mild and wet winters.

The growers make optimum use of outdoor cultivation in spring, summer and autumn because this guarantees growth which is balanced and more compact than in countries further south, where the plants grow more abundantly due to the higher temperatures. 'Vlaamse Laurier' are more resistant to cold (but not frost) than bay laurels growing in southern countries.

In the autumn the plants are brought indoors and protected against frost damage. The plants rest during the winter, whereas in more southern countries the plants grow practically all year round. Throughout the growing period of 5 years and also thereafter, excessively high or low temperatures are avoided thanks to the mild maritime climate. This gives 'Vlaamse Laurier' its high quality. As far back as the 16th century the botanists Dodoens and Lobelius reported that in this region the bay laurel grew very well: 'Bay laurel trees grow abundantly in Spain and other such hot countries. In the Low Countries they are planted in gardens and protected from the cold with care in the winter, apart from in Zeeland and near the sea, where the soil is salty'.

Local expertise

The expertise with which the local growers produce 'Vlaamse Laurier' plays a vital role in the end product's specific quality. For over 500 years bay laurel in Flanders has been propagated from cuttings instead of seed. This results in descendants which are clones and which therefore possess the same genotype and phenotype. Long-term and careful selection at the nurseries themselves has ensured that the 'Vlaamse Laurier' growers supply very uniform plants. Each year the growers select the cuttings which are the best-growing and best-branched, which have the most attractive dark-green colour, and which thrive best in a mild maritime climate.

'Vlaamse Laurier' is grown in pots and repotted regularly, depending on the pot/plant ratio, the growth achieved and the amount of available substrate. This limits the volume of roots and in turn the growth of the plant, which makes it easier to shape.

After 1 year the growers decide, depending on growth and branching, which plants are suitable for which form of pruning.

Pruning is an essential part of 'Vlaamse Laurier' cultivation, both for shaping the plant and in order to create shorter internodes. A distinction is made between winter and summer pruning. During winter pruning the plant is given a symmetrical, geometrical, characteristic shape. Summer pruning is carried out depending on how vigorous the growth is and the need to improve quality. Summer pruning ensures that the branches divide well, thereby giving the plants their attractive full shape.

The fact that 95 % of the nurseries concerned grow only this type of bay laurel is unique in the world. This high degree of specialisation dates back to the 17th century, first in West Flanders, in the Bruges area, and later also in East Flanders. Bay laurel has never been grown in the rest of Belgium.

Before the First World War there were some 100 bay laurel growers active in the region with 'Vlaamse Laurier' as their main crop. In 1996 the Flemish Bay Laurel Association was set up. The number of nurseries declined so that now about 15 are still active, each with on average 15 000 to 20 000 plants in production.

### 5.2. Specificity of the product

The specialised growers' local know-how together with the mild maritime climate makes 'Vlaamse Laurier' a top product of Flemish ornamental plant cultivation. The production method ensures that 'Vlaamse Laurier' complies with the description under point 3.2.

'Vlaamse Laurier' is characterised by:

- the fact that it is grown from cuttings, resulting in great uniformity,
- its even and compact growth,
- its good branching and short internodes,
- its dark green leaves,
- the symmetric pruning, leading to a geometrical shape (cones, balls, pillars, etc.),
- its resistance to cold.

### 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)

Link between the geographical area and the specific quality of 'Vlaamse Laurier'

The maritime climate in the geographical area, together with the local growers' expertise handed down from generation to generation, guarantee the specific quality of the product. The area's mild temperatures in both summer and winter mean that the plants are more compact and regular than bay laurels which grow in the south. Their uniformity is a result of the cutting production method. The intensive and careful pruning method gives the 'Vlaamse Laurier' its characteristic symmetrical shape (balls, cones, pillars, etc.) with good branching and short internodes.

Link between the geographical area and the reputation of 'Vlaamse Laurier'

Proof that 'Vlaamse Laurier' is well known and famous outside the geographical area is the fact that at present 90 % of production is exported each year and that on average 'Vlaamse Laurier' is 30-40 % more expensive than bay laurel from other countries. The growers also rent their most valuable (oldest) 'Vlaamse Laurier' as a decorative plant for events, such as the football World Cup in Germany (2006) or a maze made of bay laurels for Tommy Hilfiger in Amsterdam. 'Vlaamse Laurier' is also found in the royal households of Denmark and Belgium, the Cartier house in St. Petersburg, Christie's Auction Rooms in Paris and the singer Madonna's private residence in the United Kingdom. Customers from northern countries choose 'Vlaamse Laurier' rather than other bay laurels because they are resistant to cold.

In Belgium 'Vlaamse Laurier' regularly attracts attention, such as in 2010 when Belgium's most famous flower arranger Daniël Ost set up a bay laurel garden on the main square in Bruges which was visited by 80 000 people. In 2013 the Grand-Place in Brussels was decorated with 'Vlaamse Laurier'.



**Reference to publication of the specification**

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

<http://v.vlaanderen.be/nlapps/data/docattachments/Vlaamse%20laurier.pdf>

or

[www.vlaanderen.be/landbouw](http://www.vlaanderen.be/landbouw) → beleid → kwaliteitssystemen → Europese kwaliteitssystemen → vlaamse dossiers

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<sup>(3)</sup> 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 432/09)

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

AMENDMENT APPLICATION

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

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

**AMENDMENT APPLICATION ACCORDING TO ARTICLE 9**

**'PRESUNTO DE BARRANCOS'/'PALETA DE BARRANCOS'**

**EC No: PT-PDO-0105-0010-7.7.2010**

**PGI ( ) PDO ( X )**

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

- Name of the product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (rules applicable to cutting and slicing, control body, producer group)

**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 have been published
- Amendment to Specification which does not require amendments 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. Product name**

Introduction of the designation 'Paleta de Barrancos', as the shoulders — forelegs after curing — traditionally called 'Paleta de Barrancos', are included in the Specification.

**3.2. Description of product**

The description of the product 'Paleta de Barrancos' is introduced in the Specification and the Single Document. The characteristics of the 'Paleta de Barrancos', like the characteristics of the raw material, are described in detail, since this is obtained from the foreleg of the pig while the 'Presunto de Barrancos' is obtained from the hindleg.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

The 'Paleta de Barrancos' is a piece of meat identical to 'Presunto de Barrancos' in every respect except for its weight, as it comes from the forelegs of the same animals from which the ham ('presunto') is obtained.

'Paleta de Barrancos' was initially not included in the protected designation of origin, because in the past it was only produced for domestic consumption or occasionally sold at local level. As a result of changing consumer habits and because these are smaller pieces of meat produced from the same method of production and thus have the same characteristics as the 'Presunto de Barrancos', these are now economically viable and reputable and equally in need of the proposed protection.

This application would give the producers the appropriate tools for better identifying and promoting these specific products, while at the same time protecting the producers from unfair practices.

The inclusion of 'Paleta de Barrancos' is also intended to ensure fair remuneration for the producers of the shoulders, who would thus be providing clear information on the specific characteristics of this product and its relationship with the geographical area, allowing consumers to buy these products in a safe and reliable way.

### 3.3. Method of production

The following table provides information on the duration of the different stages of rearing, the origin and quality of the animals' feed, and indicates a minimum fattening and finishing period under a 'Montanheira' system of at least 60 days during which the animals are out to pasture in the 'montado' (oak plantation and pig pasture), feeding exclusively on the natural resources present (i.e. grass and acorns), which is what allows the pigs to acquire the characteristics desired for producing the shoulders and hams.

Stages	Duration	Food from the geographical area of the raw material
Suckling pig	45 to 60 days	Maternal milk, which may be supplemented with compound feed.
Growth	> 8,5 months	Cereals, stubble, natural and cultivated pastures, feed
Fattening and finishing ('Montanheira' system)	> 60 days	Fed exclusively from the 'montado'

In view of the addition of 'Paleta de Barrancos', details of the duration of the different stages of processing are provided. The table below describes the duration of the processing stages for each of the two products:

Stage	Duration	
	Ham	Shoulder
Salting	1 to 1,5 days/kg	1 to 1,5 days/kg
Curing	25 to 45 days	25 to 45 days
Drying — maturing	> 6 months	> 4 months
Ageing	> 6 months	> 4 months

### 3.4. Labelling

Depending on the product, shoulder or ham, the packaging should include the following: 'Presunto de Barrancos — Protected designation of origin' or 'Paleta de Barrancos — Protected designation of origin'.

The references to the 'best before' date, batch, name, business name and address of the producer are deleted, since these are covered by the general legislation on the labelling of products. The ingredients must be listed only if the ham has been treated with olive oil and ground pepper.

To meet the national requirements, it is now mandatory for the product label to include the certification mark, which includes the name of the product and the respective indication, the control body and the serial number.

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

As the cutting and slicing processes are subject to checks, the restriction on where they take place has been deleted, as this cannot affect the characteristics of the product and restricts its sale in the different formats intended.

3.6. *Control body and producer group*

AGRICERT — Certificação de Produtos Alimentares Lda. — is the control body responsible for verifying the conformity of the product and the ACPA — Associação de Criadores de Porco Alentejano — is the new producer group.

SINGLE DOCUMENT

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

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs<sup>(1)</sup>**

**‘PRESUNTO DE BARRANCOS’/‘PALETA DE BARRANCOS’**

**EC No: PT-PDO-0105-0010-7.7.2010**

**PGI ( ) PDO ( X )**

**1. Name**

‘Presunto de Barrancos’/‘Paleta de Barrancos’

**2. Member State or Third Country**

Portugal

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

3.1. *Product type*

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

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

‘Presunto de Barrancos’ is the name given to the salted, dried, cured and unsmoked hindlegs of adult pigs of the ‘Alentejana’ breed (*Sus ibericus*), slaughtered aged between 12 and 20 months.

Shape and external appearance: an elongated cross-section, stylised, profiled or tapering to a narrow tip or point, as required for the traditional cut, with the outer skin present. The excessive fat may be trimmed, and the hoof is still attached to facilitate identification.

The minimum weight is 5 kg. The colour varies from characteristic rose to purplish red and its cut appearance shows fat-marbled muscle, after a drying-maturing period of at least 6 months and a cellar-ageing period of at least 6 months.

‘Presunto de Barrancos’ may be sold whole or in pieces, on or off the bone, or in slices.

‘Paleta de Barrancos’ is the name given to the salted, dried, cured and unsmoked forelegs of adult pigs of the ‘Alentejana’ breed (*Sus ibericus*), slaughtered aged between 12 and 20 months.

Shape and external appearance: an elongated cross-section, stylised, profiled or tapering to a rounded tip, as required for the traditional cut, with the outer skin present. The excessive fat may be trimmed, and the hoof is still attached to facilitate identification.

The minimum weight is 3 kg. The colour varies from characteristic rose to purplish red and its cut appearance shows fat-marbled muscle, after a drying-maturing period of at least 4 months and a cellar-ageing period of at least 4 months.

‘Paleta de Barrancos’ may be sold whole or in pieces, on or off the bone, or in slices.

<sup>(1)</sup> Replaced by Regulation (EU) No 1151/2012.

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

'Presunto de Barrancos'/'Paleta de Barrancos' can only be produced using carcasses of pigs of the 'Alentejana' breed born, reared, fed and slaughtered in the defined geographical area for the production of the raw material.

Hams: Consist of fresh hindlegs weighing over 6 kg.

Shoulders: Consist of fresh forelegs weighing over 4 kg.

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

For a minimum of 45 days the suckling pigs feed on maternal milk, which may be supplemented with compound feed. After weaning, they begin the growth phase that lasts until they are put out to pasture under the 'Montanheira' system. The growth phase ends in September/October; during this period the animals are fed on cereals, concentrated feedstuffs and stubble from the geographical area for the production of the raw material.

The fattening and finishing phase under the 'Montanheira' system is essentially characterised by the fact that the animals are out to pasture in the 'montado', which means that they feed exclusively on the natural resources present, namely grass and acorns. The duration of this period coincides with the production of acorns from oak and cork oak trees in the 'montado', which occurs between October/November and January/February. The animals are farmed under this system for at least 60 days, which gives them the desired characteristics for the production of the hams and shoulders.

Stages	Duration	Food from the geographical area of the raw material
Suckling pig	45 to 60 days	Maternal milk, which may be supplemented with compound feed.
Growth	> 8,5 months	Cereals, stubble, natural and cultivated pastures, feed
Fattening and finishing ('Montanheira' system)	> 60 days	Fed exclusively from the 'montado'

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

The animals are born, reared, fattened and finished under the 'Montanheira' system, and slaughtered in the defined geographical area for the production of the raw material. The production or preparation, curing and drying take place in the defined geographical area for the processing.

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

Not applicable.

### 3.7. Specific rules concerning labelling

Depending on the product, shoulder or ham, the packaging should include the following: 'Presunto de Barrancos — Protected designation of origin' or 'Paleta de Barrancos — Protected designation of origin'.

## 4. Concise definition of the geographical area

Geographical area of production of raw material (municipalities):

Alter do Chão, Castelo de Vide, Crato, Marvão, Nisa, Portalegre, Avis, Mora, Ponte de Sôr, Arronches, Campo Maior (except the parish of S. João Baptista), Elvas (except the parish of S. Pedro), Fronteira, Monforte, Borba, Estremoz, Sousel, Vila Viçosa, Arraiolos, Évora, Montemor-o-Novo, Portel, Vendas Novas, Viana do Alentejo, Alandroal, Mourão, Redondo, Reguengos de Monsaraz, Alcácer do Sal (except the parish of S. Matias do Castelo), Grândola (except the parish of Melides), Alvito, Beja, Cuba, Mértola, Vidigueira, Barrancos, Moura, Serpa, Aljustrel, Almodôvar, CastroVerde, Ferreira do Alentejo, Ourique, Odemira (except the parishes of Vila Nova de Mil Fontes and S. Teotónio), Santiago de Cacém (except the parish of Santo André), and Sines.

Geographical area of processing (municipality): Barrancos.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

The soil, climate and altitude characteristics of the south-west of the Iberian Peninsula gave rise to a particular agrosilvopastoral system known as 'montado'.

This ecological system, unique in the world, is characterised by the extensive presence of oak trees, xerophyte-type flora and a herbaceous layer adapted to the scarce rainfall.

Depending on the dominant species, the 'montados' may consist of cork oak (*Quercus suber*), holm oak (*Quercus rotundifolia*) or a mixture of both species. Their geographical distribution varies from the coast to the interior, since the Atlantic ocean influences the climate conditions and determines the species present. Consequently, cork oak (*Quercus suber*) predominates in the west and holm oak (*Quercus rotundifolia*) predominates in the east.

The familiar landscape of holm oak and cork oak, native to the south of our country, is characterised by a slightly undulating topography with a stony subsoil. The soil is not very fertile and mainly lends itself to silvopastoral farming. A rare and spontaneous vegetation grows in the ground sub-cover, which also feeds into the pigs' diet. This ecological system contributes to soil conservation, by protecting against erosion and at the same time facilitating the availability of a significant source of feed, namely the acorn.

The municipality of Barrancos has particular soil-climate characteristics arising from its proximity to Serra Morena, its altitude (350 metres above sea level) and proximity to the river Ardila and the Murtigão watercourse.

Situated at high altitude, it is characterised by a Mediterranean microclimate, with prevailing winds from the northwest (NW) and west (W) reaching a maximum velocity of 60 km/h, and annual relative humidity of 70 %. Its maximum temperatures in July and August are 38 to 40 °C, and minimum temperatures in December and January are 3 to 5 °C.

The local microclimate makes it possible to dry, mature and age the hams and shoulders in natural conditions, without smoking them, which is the usual practice in other Portuguese ham-producing regions.

This special production technique is based on local, traditional and constant methods, which have remained practically unaltered from time immemorial.

### 5.2. Specificity of the product

The 'Presunto de Barrancos' and 'Paleta de Barrancos' are obtained at the end of a natural curing period, in the microclimate of Barrancos. Due to the high temperatures during the summertime, the hams and shoulders start to sweat, whereby the oleic acid infiltrates the muscular fibres, giving the whole piece of meat a specific aroma, flavour and characteristics such as the unctuousness and texture of the fat, tenderness and more pronounced aromatic characteristics.

These products are obtained exclusively from pigs of the 'Alentejana' breed, whose genetic characteristics allow fat to infiltrate the muscle, which gives the product a specific marbling.

The taste is smooth and delicate, a little salty and sometimes slightly piquant, very tender and succulent. It is aromatic, not very fibrous in texture and thus quite soft. The fat is bright, pearly white, aromatic and has a pleasant taste. The consistency varies depending on the feed and the percentage of acorns ingested.

### 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)

'Alentejana' pigs are by far the best consumers of the fruits of the 'montado' and the most efficient at turning them into meat. This exemplary exploitation of a natural resource, together with the metabolic characteristics of this breed, shapes the formation of a raw material of unique characteristics, closely connected with this particular geographical environment and is the foundation for the production of 'Presunto de Barrancos' and 'Paleta de Barrancos'.

Thus the defined geographical area for the production of the raw material corresponds to the municipalities where 'montado' areas of holm oak and cork oak predominate, which determines the distribution of the herd of 'Alentejana' pigs.

The meat of the animals raised under the 'Montanheira' system, selected for the production of these hams and shoulders and controlled from birth, has particular qualitative characteristics due to how they are fed and farmed. The pigs are reared under the 'Montanheira' system of extensive grazing, under which the acorns they eat lead to the development of a particular type of fat, which is supple and rich in polyunsaturated acids.

The microclimate of the defined geographical area of production or preparation allows the hams and shoulders to be dried, matured and aged naturally, without being smoked, which is not the case in the other ham and shoulder producing regions, and which gives the product characteristics that distinguish it from its counterparts.

The climate characteristics of the geographical area of processing allow the processing to take place in natural climate conditions, in a slow and extended fashion, at temperatures and humidity levels that make it possible to obtain a product with a very characteristic texture, aroma and flavour with a unique reputation and renown.

[http://www.dgadr.mamaot.pt/images/docs/val/dop\\_igp\\_etg/Valor/CE\\_Presunto\\_Paleta\\_Barrancos\\_DOP.pdf](http://www.dgadr.mamaot.pt/images/docs/val/dop_igp_etg/Valor/CE_Presunto_Paleta_Barrancos_DOP.pdf)

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