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## Information and Notices

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## II

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

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.7375 — UTC / CIAT)****(Text with EEA relevance)**

(2015/C 29/01)

On 5 December 2014, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English language and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32014M7375. EUR-Lex is the online access to the European law.

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

## IV

(Notices)

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

## EUROPEAN COMMISSION

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

28 January 2015

(2015/C 29/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1344	CAD	Canadian dollar	1,4090
JPY	Japanese yen	133,70	HKD	Hong Kong dollar	8,7939
DKK	Danish krone	7,4440	NZD	New Zealand dollar	1,5157
GBP	Pound sterling	0,74660	SGD	Singapore dollar	1,5345
SEK	Swedish krona	9,2895	KRW	South Korean won	1231,76
CHF	Swiss franc	1,0242	ZAR	South African rand	13,1212
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,0869
NOK	Norwegian krone	8,7950	HRK	Croatian kuna	7,6918
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14188,57
CZK	Czech koruna	27,846	MYR	Malaysian ringgit	4,1048
HUF	Hungarian forint	312,18	PHP	Philippine peso	50,046
PLN	Polish zloty	4,2365	RUB	Russian rouble	76,9120
RON	Romanian leu	4,4552	THB	Thai baht	36,925
TRY	Turkish lira	2,6959	BRL	Brazilian real	2,9322
AUD	Australian dollar	1,4234	MXN	Mexican peso	16,5951
			INR	Indian rupee	69,6578

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

## NOTICES FROM MEMBER STATES

**Information communicated by Member States regarding closure of fisheries**

(2015/C 29/03)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy<sup>(1)</sup>, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	20.12.2014
Duration	20.12.2014-31.12.2014
Member State	Germany
Stock or Group of stocks	RED/N1G14P
Species	Redfish ( <i>Sebastes</i> spp.)
Zone	Greenland waters of NAFO 1F and Greenland waters of V and XIV
Type(s) of fishing vessels	—

<sup>(1)</sup> OJ L 343, 22.12.2009, p. 1.

**Information communicated by Member States regarding closure of fisheries**

(2015/C 29/04)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy<sup>(1)</sup>, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	22.12.2014
Duration	22.12.2014-31.12.2014
Member State	Denmark
Stock or Group of stocks	HER/2A47DX
Species	Herring ( <i>Clupea harengus</i> )
Zone	IV, VIId and Union waters of IIa
Type(s) of fishing vessels	—
Reference number	89/TQ43

<sup>(1)</sup> OJ L 343, 22.12.2009, p. 1.

**Information communicated by Member States regarding closure of fisheries**

(2015/C 29/05)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy <sup>(1)</sup>, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	26.12.2014
Duration	26.12.2014–31.12.2014
Member State	Portugal
Stock or Group of stocks	LEZ/8C3411
Species	Megrims ( <i>Lepidorhombus</i> spp.)
Zone	VIIIc, IX and X; Union waters of CECAF 34.1.1
Type(s) of fishing vessels	—
Reference number	90/TQ43

<sup>(1)</sup> OJ L 343, 22.12.2009, p. 1.

## V

*(Announcements)*

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2015/C 29/06)

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

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006****on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9****‘SAINT-NECTAIRE’****EC No: FR-PDO-0117-01091 — 3.12.2012****PGI ( ) PDO ( X )****1. Sections of the specification affected by the amendments**

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other: inspection

**2. Type of amendments**

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

<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. Amendment(s)

#### *Description of product*

Constituents that contribute to the special properties of the product have been added (renneted milk, uncooked, fermented and salted paste) in order to describe it in more detail and thus facilitate inspections.

The minimum dry matter content of 'Saint-Nectaire' at the end of maturity has been reduced from 52 % to 50 %. It has varied greatly over time, ranging from 50 % to 56 % according to different texts from the 20th century. The purpose of the requested amendment is to guarantee the supple and smooth character of the cheese without affecting the product's essential organoleptic characteristics. The amendment is essential for farmhouse production, which uses raw whole milk with a non-standardised fat content where there may be marked changes in the composition of the milk from a single herd and in the cheese produced after each milking.

The percentage of the dry matter content — not lower than 48 % — of the pre-matured cheeses sold in order to be matured later has been deleted, as it has been found that the determining factor is the drying conditions of the pre-matured cheeses before they go into a cellar. Therefore these conditions, necessary for good maturation, have been specified under 'Method of production' (a minimum drying period of 24 hours and a temperature of 6 to 10 °C).

The approximate diameter, height and weight of the cheese have been replaced by minimum and/or maximum values that make it easier to define and inspect the product. The large-size 'Saint-Nectaire' is described as a 'slightly tapered cylinder 20 to 24 cm in diameter and 3,5 to 5,5 cm in height, with a weight not exceeding 1,850 kg' instead of: 'In the shape of a flat cylinder, it is approximately 21 cm in diameter and 5 cm high, with a weight of approximately 1,7 kg'. For the small-size 'Saint-Nectaire', the specification '12 to 14 cm in diameter and 3,5 to 4,5 cm high' has replaced 'approximately 13 cm in diameter and 3,5 cm high', while 'with a weight not exceeding 0,650 kg' has replaced 'weighs approximately 600 g'. The minimum maturation period of the large cheese after it has been placed in the cellar has been increased from 3 weeks to 28 days. This 1-week increase contributes to strengthening the product's organoleptic characteristics. The minimum maturation period of the small cheese after it has been placed in the cellar remains the same.

The rind has been described in more detail on the basis of the experience gained by tasting panels. Thus the sentences 'The cheese has a rind that is dotted with mould and similar on both sides. Depending on the degree of maturation, the mould is white, brown or grey and may reveal a cream-coloured to orange background, possibly with a yellow and/or red bloom. Cheeses that are white, orange or black all over are excluded.' has replaced the sentence 'The surface mould is covered in flower-shaped, white, yellow or red spots, depending on the stage of maturation.' The description takes into account the diverse situations traditionally encountered while avoiding unacceptable practices.

The organoleptic description of the product has been made more precise by using a greater number of descriptors that better reflect the complex taste of 'Saint-Nectaire'. The taste is clean, slightly salty, with a variety of milky tastes (fresh milk, cream, butter) and flavours related to the maturing process (cellar, straw mats, earth or undergrowth), often enhanced by an overall subtle nuttiness'.

Finally, the approved shapes for slices of 'Saint-Nectaire' have been specified (possibility to sell the cheese in portions, part of which must include the rind). Given the continuous changes in the ways cheese is consumed, these clarifications establish a framework in order to prevent there being different types of cut.

#### *Proof of origin*

The amendments made 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 confirmed. Inspection to ensure that the specification is met takes place according to an inspection plan drawn up by an inspection body. The specification describes 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 have also been given, along with the methods for inspecting the product's characteristics.



The identification marks used for the marking of 'Saint-Nectaire' have been changed:

- The sizes have been modified slightly. Consequently the diameter at the large end of the oval-shaped marking affixed on farm-made cheeses has decreased from 72 mm to 45 mm and the diameter at the small end from 38 mm to 30 mm. The side of the square-shaped marking affixed on dairy-made cheeses has decreased from 45 mm to 35 mm.
- The layout of the words on the label is now different.
- The number of the cheese has been added. Each label includes an individual identification number, restarting from zero every year, to ensure better traceability of the cheeses.

It has been laid down that identification marks are distributed by the group to accredited producers and that these plates are taken away if the producer's accreditation is suspended or withdrawn. In other words, identification marks are distributed to all producers that comply with the specification.

The traceability of 'Saint-Nectaire' cheeses is ensured by affixing numbered labels and this has been explained (keeping of registers).

#### *Method of production*

The terms 'herd', 'dairy cows' and 'heifers' within the meaning of the specification have been added in order to make clear exactly which animals are subject to the production conditions laid down in the specification and thus facilitate inspections. The introduction of an obligation stating that dairy cows whose milk is used to make 'Saint-Nectaire' must have been born and bred in the area defined in point 4 of the Single Document as from 1 January 2015 means that the animals will be better adapted to the specific upland environment, the living conditions in this environment and the feed, especially as there are no requirements as to breed. It also enables special attention to be given to the selection of animals that are pathogen-free, which is important for this designation that partly makes use of raw milk. However, for health reasons and for the Salers, Ferrandaise, Abondance, Simmental Française and Brune breeds, only small numbers of which are kept in the area and for which demand exceeds supply, a derogation from the obligation for the dairy cows to have been born and bred in the area may be granted by the competent national authority for a specific period of time and for a well-justified reason. These breeds are deemed to be better suited to mountainous areas, and therefore they are adapted to the geographical area as is required. In addition, they are subject to the same production conditions as cows of other breeds if they are present on a holding engaged in the production of the 'Saint-Nectaire' PDO, in particular to the requirement concerning a minimum grazing period.

The conditions for milk production have been laid down in detail. It has been specified, among other things, that permanent grassland must make up at least 90 % of the holding's area under grass, that the dairy cows' basic ration must be composed exclusively of grass from the area defined in point 4 of the Single Document, that grazing is obligatory for at least 140 days a year and that the share of supplementary feed is limited to 30 % of the total ration. This strengthens the prominent place of fresh or preserved grass in the feed of the animals, which in turn makes it possible to reinforce the link between the origin of the milk and the special nature of the cheese. The stocking density in the forage areas of holdings is limited to 1,4 livestock units per hectare and there are rules on the application of fertilisers (in particular, on limiting the annual application of nitrogen to 130 units per hectare and on the conditions for the spreading of organic manure) so as to encourage the use of permanent grassland with a diverse flora for feeding the cows. The use of fermented fodder in the dairy cows' feed is not permitted as from 1 May 2017. The raw materials and additives allowed in the supplementary feed have been placed on a positive list. There is a provision on the banning of GMOs in order to maintain the traditional character of the feed.

The procedure for the maintenance of the milking and refrigeration equipment and the minimum equipment requirements for the production workshop have been clarified. The milk may not be stored on the holding for more than 48 hours (a maximum of four milkings), which is reduced to 24 hours (a maximum of two milkings) if raw milk is used to produce the cheese. These provisions make it possible to limit any spoilage of the milk and consequently to preserve the characteristics of the cheese. In addition, by separating the different milks it is easier to verify compliance with the specification and thus ensure traceability.

The methods for the heating and standardisation of the milk have been defined in detail in order to provide a better framework for the practices preceding the processing of the milk.

Several provisions have been added on the use of treatments and additives for the cheeses: a ban on the concentration of milk by partially removing the water in it before coagulation, a positive list of the authorised ingredients or processing aids or additives, a ban on conserving the dairy raw materials, partially finished products or curd at a temperature below 0 °C, a ban on conserving fresh cheese and cheese undergoing maturation under a modified

atmosphere. New techniques, some of which concern treatments and additives, such as microfiltration, partial concentration of milk or enzymes for the maturing process, have a potential impact on the characteristics of 'Saint-Nectaire'. In particular, certain enzyme additives appear to be incompatible with preservation of the key characteristics of 'Saint-Nectaire'. It was necessary for the specifications to define the current practices regarding the use of treatments and additives for milk and for cheese production, in order to prevent future practices not covered by the rules from compromising the characteristics of 'Saint-Nectaire'.

The sentence 'The milk, renneted when warm, is curdled in a recipient called "baste" or "gerle"' has been deleted. In addition, the procedure for conserving the milk and for renneting have been described. 'Saint-Nectaire' is made by farm-based producers but also by dairy enterprises: in the case of the latter, use of the milk is deferred by cold storage and collection. The milk is then heated and renneted. Nowadays the milk is hardly ever curdled in 'bastes' or 'gerles' (wooden tubs), which have been replaced by stainless steel vats.

The stages in the production of 'Saint-Nectaire' have been described in more detail. In particular, values for the renneting temperature, the renneting time, the dimensions of the moulds, the duration of the pressing, the drying time and temperature and the duration between renneting and the cheeses being placed in the cellar have been added so as to provide guidelines for the production steps. Farm-based production is distinguished from dairy-based production because of the differences in the milk used (a mix of milk from several herds and cold storage in the case of dairy-based production, milk from a single herd processed immediately after milking in the case of farm-based production) and the equipment used. Providing a framework for these operations makes it possible to preserve the quality of the cheeses and the know-how of the cheesemakers.

The treatments which the cheeses undergo during maturation are described more clearly: there is an obligation to wash the cheese at least twice, rub it and turn it at least once a week. The use of rind colorants, originally composed of iron-oxide-rich soil used to rub the cheeses and prevent the growth of undesirable mould, has been prohibited, as materials have been developed that enable a better command of the maturation process. It has been specified that the temperature of the cellar must be between 6 and 12 °C, with a humidity of at least 90 %. A framework has thus been provided for the traditional rules of maturation. The objective is to obtain a product whose rind complies with the description in 'Description of product'. More detailed information has been provided also on the fixtures and fittings in the cellars, the maintenance of the supports and equipment used during maturation and the treatment products, as all of these help maintain favourable maturation conditions for 'Saint-Nectaire'.

A definition of 'pre-matured cheese' has been added in order to facilitate inspections. The conditions for the freezing of pre-matured cheeses have also been specified. The maximum freezing period (10 months), the packaging of the cheeses during the freezing process, the labelling of frozen pre-matured cheeses and the equipment of the storage rooms for frozen cheeses have been defined. The dates when the cheeses are frozen and defrosted have been set: they are frozen between 1 April and 31 July and defrosted before 31 March of the following year. In other words, freezing is a way of stocking cheeses produced when the dairy cows are turned out to pasture, when they are consuming fresh grass, so as to be able to stagger the beginning of maturation throughout the year and shift it to periods of peak consumption (especially in December). This practice has no effect on the characteristics of 'Saint Nectaire'.

#### *Labelling*

The obligation to affix the INAO logo has been dropped following changes in national rules. It has been replaced by an obligation to affix the European Union's PDO symbol.

The indications on the labelling that may accompany the designation of origin, regardless of the regulatory references, are set out in a positive list in order to improve the clarity of the text for consumers and facilitate inspections.

The labelling must indicate the production type in characters at least two thirds of the size of the designation 'Saint Nectaire' so as to provide consumers with better information by making the products easier to identify and to facilitate inspections.

#### *National requirements*

In accordance with the above-mentioned national reform of the system for monitoring designations of origin, a table has been added which sets out the main points of the specification to be checked and the evaluation method to be used.

#### *Other*

— Control:

The contact details of the inspection bodies 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<sup>(3)</sup>

## 'SAINT-NECTAIRE'

EC No: FR-PDO-0117-01091 — 3.12.2012

PGI ( ) PDO ( X )

## 1. Name

'Saint Nectaire'

## 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

'Saint Nectaire' is a cheese made exclusively from renneted cow's milk, with a semi-hard, pressed, uncooked, fermented and salted paste. It has a minimum fat content of 45 grams per 100 grams of completely desiccated cheese. The dry matter content must not be less than 50 g per 100 g of matured cheese.

It is presented in the form of a slightly tapered cylinder 20 to 24 cm in diameter and 3,5 to 5,5 cm in height, with a weight not exceeding 1,850 kg. The minimum maturation period of the cheese is 28 days after it has been placed in the cellar.

'Saint Nectaire' can also be made in a smaller size that is 12 to 14 cm in diameter and 3,5 to 4,5 cm high, with a weight not exceeding 0,650 kg. In this case, the minimum maturation period is reduced to 21 days after the cheese has been placed in the cellar.

The supple, smooth paste yields to the touch. The cheese has a rind that is dotted with mould and similar on both sides. Depending on the degree of maturation, the mould is white, brown or grey and may reveal a cream-coloured to orange background, possibly with a yellow and/or red bloom. Cheeses that are uniformly white, orange or black are excluded.

The taste is clean, slightly salty, with a variety of milky tastes (fresh milk, cream, butter) and flavours related to the maturing process (cellar, straw mats, earth or undergrowth), often enhanced by an overall subtle nuttiness.

Cheeses covered by the designation of origin 'Saint-Nectaire' may also be presented in packaged portions, with each piece having part of the designation's distinctive rind.

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

As from 1 January 2015, the cows of each herd producing milk used to make 'Saint-Nectaire' must have been born and bred in the area defined in point 4.

However, for health reasons and for the Salers, Ferrandaise, Abondance, Simmental Française and Brune breeds, only small numbers of which are kept in the area defined in point 4 and for which demand exceeds the supply authorised by the Director of the National Institute for Origin and Quality, a derogation from this measure may be granted by the Director of the institute.

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

The dairy cows' basic ration is composed exclusively of grass from the area defined in point 4.

The dairy cows must graze for a minimum period of 140 days a year. During that period all green feeding is prohibited.

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

Outside the grazing period, the grass distributed as dry feed with a dry matter content of over 80 % must make up at least 50 % of the dairy cows' daily basic ration, expressed as dry matter.

As from 1 May 2017, fermented fodder is prohibited in the dairy cows' feed. The only preserved fodder authorised is grass distributed as dry feed with a dry matter content of over 80 %.

At all events, the amount of supplementary feed may not exceed 30 % of the total ration expressed as dry matter per year for all of the dairy cows.

The heifers' basic intake is composed exclusively of grass, at least 40 % of which must come from the area defined in point 4.

Heifers intended for the renewal of the dairy cows of a holding accredited for the production of 'Saint-Nectaire' must be kept on the holding and are subject to the same feeding conditions as the dairy cows at the latest starting 3 months before their first lactation.

Only plants, by-products and supplementary feed derived from non-transgenic products are authorised in the animal feed. The planting of transgenic crops is prohibited in all areas of holdings producing milk intended for processing into cheese with the designation of origin 'Saint-Nectaire'. This prohibition applies to all types of plant likely to be given as feed to animals on the holding and all crops liable to contaminate such plants.

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

Milk production, cheesemaking and maturation must take place in the defined geographical area.

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

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### 3.7. *Specific rules on labelling*

All cheeses with the designation of origin 'Saint-Nectaire' must bear a label showing the name of the PDO in letters at least two thirds the size of the largest lettering on the label.

The labelling must include the European Union's PDO symbol.

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

— specific brand names or trademarks,

— the words 'produced from milk from the Salers breed', 'matured in a natural cellar', a specific maturation period of more than the minimum of 28 days, 'matured on straw', 'matured on the farm', 'matured on firwood' and 'matured on spruce wood'. At all events, the text may not be more than two thirds the size of the designation 'Saint-Nectaire',

— the words 'produced in a dairy' or any other indication suggesting dairy origin.

The labelling of the cheeses indicates whether they come from a farm or a dairy.

The dairy or farm origin is indicated in characters at least two thirds of the size of the designation 'Saint Nectaire'.

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

The geographical area of the designation of origin 'Saint-Nectaire' covers the territory of the municipalities of the Cantal and Puy-de-Dôme departments.

Milk production and cheesemaking must take place in an area where the natural and human factors referred to in point 5.1 are taken into account.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

#### Natural factors

The geographical area of 'Saint Nectaire' is located in the centre of France, in the Massif Central.

Milk production and cheesemaking benefit from the special conditions to be found at an altitude above 700 m.

The prevailing winds from the west bring substantial humidity to the western slopes of the volcanic mountain, less so to its eastern slopes. Owing to the very fertile volcanic soil, there is grass everywhere and the flora is abundant and varied: thyme absolute, yellow gentian, spignel, yarrow, alpine clover, etc. Forage production is based principally on the use of permanent grassland, which is rich in flowering plants and covers at least 90 % of the holdings' area under grass.

#### Human factors

'Saint Nectaire' has been produced in the Monts Dore region for several centuries. Its name made its first appearance in gastronomy in the 17th century. With the name of the cheese appearing in numerous publications (in particular in 1786 and 1787), the production of 'Saint Nectaire' developed in the 19th century and then further in the 20th century on small mountain farms which kept a small number of livestock, where making the cheese became the prerogative of the farmers' wives and where the production skills became established. Traditionally, cheesemakers only very rarely matured their cheeses and they would take them to the many markets in the area without maturing them. The expert maturers of Puy-de-Dôme and Cantal, who had the requisite facilities and know-how, bought the cheeses and matured them close to consumption centres. This tradition has survived into the present, though nowadays pre-matured cheeses are collected at the place of production.

'Saint Nectaire' was recognised as a designation of origin by decision of the court of Issoire in 1955.

The resources employed in feeding the dairy cows used to produce milk for making 'Saint Nectaire' are those referred to in 'Natural factors'. The basic ration is composed solely of grass and grazing is obligatory during part of the year. The use of supplementary feed is limited.

The maturation phase is another important step in the production of 'Saint Nectaire'. The maturers have skills that are essential for the treatment processes which the cheeses undergo. The cheeses are washed a number of times, then rubbed and turned regularly so that a rind develops.

### 5.2. Specificity of the product

'Saint Nectaire' is a cow's milk cheese with a pressed, uncooked paste. It is presented in the form of a slightly tapered cylinder with a maximum diameter of 24 cm and a maximum height of 5,5 cm, which is a modest size compared to other cheeses originating in mountain areas. The mould is white, brown or grey and may reveal a cream-coloured to orange background, possibly with a yellow and/or red bloom. The taste is clean, slightly salty, with a variety of milky tastes (fresh milk, cream, butter) and flavours related to the maturing process (cellar, straw mats, earth or undergrowth), often enhanced by an overall subtle nuttiness.

### 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 geographical area corresponds to the area where the different steps in the production of 'Saint Nectaire' have always taken place. Certain natural factors, such as the altitude of the grazing land and the flora, and human factors must come together in order to produce the milk and make 'Saint Nectaire'.

This area with its volcanic soil is favourable to the presence of permanent grassland, where the flora is abundant and perfumed. The frequency of the rainfall brought by the winds from the west that prevail in this high-altitude area allow a nearly continuous irrigation of the grassland, which enhances their richness. As a result of this botanical diversity, the flowers have a number of aromatic compounds (for example terpenes), which are consumed by the cows when they feed on fodder from this grassland.

These factors, together with the production know-how and the treatment which 'Saint Nectaire' undergoes during maturation, endow it with a variety of milky tastes (fresh milk, cream, butter) and flavours related to the maturing process (cellar, straw mats, earth or undergrowth), often enhanced by an overall subtle nuttiness.

In addition, the treatment processes administered to 'Saint Nectaire' by the maturers determine how the surface mould will develop and vary in colour between whitish-grey and orangey-brown.

The size of 'Saint Nectaire' is linked to its history. Indeed, it was suitable both for farms with small herds (a few cows) and for bigger holdings that sought to increase the value of their relatively limited wintertime milk production and whose more abundant milk production in the summer was used to make 'Fourme de Cantal'.

**Reference to publication of the specification**

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

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

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

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

(2015/C 29/07)

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

AMENDMENT APPLICATION

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

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

**AMENDMENT APPLICATION ACCORDING TO ARTICLE 9**

**'WELSH BEEF'**

**EC No: UK-PGI-0205-01136 – 30.7.2013**

**PGI ( X ) PDO ( )**

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

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

**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 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)**

Hybu Cig Cymru — Meat Promotion Wales (HCC) is the industry-led organisation responsible for the development, promotion and marketing of Welsh red meat. HCC has legal responsibility to act as guardian of the PGI Welsh Beef designation.

The proposed amendments seek to change the age of cattle at slaughter in order to accommodate younger animals.

<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.

It is proposed that the specification is amended to re-define the slaughter age range for cattle to qualify for use of the Welsh Beef PGI. The age range defined in the current specification is deemed to be too prescriptive as it prevents younger cattle (which meet the specification in all other aspects) from qualifying for the PGI. The proposed amendment seeks to amend the lower age of cattle which can qualify for PGI Welsh Beef; all other requirements within the specification would remain unchanged. In order to ensure the continued supply of quality Welsh Beef, reflect the shift in market influences and have a positive impact on the environment, it is proposed that the age range is lowered from 24 to 12 months, allowing younger animals to qualify whilst also avoiding any overlap with products marketed as veal.

The proposed amendment seeks to add the following text to the product description and Method of Production sections of the registered specification:

‘Cattle are slaughtered at between 12-48 months of age and must not have bred’.

This amendment would result in a specification which:

- Positively impacts on the eating quality of Welsh Beef

Considerable research has been undertaken to investigate the link between age at slaughter and eating quality; and the general conclusion is that younger animals have more tender meat than older animals because of the qualities of the collagen in the meat.

Amending the Welsh Beef specification in terms of age at slaughter, to allow younger animals to qualify would therefore positively impact on the eating quality of Welsh Beef.

- Positively impacts on the environmental footprint of Welsh Beef

One important contributor to reducing greenhouse gas emissions from cattle, is to finish (and slaughter) cattle earlier. By taking fewer days to finish an animal for slaughter, less methane is produced by the animal through its normal digestive processes, which leads to reduced greenhouse gas emissions.

Amending the Welsh Beef specification in terms of age at slaughter, to allow younger animals to qualify would therefore positively impact on the environmental footprint of Welsh Beef.

- Addresses the growing demand from consumers for quality Welsh Beef from consumers, retailers and the export market

Research clearly shows that there is a positive relationship between tenderness and consumer eating experiences with beef produced from animals below 24 months of age. As such, in response to market requirements, beef is being produced in Wales more efficiently and being slaughtered at a younger age to ensure Welsh Beef is a quality product which tastes good and is tender to eat.

Amending the Welsh Beef specification in terms of age at slaughter, to allow younger animals to qualify would therefore address the growing demand from consumers for quality Welsh Beef.

The purchasing patterns of multiple retailers (which represented approximately 90 percent of red meat sales in GB in 2011) have moved towards sourcing cattle at younger ages. Current sourcing policies for premium beef products of the seven largest retailers in the UK all require cattle to be slaughtered at under 30 months of age, and the largest retailer amongst them requires cattle to be slaughtered at under 24 months of age for their premium range. This trend of sourcing younger beef animals is expected to continue amongst retailers, as they increasingly seek to meet the demands of consumers for beef with high eating quality and which is environmentally friendly.

Other amendments:

Changes to the inspection body details: these are required to provide an update to the information for the nominated inspection body for Welsh Beef PGI.

The details for the relevant inspection body have been added to replace those of the previously named body.



## SINGLE DOCUMENT

## COUNCIL REGULATION (EC) No 510/2006

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

## 'WELSH BEEF'

EC No: UK-PGI-0205-01136 – 30.7.2013

PGI (X) PDO ( )

## 1. Name

'Welsh Beef'

## 2. Member State or Third Country

United Kingdom

## 3. Description of the agricultural product or foodstuff

## 3.1. Type of product

Class 1.1. Fresh meat (and offal)

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

Welsh beef is the name given to carcasses or cuts of meat taken from prime cattle (cattle that have not bred), which are born and reared in Wales. Producers of Welsh beef aim to meet a target carcass classification of R conformation or better and 4L fat content or leaner. See the table below.

Target Carcass EUROP Classification Grid for Welsh beef

		Fat class						
		1	2	3	4L	4H	5L	5H
Conformation	E	x	x	x	x			
	U+	x	x	x	x			
	-U	x	x	x	x			
	R	x	x	x	x			
	O+							
	-O							
	P+							
	-P							

*x indicates the target carcass classifications for Welsh beef*

Historically the traditional cattle breeds of Wales were predominately the Welsh Black and Hereford. These breeds remain at the foundation of the Welsh beef industry today. Welsh beef is derived from the traditional breeds of Wales and these crossed with each other or with any other recognised breed.

Cattle are slaughtered at between 12-48 months of age and must not have bred. Cattle are slaughtered and processed in Hybu Cig Cymru – Meat Promotion Wales (HCC) verification scheme approved abattoirs/cutting plants to ensure the PGI Welsh beef brand and integrity is protected. This scheme ensures that any beef branded as 'Welsh Beef' meets the specifications. All abattoirs and cutting plants that wish to use the Welsh beef designation must demonstrate to HCC's appointed inspection body on an annual basis that the beef meets the PGI specifications and that the plant is operating to best practice guidelines. HCC also undertake random spot checks to verify abattoir/cutting plant approval and licence use of the PGI Welsh beef brand.

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

After slaughter and dressing the beef may be marketed as a whole body, as a whole side, as part sides (hindquarter/forequarter) or as cuts of beef (including minced beef).

Meat profiles on the whole are convex, with very good muscle development and a wide, thick back, up to a well-rounded shoulder. Solid to the touch, with a loose and consistent texture, the well-developed muscles are generally of a deep red colour with fat that is yellowish white. In general meat from younger animals will be more tender than meat from older animals because of the qualities of the collagen in the meat. The meat is commonly well marbled.

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

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

Cattle are raised extensively on grassland within the geographical area, according to traditional husbandry practices of Welsh cattle farming.

On occasions where feed is utilised to supplement grass pasture, the feed will be sourced from within the geographical area where possible.

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

Each producer controls their own herd of beef animals which are reared extensively on natural grass pastures. Animals are sold either deadweight to abattoirs or at livestock markets. The meat must come from cattle which are born and reared in Wales and slaughtered/processed in HCC verification scheme approved abattoirs/cutting plants. The animals are slaughtered and dressed at the abattoir in accordance with recognised industry specifications or to meet legislative or customer requirements.

Abattoirs and cutting plants eligible for the HCC verification scheme approval are not restricted to the defined geographical area — Wales.

At all stages of the production process records are kept to ensure traceability of the product. At the abattoirs the slaughter number, the date of slaughter, the classification details and the cold carcase weight are recorded. This information is attached on a label to the carcase and is available for inspection by HCC.

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

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3.7. *Specific rules concerning labelling*

The geographical indication 'Welsh Beef' must appear on carcasses, parts of carcasses or cuts in combination with the HCC registered trademark for Welsh beef and the PGI symbol.

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

The whole of Wales.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The Welsh cattle industry is richly documented for its importance from the Celts, the Romans, the Normans and up to the present day. There are numerous historical references to Welsh cattle production given in 'The Drovers' Roads of Wales' and 'Medieval Wales' by Hewitt.

A distinctive characteristic of Welsh beef is that cattle feed on the abundant natural grassland in Wales, which flourishes as a result of the wet and mild Welsh climate and topography.

A 1 200 kilometre coastline surrounds Wales and inland there is a sweeping and soaring landscape that seamlessly merges mountains, hills, valleys and lakes. Supported by the typical high rainfall of the area, Wales is perfectly adapted to the production of natural pasture. This sprawling emerald tapestry woven by acre after acre of lush green grass, combined with heathers and indigenous fragrant wild herbs, contribute to the distinctive flavour of Welsh beef.

5.2. *Specificity of the product*

To be branded as 'Welsh Beef', only cattle which are born and reared in Wales are eligible, linking the product directly to the geographical area in which it is produced.

In order to ensure consistency in quality for the consumer, cattle must be prime cattle (cattle that have not bred) and should be slaughtered at between 12-48 months of age. Producers of Welsh beef aim to meet a target carcass classification of R conformation or better and 4L fat content or leaner.

A distinctive characteristic of Welsh beef is due to the influence of the traditional breeds which remain at the foundation of the Welsh beef industry, from which Welsh beef is derived.

The meat must come from cattle which are slaughtered/processed in approved abattoirs/cutting plants. The animals are slaughtered and dressed at the abattoir in accordance with recognised industry specifications or to meet legislative or customer requirements.

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)*

Welsh beef enjoys a number of competitive production advantages. Traditional breeds are reared in an ideal environment, using tried and tested traditional farming techniques, supplemented by contemporary breeding methods. This results in the unique character and distinctiveness of Welsh beef.

Year after year, generation after generation, the singular husbandry and grassland management skills of the Welsh beef farmer are practised across Wales, predominately on small family farms, utilising the benefits of the natural landscape to produce beef of the highest calibre. Over the centuries their dedication and hard work has delivered consistently high standards of quality production in the most efficient and environmentally sensitive way whilst shaping the landscape, culture and identity of Wales.

The farms of the region are typically family farms having a mixed holding of sheep and cattle. Holdings in Wales are on average smaller than the UK as a whole. The smaller average holding size is reflected in smaller herd sizes for beef as well as the structure of the workforce. The husbandry skills of the Welsh livestock farmer have been passed down from one generation to the next. Each producer controls their own herd of beef animals, which are reared extensively on natural grass pastures. Animals are sold either deadweight to abattoirs or at livestock markets. At all stages of the production process records are kept to ensure traceability of the product.

The efficient production and use of grass is central to the well being of Welsh beef production. The grass leys in many of the regions of Wales are interspersed with heathers and indigenous fragrant wild herbs, all of which contribute to the distinctiveness of Welsh beef. The grassland management skills of the Welsh farmer are noted worldwide with Welsh farmers regularly winning awards for their grassland management.

**Reference to publication of the specification**

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

The current product specification for Welsh Beef PGI can be found at:

[https://www.gov.uk/government/uploads/system/uploads/attachment\\_data/file/278748/welsh-beef-pgi.pdf](https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/278748/welsh-beef-pgi.pdf)

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(\*) See footnote 3.









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