

# Official Journal of the European Union

# C 139



English edition

## Information and Notices

Volume 58

28 April 2015

### Contents

#### IV *Notices*

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

###### **European Commission**

2015/C 139/01	Euro exchange rates .....	1
---------------	---------------------------	---

#### V *Announcements*

##### ADMINISTRATIVE PROCEDURES

###### **European Commission**

2015/C 139/02	Call for proposals under the 2015 work plan of the Bio-based Industries Public-Private Partnership	2
---------------	--	---

##### PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

###### **European Commission**

2015/C 139/03	Prior notification of a concentration (Case M.7597 — Sabadell/TSB) — Candidate case for simplified procedure <sup>(1)</sup> .....	3
2015/C 139/04	Prior notification of a concentration (Case M.7435 — Merck/Sigma-Aldrich) <sup>(1)</sup> .....	4

# EN

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

OTHER ACTS

**European Commission**

2015/C 139/05	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 .....	5
2015/C 139/06	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 .....	8

---

**Corrigenda**

2015/C 139/07	Corrigendum to the communication from Ireland pursuant to Directive 94/22/EC of the European Parliament and of the Council on the conditions for granting and using authorisations for the prospection, exploration and production of hydrocarbons (Announcement of 2015 Atlantic Margin Licensing Round) (OJ C 102, 27.3.2015) .....	11
---------------	---	----

## IV

(Notices)

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

## EUROPEAN COMMISSION

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

27 April 2015

(2015/C 139/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0822	CAD	Canadian dollar	1,3155
JPY	Japanese yen	129,23	HKD	Hong Kong dollar	8,3877
DKK	Danish krone	7,4608	NZD	New Zealand dollar	1,4250
GBP	Pound sterling	0,71620	SGD	Singapore dollar	1,4435
SEK	Swedish krona	9,3562	KRW	South Korean won	1 162,38
CHF	Swiss franc	1,0367	ZAR	South African rand	13,1046
ISK	Iceland króna		CNY	Chinese yuan renminbi	6,7311
NOK	Norwegian krone	8,4345	HRK	Croatian kuna	7,5943
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 057,78
CZK	Czech koruna	27,441	MYR	Malaysian ringgit	3,8533
HUF	Hungarian forint	301,21	PHP	Philippine peso	47,933
PLN	Polish zloty	4,0037	RUB	Russian rouble	55,8503
RON	Romanian leu	4,4173	THB	Thai baht	35,386
TRY	Turkish lira	2,9414	BRL	Brazilian real	3,2023
AUD	Australian dollar	1,3867	MXN	Mexican peso	16,6591
			INR	Indian rupee	68,7926

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

## V

(Announcements)

## ADMINISTRATIVE PROCEDURES

## EUROPEAN COMMISSION

**Call for proposals under the 2015 work plan of the Bio-based Industries Public-Private Partnership**

(2015/C 139/02)

Notice is hereby given of the launch of the call for proposals and related activities under the 2015 work plan of the Bio-based Industries Public-Private Partnership.

Proposals are invited for the following call: **H2020-BBI-JTI-2015-01**

This work plan, including deadlines and budgets for the activities, is available through the Participant Portal website (<http://ec.europa.eu/research/participants/portal>) along with information on the modalities of the call and related activities, as well as guidance for applicants on how to submit proposals. All this information will be updated as necessary on the same Participant Portal.

---

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.7597 — Sabadell/TSB)**

**Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2015/C 139/03)

1. On 20 April 2015, 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 Banco de Sabadell, SA ('Sabadell', Spain) acquires within the meaning of Article 3(1)(b) of the Merger Regulation, sole control of TSB Banking Group plc ('TSB', the United Kingdom), by way of a public bid.

2. The business activities of the undertakings concerned are:

- for Sabadell: provision of banking and insurance services mainly in Spain,
- for TSB: provision of retail banking services to individuals and of corporate banking services to small and medium-sized enterprises and credit card payment services in the United Kingdom.

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 the 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 e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7597 — Sabadell/TSB, to the following address:

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

---

<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.

**Prior notification of a concentration**  
**(Case M.7435 — Merck/Sigma-Aldrich)**

(Text with EEA relevance)

(2015/C 139/04)

1. On 21 April 2015, the Commission received a notification of a proposed concentration pursuant to Article 4 Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which the undertaking Merck KGaA ('Merck', Germany) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Sigma-Aldrich Corporation ('Sigma-Aldrich', the United States) by way of purchase of securities.

2. The business activities of the undertakings concerned are:

- for Merck: a research-driven pharmaceutical and chemical group of companies engaged in the discovery, development, production, sales and marketing of pharmaceutical and chemical products, including life science tools and services;
- for Sigma-Aldrich: a global company engaged in the development, production, and sale of life science tools and services as well as chemicals, analytical reagents and labware.

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

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by e-mail to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7435 — Merck/Sigma-Aldrich, to the following address:

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

---

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

## 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**

(2015/C 139/05)

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

SINGLE DOCUMENT

**'BARANJSKI KULEN'**

EU No: HR-PGI-0005-01207-3.3.2014

PDO ( ) PGI ( X )

1. **Name(s)**

'Baranjski kulen'

2. **Member State or Third Country**

Republic of Croatia

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 the product to which the name in 1 applies*

'Baranjski kulen' is a fermented preserved sausage made from pressed pork meat, seasoned with ground paprika, garlic and pepper and stuffed into the end of a pig's large intestine (caecum) or 'katica' as this is often referred to in the region of Baranja.

'Baranjski kulen' is oval in shape and firm in consistency, without visible surface flaws or stains and without excessive traces of mould on the casing. Its shape is determined by the casing, which must be fully stuffed with the filling. The minimum weight of the final product is 0,80 kg. The cross-section of 'Baranjski kulen' has a characteristically even appearance, which is due to the consistent use of meat ground at 8 mm for the filling. All the ingredients in the filling are evenly distributed and compacted, and the cross-section shows no holes or cracks.

The exterior of 'Baranjski kulen' is light to dark brown, while the colour of the cross-section varies from lighter to darker shades of red, which is due to the paprika and the ground meat. The predominant aroma is that of smoke, which is typical of cold-smoked meat products. 'Baranjski kulen' has a slightly spicy flavour due to the addition of ground paprika, and the characteristic aroma of smoked fermented meat, which is complemented by the garlic and pepper.

**Chemical composition**

The chemical composition of 'Baranjski kulen' at the end of the maturing process is as follows:

water: maximum 40 %;

protein: minimum 29 %;

fat: maximum 25 %.

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

### 3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

The raw material for 'Baranjski kulen' (90:10 meat to fat) is obtained from sows (category K) and pigs bred to a higher final weight (category T2). In addition, 80 % of the meat in the filling is category 1 meat (ham, loin) while the remaining 20 % is obtained from the shoulder, which is category 2 meat. Category 3 meat may not be used in the production of 'Baranjski kulen'.

A minimum of 80 % of the meat for 'Baranjski kulen' is obtained by de-boning the ham and the muscles of the loin, while the rest (not more than 20 % of the total meat filling) is obtained from the shoulder.

The meat is then processed as follows: all the skin and the subcutaneous fat is cut away and all cartilaginous parts, major blood vessels, nerves, sinewy tendons, the soft visceral fat and blood residue are removed.

The pork meat and fat used to make 'Baranjski kulen', along with the spices/seasoning, may, but need not, be produced in the area referred to in point 4.

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

The entire production process must take place in the region of Baranja as follows: tempering of the raw material, preparation of the filling, stuffing of the casing, conditioning, fermentation, maturation.

### 3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

—

### 3.6. *Specific rules concerning labelling of the product the registered name refers to*

—

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

Baranja is a region in northeastern Croatia, to the north of the lower River Drava and its confluence with the Danube.

The Drava represents a natural border with the region of Slavonia to the south, while the Danube separates Croatia from the Republic of Serbia to the east. To the north and north-west, Baranja borders Hungary.

Baranja has one city (Beli Manastir) and eight municipalities: Bilje, Čeminac, Darda, Draž, Jagodnjak, Kneževi Vinogradi, Petlovac and Popovac.

## 5. **Link with the geographical area**

The protection of 'Baranjski kulen' is based on its reputation.

The first written mention of 'kulen' from Baranja dates back to the works of Croatian folklorist and writer Nikola Tordinac (1858-1888), such as '*Hrvatski narodni običaji, pjesme i pripovijetke iz Pečuha i okolice*', 1986, pp. 53 and 57. His writings from the 1880s contain extremely comprehensive descriptions of Croats from Baranja and their traditions, among which 'kulen' held a special place.

The old folk traditions of the Croats of Baranja are also closely intertwined with viticulture, wine-making and the production of 'Baranjski kulen'. Much can be read about this today in the works of ethnologist Đuro Franković of Pécs. His descriptions of the folk traditions of the Croats of Baranja bear witness to the time-honoured tradition of 'kulen'-making and its role in the rituals to ensure an abundant grape harvest in Baranja's vineyards (Đuro Franković: '*Sveti Vinko (22. siječnja)*', *Hrvatski glasnik* — a weekly newspaper of the Croatian community in Hungary, 18 January 2007, p. 9).

The beginnings of the organised production of preserved meat products can be traced back to the turn of the 19th century. In Karanac, Baranja (at that time southern Hungary), a meat shop owner by the name of Geza Barnas set out to produce various delicacies from pigmeat. He employed two other butchers, Jovan Berisavljević and Lajos Gajer the elder. Particularly notable among his products was 'Pannonski kulin', a forerunner of the contemporary 'Baranjski kulen' which today is typical of the area (Davorin Taslidžić and Andrija Bogнар: '*Poveznice obzorja (povijest u doticaju)*', 2009, p. 160).



Since WWII, the majority of 'Baranjski kulen' has been produced in Beli Manastir, in the Belje meat processing factory of the PZ Baranjka agricultural cooperative (*'Objektiv 25'*, Belje — a bulletin of the agricultural and industrial cooperative, 31 March 1977, p. 5). At that time, the recipe for 'Baranjski kulen' was considered a trade secret and production was managed by master butcher Radivoj Vuković, according to his son Dr Miroslav Vuković, who succeeded his father and continued his legacy until he himself retired. Radivoj Vuković obtained the recipe for 'Pannonski kulin' from the butcher and sausage maker from Karanac at the time when he worked in the Beli Manastir slaughterhouse. He continued to use the same recipe but changed the name of the product to 'Baranjski kulen' as it was commonly referred to by other producers in the region, so the original name 'Pannonski kulin' fell into disuse. A still popular anecdote has it that Radivoj Vuković kept his recipe under lock and key until he realised that all producers from Baranja in fact made their 'kulen' the very same way (statement made by veterinary surgeon Miroslav Vuković, signed and certified by a notary public, 2010).

'Kulen' makers from Baranja began using pepper because of the influence of salami makers from the Hungarian south, with whose technology and know-how they were familiar, which was reflected in their products. At the time, Baranja's economy was centred around agricultural goods, which were owned by the Austro-Hungarian nobility (for a long period of history, the Habsburgs) and benefited from an extensive trade network. Access to the European markets of the time made pepper much more accessible for the producers of 'kulen' from Baranja, which may be why it has been used in the making of 'Baranjski kulen'.

'Baranjski kulen' gained particular popularity in the 1980s with the rise, in eastern Croatia, of organised quality competitions among 'kulen' producers, termed 'kulenijade', which have been going strong to this day. 'Kulen' producers from Baranja have frequently won the highest awards at these events (*'Tražimo najbolje proizvođače kulena'*, Vinkovačke novosti, 13 February 1981, p. 8; *'Kulen – još uvijek najbolji u tradicionalnoj tehnologiji'*, Vinkovačke novosti, 3 July 1981, p. 12). The former agro-industrial conglomerate Belje (known today as Belje d.d.) has presented the product — made using the traditional recipe and marketed under its historic name — at international fairs and won medals (*'Bitka za tržište i plasman'*, Belje — a bulletin of the agricultural and industrial cooperative, 30 April 1988, p. 7).

Many who have tasted 'Baranjski kulen' find that its unique qualities are linked to the region of Baranja. This has been corroborated by a survey of 1 000 respondents who tasted 'Baranjski kulen' in which as many as 77 % of them linked the product to the Baranja where it originates (Survey by Ipsos plus of the link between the quality of 'Baranjski kulen' and the region where it originates, 2011).

In view of the above, there is no question that the people of Baranja consider 'Baranjski kulen' more than just a traditional foodstuff — they embrace it as a part of their cultural and historical heritage, which gives it its reputation.

#### **Reference to publication of the product specification**

(Article 6(1) second subparagraph of this Regulation)

<http://www.mps.hr/UserDocsImages/HRANA/BARANJSKI%20KULEN/Izmijenjena%20Specifikacija%20proizvoda%20Baranjski%20kulen.pdf>

**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**

(2015/C 139/06)

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>.

SINGLE DOCUMENT

**'MELÓN DE TORRE PACHECO-MURCIA'**

**EU No: ES-PGI-0005-01235-28.5.2014**

**PDO ( ) PGI ( X )**

**1. Name(s)**

'Melón de Torre Pacheco-Murcia'

**2. Member State or Third Country**

Spain

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

**3.1. Type of product**

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

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

'Melón de Torre Pacheco-Murcia' is a melon of the *Saccharinus* Naud. variety and 'Piel de Sapo' type. It is the fruit of a plant of the *Cucurbitaceae* family with the botanical name *Cucumis melo* L.

Characteristics of the product

— Physico-chemical characteristics:

— MINIMUM BRUX: 12

— MINIMUM FLESH FIRMNESS: 2,5 kg/cm<sup>2</sup>

— Organoleptic characteristics:

Sweet, with a consistent texture.

**3.3. Feed (for products of animal origin only) and raw materials (for processed products only)**

—

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

Growing:

The steps involved are as follows:

— cultivation of plants in a nursery,

— transplantation,

— cultivation techniques without the use of heating,

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

- pollination by introducing bee hives,
- harvesting by hand.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product to which the registered name refers*

—

3.6. *Specific rules concerning labelling of the product to which the registered name refers*

Handling and/or marketing centres, which may or may not be located within the geographical area covered by the 'Melón de Torre Pacheco-Murcia' PGI, affix a numbered label and/or secondary label to the fruit to certify the product and allow it to be traced during marketing. These must bear the following information: the number, the mandatory text *Indicación Geográfica Protegida* or *I.G.P. 'Melón de Torre Pacheco-Murcia'*, the EU symbol and the PGI logo, as shown below:



**Tipografía:** Gill Sans

**Colores:**

- Pantone 349 C
- Pantone 151 C
- Pantone 7622 C
- Negro

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

The production area for melons covered by the Protected Geographical Indication 'Melón de Torre Pacheco-Murcia' comprises the following municipalities in the province of Murcia:

Cartagena, Fuente Álamo, La Unión, Los Alcázares, San Javier, San Pedro del Pinatar and Torre Pacheco. And the following districts in the municipality of Murcia:

Avileses, Baños y Mendigo, Corvera, Gea y Truyols, Lobosillo, Los Martínez del Puerto, Valladolides and Sucina.

5. **Link with the geographical area**

The high regard in which these melons are held can be attributed to their specific characteristics, such as their sweetness, these largely being the result of the climate, the soil and human factors. This can be seen from the references to the product in historical texts dating from 1597 to the present day.

Melon growing in Torre Pacheco-Murcia dates back to the beginning of the 20th century (1905), when the first plantations were started, although these were small and the produce was destined mainly for home consumption.

The specific characteristics of the product derive from the natural characteristics of the area. The production area is characterised by a sub-arid Mediterranean climate with maritime influences (higher relative humidity) and has an annual average temperature of 17-18 °C, with hot summers, but without clear continental features, owing to its proximity to the sea and the fact that there are no coastal mountains. Average potential evapotranspiration levels are high, reaching as much as 170 mm in the area in July and August. Annual temperature variations are small, amounting to around 15 °C. These factors, together with very low average rainfall of less than 350 mm are characteristic of the area's ecology and affect the characteristics of the soil.

The mild climate, influenced by the proximity of the sea, is frost-free during the growing season, which means that it is possible to plant the melons early, thus ensuring a long growing season and producing melons that have developed slowly, have a more consistent flesh and keep longer after harvesting. Furthermore, the melons ripen during a period when there is a maximum amount of light and little difference between daytime and night-time temperatures, which promotes the development of netting and produces fruit of a better organoleptic quality. Ripening coincides with a period of low rainfall and sunny days, which contributes to the quality of the fruit, as it makes it sweeter. Moreover, temperatures never exceed 35 °C, which could damage the melons, as it would cause burns and make them age more quickly.

The studies set out below confirm the specific characteristics of melons grown in this area, such as the sweeter flavour, as borne out by the higher sucrose content, and the firmer flesh of 'Melón de Torre Pacheco-Murcia':

- Study by the Murcia Institute for Research and Development in Agriculture and Food (*Instituto Murciano de Investigación y Desarrollo Agrario y Alimentario*, IMIDA): 'Characterisation of the qualities of "Piel de Sapo" melons grown in Murcia-Cartagena' (2011), carried out on a total of 120 samples in 18 locations. Average qualities that define Murcia-Torre Pacheco melons (2010-11), determined from 119 samples in 21 locations.
- University of Cartagena: 'Post-harvest evaluation of the characteristics and nutritional composition of "Piel de Sapo" melons grown in Murcia as compared with other areas of production' (2011).

As a result, the product's local and regional impact, a reflection of how deeply its reputation is rooted in the culture of the area, is demonstrated by the *Fiestas del Melón de Torre Pacheco*, which have been held since 1969. The product is also referred to in publications on the gastronomy of the area.

Its reputation is reflected in its position on the Spanish market, where it commands higher prices (1984-86).

Since 1974, these melons have been sold both at home and abroad, and their quality has even been referred to in the foreign press.

The numerous letters from customers also reflect the high demand for the product, particularly in June and July.

#### **Reference to publication of the product specification**

(the second subparagraph of Article 6(1) of this Regulation)

[http://www.carm.es/web/pagina?IDCONTENIDO=96240&IDTIPO=60&RASTRO=c491\\$m1185,34702](http://www.carm.es/web/pagina?IDCONTENIDO=96240&IDTIPO=60&RASTRO=c491$m1185,34702)

---

## CORRIGENDA

**Corrigendum to the communication from Ireland pursuant to Directive 94/22/EC of the European Parliament and of the Council on the conditions for granting and using authorisations for the prospection, exploration and production of hydrocarbons (Announcement of 2015 Atlantic Margin Licensing Round)**

*(Official Journal of the European Union C 102 of 27 March 2015)*

*(2015/C 139/07)*

On page 6:

- for:* ‘Applications should be clearly marked “2015 Licensing Round – Atlantic Margin” and should be addressed to “The Petroleum Affairs Division, Department of Communications, Energy and Natural Resources, 29-31 Adelaide Road, Dublin 2, Ireland”. Applications must be received not later than 12 noon on Wednesday 16 September 2015.’,
- read:* ‘Applications should be clearly marked “2015 Licensing Round – Atlantic Margin” and should be addressed to “The Petroleum Affairs Division, Department of Communications, Energy and Natural Resources, 29-31 Adelaide Road, Dublin 2, Ireland”. Applications must be received not later than 12 noon on Wednesday 16 September 2015. Applications should not be submitted prior to Monday, 31 August 2015.’.
-





ISSN 1977-091X (electronic edition)  
ISSN 1725-2423 (paper edition)



**Publications Office of the European Union**  
2985 Luxembourg  
LUXEMBOURG

**EN**