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## IV

(Notices)

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

## EUROPEAN COMMISSION

**Euro exchange rates <sup>(1)</sup>****21 September 2015**

(2015/C 312/01)

**1 euro =**

| Currency              | Exchange rate | Currency                  | Exchange rate |
|-----------------------|---------------|---------------------------|---------------|
| USD US dollar         | 1,1250        | CAD Canadian dollar       | 1,4831        |
| JPY Japanese yen      | 135,50        | HKD Hong Kong dollar      | 8,7188        |
| DKK Danish krone      | 7,4608        | NZD New Zealand dollar    | 1,7696        |
| GBP Pound sterling    | 0,72430       | SGD Singapore dollar      | 1,5843        |
| SEK Swedish krona     | 9,3300        | KRW South Korean won      | 1 325,46      |
| CHF Swiss franc       | 1,0906        | ZAR South African rand    | 15,0071       |
| ISK Iceland króna     |               | CNY Chinese yuan renminbi | 7,1643        |
| NOK Norwegian krone   | 9,2205        | HRK Croatian kuna         | 7,6363        |
| BGN Bulgarian lev     | 1,9558        | IDR Indonesian rupiah     | 16 280,28     |
| CZK Czech koruna      | 27,053        | MYR Malaysian ringgit     | 4,7931        |
| HUF Hungarian forint  | 310,12        | PHP Philippine peso       | 52,274        |
| PLN Polish zloty      | 4,1866        | RUB Russian rouble        | 74,1125       |
| RON Romanian leu      | 4,4210        | THB Thai baht             | 40,269        |
| TRY Turkish lira      | 3,3612        | BRL Brazilian real        | 4,4529        |
| AUD Australian dollar | 1,5693        | MXN Mexican peso          | 18,6722       |
|                       |               | INR Indian rupee          | 73,9297       |

<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.7715 — BNP Paribas/GE Capital (European Fleet Leasing Business))****Candidate case for simplified procedure****(Text with EEA relevance)**

(2015/C 312/02)

1. On 14 September 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 the undertaking BNP Paribas SA ('BNP Paribas', France) acquires via its wholly-owned subsidiary Arval Service Lease SA within the meaning of Article 3(1)(b) of the Merger Regulation control over the European vehicle fleet leasing business (the 'Target') of General Electric Capital Corporation ('GE', USA), by way of purchase of securities and assets.

2. The business activities of the undertakings concerned are:

— BNP Paribas SA is the parent company of the BNP Paribas Group. The Group's business can be divided into two main branches: (i) retail banking and services, and (ii) corporate and institutional banking. Within the first branch, apart from its activity of retail banking, it also provides other services such as vehicle fleet leasing and management services via Arval Service Lease SA.

— The Target is active in long term vehicle fleet leasing and management services in 12 European countries.

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 this 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.7715 — BNP Paribas/GE Capital (European Fleet Leasing Business), 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.

**Prior notification of a concentration****(Case M.7770 — Vitol/VTTI)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2015/C 312/03)

1. On 14 September 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 the undertaking Vitol Holding BV ('Vitol', the Netherlands), through the acquisition of a 50 % stake in the undertaking VTTI BV ('VTTI', the Netherlands) by its investment vehicle VIP Terminals Finance BV acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of VTTI, which it currently jointly controls.

2. The business activities of the undertakings concerned are:

- for Vitol: Trading of commodities and financial instruments relating to the oil and gas sector
- for VTTI: Ownership and operation of oil products storage terminals

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 this 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.7770 — Vitol/VTTI, 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.

**Prior notification of a concentration**  
**(Case M.7771 — Parcom/Pon/Imtech Marine/JV)**  
**(Text with EEA relevance)**  
(2015/C 312/04)

1. On 14 September 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 the undertakings Parcom Capital Management BV ('Parcom', The Netherlands) and Pon Holdings BV ('Pon', The Netherlands) acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of Imtech Marine Group BV ('Imtech Marine', The Netherlands) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Parcom: private equity fund;
- for Pon: provider of various products and services, including electrical engineering for maritime market;
- for Imtech Marine: provider of electrical engineering for maritime market.

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

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

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.7771 — Parcom/Pon/Imtech Marine/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').

## 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 312/05)

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

**Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>****‘AACHENER WEIHNACHTS-LEBERWURST’/‘OECHER WEIHNACHTSLEBERWURST’****EC No: DE-PGI-0005-01053 — 5.11.2012****PGI (X) PDO ( )****1. Name**

‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’

**2. Member State or Third Country**

Germany

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

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

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

‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ is a liver sausage speciality. At a storage temperature of approx. 8 °C it has a firm, spreadable consistency. Its colour varies from light brown to pale pink, depending on its composition. The finished product is filled in natural or sterile casings, linen skins, glass jars or tin cans.

The liver and lean meat content is determined by the requirements laid down in the Guidelines on high-quality meat and meat products (*Leitsätze für Fleisch- und Fleischerzeugnisse an Spitzenqualität*), (1a) Liver sausages. The content of meat protein free of connective tissue protein (MPFCTP) is always more than 10 %. The chemically determined MPFCTP content of the meat protein is at least 82 %. Although cream containing at least 30 % fat is added (‘Sahne’ is the term usually used for cream in the production area), the sausage must contain no extraneous water.

The special feature of ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ is the compulsory addition of cream and the use of a Christmas spice mix.

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

Composition of ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’: pork, pig’s liver, nitrite curing salt, braised onion, cream, spice mix (in particular coriander, cardamom, pepper, ginger and ingredients such as cranberries and aniseed). The product always contains at least two of the possible spices including coriander, cardamom, pepper and ginger. Some variations of ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ are smoked.

<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 liver used is always fresh, or frozen soon after slaughter, so as to prevent undesirable bitter substances from forming. Unlike in industrial sausage-making, the bile ducts in the liver are traditionally removed by hand all the way to their branches so as to prevent bitter substances from infiltrating the sausage. The heated end product must not contain more water than it did prior to heating. The cream added may therefore only compensate for the water lost during cooking; it must not increase the water content. In other words, the sausage must contain no extraneous water. The fatty tissue consists of derinded bacon and belly, hams and chain meat.

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*

The entire process of producing the finished product must be carried out in the defined geographical area.

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

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3.7. *Specific rules concerning labelling*

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

The city of Aachen.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

As a result of Aachen's geographical location in a basin and with the protection afforded by its city walls during its long history as an imperial stronghold, local producers soon developed a particular sense of belonging to a guild. Unlike many other dialects in the north and west of Germany, the Aachen dialect, a variant of the Rhenish dialect, is spoken to this day. It too creates a feeling of belonging among local people and producers that is also reflected in the city's local specialities. This geographical and historical background led to the particular formation of craft industries which passed on from generation to generation the traditional recipes and production methods favoured by customers and still used today. Aachen's butchers have been making sausages for over 200 years.

5.2. *Specificity of the product*

The product has a special reputation which is based on its geographical origin, as the producers' close links to the historical roots of their city and their craft also established the reputation of 'Aachener Weihnachts-Leberwurst'/'Oecher Weihnachtsleberwurst' as a liver sausage speciality. It has been made under that name for over 120 years. The reputation is founded on the skill and experience of Aachen's butchers and is linked to objective qualities of the product, i.e. the greatly appreciated special flavour given to the sausage by the addition of cream and the use of a Christmas spice mix.

The cutting of an 'Aachener Weihnachts-Leberwurst'/'Oecher Weihnachtsleberwurst' by the Mayor of Aachen in the Town Hall signals the start of the season each year. This event demonstrates the importance of the product for local identity and shows that it has a special reputation associated with its origin.

The particular quality on which that reputation is in part founded is also demonstrated by the 'Aachener Weihnachts-Leberwurst' competition which has been held for over 40 years at which trained, independent judges assess the products' quality on the basis of German Agricultural Society (*Deutsche Landwirtschafts-Gesellschaft*, DLG) standards. The competition stabilised and improved the product's quality, reinforcing, as it did, the local producers' awareness of their speciality's historical roots in the city.

The product's reputation is demonstrated by the coverage of the quality competitions and ceremony at the start of each season in the local and national press and on television and radio. 'Aachener Weihnachts-Leberwurst', like 'Aachener Printen' gingerbread biscuits, is one of the cornerstones of Aachen's culinary identity. 'afz', the national meat industry journal, thus stated in 2004: 'Not only was the advertising value enormous. "Last year many of our customers enquired about 'Karls wurst' at specialist butchers' shops. Some colleagues now stock it all year round",



reports an upbeat Hubert Geerkens. “At this rate it looks set to become a branded article like ‘Aachener Weihnachts-Leberwurst’” (afz — allgemeine fleischer zeitung No 7, 11.2.2004, p. 7, ‘Knappen boten die dampfende Karlswurst feil’ (‘Varlets sold steaming “Karlswurst”’).

The reputation of ‘Aachener Weihnachts-Leberwurst’ is borne out by the fact that the then guild master points to it as the product whose renown even the ‘Karlswurst’ must aspire to. Moreover, the publication of the article in the national afz journal confirms that that reputation extends well beyond the boundaries of the old imperial city of Aachen. The sausage is also offered for sale at the city’s Christmas market, where it is very popular among tourists and others.

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 product’s special reputation derives from its geographical origin as indicated by its name. Special sausage products have been made in Aachen for centuries. This long-standing tradition has helped to make ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ a seasonal speciality well known to consumers in the region who appreciate its high quality and subtle flavour. Like ‘Aachener Printen’, ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ is — as is apparent from its coverage in the press, for example — one of the cornerstones of the culinary identity of the old imperial city of Aachen. In fact, such is the reputation of ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ that producers seek to achieve the same renown for other products typical of the city. Because of that reputation, customers who purchase ‘Aachener Weihnachts-Leberwurst’/‘Oecher Weihnachtsleberwurst’ expect a particularly authentic product from Aachen that also possesses certain qualities derived from the locally developed recipe. That recipe enhances the value of the product in the eyes of consumers, as the product contains cream, a high-quality ingredient typically enjoyed at Christmas, and a Christmas spice mix. The special, geographically based, commercial reputation enjoyed by the product therefore stems from its recipe developed in Aachen, the city’s tradition of making and selling the product only in the Christmas season, and its special ingredients which make it part of the Christmas tradition specific to Aachen.

**Reference to publication of the specification**

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

<http://register.dpma.de/DPMAreister/geo/detail.pdfdownload/34550>

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<sup>(3)</sup> See footnote 2.





