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Contents

II Information

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2016/C 47/01

Non-opposition to a notified concentration (Case M.7870 — Fondo Strategico Italiano/Eni/Saipem) (1)

1

IV Notices

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

Council

2016/C 47/02

Notice for the attention of certain persons and entities subject to the restrictive measures provided for in Council Decision 2014/145/CFSP and in Council Regulation (EU) No 269/2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine

2

European Commission

2016/C 47/03

Euro exchange rates

2016/C 47/04

Commission Decision of 5 February 2016 on the appointment of certain members of the Scientific Council of the European Research Council

EN

Announcements

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2016/C 47/05	Prior notification of a concentration (Case M.7912 — Fluor/Stork) — Candidate case for simplified procedure (1)	7
2016/C 47/06	Prior notification of a concentration (Case M.7915 — American Securities/Blount International) — Candidate case for simplified procedure (¹)	8
2016/C 47/07	Prior notification of a concentration (Case M.7916 — Macquarie/Ivanhoe/Logos Australia/Logos China) — Candidate case for simplified procedure (1)	9
2016/C 47/08	Prior notification of a concentration (Case M.7909 — Lone Star Fund IX/N&W Global Vending) — Candidate case for simplified procedure (¹)	10
OTF	HER ACTS	
	European Commission	
2016/C 47/09	Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the	

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 11

⁽¹⁾ Text with EEA relevance

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration
(Case M.7870 — Fondo Strategico Italiano/Eni/Saipem)

(Text with EEA relevance)

 $(2016/C\ 47/01)$

On 11 January 2016, 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 (1). The full text of the decision is available only in the Italian 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 32016M7870. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

Notice for the attention of certain persons and entities subject to the restrictive measures provided for in Council Decision 2014/145/CFSP and in Council Regulation (EU) No 269/2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine

(2016/C 47/02)

The following information is brought to the attention of Sergey Valeryevich AKSYONOV (no. 1), Vladimir Andreevich KONSTANTINOV (no. 2), Rustam Ilmirovich TEMIRGALIEV (no. 3), Aleksei Mikhailovich CHALIY (no. 5), Sergey Pavlovych TSEKOV (no. 8), Aleksandr Borisovich TOTOONOV(no. 14), Oleg Evgenevich PENTELEEV (no. 15), Elena Borisovna MIZULINA (no. 33), Oleg Genrikhovich SAVELYEV (no. 36), Andriy Yevgenovych PURGIN (no. 45), Denys Volodymyrovych PUSHYLIN (no. 46), Igor Vsevolodovich GIRKIN (no. 48), Oleg Grigorievich KOZYURA (no. 53), Viacheslav PONOMARIOV (no. 54), Oleg TSARIOV (no. 57), Aleksandr Yurevich BORODAI (no. 62), Alexandr Aleksandrovich KALYUSSKY (no. 64), Aleksandr Vitalievich KHRYAKOV (no. 65), Alexander Nikolayevich TKACHYOV (no. 81), Ekaterina Iurievna GUBAREVA (no. 83), Miroslav Vladimirovich RUDENKO (no. 98), Andrey Yurevich PINCHUK (no. 100), Andrei Nikolaevich RODKIN (no. 102), Serhiy KOZYAKOV (no. 120), Oleg Konstantinovich AKIMOV (no. 121), Dmitry Aleksandrovich SEMYONOV (no. 126), Alexandr SHUBIN (no. 138), Ekaterina FILIPPOVA (no. 141), Evgeny Vladimirovich MANUILOV (no. 143), Olga BESEDINA (no. 145), Arkady Viktorovich BAKHIN (no. 148), Andrei Valeryevich KARTAPOLOV (no. 149), PJSC State Unitary Enterprise of the Republic of Crimea 'Chernomorneftegaz' (no. 1), Limited Liability Company 'Port Feodosia' (no. 2), State Unitary Enterprise of the City of Sevastopol, 'Sevastopol seaport' (no. 13), Limited Liability Company 'Kerch seaport' 'Kamysh-Burun' (no. 14), State Unitary Enterprise of the Republic of Crimea 'Universal-Avia' (no. 15), Federal State Budgetary Enterprise 'Sanatorium Nizhnyaya Oreanda' of the Administration of the President of the Russian Federation (no. 18), State Unitary Enterprise of the Republic of Crimea 'National Institute of Wine "Magarach" (no. 19) and State Unitary Enterprise of the Republic of Crimea Factory of sparkling wine "Novy Svet" (no. 20), persons and entities appearing in the Annex to Council Decision 2014/145/CFSP (1) and in Annex I to Council Regulation (EU) No 269/2014 (2) concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine.

The Council is considering maintaining the restrictive measures against the above-mentioned persons and entities with new statements of reasons. Those persons and entities are hereby informed that they may submit a request to the Council to obtain the intended statements of reasons for their designation, before 12 February 2016, 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

Email: sanctions@consilium.europa.eu

⁽¹⁾ OJ L 78, 17.3.2014, p. 16.

⁽²⁾ OJ L 78, 17.3.2014, p. 6.

EUROPEAN COMMISSION

Euro exchange rates (¹) 5 February 2016

(2016/C 47/03)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1202	CAD	Canadian dollar	1,5404
JPY	Japanese yen	130,71	HKD	Hong Kong dollar	8,7231
DKK	Danish krone	7,4629	NZD	New Zealand dollar	1,6655
GBP	Pound sterling	0,76975	SGD	Singapore dollar	1,5636
SEK	Swedish krona	9,4325	KRW	South Korean won	1 333,89
CHF	Swiss franc	1,1101	ZAR	South African rand	17,7584
ISK	Iceland króna	-,	CNY	Chinese yuan renminbi	7,3624
NOK	Norwegian krone	9,5665	HRK	Croatian kuna	7,6540
	o .		IDR	Indonesian rupiah	15 177,38
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	4,6528
CZK	Czech koruna	27,037	PHP	Philippine peso	53,271
HUF	Hungarian forint	309,95	RUB	Russian rouble	86,0050
PLN	Polish zloty	4,4134	THB	Thai baht	39,778
RON	Romanian leu	4,5028	BRL	Brazilian real	4,3454
TRY	Turkish lira	3,2498	MXN	Mexican peso	20,3988
AUD	Australian dollar	1,5583	INR	Indian rupee	75,7857

 $^{(^{\}mbox{\tiny 1}})$ $\mbox{\it Source};$ reference exchange rate published by the ECB.

COMMISSION DECISION

of 5 February 2016

on the appointment of certain members of the Scientific Council of the European Research Council

(2016/C 47/04)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to the Council Decision 2013/743/EU of 3 December 2013 establishing the specific programme implementing Horizon 2020 – the Framework Programme for Research and Innovation (2014-2020) and repealing Decisions 2006/971/EC, 2006/972/EC, 2006/973/EC, 2006/974/EC and 2006/975/EC (1), and in particular Article 7(1) thereof,

Whereas:

- (1) By Decision C(2013) 8915 (²) (as subsequently modified by Decision C(2015) 788 (³)) the Commission established the European Research Council (ERC) for the period from 1 January 2014 to 31 December 2020 as the means of implementing the actions under Part I 'Excellent science' which relate to the specific objective 'The European Research Council (ERC)', referred to in point (a) of Article 3(1) of Decision 2013/743/EU.
- (2) The ERC is composed of the independent Scientific Council provided for in Article 7 of Decision 2013/743/EU and the dedicated implementation structure provided for in Article 8 of that Decision.
- (3) Pursuant to Article 2(1) of Decision C(2013) 8915, the Scientific Council is composed of President of the ERC and 21 members.
- (4) Pursuant to the third subparagraph of Article 7(1) of Decision 2013/743/EU, the members of the Scientific Council are appointed for a term of up to four years, renewable once. They should be appointed in a manner to ensure the continuity of the work of the Scientific Council.
- (5) The term of office of certain members of the Scientific Council will end on 31 December 2015 and there is a need for the renewal of the Scientific Council membership.
- (6) Pursuant to the second subparagraph of Article 7(1) of Decision 2013/743/EU, the members of the Scientific Council are appointed by the Commission, following an independent and transparent procedure for their identification agreed with the Scientific Council, including a consultation of the scientific community and a report to the European Parliament and the Council. For this purpose, a standing committee for the identification of the future members of the Scientific Council was set up. The Identification Committee made recommendations to the Commission for the replacement of members of the Scientific Council that were accepted,

HAS DECIDED AS FOLLOWS:

Article 1

Professor Sir Christopher CLARK is appointed member of the ERC Scientific Council for a first mandate ending 31 December 2019.

Professor Barbara ROMANOWICZ is appointed member of the ERC Scientific Council for a first mandate ending 31 December 2019.

Article 2

The members of the ERC Scientific Council are listed in the Annex to this Decision.

⁽¹⁾ OJ L 347, 20.12.2013, p. 965.

⁽²⁾ Commission Decision C(2013) 8915 of 12 December 2013 establishing the European Research Council (OJ C 373, 20.12.2013, p. 23).

⁽³⁾ Commission Decision C(2015) 788 of 17 February 2015 amending Decision C(2013) 8915 establishing the European Research Council (OJ C 58, 18.2.2015, p. 3).

Article 3

This Decision shall enter into force on 1 January 2016.

Done at Brussels, 5 February 2016.

For the Commission

Carlos MOEDAS

Member of the Commission

ANNEX

Members of the ERC Scientific Council

Name and Institute	End of term of office
Klaus BOCK, Danish National Research Foundation	31 December 2016
Margaret BUCKINGHAM, Pasteur Institute, Paris	30 June 2019
Christopher CLARK, University of Cambridge	31 December 2019
Athene DONALD, University of Cambridge	31 December 2016
Barbara ENSOLI, Istituto Superiore di Sanità, Roma	31 December 2016
Nuria Sebastian GALLES, University of Pompeu Fabra, Barcelona	31 December 2016
Michael KRAMER, Max Planck Institute for Radio Astronomy, Bonn	30 June 2019
Tomas JUNGWIRTH, Academy of Sciences of the Czech Republic	31 December 2018
Matthias KLEINER, Technical University of Dortmund	31 December 2016
Eva KONDOROSI, Hungarian Academy of Sciences	31 December 2016
Barbara ROMANOWICZ, Berkeley Seismological Laboratory	31 December 2019
Mart SAARMA, University of Helsinki	31 December 2016
Nils Christian STENSETH, University of Oslo	31 December 2017
Martin STOKHOF, University of Amsterdam	31 December 2017
Janet THORNTON, European Bioinformatics Institute (EMBL-EBI) European Molecular Biology Laboratory	31 December 2018
Isabelle VERNOS, Institució Catalana de Recerca i Estudis Avançats, Barcelona	30 June 2019
Reinhilde VEUGELERS, Catholic University of Leuven	31 December 2016
Michel WIEVIORKA, Centre for Sociological Analysis and Intervention, Paris	31 December 2017
Fabio ZWIRNER, University of Padova	31 December 2018

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.7912 — Fluor/Stork)

Candidate case for simplified procedure
(Text with EEA relevance)

(2016/C 47/05)

- 1. On 29 January 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (1) by which the undertaking Fluor Corporation (Fluor', United States) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking Stork Holding B.V. and Stork Technical Services Group B.V. ('Stork', Netherlands) by way of purchase of shares.
- 2. The business activities of the undertakings concerned are:
- for Fluor: engineering, procurement, construction (EPC), maintenance, and project management services,
- for Stork: maintenance, modification and asset integrity services for existing production facilities.
- 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 (²) 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 email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.7912 — Fluor/Stork, to the following address:

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration

(Case M.7915 — American Securities/Blount International)

Candidate case for simplified procedure

(Text with EEA relevance)

(2016/C 47/06)

- 1. On 1 February 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (¹) by which the undertaking American Securities LLC ('American Securities', United States) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking Blount International INC ('Blount International', United States) by way of purchase of shares.
- 2. The business activities of the undertakings concerned are:
- for American Securities: management of private equity investment funds in a variety of economic sectors,
- for Blount International: manufacturing equipment used in forestry, garden, farming, agricultural and construction applications.
- 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 (²) 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 email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.7915 — American Securities/Blount International, to the following address:

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration

(Case M.7916 — Macquarie/Ivanhoe/Logos Australia/Logos China)

Candidate case for simplified procedure

(Text with EEA relevance)

(2016/C 47/07)

- 1. On 29 January 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (¹) by which Macquarie Corporate Holdings Pty Limited ('Macquarie Capital', Australia), part of the Macquarie Group (Australia), and Ivanhoe Cambridge China Inc. ('Ivanhoe', Canada), a subsidiary of the pension fund Caisse de dépôt et placement de Québec (Canada), acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control over the undertakings Logos New Holding Company Pty Ltd (Australia), Logos New Holding Trust (Australia), Logos New Investment Trust (Australia) (together 'Logos Australia') and Logos China Investment Limited ('Logos China', British Virgin Islands) by way of subscription for shares.
- 2. The business activities of the undertakings concerned are:
- for Macquarie Capital: investment intermediation for institutional, corporate and retail clients around the world in a wide range of sectors, including resources and commodities, energy, financial institutions, infrastructure and real estate,
- for Ivanhoe: global real estate investment,
- for Logos Australia: development and management of real estate in Australia,
- for Logos China: development and management of real estate in China.
- 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 (²) 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 email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.7916 — Macquarie/Ivanhoe/Logos Australia/Logos China, to the following address:

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration

(Case M.7909 — Lone Star Fund IX/N&W Global Vending)

Candidate case for simplified procedure

(Text with EEA relevance)

(2016/C 47/08)

- 1. On 1 February 2016, the Commission received a notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (¹) by which Lone Star Fund IX (US), L.P. ('Lone Star' of the USA) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of N&W Global Vending SpA ('N&W' of Italy) by way of purchase of shares.
- 2. The business activities of the undertakings concerned are:
- for Lone Star: private equity fund investing in real estate, equity, credit and other financial assets,
- for N&W: manufacture, market and selling of automatic food & beverage vending machines within the European Union as well as worldwide.
- 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 (²) 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 email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference number M.7909 — Lone Star Fund IX/N&W Global Vending, to the following address:

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ 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

(2016/C 47/09)

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 (1).

SINGLE DOCUMENT

'SOUMAINTRAIN'

EU No: FR-PGI-0005-01298 — 29.12.2014

PDO () PGI (X)

1. Name

'Soumaintrain'

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

'Soumaintrain' is a soft cheese with a washed rind. Predominantly lactic, it is made exclusively from whole cow's milk. With a ripening period of 21 days, 'Soumaintrain' has the following characteristics:

- The rind ranges from ivory-yellow to ochre in colour; slightly moist, it may be wrinkled, possibly bearing the imprint of draining-racks. A slight bloom on the surface is permitted.
- The cheese itself is soft, smooth, slightly grainy and ivory-white in colour. At this stage, proteolysis must occur under the rind. The cheese has a dry matter content of at least 40 %, with the dry matter having a fat content of at least 48 %.
- An animal or plant aroma.
- A lactic taste giving the cheese an acidic note, together with a noticeable 'refined' sourness from compounds created by proteolysis, without an unpleasant after-taste. There are hints of animal- or plant-like aromas such as mushroom, humus, hay or straw, depending on the season, which develop during ripening. The aromas have a lasting effect in the mouth.

'Soumaintrain' takes the shape of a flat cylinder measuring between 90 mm to 130 mm across. It weighs between 180 g and 600 g.

The height of the cheeses is in proportion to their diameter, representing between 25 % and 35 % thereof.

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

A minimum of 75 % of the dry food in the diets of dairy and dry cows must come from the geographical area.

The proportion of grass in the feed of productive dairy cows must be at least 30 % of the dry matter of coarse fodder over a year.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

Grazing areas for productive dairy cows provide 1 200 square metres per cow. Grazing of productive dairy cows lasts at least five months from the time that they are put out to grass. Supplementary feeding with grass is permitted.

The annual average proportion of supplements in the feed of dairy cows, whether producing or dry, is less than 30 % of dry matter in the diet over all.

These provisions are intended to ensure that grass is used in the feed as it contributes to the development of the characteristic aromas of 'Soumaintrain' during ripening.

The milk used in the production of 'Soumaintrain' is whole cow's milk. It is collected within a maximum period of 48 hours of the first milking. Fats and proteins are neither added nor removed. Concentrating the milk by partially removing the water content before coagulation is not permitted.

The milk used to make 'Soumaintrain' is produced in the geographical area. The area comprises a very dense hydrological network meaning that it is largely composed of wet valleys that are prone to flooding. It provides a favourable environment for grass-growing as it also benefits from regular rainfall and clay soils. This grass is grazed by dairy cows for at least five months a year. It contributes to the characteristics of 'Soumaintrain', in particular its plant-like aromas. These develop throughout the ripening process, according to the season.

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

The milk is produced and the cheese made and ripened in the geographical area.

- 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

In addition to the regulatory requirements, the label of every cheese includes:

- the name 'Soumaintrain';
- its specific production unit.

4. Concise definition of the geographical area

The geographical area of 'Soumaintrain' corresponds to the area covered by the following administrative entities:

Department of Aube

Municipalities: Clérey, Fresnoy-le-Château, Montreuil-sur-Barse.

Cantons: Bar-sur-Seine, Chaource, Ervy-le-Châtel; with the following municipalities excepted: Balnot-la-Grange, Bar-sur-Seine, Bourguignons, Buxeuil, Chaserey, Coussegrey, Eaux-Puiseaux, Étourvy, Jully-sur-Sarce, Maisons-lès-Chaource, Merrey-sur-Arce, Pargues, Villemorien, Ville-sur-Arce, Villiers-le-Bois, Villiers-sous-Praslin, Vosnon, Vougrey.

Department of Côte-d'Or

Municipalities: Bard-lès-Époisses, Blancey, Brochon, Chailly-sur-Armançon, Chamboeuf, Chambolle-Musigny, Corrombles, Curley, Éguilly, Époisses, Genay, Gevrey-Chambertin, Gilly-lès-Cîteaux, Jeux-lès-Bard, Lantilly, Martrois, Massingy-lès-Semur, Millery, Mont-Saint-Jean, Morey-Saint-Denis, Nuits-Saint-Georges, Quemigny-Poisot, Saint-Philibert, Semezanges, Semur-en-Auxois, Torcy-et-Pouligny, Trouhaut, Turcey, Vic-de-Chassenay, Villars-et-Villenotte, Villotte-Saint-Seine.

Cantons: Sombernon, Montbard, Venarey-les-Laumes, Vitteaux; with the following municipalities excepted: Ancey, Arcey, Baulme-la-Roche, Blaisy-Haut, Bussy-le-Grand, Charny, Corpoyer-la-Chapelle, Fain-lès-Moutiers, Frôlois, Lucenay-le-Duc, Mâlain, Montoillot, Moutiers-Saint-Jean, Prâlon, Sainte-Marie-sur-Ouche, Saint-Jean-de-Boeuf, Saint-Thibault, Saint-Victor-sur-Ouche, Savigny-sous-Mâlain, Source-Seine, Touillon.

Department of Yonne

Municipalities: Auxerre, Bleigny-le-Carreau, Brienon-sur-Armançon, Chevannes, Esnon, Mercy, Monéteau, Venoy.

Cantons: Ligny-le-Châtel, Saint-Florentin, Seignelay, Auxerre-Sud-Ouest, Migennes, Auxerre-Nord, Ancy-le-Franc, Cruzy-le-Châtel, Flogny-la-Chapelle, Tonnerre; with the following municipalities excepted: Béru, La Chapelle-Vaupelteigne, Collan, Épineuil, Fleys, Maligny, Molosmes, Villy, Viviers.

5. Link with the geographical area

The geographical area is a region of grassland based on wet valleys: Armance and Armançon, Yonne and Serein, Seine where it crosses the wetlands of Champagne, Brenne, Oze and Ozerain. It is characterised by natural factors favourable to dairy holdings on farmland unsuitable for other types of agricultural activity.

With regard to geology, the soils are naturally diverse but clay predominates. They are loose and impermeable, and most often covered by natural grasslands that cannot be cultivated by machine.

In terms of water, the geographical area has a very dense hydrological network set among soft, impermeable rocks. This is responsible for the topography that is largely flat with little undulation, as well as the susceptibility of the land to flooding between autumn and spring.

The maritime climate suffers to a limited extent from continental influences. Temperatures are somewhat cool with an annual average that barely exceeds 10 °C. Rainfall is regular, between 700 and 800 mm, and drought is not inevitable in summer.

The historic birthplace of 'Soumaintrain' is located in the far north of Bourgogne where it borders the Department of Aube. It is characterised by know-how dating back to the Middle Ages regarding production of soft, predominantly lactic cheeses with washed rinds.

It is there that the earliest evidence can be found of the production of ripened cheese in the twelfth century, according to the writings of Henri Auclerc (1887-1968), a priest in Vergigny. Auclerc made the link between cheese-making and the history of the abbey in Pontigny, which was founded 1117. He asserted that: 'the Cistercian monks demanded payment of farm rents in ripened cheese'.

'Soumaintrain' and its traditional production method are described numerous times in nineteenth century literature. For example, in his work 'La Bonne Ménagère Agricole' (Auxerre, tenth edition, 1889) Louis-Eugène Bérillon describes the manufacturing process of retired teacher Mr Couturot: 'As soon as the milk is taken from the cow's udder [...] it is renneted [...] when the renneted milk is fully curdled, it is poured into cylindrical moulds, open at both ends, and placed on small osier mats [...] where it drains fully. It is turned over twice a day for two days [...] when it is fully set, it is turned out, salted on both sides, then washed with very clean fresh water every day until the outside takes on an attractive yellow colour'.

Improvements to communications in the nineteenth century encouraged specialisation in farming and the development of livestock-rearing. Thus it became possible to develop the sale of cheeses. Since the first half of the twentieth century, the historic area of production of 'Soumaintrain' has been part of a larger soft cheese-producing region, as affirmed by 'La France Fromagère' by Claire Delfosse, published in 1993.

The lactic character of the soft cheeses of the area and their specific ripening process involving washing of the rind are also mentioned in the Inventory of the Culinary Heritage of France, in the volume on Bourgogne (1993).

Production of 'Soumaintrain' extends beyond its historic birthplace, occurring in both farms and dairies. 'Soumaintrain' therefore benefits from the technical skills of dairies that have fully mastered the production of soft cheeses with washed rinds made from fresh curd. These dairies are also involved in marketing.

In addition to the quality of its aromas, the unique characteristics of 'Soumaintrain' lie in its consistency, which is soft, ivory-white in colour, smooth and slightly granular, as well as its washed rind which ranges from ivory-yellow to ochre and is slightly moist.

Being made from fresh curd gives it the special characteristic of retaining its particular, and very distinctive, lactic smell and taste, even after ripening.

The link with the geographical area of 'Soumaintrain' is based on its established quality and reputation.

The wet valley grasslands enjoy a damp climate and clay soils favourable to grass. Other areas are more favourable to cereal growing, which also represent one of the components of animal fodder. The natural conditions of the geographical area therefore enable the production of varied feed that is suitable for the needs of dairy cattle.

Use of grass in feeding, especially pasturage for a minimum of five months per year, helps to develop the specific aromas of 'Soumaintrain' during ripening. 'Soumaintrain' therefore develops an intense and lasting animal-like aroma as well as vegetable aromas such as mushroom, humus, hay and straw, depending on the season. These contribute to the complexity of taste.

The geographical area has traditionally been favourable to the establishment and maintenance of farms that are mainly dairy or mixed crop and livestock. This has allowed 'Soumaintrain' to become a traditional local cheese.

The development of the specific technique for washed-rind ripening is well suited to the climatic conditions of the geographical area. Historically, ripening took place in the open air. Moisture from the air led to the development of undesirable surface flora. Washing the cheeses prevented this flora. This technique is still in use. It constitutes the main defining characteristic of 'Soumaintrain' and explains the moistness of the rind, as well as the colour that ranges from ivory to a paler yellow than that of the cheeses from neighbouring areas. It is the regular removal of the surface flora that gives the cheese its pale colour. These days, the rind is washed at least four times during the ripening phase. This practice also makes it possible to limit the proteolytic activity of the surface flora.

Nevertheless, acid production as a result of milk curdling, and the intervals between rind-washing, allow a certain level of proteolysis in the cheese beneath the rind, which does not reach as far as the centre of the cheese. The same factors produce a slow centripetal ripening beneath the active surface flora which gives 'Soumaintrain' its intense aromas and characteristic refined bitter after-taste. Natural drainage, drying and dry-salting are key elements in this technical process.

Furthermore the smooth texture of 'Soumaintrain' is due to careful handling throughout the production process. P. Larue, agricultural specialist and author of the 1911 work 'Le fromage Soumaintrain et la vallée de l'Armance', called 'Soumaintrain' a 'not very democratic cheese' on account of the care needed and the very frequent handling required.

'Soumaintrain' has a long-held reputation, as shown in the work 'La Bonne Ménagère Agricole' by Louis-Eugéne Bérillon (Auxerre, tenth edition, 1889). The author describes 'Soumaintrain' as 'the finest cheese in the land'.

This reputation was sustained locally and developed as a result of continued use of the name since the nineteenth century by farmers who produced it and cheese maturers who sold the cheese to surrounding areas of consumption. Another factor was the promotion of the denomination alongside the recognised names of other cheeses in the same production sector. Since 1909, 'Soumaintrain' has appeared as 'an excellent small cheese, of local or limited consumption' in the 'Guide du fromage' by Parisian master cheese maturer Androuet (Stock, 1971, in French and English). Since 1984, a 'Soumaintrain' and foie gras tour has been organised in October every year in the historic birth-place of 'Soumaintrain' production.

There is a description of 'Soumaintrain' in the Bourgogne edition of the 'L'inventaire du patrimoine culinaire français' (Albin Michel/CNAC, 1993).

Numerous restaurateurs offer 'Soumaintrain' as part of their regional cheese plate or include it in recipes for cheese dishes. Examples of these include the recipes developed by the organisation 'Amicale des cuisiniers de Côte d'Or' in 2012. The well-established defining characteristics of 'Soumaintrain' are also celebrated in national professional publications, as shown by the articles that appeared between 2013 and 2015 in 'Profession fromager' and 'Courrier du Fromager'. In the same way, the reputation of 'Soumaintrain' has been cemented by the awards received during the Concours Général Agricole.

Reference to publication of the specification

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

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



