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Contents

IV Notices

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2016/C 53/01	Euro exchange rates	1
--------------	---------------------------	---

NOTICES FROM MEMBER STATES

2016/C 53/02	List of ports in EU Member States where landings and transhipment operations of fishery products are allowed and port services are accessible for third country fishing vessels, in accordance with Article 5(2) of Council Regulation (EC) No 1005/2008	2
--------------	--	---

V Announcements

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2016/C 53/03	Prior notification of a concentration (Case M.7938 — Catterton/L Companies) — Candidate case for simplified procedure ⁽¹⁾	6
2016/C 53/04	Prior notification of a concentration (Case M.7914 — KKR & Co./Webhelp SAS) — Candidate case for simplified procedure ⁽¹⁾	7

EN

⁽¹⁾ Text with EEA relevance

2016/C 53/05	Prior notification of a concentration (Case M.7922 — Nordic Capital/Greendeli Investment Holding) — Candidate case for simplified procedure ⁽¹⁾	8
2016/C 53/06	Prior notification of a concentration (Case M.7603 — Statoil Fuel & Retail/Dansk Fuels) ⁽¹⁾	9

OTHER ACTS

European Commission

2016/C 53/07	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	10
2016/C 53/08	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	14

⁽¹⁾ Text with EEA relevance

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

11 February 2016

(2016/C 53/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1347	CAD	Canadian dollar	1,5842
JPY	Japanese yen	127,30	HKD	Hong Kong dollar	8,8406
DKK	Danish krone	7,4638	NZD	New Zealand dollar	1,6973
GBP	Pound sterling	0,78740	SGD	Singapore dollar	1,5774
SEK	Swedish krona	9,5188	KRW	South Korean won	1 362,83
CHF	Swiss franc	1,1027	ZAR	South African rand	17,9877
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,4592
NOK	Norwegian krone	9,7085	HRK	Croatian kuna	7,6391
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 286,39
CZK	Czech koruna	27,069	MYR	Malaysian ringgit	4,7033
HUF	Hungarian forint	311,98	PHP	Philippine peso	53,953
PLN	Polish zloty	4,4485	RUB	Russian rouble	90,8866
RON	Romanian leu	4,4783	THB	Thai baht	39,995
TRY	Turkish lira	3,3217	BRL	Brazilian real	4,4836
AUD	Australian dollar	1,6018	MXN	Mexican peso	21,6064
			INR	Indian rupee	77,6550

⁽¹⁾ Source: reference exchange rate published by the ECB.

NOTICES FROM MEMBER STATES

List of ports in EU Member States where landings and transhipment operations of fishery products are allowed and port services are accessible for third country fishing vessels, in accordance with Article 5(2) of Council Regulation (EC) No 1005/2008

(2016/C 53/02)

The publication of this list is in accordance with Article 5(4) of Council Regulation (EC) No 1005/2008 of 29 September 2008 ⁽¹⁾.

Member State	Designated ports
Belgium	Oostende Zeebrugge
Bulgaria	Бургас (Burgas) Варна (Varna)
Denmark	Esbjerg Fredericia Hanstholm Hirtshals Hvide Sande (*) København Skagen Strandby (*) Thyborøn (*) Aalborg Aarhus
Germany	Bremerhaven Cuxhaven Rostock (transhipments not allowed) Sassnitz/Mukran (transhipments not allowed)
Estonia	None at the moment
Ireland	Killybegs (*) Castletownbere (*)
Greece	Πειραιάς (Piraeus) Θεσσαλονίκη (Thessaloniki)
Spain	A Coruña A Pobra do Caramiñal Algeciras Alicante Almería Barbate (*) (transhipments and landings not permitted) Barcelona Bilbao Cádiz Cartagena Castellón Gijón Huelva Las Palmas de Gran Canaria Málaga

⁽¹⁾ OJ L 286, 29.10.2008, p. 1.

Member State	Designated ports
France	Marín Palma de Mallorca (*) Ribeira Santa Cruz de Tenerife Santander Tarragona Valencia Vigo (Área Portuaria) Vilagarcía de Arousa Metropolitan France: Bordeaux Dunkerque Boulogne Le Havre Caen (*) Cherbourg (*) Granville (*) Saint-Malo Roscoff (*) Brest Douarnenez (*) Concarneau (*) Lorient (*) Nantes — Saint-Nazaire (*) La Rochelle (*) Rochefort sur Mer (*) Port la Nouvelle (*) Sète Marseille Port Marseille Fos-sur-Mer Overseas France: Le Port (La Réunion) Fort de France (Martinique) (*) Port de Jarry (Guadeloupe) (*) Port du Larivot (Guyane) (*)
Croatia	None at the moment
Italy	Ancona Brindisi Civitavecchia Fiumicino (*) Genova Gioia Tauro La Spezia Livorno Napoli Olbia Palermo Ravenna Reggio Calabria Salerno Taranto Trapani Trieste Venezia
Cyprus	Λεμεσός (Limassol)
Latvia	Rīga Ventspils

Member State	Designated ports
Lithuania	Klaipėda
Malta	Valletta (Deepwater Quay, Laboratory Wharf, Magazine Wharf)
Netherlands	Eemshaven Ijmuiden Harlingen Scheveningen (*) Velsen-Noord Vlissingen
Poland	Gdańsk Gdynia Szczecin Świnoujście
Portugal	Aveiro Lisboa Peniche Porto Setúbal Sines Viana do Castelo Açores: Horta Ponta Delgada Madeira: Caniçal
Romania	Constanța
Slovenia	None at the moment
Finland	None at the moment
Sweden	Ellös (*) Göteborg (****) Karlskrona Saltö (*) / (***) / (****) Karlskrona Handelshamnen (*) / (***) / (****) Kungshamn (*) Lysekil (*) / (***) Mollösund (*) Nogersund (*) / (***) / (****) Rönnäng (*) / (***) Simrishamn (*) / (***) / (****) Slite (*) / (***) / (****) Smögen (*) / (***) / (****) Strömstad (*) / (***) Trelleborg (*) / (***) / (****) Träslövsläge (*) Västervik (*) / (***) / (****) Wallhamn (*) / (***) / (****)
United Kingdom	Aberdeen (*) / (**) Dundee (*) (only access to port services) Falmouth Fraserburgh (*) / (**) Grangemouth (*) (only access to port services) Greenock (*) (only access to port services) Grimsby Hull Immingham

Member State	Designated ports
	Invergordon (*) (only access to port services) Kinlochbervie (*) / (**) Leith (*) (only access to port services) Lerwick (*) / (**) Lochinver (*) / (**) Methel (*) (only access to port services) Peterhead Plymouth (*) / (**) Scrabster (*) / (**) Stornoway (*) (only access to port services) Ullapool (*) / (**)

(*) Not an EU Border Inspection Post (BIP)

(**) Landings only accepted from fishing vessels flying the flag of EEA or EFTA countries

(***) Landings of all fishery products from vessels flying the flag of Norway, Iceland, Andorra and the Faroe Islands are allowed

(****) Landings of more than 10 tons of herring taken in areas outside the Baltic Sea, mackerel and horse mackerel are not permitted

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.7938 — Catterton/L Companies)
Candidate case for simplified procedure
(Text with EEA relevance)
(2016/C 53/03)

1. On 4 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 Catterton LP ('Catterton Holdco', USA) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertakings L Capital Management SAS ('L Cap Europe', France), L Capital Asia Advisors ('L Cap Asia', Mauritius), L Real Estate SA ('L Real Estate Lux', Luxembourg), L Real Estate Advisors SAS ('L Real Estate France'), L Real Estate Advisors Limited ('L Real Estate HK', Hong Kong), and L Development & Management Limited ('LDML', Hong Kong), collectively referred to as the 'L Companies', by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Catterton is a consumer-focused private equity firm specialising in leveraged buyouts, recapitalisations, and growth capital investments in middle-market companies. Catterton invests in all major consumer segments, including food and beverage, retail and restaurants, consumer products and services, consumer health, and media and marketing services.
- The L Companies manage private equity funds active in various consumer segments, such as clothing, dining, food retail, jewellery, as well as funds that hold, operate and develop real estate.

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.7938 — Catterton/L Companies, to the following address:

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

⁽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.7914 — KKR & Co./Webhelp SAS)
Candidate case for simplified procedure
(Text with EEA relevance)
(2016/C 53/04)

1. On 4 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 KKR & Co. LP ('KKR', United States of America) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the undertaking Webhelp SAS ('Webhelp', France) by way of purchase of shares.
2. The business activities of the undertakings concerned are:
 - for KKR: a global investment firm offering a broad range of alternative asset management services to public and private market investors and providing capital markets solutions,
 - for Webhelp: IT services provider active primarily in the provision of business process outsourcing services.
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 number M.7914 — KKR & Co./Webhelp SAS, to the following address:

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

⁽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.7922 — Nordic Capital/Greendeli Investment Holding)
Candidate case for simplified procedure
(Text with EEA relevance)
(2016/C 53/05)

1. On 5 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 Nordic Capital VIII Limited ('Nordic Capital', Jersey) acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of the undertaking Greendeli Investment Holding AB and its direct and indirect subsidiaries ('Greendeli', Sweden) by way of purchase of shares.
2. The business activities of the undertakings concerned are:
 - for Nordic Capital: investment in large and medium-sized companies based in the Nordic region and in the German-speaking parts of Europe, which are active in a wide range of sectors,
 - for Greendeli: import, distribution and processing of fresh fruit and fresh vegetables in Sweden, Finland and Denmark.
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.7922 — Nordic Capital/Greendeli Investment Holding, to the following address:

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

⁽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.7603 — Statoil Fuel & Retail/Dansk Fuels)
(Text with EEA relevance)
(2016/C 53/06)

1. On 4 February 2016, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾ by which the undertaking Alimentation Couche-Tard Inc. ('ACT', Canada) via its subsidiary Statoil Fuel & Retail A/S ('SFR', Denmark), will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of Dansk Fuels A/S ('Dansk Fuels', Denmark) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— SFR is ultimately controlled by Canadian company ACT. ACT is leader in the convenience store industry and has a global network of convenience stores and service stations. ACT is present in North America, Europe and Asia. SFR undertakes 3 categories of activities in Denmark: retail sale of motor fuels, commercial or non-retail sale of motor fuels and convenience retail sale of daily consumer goods and lubricants.

— Dansk Fuels comprises Shell's retail and non-retail sale of motor fuels and aviation fuels business in Denmark.

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.7603 — Statoil Fuel & Retail/Dansk Fuels, to the following address:

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

⁽¹⁾ 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

(2016/C 53/07)

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

SINGLE DOCUMENT

'PINTADE DE L'ARDECHE'**EU No: FR-PGI-0005-01297 – 29.12.2014****PDO () PGI (X)****1. Name(s)**

'Pintade de l'Ardèche'

2. Member State or Third Country

France

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

Class 1.1. Fresh meat (and offal)

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

'Pintade de l'Ardèche' is a guinea fowl — a bird belonging to the Galliformes order — bred outdoors.

'Pintade de l'Ardèche' comes from robust, slow-growing strains. The age at slaughter must be at least 94 days.

The feet and plumage of 'Pintade de l'Ardèche' are grey.

Organoleptic properties: firm, lean meat with an intense taste and a dark colour.

Presentation characteristics:

- only Class-A carcasses are marketed as whole pieces;
- in line with tradition, carcasses sold whole are presented with the tarsi folded inside the chest of the bird, under the sternum;
- if the carcass has been cut up, the pieces, which may only be cut by hand, must comply with the presentation criteria for Class A.

Types of presentation:

- gutted (minimum carcass weight = 1,1 kg);
- ready-to-cook (minimum weight of an eviscerated carcass without giblets and with tarsi = 0,880 kg);
- cut.

These meats are presented fresh or deep-frozen.

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

From the age of 56 days at the most, 'Pintade de l'Ardèche' is raised in the open air, with free access to a run planted with trees and naturally covered with gravel.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

The feed is composed 100 % of plants, minerals and vitamins. At least two types of cereals are present in the feed. The total amount of fatty matter in the feed is limited to 6 %.

Share of cereals in the feed for 'Pintade de l'Ardèche':

- during the start-up phase, from day 1 to 28 at the most: a minimum of 50 % of cereals;
- during the fattening stage, from the 29th day inclusive to slaughter: the weighted average percentage of cereals and products derived from cereals during the fattening stage must be greater than or equal to 80 %. This stage includes the period of 'growth' and 'finish'.

Products derived from cereals may not represent more than 15 % of all cereals and products derived from cereals.

The feed distributed must be devoid of any medicinal substance, including coccidiostats. Only natural flora regulators are permitted.

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

'Pintade de l'Ardèche' is bred in the defined geographical area. The breeding stage corresponds to the period between the placing of day-old chicks into production and the removal of guinea fowl intended for the slaughterhouse.

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

The distance between farm and slaughterhouse must be less than 100 km or the journey time between farm and slaughterhouse less than 3 hours. If the carcasses are cut, it may only be done manually. Poultry sold whole are presented with their tarsi.

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

In addition to the compulsory information provided for by legislation on the labelling of poultry, the label must bear:

- the designation: 'Pintade de l'Ardèche';
- The European Union PGI logo.

The identification of the slaughterhouse on a specific label (EEC stamp) or on the weight/price label affixed to the packaging next to the information label.

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

The geographical area of 'Pintade de l'Ardèche' is situated principally in the mountain range of the Ardèche (the Vivarais mountains) in the central-eastern part of the Massif Central. It comprises the territory of the following cantons:

The department of Ardèche (07):

All the municipalities in the cantons of: Annonay, Annonay Nord, Annonay Sud, Antraigues-sur-Volane, Burzet, Le Cheylard, Chomerac, Coucouron, Lamastre, Montpezat-sous-Bauzon, Privas, Rochemaure, Saint-Agrève, Saint-Félicien, Saint-Martin-de-Valamas, Saint-Péray, Saint-Pierreville, Satillieu, Serrières, Tournon-sur-Rhône, Vals-les-Bains, Vernoux-en-Vivarais and La Voulte-sur-Rhône. The canton of Aubenas: the municipalities of Aubenas, Mercuer and Saint-Didier-sous-Aubenas. The canton of Thueyts: the municipalities of Astet, Barnas, Chirols, Lalevade-d'Ardèche, Mayres, Meyras, Pont-de-Labeaume, Prades and Thueyts. The canton of Villeneuve-de-Berg: the municipalities of Berzème, Darbres, Lussas, Mirabel, Saint-Gineis-en-Coiron, Saint-Jean-le-Centenier, Saint-Laurent-sous-Coiron and Saint-Pons.

The department of Loire (42):

All the municipalities in the cantons of: Bourg-Argental, Pélussin, Saint-Chamond, Saint-Chamond Sud and Saint-Genest-Malifaux.

The canton of La Grand-Croix: the municipalities of Doizieux, Farnay, La Grand-Croix, L'Horme, Lorette, Saint-Paul-en-Jarez and La Terrasse-sur-Dorlay. The canton of Rive-de-Gier: the municipalities of Châteauneuf, Pavezin, Rive-de-Gier and Sainte-Croix-en-Jarez.

The department of Haute-Loire (43):

All the municipalities in the cantons of: Aurec-sur-Loire, Fay-sur-Lignon, Le-Monastier-sur-Gazeille, Monistrol-sur-Loire, Montfaucon-en-Velay, Le-Puy-en-Velay Est, Le-Puy-en-Velay Sud-Est, Saint-Didier-en-Velay, Saint-Julien-Chapteuil, Sainte-Sigolène, Tence and Yssingeaux.

The canton of Bas-en-Basset: the municipalities of Bas-en-Basset, Malvallette. The canton of Le-Puy-en-Velay Nord: the municipalities of Chaspinhac, Malrevers, Le Monteil. The canton of Retournac: the municipality of Retournac. The canton of Saint-Paulien: the municipalities of Lavoûte-sur-Loire and Saint-Vincent. The canton of Solignac-sur-Loire: the municipalities of Le Brignon, Cussac-sur-Loire, Solignac-sur-Loire. The canton of Vorey: the municipalities of Beaulieu, Chamalières-sur-Loire, Mézères, Rosières, Vorey.

5. Link with the geographical area

Specificity of the geographical area

The geographical area of 'Pintade de l'Ardèche' consists of the massif of the Vivarais mountains, a mountainous unit covering principally the Ardèche but also overlapping the eastern part of the Haute-Loire and the southern part of the Loire. One of the characteristics of this area is that it is composed exclusively of municipalities located in mountain areas and foothills, with disadvantages linked to altitude, slopes and/or climate that substantially restrict land use, and in which extensive farming activities are being developed.

The geographical area has an upland to continental climate that varies according to the season and where there are significant differences in temperature, very brief shoulder seasons and a windy environment.

Furthermore, the soils of the geographical area are formed from ancient volcanic rocks, granites and shale. A common feature of these rocks is that they are hard but easily slakable, leading to the presence of large numbers of small stones on the ground of the poultry runs.

Initiated in the 1960s in the north of the Ardèche, the development of a true local poultry industry became a reality in the 1980s, with farmers setting up the 'Syndicat de Défense des Volailles Fermières de l'Ardèche' in 1985.

'Pintade de l'Ardèche', which is raised in the open air, started being produced in a natural environment poorly suited to the development of intensive crops or livestock raising and characterised by small to medium-size family farms (35 ha on average) engaged in mixed farming (livestock raising, fruit cultivation, red fruits, lentils) and by small areas of available land.

In order to maintain the traditional character of guinea fowl breeding, breeders chose to apply an extensive production method and free-range farming. For this reason, densities are limited both in buildings and in runs. The guinea fowl feed is based on a high proportion of cereals, which corresponds to the traditional practices of Ardèche farmers, who used to supplement the ration provided by the runs with cereals from the farm cultivated on the few parcels of farmland.

In addition, the birds have free access to an open-air run, which helps to meet their need for exercise and provides them with additional feed (grass, insects). In order to make better use of the runs, which are uneven and subject to unpredictable local weather, breeders decided to plant a large number of trees (at least 30 trees of local species per 400 m² of building), thereby encouraging the guinea fowl to venture outdoors and move about and protecting them against the sun and the wind.

Breeders also chose strains adapted to the natural conditions: rather calm as well as robust and mobile, well adapted to the properties of the run. Furthermore, these strains are slow-growing, which means that the guinea fowl may be slaughtered when they are older than the average age at slaughter (close to sexual maturity).

Limited transport time to the place of slaughter helps to protect the animal from stress.

Specificity of the product

'Pintade de l'Ardèche' is a guinea fowl bred outdoors.

The organoleptic tests carried out on 'Pintade de l'Ardèche' identified the following characteristics that differentiate it from other guinea fowl present on the market:

- the flesh is firmer, as regards both the white meat (fillets) and the red meat (legs);
- the meat has a lower fat content, the taste is more intense and the meat has a darker colour.

The meat is always cut manually. If sold whole, 'Pintade de l'Ardèche' is characteristically presented with the tarsi folded under the sternum.

Causal link

The causal link between the geographical area and 'Pintade de l'Ardèche' is based on the reputation of the products as well as on the breeding know-how.

In order to maintain the traditional character of poultry farming, breeders chose to apply a specific farm production method: free-range farming (limited densities, late slaughter, the use of runs).

The use of hardy, slow-growing strains, the choice of feed with a high proportion of cereals and the use of uneven runs that have plenty of natural grit make it possible to produce poultry with recognised gustatory qualities, in particular a firm flesh and an intense taste. The high proportion of cereals is important for the deposit of intramuscular fat and consequently the gustatory properties of the meat.

The unevenness of the runs helps to develop the upper muscles, in particular in the legs, and eliminate fats, thus giving 'Pintade de l'Ardèche' its low-fat character.

The slaughter of 'Pintade de l'Ardèche' at a higher-than-average age makes it possible to obtain meat that is more coloured and has more intense flavours.

Limiting the stress of the animals before slaughter preserves the final quality of the carcasses, which is also ensured by cutting the carcass manually or by presenting it whole, as is done traditionally.

The reputation of 'Pintade de l'Ardèche' is based on traditional breeding methods and the animal's organoleptic characteristics. Its reputation has been strengthened since the 1990s by the development of the sector (a hundred breeders, more than 150 buildings) and the sales carried out throughout the south-eastern quarter of France and beyond. It has been proven, in particular, by the number of prizes obtained by 'Pintade de l'Ardèche'. The guinea fowl has won several medals at the Concours général agricole (general agricultural fair): the Gold Medal in 1993, the Bronze Medal in 1994, the Bronze Medal in 1996, the Bronze Medal in 1997. 'Pintade de l'Ardèche' features on the tables of top chefs, on the gourmet menus of Ardèche as well as in broadcasts and tourist guides presenting tasty recipes, such as: '*Suprême de pintade de l'Ardèche farci aux châtaignes*' and '*pintade de l'Ardèche aux langoustines et palourdes*'. The involvement of farmers at the points of sale, where they talk about their production method and recipes for their products, has contributed to this success.

Reference to publication of the specification

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

<https://www.inao.gouv.fr/fichier/CDCPintadedelArdeche.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

(2016/C 53/08)

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

SINGLE DOCUMENT

‘SEL DE SALIES-DE-BÉARN’

EU No: FR-PGI-0005-01311 – 03.02.2015

PDO () PGI (X)

1. Name(s)

‘Sel de Salies-de-Béarn’

2. Member State or Third Country

France

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 2.6. Salt

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

‘Sel de Salies-de-Béarn’ is an edible salt. It comes in the form of fine salt or coarse salt. It is neither refined nor washed after harvesting, and is produced without the addition of technological additives.

Physical properties:

Grains of ‘Sel de Salies-de-Béarn’ differ greatly in size and shape. They are also brittle and fragile.

‘Sel de Salies-de-Béarn’ comes in the form of grains. It is made up of a framework of inverted and hollow salt pyramids.

‘Sel de Salies-de-Béarn’ crystals have microscopic cavities filled with brine, called fluid inclusions.

Grain size:

80 % of the coarse-salt grains are 0,5 mm in size or larger. 80 % of the fine-salt grains are 0,5 mm in size or smaller.

Chemical properties:

Upon being packaged, ‘Sel de Salies-de-Béarn’ meets the following criteria:

Parameter	Content
Humidity	≤ 8 %
Insolubles level	≤ 1 %
Calcium	≥ 100 mg/100 g
Potassium	≥ 30 mg/100 g
Magnesium	≥ 10 mg/100 g
Sulphates	≥ 100 mg/100 g

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

Organoleptic properties:

'Sel de Salies-de-Béarn' is naturally white in colour, with a milky appearance and hints of pink and pale yellow.

Presentation:

'Sel de Salies-de-Béarn' is sold in sealed, marked, tamper-proof packages.

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

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

The processes that must take place in the geographical area are:

- drilling;
- pumping of salty spring-water;
- production of salt;
- drying – sifting – milling;
- packaging.

The production of salt involves the following processes:

- decanting of the salty spring-water;
- evaporation of the salty spring-water by heating;
- harvesting;
- storage/draining.

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

Because salt is a brittle and fragile product, 'Sel de Salies-de-Béarn' must not be removed from the geographical area of production until after it has been packaged in a way that can ensure the preservation of the characteristics and quality of 'Sel de Salies-de-Béarn' for the end consumer.

Local workshops have special know-how. Because of their good knowledge of the product, its fragility and brittleness, they pay special attention to storage and packaging. When the salt has reached the set level of moisture content, the saltmaker decides – according to atmospheric conditions but above all according to the sense of touch – the right moment to package the salt. The salt should not stick to the fingers.

Saltmakers take care not to crush the product and to keep handling to a minimum. The goal is to preserve the white colour, to prevent the clustering of the salt crystals, and to avoid breaking the grains, which destroys the fluid inclusions.

Packaging 'Sel de Salies-de-Béarn' in the geographical area also helps to improve traceability of the product and to ensure there is no mixing with other salts.

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

The product label must include:

- the name of the PGI: 'Sel de Salies-de-Béarn'
- the sales description:
 - Coarse salt;
 - Fine salt.

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

The defined geographical area comprises the municipalities located in the area of the North Pyrenean frontal thrust faults.

It covers 180 km² and comprises 13 municipalities in the Aquitaine region:

- 2 municipalities in the department of Landes: Saint-Cricq-du-Gave and Sorde-l'Abbaye.
- 11 municipalities in the department of Pyrénées-Atlantiques: Auterrive, Came, Carresse-Cassaber, Castagnède, Escos, Labastide-Villefranche, Léren, Oraàs, Saint-Dos, Saint-Pé-de-Léren and Salies-de-Béarn.

5. Link with the geographical area

Specificity of the geographical area

At the start of the Mesozoic era and during the Triassic period, the evaporation of sea water during two successive evaporation episodes in a dry climate created salt deposits in the 'Sel de Salies-de-Béarn' geographical area: evaporites, made up of gypsum (calcium sulphate) and halite (sodium chloride), which form layers up to 900 m thick, 600 m of which is salt. At the end of the Cretaceous era, the Triassic massif of Salies-de-Béarn was subjected to significant tectonic pressure due to the formation of the Pyrenees.

The deep salt layers in the geographical area are less dense than the rock covering them. Their flexible nature led to the creation of sharp or dome-shaped salt protrusions called diapirs. A diapir can be found close to surface level in the geographic area's Triassic massif.

Seeping into the deep layers, the water becomes mineralised mainly from contact with the salt Triassic. Within the salt bloc, or from contact with it, the waters leach the salt and become loaded with sodium chloride. As these waters pass through the dolomite veins within the Triassic layers, they become enriched with mineral salts and trace elements.

The water flows in channels formed by the dissolution of Triassic rock (salt, limestone and dolomite).

Owing to the difference in elevation, these waters emerge at the surface, creating naturally salty resurgences in the geographical area.

As regards human factors, many remains of pots and ovens provide evidence of salt production as early as the Bronze Age in the Triassic massif of Salies-de-Béarn. In the Bronze Age, (2 200 BC to 800 BC) and during Antiquity (600 BC to 400 AD), salty spring-water was heated and evaporated in ceramic vessels, which were then broken to extract the salt.

In the Middle Ages (the 5th to the 15th centuries AD) a significant change occurred in the salt-production process: the emergence of the 'salt pan'. Water heated on wood fires was evaporated, and the salt precipitated at the bottom of the container was collected.

In the 16th century, the inhabitants of Salies-de-Béarn, clustered around this natural asset, decided to organise themselves:

- by creating an association of common interest: the 'Corporation des Part-Prenants' (Stakeholders' Guild);
- and by drawing up a regulation, the 'Règlement de la Fontaine Salée' (the Salty-Spring Regulation).

Five centuries after its creation, this organisation still exists.

Today, 'Sel de Salies-de-Béarn' is still produced using salty spring-water extracted from the geographical area. It is created by crystallisation during the evaporation of salty spring-water, using the ancient method of heating the brine in salt pans in the open air.

Because of its physical properties connected to its method of production, 'Sel de Salies-de-Béarn' is a brittle and fragile product.

Saltmakers monitor the storage, handling and packaging conditions in order to limit:

- the oxidation of grains at the surface, which can alter their colour;
- multiple and careless handling, which can damage the salt grains and destroy the fluid inclusions present in the crystals.

Specificity of the product

'Sel de Salies-de-Béarn' salt comes in the form of clusters of pyramid-formations, which accumulate at the bottom of the salt pan, and which are formed by accretion.

Crystals of 'Sel de Salies-de-Béarn' come in different shapes and sizes.

They have fluid inclusions of brine trapped in microscopic cavities.

'Sel de Salies-de-Béarn' is characterised by a naturally white colour, with hints of pink and pale yellow.

The fluid inclusions present in the salt crystals give them their milky appearance.

A comparative study by D. Cussey-Geisler et M.H. Grimaldi ('Caractérisation du sel utilisé pour la salaison du Jambon de Bayonne (Characterisation of the salt used for the salting of Bayonne ham)', UPPA, July 1989) of several salts from different sources concluded that, from a geochemical point of view, 'Sel de Salies-de-Béarn' has a wide variety of trace elements, in particular calcium, potassium, magnesium, and different sulphates, that are characteristic of the Triassic evaporites.

These specific characteristics give 'Sel de Salies-de-Béarn' a strong reputation.

Causal link

The link to the origin of 'Sel de Salies-de-Béarn' is based on its quality and reputation. The combination of natural factors and ancient know-how lead to the creation of this unique product.

The geographic area's spring water became very rich in minerals upon contact with the geological layers. The trace elements present in this spring water can be found in the fluid inclusions of crystals of 'Sel de Salies-de-Béarn'.

The ancient know-how respects the intrinsic qualities of the spring water and makes crystallisation possible, without any human intervention other than the heating of water, giving 'Sel de Salies-de-Béarn' all of its richness.

This same know-how helps to preserve the natural colour of 'Sel de Salies-de-Béarn', because special attention is paid to the storage and packaging stages, in particular by preventing oxidation and increases in moisture content.

Lastly, by keeping handling to a minimum it is possible to preserve the characteristic structure of 'Sel de Salies-de-Béarn' in the form of clusters of inverted pyramids.

Numerous historical accounts give testimony to the reputation of 'Sel de Salies-de-Béarn', such as 'Mélanges historiques critiques de physique, de littérature et de poésie (Assorted critical reviews of physics, literature, and poetry)' (1768), in which the Marquis d'Orbessan described the production of salt at Salies-de-Béarn. He concluded his story with the following observation: 'There is nobody who does not know that one must bleach ordinary salt to remove its briny flavour and make it fit to be served on tables. Salies salt does not need to be treated in this way.'

Today, salt still has a central role in the social and cultural life of the town of Salies-de-Béarn, which promotes salt through dedicated associations, artistic works, and cultural activities. Thus, every year for more than 30 years, the 'Jurade du sel' association has organised the famous 'Hesta de la sau (salt festival)'. This event brings together more than 10 000 people every year. All year around, many tourists come to visit 'the city of salt'.

'Sel de Salies-de-Béarn' is used to produce well-known products, such as the 'Jambon de Bayonne' PGI, 'Ossau-Iraty' PDO ewe's milk cheese, and the 'Canard à foie gras du Sud-Ouest' PGI (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy).

Many chefs and chocolate-makers also use 'Sel de Salies-de-Béarn'.

Reference to publication of the specification

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

<https://www.inao.gouv.fr/fichier/CDCIGPSelSaliesDeBearn2015.pdf>

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